



# FOOD COUNTER TECHNOLOGY 2025/2026

Many cooling systems are  
available for CO<sub>2</sub> as standard!



**NEW!**



**WIHA CLOUD CONTROL**  
Control, monitor and  
be notified

Smart control and monitoring via the WIHA app and via internet

**WIHA-THEKENTECHNIK**  
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## Smart control and monitoring via the WIHA app and the Internet

Conveniently control and monitor your WIHA devices with your smartphone:

- Remote control of the devices
- Scenarios & automations
- Push notifications in case of malfunctions
- Push notifications for cleaning and maintenance
- Access to past temperature data



Organize your WIHA devices via <https://wiha.cloud>:

- Print temperature reports
- Automatic regular email delivery of temperature reports
- Maintenance and service monitor – also for multiple organizations/shops
- Optimization of defrost times, etc., via remote access
- Storage of temperature data for up to 1 year

Take advantage of the new possibilities for your HACCP concept. Save costs through automatic creation of temperature reports. Optimize maintenance cycles for needs-based servicing.

All display cases in the Combi-Line series are already **equipped with WIHA CLOUD CONTROL** as standard! WIHA CLOUD CONTROL can be supplied as an option for many other WIHA products.

## WIHA – ready for the future!

<b>1</b>	<b>Air Chiller Units</b> Straight installation		<b>NEW!</b> <i>New models</i>		Page 7	<b>1</b> Straight Installation
<b>2</b>	<b>Air Chiller Units</b> Tiered installation				Page 43	<b>2</b> Tiered Installation
<b>3</b>	<b>Air Chiller Units</b> Angled installation (8°/5°)				Page 83	<b>3</b> Angled Installation
<b>4</b>	<b>Static Cooling Systems</b> Silent Cooling Systems, Cooling Plates, Cooling Pans, Work Station, Ice Cream Conservator				Page 99	<b>4</b> Static Cooling Systems
<b>5</b>	<b>Display Cases – refrigerated, for serve-over</b>				Page 112	<b>5</b> Serve-Over Display Cases
<b>6</b>	<b>Display Cases – refrigerated, for self-service</b>				Page 176	<b>6</b> Self-Service Display Cases
<b>7</b>	<b>Display Cases – combined, different temperature zones</b>				Page 225	<b>7</b> Combined Display Cases
<b>8</b>	<b>Display Cases – neutral, without cooling system</b>				Page 236	<b>8</b> Neutral Display Cases
<b>9</b>	<b>Display Cases – heated, for keeping food warm</b>				Page 242	<b>9</b> Heated Display Cases
<b>10</b>	<b>Display Cases – Combi-Line cooled, heated and neutral</b>		<b>NEW!</b> <i>New models</i>		Page 273	<b>10</b> Combi-Line Display Cases
<b>11</b>	<b>Under Counter Refrigerators and Modules Beverage Counters and Bar Counter Tops</b>				Page 296	<b>11</b> Under Counter Refrigerators
<b>12</b>	<b>Refrigerated Wall Display Shelves</b>				Page 355	<b>12</b> Refrigerated Wall Display Shelves
<b>13</b>	<b>Bain-Maries Hotplates</b>				Page 358	<b>13</b> Bain-Maries Hotplates
<b>14</b>	<b>Heat Radiators, Cup Warmers</b>				Page 379	<b>14</b> Heat Radiators
<b>15</b>	<b>Stainless Steel Glass Supports</b>				Page 385	<b>15</b> Stainless Steel Glass Supports
<b>16</b>	<b>Accessories</b> Base Elements, Controllers, Waste Dumper GN Containers, Knife Scraper				Page 403	<b>16</b> Accessories

## WIHA – The Decisive Advantage

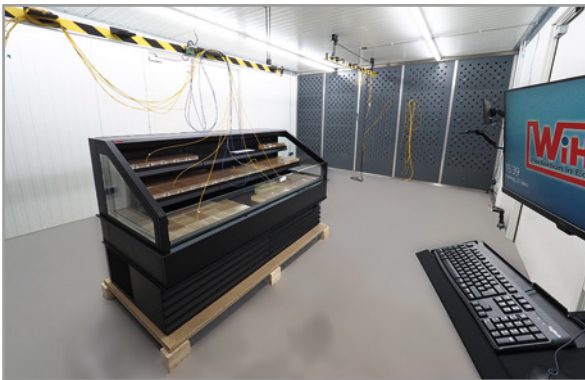
### **Development, design and manufacture are all taken care of in a single location!**

Taking care of our own development, design and production, WIHA manufactures stainless steel cooling and heating equipment for professional use in its German factory with a production area of about 13.000 m².

Years of experience and established know-how guarantee maximum functionality and an optimal price-performance ratio.

Our specialised team uses the very latest in development and manufacturing technologies.

In the development phase, computer-controlled measuring stations and two climatic chambers are available for temperature testing and determining the energy requirement.



In our climatic chambers, your cooling systems are tested and optimised with regard to the requirements of DIN EN ISO 23953 and the energy saving regulations. This gives you the reliability you need for your cooling technology.

Highly efficient production methods and use of the best materials guarantee efficient products at a level of craftsmanship that sets new standards.

WIHA –  
the name you can trust for Food Counter Technology!



Factory premises

### **Customer-specific developments**

We can help you even with special solutions for model type, measurements or completely new developments. With our flexible manufacturing system, we can process even special requests very efficiently. Whatever you need, just ask us!



High-precision CNC press brakes enable high measuring precision with our products.

### **WIHA QUALITY**

We make our high-quality equipment in accordance with our stringent quality management system. Every single piece of equipment undergoes a 100% inspection and function check before leaving our factory.



High-precision CNC press brakes enable high measuring precision with our products.



## Design Catalogue: FOOD COUNTER TECHNOLOGY 2025/2026

Valid from 01.05.2025

With the publication of this catalogue, all other catalogues and lists are rendered null and void.

All prices indicated are gross prices from the Goldenstedt factory. Packaging is included for standard devices with a gross prices exceeding € 800.

In case of bar counter tops, worktops, underframes, custom designs and special models, the packaging is always charged additionally. All prices are in Euros exclusive of the statutory VAT.

Only our Terms of Sale and Delivery apply. You will find these on page 423/424.

The information in this design catalogue should be regarded as a rough guide only. We reserve the right to change a design or model, or to amend prices at any time.

Please contact us if you have any special requests about the about the model type etc.

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### WIHA Showroom

You can view a large part of our products in our 500 m<sup>2</sup> showroom.



## Diverse colour options thanks to our own powder coating facility



### **Many of our devices are also available in different colours**

With our own powder coating facility and our own qualified personnel, short delivery times and high product quality are possible.

Please contact us for more information.

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## **MOVE-DOWN – was never easier**

Simplified handling for a thorough hygiene



### **With the updated MOVE-DOWN-PLUS feature, cleaning the evaporator was never easier!**

- The air cooler can be folded down smoothly with gas pressure springs
- Crumbs and other remains are collected in a removable tray for an easy disposal

**This allows perfect hygiene without compromise.**

**Your benefit:** The update is already included in all WIHA IMPULSE air chiller units and also in many SKE tiered refrigeration modules.



## Less effort for the daily cleaning with WIHA air chiller units.

High hygienic standards for the commercial sale of chilled food are vitally important. Regular cleaning must be easy and done within a minimum of time.

WIHA air chiller units, which are equipped with the WIHA MOVE-DOWN-PLUS feature, are particularly easy and quick to clean.

Additional gas pressure springs are used to compensate the weight of the evaporator to minimize the effort that is needed to fold them down for cleaning.

An additional removable tray is located underneath the evaporator, to catch crumbs and other remains to prevent them from blocking the drain.

The new WIHA MOVE-DOWN-PLUS feature is now integrated in the following air chiller units of the series:

- Bäcker-Snack IMPULSE,
- Bäcker-Snack BG IMPULSE,
- Bäcker-Snack FLA 8° IMPULSE,
- Bäcker-Snack 8° IMPULSE,
- Bäcker-Snack 8° BG IMPULSE,
- SKE 90/120 SP,
- SKE 90/120/150 SP GRANITE,
- SKE 120/150/180,
- SKE 150 SB,
- SKE PLUS and
- SKE 120 SP IMPULSE

with the refrigerant R134a/R513A, R454C and R290.



### Clean the air baffle within seconds

The air blow-off nozzle can be unfolded to access all areas for cleaning.



### Simply wipe the pan bottom

The merchandise display shelf can be folded up easily, to allow the pan bottom to be cleaned.



### Easy handling of the air cooler

The MOVE-DOWN-PLUS feature allows the evaporator to be folded down.

**New:** Gas pressure springs compensate the weight of the air cooler and minimize the force to handle it.



### Clean the evaporator easily

Use a hand brush to wipe the evaporator. Remains are caught by a removable tray underneath the evaporator for their easy disposal.

**RED** marked handles enable an easy handling.



## THE FRESHNESS PATENT

Longer freshness for exposed food!



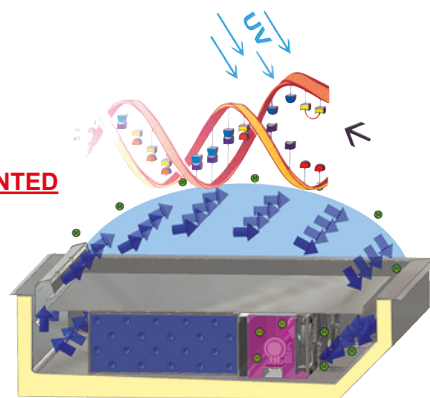
Exposed food remains fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced.

The patented WIHA FRESHNESS SYSTEM contains a highly effective combination of circulating air filter and UV disinfecting device.

Before entering the evaporator, air is disinfected with intense UV radiation. Only after dust particles have been filtered out is the air in the evaporator cooled and blasted into the display area as clean air to protect sensitive merchandise.

**This puts exposed food in a purified protective atmosphere, which keeps it fresh for longer.**

**PATENTED**



The patented WIHA FRESHNESS SYSTEM is an option in the marked cooling systems.

## WIHA CLOUD CONTROL

**NEW!**

Smart control and monitoring via the WIHA app and the internet



Control and monitor your devices conveniently with your smartphone and via the internet.

Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.

## THE MOVE-DOWN TECHNOLOGY

Hygienic technology for future requirements



Germs can no longer hide in hard-to-reach parts of the evaporator.

Just fold the air cooler away from the open merchandise display, and you can access the top side for cleaning. The sprayer head available as an accessory makes cleaning the evaporator child's play.

**PATENTED**

## THE MOVE-AWAY PATENT

Easy access for care and maintenance



With the patented MOVE-AWAY SYSTEM hard to reach parts of the pan are history. The whole technology and the rear pan area are easily accessible for care and maintenance.

**PATENTED**

## THE MOVE-UP TECHNOLOGY

The merchandise display can be easily inclined towards the customer.  
Improve your impulse sale with this technology.

**PATENTED**



## OPTIMAL POSITIONING OF THE CONTROL

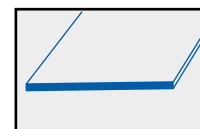
### PANEL



The controller is now available with a detachable panel. The control panel can be easily positioned at the optimal place. Due to the low installation depth of only 20 mm, the control panel disappears almost completely in the cut-out of a 19 mm thick decorative plate.

## Overview

### Air chiller units – straight installation



**1**  
Straight  
Installation

#### Bäcker-Snack

The better air chiller unit for cakes and snacks

#### Bäcker-Snack VARIO

For a merchandise height up to 13 cm!

#### Bäcker-Snack IMPULSE

The clever solution for impulse sale

#### Bäcker-Snack BG IMPULSE

The black merchandise display (inclinable) enables a perfect presentation

#### Bäcker-Snack GRANITE

Mountable under granite work surfaces

#### Bäcker-Snack GRANITE IMPULSE

Mountable under granite work surfaces with inclinable merchandise display

#### Bäcker-Snack MOVE

Easy removal of merchandise due to a lowerable air duct

#### UKE =FLAT=

Flush air chiller unit for merchandise heights up to 7 cm

#### Bäcker-Snack HOT-COLD

Hot or cold – respond to your customers' demands!

#### Snack-Genie

The low-priced air chiller unit for cakes and snacks

#### **NEW!** Snack-Genie IMPULSE

The low-priced air chiller unit with inclinable merchandise display

#### RONDO FL (flat)

The flat no-frost system tailored to your requirements

#### RONDO VT (recessed)

The recessed no-frost system tailored to your requirements

#### RONDO FL Praline (flat)

The flat no-frost system with climate control function tailored to your requirements

#### Snack-Fresh

No-frost refrigerator up top – refrigerated storage compartment down below

#### Gastro-Snack

Versatile – in Gastro-Norm dimensions

#### Gastro-Snack HOT-COLD

Multifunctional appliance for cooling and keeping warm

#### Bottle Cooler

For self-service purposes

#### Bottle Cooler PLUS

For self-service purposes with bottle slide and sliding doors

#### FrontSeller XL

Bottle cooler with bottle slide

Page 9

Page 12

Page 14

Page 16

Page 17

Page 19

Page 21

Page 23

Page 25

Page 26

Page 28

Page 30

Page 31

Page 31

Page 32

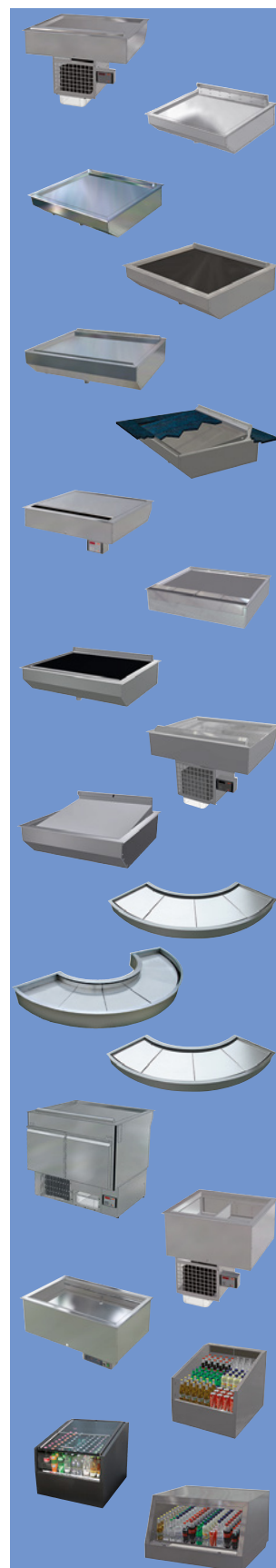
Page 34

Page 37

Page 39

Page 40

Page 41



# 1. Air Chiller Units

straight installation



1

Straight  
Installation

## THE BÄCKER-SNACK WILL CONVINCE YOU

because of more unique innovations



### The NEW MOVE-DOWN TECHNOLOGY

The Bäcker-Snack IMPULSE is now even easier to clean thanks to new MOVE-DOWN technology.



### WIHA CLOUD CONTROL **NEW!**

Smart control and monitoring via the WIHA app and the internet.

Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.



### EASY CLEANING OF THE AIR BLOW-OFF AREA

The air duct can be unfolded to enable a very easy and quick cleaning. Crumbs and remains of cream can simply be wiped off.



### THE NEW MOVE-UP TECHNOLOGY

The merchandise display can be easily inclined towards the customer. Improve your impulse sale with this technology.



### OPTIMAL POSITIONING OF THE CONTROL PANEL



The controller is now available with a detachable panel. The control panel can be easily positioned at the optimal place. Due to the low installation depth of only 20 mm, the control panel disappears almost completely in the cut-out of a 19 mm thick decorative plate.



### HYGIENIC BASE WITH ROUND SHAPED CORNERS



Advanced easy cleaning of the pan bottom due to round shaped hygienic corners.



## Bäcker-Snack®

The better air chiller unit for cakes and snacks

**1**  
Straight  
Installation

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**EASY-CLEAN**  
Easy cleaning of the air blow-off area

**WiHA**  
**SPLIT-CONTROL**  
(Special Accessory)  
Flat and removable control panel

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**ROUND-BOTTOM**  
Easy cleaning of the pan bottom

**WiHA**  
**MOVE-AWAY**  
Patented

**Preferred application:**  
 Cakes, tarts and snacks with a merchandise height of up to max. 6 cm.

**Food stays fresh for longer thanks to the patented WIHA FRESHNESS SYSTEM**

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator
- Service friendly
- Separate mounting frame
- Comfortable digital temperature and defrost controller
- With WIHA CLOUD CONTROL: smart control and monitoring via WIHA app

Protective machine cover and condensate pan are available as an accessory.

**Tip:** You can find a low-priced version on page 26.  
Suitable beverage coolers for the front of counter are on page 110.

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

WIHA Bäcker-Snack	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack 400 *	6000	20100	370 W	230V/270W	■
Bäcker-Snack 600	6001	20101	370 W	230V/270W	■
Bäcker-Snack 800	6002	20102	450 W	230V/350W	■
Bäcker-Snack 1200	6004	20103	605 W	230V/390W	■ ■
Bäcker-Snack 1600	6005	20104	825 W	230V/540W	■ ■ ■
Bäcker-Snack 1600 D (2 air coolers)	6006	20105	825 W	230V/540W	■ ■ ■
Bäcker-Snack 2000 D (2 air coolers)	6007	20106 **	1060 W	230V/1050W	■ ■ ■ ■
Bäcker-Snack 600 L *	6008	20107	370 W	230V/270W	■
Bäcker-Snack 1200 L *	6009	20108	450 W	230V/350W	■ ■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.

The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Not available with FRESHNESS SYSTEM. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

Condensate pan mounted under the cooling unit

Drain fitting 1 1/4" for connecting to the customer's drain

TMP 620 controller for external cooling unit

**TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit**

TMP 630 controller instead of TMP 620 with 2 freely usable outputs

**TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs**

Detachable control panel (SPLIT-CONTROL)

extra charge for device with cooling unit in the base housing

**Art.-No.**  
33196

3815

12201

33572

12210

33568

12219

Protective machine cover type 370-825

Protective machine cover type 825 (2 air coolers)

**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(price per air cooler, see page 404)

**Patented WIHA FRESHNESS SYSTEM** see page 33.

Base element UTB 51 optionally available, see table on page 406.

**Art.-No.**

33194

33195

10197

Errors and technical modification excepted. All prices are in Euro exclusive the statutory VAT. (status 05/2025)

9

# 1. Air Chiller Units

## straight installation



1

Straight  
Installation

### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 6 cm. To operate it, the customer should provide a glass top that should only be open on the air blow-off side. Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN). To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY). Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

#### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

#### For model 400:

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted underneath the cooling pan.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### For models 600–1600 D:

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

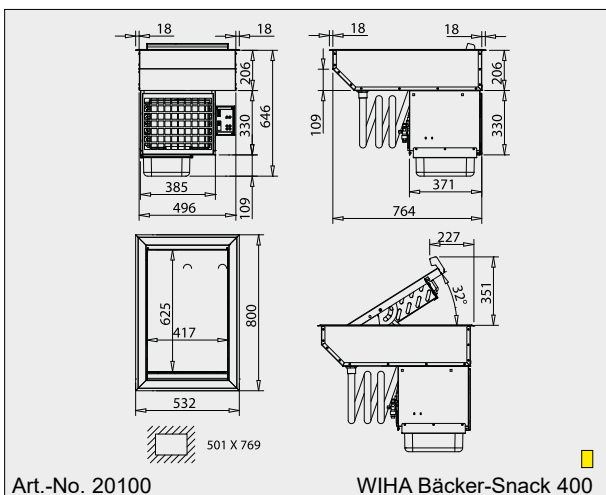
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### For model 2000 D:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

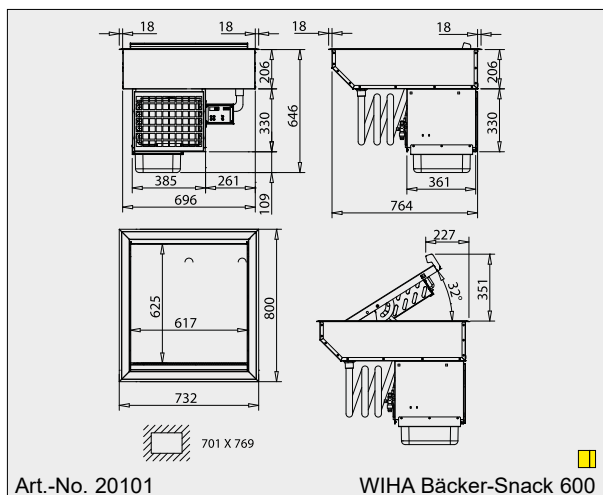
The counter design should include a well-ventilated base unit beneath the cooling pan.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**



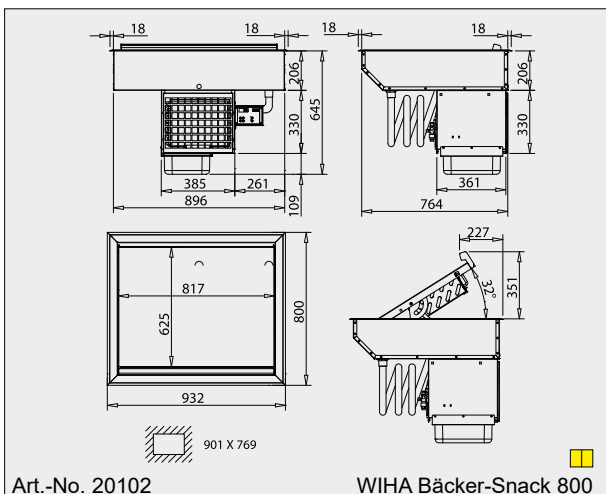
Art.-No. 20100

WIHA Bäcker-Snack 400



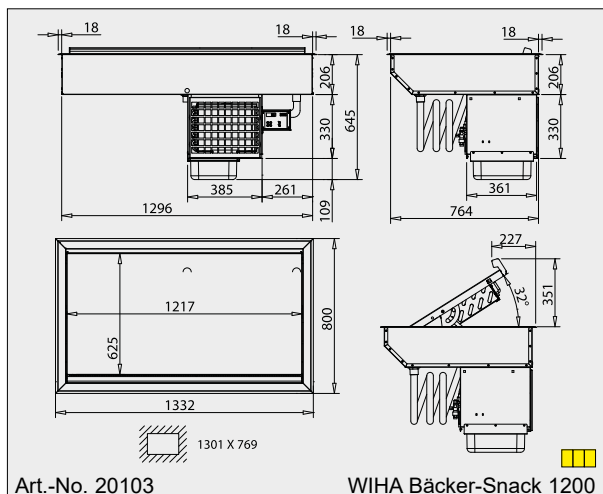
Art.-No. 20101

WIHA Bäcker-Snack 600



Art.-No. 20102

WIHA Bäcker-Snack 800



Art.-No. 20103

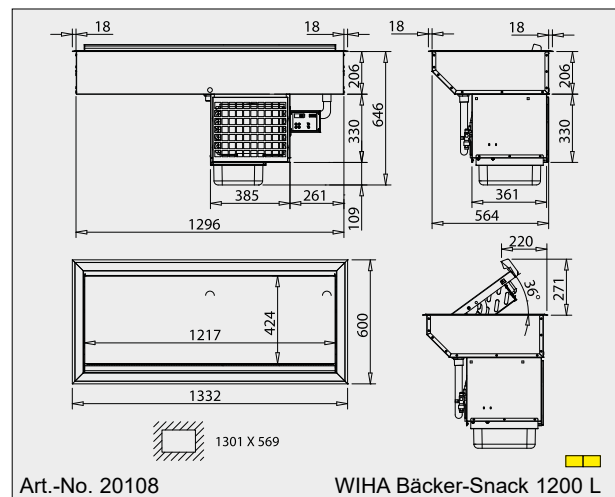
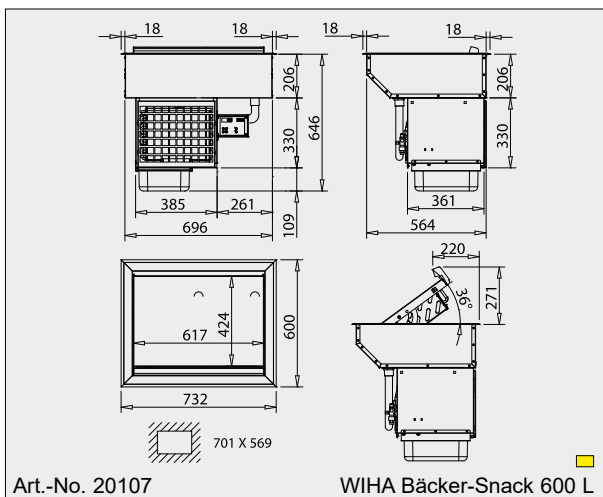
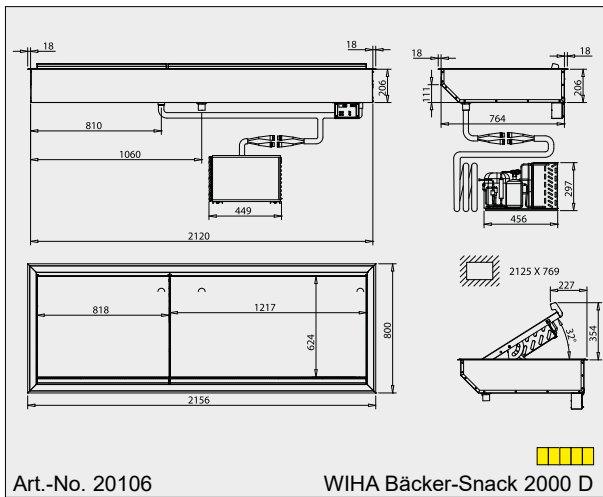
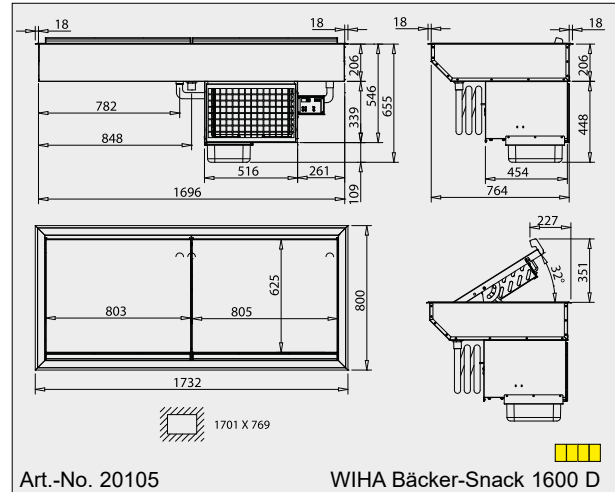
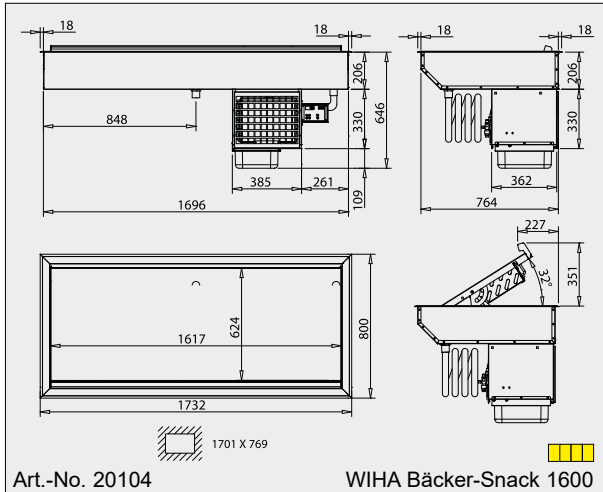
WIHA Bäcker-Snack 1200

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

For external cooling units we recommend our  
**Controller TMP 630-CLOUD** Art.-No. 33572

More information about the controller on page 410.





The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



#### WIHA CLOUD CONTROL

Smart control and monitoring via the WIHA app and the internet. Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.



#### Longer operating life of the cooling unit.

The WIHA-LONG-LIFE technology protects the cooling unit permanently from overloads e.g. due to inadequate cleaning or poor ventilation. In case of overload an alarm occurs. WIHA-LONG-LIFE avoids unnecessary wear and cost-intensive maintenance and repair.



# 1. Air Chiller Units

straight installation



## 1 Bäcker-Snack® VARIO

Easily adjustable to the height of the products (with patented height adjustment)!

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**EASY-CLEAN**  
Easy cleaning of the air blow-off area

**WiHA**  
**CLOUD**

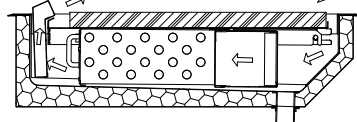
**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**ROUND-BOTTOM**  
Easy cleaning of the pan bottom

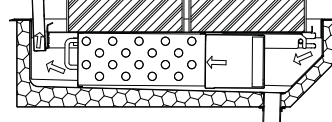
**NEW!**  
With **WiHA CLOUD CONTROL**, optionally available, more infos on page 432.

**Preferred application:**  
Cakes, cream cakes, snacks for a merchandise height up to 13 cm.

adjustable in 2 seconds



Lower position: for merchandise height 6 cm.



Upper position: for merchandise height up to 13 cm.

### Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- Longer operating life of the cooling unit (LONG-LIFE)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Air blow-off nozzle is easily height adjustable
- 2 air speeds
- Liftable evaporator
- Service friendly
- Digital temperature and defrost controller
- Separate mounting frame
- With **WiHA CLOUD CONTROL**: smart control and monitoring via **WiHA app**

### Three times height adjustable for a merchandise height up to 13 cm

The air blow-off nozzle can be pulled up easily for higher products and is locked into place automatically. With the heightened air blow-off nozzle a deep cold reservoir is generated which results in excellent cooling.

For lower products like snacks the nozzle remains in the flat position.

Thus, for example snacks can be sold in the morning and higher cream cakes in the afternoon from a counter with plain work surface.

**Tip:** Suitable beverage coolers for the front of the counter are on page 110.

WIHA Bäcker-Snack Vario	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack VARIO 600	10381	10386	370 W	230V/270W	■
Bäcker-Snack VARIO 800	10382	10387	450 W	230V/350W	■ ■
Bäcker-Snack VARIO 1200	10383	10388	605 W	230V/390W	■ ■ ■
Bäcker-Snack VARIO 1600 D (2 air coolers)	10384	10389	825 W	230V/540W	■ ■ ■ ■
Bäcker-Snack VARIO 2000 D (2 air coolers)	18338	18339 *	1060 W	230V/1050W	■ ■ ■ ■ ■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

Condensate pan mounted under the cooling unit	<b>Art.-No.</b> <b>33196</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>3815</b>
TMP 620 controller for external cooling unit	<b>12201</b>
<b>TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit</b>	<b>33572</b>
TMP 630 instead of TMP 620 with 2 freely usable outputs	<b>12210</b>
<b>TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs</b>	<b>33568</b>

Detachable control panel (SPLIT-CONTROL)	<b>Art.-No.</b> <b>12219</b>
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-605	<b>33194</b>
Protective machine cover type 825 (2 air coolers)	<b>33195</b>
<b>Air cooler for operation with refrigerant CO<sub>2</sub></b> (price per air cooler, see page 404)	<b>10197</b>

**Patented WIHA FRESHNESS SYSTEM** see page 33.

Base element UTB 51 optionally available, see table on page 406.

## Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 13 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

## Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN). To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY).

The height adjustable air blow-off nozzle can be easily opened for cleaning. Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

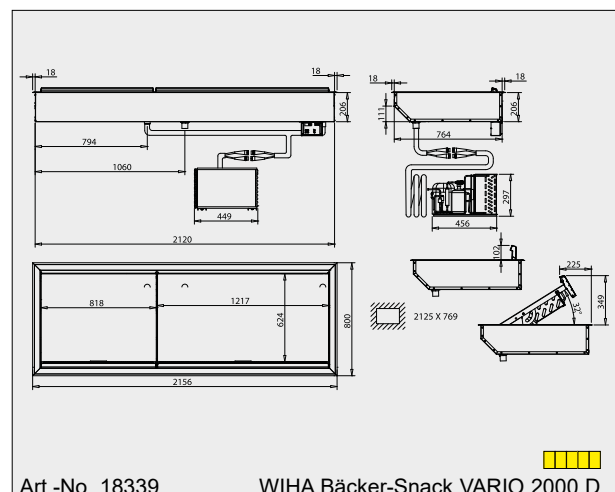
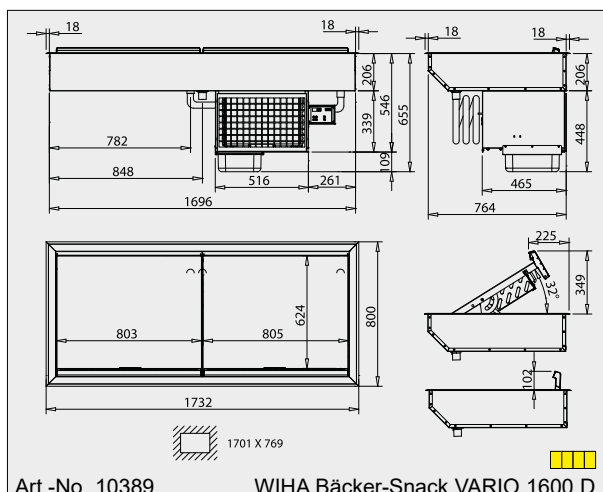
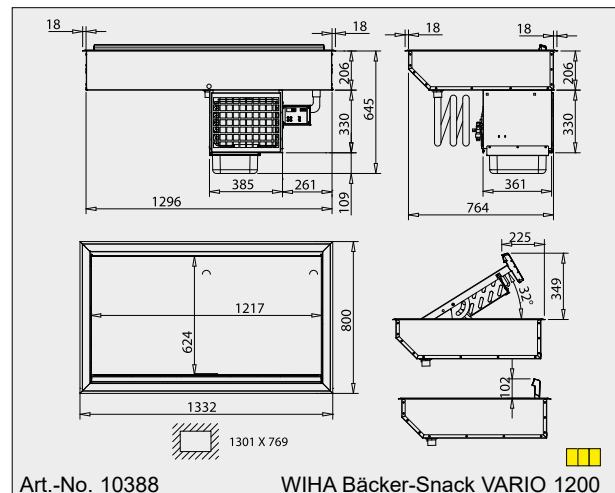
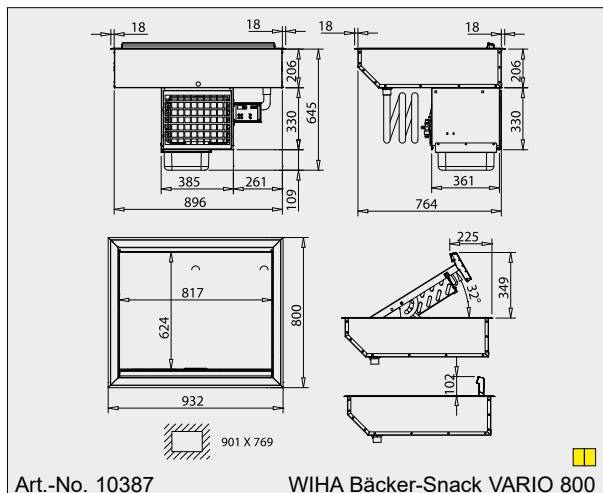
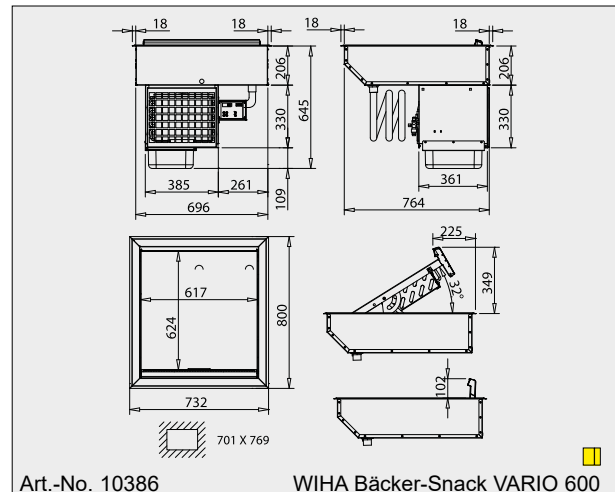
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

For model 2000 D:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

The counter design should include a well-ventilated base unit beneath the cooling pan.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

# 1. Air Chiller Units

straight installation



1

Straight  
Installation

## Bäcker-Snack® IMPULSE

The clever solution for impulse sale

**WiHA**  
**Freshness  
System**  
(Special Accessory)  
Patented

**WiHA**  
**MOVE-  
UP**  
Better view of the goods  
for the impulse sale

**WiHA**  
**EASY-  
CLEAN**  
Easy cleaning of the  
air blow-off area

**WiHA**  
**LONG-  
LIFE**  
Longer operating life of  
the cooling unit

**WiHA**  
**SPLIT-  
CONTROL**  
(Special Accessory)  
Flat and removable  
control panel

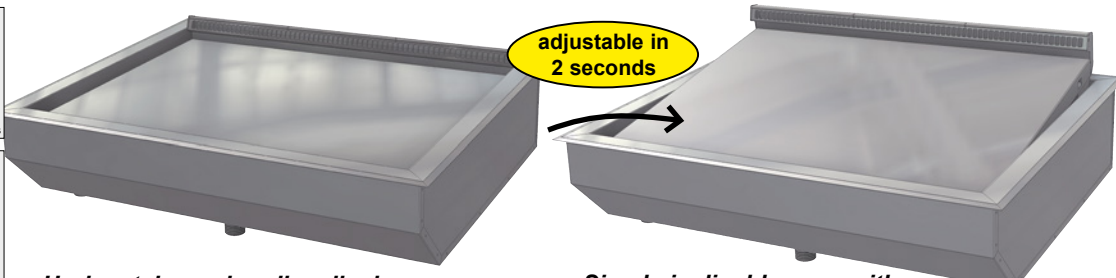
**WiHA**  
**ROUND-  
BOTTOM**  
Easy cleaning of the  
pan bottom

**WiHA**  
**CLOUD**

**Preferred application:**  
Cakes, tartes, snacks with a  
merchandise height up to 6 cm.

**WiHA** +  
**MOVE-  
DOWN**  
+ gas pressure springs

**WiHA**  
**MOVE-  
AWAY**  
Patented



**Horizontal merchandise display  
for cream cakes.**

**Simply inclinable even with  
loaded merchandise display.**

**Food stays fresh for longer thanks to the  
patented FRESHNESS SYSTEM**

- Inclinalable merchandise display (MOVE-UP)
- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)

**NEW!** With **WIHA CLOUD CONTROL**, optionally  
available, more infos on page 432.

- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 4°C cooling technology and 2 air speeds
- Liftable evaporator
- Separate mounting frame
- Durable technology
- With **WIHA CLOUD CONTROL**: smart control and monitoring via **WIHA app**

WIHA Bäcker-Snack IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Modell	Art.-No.	Art.-No.			
Bäcker-Snack IMPULSE 400 *	6015	20120	370 W	230V/210W	■
Bäcker-Snack IMPULSE 600	6016	20121	370 W	230V/270W	■
Bäcker-Snack IMPULSE 800	6017	20122	450 W	230V/350W	■
Bäcker-Snack IMPULSE 1200	6018	20123	605 W	230V/390W	■
Bäcker-Snack IMPULSE 1600	6019	20124	825 W	230V/540W	■
Bäcker-Snack IMPULSE 1600 D (2 air coolers)	6020	20125	825 W	230V/540W	■
Bäcker-Snack IMPULSE 2000 D (2 air coolers)	6021	20126 **	1060 W	230V/1023W	■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.

The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Not available with FRESHNESS SYSTEM. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

Condensate pan mounted under the colling unit	<b>Art.-No.</b> <b>33196</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>3815</b>
TMP 620 controller for external cooling unit	<b>12201</b>
<b>TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit</b>	<b>33572</b>
TMP 630 instead of TMP 620 with 2 freely usable outputs	<b>12210</b>
<b>TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs</b>	<b>33568</b>
Detachable control panel (SPLIT-CONTROL)	<b>12219</b>
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-825	<b>33194</b>
Protective machine cover type 825 (2 air coolers)	<b>33195</b>
<b>Air cooler for operation with refrigerant CO<sub>2</sub></b>	<b>10197</b>
(price per air cooler, see page 404)	
<b>Patented WIHA FRESHNESS SYSTEM</b> see page 33.	

### Description

Chiller unit with circulating air for cooling cakes, tartes and snacks with a merchandise height of up to 6 cm. The merchandise display can be set horizontally or at an angle for impulse sale (MOVE-UP FUNCTION). To operate it, the customer should provide a glass top that should only be open on the air blow-off side.  
Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.  
The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN). To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, the impulse nozzle can be swung up and then the evaporator can be easily folded down (MOVE-DOWN-PLUS TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY). Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

For external cooling unit

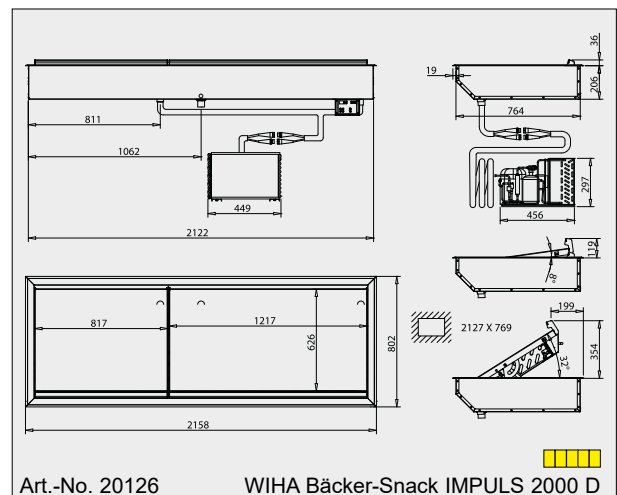
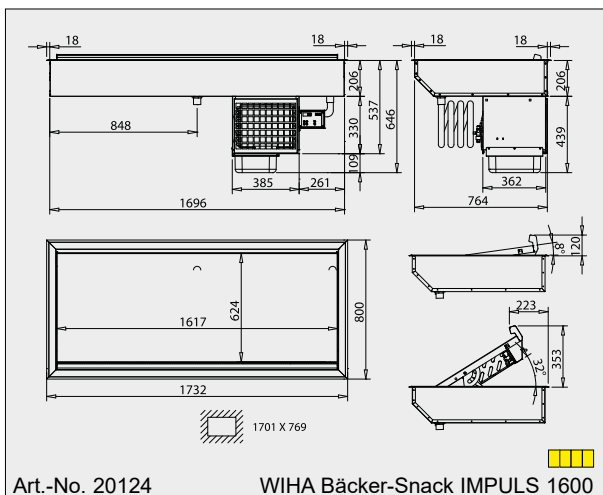
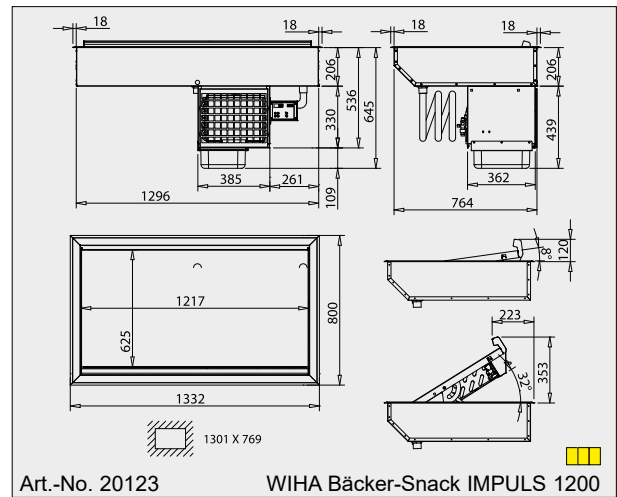
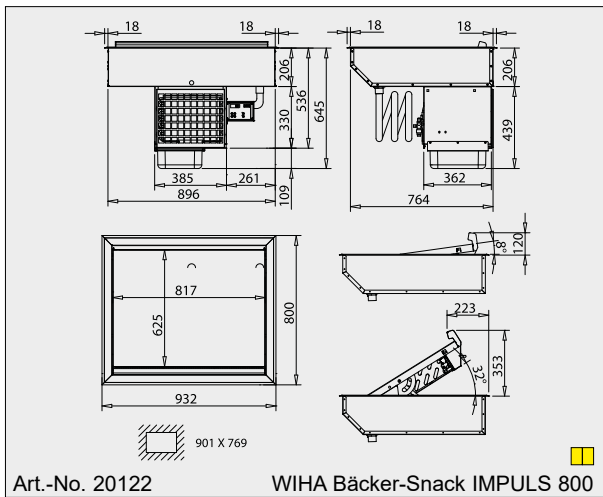
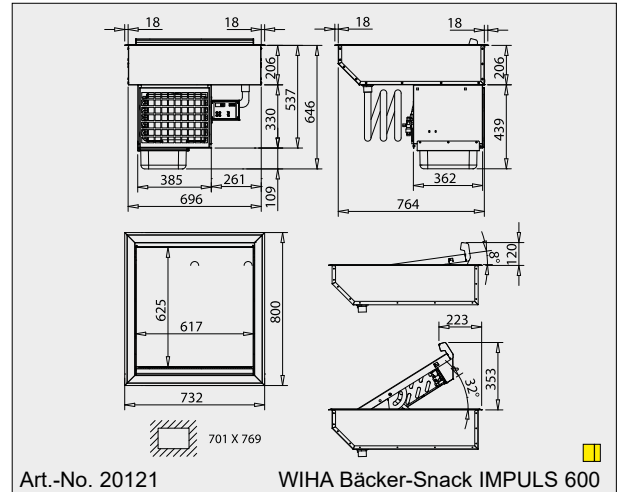
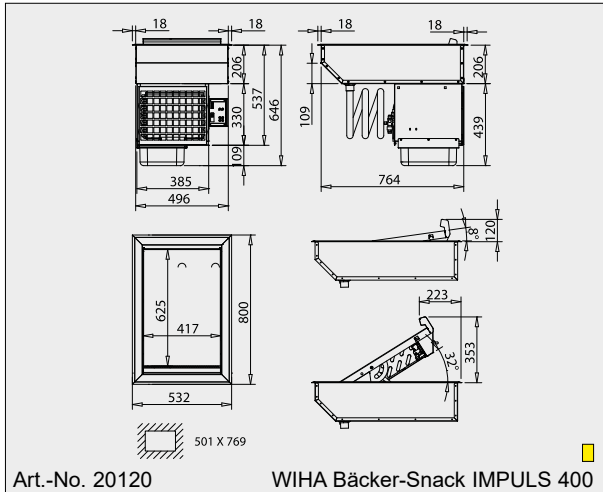
Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

Description see "Bäcker-Snack Standard" (page 10).

Base element UTB 51 optionally available, see table on page 406.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

For external cooling units we recommend our  
Controller TMP 630-CLOUD  
**Art.-No. 33572**

More information about the controller on page 410.



### WIHA CLOUD CONTROL

Smart control and monitoring via the WIHA app and the internet. Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.



# 1. Air Chiller Units

straight installation



## 1 Bäcker-Snack® BG IMPULSE

The black merchandise display (inclined) enables a perfect presentation

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**MOVE-UP**  
Better view of the goods for the impulse sale

**WiHA**  
**EASY-CLEAN**  
Easy cleaning of the air blow-off area

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
(Special Accessory)  
Flat and removable control panel

**WiHA**  
**ROUND-BOTTOM**  
Easy cleaning of the pan bottom

**WiHA**  
**CLOUD**

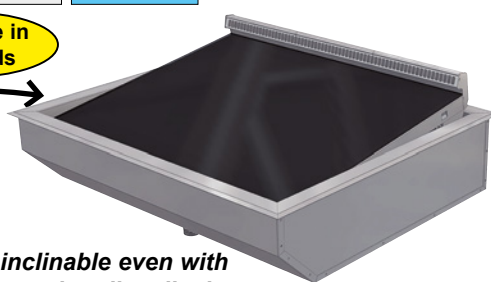
**WiHA**  
**MOVE-DOWN**  
+ gas pressure springs

**WiHA**  
**MOVE-AWAY**  
Patented



Horizontal merchandise display for cream cakes.

adjustable in 2 seconds



Simply inclinable even with loaded merchandise display.

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

### Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- **BLACK-GLASS** – merchandise display is made of toughened glass with scratch-resistant, black shiny surface
- **Inclinable merchandise display (MOVE-UP)**
- **The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs.**
- **Longer operating life of the cooling unit (LONG-LIFE)**

Base element UTB 51 optionally available, see table on page 406.

- **Hygienic base with round shaped corners**
- **Easy cleaning of the air blow-off area (EASY-CLEAN)**
- **4°C cooling technology and 2 air speeds**
- **Liftable evaporator**
- **Separate mounting frame**
- **Durable technology**
- **With WiHA CLOUD CONTROL: smart control and monitoring via WiHA app**

WIHA Bäcker-Snack BG IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack BG IMPULSE 600	25701	25707	370 W	230V/270W	■
Bäcker-Snack BG IMPULSE 800	25702	25708	450 W	230V/350W	■ ■
Bäcker-Snack BG IMPULSE 1200	25703	25709	605 W	230V/390W	■ ■ ■
Bäcker-Snack BG IMPULSE 1600	25704	25710	825 W	230V/540W	■ ■ ■ ■
Bäcker-Snack BG IMPULSE 2000 D (2 air coolers)	25706	25712 *	1060 W	230V/1023W	■ ■ ■ ■ ■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WiHA FRESHNESS SYSTEM, WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Without base element, the cooling unit is connected via refrigerant couplings.

The drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Special Accessories

	Art.-No.
Condensate pan mounted under the colling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 instead of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	33194
Protective machine cover type 370-825	33197
Air cooler for operation with refrigerant CO <sub>2</sub> (price per air cooler, see page 404)	10197

Patented WiHA FRESHNESS SYSTEM see page 33.

### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 6 cm. The effective merchandise display made of black toughened glass can be set horizontally or at an angle for impulse sale (MOVE-UP FUNCTION). To operate it, the customer should provide a glass top that should only be open on the air blow-off side. Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a stainless steel bearing surface with a merchandise display on top, which is made of toughened glass with scratch-resistant, black shiny surface. The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN). To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, the impulse nozzle can be swung up and then the evaporator can be easily folded down (MOVE-DOWN-PLUS TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY). Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

#### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

Description see „Bäcker-Snack Standard“ (page 10).

## Bäcker-Snack® GRANITE

Mountable under granite work surfaces

**1**  
Straight  
Installation

**WiHA**  
**Freshness  
System**  
(Special Accessory)  
Patented

**WiHA**  
**MOVE-  
DOWN**  
Patented

**WiHA**  
**LONG-  
LIFE**  
Longer operating life of  
the cooling unit

**WiHA**  
**SPLIT-  
CONTROL**  
(Special Accessory)  
Flat and removable  
control panel

**WiHA**  
**ROUND-  
BOTTOM**  
Easy cleaning of the  
pan bottom

**WiHA**  
**CLOUD**

**NEW!** With WIHA CLOUD CONTROL, optionally  
available, more infos on page 432.

**Preferred application:**  
Cakes, tarts and snacks with a  
merchandise height up to 6 cm.

Food stays fresh for longer thanks to the  
patented FRESHNESS SYSTEM

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology
- 2 air speeds
- Comfortable digital temperature and defrost controller
- Liftable evaporator
- Service friendly
- With WIHA CLOUD CONTROL: smart control and monitoring via WIHA app

**Tip:** Suitable beverage coolers for the front of counter are on page 110.

WIHA Bäcker-Snack GRANITE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack GRANITE 400 *	6367	20220	370 W	230V/210W	■
Bäcker-Snack GRANITE 600	6368	20221	370 W	230V/270W	■
Bäcker-Snack GRANITE 800	6369	20222	450 W	230V/350W	■
Bäcker-Snack GRANITE 1200	6370	20223	605 W	230V/390W	■
Bäcker-Snack GRANITE 1600 D (2 air coolers)	6371	20225	825 W	230V/540W	■
Bäcker-Snack GRANITE 2000 D (2 air coolers)	6372	20226 **	1060 W	230V/1020W	■
Bäcker-Snack GRANITE 600 L *	6386	20227	370 W	230V/210W	■
Bäcker-Snack GRANITE 1200 L *	6387	20228	450 W	230V/350W	■

Delivery **without** mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a /R513A and built-in temperature sensors.

The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Not available with FRESHNESS SYSTEM. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

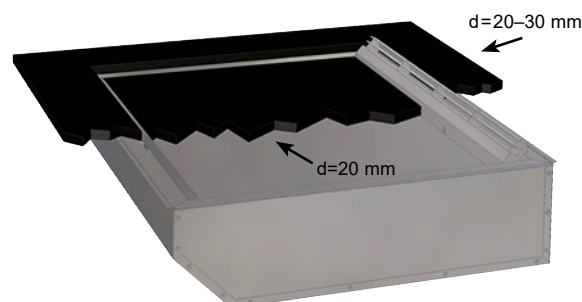
Base element UTB 51 optionally available,  
see table on page 406.

### Special Accessories

Condensate pan mounted under the cooling unit	<b>Art.-No.</b> <b>33196</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>3815</b>
TMP 620 controller for external cooling unit	<b>12201</b>
<b>TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit</b>	<b>33572</b>
TMP 630 instead of TMP 620 controller with 2 freely usable outputs	<b>12210</b>
<b>TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs</b>	<b>33568</b>
Detachable control panel (SPLIT-CONTROL)	<b>12219</b>
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-605	<b>33194</b>
Protective machine cover type 825 (2 air coolers)	<b>33195</b>

**Air cooler for operation with refrigerant CO<sub>2</sub>** **10197**  
(price per air cooler, see page 404)

**Patented WIHA FRESHNESS SYSTEM** see page 33.



	<b>Art.-No.</b>
Mounting frame 400, ground	<b>19820</b>
Mounting frame 600, ground	<b>19821</b>
Mounting frame 800, ground	<b>19822</b>
Mounting frame 1200, ground	<b>19823</b>
Mounting frame 1600, ground	<b>19824</b>
Mounting frame 2000, ground	<b>19825</b>
Mounting frame 600 L, ground	<b>19826</b>
Mounting frame 1200 L, ground	<b>19827</b>

# 1. Air Chiller Units

## straight installation



1

Straight  
Installation

### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 6 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free).

The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

Located above the circulating air evaporators is a bearing surface to glue on a 20 mm thick granite surface.

To clean the pan bottom, the merchandise display with the granite surface and the circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surface of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. The mounting lip makes installation easy.

#### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

#### For all models except 2000 D:

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

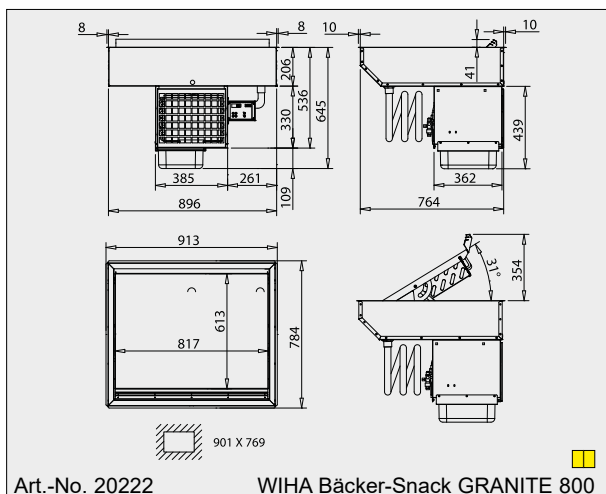
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### For model 2000 D:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

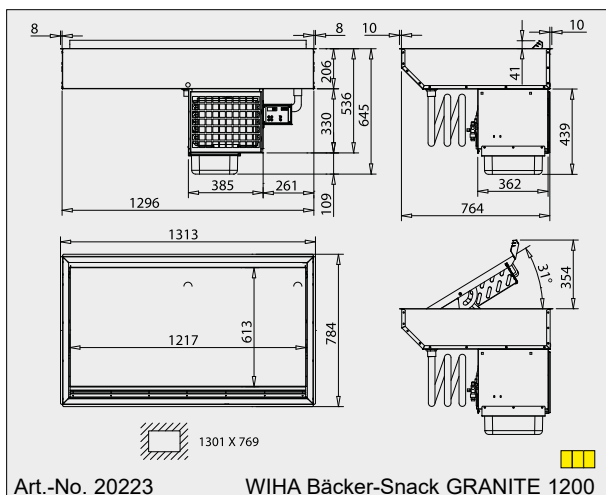
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The counter design should include a well-ventilated base unit beneath the cooling pan.



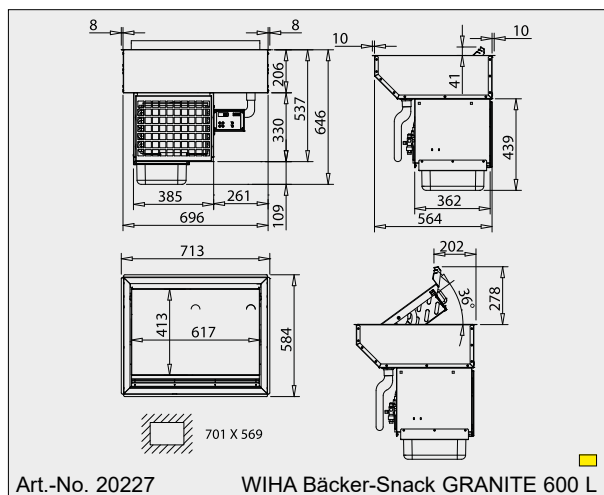
Art.-No. 20222

WIHA Bäcker-Snack GRANITE 800



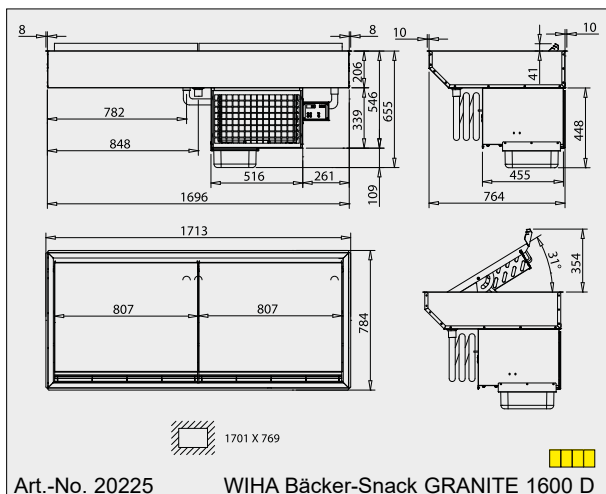
Art.-No. 20223

WIHA Bäcker-Snack GRANITE 1200



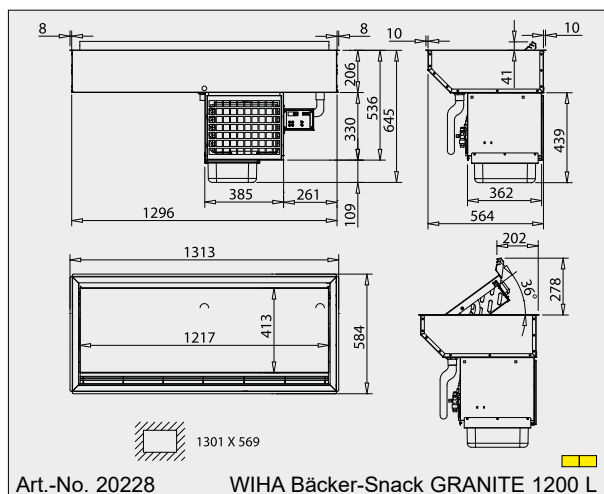
Art.-No. 20227

WIHA Bäcker-Snack GRANITE 600 L



Art.-No. 20225

WIHA Bäcker-Snack GRANITE 1600 D



Art.-No. 20228

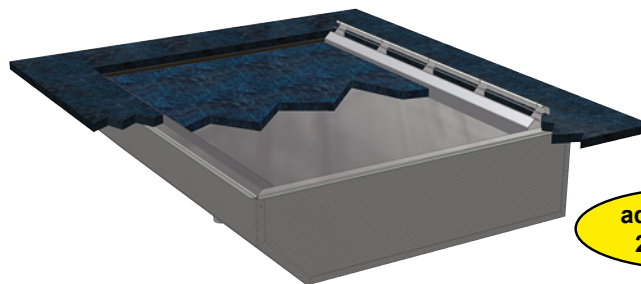
WIHA Bäcker-Snack GRANITE 1200 L

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Bäcker-Snack® GRANITE IMPULSE

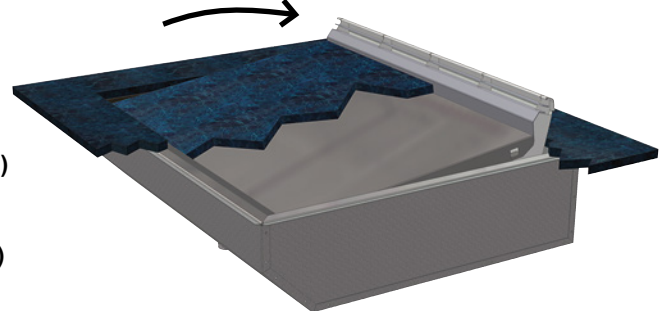
Mountable under granite work surfaces

**1**  
Straight  
Installation



**Preferred application:**  
Cakes, tarts and snacks with a merchandise height up to 6 cm.

adjustable in  
2 seconds



Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- Inclinal merchandise display (MOVE-UP)
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 4°C cooling technology
- 2 air speeds
- Lifiable evaporator
- Service friendly
- Comfortable digital temperature and defrost controller
- With WiHA CLOUD CONTROL: smart control and monitoring via WiHA app

**Tip:** Suitable beverage coolers for the front of counter are on page 110.

WIHA Bäcker-Snack GRANITE IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack GRANITE IMPULSE 800	10124	10126	450 W	230V/350W	■ ■
Bäcker-Snack GRANITE IMPULSE 1200	10125	10127	605 W	230V/390W	■ ■ ■

Delivery **without** mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WiHA FRESHNESS SYSTEM, WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

Base element UTB 51 optionally available, see table on page 406.

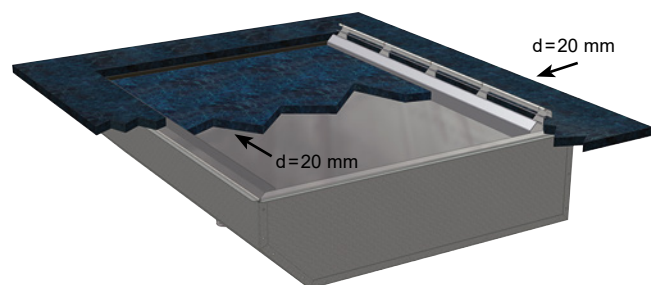
**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 instead of TMP 620 controller with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover Typ 450/605	33194

Air cooler for operation with refrigerant CO<sub>2</sub> 10197  
(price per air cooler, see page 404)

Patented WiHA FRESHNESS SYSTEM see page 33.



Mounting frame 800, ground  
Mounting frame 1200, ground

Art.-No.  
19822  
19823



# 1. Air Chiller Units

## straight installation



1

Straight  
Installation

### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 6 cm. The merchandise display can be set horizontally or at an angle for impulse sale (MOVE-UP FUNCTION).

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

Located above the circulating air evaporators is a bearing surface to glue on a 20 mm thick granite surface.

The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN).

To clean the pan bottom, the merchandise display with the granite surface and the circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surface of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open.

#### For external cooling unit

Delivery includes:

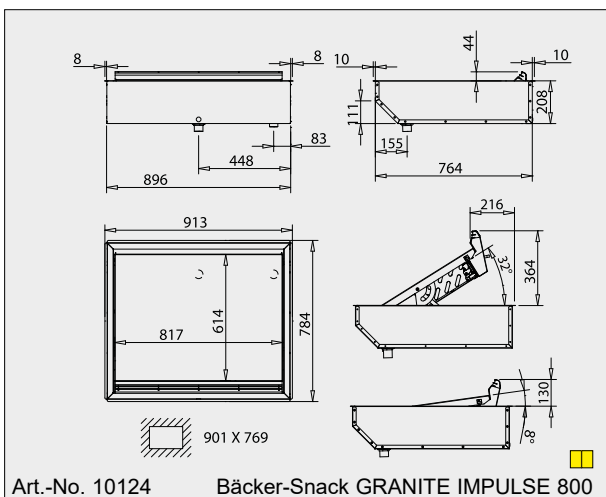
- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

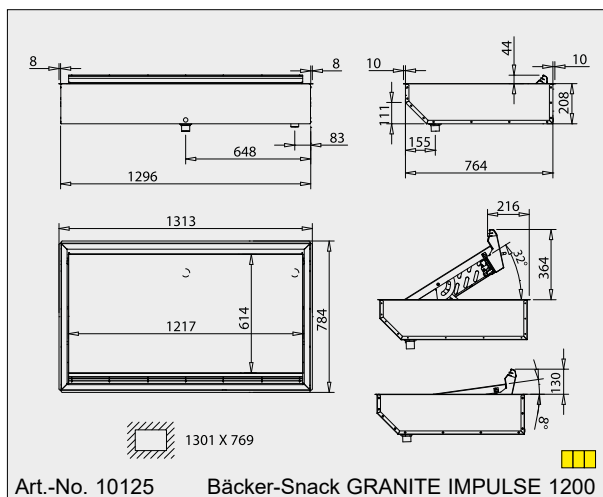
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

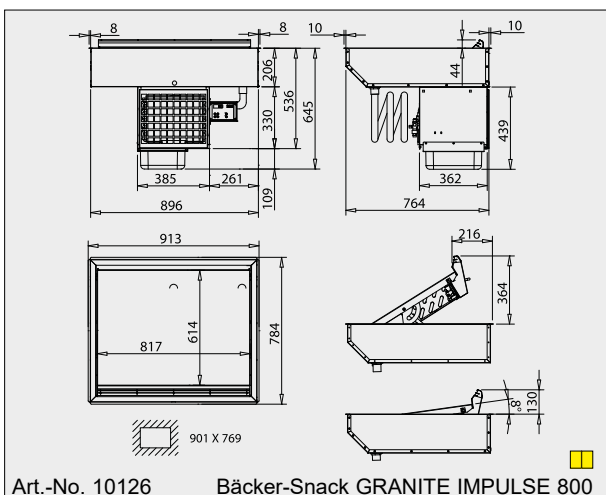
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



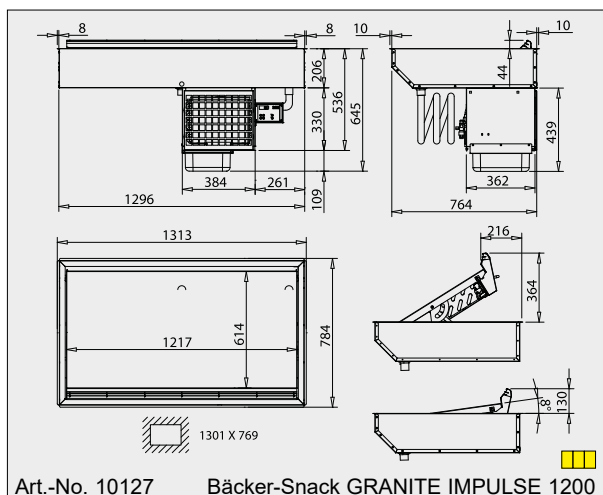
Art.-No. 10124 Bäcker-Snack GRANITE IMPULSE 800



Art.-No. 10125 Bäcker-Snack GRANITE IMPULSE 1200



Art.-No. 10126 Bäcker-Snack GRANITE IMPULSE 800



Art.-No. 10127 Bäcker-Snack GRANITE IMPULSE 1200

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

For external cooling units we recommend our  
**Controller TMP 630-CLOUD**  
**Art.-No. 33572**

More information about the controller on page 410.



#### WIHA CLOUD CONTROL

Smart control and monitoring via the WIHA app and the internet. Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.

## Bäcker-Snack<sup>®</sup> MOVE (patented)

Easy removal of merchandise due to a lowerable air duct

**1**  
Straight  
Installation



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



### Better sale!

- **Easier operation,**  
because the goods are freely accessible. Even the slices of cake on the operator side can be easily removed with a cake server.
- **Larger merchandise display**  
The flush pan rim can be used as merchandise area. Therefore, six cream cakes fit in a cooling with the size 800.
- **Better view of the goods,**  
because the cooled merchandise area is flush with the counter surface.

**Preferred application:**  
Cream cakes and snacks with a merchandise height up to 8 cm.

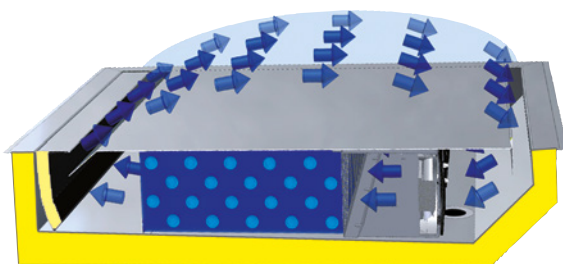
### Up to 35% energy saving

when the air duct is extended

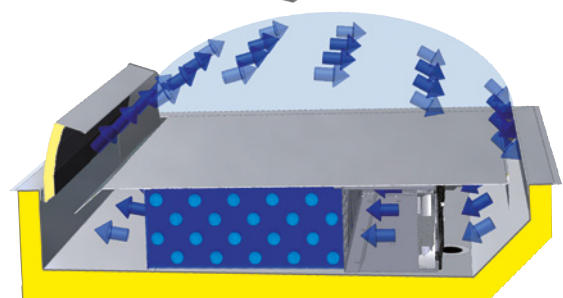


### Reliable cold

- **Demand-driven cold reservoir**  
If required, the air duct automatically moves upwards for a deep cold reservoir.



Flush merchandise display is designed for easy operation.



Optimal climate of the goods with a deep cold reservoir and up to 35% energy saving.

With the Bäcker-Snack MOVE, the cooled merchandise display is flush with the worktop in contrast to conventional circulating air cooling systems. This considerably simplifies the work behind the counter. For example, cream cakes can be pulled forward to cut off slices. Already cut slices can be easily lifted with a cake server from the operator side, rear cream cakes are also easily accessible by moving the front cream cakes.

Despite the flush-mounted design, an optimum cooling is ensured by the demand-driven cold reservoir. If the device is unfavourably stocked with goods or with

higher ambient temperatures, a deep cold reservoir with gentle air flow is generated by the air duct that moves upwards automatically.

The Bäcker-Snack MOVE combines these two advantages with its intelligent controller:

- In the main sales period, the flush merchandise display allows simple and ergonomic work.
- In case of difficult conditions, the deep cold reservoir ensures reliable cooling of the products.

# 1. Air Chiller Units

## straight installation



1

Straight  
Installation

WIHA Bäcker-Snack MOVE	For external cooling unit – incl. controller –	With cooling unit and controller	Colling unit [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack MOVE 800	11200	20882	450 W	230V/350W	■ ■
Bäcker-Snack MOVE 1200	11201	20883	605 W	230V/390W	■ ■ ■

Delivery includes mounting frame. The refrigeration units for external cooling units include the controller TMP 630 MOVE and an expansion valve for R134a/R513A. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

## Special Accessories

Condensate pan mounted under the colling unit  
Drain fitting 1 1/4" for connecting

Art.-No.  
33196

to the customer's drain

3815

Detachable control panel (SPLIT-CONTROL)

12219

extra charge for device with cooling unit in the base housing

Detachable control panel (SPLIT-CONTROL)  
with WIHA CLOUD CONTROL

33576

extra charge for device with cooling unit in the base housing

Protective machine cover type 450/605

33194

DUO-Frame Bäcker-Snack MOVE 800+800

11207

DUO-Frame Bäcker-Snack MOVE 1200+1200

11206

DUO-Frame Bäcker-Snack MOVE 800+1200

11205

(view from customer side)

DUO-Frame Bäcker-Snack MOVE 1200+800

11208

(view from customer side)

The delivery will be made in place of the standard mounting frames.

## Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel.

Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator, ventilators and the height adjustable nozzle can be folded upwards and locked in the top position via gas pressure springs.

Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A

- Controller TMP 630 MOVE

(Note: The cooling cannot be operated with another controller.)

## Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 8 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

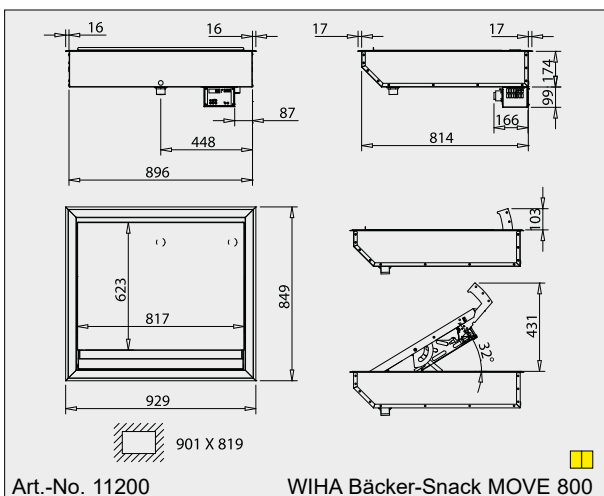
Commercial product for the installation in stationary food and service counter.

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

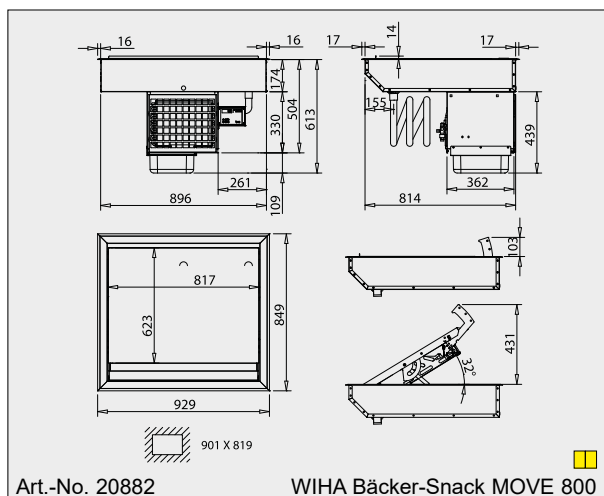
The TMP 630 MOVE digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. One freely usable output can be used for counter lighting.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



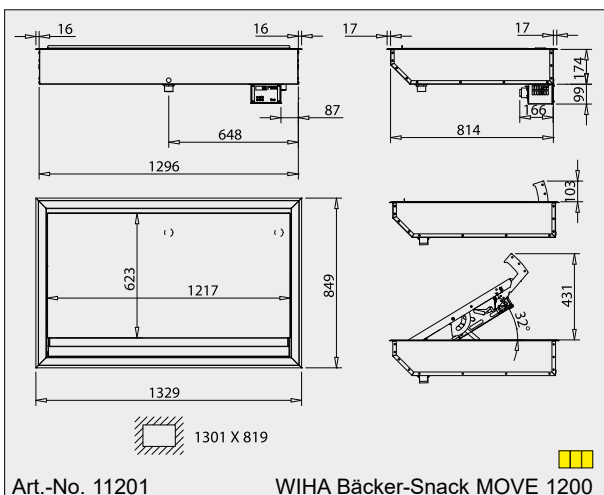
Art.-No. 11200

WIHA Bäcker-Snack MOVE 800



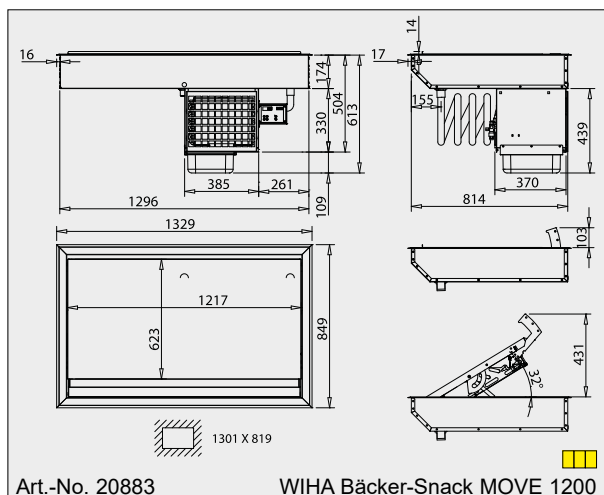
Art.-No. 20882

WIHA Bäcker-Snack MOVE 800



Art.-No. 11201

WIHA Bäcker-Snack MOVE 1200



Art.-No. 20883

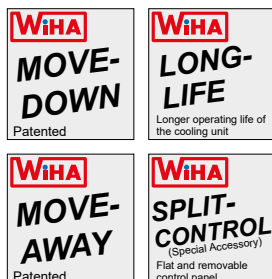
WIHA Bäcker-Snack MOVE 1200

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## UKE =FLAT=

Flush air chiller unit for merchandise heights up to 7 cm

**1**  
Straight  
Installation



### Reliable cooling thanks to the unique “AIR-FLOW” air curtain technology

- Longer operating life of the cooling unit (LONG-LIFE)
- Flush-mounted installation – no protruding parts
- Can be perfectly integrated into the design
- Decorative covering for the surface is freely selectable
- Narrow mounting frame
- Also available for granite worktops

### The sales merchandise belongs in the first row

A high-quality presentation of the sales merchandise induces the customer to buy.

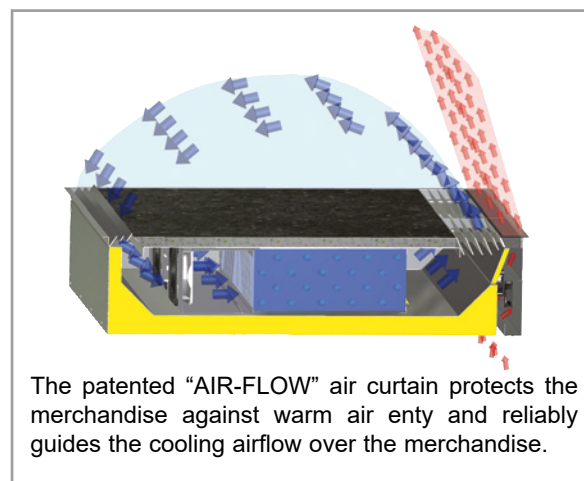
Therefore, we have done everything that the air chiller unit =FLAT= looks inconspicuous from the outside.

The new invisible “WIHA AIR-FLOW” air curtain technology guides the cooling air reliably over the goods. Protruding air nozzles, which could stand visually in the focus, are no longer necessary.

In order to reduce the visual appearance of the air chiller unit even further, the decor of the surface is freely customisable by the customer. Together with the extra narrow mounting frame, the cooling technology is becoming inconspicuous ...

With an inconspicuous technology, you bring the merchandise to the front and thus create additional incentives to buy.

Cleaning the cooling is very easy with the liftable evaporator, the MOVE-DOWN and MOVE-AWAY technology.



**Preferred application:**  
Cream cakes and snacks with  
a merchandise height up to 7 cm.

Air Chiller UNIT =FLAT=	For external cooling unit – incl. controller –	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
UKE =FLAT= 800	11113	11115	605 W	230V/400W	■
UKE =FLAT= 1200	11114	11116	825 W	230V/550W	■■
UKE =FLAT= GRANITE 800	11117	11119	605 W	230V/400W	■
UKE =FLAT= GRANITE 1200	11118	11121	825 W	230V/550W	■■

The refrigeration units for external cooling units include the controller TMP 630-3F and an expansion valve for R134a/R513A. Protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 605	33194
Protective machine cover type 825	33195



Longer operating life of the cooling unit. The WIHA-LONG-LIFE technology protects the cooling unit permanently from overloads e.g. due to inadequate cleaning or poor ventilation. In case of overload an alarm occurs. WIHA-LONG-LIFE avoids unnecessary wear and cost-intensive maintenance and repair.



# 1. Air Chiller Units

## straight installation



1

Straight  
Installation

### Description

Chiller unit with circulating air and flush merchandise display for cooling cakes, slices of cream cakes and snacks with a merchandise height of up to 7 cm. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel.

Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY).

A separate AIR-FLOW air curtain unit is integrated in the pan area of the operator side. The AIR-FLOW air curtain protects the merchandise against warm air and reliably guides the cooling airflow over the merchandise.

Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

#### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Controller TMP 630-3F

(Note: The cooling cannot be operated with another controller.)

### Cooling Unit Model

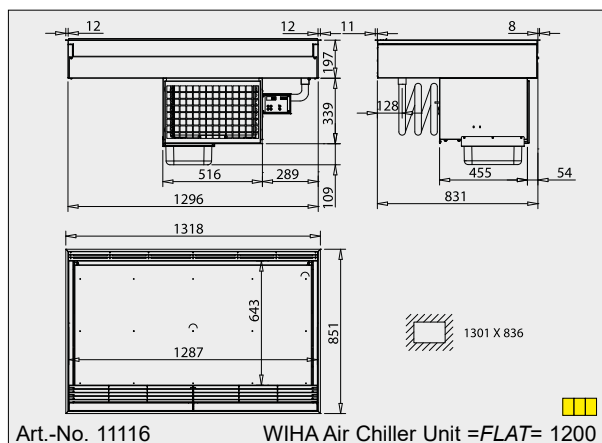
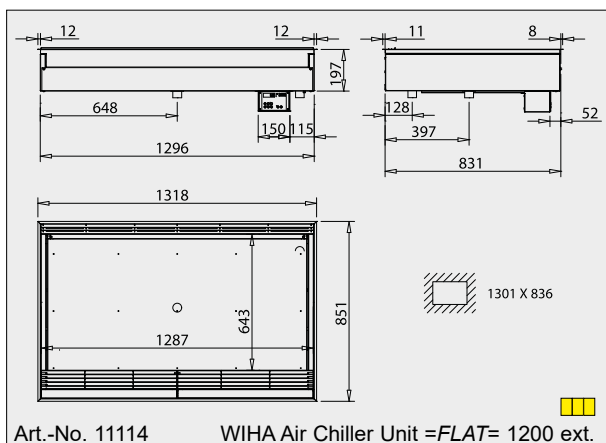
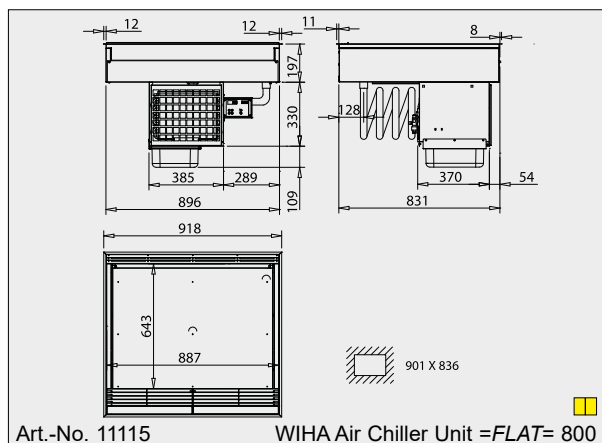
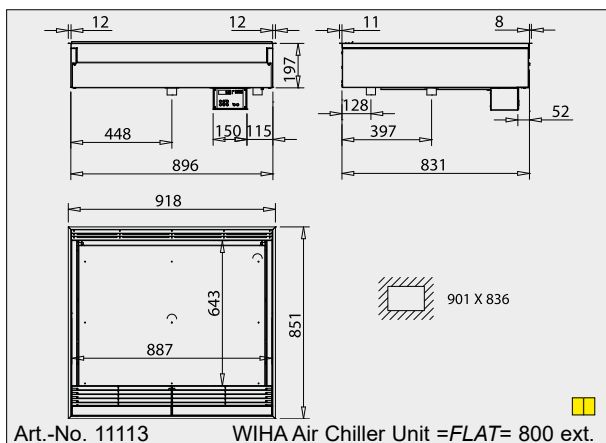
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

The TMP 630-3F digital defrost and temperature controller is mounted right next to the cooling unit.



Extended work area that can be used as storage area for a short time.

Two freely usable outputs can be used for counter lighting and knife scraper. With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Bäcker-Snack® HOT-COLD

HOT or COLD – respond to your customers' demands!

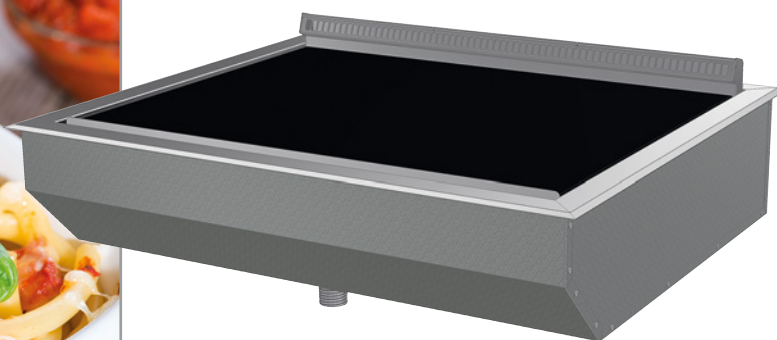
**1**  
Straight  
Installation



### Preferred application:

**COLD:** Cakes, tarts, sandwiches and snacks with a merchandise height of approx. 6 cm.

**HOT:** Pizza, croissants, pies, etc.



### The WIHA HOT-COLD TECHNOLOGY

As seasons and daytimes are changing constantly, your customers' tastes vary accordingly. Maybe cold snacks throughout the day and a warm snack in the afternoon. Your counter should be as flexible as your customers are.

### Wouldn't it be good to have a unit that offers both solutions?

The "Bäcker-Snack HOT-COLD" is the answer to this question. It is child's play to switch the operation mode from cold to hot and back!

**HOT-COLD**  
**40–90°C < 5°C**

WIHA Bäcker-Snack HOT-COLD	For external cooling unit – incl. controller –	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	Power hotplate
Model	Art.-No.	Art.-No.			
Bäcker-Snack HOT-COLD 800	6800	6804 *	450 W	230V/350W	1100 W
Bäcker-Snack HOT-COLD 1200	6801	6805 *	605 W	230V/390W	1650 W

The refrigeration units for external cooling units include a controller and dimmer for an on-site heat radiator and an expansion valve for R134a/R513A.  
\* Without base element; the cooling unit is connected via refrigerant couplings.

The drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Special Accessories

Drain fitting 1 1/4" for connecting to the customer's drain

Art.-No.

3815

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a heated merchandise display, which is made of toughened black glass. To clean the pan bottom, the heated merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN). To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open.

The controller is mounted beneath the cooling pan and is equipped with a dimmer for the connection of an on-site radiator. Installation is made easy by the mounting lip and mounting frame. The surface of the mounting frame is ground.

Delivery includes:

- Expansions valve for R134a/R513A
- Mounted controller with dimmer for the on-site heat radiator (max. connected load 230 V/1500 W)

### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

The counter design should include a well-ventilated base unit beneath the cooling pan.

### Description

Air chiller unit for cooling cakes, cream cakes and snacks with a merchandise height of up to 6 cm and also with hotplate for keeping food warm. Commercial product for the installation in stationary food and service counter.

When used as air chiller unit:

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

When used in keeping warm mode:

Temperature of the plate can be adjusted in 9 steps. Temperature range approx. 40 °C to approx. 90 °C.

It is necessary to provide a heat radiator above the device on site. The controller is equipped with a dimmer (max. connected load 230 V/1500 W) for this purpose.

Note: A heat radiator must have a distance of at least 30 cm to the merchandise display. The on-site glass top must remain open on the operating side for ventilation. In case of a defect, it must be ensured that no flammable refrigerant can collect in the area of the heat radiator.

# 1. Air Chiller Units

straight installation



1

Straight  
Installation

## Snack-Genie®

The low-priced no-frost refrigerator for cakes and snacks



### Reliable technology for the commercial operation

- Longer operating life of the cooling unit (LONG-LIFE)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 2 air speeds
- Liftable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY technology)
- Robust digital temperature and defrost controller
- Cooling unit with power reserve

Protective machine cover and condensate pan are available as an accessory.

**Preferred application:**  
Cakes, tarts and snacks with a merchandise height of up to max. 6 cm.

WIHA Snack-Genie	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Snack-Genie 800	6120	20262	450 W	230V/350W	■ ■
Snack-Genie 1200	6121	20263	605 W	230V/390W	■ ■ ■
Snack-Genie 1600	6122	20264	825 W	230V/540W	■ ■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.  
Protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

Condensate pan mounted under the cooling unit

Art.-No.

33196

Drain fitting 1 1/4" for connecting to the customer's drain

3815

TMP 620 controller for external cooling unit  
TMP 630 instead of TMP 620 controller with 2 freely usable outputs

12201

12210

Protective machine cover type 450-825

6253



Liftable evaporator for easy cleaning of the pan bottom.

## Description

Chiller unit with circulating air for cooling cakes and snacks with a merchandise height of up to 6 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

## Design

Interior pan made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN).

The evaporator and fan area are easily accessible for servicing. After the front retaining bolts have been released, the entire merchandise display can be swung away from the evaporator, making the fan area and evaporator readily accessible. The mounting lip makes installation easy.

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

**1**  
Straight  
Installation

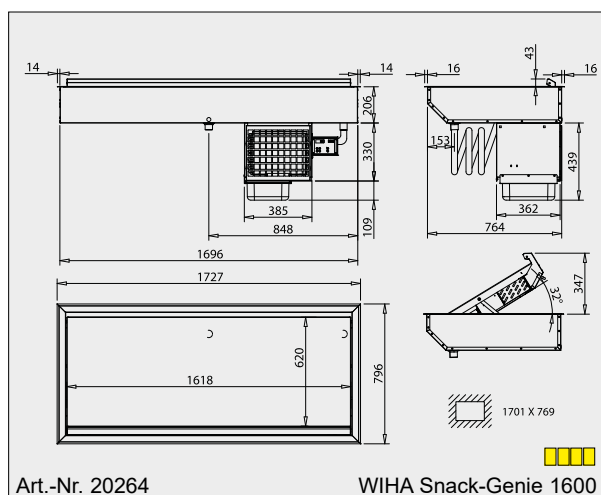
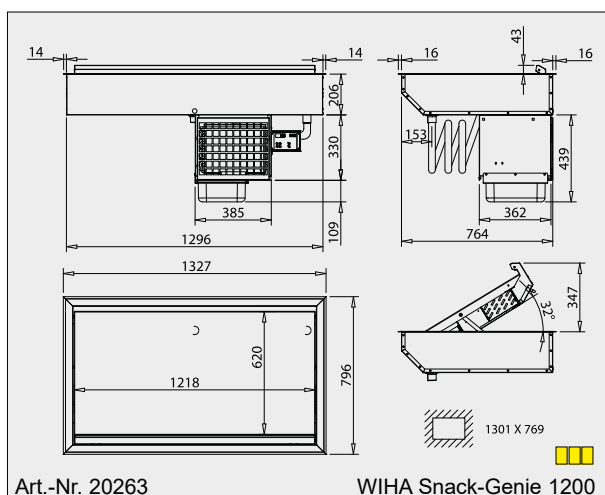
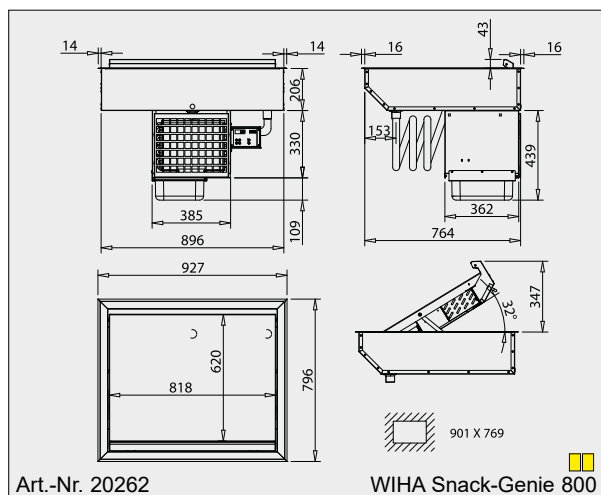


The entire interior area is easily accessible for servicing.



## NEW!

The cover on the air outlet nozzle can be easily opened for cleaning. Crumbs and remains of cream can now simply be wiped off.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



# 1. Air Chiller Units

straight installation



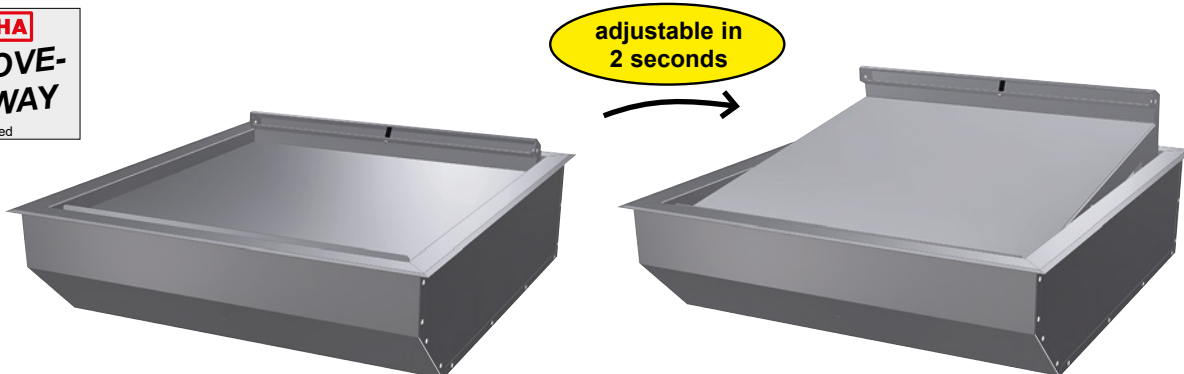
1

Straight  
Installation

## Snack-Genie® IMPULSE

The low-priced no-frost refrigerator with inclinable merchandise display for impulse sale

**NEW!**



### Reliable technology for the commercial operation

- Inclinable merchandise display (MOVE-UP)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- Longer operating life of the cooling unit (LONG-LIFE)
- 2 air speeds
- Liftable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY technology)
- Robust digital temperature and defrost controller
- Cooling unit with power reserve

**Preferred application:**  
Cakes, tartes and snacks with a merchandise height of up to max. 6 cm.

WIHA Snack-Genie IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Snack-Genie IMPULSE 800	33578	33581	450 W	230V/350W	■ ■
Snack-Genie IMPULSE 1200	33579	33582	605 W	230V/390W	■ ■ ■
Snack-Genie IMPULSE 1600	33580	33583	825 W	230V/540W	■ ■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. Protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

Condensate pan mounted under the cooling unit

Art.-No.

33196

Drain fitting 1 1/4" for connecting to the customer's drain

3815

TMP 620 controller for external cooling unit  
TMP 630 instead of TMP 620 controller with 2 freely usable outputs

12201

12210

Protective machine cover type 450-825

6253



Liftable evaporator for easy cleaning of the pan bottom.

## Description

Chiller unit with circulating air for cooling cakes and snacks with a merchandise height of up to 6 cm. The merchandise display can be set horizontally or at an angle for impulse sale (MOVE-UP FUNCTION).

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

## Design

Interior pan made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN). To clean the surfaces of the evaporator, the impulse nozzle can be swung up and then the evaporator can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open.

The evaporator and fan area are easily accessible for servicing. After the front retaining bolts have been released, the entire merchandise display can be swung away from the evaporator, making the fan area and evaporator readily accessible. The mounting lip makes installation easy.

### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor



## NEW!

The cover on the air outlet nozzle can be easily opened for cleaning. Crumbs and remains of cream can now simply be wiped off.

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

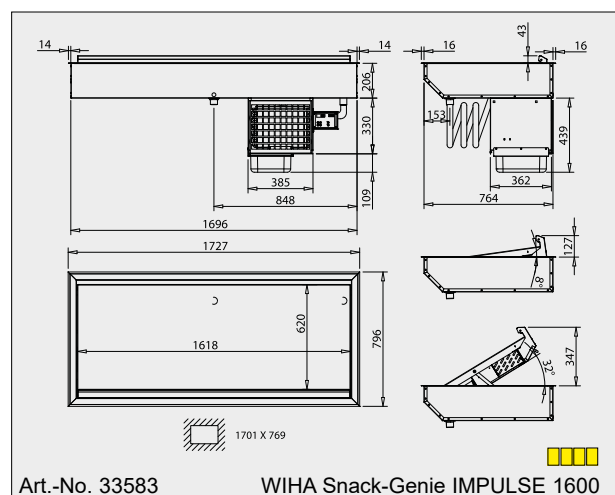
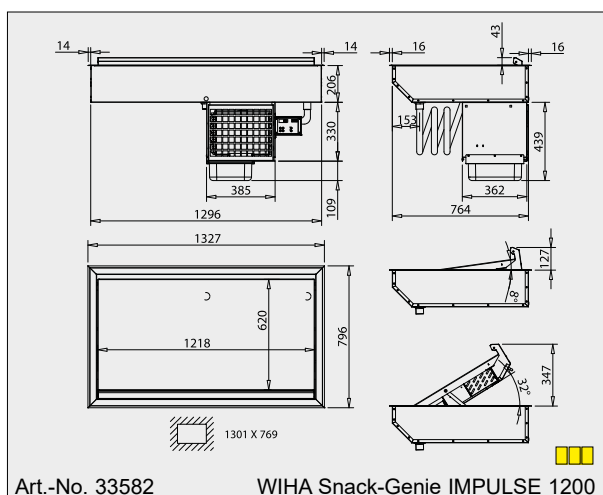
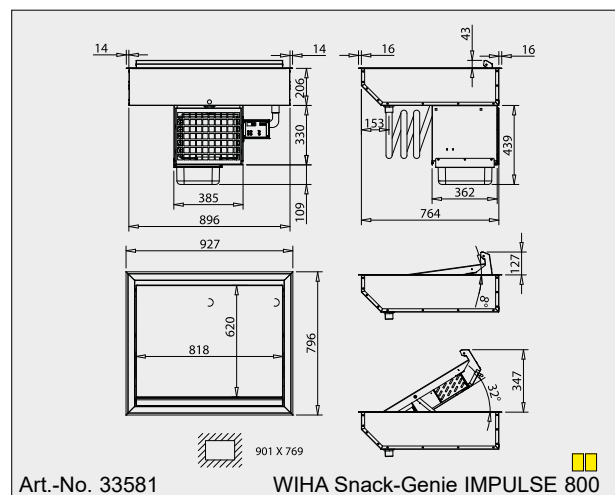
The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

**1**  
Straight  
Installation



The entire interior area is easily accessible for servicing.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

# 1. Air Chiller Units

straight installation



1

Straight  
Installation

## RONDO® FL

The flat no-frost system tailored to your requirements



### Design Notes

In principle, almost any geometric shape is possible for the "RONDO" air chiller. With the exception of basic circular forms, you could have two straight sections standing at a certain angle to each other.

Please keep the following points in mind when deciding on the dimensions:

1. The pan width should be at least 700 mm.
2. The pan length on the customer side should be no more than twice as large as the pan length on the staff side.
3. The inner radius on the operator side should be at least 700 mm.

**Art.-No.**  
**2540**

### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 6 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperatures: 6°C to 12°C at 25°C/60% relative humidity.

Commercial product for the installation in stationary food and service counter.

### Design

The basic design corresponds to the outline that you submit to us. Interior pan made entirely of stainless steel, material 1.4301, with flush threaded drain fitting 1 1/4". CFC-free insulation with external vapour barrier made of aluminium foil. The merchandise shelf is made of stainless steel, with ground surface. The merchandise shelf is divided into several parts according to pan size. To clean the pan interior, the merchandise shelf can be removed and the evaporator folded upwards along with the ventilators and air baffles. The smooth stainless steel pan bottom can thus be easily accessed for cleaning.

The mounting lip makes installation easy.

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A

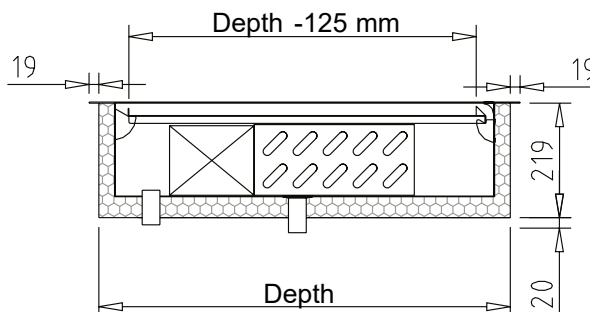
### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors.

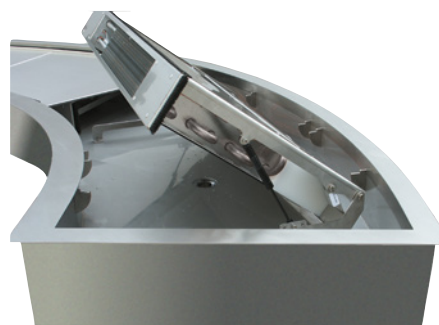
Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

The counter design should include a well-ventilated base unit beneath the cooling pan.

Almost any geometric shape is possible!



Note: A free space of approx. 20 mm is to be taken into account below the cooling pan.



### Easy Cleaning of the Pan Bottom!

After removal of the merchandise shelves, the evaporators can simply be folded upwards. They are self-locking in the top position. The smooth stainless steel pan bottom can then be cleaned easily.

## RONDO® – BLACK

For cooling units, which can be installed under granite surfaces, the merchandise displays and the air baffles can be coated in black as an alternative.

The goods are highlighted by the black surface to increase sales and profits.

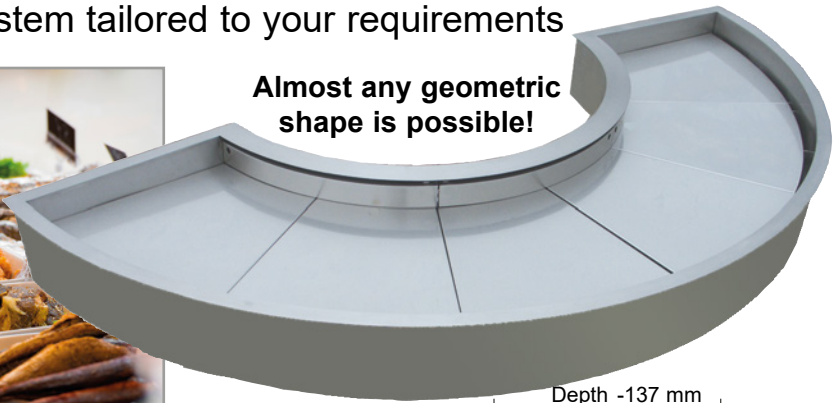
**Other colours available on request.**

## RONDO® VT

The recessed no-frost system tailored to your requirements



Almost any geometric shape is possible!



Art.-No.  
2659

### Description

Recessed chiller unit with circulating air for cooling cakes, tarts, snacks and delicacies. For proper cooling, the merchandise must be located underneath the air blow-off nozzle.

With glass top (provided by the customer) that should only be open on the air blow-off side applies:

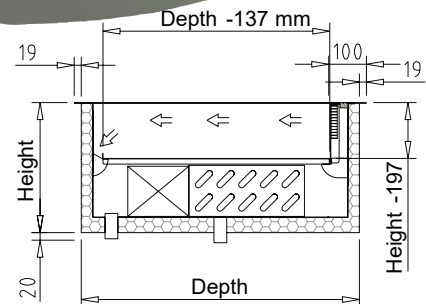
Temperatures 4°C to 12°C at 25°C/60% relative humidity.

Without glass top applies:

Temperatures 6°C to 12°C at 25°C/60% relative humidity.

Commercial product for the installation in stationary food and service counter.

Design: See „Rondo FL“ on page 30.



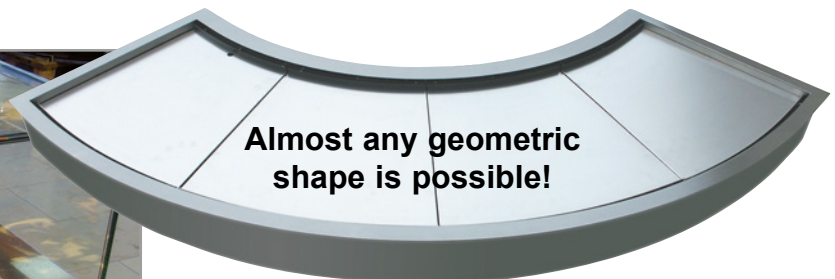
Note: A free space of approx. 20 mm is to be taken into account below the cooling pan.

## RONDO® FL – Praline

The flat no-frost system with climate control function for chocolates and chocolate products



Almost any geometric shape is possible!



While for normal goods as a rule a very high humidity is desired, but for chocolates it may not be too high. Therefore, this cooling unit has cooling technology specially optimised for chocolates.

Art.-No.  
2541

### Optimal climate for chocolates and chocolate products

- Lifiable evaporator
- Low relative humidity
- Mounting lip

### Description

Climate chiller unit with circulating air for cooling chocolates and chocolate products with a merchandise height of up to 6 cm. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperatures: approx. 16°C to 18°C at 25°C/60% RH.

Relative humidity merchandise: approx. 60% to 65% RH.

Commercial product for the installation in stationary food and service counter.

Chocolates and chocolate product are best stored at a temperature of about 15°C to 18°C and an average relative humidity of about 60%.

### Design

The basic design corresponds to the outline that you submit to us. Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). CFC-free insulation with external vapour barrier made of aluminium foil. The merchandise shelf is made of stainless steel, material 1.4301, with ground surface. The merchandise shelf is divided into several parts according to pan size. To clean the pan interior, the merchandise shelf can be removed and the evaporator folded upwards along with the ventilators and air baffles. The smooth stainless steel pan bottom can thus be easily accessed for cleaning. The mounting lip makes installation easy.

For external cooling unit:

The TMP 620 PR should be used to control the appliance, using the parameters optimised for this purpose.

Delivery includes expansion valve for R134a/R513A.

### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 PR built-in controller that is connected to the cooling unit and cooling pan via cable connectors. The counter design should include a well-ventilated base unit beneath the cooling pan.



# 1. Air Chiller Units

straight installation



1  
Straight  
Installation

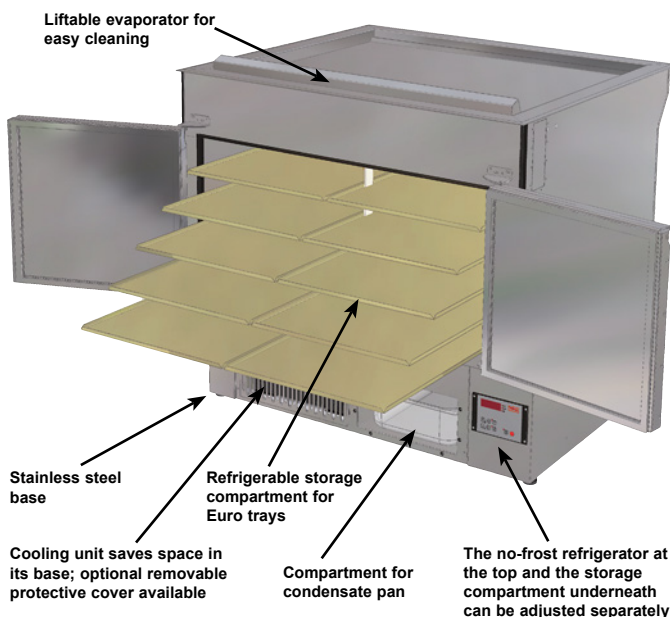
## Snack-Fresh®

No-frost refrigerator up top – refrigerated storage compartment down below



**Large cooling area that takes up little room**

- Longer operating life of the cooling unit (LONG-LIFE)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- New – with larger evaporator
- Large cooling area that takes up little room
- Storage compartment with very high relative humidity
- Storage compartment in Euro-Norm size
- Easy to clean thanks to the liftable evaporator
- MOVE-DOWN- and MOVE-AWAY technology



The WIHA Snack-Fresh is intended for cooling food on the merchandise display at the top with a merchandise height up to approx. 6 cm.

Whenever a large amount of stock is required in high-sales locations, the SNACK-FRESH plays its trump cards! The SNACK-FRESH lets you get the most from your precious counter space. The otherwise unused space beneath the no-frost refrigerator can now be used for other stock needing refrigeration.

Both the no-frost refrigerator at the top and storage compartment underneath can be switched on and off separately to save energy.

In addition to more room, another benefit you enjoy is how convenient and hygienic cleaning is, because the evaporator space can be accessed quickly and easily.

WIHA Snack-Fresh	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.		
Snack-Fresh 800	10751	570 W	230V/650W
Snack-Fresh 1200	10753	630 W	230V/710W

Delivery includes mounting frame.

### Special Accessories

Protective machine cover, perforated, removable

Art.-No.  
10780

Bearing console for worktop 800  
Bearing console for worktop 1200

3803  
3804

### Description

No-frost refrigerator with storage compartment for cooling cakes, tarts and snacks. The no-frost refrigerator is suitable for merchandise with heights of up to 6 cm. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

No-frost refrigerator at the top:

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Bottom storage compartment:

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

The interior pan, interior body, base and front are made entirely of stainless steel. Pressure-injected expanded polyurethane insulation (CFC-free). Inside the top pan is a circulating air evaporator and quiet low-voltage ventilators for air circulation to cool the upper merchandise display and the cooling compartment. Located above the circulating air evaporator is a merchandise display made of ground stainless steel.

The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN).

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY).

The bottom storage compartment contains tracks for 400 x 600 mm baking trays (European standard). The front of the bottom storage compartment has two wing doors with sturdy stainless steel hinges and magnetic seals.

The digital temperature and defrost controller is mounted in the base.

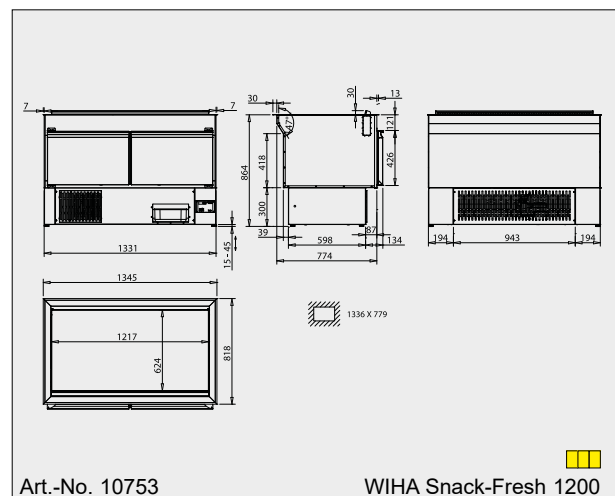
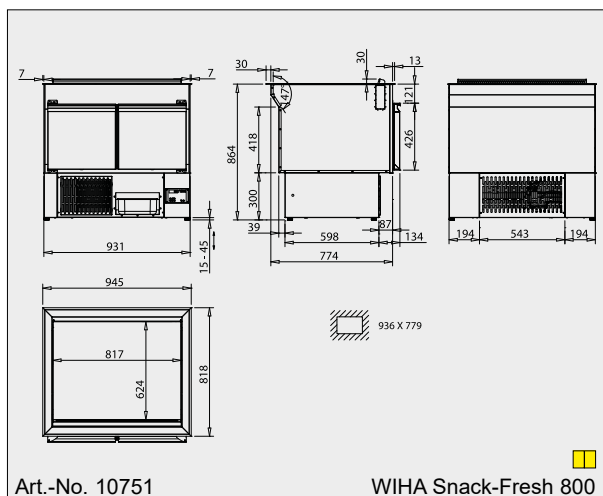
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

**1**  
Straight  
Installation

### Cooling Unit Model

The cooling unit is encased in a stainless steel base and is located beneath the bottom cooling compartment. The right-hand area contains a removable condensate pan.

A removable protective machine cover is available as an accessory.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Patented FRESHNESS SYSTEM

### Longer freshness for exposed food!

Exposed food remains fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced.

The patented WIHA FRESHNESS SYSTEM contains a highly effective combination of circulating air filter and UV disinfecting device.

Before entering the evaporator, air is disinfected with intense UV radiation. Only after dust particles have been filtered out is the air in the evaporator cooled and blasted into the display area as clean air to protect sensitive merchandise.

**This puts exposed food in a purified protective atmosphere, which keeps it fresh for longer.**

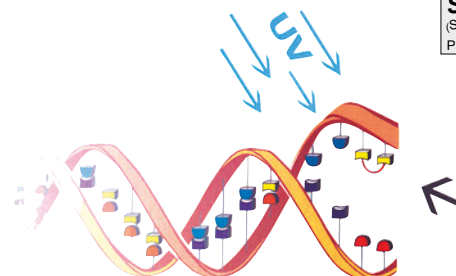
The patented FRESHNESS SYSTEM is only released when using the following refrigerants:

R134a, R513A, R450A, R452A, R407F, R448A, R449A, R454C and R290.

The FRESHNESS SYSTEM is currently not released for the use together with A2L refrigerants.

We recommend using the controller TMP 630.

**This option is available for devices for which the WIHA FRESHNESS SYSTEM is mentioned in the catalogue under "Special Accessories".**



### Special Accessories

	Art.-No.
Patented WIHA FRESHNESS SYSTEM 2	33564
Patented WIHA FRESHNESS SYSTEM 3	6061
Patented WIHA FRESHNESS SYSTEM 4	6063
Patented WIHA FRESHNESS SYSTEM 5	6064
Patented WIHA FRESHNESS SYSTEM 600 (Not usable for 600 L)	33563
Patented WIHA FRESHNESS SYSTEM 800	6061
Patented WIHA FRESHNESS SYSTEM 1200 (Not usable for 1200 L)	6063
Patented WIHA FRESHNESS SYSTEM 1600	6064
Patented WIHA FRESHNESS SYSTEM 1600 D	6065
Patented WIHA FRESHNESS SYSTEM 2000 D	6066

# 1. Air Chiller Units

straight installation



1

Straight Installation

## Gastro-Snack®

Versatile usable – in Gastro-Norm dimensions

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
(Special Accessory)  
Flat and removable control panel

**WiHA**  
**CLOUD**

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**MOVE-AWAY**  
Patented



Example of installation "Gastro-Snack".

### Preferred application:

For cooling food in Gastro-Norm containers, pieces of cake, snacks, salad bowls bottles, etc.  
(Height of the GN container 100 mm or 150 mm. For proper cooling, the merchandise must not jut out of the cooling pan.)



The illustrated Gastro-Norm containers are not included in delivery.

Protective machine cover and condensate pan are available as an accessory.

### Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**

WIHA Gastro-Snack	For external cooling unit	With cooling unit and controller	Width [mm]	Depth [mm]	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.					
Gastro-Snack 1 *	6328	6329 **	436	716	320 W	230V/180W	
Gastro-Snack 2	6160	20302	761	716	370 W	230V/270W	
Gastro-Snack 3	6161	20303	1086	716	450 W	230V/320W	
Gastro-Snack 4	6162	20304	1411	716	605 W	230V/400W	
Gastro-Snack 5	6163	20305	1736	716	825 W	230V/550W	
Gastro-Snack 6	6166	20306 **	2063	716	1060 W	230V/1060W	
Gastro-Snack 7	6164	20307 **	2388	716	1060 W	230V/1060W	
Gastro-Snack 8	6165	20308 **	2713	716	1260 W	230V/1290W	
Gastro-Snack 5 x 1/3 ***	6540	20730 **	991	503	370 W	230V/270W	
Gastro-Snack 7 x 1/3 ***	6542	20732 **	1343	503	450 W	230V/320W	

Delivery includes mounting frame. The refrigeration modules for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Model with glued insulation and external vapour barrier made of aluminium foil.

\*\* Without base element; the cooling unit is connected via refrigerant couplings.

\*\*\* Evaporator liftable, without gas pressure springs.

### Special Accessories

Condensate pan mounted under the cooling unit

Art.-No.

Drain fitting 1 1/4" for connecting to the customer's drain

33196

TMP 620 controller for external cooling unit

3815

TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit

12201

TMP 630 controller instead of TMP 620 with 2 freely usable outputs

33572

TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs

12210

Detachable control panel (SPLIT-CONTROL)

33568

extra charge for device with cooling unit in the base housing

12219

Transformer with rectifier, 20 VA

2452

(required for Gastro-Snack 8 when operated with controller TMP 630)

Protective machine cover Typ 370-825

33194

Air cooler for operation with refrigerant CO<sub>2</sub> (price per air cooler, from model 6 with 2 air coolers, see page 404)

10197

Patented WIHA FRESHNESS SYSTEM see page 33. (not for sizes 1, 5 x 1/3 and 7 x 1/3)

Holder for dressing containers, triple, GN 2/4 (incl. three price tag holders, three salad dressing containers and three suitable sauce ladles)

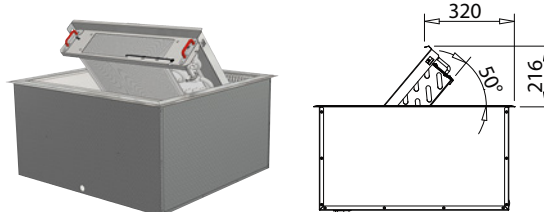
10364

Salad dressing container 1,3 l stainless steel, single

8033

Sauce ladle, single

12910



Available on request: "Gastro-Snack F" with low swing open height of the opened merchandise display – perfectly suitable for low glass constructions.

	Art.-No.
Display shelf GN 1/1, unperforated (for snacks etc.)	6218
Display shelf GN 1/1, perforated	6217
Display shelf GN 1/3, unperforated	6549
Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required:	
Separator bar GN 1/1, lengthwise	6219
with fixed position in the GN 1/1 grid	
Separator bar GN 1/1, lengthwise 530 mm	1025
Separator bar GN 1/1, crosswise 325 mm	3010
Separator bar GN 1/3, lengthwise	6212
with fixed position	

## Description

Chiller unit with circulating air for cooling food in Gastro-Norm containers (100 mm or 150 mm deep) and on shelves, which are available optionally.  
To operate it with a glass top that should only be open on the air blow-off side applies:

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

To operate it without a glass top applies:

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

For proper cooling, the merchandise must not protrude from the cooling pan.  
Commercial product for the installation in stationary food and service counter.

## Design

### Gastro-Snack 1:

Interior pan is made entirely of stainless steel and is finished with flush threaded drain fitting (1 1/4") and hygienic corners that are easy to clean. Insulation is CFC-free and with external vapour barrier made of aluminium foil. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The longitudinal walls above the evaporator are equipped with vertically adjustable bottom beams. Gastro-Norm containers or display shelves (available as accessories) can be mounted on the bottom beams.

To clean the pan bottom, the inner base with circulating air evaporator and ventilators can be folded upwards (not self-retaining).  
Installation is made easy by the mounting lip.

### Gastro-Snack 2 to Gastro-Snack 8:

Interior pan is made entirely of stainless steel and is finished with flush threaded drain fitting (1 1/4") and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The longitudinal walls above the evaporator are equipped with vertically adjustable bottom beams. Gastro-Norm containers or display shelves (available as accessories) can be mounted on the bottom beams.

To clean the pan bottom, the inner base with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the inner base is open. To clean the rear area of the pan or to carry out servicing, the inner base can be moved forwards (MOVE-AWAY TECHNOLOGY).

Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

### Gastro-Snack 5 x 1/3 and 7 x 1/3:

Interior pan is made entirely of stainless steel and is finished with flush threaded drain fitting (1 1/4") and hygienic corners that are easy to clean. Insulation is CFC-free and with external vapour barrier made of aluminium foil. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The longitudinal walls above the evaporator are equipped with vertically adjustable bottom beams. Gastro-Norm containers or display shelves (available as accessories) can be mounted on the bottom beams.

To clean the pan bottom, the inner base with circulating air evaporator and ventilators can be folded upwards and locked in the top position by fold-out levers. To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the inner base is open.

Installation is made easy by the mounting lip.

Delivery includes the bottom beams.

### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

## Cooling Unit Model

### Gastro-Snack 2 to Gastro-Snack 5:

The cooling unit is encased in stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

If there is no on-site drainage, a condensate pan can be mounted under the cooling unit on request.

### Gastro-Snack 1 and Gastro-Snack 6 to Gastro-Snack 7 and

### Gastro-Snack 5 x 1/3 and 7 x 1/3:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. The counter design should include a well-ventilated base unit beneath the cooling pan. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

### Gastro-Snack 8:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 630 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. The counter design should include a well-ventilated base unit beneath the cooling pan. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

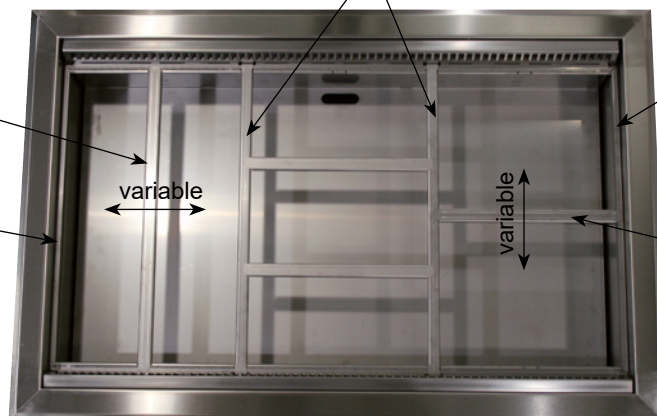


Art.-No. 6219  
with fixed position

Art.-No. 6219  
with fixed position  
(mount rotated!)

Art.-No. 1025  
variable

Art.-No. 6219  
with fixed position  
(mount rotated!)



Art.-No. 3010  
variable



# 1. Air Chiller Units

straight installation



1

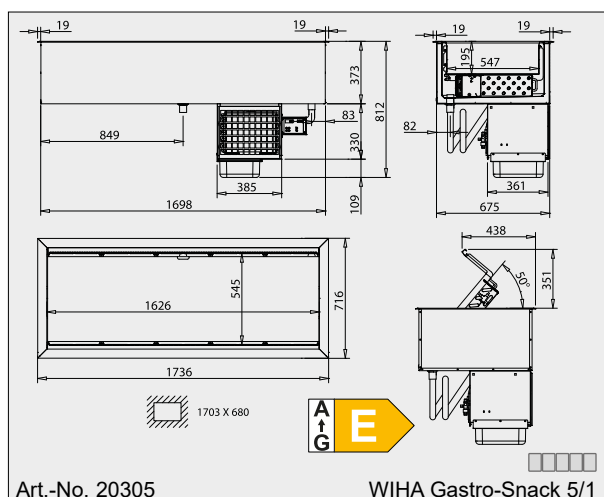
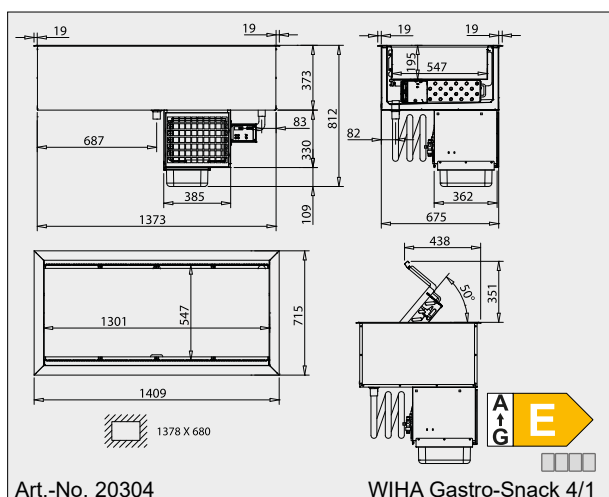
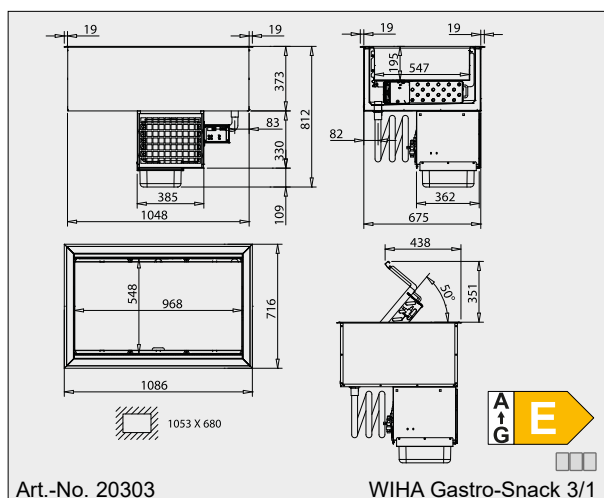
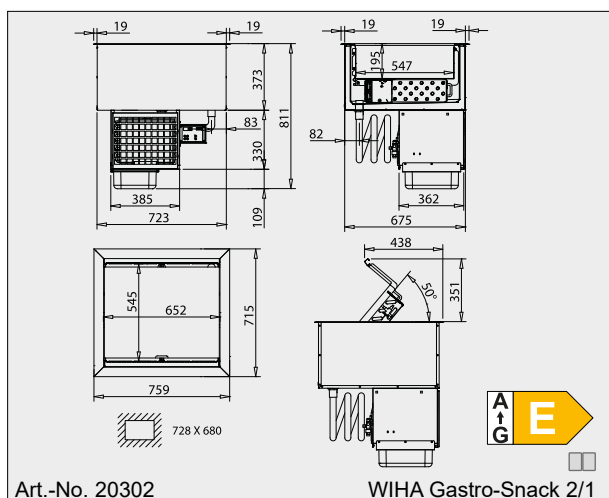
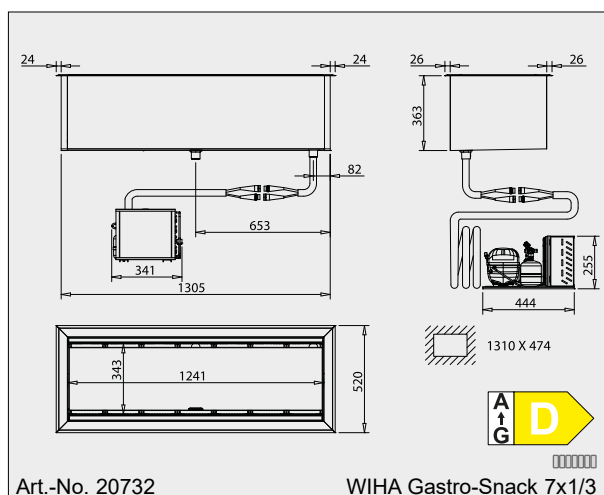
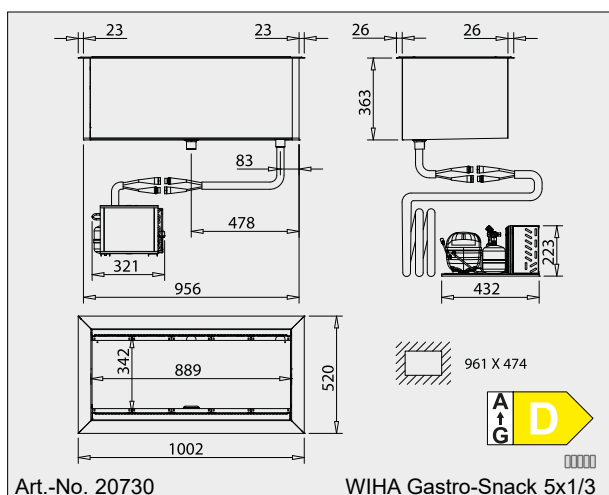
Straight  
Installation

## Sneeze Guard TOP SB-GN (for Self-Service)

Glass construction with sneeze guard function and LED lighting.

For more information, see page 386.

**Preferred application:**  
For self-service counters with air chiller units (in GN dimensions), such as the WIHA Gastro-Snack.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Gastro-Snack HOT-COLD

Multifunctional appliance for cooling and keeping warm

**1**  
Straight  
Installation



# HOT-COLD

80°C 6°C



### Universally usable!

- Can be used as no-frost refrigerator or Bain-Marie
- GN containers can be inserted directly
- 2 air speeds available in cooling mode
- Lifiable evaporator
- MOVE-DOWN TECHNOLOGY
- Service friendly
- Comfortable digital temperature controller
- Integrated dimmer for on-site heat radiator

### Preferred Application:

#### COLD:

*On shelves:* cakes, pieces of cake, snacks, desserts, bottles  
*In GN containers:* salads

#### HOT:

*In GN containers:* finger food ... (damp heat)  
*On shelves:* croissants

WIHA Gastro-Snack HOT-COLD Model	For external cooling unit – incl. controller – Art.-No.	With cooling unit and controller Art.-No.	Width [mm]	Depth [mm]	Height Body [mm]	Cooling power [-10°ET]	Connection cooling unit	
Gastro-Snack HOT-COLD - 2	10501	10503	759	714	373	370 W	230V/1100W *	■ ■
Gastro-Snack HOT-COLD - 3	10502	10504	1084	714	373	450 W	230V/1650W *	■ ■ ■

Drain trap is available as accessory. The necessary dimmer for the on-site heat bridge is already mounted in the control panel.  
\* The connected load does not include the heat bridge connected externally by the customer.

### Special Accessories

Drain fitting 1 1/4" for connecting  
to the customer's drain

**Art.-No.**  
**3815**

Display shelf GN 1/1, unperforated  
(for cooling mode)

**6218**

Note: GN 1/1 and GN 2/4 containers can be mounted directly,  
for smaller GN containers additional separator bars are required:  
Separator bar GN 1/1, lengthwise **6219**  
with fixed position in the GN 1/1 grid  
Separator bar GN 1/1, lengthwise 530 mm **1025**  
Separator bar GN 1/1, crosswise 325 mm **3010**  
Separator bar GN 1/3, lengthwise **6212**  
with fixed position

# 1. Air Chiller Units

## straight installation



1

Straight  
Installation

### Description

#### When used as air chiller unit:

Air chiller unit for cooling food in 100 mm deep Gastro-Norm containers and on display shelves, which are available optionally.  
For proper cooling, the merchandise must not protrude from the cooling pan.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Humidity: approx. 70% to 85%.

#### When used as Bain-Marie:

Water heated Bain-Marie for keeping food warm in Gastro-Norm containers (100 mm deep).

Water temperature is adjustable from 30°C to approx. 80°C.

It is necessary to provide a heat radiator above the device on site.

Note: A heat radiator must have a distance of at least 30 cm to the merchandise display. The on-site glass top must remain open on the operating side for ventilation. In case of a defect, it must be ensured that no flammable refrigerant can collect in the area of the heat radiator.

Commercial product for the installation in stationary food and service counter.

### Design

Construction and interior pan are made entirely of stainless steel. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation.

Inside the pan is a generously sized circulating air evaporator with coated surface, and quiet low-voltage ventilators (12 V DC) for air circulation.

Located above the circulating air evaporator is a trough-shaped bottom made of ground stainless steel material 1.4301. Below the trough-shaped base are the heating elements, which are mounted in a protected housing.

To clean the lower pan bottom, the trough-shaped base with heating elements, circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY). The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The controller (cable length: approx. 1 m) can be removed for mounting on the panel front.

A continuously adjustable dimmer is already installed in the switch housing for a heat radiator provided on site.

#### For external cooling unit

Delivery includes:

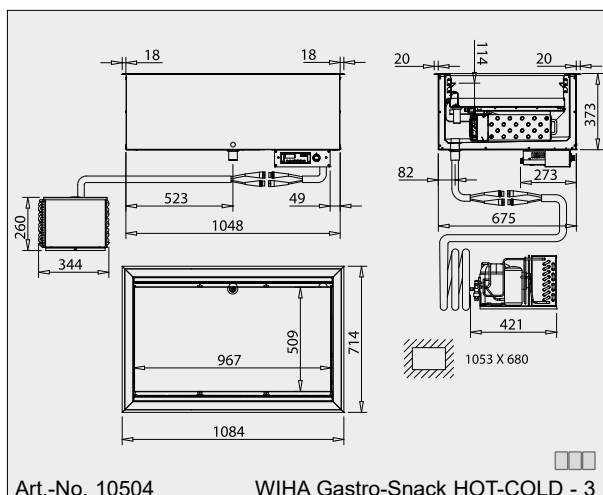
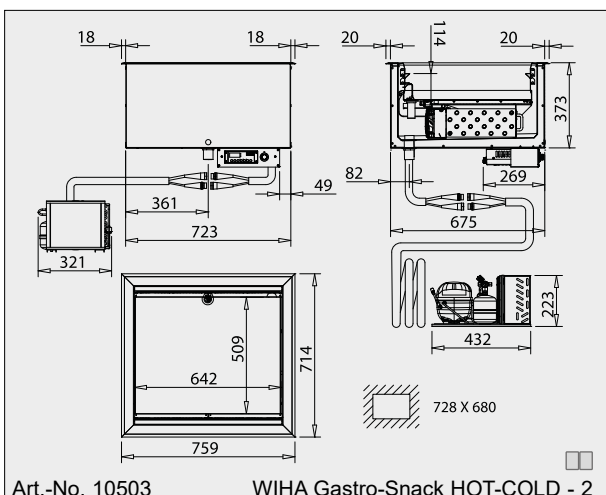
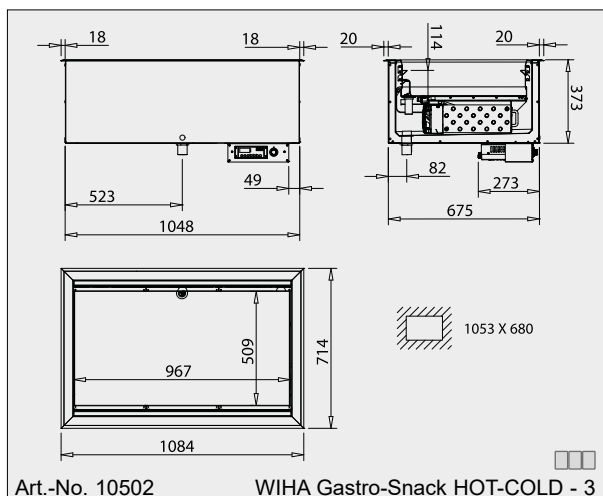
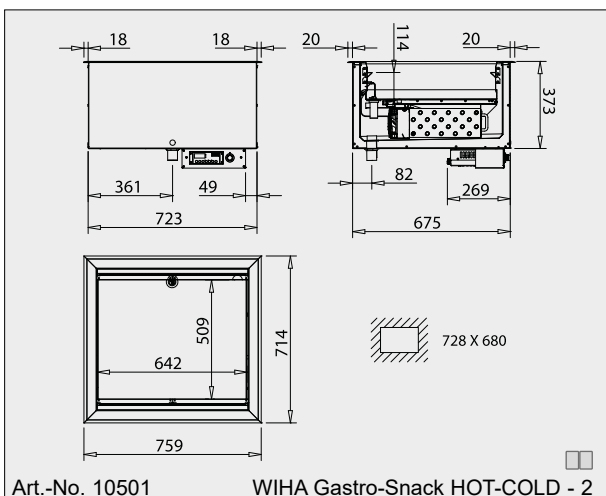
- Shelf supports, vertically adjustable
- Drain plug with chain
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller
- Dimmer for on-site heat radiator (230 V, max. 1800 W)

Note: This device is only released for the refrigerant R134a/R513A.

### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

The counter design should include a well-ventilated base unit beneath the cooling pan.



## Bottle Cooler

For self-service

**1**  
Straight  
Installation



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

The WIHA no-frost bottle cooler ensures a sales-promotional presentation of the beverages at the point of sale. The bottles are presented on three tiered levels, so that the rear bottles are also presented effective for advertising purposes.

- Longer operating life of the cooling unit (LONG-LIFE)
- Reliable no-frost system
- Presentation of the merchandise on 3 levels
- With WIHA CLOUD CONTROL: smart control and monitoring via WIHA app

WIHA Bottle Cooler	For external cooling unit Art.-No.	With cooling unit and controller Art.-No.	Width [mm]	Depth [mm]	Height body [mm]	Cooling power [-10°ET]	Connection cooling unit	Powder Coating Black Art.-No.
Bottle Cooler 700	19700	19710	700	785	640	450 W	230V/350W	19699
Bottle Cooler 1000	19701	19711	1000	785	640	605 W	230V/390W	19707

WIHA CLOUD CONTROL, condensate pan/drain trap are available as accessories.

### Bottle Cooler, special size

**Art.-No.**  
19709

### Special Accessories

Condensate pan, loose  
Drain fitting 1 1/4" for connecting to the customer's drain  
Controller TMP 620 for external cooling unit  
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit

**Art.-No.**  
3819  
3815  
  
12201  
33572

### Description

Circulating air chiller unit for cooling beverage bottles.  
Temperature: 6 °C to 12 °C  
Suitable for a bottle height up to approx. 220 mm.  
Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel and is finished with flush threaded drain fitting (1 1/4") and hygienic corners that are easy to clean. Insulation is CFC-free; the exterior is made of galvanised steel sheet, surface ground. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. The bottle cooler is equipped with a three-tiered insert for optimal presentation of the bottles. To clean the interior pan the tiered insert can be removed and the evaporator can be folded upwards along with the ventilators and air baffles.

#### For external cooling unit

Delivery includes:  
- Expansion valve for R134a/R513A  
- Built-in temperature sensor and defrost sensor

For external cooling units we recommend our  
**Controller TMP 630-CLOUD** **Art.-No.**  
33572

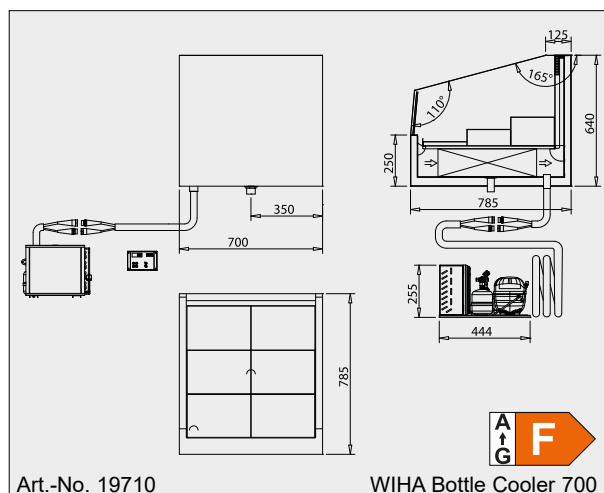
More information about the controller on page 410.



### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. The counter design should include a well-ventilated base unit beneath the cooling pan.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



Art.-No. 19710

WIHA Bottle Cooler 700

More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



# 1. Air Chiller Units

straight installation



1

Straight  
Installation

## Bottle Cooler PLUS

For self-service with bottle slide and sliding door



**Note:**  
Also available in a stainless-steel look.



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Optimal presentation of the beverages on a bottle slide (first in – first out)! In this way, the beverage bottles are easily accessible for the customer.

- Longer operating life of the cooling unit (LONG-LIFE)
- Easy removal of the bottles
- Constant product pressure
- Energy-saving sliding lids
- With WIHA CLOUD CONTROL: smart control and monitoring via the WiHA app

WIHA Bottle Cooler PLUS	For external cooling unit	With cooling unit and controller	Width [mm]	Depth [mm]	Height body [mm]	Cooling power [-10°ET]	Connection cooling unit	Powder Coating Black
	Art.-No.	Art.-No.						Art.-No.
Bottle Cooler 700 PLUS	19702	19703	700	785	640	450 W	230V/350W	19699

WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories.

### Special Accessories

Condensate pan, loose  
Drain fitting 1 1/4" for connecting  
to the customer's drain

Art.-No.  
3819  
3815

TMP 620 controller for external cooling unit  
TMP 630-CLOUD controller with 2 freely usable  
outputs, for external cooling unit

Art.-No.  
12201  
33572

### Description

Bottle Cooler PLUS with circulating air for cooling beverages. Optimal product presentation with slipping bottle stock, directed to the removal opening on the customer side. In this way, the bottles are easily accessible for the customer. The removal opening is designed with an energy-saving sliding door, which is mounted in a stable sliding door frame.

To clean the lower pan of the Bottle Cooler Plus, the sliding door frame can be removed easily without tools.

Bottle Cooler PLUS, sliding door with loading position: the upper pane can be pushed down after unlocking. In this position the upper area is open so that the device can be quickly stocked with bottles. The integrated bottle slide ensures the replacement of sold bottles (first in – first out) and the customer view on a full assortment up to the last bottle.

Temperature: 6 °C to 12 °C

Suitable for a bottle height up to approx. 220 mm.

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel and is finished with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior and interior are made of stainless steel and the exterior has a ground surface.

Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The bottle cooler is equipped with bottle slide for optimal presentation of the bottles. In loading position, the sliding door is open for an easy loading of the air chiller unit.

For cleaning purpose, the sliding door frame can be removed easily without tools. To clean the interior pan, the carrier insert and the bottle slide can be removed easily and the evaporator can be folded upwards along with the ventilators and air baffles and locked in the top position via gas pressure springs.

For external cooling unit

Delivery includes:

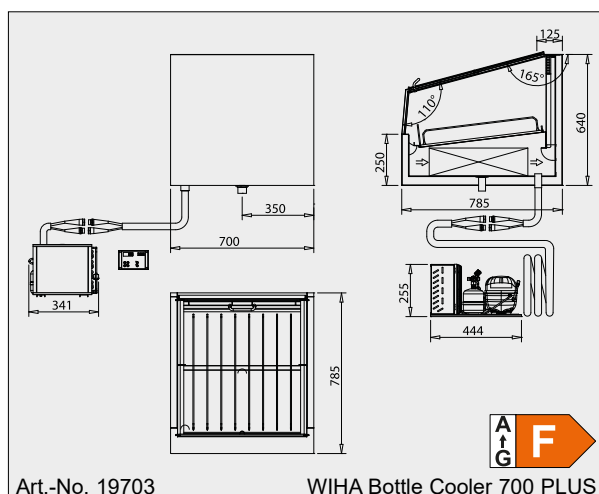
- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor
- 8 pcs. divider bars

### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors.

The counter design should include a well-ventilated base unit beneath the cooling pan.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



Art.-No. 19703

WIHA Bottle Cooler 700 PLUS

More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## FrontSeller XL

Bottle cooler with bottle slide



**Preferred application:**  
Sale of beverages in the area of sales counters, food serving points or other points of sale.

**1**  
Straight Installation

### Fan-assisted (circulating air) bottle cooler FrontSeller XL

- Optimal presentation of the beverages on a bottle slide (first in – first-out)
- Outstanding capacity of approx. 150 bottles
- Individually adjustable divider bars (3.5 mm grid)
- Highly luminous lighting track
- Simple refill from operator's side
- Liftable evaporator for an easy and fast cleaning
- Highly effective refrigeration due to air curtain technology
- Comfortable digital temperature and defrosting controller
- With **WIHA CLOUD CONTROL**: smart control and monitoring via **WIHA app**



**Note:**  
Also available in BLACK.

### Optimal presentation of the beverages

Fan-assisted bottle cooler for strong consumer sales for the installation into sales counters.

All bottles are inclined towards the customer for an enhanced presentation of the beverages. A specially designed merchandise display with an integrated slide ensures the replacement of sold bottles (first in – first out) and the customer view on a full assortment up to the last bottle.

The refill of the unit is notably user-friendly as all bottles are arranged on one drawer, accessible from the operator's side. Simply pull out the drawer, refill and push the drawer back into the origin position.

The 3.5 mm grid of the merchandise display enables the adjustment of the divider bars to match the size of the bottles.

WIHA FrontSeller XL	For external cooling unit see 1.	With cooling unit and controller see 2.	With UTB 60 left see 3.	With UTB 60 right see 3.	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.	Art.-No.	Art.-No.	Art.-No.		
FrontSeller XL 800	30358	30359 *	33274	33276	450 W	230V/350W
FrontSeller XL 1000	30305	30304 *	33275	33277	450 W	230V/350W

The FrontSeller XL for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. WIHA CLOUD CONTROL is available as an accessory.

\* Without base element, the cooling unit is connected via refrigerant couplings.

### Description

Bottle cooler with circulating air for cooling beverages in bottles up to a height of 225 mm.

Temperature: < 12°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

Delivery includes:

- Expansion valve for R134a/R513A
- 12 pcs. divider bars
- Drain fitting with hose
- Built-in temperature sensor and defrost sensor

### Design

Interior pan is made entirely of stainless steel and is finished with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel with ground surface. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The drawer with the integrated bottle slide is mounted on stainless steel telescopic guides and can be pulled out easily. The complete drawer can be lifted out of the corpus after it has been fully pulled out into its end position. Following the removal of the drawer, the evaporator with air baffles and fans can be folded upwards and locked in the top position via gas pressure springs to give access to the cooling pan for an easy cleaning.

#### 1. For external cooling unit

The FrontSeller XL is prepared for connection to an externally mounted cooling unit.

#### 2. With cooling unit and controller

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. A freely usable output can be used for counter lighting.

The counter design should include a well-ventilated base unit for the cooling unit, located laterally next to the built-in cooling module.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### 3. With UTB 60

The FrontSeller is supplied with a UTB 60 refrigeration unit that can be placed on the left or right (view from the operator side) of the FrontSeller. The refrigeration unit consists of the UTB 60 housing with a cooling unit for ventilation at the front and a thermostat panel at the side.

With the version "LEFT", the refrigerant lines with refrigeration couplings are led out on the right, the thermostat panel is attached on the right.

With the version "RIGHT", the refrigerant lines with refrigeration couplings are led out on the left, the thermostat panel is on the left.

Otherwise design as described in point 2.

# 1. Air Chiller Units

straight installation



1

Straight  
Installation



The pulled-out drawer on operator's side allows a quick and easy refill with bottles.

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

## Special Accessories

Art.-No.

Divider bar for bottle slide 770	26458
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
Nighttime cover FrontSeller XL 800, lockable	30368
Nighttime cover FrontSeller XL 1000, lockable	30369
FrontSeller XL 800 black coated	30373
FrontSeller XL 1000 black coated	30356



Thanks to the bottle slide, a full range of bottles is always present in the viewing and removal area on the customer side.

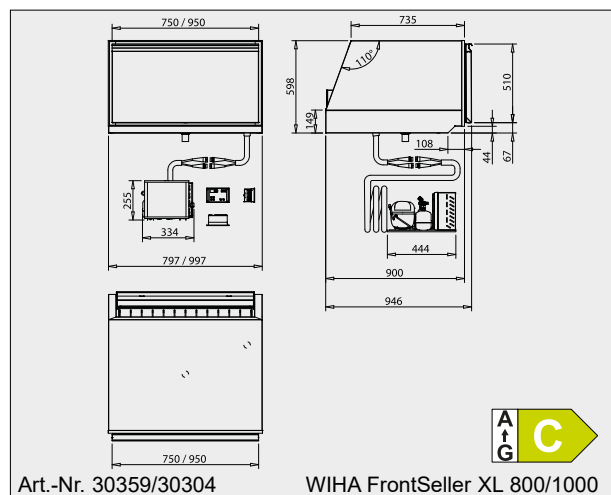
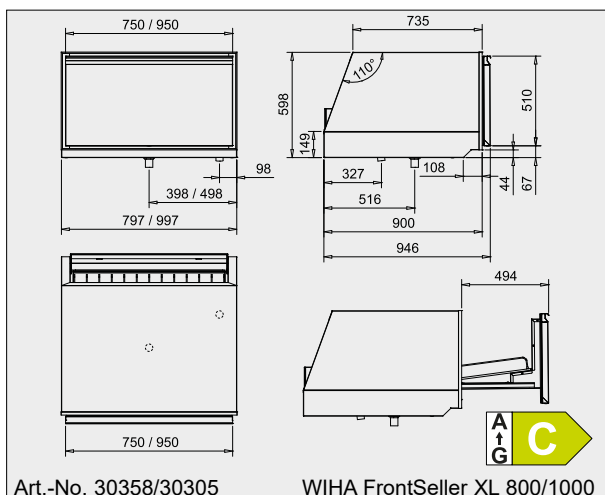
## FrontSeller UTB 60

Refrigeration unit with housing for the FrontSeller XL with ventilation system for supply and exhaust air on the operator side.

Delivery of the unit including cooling unit type 450, laterally mounted panel with controller TMP 620 and refrigerant couplings as well as 1.5 m long connection cables.



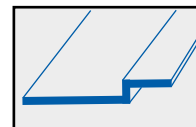
FrontSeller XL with refrigeration unit UTB 60 left





## Overview

### Air chiller units – tiered installation



**2**

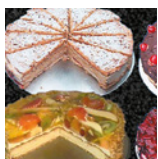
Tiered  
Installation

### Tiered Refrigeration Modules SKE...



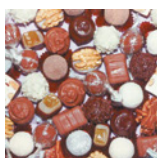
#### For cakes, cream cakes and snacks

SKE 90 SP	For mid-size cream cakes with 9 cm height max.	Page 47
SKE 120 SP IMPULSE	With inclinable merchandise display	Page 49
SKE 150 SP	For high cream cakes with 15 cm height max.; available with tiered module with mirror-like surface	Page 51
SKE EASY 150 SP	For high cream cakes with 15 cm height max.; the low-priced air chiller unit	Page 53



#### For cakes and cream cakes on granite

SKE 90 SP GRANITE	For cakes on granite with 7 cm height max.	Page 55
SKE 120 SP GRANITE	For cakes on granite with 10 cm height max.	Page 55
SKE 150 SP GRANITE	For high cream cakes with 13 cm height max.	Page 57



#### For chocolates and chocolate products

SKE 90 SP Praline	For chocolates with heights of up to 9 cm max.	Page 59
SKE 120 SP Praline	For chocolates with heights of up to 12 cm max.	Page 59
SKE 150 SP Praline	For chocolates with heights of up to 15 cm max.	Page 59



#### For delicacies, salads and snacks

SKE 120	For delicacies, salads and snacks with heights of up to 12 cm.; also available with tiltable merchandise display	Page 61
SKE 150 SB	The air chiller unit for self-service purposes	Page 65



#### For meat

SKE 150	For meat, cold cuts and delicacies with heights of up to 15 cm max.; also available with tiltable merchandise display	Page 63
SKE 150 SB	The air chiller unit for self-service purposes	Page 65



#### For cheese

SKE 180	For cheese with heights of up to 18 cm max.; also available with tiltable merchandise display	Page 67
SKE 150 SB	The air chiller unit for self-service purposes	Page 65

### **SKE PLUS**

Cooled intermediate level for counter that are open on the operator side

Page 69

### **SKE 120 IMPULSE COMBI**

Combinable up to the desired total width

Page 71

### **GUSTO**

Air chiller unit to establish your individual food counter

Page 73

### **POSEIDON**

The clever air-chiller solution for high value fish products

Page 76

### **RONDO HL and RONDO HL – Praline**

For cakes, cream cakes and snacks – almost any geometric shape is possible

Page 78/79

### **Pull-out air chiller unit Kondito STANDARD**

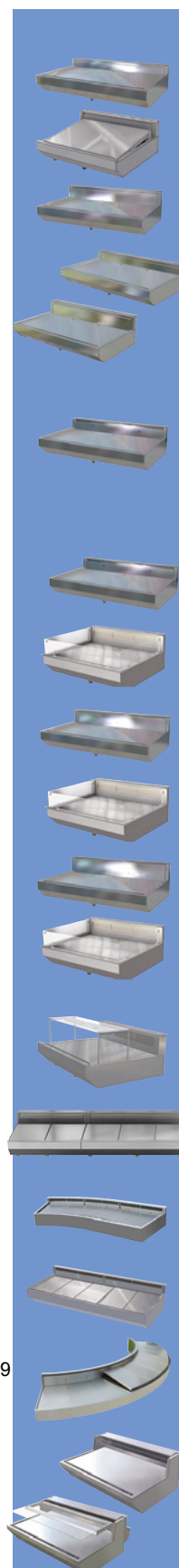
Perfect climate for cakes and cream cakes

Page 80

### **Pull-out air chiller unit Kondito STANDARD with easy-access shelf**

Perfect climate for cakes and cream cakes

Page 81





## 2. Air Chiller Units

tiered installation



### New Tiered Refrigeration Modules

Optimised for refrigeration of exposed food

2

Tiered  
Installation

- A deep cold reservoir results in excellent cooling
- A large evaporator and low air speed prevent excessive drying out
- Suitable for merchandise with a height up to 18 cm
- Optimised solutions for cakes, flans, meat, cheese and delicacies

### Liftable Evaporator

Easy cleaning of the pan bottom

The interior of the cooling pan is easy to access. Because the evaporator is mounted underneath the merchandise shelf, the pan bottom is easy to clean.



### MOVE-DOWN TECHNOLOGY

Hygienic technology for future requirements



Germs can no longer hide in hard-to-reach parts of the evaporator.

Just fold the evaporator away from the open merchandise display, and you can access the top side for cleaning. The sprayer head available as an accessory makes cleaning the evaporator child's play.



**Patented**



The WIHA air chiller units, which are equipped with the new WIHA MOVE-DOWN feature, are particularly easy and quick to clean.

Additional gas pressure springs are used to compensate the weight of the evaporator to minimize the effort that is needed to fold them down for cleaning.

### MOVE-AWAY PATENT

Easy access for care and maintenance



With the patented MOVE-AWAY SYSTEM hard to reach parts of the pan belong to the past. The entire technology and the rear area of the pan are easily accessible for care and maintenance.



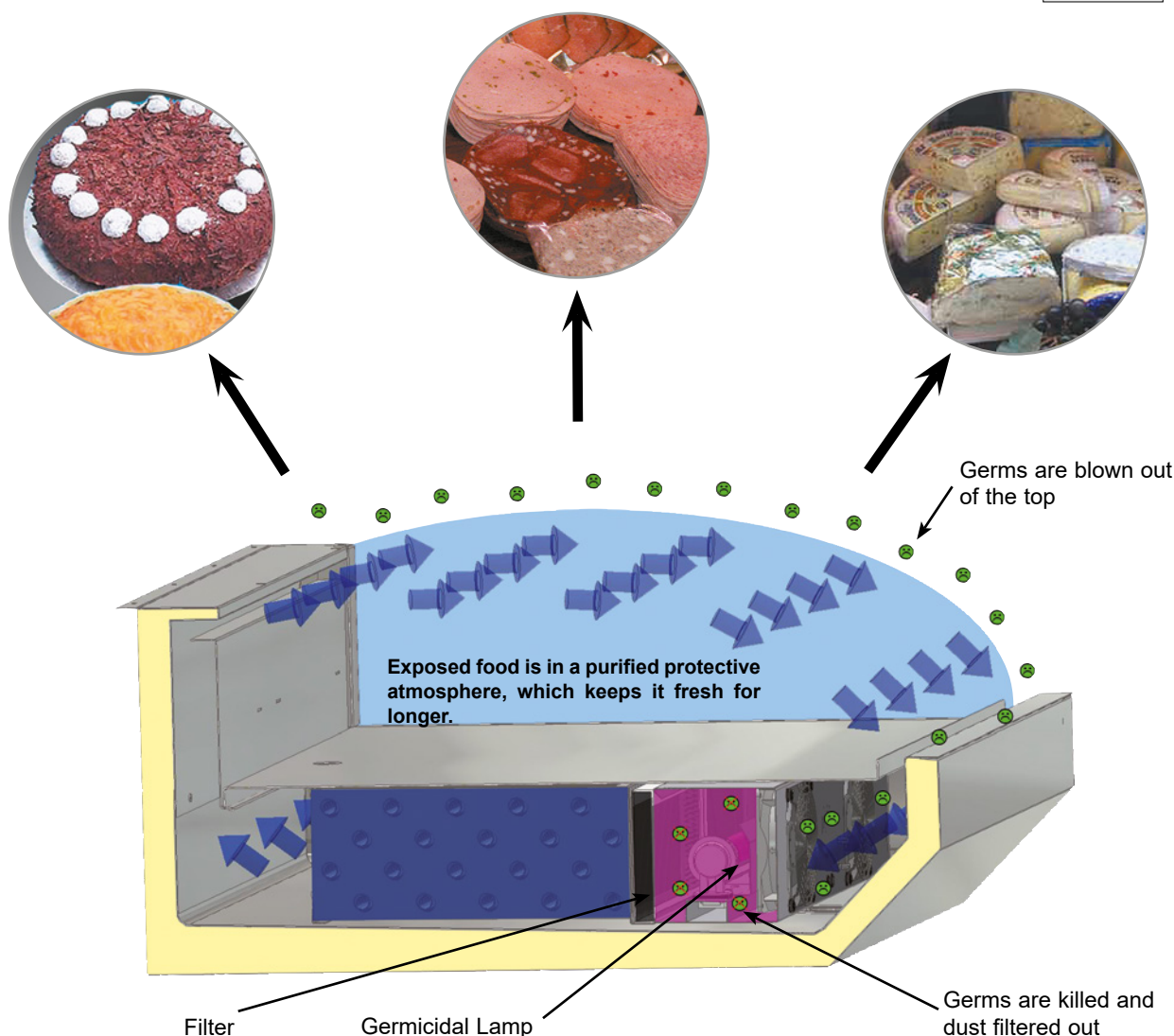
**Patented**

### Patented FRESHNESS SYSTEM

Longer freshness for exposed food!



**2**  
Tiered  
Installation



Exposed food remains fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced.

The patented WIHA FRESHNESS SYSTEM contains a highly effective combination of circulating air filter and UV disinfecting device.

Before entering the evaporator, air is disinfected with intense UV radiation. Only after dust particles have been filtered out is the air in the evaporator cooled and blasted into the display area as clean air to protect sensitive merchandise.

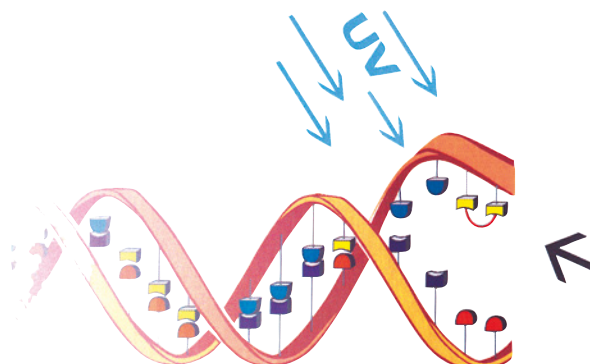
The patented FRESHNESS SYSTEM is only released when using the following refrigerants:

R134a, R513A, R450A, R452A, R407F, R448A, R449A, R454C and R290.

The FRESHNESS SYSTEM is currently not released for the use together with A2L refrigerants.

We recommend using the controller TMP 630.

**This option is available for devices for which the WIHA FRESHNESS SYSTEM is mentioned in the catalogue under "Special Accessories".**



#### Special Accessories

	Art.-No.
Patented WIHA FRESHNESS SYSTEM 600	33563
Patented WIHA FRESHNESS SYSTEM 800	6061
Patented WIHA FRESHNESS SYSTEM 1200	6063
Patented WIHA FRESHNESS SYSTEM 1600	6064
Patented WIHA FRESHNESS SYSTEM 1600 D	6065
Patented WIHA FRESHNESS SYSTEM 2000 D	6066

## 2. Air Chiller Units

tiered installation

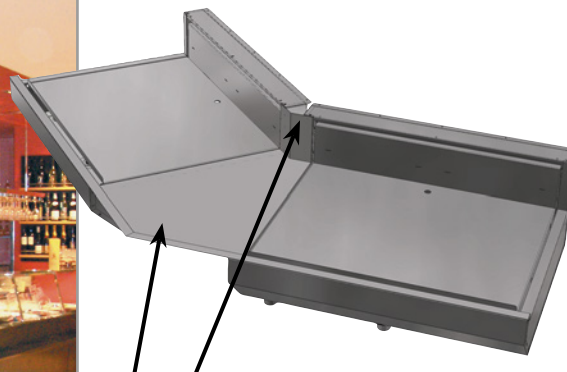


### Tiered Refrigeration Module SKE

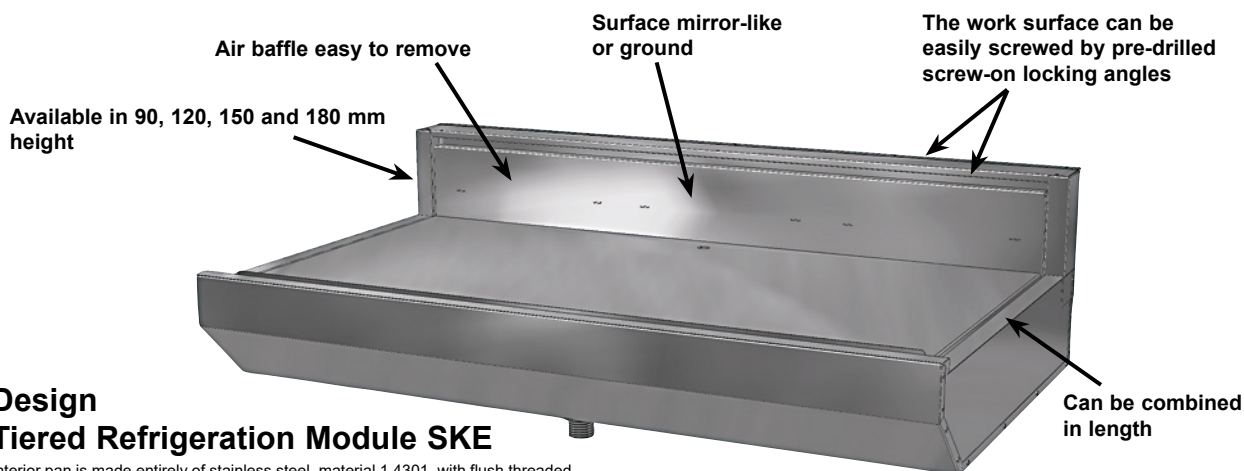
Ideal for higher merchandise and long counters

2

Tiered  
Installation



With adapter plates angled solutions are easy to realise!



#### Design

#### Tiered Refrigeration Module SKE

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised steel sheet. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open.

The patented WIHA FRESHNESS SYSTEM with circulated air cleaning and disinfecting is available as an accessory for exposed food.

##### Version MOVE-DOWN-PLUS:

To clean the evaporator surfaces, the evaporator can be folded down when the merchandise display is open. The weight of the evaporator is balanced by additional gas pressure springs, making it particularly easy to fold down and fold up again (MOVE-DOWN-PLUS TECHNOLOGY).

For all cooling systems except SKE 90 SP GRANITE, SKE 120 SP GRANITE, SKE 120 SP GRANITE IMPULSE and SKE 150 SP GRANITE:

To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY).

##### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

##### For model SKE Praline:

SKE Praline can be used only with the TMP 620 PR controller.

#### Cooling Unit Model

##### For model 400:

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted underneath the cooling pan.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

##### For models 600–1600:

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

##### For model 2000:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The counter design should include a well-ventilated base unit beneath the cooling pan.



# Tiered Refrigeration Module SKE 90 SP

Ideal climate for mid-size cream cakes, cakes and snacks

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA** +  
**MOVE-DOWN**  
+ gas pressure springs

**WiHA**  
**MOVE-AWAY**  
Patented

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

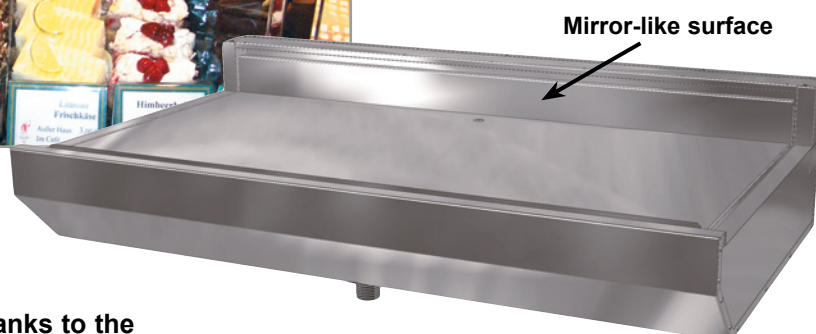
**WiHA**  
**ROUND-BOTTOM**  
Easy cleaning of the pan bottom

**WiHA**  
**SPLIT-CONTROL**  
(Special Accessory)  
Flat and removable control panel

**WiHA**  
**CLOUD**

**2**  
Tiered  
Installation

**Preferred application:**  
Cream cakes, cakes, snacks with a merchandise height of up to 9 cm.



**Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM**

- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

**Ideal climate for cream cakes**

The cold reservoir created by the cascade design is an absolute must for sensitive cream cakes. Along with the large evaporator surface, high humidity is generated for gentle cooling.

The cakes remain fresh for longer when the cooling system includes the patented **WIHA FRESHNESS SYSTEM**. The foreign bacteria and germs entering from the surrounding counter area accelerate the ageing process of cakes, tarts and flans. Our patented FRESHNESS SYSTEM filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.

Base element UTB 51 optionally available, see table on page 406.

SKE 90 SP	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 90 SP - 400 *	5956	20400	370 W	230V/210W	■
SKE 90 SP - 600	5928	20401	370 W	230V/270W	■■
SKE 90 SP - 800	5929	20402	450 W	230V/350W	■■■
SKE 90 SP - 1200	5930	20403	605 W	230V/390W	■■■■
SKE 90 SP - 1600	5931	20404	825 W	230V/540W	■■■■■
SKE 90 SP - 1600 D (2 air coolers)	5880	20407	825 W	230V/540W	■■■■■
SKE 90 SP - 2000 D (2 air coolers)	5932	20406 **	1060 W	230V/750W	■■■■■■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.

The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Not available with FRESHNESS SYSTEM. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

## Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL) extra charge for device with cooling unit in the base housing	12219
Protective machine cover type 370-825	33194
Protective machine cover type 825 (2 air coolers)	33195
Air cooler for operation with refrigerant CO <sub>2</sub> (price per air cooler, see page 404)	10197
Quick-connect cleaning head (on-site drain is necessary)	6322

	Art.-No.
Side wall heightening for SKE (The side walls are designed in same height as the height of the customer side.)	6403
DUO-Bridge SKE 90 To connect two adjacent mounted SKE air chiller units.	6400

Patented WIHA FRESHNESS SYSTEM see page 45.

## Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 9 cm max.

The air baffle located behind the merchandise has a mirror-like surface. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter. For design details of the model, see page 46.



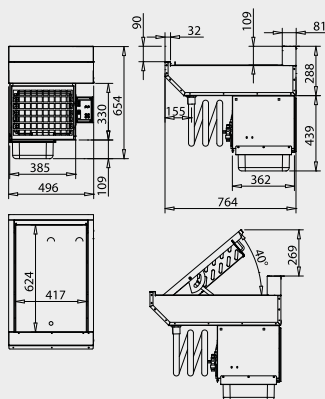
## 2. Air Chiller Units

tiered installation



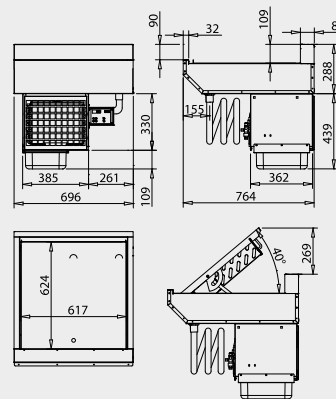
2

Tiered  
Installation



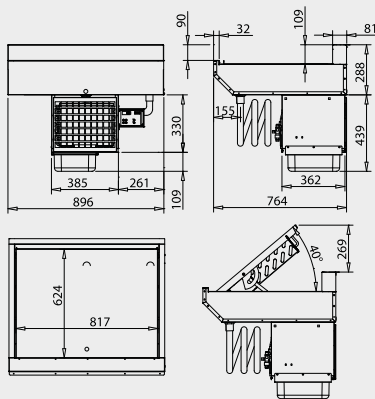
Art.-No. 20400

WIHA SKE 90 SP - 400



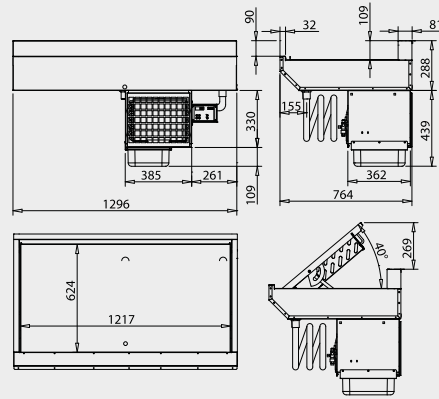
Art.-No. 20401

WIHA SKE 90 SP - 600



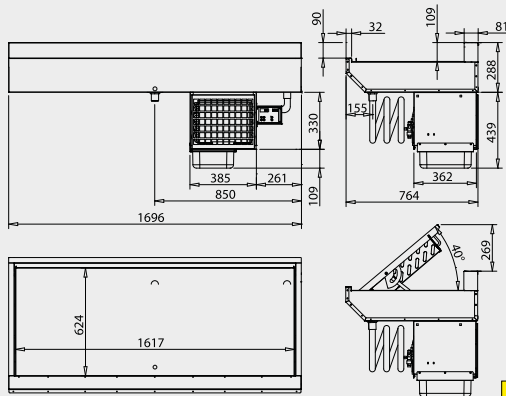
Art.-No. 20402

WIHA SKE 90 SP - 800



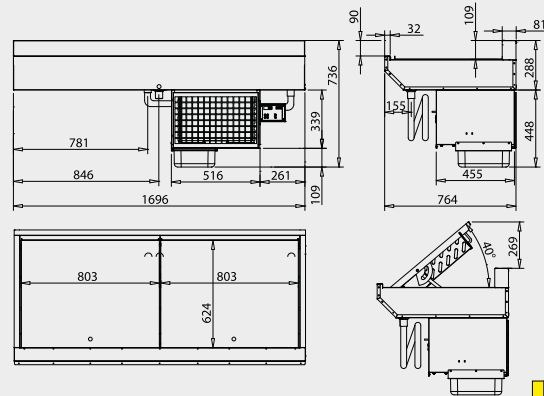
Art.-No. 20403

WIHA SKE 90 SP - 1200



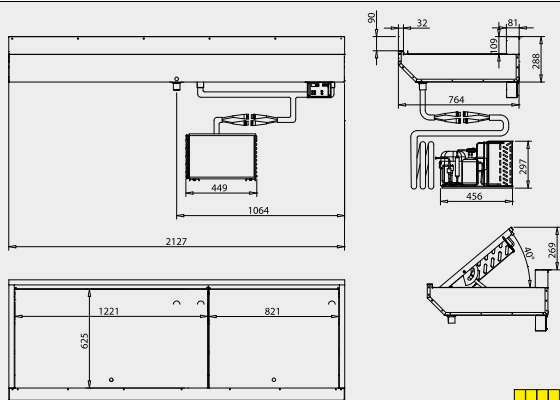
Art.-No. 20404

WIHA SKE 90 SP - 1600



Art.-No. 20407

WIHA SKE 90 SP - 1600 D



Art.-No. 20406

WIHA SKE 90 SP - 2000 D

**Tip: The patented WIHA FRESHNESS SYSTEM for keeping food fresh longer**  
Cakes, tarts and flans remain fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. Our new FRESHNESS SYSTEM contains a highly effective patented combination of a circulating air filter and a UV disinfecting device. This puts cakes, tarts and flans in a purified protective atmosphere, which keeps them fresh for longer.

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Tiered Refrigeration Module

### SKE 120 SP IMPULSE

The merchandise display can be inclined for impulse sale

**2**  
Tiered  
Installation

**WiHA**  
**Freshness  
System**  
(Special Accessory)  
Patented

**WiHA**  
**MOVE-  
UP**  
Better view of the goods  
for the impulse sale

**WiHA**  
**ROUND-  
BOTTOM**  
Easy cleaning of the  
pan bottom

**NEW!** With WiHA CLOUD CONTROL,  
optionally available, more infos  
on page 432.

**WiHA** +  
**MOVE-  
DOWN**  
+ gas pressure springs

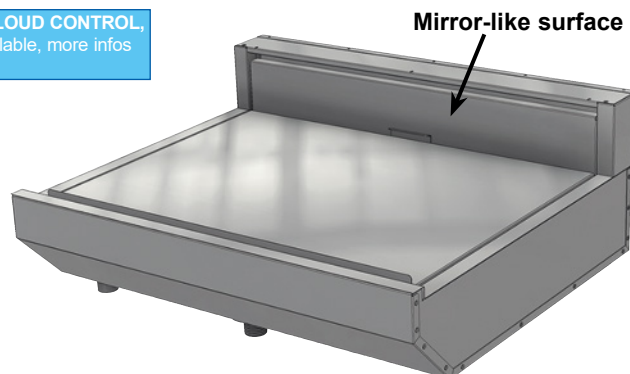
**WiHA**  
**LONG-  
LIFE**  
Longer operating life of  
the cooling unit

**WiHA**  
**CLOUD**

**WiHA**  
**MOVE-  
AWAY**  
Patented

**WiHA**  
**SPLIT-  
CONTROL**  
(Special Accessory)  
Flat and removable  
control panel

**Preferred application:**  
Cream cakes, cakes, snacks  
with a merchandise height of  
up to 12 cm.



**Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM**

- Inclinable merchandise display (MOVE-UP)
- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology and 2 air speeds
- Lifiable evaporator
- With WiHA CLOUD CONTROL: smart control and monitoring via the WiHA app

**The horizontal position of the display ensures an ideal climate for cream cakes!**

The cold reservoir created by the cascade design is an absolute must for sensitive cream cakes. Along with the large evaporator surface, high humidity is generated for gentle cooling.

**MOVE-UP – stimulate the customer's senses with a better view to raise your turnover**

The MOVE-UP function places the goods closer to the customer. A better sight encourages the customer to purchase the displayed products.

WIHA SKE 120 SP IMPULSE Model	For external cooling unit Art.-No.	With cooling unit and controller Art.-No.	Cooling power [-10°ET]	Connection cooling unit	
SKE 120 SP IMPULSE - 600	21843	21844	370 W	230V/270W	■
SKE 120 SP IMPULSE - 800	21800	21803	450 W	230V/350W	■
SKE 120 SP IMPULSE - 1200	21801	21804	605 W	230V/390W	■
SKE 120 SP IMPULSE - 1600	21802	21805	825 W	230V/540W	■
SKE 120 SP IMPULSE - 1600 D (2 air coolers)	21836	21838	825 W	230V/540W	■
SKE 120 SP IMPULSE - 2000 D (2 air coolers)	21837	21839 *	1060 W	230V/750W	■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.  
WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

Condensate pan mounted under the cooling unit	Art.-No. 33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-825	33194
Protective machine cover type 825 (2 air coolers)	33195
Quick-connect cleaning head (on-site drain is necessary)	6322
Side wall heightening for SKE	6403
(The side walls are designed in same height as the height of the customer side.)	
DUO-Bridge SKE 120	6405
To connect two adjacent mounted SKE air chiller units.	

**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(price per air cooler, see page 404)  
**Art.-No. 10197**

**Patented WiHA FRESHNESS SYSTEM** see page 45.

Base element UTB 51 optionally available, see table on page 406.

### Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 12 cm max (lower position of the merchandise display) or up to 5.5 cm (upper position of merchandise display). The merchandise display can be adjusted horizontally or inclined towards the customer for impulse sale (MOVE-UP FUNCTION). The air baffle located behind the merchandise has a mirror-like surface.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.  
For design details of the model, see page 46.

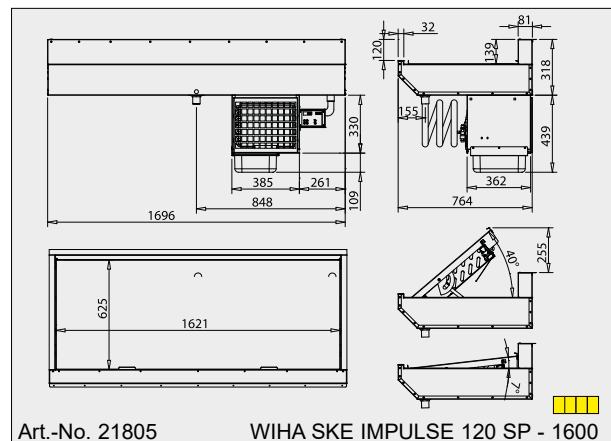
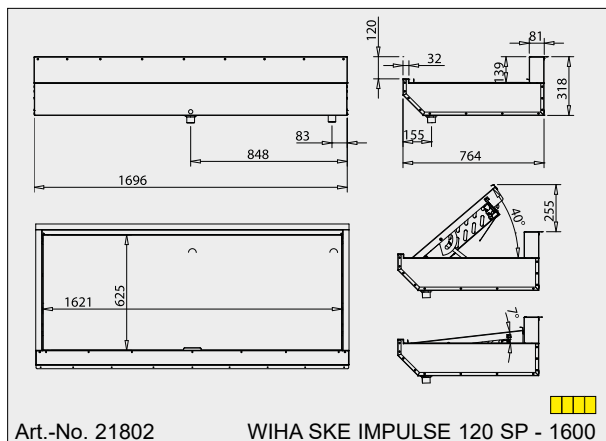
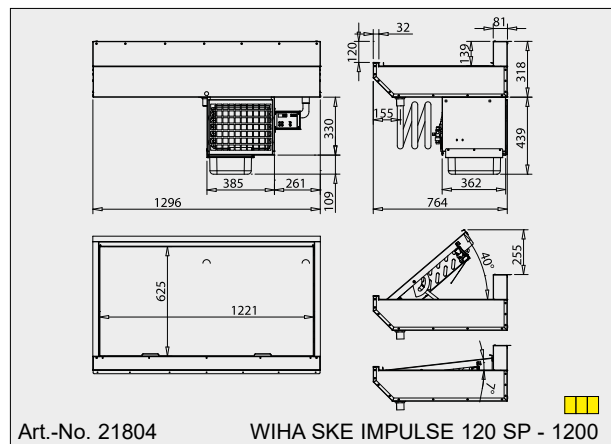
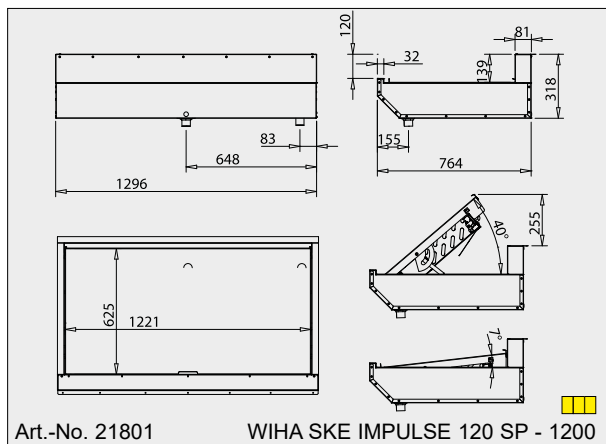
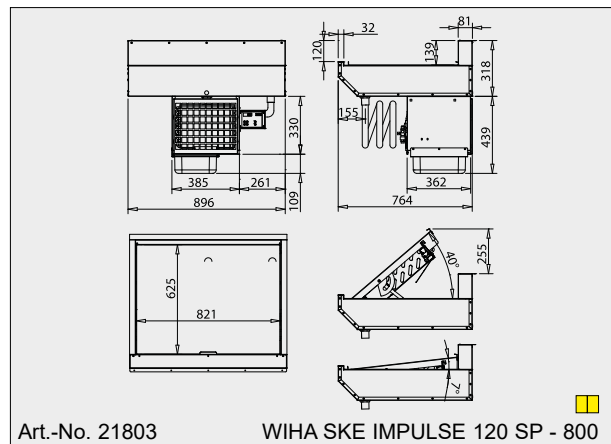
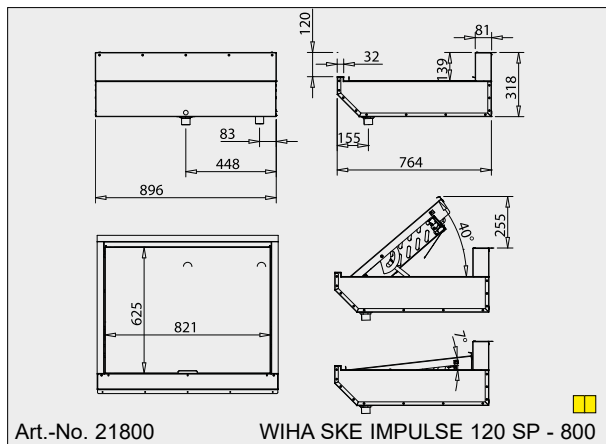
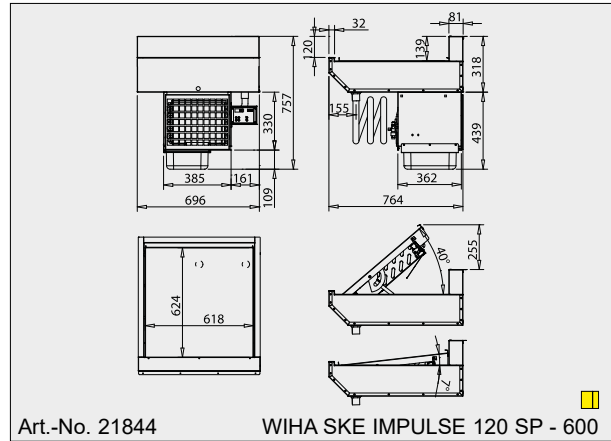
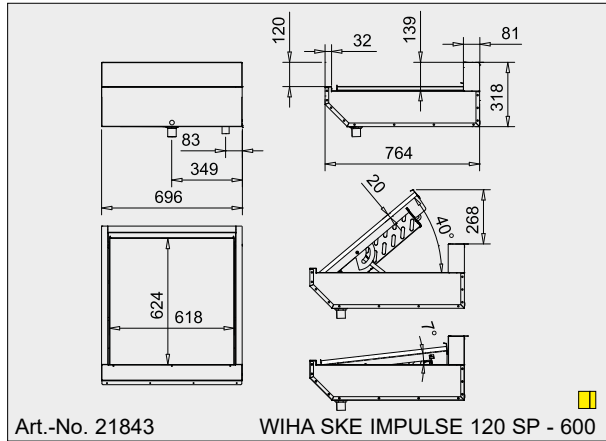
## 2. Air Chiller Units

tiered installation



**2**

Tiered  
Installation



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Tiered Refrigeration Module SKE 150 SP

Ideal climate for high cream cakes

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA** +  
**MOVE-DOWN**  
+ gas pressure springs

**WiHA**  
**MOVE-AWAY**  
Patented

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.



**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**ROUND-BOTTOM**  
Easy cleaning of the pan bottom

**WiHA**  
**SPLIT-CONTROL**  
(Special Accessory)  
Flat and removable control panel

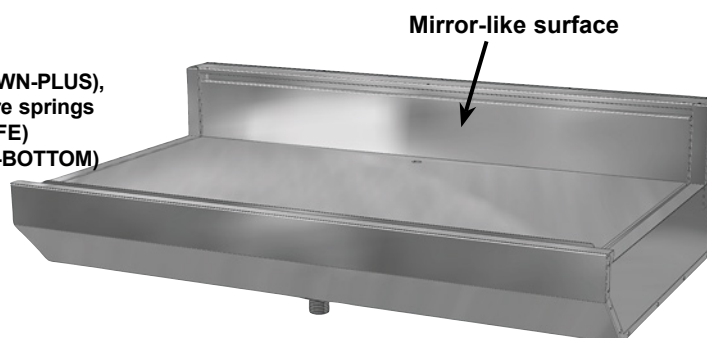
**WiHA**  
**CLOUD**

**Preferred application:**  
Cream cakes, cakes and snacks with merchandise heights of up to 15 cm.

**2**  
Tiered  
Installation

### Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- The air cooler can be easily folded down (**MOVE-DOWN-PLUS**), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (**LONG-LIFE**)
- Hygienic base with round shaped corners (**ROUND-BOTTOM**)
- Extra-large evaporator
- 4°C cooling technology and 2 air speeds
- Liftable evaporator
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**



### Ideal climate for cream cakes

The cold reservoir created by the cascade design is an absolute must for sensitive cream cakes. Along with the large evaporator surface, high humidity is generated for gentle cooling. The cakes remain fresh for longer when the cooling system includes the patented **WIHA FRESHNESS SYSTEM**.

The foreign bacteria and germs entering from the surrounding counter area accelerate the ageing process of cakes, tarts and flans. Our patented **FRESHNESS SYSTEM** filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.

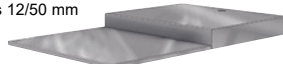
SKE 150 SP	For external cooling unit	With cooling unit and controlling	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 150 SP - 400 *	5917	20420	370 W	230V/210W	■
SKE 150 SP - 600	5975	20421	370 W	230V/270W	■ ■
SKE 150 SP - 800	5976	20422	450 W	230V/350W	■ ■ ■
SKE 150 SP - 1200	5977	20423	605 W	230V/390W	■ ■ ■ ■
SKE 150 SP - 1600	5978	20424	825 W	230V/540W	■ ■ ■ ■ ■
SKE 150 SP - 1600 D (2 air coolers)	5881	20427	825 W	230V/540W	■ ■ ■ ■ ■
SKE 150 SP - 2000 D (2 air coolers)	5979	20426 **	1060 W	230V/750W	■ ■ ■ ■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented **WIHA FRESHNESS SYSTEM**, **WIHA CLOUD CONTROL**, protective machine cover and condensate pan/drain trap are available as accessories.

\* Not available with **FRESHNESS SYSTEM**. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
<b>TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit</b>	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
<b>TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs</b>	33568
Detachable control panel ( <b>SPLIT-CONTROL</b> )	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-825	33194
Protective machine cover type 825 (2 air coolers)	33195
<b>Air cooler for operation with refrigerant CO<sub>2</sub></b>	10197
(price per air cooler, see page 404)	
Quick-connect cleaning head (on-site drain is necessary)	6322
Tiered module with mirror-like surface	6398
Width 400 mm, heights 12/50 mm	



	Art.-No.
Side wall heightening for SKE (The side walls are designed in same height as the height of the customer side.)	6403
<b>DUO-Bridge SKE 150</b> To connect two adjacent mounted SKE air chiller units.	6406

**Patented WIHA FRESHNESS SYSTEM** see page 45.

Base element UTB 51 optionally available, see table on page 406.

### Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 15 cm max. The air baffle located behind the merchandise has a mirror-like surface. To operate it, the customer should provide a glass top that should only be open on the air blow-off side. Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Commercial product for the installation in stationary food and service counter.

For design details of the model, see page 46.



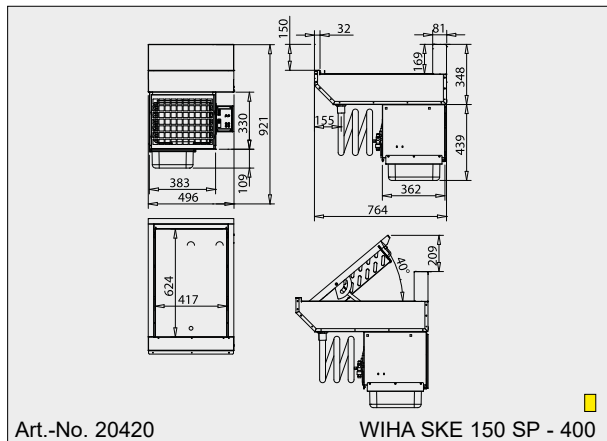
## 2. Air Chiller Units

tiered installation



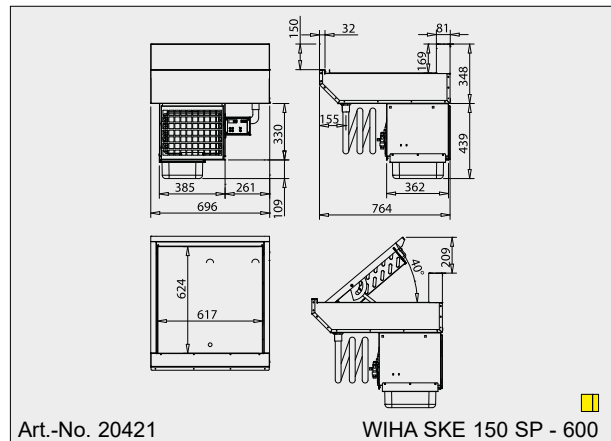
2

Tiered  
Installation



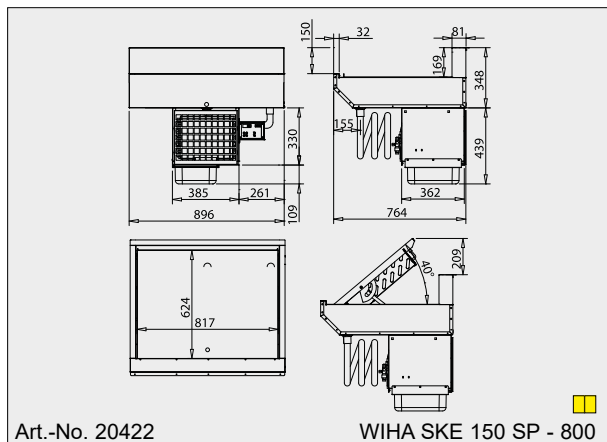
Art.-No. 20420

WIHA SKE 150 SP - 400



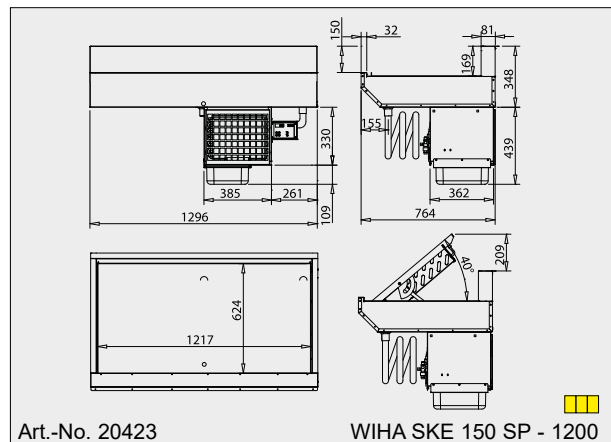
Art.-No. 20421

WIHA SKE 150 SP - 600



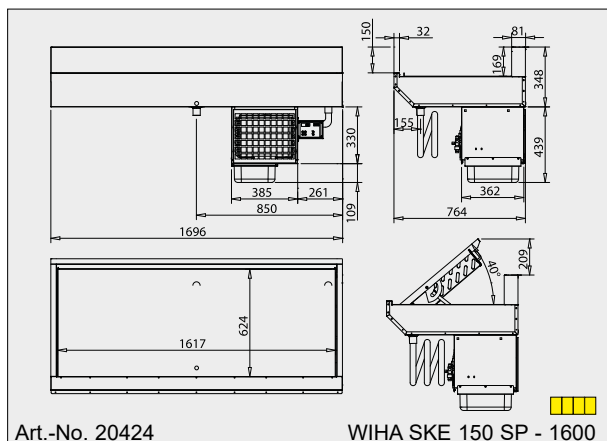
Art.-No. 20422

WIHA SKE 150 SP - 800



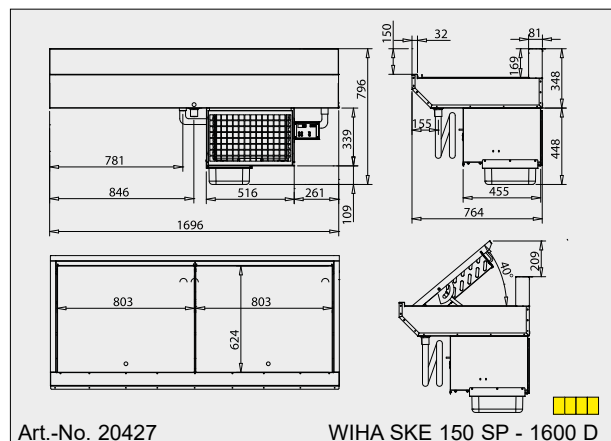
Art.-No. 20423

WIHA SKE 150 SP - 1200



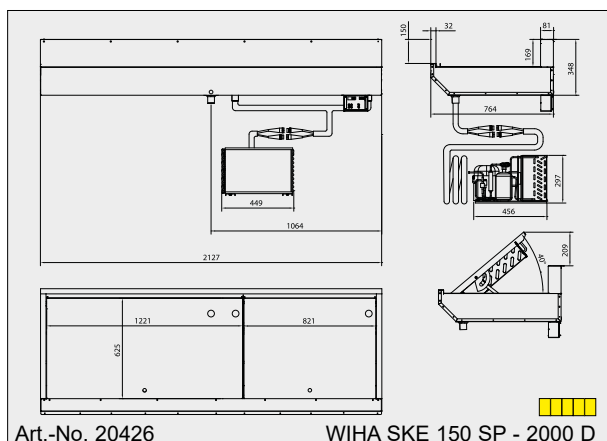
Art.-No. 20424

WIHA SKE 150 SP - 1600



Art.-No. 20427

WIHA SKE 150 SP - 1600 D



Art.-No. 20426

WIHA SKE 150 SP - 2000 D

**Tip: The patented WIHA FRESHNESS SYSTEM for keeping food fresh longer**  
Cakes, tarts and flans remain fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. Our new FRESHNESS SYSTEM contains a highly effective patented combination of a circulating air filter and a UV disinfecting device. This puts cakes, tarts and flans in a purified protective atmosphere, which keeps them fresh for longer.

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Tiered Refriger. Module SKE EASY 150 SP

The low-priced air chiller unit for cakes and high cream cakes



Mirror-like surface

### Reliable technology for the commercial operation

- Longer operating life of the cooling unit (LONG-LIFE)
- Liftable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY TECHNOLOGY)
- Robust digital temperature and defrost controller
- 2 air speeds
- Durable Papst ventilators
- Cooling unit with power reserve

### Ideal climate for cream cakes

The cold reservoir created by the cascade design is an absolute must for sensitive cream cakes. Along with the large evaporator surface, high humidity is generated for gentle cooling.

**Preferred application:**  
Cream cakes, cakes and snacks with merchandise heights of up to 15 cm.

SKE EASY 150 SP	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE EASY 150 SP - 800	21302	21308	450 W	230V/350W	■ ■
SKE EASY 150 SP - 1200	21303	21309	605 W	230V/390W	■ ■ ■
SKE EASY 150 SP - 1600	21304	21310	825 W	230V/540W	■ ■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. Protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Reference thermometer TPE 2 on the customer side	2182
TMP 620 controller for external cooling unit	12201
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
Protective machine cover type 450-825	33194



Tiered module with mirror-like surface  
Width 400 mm, heights 12/50 mm

Art.-No.  
6398

### Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 15 cm max. The air baffle located behind the merchandise has a mirror-like surface.  
To operate it, the customer should provide a glass top that should only be open on the air blow-off side.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

Base element UTB 51 optionally available, see table on page 406.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

The evaporator and fan area are easily accessible for servicing. After the front retaining bolts have been released, the entire merchandise display can be swung away from the evaporator, making the fan area and evaporator readily accessible.

#### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

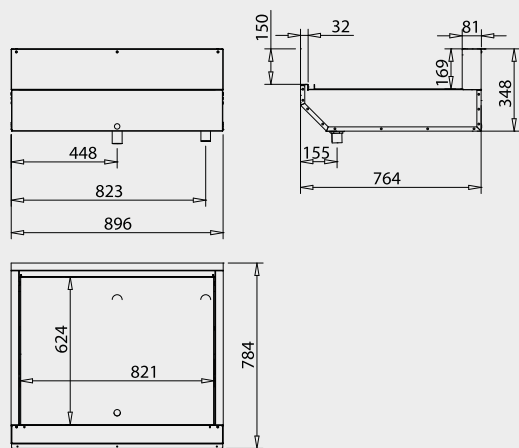
## 2. Air Chiller Units

tiered installation



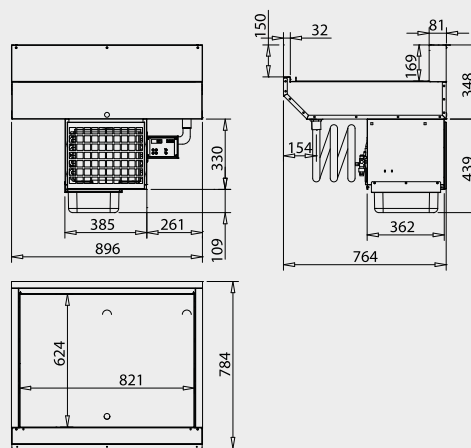
2

Tiered  
Installation



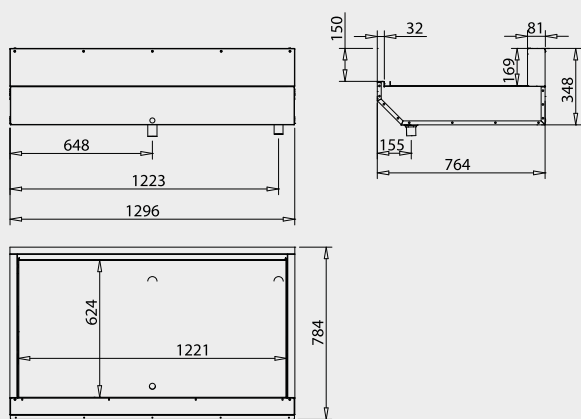
Art.-No. 21302

WIHA SKE EASY 150 SP - 800



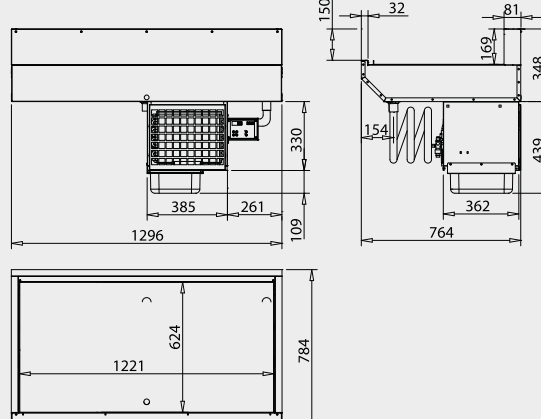
Art.-No. 21308

WIHA SKE EASY 150 SP - 800



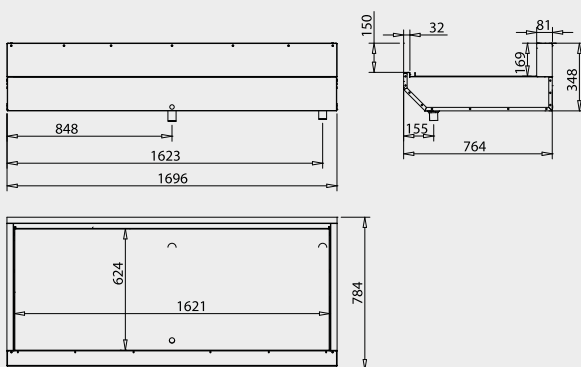
Art.-No. 21303

WIHA SKE EASY 150 SP - 1200



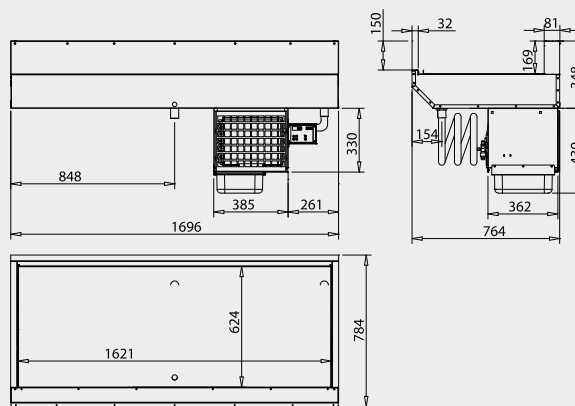
Art.-No. 21309

WIHA SKE EASY 150 SP - 1200



Art.-No. 21304

WIHA SKE EASY 150 SP - 1600



Art.-No. 21310

WIHA SKE EASY 150 SP - 1600

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

For external cooling units we recommend our  
**Controller TMP 630-CLOUD** Art.-No.  
33572

More information about the controller on page 410.



### WIHA CLOUD CONTROL

Smart control and monitoring via the WIHA app and the internet. Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.

## Tiered Refrigeration Module SKE 90/120 SP

### GRANITE Ideal climate for mid-size cream cakes on granite

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

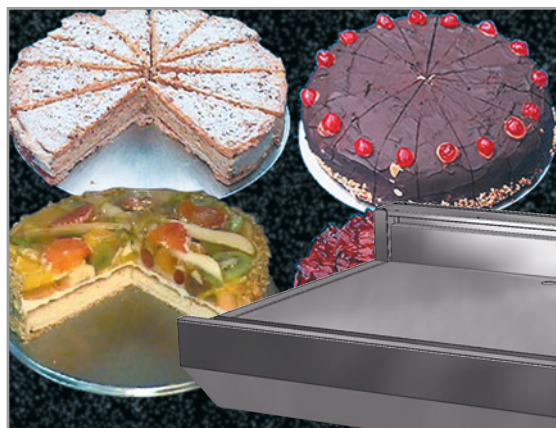
**WiHA**  
**SPLIT-CONTROL**  
(Special Accessory)  
Flat and removable control panel

**WiHA** +  
**MOVE-DOWN**  
+ gas pressure springs

**WiHA**  
**ROUND-BOTTOM**  
Easy cleaning of the pan bottom

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**CLOUD**



**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

**2**  
Tiered  
Installation

Mirror-like surface

d = 20 mm

For installation under granite!

Food stays fresh for longer thanks to the patented **FRESHNESS SYSTEM**

- The air cooler can be easily folded down (**MOVE-DOWN-PLUS**), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (**LONG-LIFE**)
- Hygienic base with round shaped corners (**ROUND-BOTTOM**)
- 4°C cooling technology
- 2 air speeds
- Lifiable evaporator
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**

SKE 90 SP GRANITE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 90 SP GRANITE - 400 *	5989	20440	370 W	230V/210W	■
SKE 90 SP GRANITE - 600	5990	20441	370 W	230V/270W	■ ■
SKE 90 SP GRANITE - 800	5991	20442	450 W	230V/350W	■ ■ ■
SKE 90 SP GRANITE - 1200	5992	20443	605 W	230V/390W	■ ■ ■ ■
SKE 90 SP GRANITE - 1600 D (2 air coolers)	5993	20445	825 W	230V/540W	■ ■ ■ ■ ■
SKE 90 SP GRANITE - 2000 D (2 air coolers)	5994	20446 **	1060 W	230V/750W	■ ■ ■ ■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.  
The patented **WIHA FRESHNESS SYSTEM**, **WIHA CLOUD CONTROL**, protective machine cover and condensate pan/drain trap are available as accessories.  
\* Not available with **FRESHNESS SYSTEM**. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

SKE 120 SP GRANITE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 120 SP GRANITE - 400 *	21810	21816	370 W	230V/210W	■
SKE 120 SP GRANITE - 600	21811	21817	370 W	230V/270W	■ ■
SKE 120 SP GRANITE - 800	21812	21818	450 W	230V/350W	■ ■ ■
SKE 120 SP GRANITE - 1200	21813	21819	605 W	230V/390W	■ ■ ■ ■
SKE 120 SP GRANITE - 1600 D (2 air coolers)	21814	21820	825 W	230V/540W	■ ■ ■ ■ ■
SKE 120 SP GRANITE - 2000 D (2 air coolers)	21815	21821 **	1060 W	230V/750W	■ ■ ■ ■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.  
The patented **WIHA FRESHNESS SYSTEM**, **WIHA CLOUD CONTROL**, protective machine cover and condensate pan/drain trap are available as accessories.  
\* Not available with **FRESHNESS SYSTEM**. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

Base element UTB 51 optionally available, see table on page 406.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
TMP 620 controller for external cooling unit  
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit  
TMP 630 controller instead of TMP 620 with 2 freely usable outputs  
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs

Art.-No.

33196  
3815  
12201  
33572  
12210  
33568

Detachable control panel (**SPLIT-CONTROL**)  
extra charge for device with cooling unit in the base housing  
Quick-connect cleaning head (on-site drain is necessary)  
Protective machine cover type 370-605  
Protective machine cover type 825 (2 air coolers)  
**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(price per air cooler, see page 404)

Art.-No.

12219  
6322  
33194  
33195  
10197

Patented **WIHA FRESHNESS SYSTEM** see page 45.



## 2. Air Chiller Units

### tiered installation



### Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 7 cm max. (SKE 90 SP GRANITE) and up to 10 cm max. (SKE 120 SP GRANITE). The air baffle located behind the merchandise has a mirror-like surface. To operate it, the customer should provide a glass top that should only be open on the air blow-off side. The necessary granite merchandise surface is not included in delivery.  
Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

For design details of the model, see page 46.

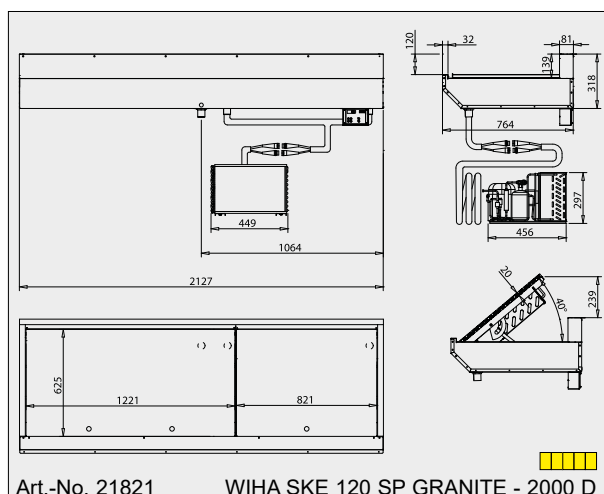
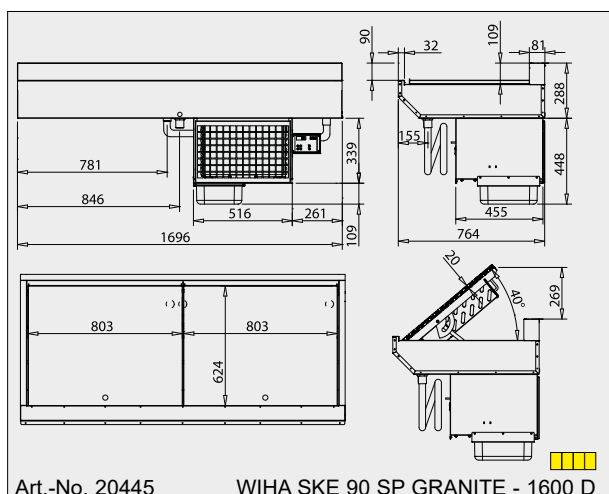
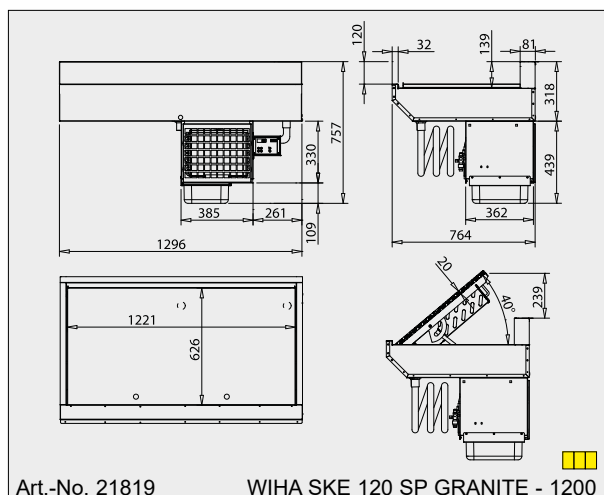
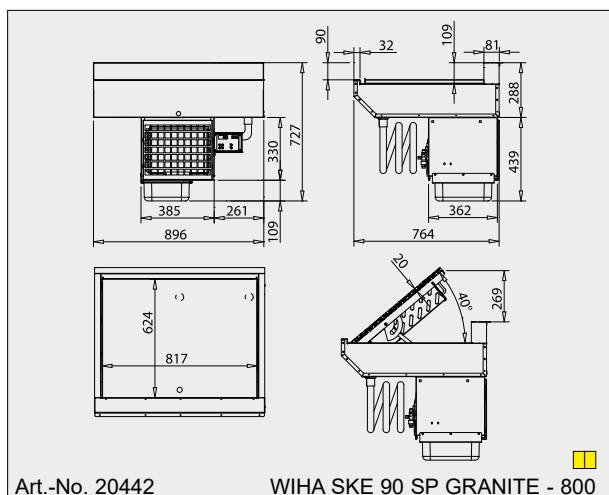
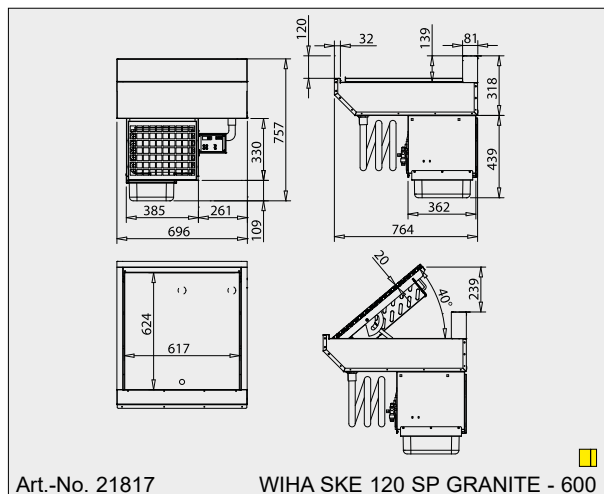
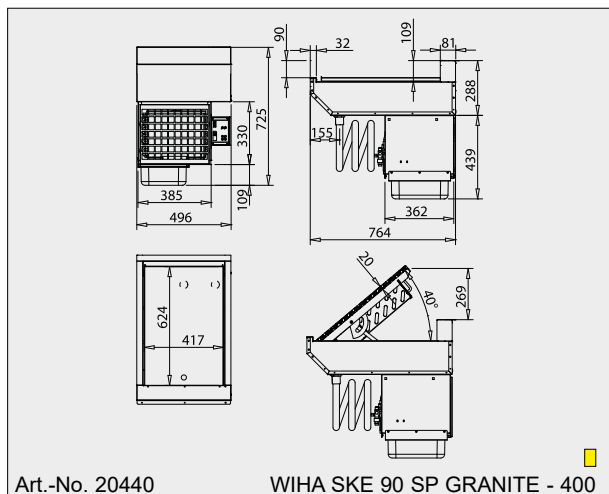
### Ideal climate for cream cakes

The cold reservoir created by the cascade design is an absolute must for sensitive cream cakes. Along with the large evaporator surface, high humidity is generated for gentle cooling.

The cakes remain fresh for longer when the cooling system includes the patented **WIHA FRESHNESS SYSTEM**.

The foreign bacteria and germs entering from the surrounding counter area accelerate the ageing process of cakes, tarts and flans. Our patented FRESHNESS SYSTEM filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.

**2**  
Tiered  
Installation



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

# Tiered Refrigeration Module SKE 150 SP

## GRANITE Ideal climate for high cream cakes on granite

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA** +  
**MOVE-DOWN**  
+ gas pressure springs

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit



**WiHA**  
**SPLIT-CONTROL**  
(Special Accessory)  
Flat and removable control panel

**WiHA**  
**ROUND-BOTTOM**  
Easy cleaning of the pan bottom

**WiHA**  
**CLOUD**

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

**Preferred application:**  
Cream cakes, cakes, snacks with merchandise heights of up to 13 cm max.

### Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

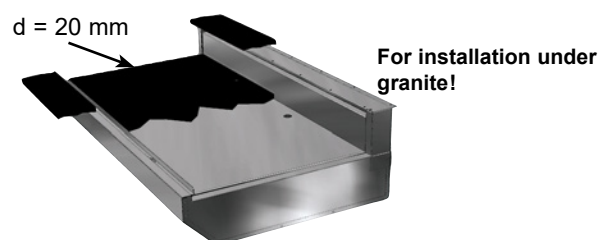
- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology and 2 air speeds
- Lifiable evaporator
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app



### Ideal climate for cream cakes

The cold reservoir created by the cascade design is an absolute must for sensitive cream cakes. Along with the large evaporator surface, high humidity is generated for gentle cooling. The cakes remain fresh for longer when the cooling system includes the patented WIHA FRESHNESS SYSTEM.

The foreign bacteria and germs entering from the surrounding counter area accelerate the ageing process of cakes, tarts and flans. Our patented FRESHNESS SYSTEM filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.



SKE 150 SP GRANITE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 150 SP GRANITE - 400 *	5899	20460	370 W	230V/210W	■
SKE 150 SP GRANITE - 600	5898	20461	370 W	230V/270W	■
SKE 150 SP GRANITE - 800	5897	20462	450 W	230V/350W	■
SKE 150 SP GRANITE - 1200	5896	20463	605 W	230V/390W	■
SKE 150 SP GRANITE - 1600 D (2 air coolers)	5895	20465	825 W	230V/540W	■
SKE 150 SP GRANITE - 2000 D (2 air coolers)	5894	20466 **	1060 W	230V/750W	■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.

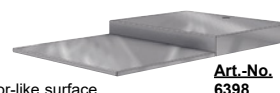
The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Not available with FRESHNESS SYSTEM. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

Base element UTB 51 optionally available, see table on page 406.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-605	33194
Protective machine cover type 825 (2 air coolers)	33195
Air cooler for operation with refrigerant CO <sub>2</sub>	10197
(price per air cooler, see page 404)	
Quick-connect cleaning head (on-site drain is necessary)	6322
Patented WIHA FRESHNESS SYSTEM see page 45.	



Tiered module with mirror-like surface  
Width 400 mm, heights 12/50 mm

### Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 13 cm max. The air baffle located behind the merchandise has a mirror-like surface.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side. The necessary 20 mm thick granite merchandise surface is not included in delivery.

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

For design details of the model, see page 46.

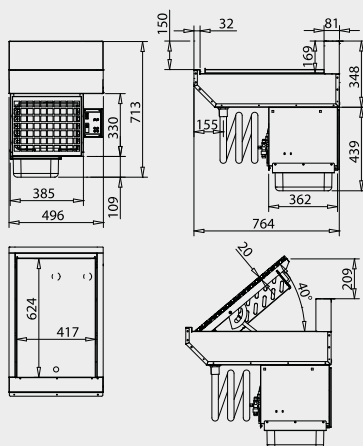
## 2. Air Chiller Units

tiered installation



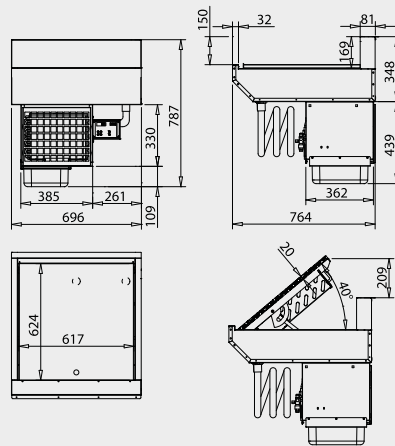
2

Tiered  
Installation



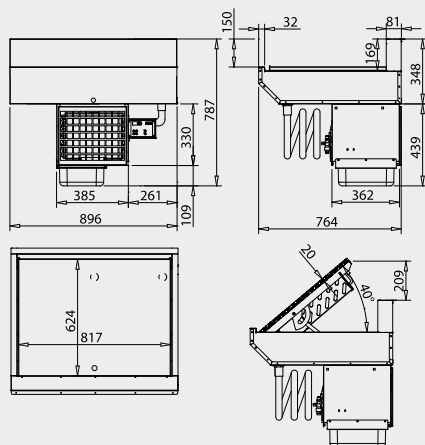
Art.-No. 20460

WIHA SKE 150 SP GRANITE - 400



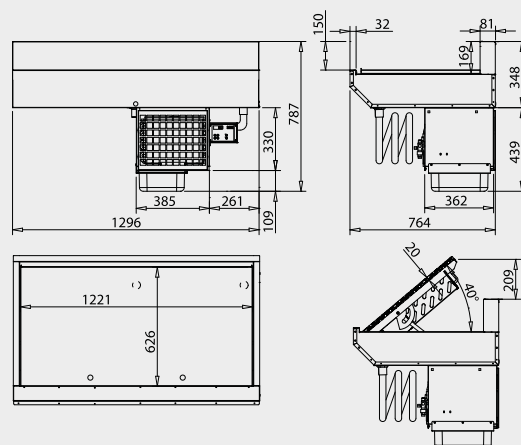
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WIHA SKE 150 SP GRANITE - 600



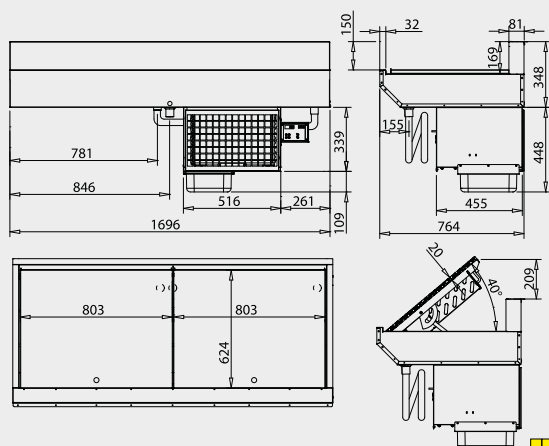
Art.-No. 20462

WIHA SKE 150 SP GRANITE - 800



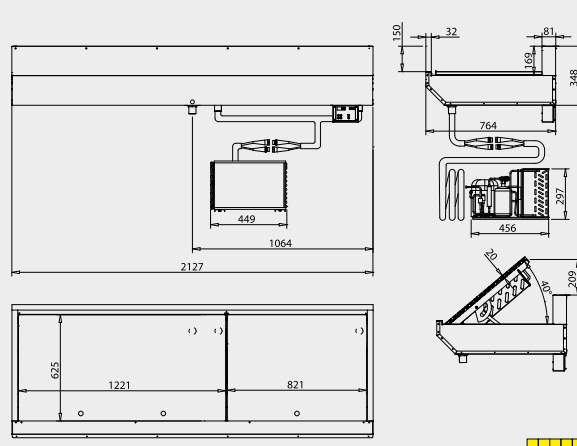
Art.-No. 20463

WIHA SKE 150 SP GRANITE - 1200



Art.-No. 20465

WIHA SKE 150 SP GRANITE - 1600 D



Art.-No. 20466

WIHA SKE 150 SP GRANITE - 2000 D

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

**Tip: The patented WIHA FRESHNESS SYSTEM for keeping food fresh longer**  
Cakes, tarts and flans remain fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. Our new FRESHNESS SYSTEM contains a highly effective patented combination of a circulating air filter and a UV disinfecting device. This puts cakes, tarts and flans in a purified protective atmosphere, which keeps them fresh for longer.



### WIHA CLOUD CONTROL

Smart control and monitoring via the WIHA app and the internet. Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.

# Tiered Refrigeration Module

## SKE 90/120/150 SP Praline

Ideal climate for chocolates



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Mirror-like surface



**2**  
Tiered  
Installation

### Optimale climate for chocolates and chocolate products

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Liftable evaporator
- Low humidity
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

### Ideal climate for chocolates

Chocolates and chocolate articles are best stored at a temperature of approx. 15 °C to 18 °C and an average relative humidity of approx. 60%.

While the highest possible humidity is usually desired for normal goods, it should not be too high for chocolates.

This cooling is therefore equipped with a cooling technology specially optimised for pralines.

SKE 90 SP Praline	For external cooling unit	With cooling unit and controller	Cooling power [-15°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 90 SP Praline - 400	6420	20480	300 W	230V/510W	■
SKE 90 SP Praline - 600	6421	20481	300 W	230V/510W	■
SKE 90 SP Praline - 800	6422	20482	300 W	230V/510W	■
SKE 90 SP Praline - 1200	6423	20483	360 W	230V/550W	■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

SKE 120 SP Praline	For external cooling unit	With cooling unit and controller	Cooling power [-15°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 120 SP Praline - 400	6357	20500	300 W	230V/510W	■
SKE 120 SP Praline - 600	6358	20501	300 W	230V/510W	■
SKE 120 SP Praline - 800	6359	20502	300 W	230V/510W	■
SKE 120 SP Praline - 1200	6360	20503	360 W	230V/550W	■

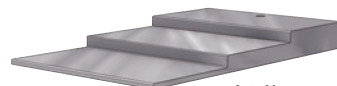
The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

SKE 150 SP Praline	For external cooling unit	With cooling unit and controller	Cooling power [-15°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 150 SP Praline - 400	21828	21832	300 W	230V/510W	■
SKE 150 SP Praline - 600	21829	21833	300 W	230V/510W	■
SKE 150 SP Praline - 800	21830	21834	300 W	230V/510W	■
SKE 150 SP Praline - 1200	21831	21835	360 W	230V/550W	■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

Condensate pan mounted under the cooling unit	Art.-No. 33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 PR controller for external cooling unit	12200
TMP 620 PR-CLOUD controller for ext. cooling unit	33573
TMP 620 PR-CLOUD contr. instead of TMP 620 PR	33569
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 300-360	33194
Side wall heightening for SKE	6403
(The side walls are designed in same height as the height of the customer side.)	
DUO-Bridge SKE 90	6400
To connect two adjacent mounted SKE air chiller units.	
DUO-Bridge SKE 120	6405
To connect two adjacent mounted SKE air chiller units.	
DUO-Bridge SKE 150	6406
To connect two adjacent mounted SKE air chiller units.	



Tiered module with mirror-like surface	Art.-No.
Width 404 mm, heights 12/36/60 mm	6399
Width 604 mm, heights 12/36/60 mm	6397

### Description

Chiller unit with circulating air for cooling chocolates and chocolate products. The air baffle located behind the merchandise has a mirror-like surface. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Merchandise temperatures: approx. 16°C to 18°C at 25°C/60% relative humidity. Air humidity: approx. 60% to 65%.

Commercial product for the installation in stationary food and service counter.

The TMP 620 PR controller is required to control the appliance.

For design details of the model, see page 46.



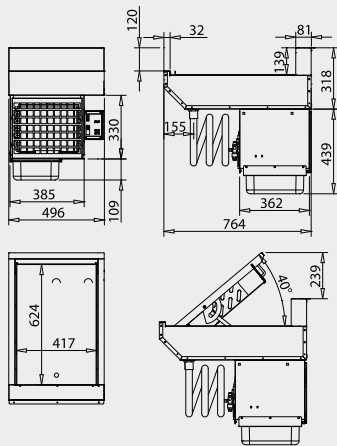
## 2. Air Chiller Units

tiered installation



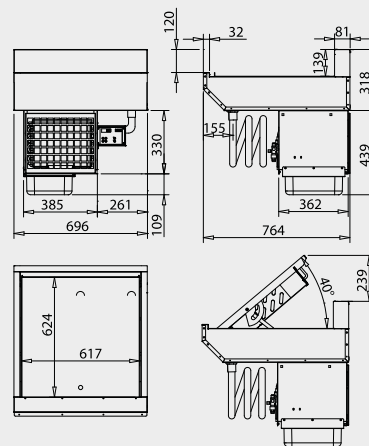
2

Tiered  
Installation



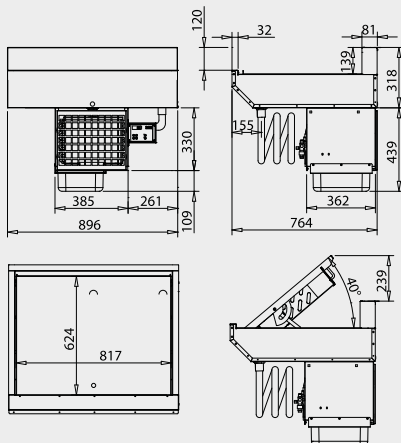
Art.-No. 20500

WIHA SKE 120 SP Praline - 400



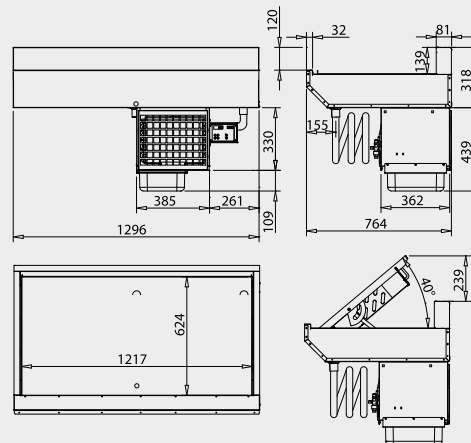
Art.-No. 20501

WIHA SKE 120 SP Praline - 600



Art.-No. 20502

WIHA SKE 120 SP Praline - 800



Art.-No. 20503

WIHA SKE 120 SP Praline - 1200

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

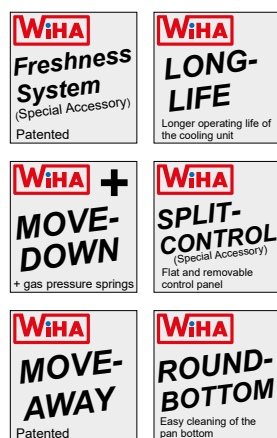


### WIHA CLOUD CONTROL

Smart control and monitoring via the WIHA app and the internet. Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.

## Tiered Refrigeration Module SKE 120

Ideal for delicacies, salads and snacks



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



**Preferred application:**  
Delicacies, salads, etc. merchandise heights of up to 12 cm max.

**2**  
Tiered  
Installation

The surface has a fine surface finish.



### Ideal climate for delicacies, salads and snacks

The cold reservoir created by the cascade design is an absolute must for sensitive delicacies and salads. Along with the large evaporator surface, high humidity is generated for gentle cooling. Exposed food remains fresh for longer when the cooling system includes the patented WIHA FRESHNESS SYSTEM. The foreign bacteria and germs entering from the surrounding counter area accelerate the ageing process of the exposed food. Our patented FRESHNESS SYSTEM filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.

### Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

SKE 120	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 120 - 400 *	5957	20520	370 W	230V/210W	■
SKE 120 - 600	5933	20521	370 W	230V/270W	■ ■
SKE 120 - 800	5934	20522	450 W	230V/350W	■ ■ ■
SKE 120 - 1200	5935	20523	605 W	230V/390W	■ ■ ■ ■
SKE 120 - 1600	5936	20524	825 W	230V/540W	■ ■ ■ ■ ■
SKE 120 - 1600 D (2 air coolers)	5882	20527	825 W	230V/540W	■ ■ ■ ■ ■
SKE 120 - 2000 D (2 air coolers)	5937	20526 **	1060 W	230V/750W	■ ■ ■ ■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
\* Not available with FRESHNESS SYSTEM. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

Base element UTB 51 optionally available, see table on page 406.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL) extra charge for device with cooling unit in the base housing	12219
Protective machine cover type 370-825	6267
Protective machine cover type 825 (2 air coolers)	6253
Air cooler for operation with refrigerant CO <sub>2</sub> (price per air cooler, see page 404)	10197
Quick-connect cleaning head (on-site drain is necessary)	6322
Patented WIHA FRESHNESS SYSTEM see page 45.	
Bottom beam, single piece, foldable	5982

	Art.-No.
Display shelf IMPLUSE with 2 bottom beams	
Width 400 mm	5980
Width 600 mm	5981
With the display shelf IMPULSE, a product presentation is possible that is horizontal or inclined towards the customer.	
Side wall heightening for SKE (The side walls are designed in same height as the height of the customer side.)	6403
DUO-Bridge SKE 120 (To connect two adjacent mounted SKE air chiller units.)	6405

### Description

Chiller unit with circulating air for cooling delicacies and salads with a merchandise height up to 12 mm max. The air baffle (with ground surface) located behind the merchandise has slits for mounting bottom beams for a merchandise shelf that can be set at an angle. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.  
Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

For design details of the model, see page 46.

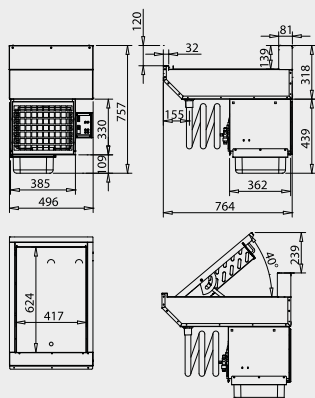
## 2. Air Chiller Units

tiered installation



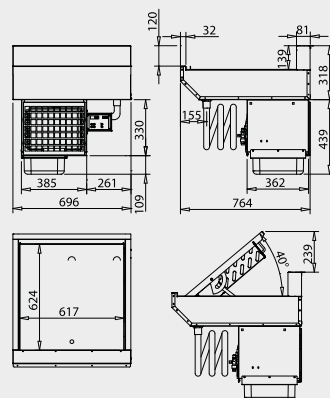
2

Tiered  
Installation



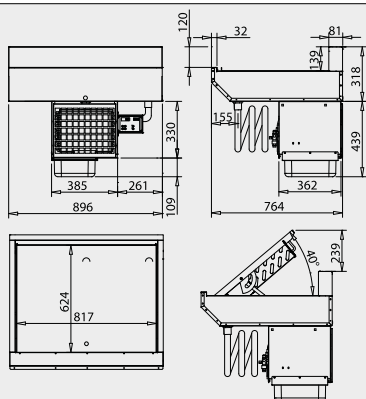
Art.-No. 20520

WIHA SKE 120 - 400



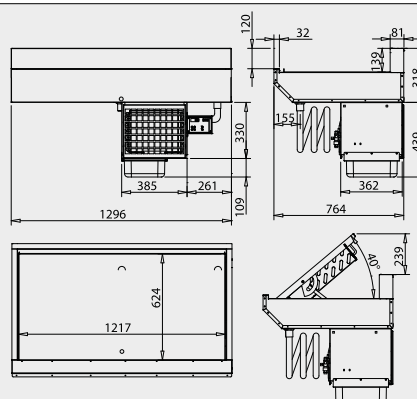
Art.-No. 20521

WIHA SKE 120 - 600



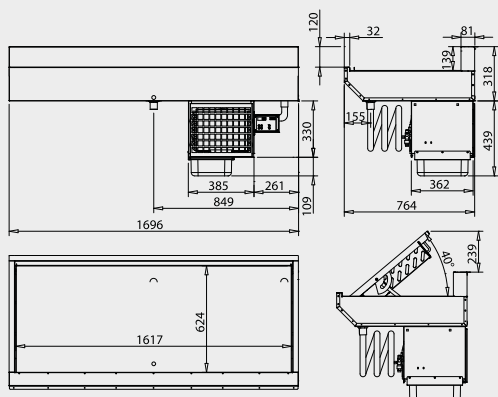
Art.-No. 20522

WIHA SKE 120 - 800



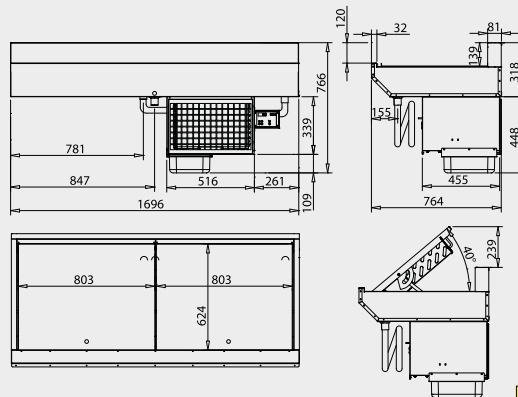
Art.-No. 20523

WIHA SKE 120 - 1200



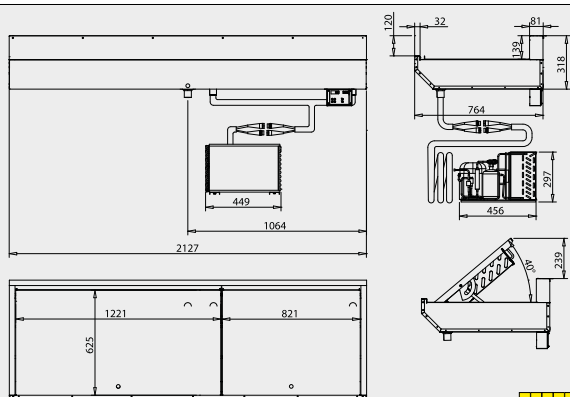
Art.-No. 20524

WIHA SKE 120 - 1600



Art.-No. 20527

WIHA SKE 120 - 1600 D



Art.-No. 20526

WIHA SKE 120 - 2000 D

**Tip: The patented WIHA FRESHNESS SYSTEM for keeping food fresh longer**  
Cakes, tarts and flans remain fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. Our new FRESHNESS SYSTEM contains a highly effective patented combination of a circulating air filter and a UV disinfecting device. This puts cakes, tarts and flans in a purified protective atmosphere, which keeps them fresh for longer.

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Tiered Refrigeration Module SKE 150

Ideal for meat and delicacies



**Preferred application:**  
Meat, cold cuts, delicacies and salads with merchandise heights of up to 15 cm max.

The surface has a fine surface finish.



Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology and 2 air speeds
- Liftable evaporator
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Ideal climate for meat products

Because the circulating air evaporator is located under the stainless steel merchandise display, meat is cooled from beneath by a contact cooling system and from above with a mild no-frost system. This creates an ideal climate for meat products.

Exposed meat products remain fresh for longer when the cooling system includes the patented WIHA FRESHNESS SYSTEM. The foreign bacteria and germs entering from the surrounding counter area accelerate the ageing process of exposed food. Our patented FRESHNESS SYSTEM filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.

SKE 150	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 150 - 400 *	5958	20540	370 W	230V/210W	■
SKE 150 - 600	5938	20541	370 W	230V/270W	■■
SKE 150 - 800	5939	20542	450 W	230V/350W	■■■
SKE 150 - 1200	5940	20543	605 W	230V/390W	■■■■
SKE 150 - 1600	5941	20544	825 W	230V/540W	■■■■■
SKE 150 - 1600 D (2 air coolers)	5883	20567	825 W	230V/540W	■■■■■
SKE 150 - 2000 D (2 air coolers)	5942	20546 **	1060 W	230V/750W	■■■■■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.  
The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
\* Not available with FRESHNESS SYSTEM. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

Base element UTB 51 optionally available, see table on page 406.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL) extra charge for device with cooling unit in the base housing	12219
Protective machine cover type 370-825	33194
Protective machine cover type 825 (2 air coolers)	33195
Air cooler for operation with refrigerant CO <sub>2</sub> (price per air cooler, see page 404)	10197
Quick-connect cleaning head (on-site drain is necessary)	6322
Patented WIHA FRESHNESS SYSTEM see page 45.	
Bottom beam, single piece, foldable	5982

	Art.-No.
Display shelf IMPLUSE with 2 bottom beams	
Width 400 mm	5980
Width 600 mm	5981
With the display shelf IMPULSE, a product presentation is possible that is horizontal or inclined towards the customer.	
Side wall heightening for SKE (The side walls are designed in same height as the height of the customer side.)	6403
DUO-Bridge SKE 150 (To connect two adjacent mounted SKE air chiller units.)	6406

### Description

Chiller unit with circulating air for cooling meat, delicacies and salads with a merchandise height up to 15 cm max. The air baffle (with ground surface) located behind the merchandise has slits for mounting bottom beams for a merchandise shelf that can be set at an angle. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.  
Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

For design details of the model, see page 46.



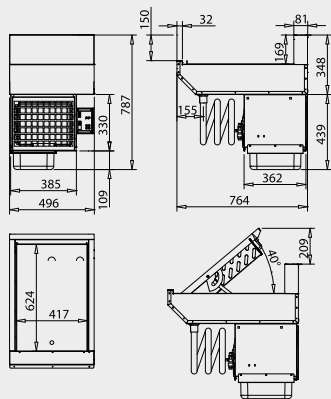
## 2. Air Chiller Units

tiered installation



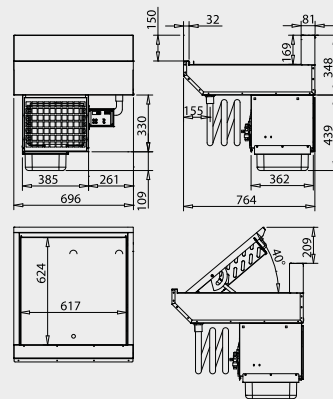
2

Tiered  
Installation



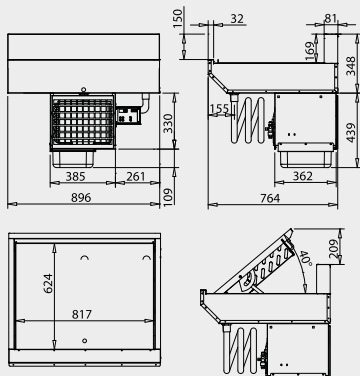
Art.-No. 20540

WIHA SKE 150 - 400



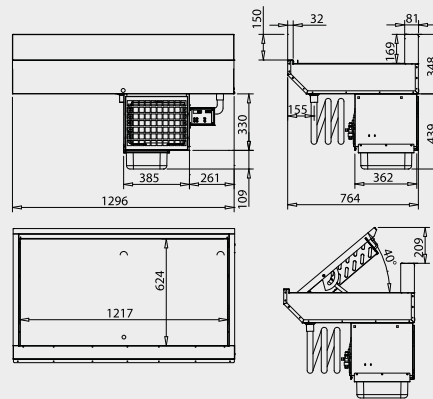
Art.-No. 20541

WIHA SKE 150 - 600



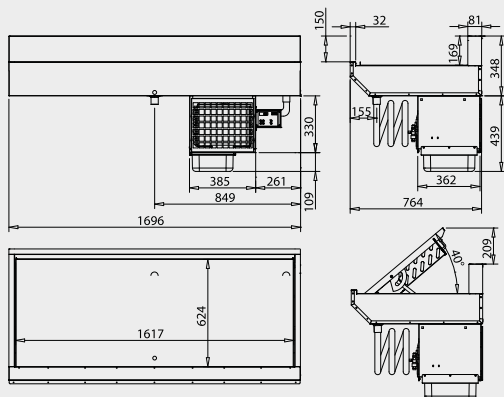
Art.-No. 20542

WIHA SKE 150 - 800



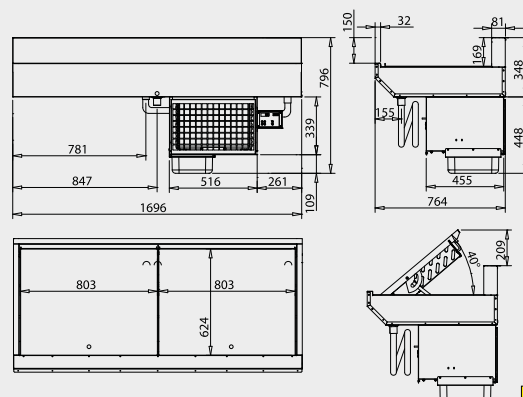
Art.-No. 20543

WIHA SKE 150 - 1200



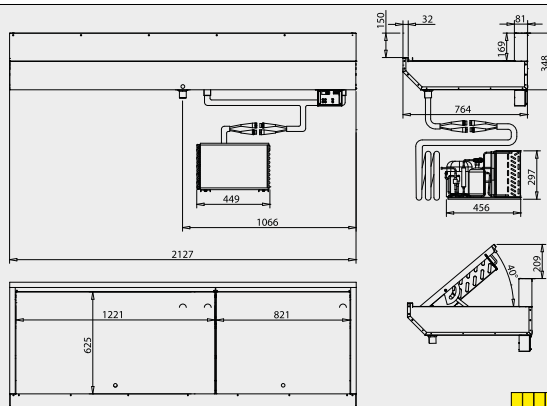
Art.-No. 20544

WIHA SKE 150 - 1600



Art.-No. 20567

WIHA SKE 150 - 1600 D



Art.-No. 20546

WIHA SKE 150 - 2000 D

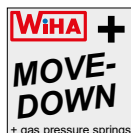
### Tip: The patented WIHA FRESHNESS SYSTEM for keeping food fresh longer

Cakes, tarts and flans remain fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. Our new FRESHNESS SYSTEM contains a highly effective patented combination of a circulating air filter and a UV disinfecting device. This puts cakes, tarts and flans in a purified protective atmosphere, which keeps them fresh for longer.

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

# Tiered Refrigeration Module SKE 150 SB

Ideal for self-service purposes



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

**2**  
Tiered  
Installation

### Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Extra-large evaporator
- Lifiable evaporator
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app



The surface has a fine surface finish.

### Optimised for self-service purposes

The self-service merchandise can be cooled safely in a high cold reservoir, which results from the tiered construction and the 3-sided glass apron.

If exposed food is sold, an on-site sneeze guard must be provided. For exposed food we recommend the use of our patented WIHA FRESHNESS SYSTEM.

**Preferred application:**  
Meat, cold cuts, delicacies and salads with merchandise heights of up to 10 cm max.

SKE 150 SB	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 150 SB - 600	6346	20561	450 W	230V/350W	■
SKE 150 SB - 800	6347	20562	450 W	230V/350W	■ ■
SKE 150 SB - 1200	6348	20563	605 W	230V/390W	■ ■ ■
SKE 150 SB - 1600	6349	20564	825 W	230V/540W	■ ■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.  
The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

Base element UTB 51 optionally available, see table on page 406.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL) extra charge for device with cooling unit in the base housing	12219

Protective machine cover type 450-825  
**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(price per air cooler, see page 404)

**Art.-No.**  
33194  
10197

Patented WIHA FRESHNESS SYSTEM see page 45.

### Description

Chiller unit with circulating air equipped with 3-sided glass apron for cooling meat, cold cuts, delicacies, salads and cheese with a merchandise height of up to 10 cm max.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.  
For design details of the model, see page 46.

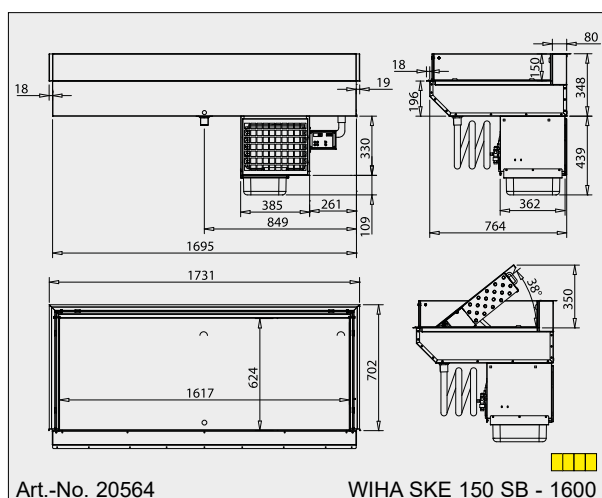
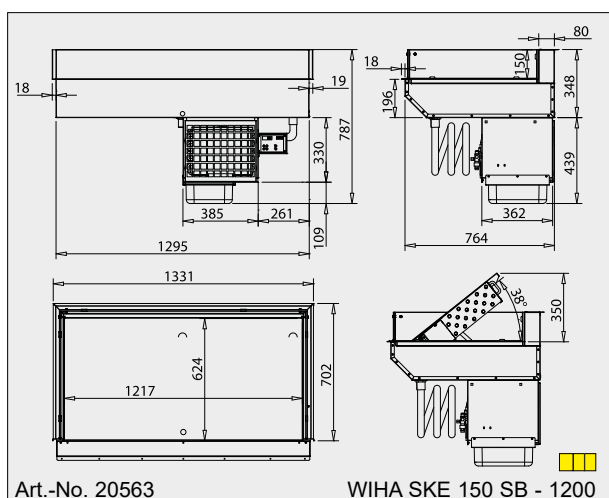
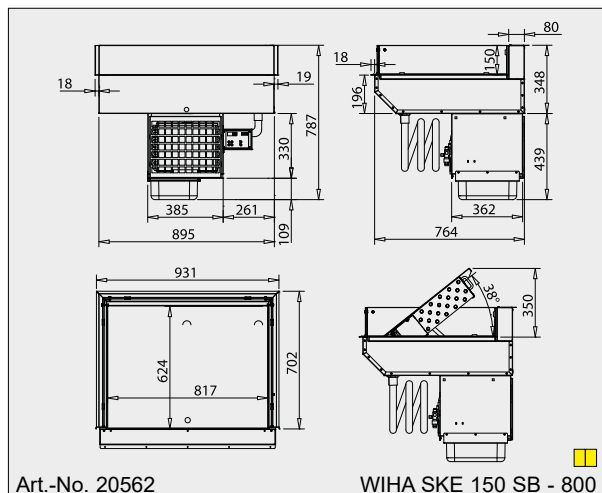
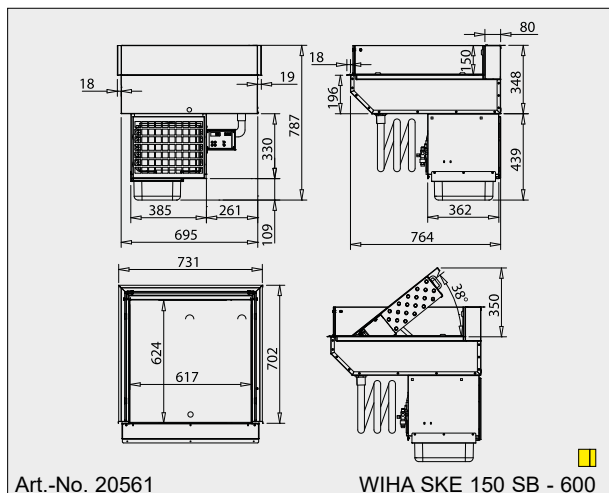
## 2. Air Chiller Units

tiered installation



2

Tiered  
Installation



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

For external cooling units we recommend our  
**Controller TMP 630-CLOUD**  
Art.-No. 33572

More information about the controller on page 410.



### WIHA CLOUD CONTROL

Smart control and monitoring via the WIHA app and the internet. Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.

**Tip: The patented WIHA FRESHNESS SYSTEM for keeping food fresh longer**  
Cakes, tarts and flans remain fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. Our new FRESHNESS SYSTEM contains a highly effective patented combination of a circulating air filter and a UV disinfecting device. This puts cakes, tarts and flans in a purified protective atmosphere, which keeps them fresh for longer.

## Tiered Refrigeration Module SKE 180

Ideal for cheese

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA** +  
**MOVE-DOWN**  
+ gas pressure springs

**WiHA**  
**MOVE-AWAY**  
Patented



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**CLOUD**

**WiHA**  
**SPLIT-CONTROL**  
(Special Accessory)  
Flat and removable control panel

**WiHA**  
**ROUND-BOTTOM**  
Easy cleaning of the pan bottom

**2**  
Tiered Installation

**Preferred application:**  
Cheese and other merchandise with a height of up to 18 cm max.

**Optimal climate for cheese and other higher merchandise**

- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app



The surface has a fine surface finish.

SKE 180	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 180 - 400 *	5959	20580	370 W	230V/210W	■
SKE 180 - 600	5943	20581	370 W	230V/270W	■■
SKE 180 - 800	5944	20582	450 W	230V/350W	■■■
SKE 180 - 1200	5945	20583	605 W	230V/390W	■■■■
SKE 180 - 1600	5946	20584	825 W	230V/540W	■■■■■
SKE 180 - 1600 D (2 air coolers)	5998	20587	825W	230V/540W	■■■■■
SKE 180 - 2000 D (2 air coolers)	5947	20586 **	1060 W	230V/750W	■■■■■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
\* Not available with FRESHNESS SYSTEM. \*\* Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

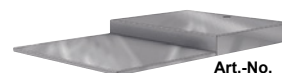
Condensate pan mounted under the cooling unit	<b>Art.-No.</b> <b>33196</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>3815</b>
TMP 620 controller for external cooling unit	<b>12201</b>
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	<b>33572</b>
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	<b>12210</b>
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	<b>33568</b>
Detachable control panel (SPLIT-CONTROL)	<b>12219</b>
extra charge for device with cooling unit in the base housing	<b>33194</b>
Protective machine cover type 370-825	<b>33195</b>
Protective machine cover type 825 (2 air coolers)	<b>33195</b>

<b>Air cooler for operation with refrigerant CO<sub>2</sub></b>	<b>10197</b>
(price per air cooler, see page 404)	
Quick-connect cleaning head (on-site drain is necessary)	<b>6322</b>
Bottom beam single, foldable	<b>5982</b>
Display shelf IMPLUSE with 2 bottom beams	
Width 400 mm	<b>5980</b>
Width 600 mm	<b>5981</b>
With the display shelf IMPLUSE, a product presentation is possible that is horizontal or inclined towards the customer.	
<b>Patented WIHA FRESHNESS SYSTEM</b> see page 45.	

Side wall heightening for SKE	<b>6403</b>
(The side walls are designed in same height as the height of the customer side.)	

Base element UTB 51 optionally available, see table on page 406.

<b>Art.-No.</b> <b>6407</b>
<b>DUO-Bridge SKE 180</b>
To connect two adjacent mounted SKE air chiller units.



<b>Art.-No.</b>
<b>Tiered module with mirror-like surface</b>
Width 400 mm, heights 12/50 mm
Width 600 mm, heights 12/50 mm
<b>6398</b>
<b>6429</b>

### Description

Chiller unit with circulating air for cooling cheese and other higher merchandise with a height of up to 18 cm max. The air baffle (with ground surface) located behind the merchandise has slits for mounting bottom beams for a merchandise shelf that can be set at an angle. To operate it, the customer should provide a glass top that should only be open on the air blow-off side. Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Commercial product for the installation in stationary food and service counter.

For design details of the model, see page 46.



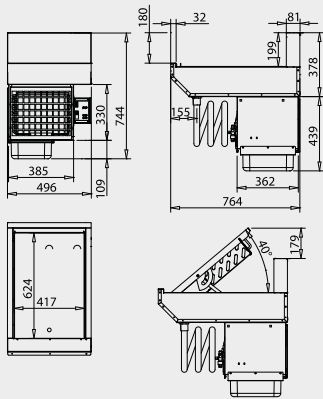
## 2. Air Chiller Units

tiered installation



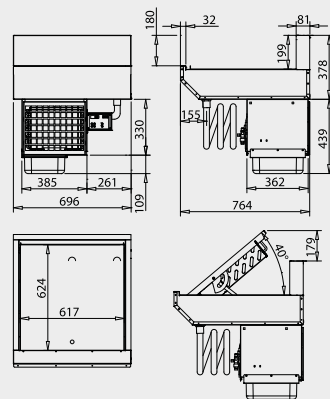
2

Tiered  
Installation



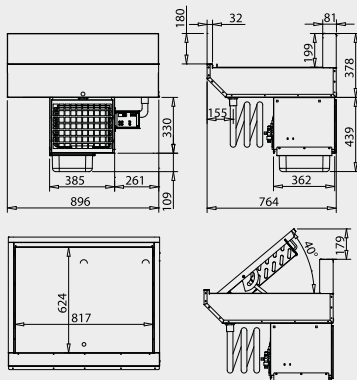
Art.-No. 20580

WIHA SKE 180 - 400



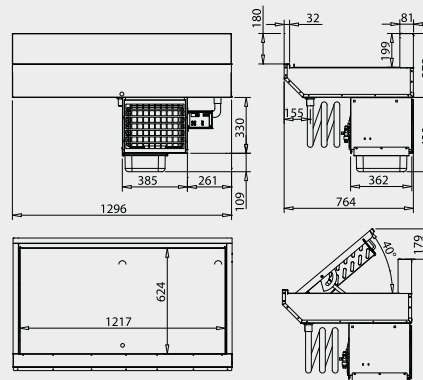
Art.-No. 20581

WIHA SKE 180 - 600



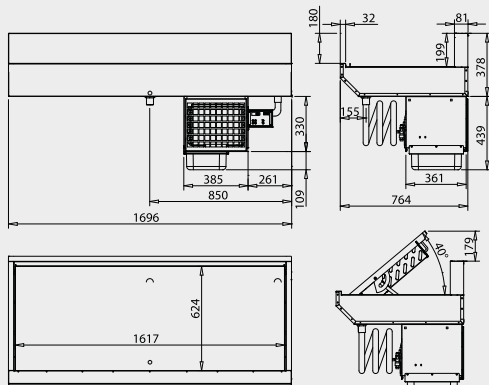
Art.-No. 20582

WIHA SKE 180 - 800



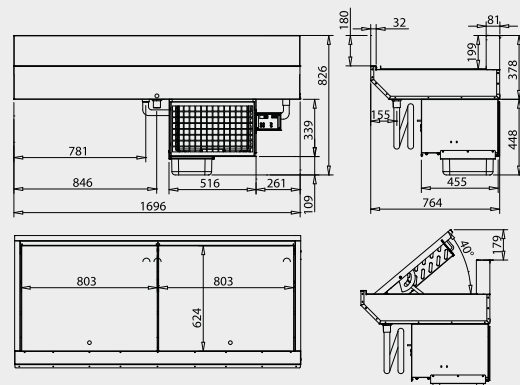
Art.-No. 20583

WIHA SKE 180 - 1200



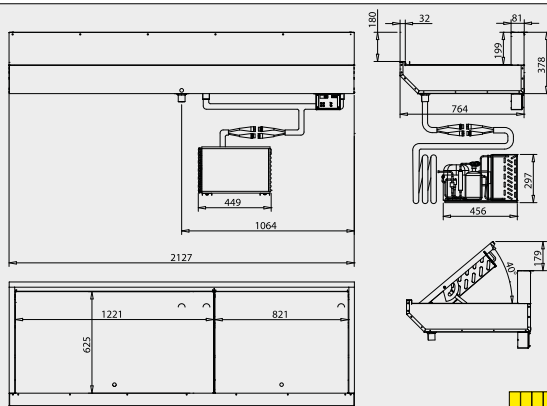
Art.-No. 20584

WIHA SKE 180 - 1600



Art.-No. 20587

WIHA SKE 180 - 1600 D



Art.-Nr. 20586

WIHA SKE 180 - 2000 D



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Tiered Refrigeration Module SKE PLUS

With cooled intermediate shelf for counter that are open on the operator side



**2**  
Tiered  
Installation

**Sell 30 % more!**

**It is possible with the upper cooled intermediate shelf**

- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Cooling of the intermediate shelf by pressing a button if desired
- Extra-large evaporator
- Liftable evaporator for easy cleaning
- Service friendly (MOVE-DOWN- and MOVE-AWAY technology)

### Increase your sales and profits with the air chiller unit SKE PLUS

With this air chiller unit, it is possible to use the intermediate shelf for the sale of refrigerated products, if required in addition.

During top-selling times the range of goods can be

enlarged effective in advertising. More goods can be presented and additional incentives to buy can be provided because of the unobtrusive technology.

WIHA SKE PLUS	For external cooling unit – incl. controller – Art.-No.	With cooling unit and controller Art.-No.	Cooling power [-10°ET]	Connection cooling unit	
SKE PLUS - 800	14820	14823	605 W	230V/390W	■ ■ +
SKE PLUS - 1200	14821	14824	825 W	230V/540W	■ ■ ■ +
SKE PLUS - 1600	14822	14825	1060 W	230V/750W	■ ■ ■ ■ +

The refrigeration units for external cooling units include the controller TMP 630 SPLIT and an expansion valve for R134a/R513A and built-in temperature sensors. Protective machine cover and condensate pan/drain trap are available as accessories.



WIHA SKE PLUS with intermediate shelf and lighting	For external cooling unit – incl. controller – Art.-No.	With cooling unit and controller Art.-No.	Cooling power [-10°ET]	Connection cooling unit	
SKE PLUS w. shelf - 800	14826	14829	605 W	230V/390W	■ ■ +
SKE PLUS w. shelf - 1200	14827	14830	825 W	230V/540W	■ ■ ■ +
SKE PLUS w. shelf - 1600	14828	14831	1060 W	230V/750W	■ ■ ■ ■ +

The refrigeration units for external cooling units include the controller TMP 630 SPLIT and an expansion valve for R134a/R513A and built-in temperature sensors. Protective machine cover and condensate pan/drain trap are available as accessories.



### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain

**Art.-No.**  
**33196**  
**3815**

Detachable control panel (SPLIT-CONTROL)  
extra charge for device with cooling unit in the base housing  
Protective machine cover type 605  
Protective machine cover type 825/1060

**Art.-No.**  
**12219**  
**33194**  
**33195**

## 2. Air Chiller Units

### tiered installation



### Description

Air chiller unit with separately connectible cooling for an upper intermediate shelf mounted above the lower merchandise display. Model for cooling cakes, cream cakes and snacks **with a merchandise height up to 8 cm on the lower merchandise display or with a merchandise height up to 6 cm on the upper intermediate shelf**. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made from ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the evaporator surfaces, the evaporator can be folded down when the merchandise display is open. The weight of the evaporator is

balanced by additional gas pressure springs, making it particularly easy to fold down and fold up again (MOVE-DOWN-PLUS TECHNOLOGY). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY).

When determining the position of the intermediate shelf, the dimensions according to the drawing must be observed. The horizontal distance of the intermediate shelf to the front glass pane is 80 mm. The distance from the air blow-off duct to the intermediate shelf is 250 mm. The distance from the top of the intermediate shelf to the lower merchandise display is 230 mm. The depth of the intermediate shelf is max. 280 mm. In case of curved front panes (panoramic glass), the depth of the intermediate shelf is accordingly lower.

#### For external cooling unit

Delivery includes:

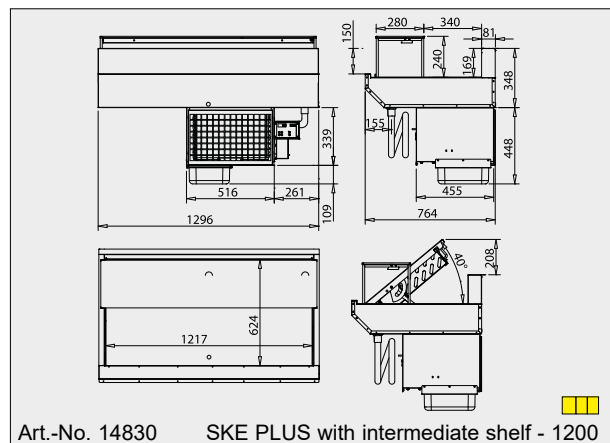
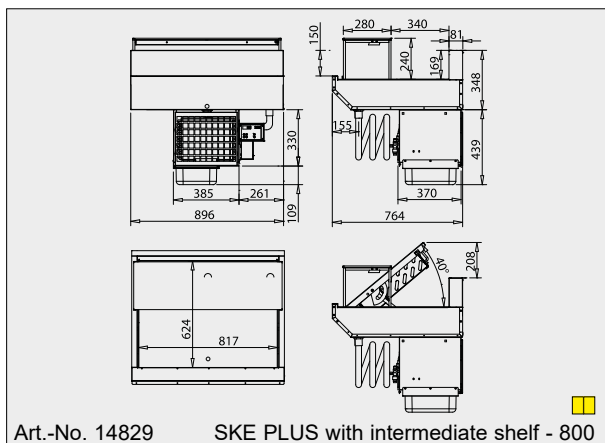
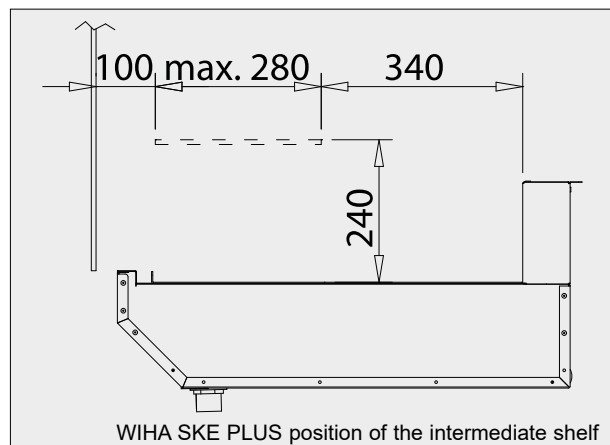
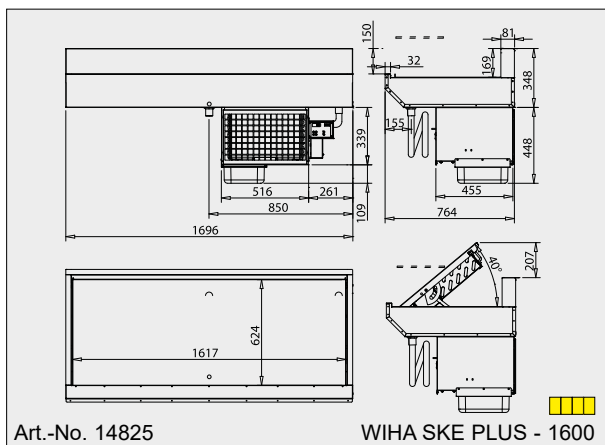
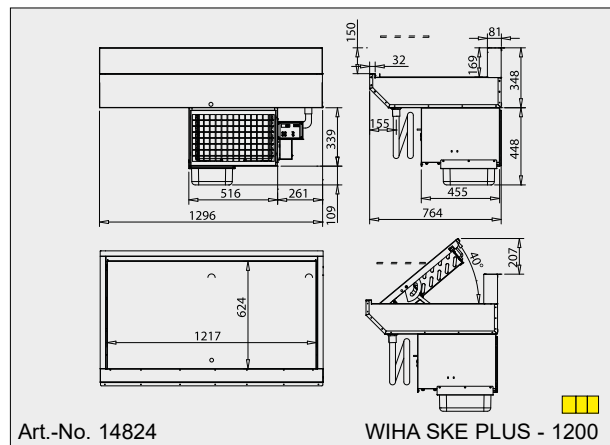
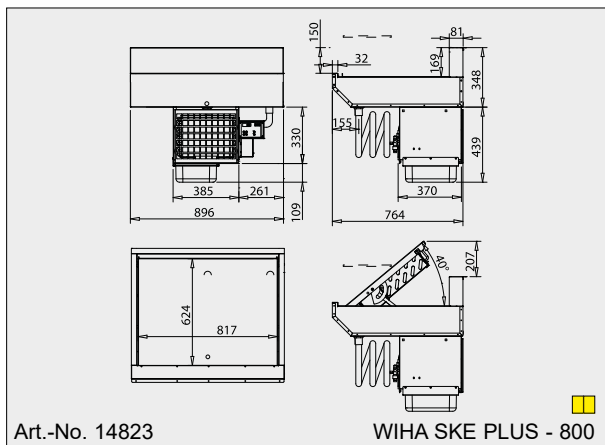
- Expansion valve for R134a/R513A
- Controller TMP 630 SPLIT

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

The control panel of the TMP 630 SPLIT digital defrost and temperature controller is mounted right next to the cooling unit. A freely usable output can be used for counter lighting.

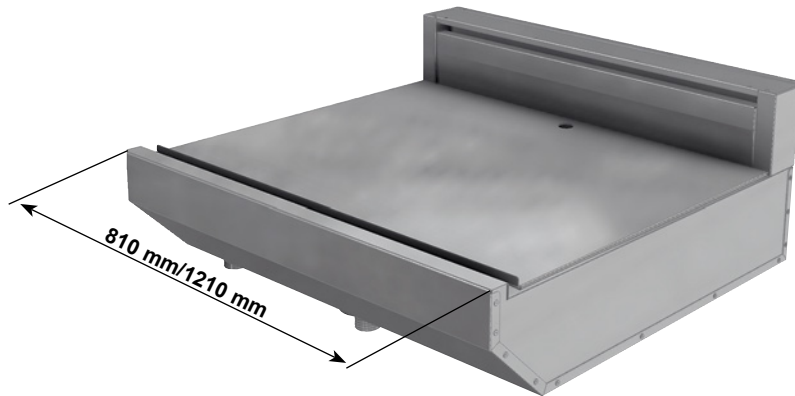
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### SKE 120 IMPULSE COMBI

Simply combine to the desired total width



**2**  
Tiered  
Installation

- Simply combine to the desired total width
- Inclinalable merchandise display (MOVE-UP)
- The air cooler can be easily folded down with gas spring support (MOVE-DOWN-PLUS) to clean the evaporator
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Service friendly (MOVE-AWAY technology)
- 2 air speeds
- Lifiable evaporator
- With WiHA CLOUD CONTROL: smart control and monitoring via the WiHA app

**Preferred application:**  
Cream cakes, cakes and snacks with merchandise heights of up to 12 cm.

2 x SKE 120 IMPULSE COMBI 1200



1 x SKE 120 IMPULSE COMBI 800 + 1 x SKE IMPULSE COMBI 1200



2 x SKE 120 IMPULSE COMBI 800




1 x SKE 120 IMPULSE COMBI 1200




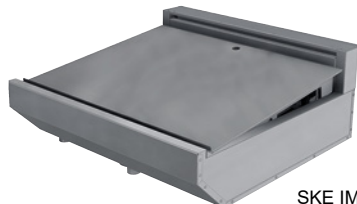
1 x SKE 120 IMPULSE COMBI 800



### Simply combine to the desired total width!

The air chiller unit SKE IMPULSE COMBI is precisely matched to the required width dimensions for the Euro-Norm size (bakery trays: 400 mm x 600 mm )  
The air chiller unit is constructively designed so that several devices can be combined together.

From size 2 () , each total width can be easily built with the two standard sizes 800 and 1200.





SKE IMPULSE with raised merchandise display.

### MOVE UP– better view of the goods for the impulse sale!

The merchandise display of the SKE IMPULSE COMBI can be adjusted in a horizontal position or it can be inclined towards the customer for a better view of the goods (MOVE-UP FUNCTION). Thus, the optimal presentation of the goods can be individually adjusted to the assortment of goods.

Thanks to the MOVE-UP function, the merchandise display can be easily inclined towards the customer. The customer has a better view of the offered merchandise and this will increase the impulse sale.

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

Tiered Refrigeration Module SKE 120 IMPULSE COMBI Model	For external cooling unit Art.-No.	With cooling unit and controller Art.-No.	Width [mm]	Cooling power [-10°ET]	Connection cooling unit	
SKE 120 IMPULSE COMBI - 800	21840	22850	810	450 W	230V/480W	
SKE 120 IMPULSE COMBI - 1200	21841	22851	1210	605 W	230V/600W	

WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.



## 2. Air Chiller Units

### tiered installation



### Special Accessories

Connector cover (is plugged onto the side walls of two devices arranged in a row)

Art.-No.

21842

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain

33196

3815

TMP 620 controller for external cooling unit

Art.-No.

12201

TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit

33572

Protective machine cover type 450/605

33194

Air cooler for operation with refrigerant CO<sub>2</sub>  
(price per air cooler, see page 404)

10197

2

Tiered  
Installation

### Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 12 cm max (lower position). To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, the impulse nozzle can

be swung up and then the evaporator can be easily folded down (MOVE-DOWN-PLUS TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY).

In cooling mode, two air speeds can be selected for different food.

For external cooling unit

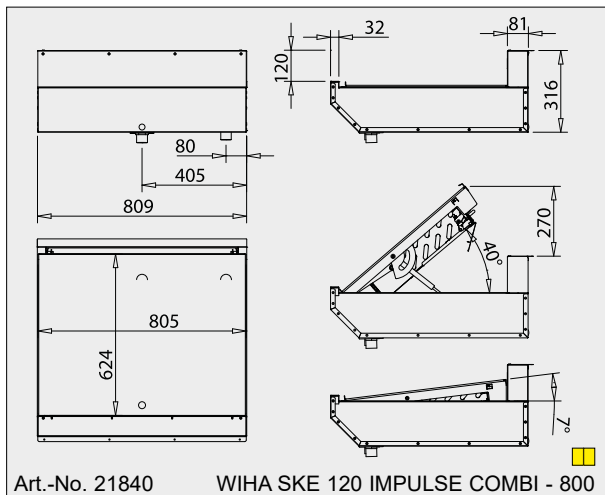
Delivery includes:

- Expansion valve for R134a/R513A

### Cooling Unit Model

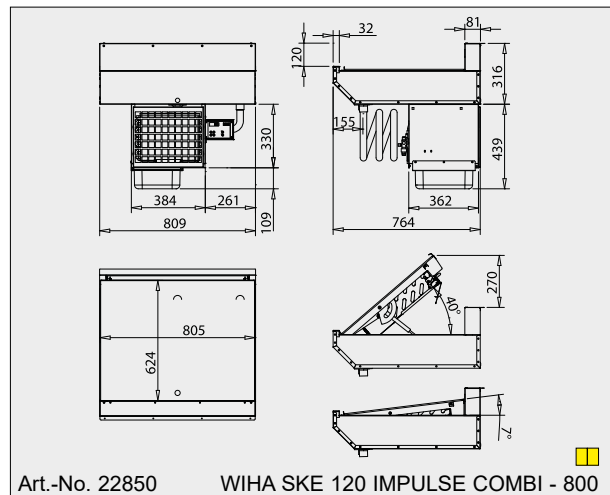
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



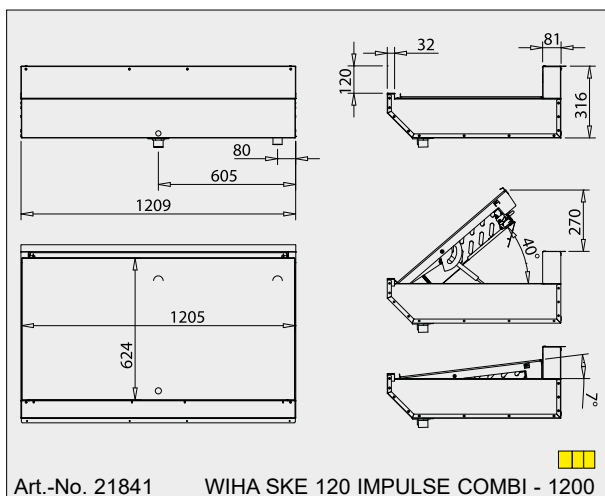
Art.-No. 21840

WIHA SKE 120 IMPULSE COMBI - 800



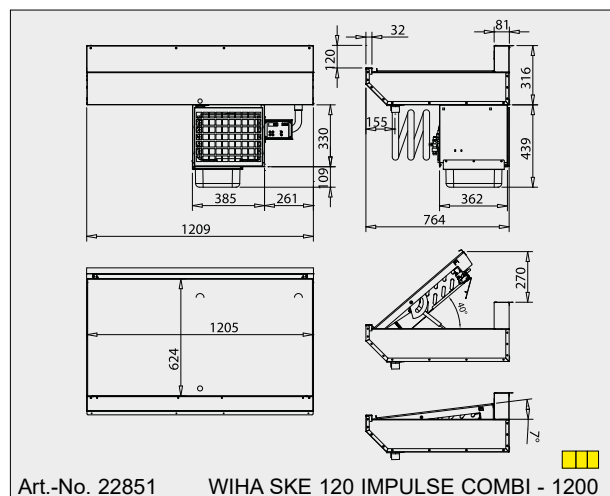
Art.-No. 22850

WIHA SKE 120 IMPULSE COMBI - 800



Art.-No. 21841

WIHA SKE 120 IMPULSE COMBI - 1200



Art.-No. 22851

WIHA SKE 120 IMPULSE COMBI - 1200

The drawings are shown with special accessory that is not included in the scope of delivery.

# GUSTO for a better taste!

Air chiller unit to establish your individual food counter



**Preferred application:**  
Meat products and delicacies up to a merchandise height of up to 15 cm.

**2**  
Tiered  
Installation

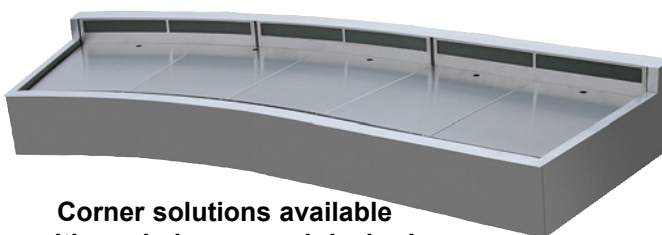
Example of installation.



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

# GUSTO for a better taste!

- Perfect product presentation
- Long freshness due to high humidity
- Easy and safe cleaning (liftable evaporator)
- Highly economical and energy efficient
- Optionally available: WIHA FRESHNESS SYSTEM
- Angled or arcuate shapes are also possible!
- Longer operating life of the cooling unit (LONG-LIFE)



**Corner solutions available  
with angled or curved design!**

### Perfect Product Presentation

For the presentation of meat products and delicatessens, an even storage temperature and a high level of humidity play a vital role. Both key features are guaranteed with the GUSTO, as it is equipped with an extra-large evaporator and a laminar airflow.

The patented WIHA FRESHNESS SYSTEM is a highly effective combination of a circulating air filter and a UV disinfecting device. Beside the reduction of particles (e.g. dust), it reduces the air pollution of germs to extend the freshness of the presented goods.

The GUSTO also features energy-saving EC fan motors to grant a highly energy efficiency.

### Individual Design

The air chiller unit GUSTO allows you to choose whether you are designing a serve-over or a self-service food counter. Apart from the available standard dimensions, we offer the manufacturing of bespoke units that may have **angled or arcuate shapes**.

The almost unlimited design options allow you to feature a fully individual design to the specialty shop.

## 2. Air Chiller Units

### tiered installation



**2**  
Tiered  
Installation

WIHA GUSTO	For external cooling unit	With cooling unit and controller	Width [mm]	Depth [mm]	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.	Art.-No.				
GUSTO 1250	23851	23871	1350	1025	700 W	230V/420W
GUSTO 1875	23852	23872	1975	1025	1050 W	230V/620W
GUSTO 2500	23853 *	23873	2600	1025	1400 W	230V/860W

WIHA CLOUD CONTROL is available as an accessory.  
\* The controller TMP 2630 is necessary, art.-no. 12223.

Please ask about special lengths and shapes.

**GUSTO Special Design (only with changed dimensions)**

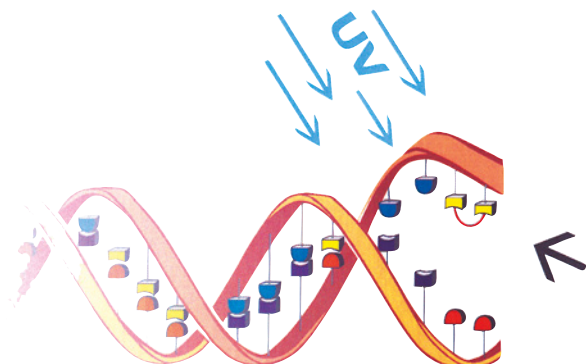
Art.-No. 22300

**GUSTO Special Design (angled or arcuate)**

Art.-No. 22301

### Special Accessories

	Art.-No.
Drain fitting 1 1/4" for connecting to the customer's drain	3815
<b>Controller for models GUSTO 1250 and 1875:</b>	
TMP 620 controller for external cooling unit	12201
TMP 630 COMPACT controller for external cooling unit	12202
<b>TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit</b>	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
<b>TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs</b>	33568
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
<b>Controller for model GUSTO 2500:</b>	
TMP 2630 controller for external cooling unit	12223
<b>TMP 2630-CLOUD controller, for ext. cooling unit</b>	33584
Quick-connect cleaning head (Hose length of the shower head 1,25 m, on-site drain is necessary!)	6322
Additional quick-connect coupling, mounted in the pan	6324
<b>Patented WIHA FRESHNESS SYSTEM 1200</b>	23803
(For length 1250, 1 piece is required; for length 2500, 2 pieces are required)	
<b>Patented WIHA FRESHNESS SYSTEM 1600</b>	23804
(For length 1875, 1 piece is required)	



### The WIHA FRESHNESS PATENT

Exposed food remains fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. The patented WIHA Freshness System contains a highly effective combination of circulating air filter and UV disinfecting device. Before entering the evaporator, air is disinfected with intense UV radiation. Only after dust particles have been filtered out is the air in the evaporator cooled and blasted into the display as clean air to protect sensitive merchandise. This puts exposed food in a purified protective atmosphere, which keeps it fresh for longer.

**GUSTO** for a better taste!

### Description

Chiller unit with circulating air for fresh food counters, with enhanced air blow-off area for cooling meat, delicacies and dairy products with a merchandise height of up to 15 cm. High humidity due to extra-large evaporators and laminar airflow. The merchandise must be placed under the air blow-off area. To operate it, the customer should provide a glass top.

**Temperatures GUSTO 1250, 1875 and 2500 and GUSTO Special Design in straight shape:**

Serve-over version with a glass top, only open on the operator side:  
< 5°C at AT 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

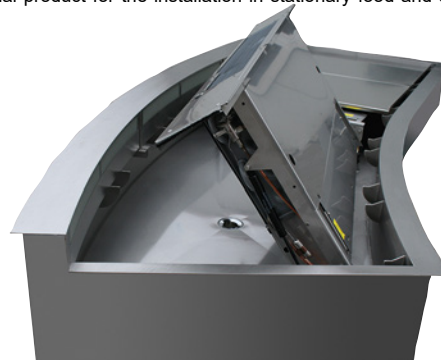
Self-service version with 3-sided glass apron (20 cm high):

< 7°C at AT 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

**Temperatures GUSTO Special Design in angled shape and arcuate shape:**

Serve-over version with a glass top, only open on the operator side:  
< 7°C at AT 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.



The liftable evaporator makes cleaning the pan bottom easy.



If necessary, the cleaning head can be simply plugged onto the quick-connect coupling in the pan bottom.



Available as corner solution and also in round shape!

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4").

CFC-free insulation with external vapour barrier made of aluminium foil. Depending on the size of the air chiller unit, inside the pan are several generously sized circulating air evaporators with coated surface and quiet, energy-efficient low-voltage ventilators (12 V DC) for air circulation.

The merchandise display is made of stainless steel with ground surface. Depending on the size of the pan, the merchandise display is divided several times. To clean the pan interior, the stainless steel merchandise shelves can be removed and the evaporator folded upwards along with the ventilators and air baffles. The smooth stainless steel pan bottom can thus be easily accessed for cleaning.

The mounting lip makes installation easy.

On request also available with sprayer head and WIHA FRESHNESS SYSTEM (which contains a circulating air filter and an UV disinfecting device).

#### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

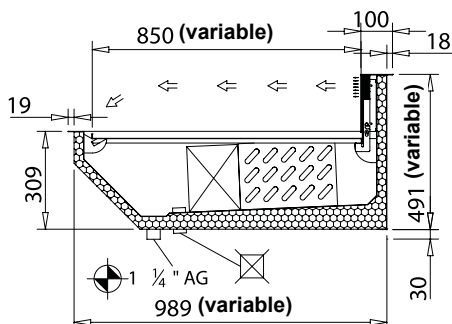
The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the built-in controller TMP 620 (for GUSTO 1250 and 1875) or with the TMP 2630 (for GUSTO 2500) that are connected to the cooling unit and cooling pan via cable connectors.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA LONG-LIFE for a longer operating life of the cooling unit.**

The counter design should include a well-ventilated base unit beneath the cooling pan.

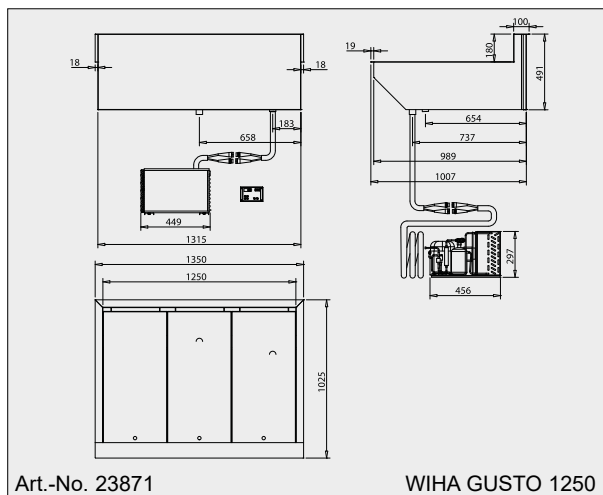
**2**  
Tiered  
Installation



Cross section "GUSTO" with straight design.

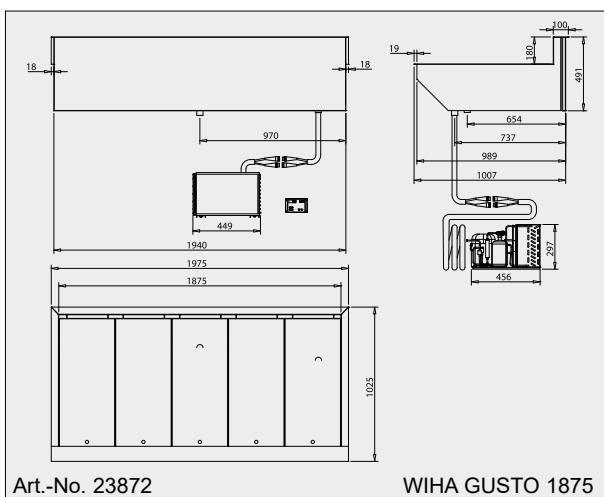
Note: A free space of approx. 30 mm is to be taken into account below the cooling pan.

**GUSTO** for a better taste!



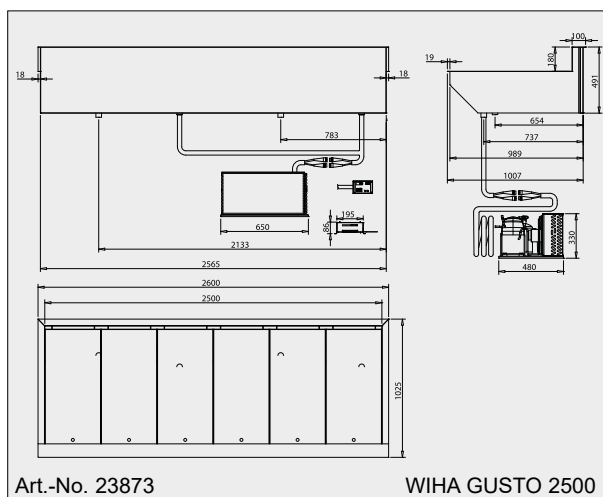
Art.-No. 23871

WIHA GUSTO 1250



Art.-No. 23872

WIHA GUSTO 1875



Art.-No. 23873

WIHA GUSTO 2500



## 2. Air Chiller Units

tiered installation



### POSEIDON – Cooling Insert for Fish

The clever air chiller solution for high value fish products

2  
Tiered  
Installation



#### Preferred application:

Fresh fish on ice, smoked fish, marinades, salads and snacks with fish.

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



#### Perfect presentation of fish products!

- To be used either with or without crushed ice
- Horizontal or inclined merchandise displays
- Merchandise display and cooling pan made of seawater resistant stainless steel (V4A, 1.4404)
- Lifiable evaporator technology ensures easy cleaning
- Optionally available with connection for a sprayer head
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

#### Tip:

Made-to-measure fish cooling inserts are available on request!

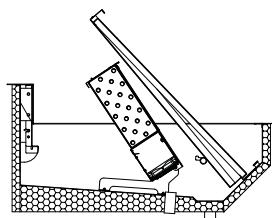
Specialized cooling unit to comply with the requirements for the sale of fish products. Therefore a proper and safe cooling function and high hygienic standards are most important.

Due to governmental regulations in several countries, fresh fish has to be presented for example on ice. Therefore, the merchandise display shelves of the POSEIDON are perforated to enable melting water to drain immediately. The integrated and fan-assisted air chiller provides an air-curtain above the presented goods. The crushed ice sustains an extended period of time and the refrigeration of the fresh fish from both sides is assured.

For the hygienic cleaning of the unit, all merchandise display shelves can be locked in an upright position. The access to the

bottom of the cooling pan for cleaning reasons is easy after folding up the lift-evaporator.

For the perfect presentation, each merchandise display shelf can be set into a horizontal or inclined position independently. This enables the presentation of salads and marinades in a horizontal and fresh or smoked fish in an inclined position.



Pan in cleaning position with lifted evaporator.



Merchandise display in horizontal position with marinades and sauces.

WIHA POSEIDON	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.	Art.-No.		
Cooling insert for fish POSEIDON 1250	23975	23978	605 W	230V/350W
Cooling insert for fish POSEIDON 1875	23976	23979	980 W	230V/479W
Cooling insert for fish POSEIDON 2500	23977	23980	1260 W	230V/650W

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. WIHA CLOUD CONTROL is available as an accessory.

### Special Accessories

Drain fitting 1 1/4" for connecting to the customer's drain  
 TMP 620 controller for external cooling unit  
**TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit**  
 TMP 630 controller instead of TMP 620 with 2 freely usable outputs

#### Art.-No.

3815  
 12201  
 33572  
 12210

#### Art.-No.

**TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs** 33568  
 Detachable control panel (SPLIT-CONTROL) 12219  
 extra charge for device with cooling unit in the base housing  
 Quick-connect cleaning head (on-site drain is necessary!) 6322

**2**  
 Tiered  
 Installation

### Description

Air chiller unit with enhanced air blow-off area for cooling fish products. High humidity by large evaporator and laminar airflow. The merchandise must be placed below the air blow-off area.  
 To operate it, the customer should provide a glass top that should only be open on the air blow-off side.  
 Temperatures when using crushed ice: < 2°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
 Temperatures when used as circulating air cooling and without crushed ice: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

The interior pan is made of high-alloyed stainless steel (V4A, material 1.4404). The insulation is made of polystyrene with external vapour barrier made from aluminium foil.  
 The air chiller unit is equipped with several display shelves for crushed ice in order to present fish optimally. The display areas are provided with a lower collection tray with a separate defrost water drain and upper perforated display shelves for the crushed ice. Melting defrost water is drained off underneath the display area via a collection tray directly to the drain channel for the condensate water.

For optimal presentation, the display shelves are designed inclined by approx. 5° towards the customer. If desired, the shelves can be inserted in a horizontal position.

Below the insert pans is the insulated inner pan with smooth stainless steel pan bottom and 1 1/4" flush threaded drain fitting. To clean the inner pan, the crushed ice display shelves can be placed in a holder at an angle to save space. After that, the air cooler mounted on the pan bottom can be folded upwards. It is self-locking in the top position by laterally mounted gas pressure springs. The smooth stainless steel pan bottom can thus be easily accessed for cleaning.  
 The vertical air outlet baffle located on the operator side can be removed after the lateral locking mechanism has been released. The air blow-off area can then be cleaned easily.  
 Easy installation by laterally protruding frame cover.

#### For external cooling unit

Delivery includes:

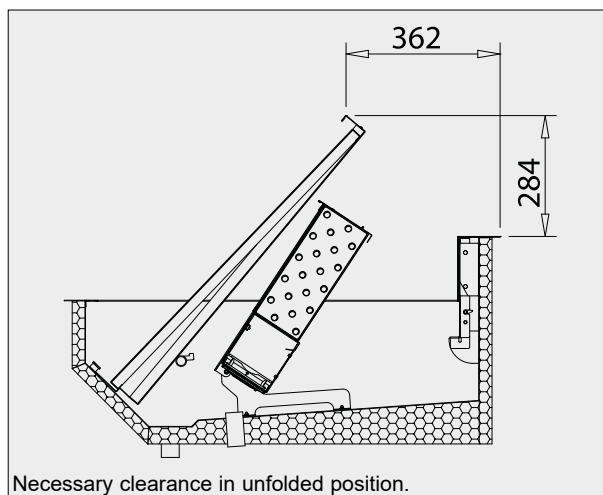
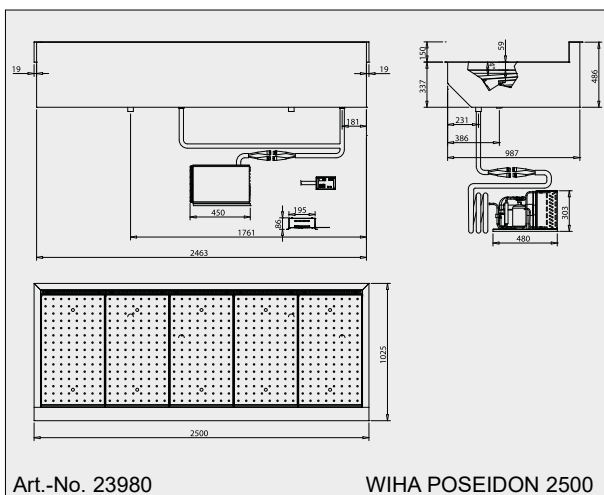
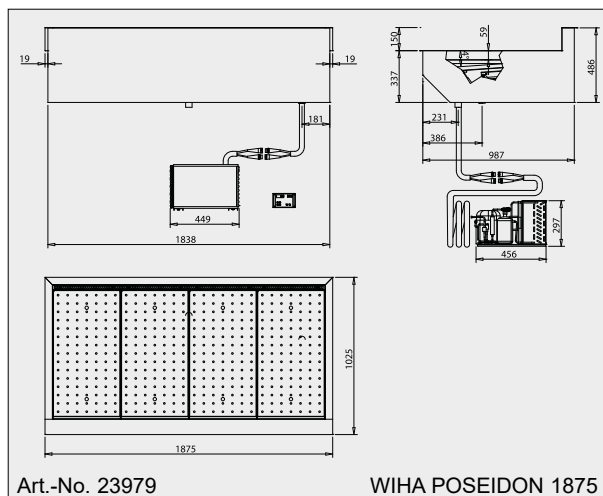
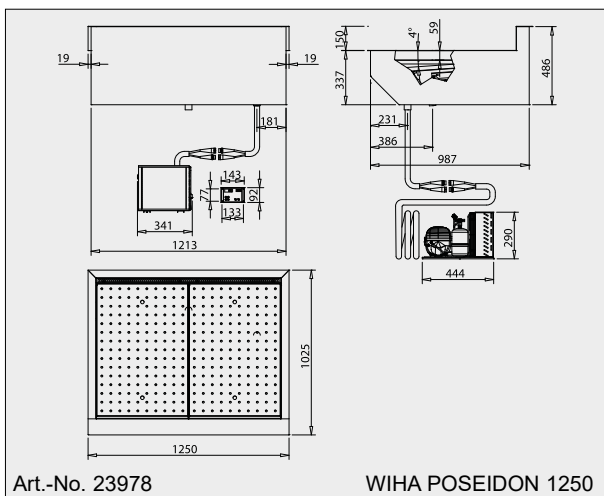
- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting. The counter design should include a well-ventilated base unit beneath the cooling pan.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 2. Air Chiller Units

tiered installation



### **RONDO<sup>®</sup> HL**

Suitable for higher cream cakes, cakes and snacks

**2**

Tiered  
Installation



The air chiller unit is available in round shape and of course in straight shape. On request also equipped with WIHA FRESHNESS SYSTEM, which contains a highly effective combination of a circulating air filter and UV disinfecting device.

**Art.-No.**  
**2658**

### **Description**

Air chiller unit with enhanced air blow-off nozzle for cooling cakes, cream cakes and snacks. The merchandise must be placed below the air blow-off nozzle.

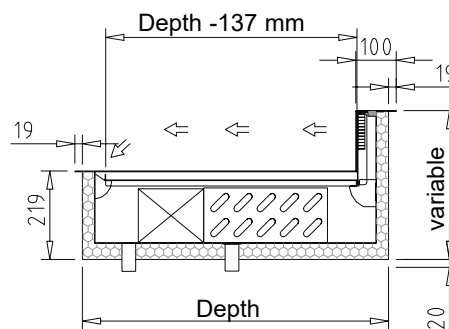
To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperatures: 6°C to 12°C at 25°C/60% relative humidity.

Commercial product for the installation in stationary food and service counter.

Design as per model "RONDO FL" (page 30).

**Almost any geometric shape is possible.**



Cross section "RONDO – Type HL"

Note: A free space of approx. 20 mm is to be taken into account below the cooling pan.



The liftable evaporator makes cleaning the pan bottom easy.

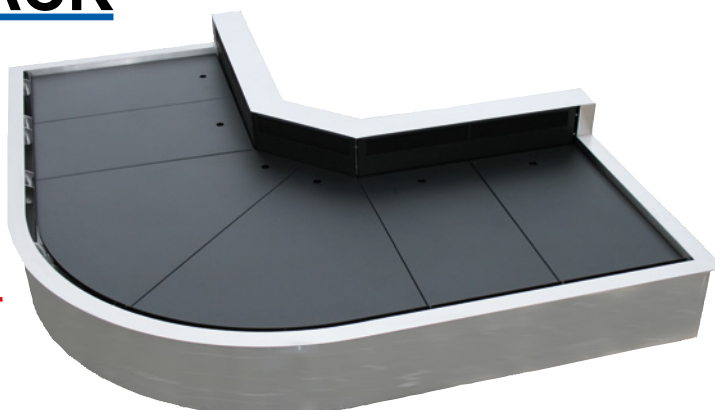


### RONDO<sup>®</sup> HL – BLACK

For cooling units, which can be installed under granite surfaces, the merchandise displays and the air baffles can be coated in black as an alternative.

The goods are highlighted by the black surface to increase sales and profits.

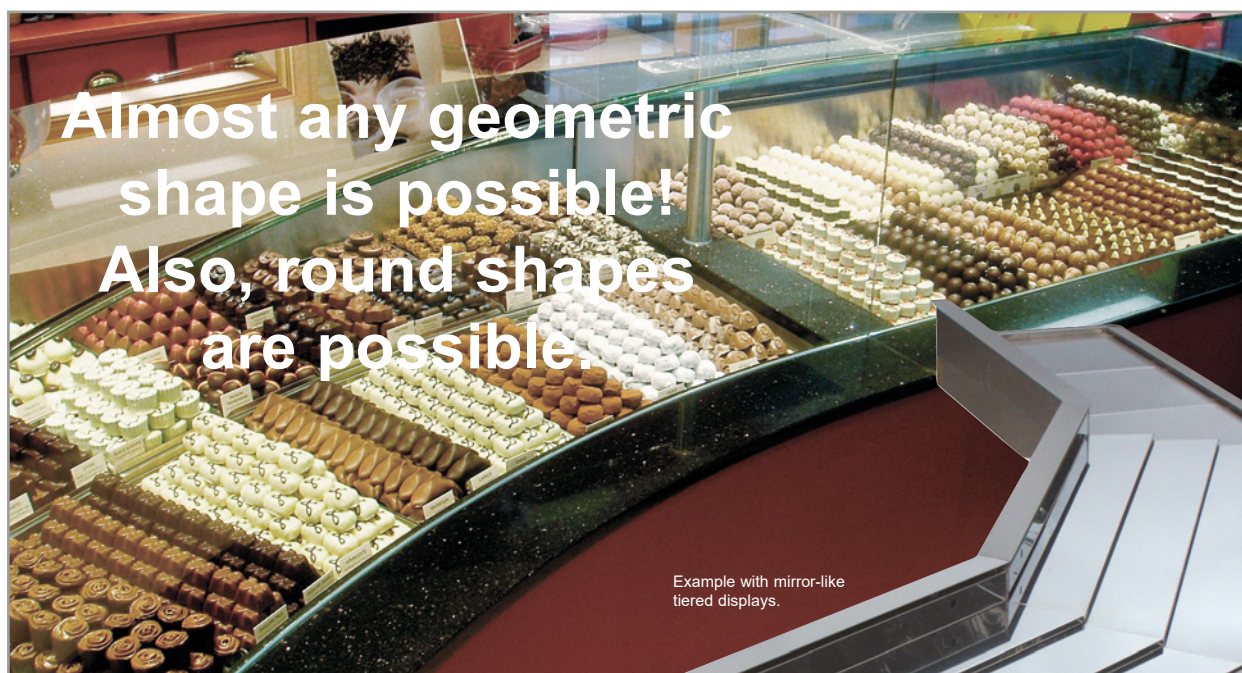
**Other colours available on request.**



**2**  
Tiered  
Installation

### RONDO<sup>®</sup> HL – Praline

Suitable for chocolates and chocolate products



Example with mirror-like  
tiered displays.

**Art.-No.**  
**2712**

#### Description

Climate chiller unit with circulating air for chocolates and chocolate products.

To operate it, a glass top (provided by the customer) is necessary that should only be open on the air blow-off side.

Temperatures: 16°C to 18°C at 25°C/60% RH.

Humidity merchandise: approx. 60% to 65% relative humidity.

Commercial product for the installation in stationary food and service counter.

**Design like model "RONDO FL – Praline" (see page 31).**

The evaporators are also equipped with a circulating air heating.  
The TMP 620 PR controller is required to control the appliance.

#### Special Accessories

Drain trap for connecting  
to the customer's drain

TMP 620 PR controller for external cooling unit

**Note:**

With more than 5 fans an external transformer is to be provided.

Transformer with rectifier, 20 VA

**Art.-No.**

**3815**

**12200**

**2452**



## 2. Air Chiller Units

tiered installation



### Kondito STANDARD

Pull-out air chiller unit for cakes and cream cakes

2  
Tiered  
Installation



#### Perfect climate for cakes

- Longer operating life of the cooling unit (LONG-LIFE)
- Extra-large evaporator
- Lifiable evaporator
- Service-friendly
- Worktop is pulled out with the drawer
- Durable Papst ventilators
- Shock absorbers for a smooth closing
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

WIHA Kondito STANDARD	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-Nr.			
Kondito STANDARD 800 *	11020	20622	605 W	230V/450W	■ ■
Kondito STANDARD 1200 **	11021	20623	825 W	230V/600W	■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Usable display area: width 814 mm, depth 640 mm

\*\* Usable display area: width 1214 mm, depth 640 mm

#### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" with 1.5 m hose	3830
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 605	33194
Protective machine cover type 825	33195

#### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). After pulling out the drawer, the evaporator can be folded upwards along with the ventilators and air baffles. The smooth stainless steel pan bottom can thus be easily accessed for cleaning. Quiet low-voltage ventilators (12 V DC) for air circulation. The work surface is mounted on the refrigerated drawer on site and is pulled out together with the drawer.

#### For external cooling units

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

#### Description

Pull-out air chiller unit for cooling cakes and cream cakes with a merchandise height of up to 18 cm max.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

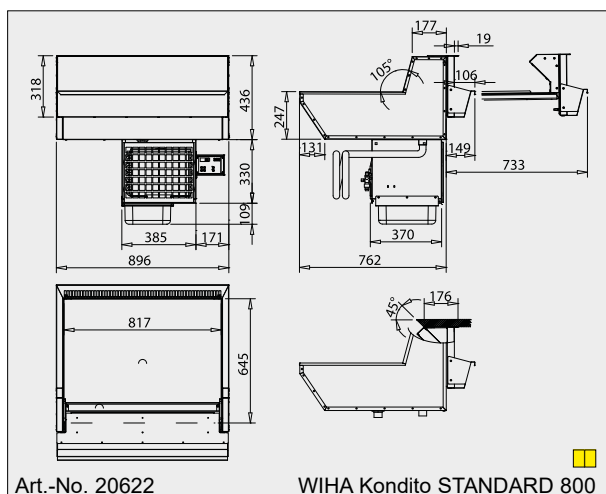
Commercial product for the installation in stationary food and service counter.

#### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

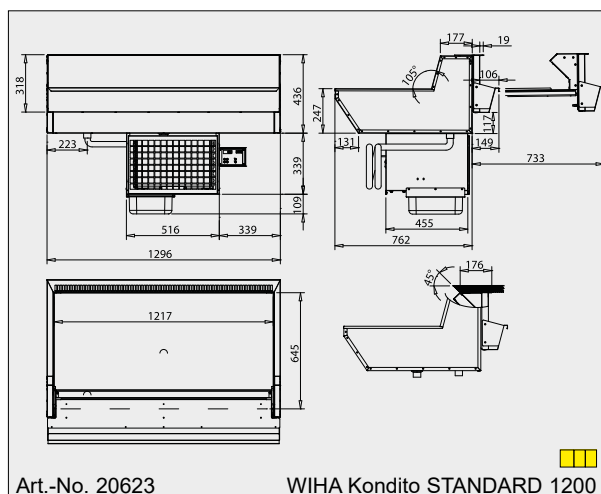
The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



Art.-No. 20622

WIHA Kondito STANDARD 800



Art.-No. 20623

WIHA Kondito STANDARD 1200

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Kondito STANDARD with easy-access shelf

Pull-out air chiller unit for cakes and cream cakes

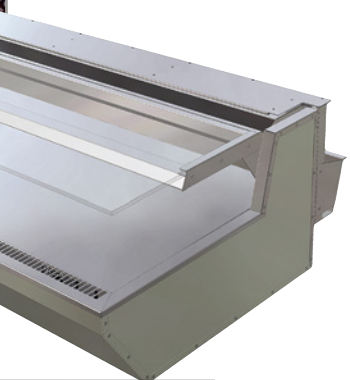


### Perfect climate for cakes

- Longer operating life of the cooling unit (LONG-LIFE)
- Extra-large evaporator
- Lifiable evaporator
- Service-friendly
- Worktop is pulled out with the drawer
- Easy-access shelf with lighting
- Durable Papst ventilators
- Shock absorbers for a smooth closing
- With WIHA CLOUD CONTROL: smart control and monitoring via the WiHA app



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



Kondito STANDARD with easy-access shelf Model	For external cooling unit Art.-No.	With cooling unit and controller Art.-No.	Cooling power [-10°ET]	Connection cooling unit	
Kondito STANDARD 800 w. easy-access shelf *	11010	20642	605 W	230V/450W	■
Kondito STANDARD 1200 w. easy-access shelf **	11011	20643	825 W	230V/600W	■■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Usable display area: width 814 mm, depth 640 mm

\*\* Usable display area: width 1214 mm, depth 640 mm

### Special Accessories

Condensate pan mounted under the cooling unit	Art.-No. 33196
Drain fitting 1 1/4" with 1.5 m hose	3830
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 605	33194
Protective machine cover type 825	33195

### Description

Pull-out air chiller unit for cooling cakes and cream cakes with a merchandise height of up to 15 cm in the merchandise drawer and up to 8 cm on the easy-access shelf.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free).

After pulling out the drawer, the easy-access shelf and the evaporator can be folded upwards along with the ventilators and air baffles. The smooth stainless steel pan bottom can thus be easily accessed for cleaning. Quiet low-voltage ventilators (12 V DC) for air circulation.

The work surface is mounted on the refrigerated drawer on site and is pulled out together with the drawer.

#### For external cooling units

Delivery includes:

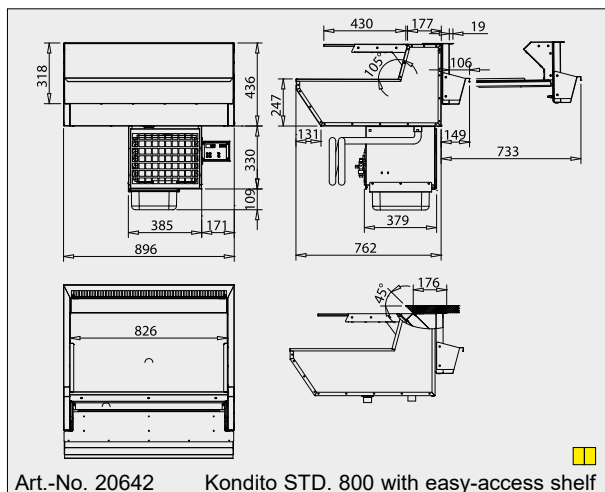
- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

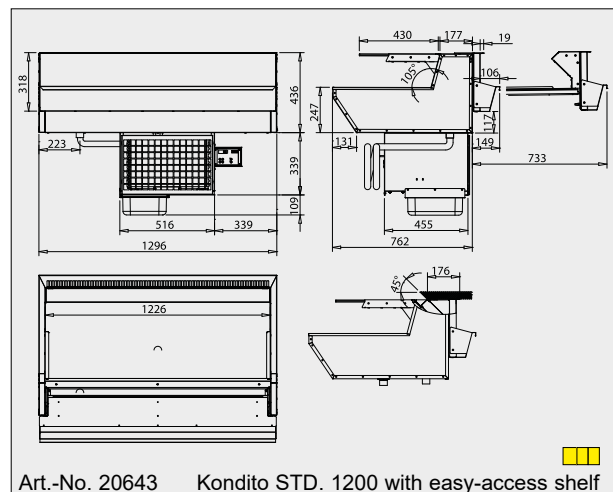
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



Art.-No. 20642 Kondito STD. 800 with easy-access shelf



Art.-No. 20643 Kondito STD. 1200 with easy-access shelf

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

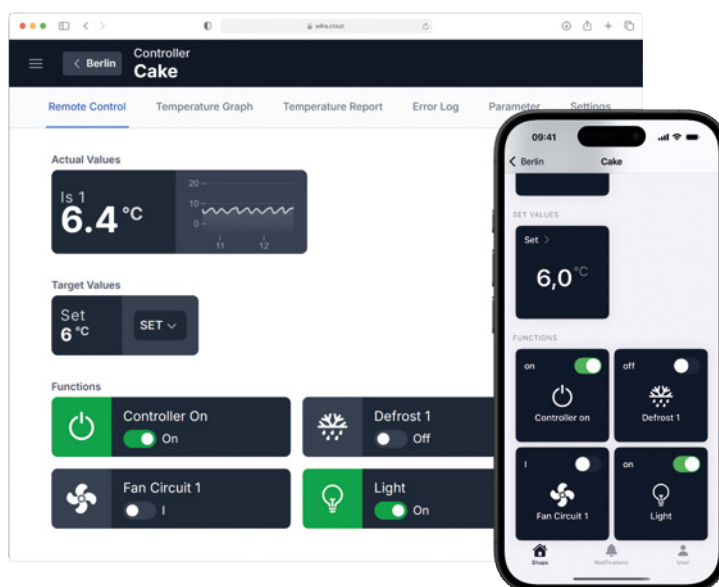
## WIHA CLOUD CONTROL

Control, monitor and be notified

**NEW!**

2

Tiered  
Installation

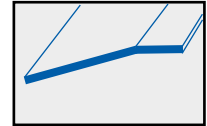


### Your advantages at a glance:

- **Up and running in less than 2 minutes:** No complicated setup required. Simply scan the QR code on the WIHA Cloud Control gateway with the app, enter your Wi-Fi details, and you're good to go.
- **Remote control made easy:** Adjust set values and manage every function of your controller – anytime, anywhere. Whether through the mobile app or the website, you're always in control.
- **All shops, all controllers, at a glance:** Group controllers by shop and monitor multiple shops simultaneously. Get a complete, real-time overview of all your operations.
- **Connected processes: scenarios & automations:** Combine multiple controllers in one shop, create custom scenarios, and trigger them with scheduled automations. Streamline your daily routines for greater efficiency.
- **Informed immediately:** Notifications in the event of irregularities via push notification or email.
- **Reliable temperature monitoring:** Access the past 12 months of temperature data at any time. Generate automatic logs in a snap for seamless and comprehensive documentation.
- **Service partner support:** Your service partner can remotely adjust important parameters (e.g. defrost times, defrost limit temperature, calibration) to increase efficiency.

## Overview

Air chiller units – angled installation (8° or 5°)



### Angled installation 8°

#### Bäcker-Snack 8°

The better no-frost refrigerator for cakes, cream cakes and snacks

Page 84

#### Bäcker-Snack 8° SKU IMPULSE

The no-frost refrigerator for cakes on baking trays and cream cakes

Page 86

#### Bäcker-Snack 8° IMPULSE

The clever solution for impulse sale

Page 88

#### Bäcker-Snack 8° BG IMPULSE

The black merchandise display (inclinalbe) enables a perfect presentation

Page 90

#### Bäcker-Snack FLA 8° IMPULSE

The clever solution with a flat air blow-off nozzle for impulse sale

Page 92

#### Snack-Genie 8°

The low-priced solution for cakes, cream cakes and snacks

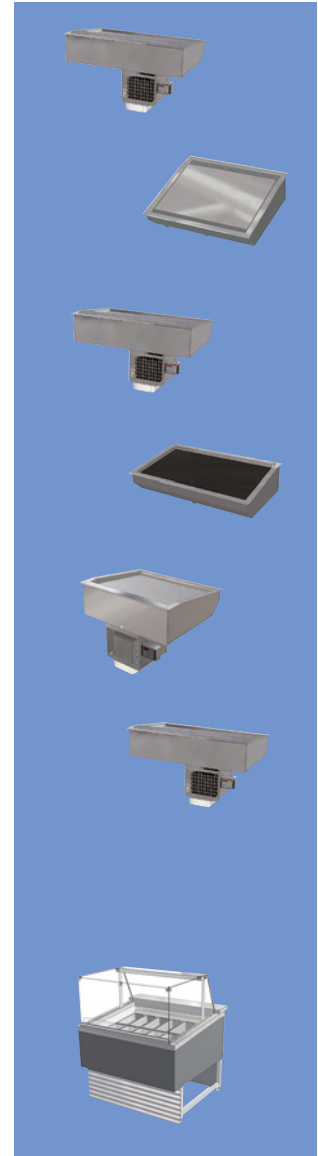
Page 94

### Angled installation 5°

#### Ice Cream Freezer GELATO

For ice cream – easy to integrate in counter constructions (angled installation 5°)

Page 96



**3**  
Angled  
Installation



### 3. Air Chiller Units

angled installation (8°)

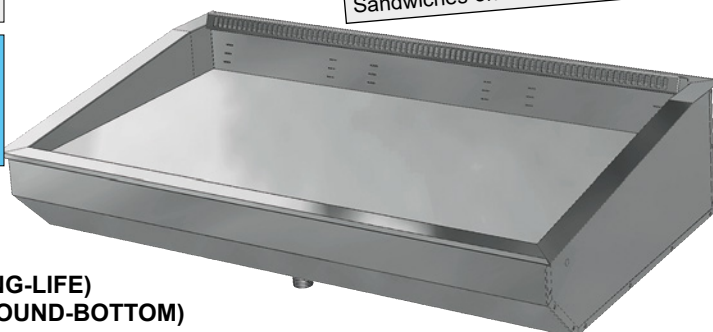


## Bäcker-Snack® 8°

The better no-frost refrigerator for cream cakes, cakes, and snacks



**Preferred application:**  
Cream cakes, cakes, snacks  
with heights up to 11 cm max.  
Sandwiches on Snack Racks.



#### The patented FRESHNESS SYSTEM for keeping food fresh longer

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY technology)
- Comfortable digital temperature and defrost controller
- Separate mounting frame
- With WiHA CLOUD CONTROL: smart control and monitoring via the WiHA app

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

**Tip:** You can find a low-priced version on page 94.

WIHA Bäcker-Snack 8°	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack 8° - 600	6506	20681	370 W	230V/270W	■
Bäcker-Snack 8° - 800	6080	20682	450 W	230V/350W	■ ■
Bäcker-Snack 8° - 1200	6082	20683	605 W	230V/390W	■ ■ ■
Bäcker-Snack 8° - 1600	6273	20684	825 W	230V/540W	■ ■ ■ ■
Bäcker-Snack 8° - 1600 D (2 air coolers)	6300	20685	825 W	230V/540W	■ ■ ■ ■ ■
Bäcker-Snack 8° - 2000 D (2 air coolers)	6530	20686 *	1060 W	230V/1050W	■ ■ ■ ■ ■ ■
Bäcker-Snack 8° - 2000 D ** (2 air coolers)	6536	6537 *	1060 W	230V/1050W	■ ■ ■ ■ ■ ■ ■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Without base element, the cooling unit is connected via refrigerant couplings. \*\* Displays, view from customer side: left 800 mm, right 1200 mm.

Base element UTB 51 optionally available, see table on page 406.

#### Special Accessories

	Art.-No.
Condensate pan mounted under the colling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 in place of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-825	33194
Protective machine cover type 825-1060 (2 air coolers)	33195
Air cooler for operation with refrigerant CO <sub>2</sub> (price per air cooler, see page 404)	10197
Mounting rail EN, single, width 400 mm	5628
Mounting rail EN, single, width 600 mm	5626
Display shelf (width 400 mm) with 1 mounting rail EN	5629
Display shelf (width 600 mm) with 1 mounting rail EN	5627
Tiered module, two-tiered width 400 mm, heights 12/50 mm	6398
Tiered module 600, two-tiered width 600 mm, heights 12/50 mm	6429

Patented WIHA FRESHNESS SYSTEM see page 33.

#### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 11 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

#### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN). To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out

servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY). Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

## Cooling Unit Model

### For all models except 2000 D:

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

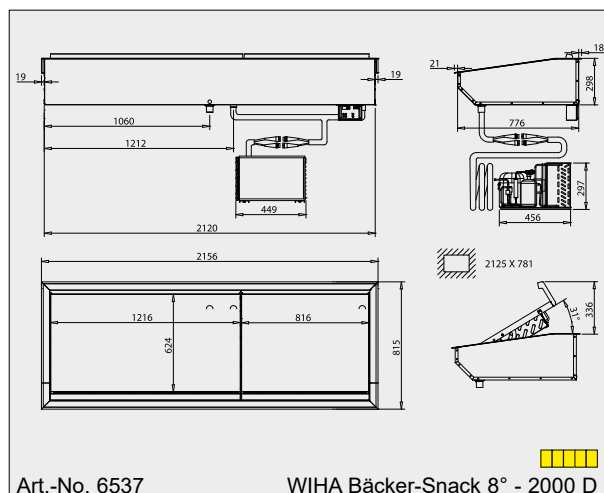
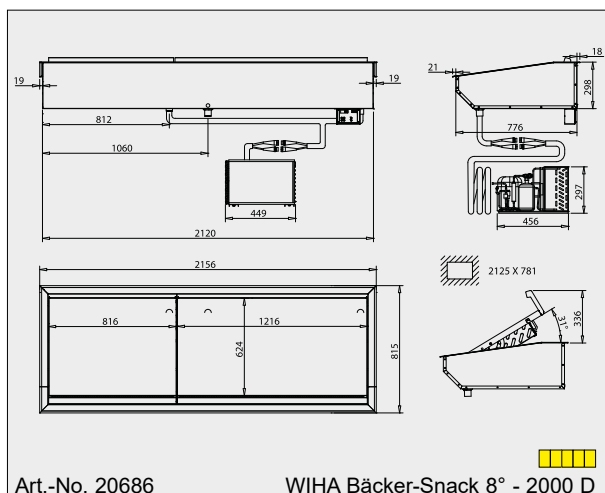
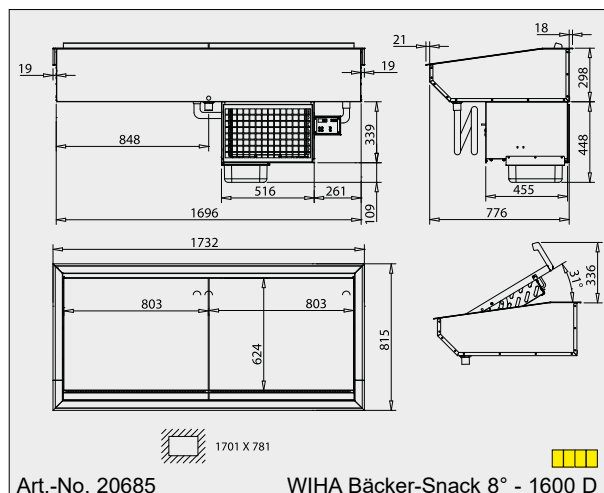
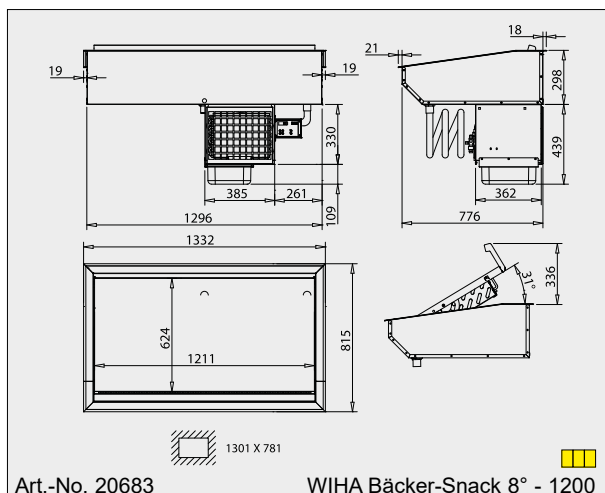
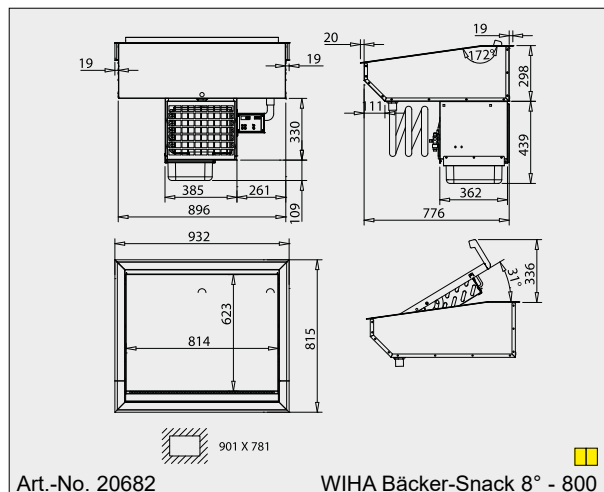
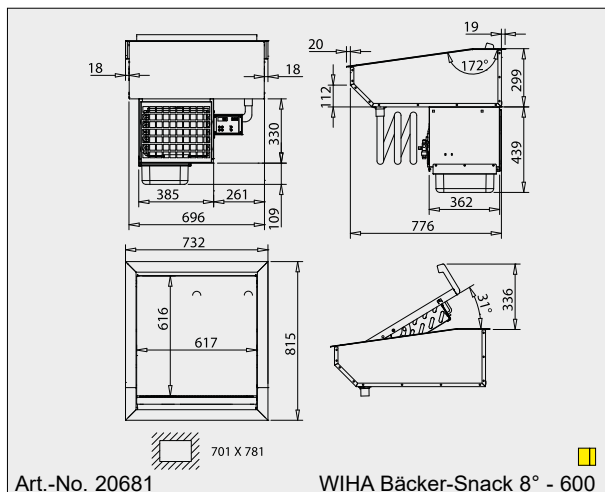
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

### For model 2000 D:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

The counter design should include a well-ventilated base unit beneath the cooling pan.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### 3. Air Chiller Units

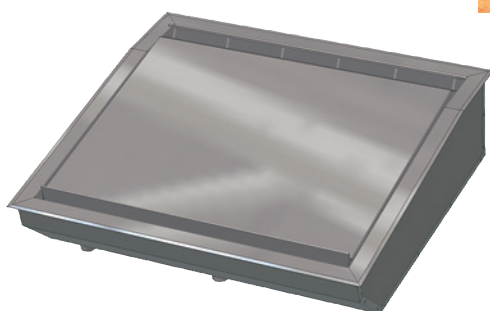
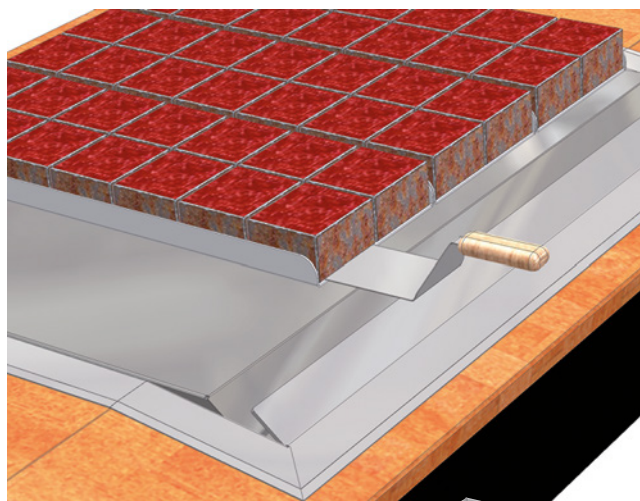
angled installation (8°)



## Bäcker-Snack® SKU 8° IMPULSE

The no-frost refrigerator for cakes on baking trays and cream cakes

**3**  
Angled  
Installation



For cakes on baking trays: inclined merchandise display

adjustable in  
2 seconds



For cream cakes: horizontal merchandise display

#### Simple cake sale directly from the baking tray!

- Flat air blow-off area – therefore it is very easy to remove the cake from the baking tray
- Merchandise display can be inclined (can be set up at an angle) (MOVE-UP-FUNCTION)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- 2 air speeds
- Liftable evaporator
- Comfortable digital temperature and defrost controller
- Separate mounting frame
- With WiHA CLOUD CONTROL: smart control and monitoring via the WiHA app

**Preferred application:**  
Cakes on baking trays, snacks, or pieces of cream cake with heights up to 8 cm max.

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

#### Easy removal of the cakes from the baking tray!

With the Bäcker-Snack SKU 8° IMPULSE, the cake sale directly from the baking tray is particularly easy. Due to the flush air blow-off area, even the pieces of cake in the front row can be easily removed from the open baking trays. For the sale of cream cakes, the merchandise display can be switched from the slanting position to the horizontal position in

2 seconds. Switching is done by briefly lifting and then lowering the air blow-off nozzle into the horizontal position. This is also possible when the goods are already placed on the merchandise display. In the horizontal position, the cakes are cooled particularly gently in the deep cold reservoir.

WIHA Bäcker-Snack SKU 8° IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack SKU 8° IMPULSE 800	19028	19052	450 W	230V/350W	■ ■
Bäcker-Snack SKU 8° IMPULSE 1200	19050	19053	605 W	230V/390W	■ ■ ■
Bäcker-Snack SKU 8° IMPULSE 1600	19051	19054	825 W	230V/540W	■ ■ ■ ■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WiHA FRESHNESS SYSTEM, WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

Condensate pan mounted under the colling unit

Drain fitting 1 1/4" for connecting  
to the customer's drain

TMP 620 controller for external cooling unit

**TMP 630-CLOUD controller with 2 freely usable  
outputs, for external cooling unit**

TMP 630 controller in place of TMP 620 with  
2 freely usable outputs

**TMP 630-CLOUD controller instead of TMP 620  
with 2 freely usable outputs**

**Art.-No.**

**33196**

**3815**

**12201**

**33572**

**12210**

**33568**

**Art.-No.**

**12219**

Detachable control panel (SPLIT-CONTROL)

extra charge for device with cooling unit in the base housing

Protective machine cover type 370-825

**33194**

**Air cooler for operation with refrigerant CO<sub>2</sub>**

**10197**

(price per air cooler, see page 404)

**Patented WIHA FRESHNESS SYSTEM** see page 33.

Base element UTB 51 optionally available,  
see table on page 406.

### Description

Chiller unit with circulating air for cooling cakes on baking trays, cream cakes and snacks with a merchandise height of up to 8 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free).

The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

The merchandise display can be inclined (approx. 8°) towards the customer for impulse sale (MOVE-UP FUNCTION).

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas

pressure springs. To clean the surfaces of the evaporator, it can be easily folded down (MOVE-DOWN-PLUS TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY). Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A

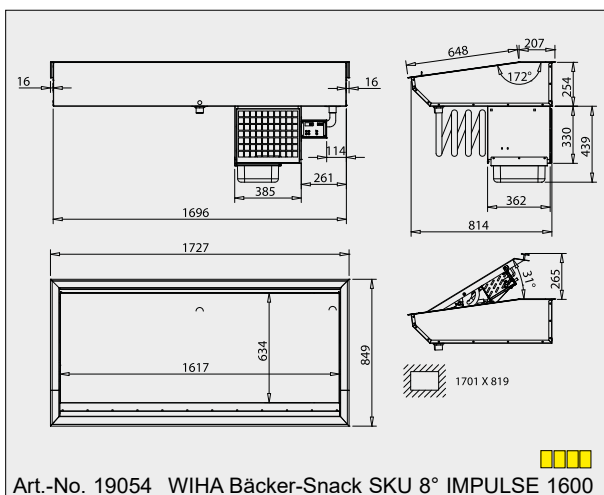
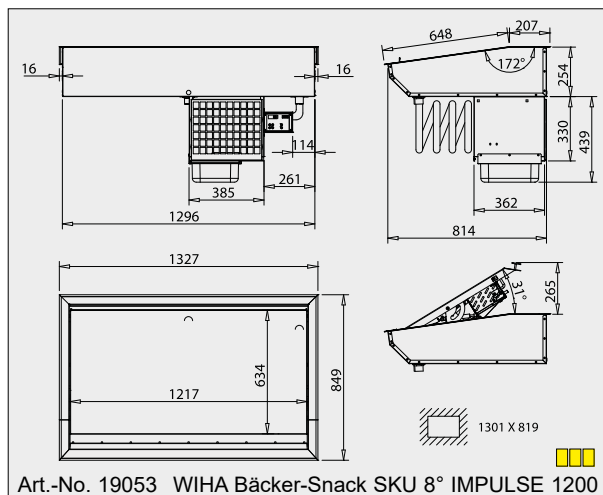
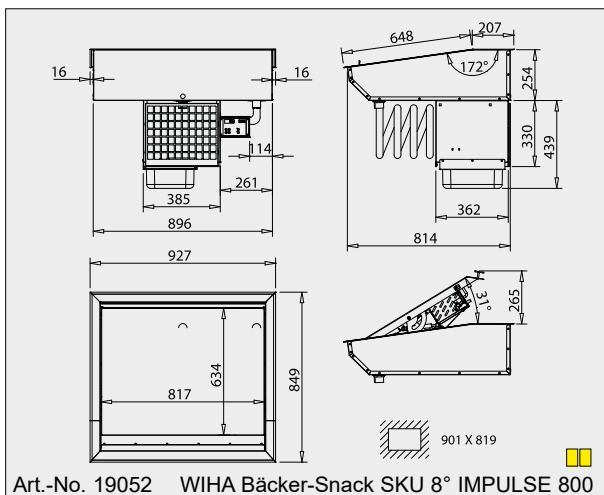
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



### 3. Air Chiller Units

angled installation (8°)



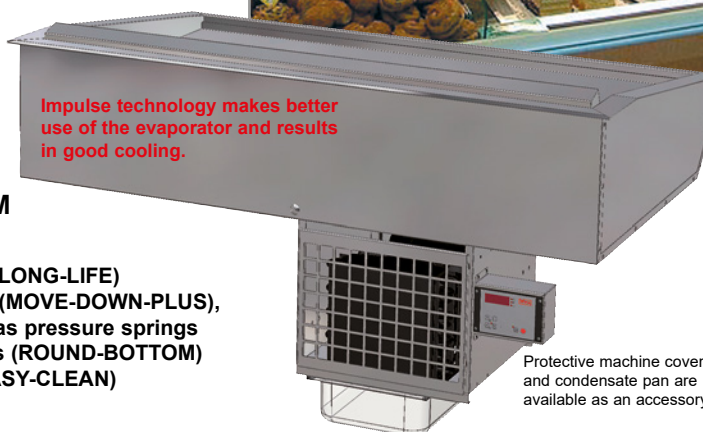
## Bäcker-Snack® 8° IMPULSE

The merchandise display can be inclined towards the customer for impulse sale (MOVE-UP technology)

**3**  
Angled  
Installation



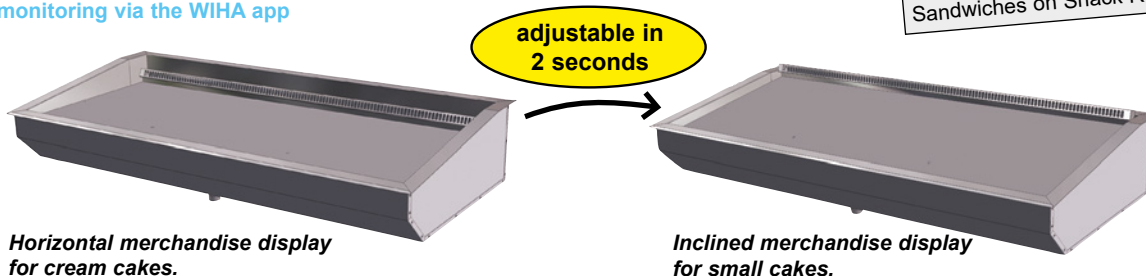
**NEW!**  
With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



#### The patented FRESHNESS SYSTEM for keeping food fresh longer

- Longer operating life of the cooling unit (LONG-LIFE)
- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY technology)
- Comfortable digital temperature and defrost controller
- Separate mounting frame
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

**Preferred application:**  
Cream cakes, cakes, snacks with heights up to 8 cm max. Sandwiches on Snack Racks.



WIHA Bäcker-Snack 8° IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack 8° IMPULSE 600	6238	20701	370 W	230V/270W	■
Bäcker-Snack 8° IMPULSE 800	6510	20702	450 W	230V/350W	■
Bäcker-Snack 8° IMPULSE 1200	6512	20703	605 W	230V/390W	■
Bäcker-Snack 8° IMPULSE 1600	6277	20704	825 W	230V/540W	■
Bäcker-Snack 8° IMPULSE 1600 D (2 air coolers)	6279	20705	825 W	230V/540W	■
Bäcker-Snack 8° IMPULSE 2000 D (2 air coolers)	6533	20706 *	1060 W	230V/1025W	■
Bäcker-Snack 8° IMPULSE 2000 D (2 air coolers) **	6538	6539 *	1060 W	230V/1025W	■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.

The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Without base element, the cooling unit is connected via refrigerant couplings. \*\* Displays, view from customer side: left 800 mm, right 1200 mm.

#### Special Accessories

Condensate pan mounted under the colling unit	<b>Art.-No.</b> 33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 in place of TMP 620 with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568

Detachable control panel (SPLIT-CONTROL)	<b>Art.-No.</b> 12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-825	33194
Protective machine cover type 825-1060 (2 air coolers)	6445
Air cooler for operation with refrigerant CO <sub>2</sub>	10197
(price per air cooler, see page 404)	
Patented WIHA FRESHNESS SYSTEM	see page 33.

Base element UTB 51 optionally available, see table on page 406.

### Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 8 cm (lower position). To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature:

Lower position: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Upper position: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

For design details of the circulating air chiller unit, see Bäcker-Snack 8° (page 84). The merchandise display can be inclined (approx. 8°) towards the customer for impulse sale (MOVE-UP FUNCTION).

The air-blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN).

Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. To clean the surfaces of the evaporator, the impulse nozzle can be swung up and then the evaporator can be easily folded down (MOVE-DOWN-PLUS TECHNOLOGY) when the merchandise display is open.

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

For all models except 2000 D:

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

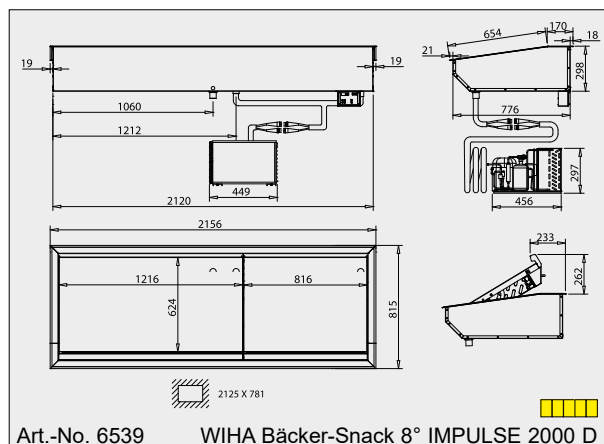
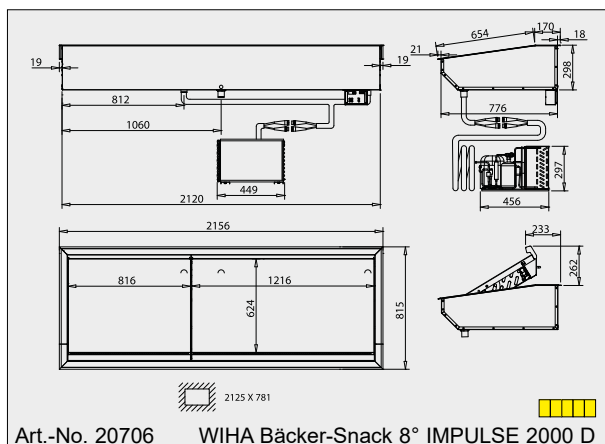
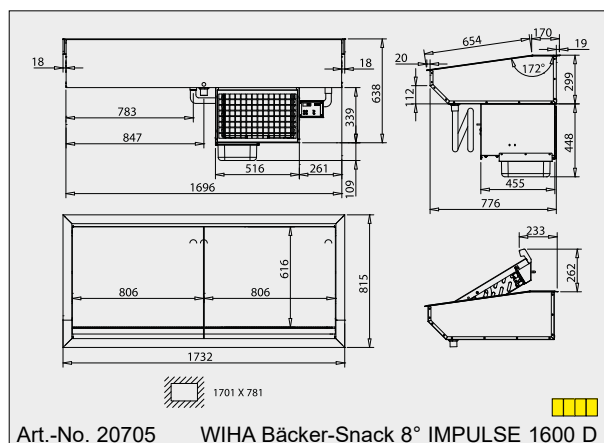
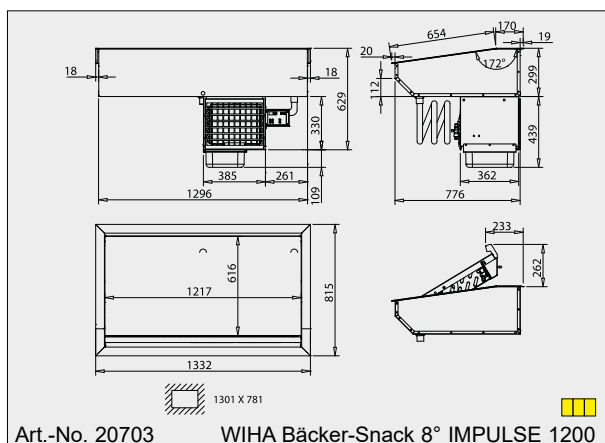
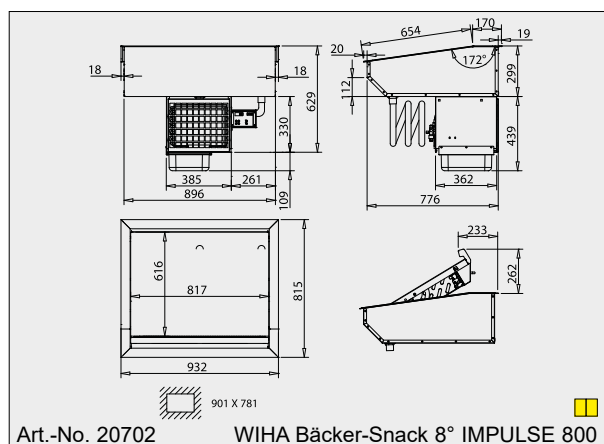
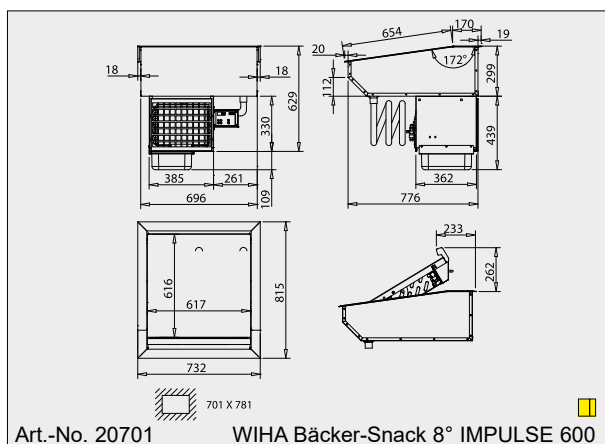
For model 2000 D:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

The counter design should include a well-ventilated base unit beneath the cooling pan.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

**3**  
Angled  
Installation



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### 3. Air Chiller Units

angled installation (8°)



## Bäcker-Snack® 8° BG IMPULSE

The black display (inclinable) enables a perfect presentation



**Preferred application:**  
Cream cakes, cakes, snacks with heights up to 8 cm max. Sandwiches on Snack Racks.

#### The patented FRESHNESS SYSTEM for keeping food fresh longer

- **BLACK-GLASS** – merchandise display is made of toughened glass with scratch-resistant, black shiny surface
- The air cooler can be easily folded down (**MOVE-DOWN-PLUS**), in case of R134a/R513A with additional gas pressure springs.
- Longer operating life of the cooling unit (**LONG-LIFE**)
- Hygienic base with round shaped corners (**ROUND-BOTTOM**)
- Easy cleaning of the air blow-off area (**EASY-CLEAN**)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator
- Service friendly (**MOVE-DOWN & MOVE-AWAY** technology)
- Comfortable digital temperature and defrost controller
- Separate mounting frame
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.



WIHA Bäcker-Snack 8° BG IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack 8° BG IMPULSE 600	25721	25727	370 W	230V/270W	■
Bäcker-Snack 8° BG IMPULSE 800	25722	25728	450 W	230V/350W	■ ■
Bäcker-Snack 8° BG IMPULSE 1200	25723	25729	605 W	230V/390W	■ ■ ■
Bäcker-Snack 8° BG IMPULSE 1600	25724	25730	825 W	230V/540W	■ ■ ■ ■
Bäcker-Snack 8° BG IMPULSE 2000 D (2 air coolers)	25726	25732 *	1060 W	230V/1025W	■ ■ ■ ■ ■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.

The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Without base element, the cooling unit is connected via refrigerant couplings.

Base element UTB 51 optionally available, see table on page 406.

#### Special Accessories

	Art.-No.
Condensate pan mounted under the colling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
<b>TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit</b>	<b>33572</b>
TMP 630 in place of TMP 620 with 2 freely usable outputs	12210
<b>TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs</b>	<b>33568</b>
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-825	33194
Air cooler for operation with refrigerant CO <sub>2</sub>	10197
(price per air cooler, see page 404)	

Patented **WIHA FRESHNESS SYSTEM** see page 33.

#### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 6 cm (lower position).

The effective merchandise display made of black toughened glass can be adjusted horizontally or for impulse sales at an angle (**MOVE-UP FUNCTION**).

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature:

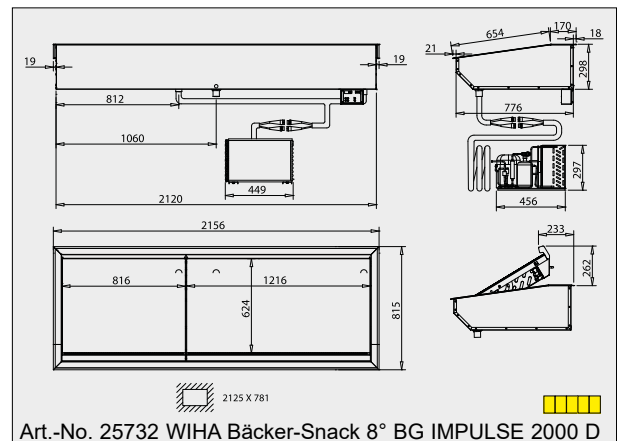
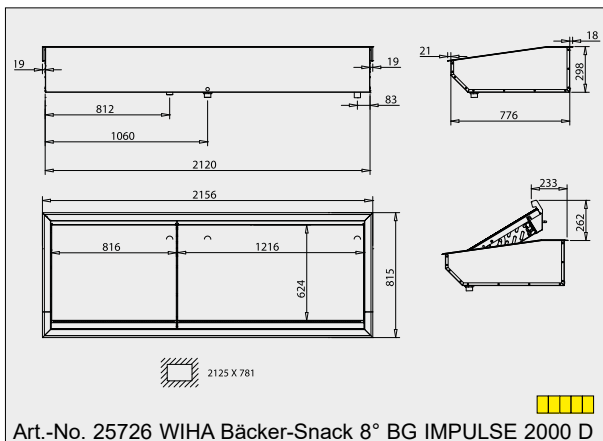
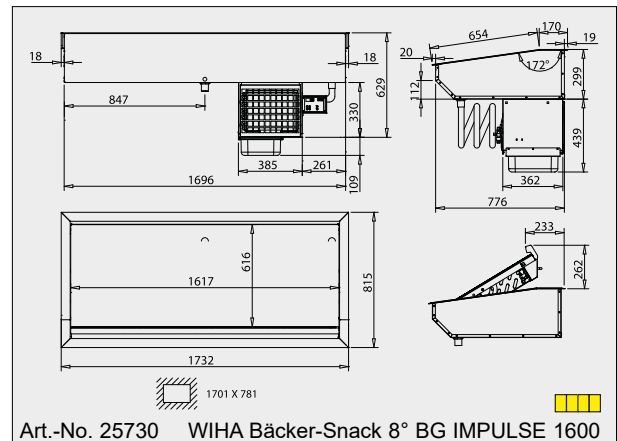
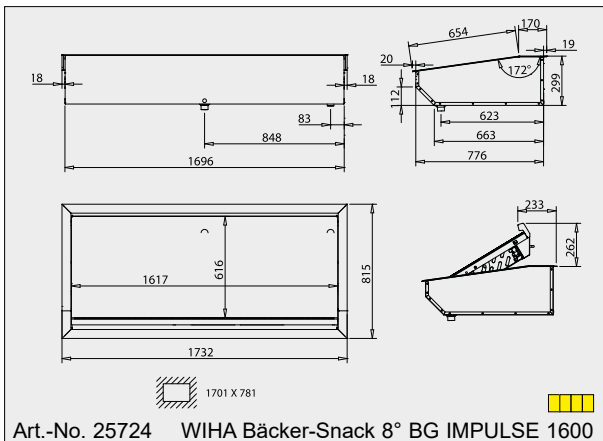
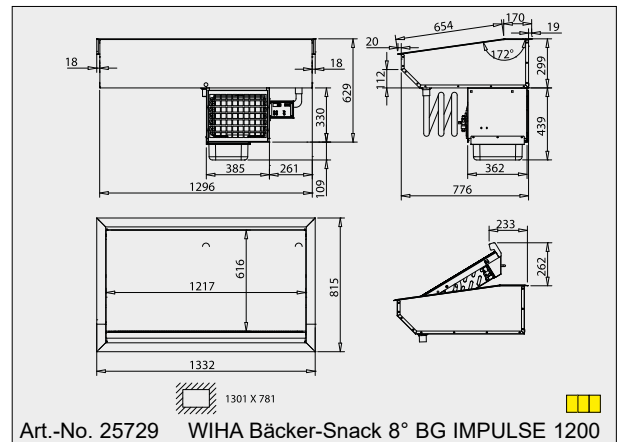
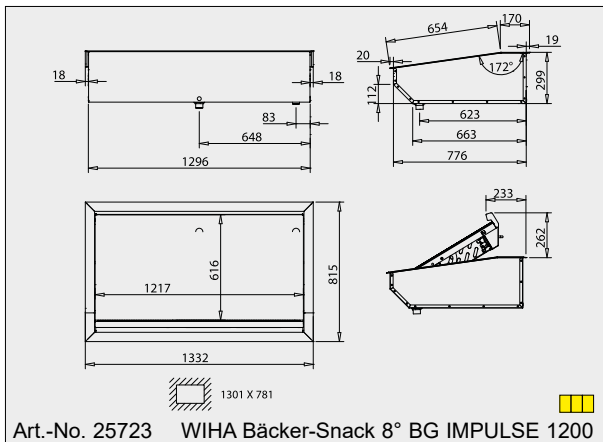
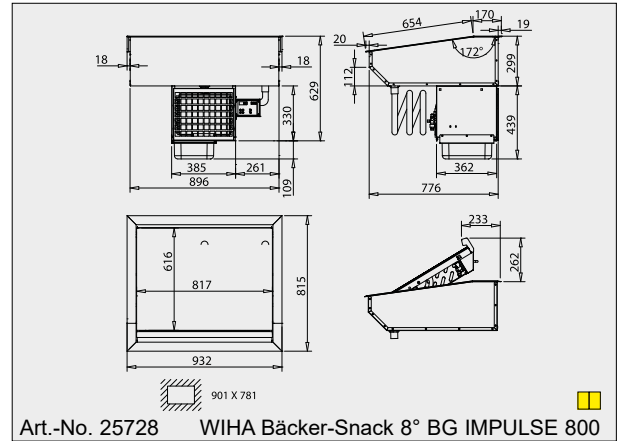
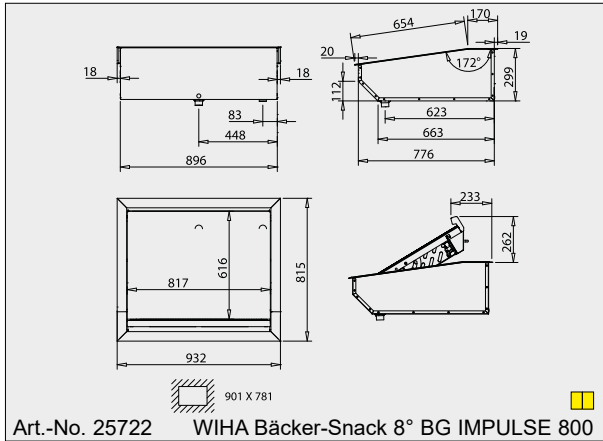
Lower position: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Upper position: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

#### Design

For design details of this model see Bäcker-Snack 8° IMPULSE (page 89), but with black toughened glass with scratch-resistant, black shiny surface.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



### 3. Air Chiller Units

angled installation (8°)



## Bäcker-Snack® FLA 8° IMPULSE

The clever solution with the flat air blow-off nozzle for impulse sale

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
(Special Accessory)  
Flat and removable control panel

**WiHA**  
**ROUND-BOTTOM**  
Easy cleaning of the pan bottom

**WiHA**  
**CLOUD**

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

**WiHA** +  
**MOVE-DOWN**  
+ gas pressure springs

**WiHA**  
**MOVE-AWAY**  
Patented



Impulse technology makes better use of the evaporator and results in good cooling.

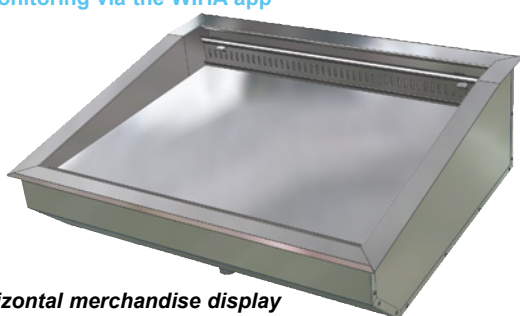
**Food stays fresh for longer thanks to the patented WIHA FRESHNESS SYSTEM**

- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs.
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Flat air blow-off nozzle – easy to operate
- 2 air speeds
- Liftable evaporator for easy cleaning
- Service friendly (MOVE-DOWN and MOVE-AWAY technology)
- Comfortable digital temperature and defrost controller
- Separate mounting frame
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app



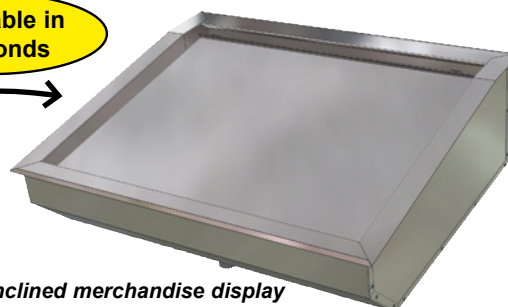
Protective machine cover and condensate pan are available as an accessory.

**Preferred application:**  
Cream cakes, cakes, snacks with heights up to 8 cm max.  
Sandwiches on Snack Racks.



**Horizontal merchandise display for cream cakes.**

adjustable in 2 seconds



**Inclined merchandise display for small cakes.**

WIHA Bäcker-Snack FLA 8° IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack FLA 8° IMPULSE 600	11818	11819	370 W	230V/270W	■
Bäcker-Snack FLA 8° IMPULSE 800	11800	20772	450 W	230V/350W	■
Bäcker-Snack FLA 8° IMPULSE 1200	11804	20773	605 W	230V/390W	■
Bäcker-Snack FLA 8° IMPULSE 1600 D (2 air coolers)	11802	20774	825 W	230V/540W	■
Bäcker-Snack FLA 8° IMPULSE 2000 D (2 air coolers)	11806	11807 *	1060 W	230V/1025W	■
Bäcker-Snack FLA 8° IMPULSE 2000 D (2 air coolers) **	11890	11891 *	1060 W	230V/1025W	■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WIHA FRESHNESS SYSTEM, WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* Without base element, the cooling unit is connected via refrigerant couplings. \*\* Displays, view from customer side: left 800 mm, right 1200 mm.

### Special Accessories

Condensate pan mounted under the colling unit **Art.-No. 33196**  
 Drain fitting 1 1/4" for connecting to the customer's drain **3815**  
 TMP 620 controller for external cooling unit **12201**  
 TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit **33572**  
 TMP 630 in place of TMP 620 with 2 freely usable outputs **12210**  
 TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs **33568**

Base element UTB 51 optionally available, see table on page 406.

**Art.-No.**  
 Detachable control panel (SPLIT-CONTROL) **12219**  
 extra charge for device with cooling unit in the base housing  
 Protective machine cover type 370-605 **33194**  
 Protective machine cover type 825 (2 air coolers) **33195**  
 Air cooler for operation with refrigerant CO<sub>2</sub> **10197**  
 (price per air cooler, see page 404)

Patented WIHA FRESHNESS SYSTEM see page 33.

### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 8 cm (lower position). To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature:

Lower position: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Upper position: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free).

The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, it can be easily folded

down (MOVE-DOWN-PLUS TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY).

Installation is made easy by the mounting lip and stainless steel mounting frame. A ground mounting frame surface is standard. Due to the IMPULSE TECHNOLOGY the merchandise display can be easily inclined at 8° towards the customer for impulse sale.

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

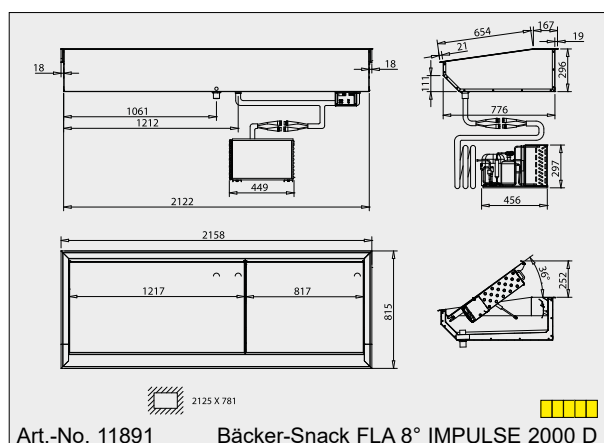
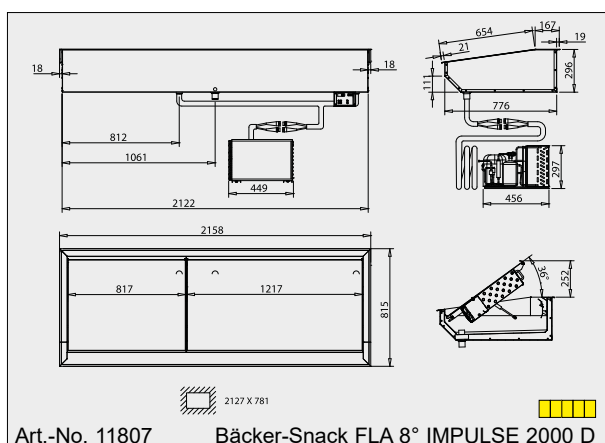
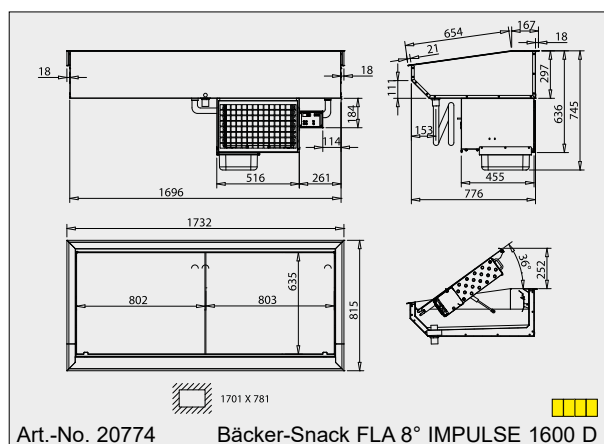
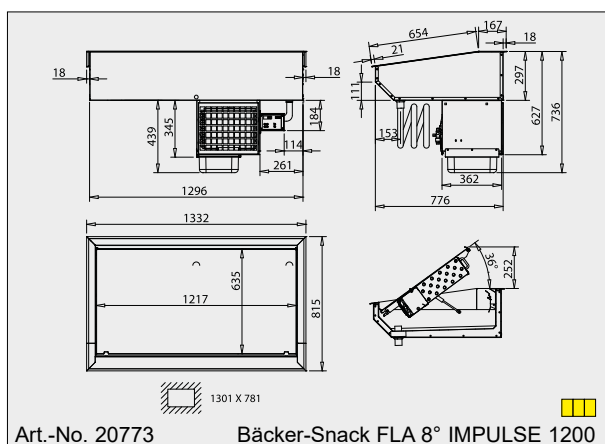
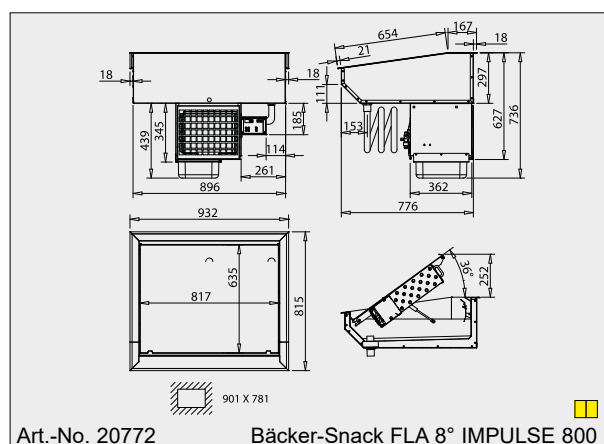
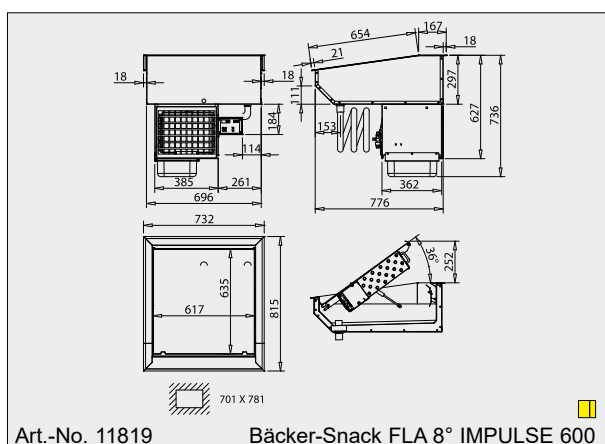
**3**  
Angled  
Installation

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### 3. Air Chiller Units

angled installation (8°)



## Snack-Genie® 8°

The low-priced no-frost refrigerator for cakes and snacks

3

Angled  
Installation



**Preferred application:**  
Cream cakes, cakes, snacks with  
heights up to 11 cm max.  
Sandwiches on Snack Racks.



#### Reliable technology for the commercial operation

- Longer operating life of the cooling unit (LONG-LIFE)
- 2 air speeds
- Liftable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY technology)
- Robust digital temperature and defrost controller
- Cooling unit with power reserve



Protective machine cover and condensate pan are available as an accessory.

WIHA Snack-Genie 8°	Für external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Snack-Genie 8° - 800	10430	10433	450 W	230V/350W	■ ■
Snack-Genie 8° - 1200	10431	10434	605 W	230V/390W	■ ■ ■
Snack-Genie 8° - 1600	10432	10435	825 W	230V/540W	■ ■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.  
Protective machine cover and condensate pan/drain trap are available as accessories.

#### Special Accessories

Condensate pan mounted under the cooling unit

Drain fitting 1 1/4" for connecting to the customer's drain

TMP 620 controller for external cooling unit  
TMP 630 in place of TMP 620 controller with 2 freely usable outputs

Protective machine cover type 450-825

Art.-No.

33196

3815

12201

12210

33194

Bottom beam, single piece, foldable

Display shelf IMPULSE with 2 bottom beams  
Width 400 mm

With the display shelf IMPULSE, a product presentation is possible that is horizontal or inclined towards the customer.

Art.-No.

5982

5980

### Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 11 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

The evaporator and fan area are easily accessible for servicing. After the front retaining bolts have been released, the entire merchandise display can be swung away from the evaporator, making the fan area and evaporator readily accessible. The mounting lip makes installation easy.

#### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

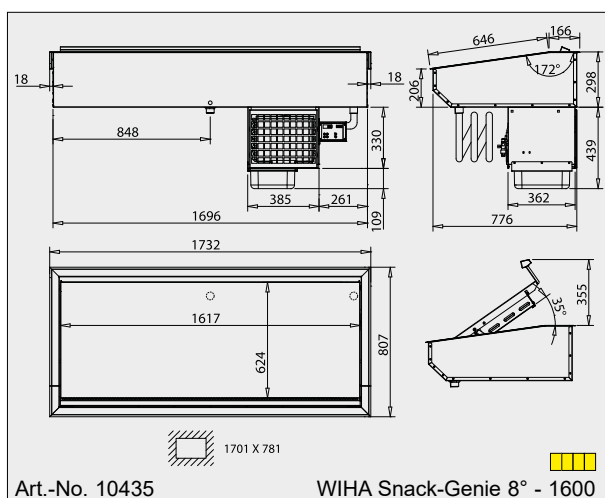
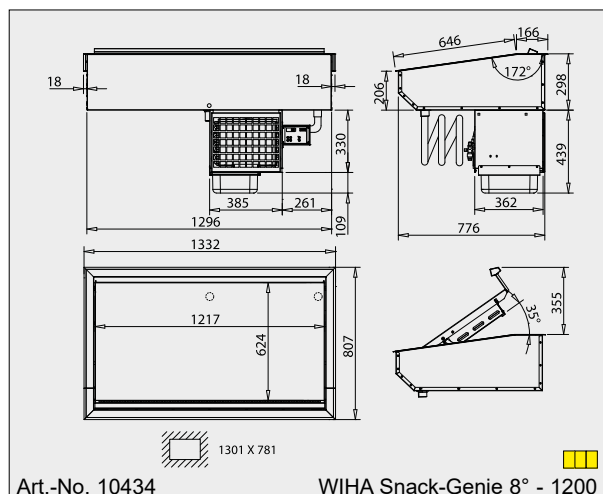
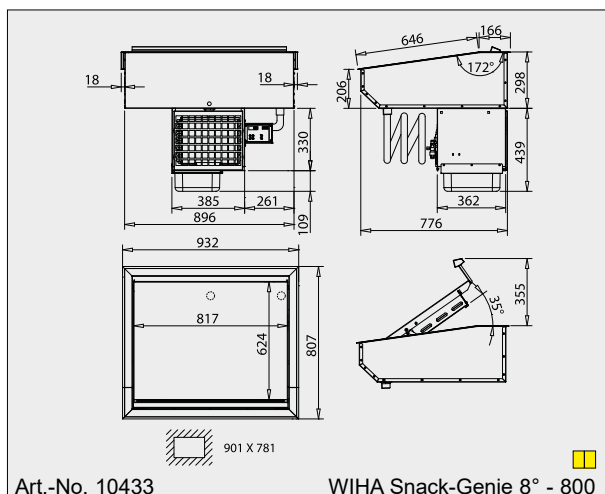
### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

**3**  
Angled  
Installation



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



### 3. Air Chiller Units

angled installation (5°)



## Ice Cream Freezer GELATO

Easy to integrate in counter constructions

3


Angled  
Installation



Illustration with ice cream containers  
(available as accessories).

#### Easy integration in counter constructions

- Ice cream display inclined towards the customer
- Ice cream display lowerable for fully loaded ice cream containers
- Glass construction available in angled design
- Available versions: for 12 ice cream containers (360 mm x 165 mm)
- Circulating air refrigeration with double evaporator
- Automatic defrosting by means of reverse cycle in just a few minutes
- Temperature range: -15 to -18 °C at 30 °C AT and 55 % relative humidity
- Longer operating life of the cooling unit (LONG-LIFE)
- 60 mm thick energy-saving insulation
- Front glass panel and side glass panel made of safety glass
- Corpus for on-site panelling
- Comfortable temperature controller with control system
- Durable and bright LED lighting without heat dissipation to the ice cream

WIHA Ice Cream Freezer GELATO	With cooling unit and controller	Width [mm]	Depth [mm]	Height [mm]	Cooling power [-30°ET]	Connection
	 angled					
Model with glass top						
Ice Cream Freezer GELATO 2x6	15221	1138	1094	1345	880 W	230V/2300W

## Special Accessories

Ice cream container 5.2 l, 360 x 165 x 120 mm  
Ice cream container 6.5 l, 360 x 165 x 150 mm  
Ice cream container 8.5 l, 360 x 250 x 120 mm  
Ice cream container 10.5 l, 360 x 250 x 150 mm

**Art.-No.**  
**15230**  
**15231**  
**15232**  
**15233**

Sliding door frame for GELATO 2x6  
Price rails, two-rowed for GELATO 2x6

**Art.-No.**  
**15226**  
**15238**

**3**  
Angled  
Installation

## Description

Deep freezer with circulating air equipped with cooling unit and controller for the presentation of ice cream in Gastro-Norm containers during the selling time. The glass top is available with angled glass construction made of safety glass.

If the delivery was made without glass top, a glass top, provided by the customer is necessary for proper operation, which should only be open on the air blow-off side.

Temperature: -15°C to -18°C at 30°C/55% relative humidity (climate class 3 according to DIN EN ISO 23953).

The deep freezer unit is suitable for ice cream containers with a height of up to 180 mm.

To display decorative, fully loaded ice cream containers the ice cream display area can be lowered simply by 30 mm, so that the ice cream located above the edge of the container is also frozen. In the lowered position of the display area, ice cream container with a maximum height of up to 150 mm can be used.

Commercial product for the installation in stationary food and service counter.

The pan is equipped with a longitudinal and removable bearing rail in the middle. For cleaning of the interior pan, all air baffles can be removed without tools. The upper stainless steel pan frame is equipped with a circumferential frame heating. The exterior is made of galvanised sheet metal.

On the customer side with angled glass construction made of safety glass. The front glass pane can be swung outwards for easy cleaning. For good illumination an energy-saving and bright LED lighting is mounted.

## Cooling Unit Model

The cooling unit is located beneath the cooling pan. The digital defrost and temperature controller TMP 625 TK is mounted to the left of the cooling unit.

**With WIHA LONG-LIFE for a longer operating life of the cooling unit.**

## Design

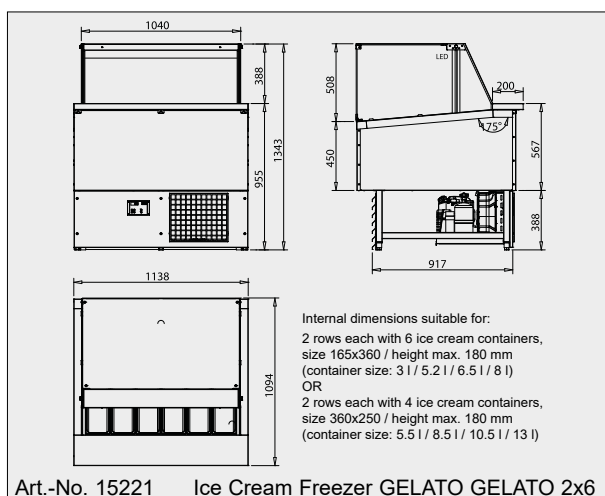
Deep freezer with circulating air for cooling ice cream, equipped with base frame made of stainless steel and with height adjustable legs. The base frame is equipped with a cover plate made of stainless steel on the operator side. To clean the cooling unit, the protective machine cover can be removed without tools.

A large ventilation cover made of stainless steel is mounted on the customer side. The upper edge of the freezer pan and the display area are designed inclined towards the customer. Interior pan made entirely of stainless steel, material 1.4301. The pan body is equipped with a 60 mm thick energy-saving insulation. Inside the pan on the customer side and operator side, there are circulating air evaporator packages with quiet low-voltage ventilators (12 V DC) for air circulation. Defrosting takes place within 5–6 minutes by means of an energy-saving cycle inversion.

### Sliding Door Frame GELATO:

For energy-saving purposes or in case of difficult ambient conditions, we recommend the use of the sliding door frame on the operator side. The frame is made of stainless steel profiles with integrated guide rails. It can simply be placed on the inclined opening on the operator side.

Delivery includes two transparent sliding doors.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



# WIHA FOOD COUNTER TECHNOLOGY

for successful shopfitting!

3

Angled  
Installation



## Overview

### Static Cooling Systems

#### Contact Cooling Plate KKP-Recessed and KKP-Recessed SPECIAL DESIGN

For short-term cooling of food in the display area

Page 100

#### Contact Cooling Plate KKP-Flat and KKP-Flat SPECIAL DESIGN

For short-term cooling of food in the display area

Page 101

#### Cooling Pan with Contact Pipes KW and KWHB

For bottles and merchandise in GN containers  
KWHB with vertically adjustable shelf for different applications

Page 102

#### Cooling Pan with Contact Pipes KW-KT + KW-KT-HB

With round shaped inside corners and thermal insulating layer at the upper pan edge

Page 104

#### Cooling Pans – SPECIAL FORM

To present your products effectively!

Page 106

#### Crushed-Ice Cooling Pan CIK

With vertically adjustable and perforated shelf

Page 106

#### Illuminated Crushed-Ice Cooling Pan CIKB Crushed-Ice Cooling Pan – SPECIAL FORM

Striking illumination for stylish ambience

Page 107

#### Ice Cream Conservator

The "silent deep freeze cooling" for ice cream

Page 108

#### Work Station SST

For worktop mounting

Page 109

#### FrontSeller

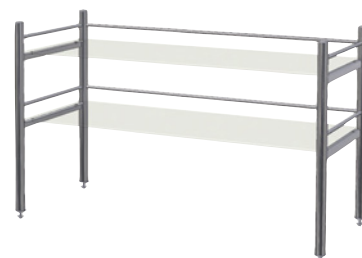
The cooling pan for the front of the counter

Page 110



**4**  
Static Cooling  
Systems

**Racks for Cooling Pans KW and KWHB,  
see page 103.**





### Contact Cooling Plate KKP-Recessed

For short-term cooling of food in the display area



**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.



The controller can be removed for mounting in the counter panel.

Protective machine cover is available as accessory.

Contact Cooling Plate KKP, "Recessed" model	Cooled surface (A x B) [mm]	For external cooling unit Art.-No.	With cooling unit and controller Art.-No.	Cooling power [-10°ET]	Connection cooling unit
KKP-Recessed - GN 1/1	300 x 500	3530	20820 *	170 W	230V/190W
KKP-Recessed - GN 2/1	620 x 500	3531	20821	230 W	230V/230W
KKP-Recessed - GN 3/1	945 x 500	3532	20822	360 W	230V/315W
KKP-Recessed - GN 4/1	1270 x 500	3533	20826	360 W	230V/315W

Protective machine cover is available as accessory.

\* Without base element, the cooling unit is connected via refrigerant couplings

#### Special Accessories

Protective machine cover for size 2/1

Art.-No.

33193

Protective machine cover for sizes 3/1-4/1

Art.-No.

33194

(for size 1/1, a protective machine cover is not available)

TMP 350 controller for external cooling unit

Art.-No.

3310

TMP 350-CLOUD controller for ext. cooling unit

Art.-No.

33574

TMP 350-CLOUD controller instead of TMP 350

Art.-No.

33570

#### Description

Contact cooling plate for short-term cooling of food in the display area.

Please note that, as a general rule, it is only possible to delay the heating of cold food with a contact cooling plate. Proper cooling over a longer period is not possible.

Temperatures: 4°C to 12°C at 25°C/60% relative humidity.

#### Design

Top side made entirely of stainless steel material 1.4301; piping with 8 mm OD copper pipe, pressure-injected expanded polyurethane insulation. The base is made of galvanised sheet steel.

For external cooling unit:

On the base is a sleeve for the insertion of a temperature sensor. The expansion valve shall be provided externally.

#### Cooling Unit Model

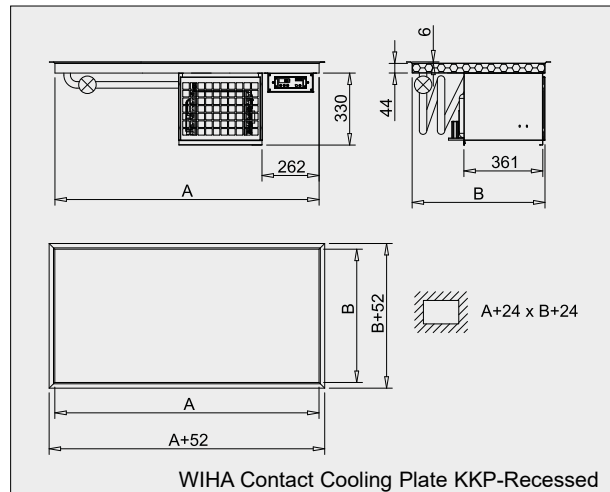
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. The TMP 350 digital temperature controller is mounted to the right of the cooling unit.

Alternatively, the controller can be mounted in the counter panel.

For model KKP GN 1/1

The initialised cooling unit is connected to the cooling plate via refrigerant couplings. The TMP 350 built-in controller is pre-wired and is delivered unassembled for installation in a counter panel.

The counter design should include a well-ventilated base unit beneath the cooling plate for the cooling unit.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Contact Cooling Plate Recessed SPECIAL DESIGN

You get the length and the width that you want

#### "Recessed" Model

The cooled surface is recessed by 6 mm so that condensate etc. does not run off the plate.

The top side is made entirely of ground stainless steel, material 1.4301, piping with 8 mm OD copper pipe, pressure-injected expanded polyurethane insulation. The base is made of galvanised sheet steel. On the base is a sleeve for the insertion of a temperature sensor.

Art.-No.

3578

## Contact Cooling Plate KKP-Flat

For short-term cooling of food in the display area










**NEW!** With WIHA CLOUD CONTROL, optionally available, more info on page 432.



The controller can be removed for mounting in the counter panel.

Protective machine cover is available as accessory.

Contact Cooling Plate KKP, "Flat" model	Cooled surface (A x B) [mm]	For external cooling Art.-No.	With cooling unit and controller Art.-No.	Cooling power [-10°ET]	Connection cooling unit	
KKP-Flat - GN 1/1	300 x 500	3550	20862 *	170 W	230V/190W	
KKP-Flat - GN 2/1	620 x 500	3551	20863	230 W	230V/230W	
KKP-Flat - GN 3/1	945 x 500	3552	20864	360 W	230V/315W	
KKP-Flat - GN 4/1	1270 x 500	3553	20865	360 W	230V/315W	
KKP-Flat - 400	410 x 610	3555	20866	170 W	230V/190W	
KKP-Flat - 800	810 x 610	3556	20867	230 W	230V/230W	
KKP-Flat - 1200	1210 x 610	3557	20868	360 W	230V/315W	

Protective machine cover is available as accessory.

\* Without base element, the cooling unit is connected via refrigerant couplings

### Description

Flat contact cooling plate for mounting under granite surfaces for short-term cooling of food in the display area. Please note that, as a general rule, it is only possible to delay the heating of cold food with a contact cooling plate. Proper cooling over a longer period is not possible.

During installation, the transition region to the granite must be well insulated and sealed with a vapour barrier (aluminium foil or the like) at the bottom. Otherwise, condense moisture from the ambient can condense at this place.

Temperature of the plate: < 12°C at 25°C/60% relative humidity.

### Design

Top side made entirely of stainless steel material 1.4301; piping with 8 mm OD copper pipe, pressure-injected expanded polyurethane insulation. The base is made of galvanised sheet steel.

For external cooling unit:

On the base is a sleeve for the insertion of a temperature sensor. The expansion valve shall be provided externally.

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. The TMP 350 digital temperature controller is mounted to the right of the cooling unit.

Alternatively, the controller can be mounted in the counter panel.

For model KKP GN 1/1

The initialised cooling unit is connected to the cooling plate via refrigerant couplings. The TMP 350 built-in controller is pre-wired and is delivered unassembled for installation in a counter panel.

The counter design should include a well-ventilated base unit beneath the cooling plate for the cooling unit.

### Special Accessories

Protective machine cover for sizes 2/1, 400

Art.-No.

33193

Protective machine cover for sizes 3/1-4/1, 800-1200

33194

(for size 1/1, a protective machine cover is not available)

TMP 350 controller for external cooling unit

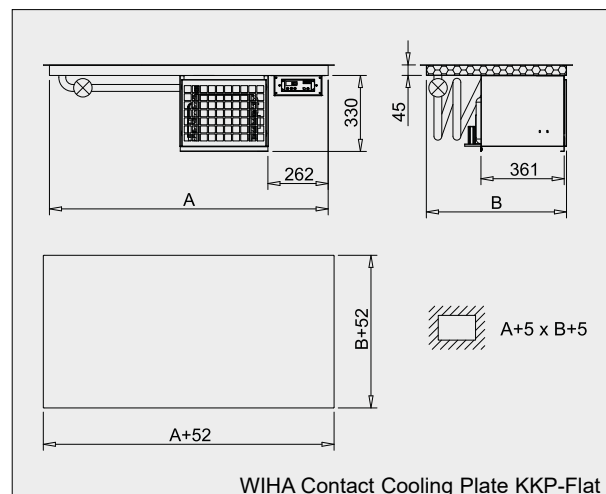
3310

TMP 350-CLOUD controller for ext. cooling unit

33574

TMP 350-CLOUD controller instead of TMP 350

33570



WIHA Contact Cooling Plate KKP-Flat

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Contact Cooling Plate Flat

## SPECIAL DESIGN

You get the length and the width that you want

### "Flat" Model

The cooled surface is flat – it does not have a recess.

Art.-No.

3579

The top side is made entirely of ground stainless steel, material 1.4301, piping with 8 mm OD copper pipe, pressure-injected expanded polyurethane insulation. The base is made of galvanised sheet steel. On the base is a sleeve for the insertion of a temperature sensor.

## 4. Static Cooling Systems



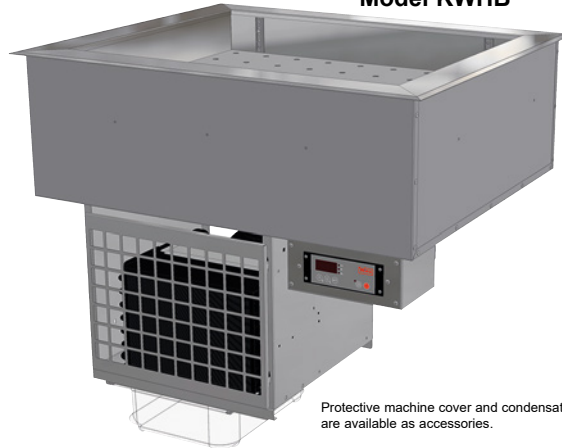
# Cooling Pan with Contact Pipes KW and KWHB

For bottles, fruits, food in GN containers ...

Model KWHB



**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.



Protective machine cover and condensate pan are available as accessories.

Cooling Pan with Contact Pipes KW	For external cooling unit Art.-No.	With cooling unit and controller Art.-No.	Cooling power [-10°ET]	Connection cooling unit	
KW GN 1/1	3060	20830	170 W	230V/190W	<input type="checkbox"/>
KW GN 2/1	3061	20831	230 W	230V/220W	<input type="checkbox"/>
KW GN 2/1 L	3065	20832 *	230 W	230V/220W	<input type="checkbox"/>
KW GN 3/1	3062	20833	290 W	230V/250W	<input type="checkbox"/>
KW GN 4/1	3063	20834	360 W	230V/315W	<input type="checkbox"/>
KW GN 5/1	3064	20835	360 W	230V/315W	<input type="checkbox"/>

Delivery includes mounting frame. Condensate pan/drain trap and protective machine cover are available as accessories.

\* Without base element; the cooling unit is connected via refrigerant couplings.

Cooling Pan with Contact Pipes KWHB with height adjustable shelf	For external cooling unit Art.-No.	With cooling unit and controller Art.-No.	Cooling power [-10°ET]	Connection cooling unit	
KWHB GN 1/1	3030	20840	170 W	230V/190W	<input type="checkbox"/>
KWHB GN 2/1	3031	20841	230 W	230V/220W	<input type="checkbox"/>
KWHB GN 2/1 L **	3035	20842 *	230 W	230V/220W	<input type="checkbox"/>
KWHB GN 3/1 **	3032	20843	290 W	230V/250W	<input type="checkbox"/>
KWHB GN 4/1 **	3033	20844	360 W	230V/315W	<input type="checkbox"/>
KWHB GN 5/1 **	3034	20845	360 W	230V/315W	<input type="checkbox"/>

Delivery includes mounting frame. Condensate pan/drain trap and protective machine cover are available as accessories.

\* Without base element; the cooling unit is connected via refrigerant couplings.

\*\* Divided display shelf.

### Special Accessories

Condensate pan mounted under the cooling unit	Art.-No. 33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Protective machine cover, perforated, for size 1/1	33193
Protective machine cover, perforated, for size 2/1-5/1 (for size 2/1 L, a protective machine cover is not available)	33194
TMP 350 controller for external cooling unit	3310
TMP 350-CLOUD controller for ext. cooling unit	33574
TMP 350-CLOUD controller instead of TMP 350	33570
Perforated display shelf GN 1/1	3100
Perforated display shelf GN 2/1	3101
Perforated display shelf (divided) GN 2/1 L	3102
Perforated display shelf (divided) GN 3/1	3103
Perforated display shelf (divided) GN 4/1	3104
Perforated display shelf (divided) GN 5/1	3105
Separator bars GN 1/1, lengthwise 530 mm	1025
Separator bars GN 1/1, crosswise 325 mm	3010
Without mounting frame GN 1/1 (price reduction)	3090
Without mounting frame GN 2/1 (price reduction)	3091
Without mounting frame GN 2/1 L (price reduction)	3092
Without mounting frame GN 3/1 (price reduction)	3093
Without mounting frame GN 4/1 (price reduction)	3094
Without mounting frame GN 5/1 (price reduction)	3095

### Description

Cooling pan with contact pipes for cooling bottles and merchandise in GN containers or on display shelves. Not suitable for raw fish.  
Temperature range inside the pan: 4°C to 12°C (climate class 3; 25°C; 60% rel. humidity).  
Commercial product for the installation in stationary food and service counter.

Base element UTB 51 optionally available, see table on page 406.

### Design

The interior is made entirely of stainless steel, material 1.4301 and with flush threaded drain fitting (1 1/4"). Piping on 4 sides of 8 mm OD copper, pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Assembly is easy, because the pan can just be mounted in a suitable recess and the mounting frame placed on top.

#### Model KWHB:

The cooling pan is also equipped with a vertically adjustable, perforated shelf.

#### For external cooling unit:

On the base is a sleeve for the insertion of a temperature sensor. The expansion valve shall be provided externally.

### Cooling Unit Model

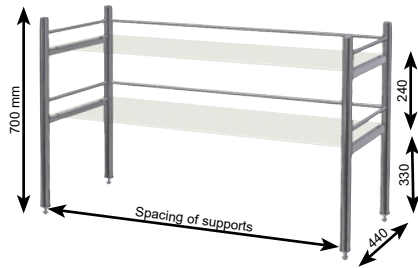
The cooling unit is encased in the stainless steel housing and is located beneath the cooling pan. The digital temperature controller TMP 350 is mounted to the right of the cooling unit. The cooling unit must be switched off for defrosting.

#### For model KW GN 2/1 L and KWHB GN 2/1 L:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 350 built-in controller that is connected to the cooling unit and cooling pan via cable connectors.  
For defrosting the cooling unit has to be switched off.

The counter design should include a well-ventilated base unit beneath the cooling pan for the cooling unit.

## Rack for Glasses



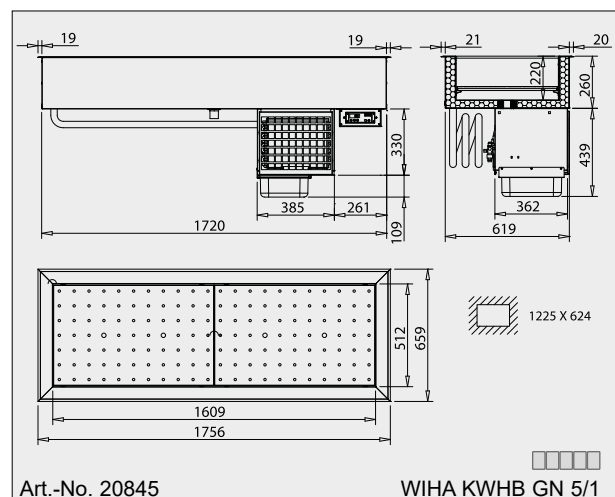
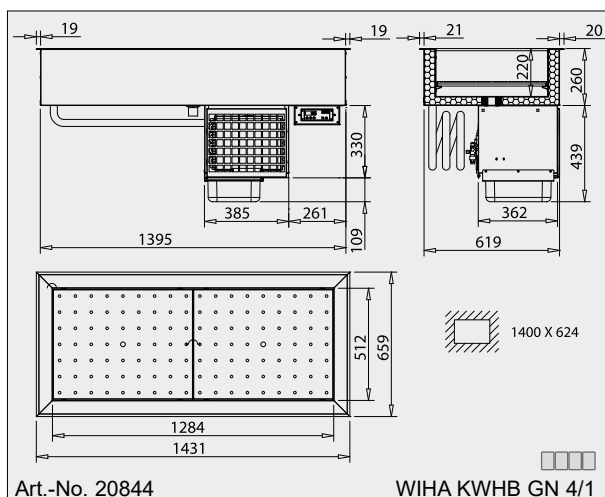
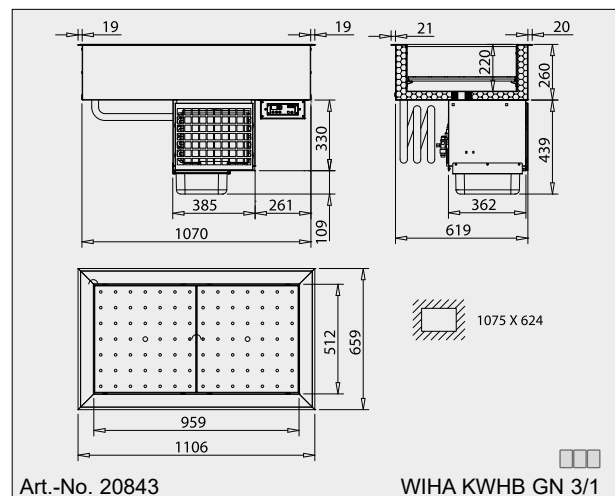
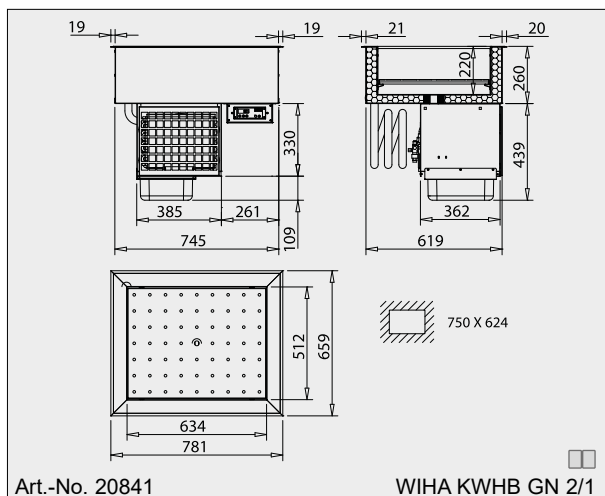
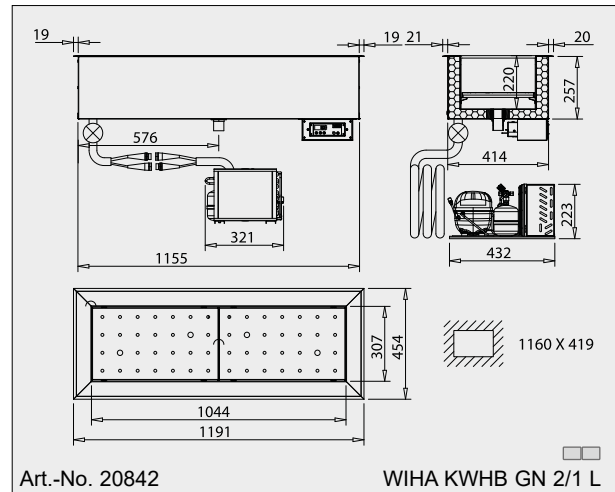
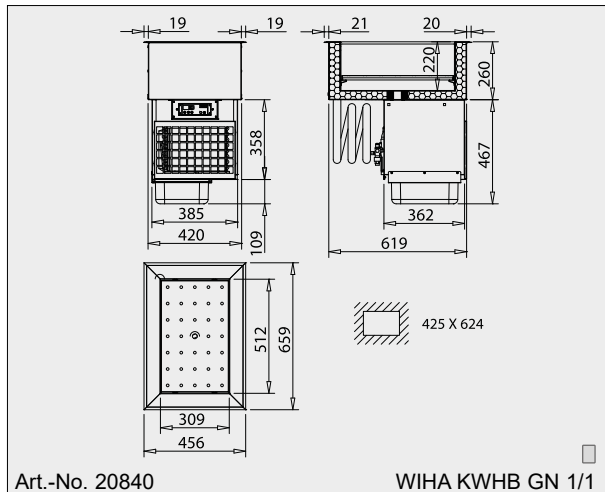
## Rack for Glasses

**Art.-No.**

Rack for glasses made of stainless steel,  
with 2 shelves and 3-sided railing, ground surface.

For cooling pan KW 2/1, spacing of supports 835 mm  
For cooling pan KW 3/1, spacing of supports 1160 mm

**16366**  
**16367**



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## Contact Cooling Pan KW-KT and KW-KT-HB

Round shaped inside corners and thermal separation

**Tip:** Special sizes are available at short notice!

**Preferred application:** for bottles, fruits and merchandise in GN containers ...

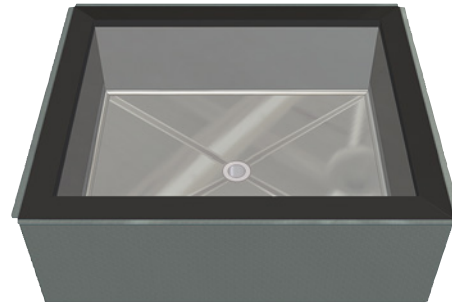


4

Static Cooling Systems



Cooling pan KW-KT for mounting in a worktop recess.



Cooling pan KW-KT without mounting frame for mounting underneath a granite worktop.

- Easy cleaning due to round shaped inside corners
- Reduced condensation due to a thermal insulating layer at the upper pan edge
- Pan base with drain troughs to drain off the melting water
- Mounting lip and mounting frame make an installation easy
- Different designs available

**Note:** Now available in rectangular form as a special size.  
**Please contact us if required.**

Base element UTB 51 optionally available, see table on page 406.

Cooling Pan with Contact Pipes KW-KT	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
KW-KT GN 1/1	30275	30287	170 W	230V/270W	□
KW-KT GN 2/1	30276	30288	230 W	230V/270W	□□
KW-KT GN 2/1 L	30277	30289 *	230 W	230V/350W	□□□
KW-KT GN 3/1	30278	30290	290 W	230V/390W	□□□□
KW-KT GN 4/1	30279	30291	360 W	230V/540W	□□□□□
KW-KT GN 5/1	30280	30292	360 W	230V/540W	□□□□□□

Delivery includes mounting frame. Condensate pan/drain trap and protective machine cover are available as accessories.

\* Without base element; the cooling unit is connected via refrigerant couplings.

Cooling Pan with Contact Pipes KW-KT-HB with height adjustable shelf	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
KW-KT-HB GN 1/1	30281	30293	170 W	230V/270W	□
KW-KT-HB GN 2/1	30283	30294	230 W	230V/270W	□□
KW-KT-HB GN 2/1 L **	30282	30295 *	230 W	230V/350W	□□□
KW-KT-HB GN 3/1 **	30284	30296	290 W	230V/390W	□□□□
KW-KT-HB GN 4/1 **	30285	30297	360 W	230V/540W	□□□□□
KW-KT-HB GN 5/1 **	30286	30298	360 W	230V/540W	□□□□□□

Delivery includes mounting frame. Condensate pan/drain trap and protective machine cover are available as accessories.

\* Without base element; the cooling unit is connected via refrigerant couplings.

\*\* Divided display shelf.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" flat for connecting

to the customer's drain **3816**

Protective machine cover, perforated, for size 1/1 **33193**

Protective machine cover, perforated, for sizes 2/1-5/1 **33194**

(for size 2/1 L, a protective machine cover is not available)

TMP 350 controller for external cooling unit **3310**

TMP 350-CLOUD controller for ext. cooling unit **33574**

TMP 350-CLOUD controller instead of TMP 350 **33570**

Perforated display shelf GN 1/1 **30350**

Perforated display shelf GN 2/1 **30351**

Perforated display shelf (divided) GN 2/1 L **30352**

Perforated display shelf (divided) GN 3/1 **30353**

Perforated display shelf (divided) GN 4/1 **30354**

Perforated display shelf (divided) GN 5/1 **30355**

Separator bars GN 1/1, lengthwise 530 mm **1025**

Separator bars GN 1/1, crosswise 325 mm **3010**

Without mounting frame GN 1/1 (price reduction) **3090**

Without mounting frame GN 2/1 (price reduction) **3091**

Without mounting frame GN 2/1 L (price reduction) **3092**

Without mounting frame GN 3/1 (price reduction) **3093**

Without mounting frame GN 4/1 (price reduction) **3094**

Without mounting frame GN 5/1 (price reduction) **3095**

Contact cooling pan KW-KT special dimension

with piping on the wall sides **30300**

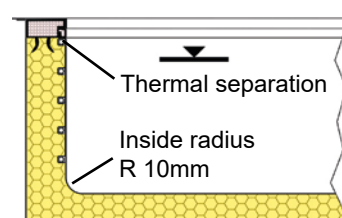
Contact cooling pan KW-KT special dimension

with piping on the wall sides and the bottom side **30301**

### Description

Cooling pan with contact pipes for cooling bottles and merchandise in GN containers. Not suitable for raw fish.

High standard of hygiene due to round shaped inside corner areas (ROUND-BOTTOM). Upper cover frame with thermal separation profile for reduced condensate formation.



Temperature range inside the pan (up to 6 cm below the pan edge): 4°C to 12°C (climate class 3; 25°C; 60% relative humidity).  
Commercial product for the installation in stationary food and service counter.

## Design

The interior is made entirely of stainless steel, material 1.4301 and with flush threaded drain fitting (1 1/4"). Piping on 4 sides of 8 mm OD copper, pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Assembly is easy, because the pan can just be mounted in a suitable recess and the mounting frame placed on top.

### Model KW-KT-HB:

The cooling pan is also equipped with a vertically adjustable, perforated shelf.

### For external cooling unit:

On the base is a sleeve for the insertion of a temperature sensor. The expansion valve shall be provided externally.

## Cooling Unit Model

The cooling unit is encased in the stainless steel housing and is located beneath the cooling pan. The digital temperature controller TMP 350 is mounted to the right of the cooling unit.

The cooling unit must be switched off for defrosting.

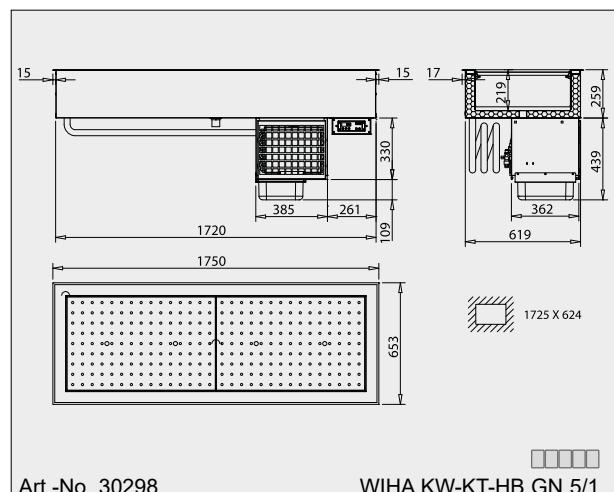
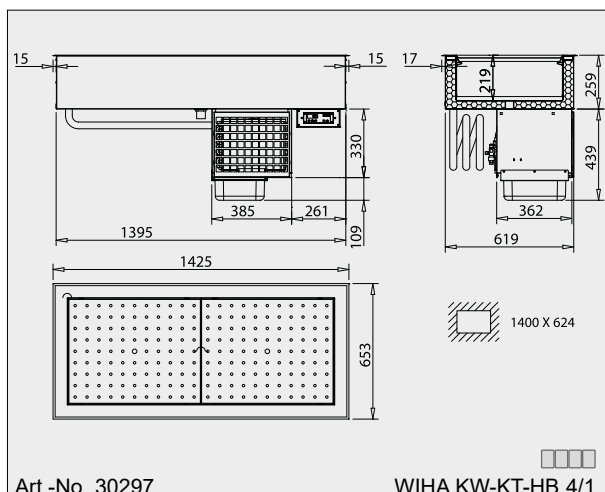
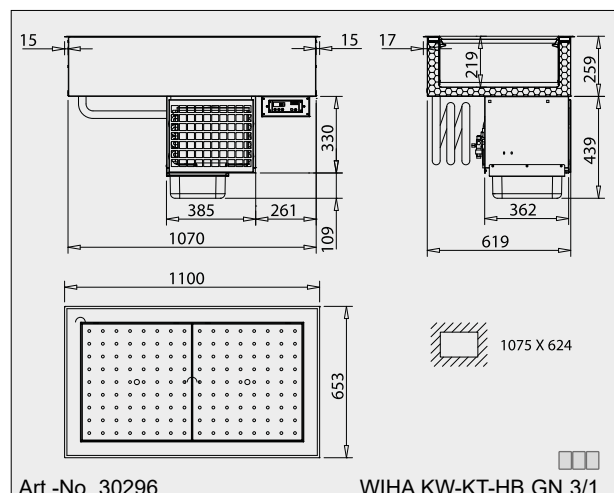
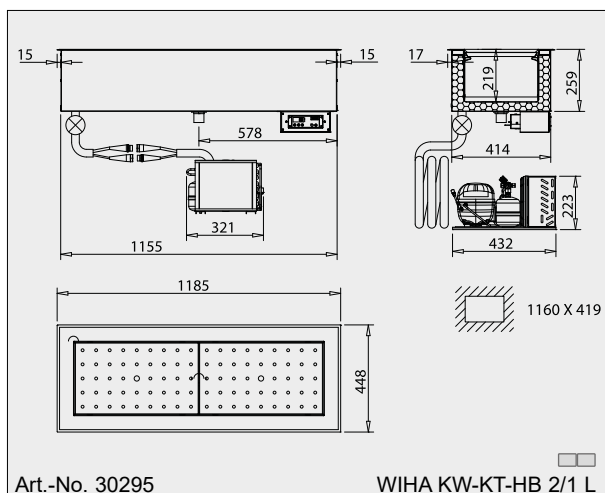
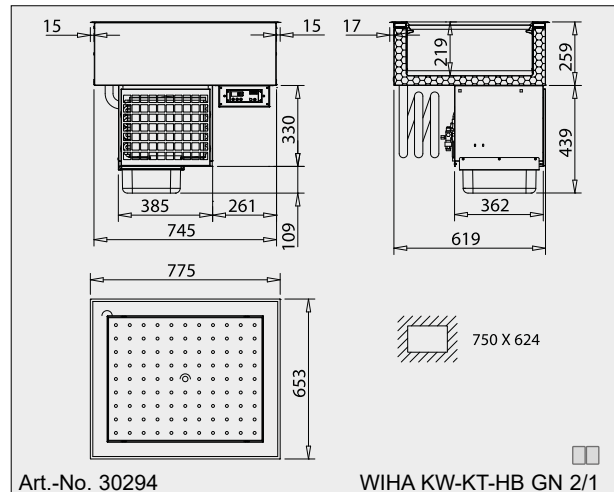
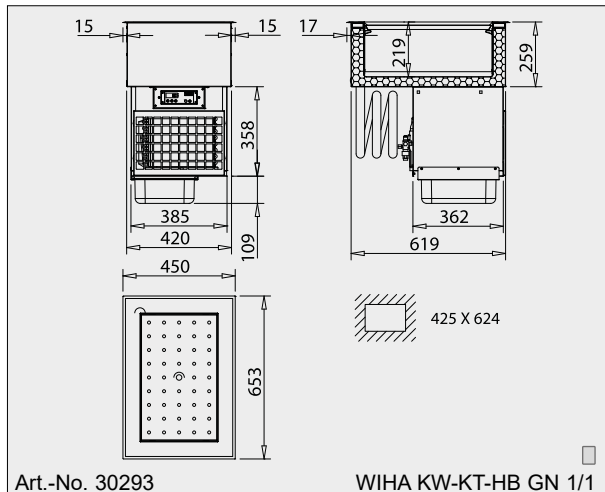
### For model KW-KT GN 2/1 L and KW-KT-HB GN 2/1 L:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 350 built-in controller that is connected to the cooling unit and cooling pan via cable connectors.

For defrosting, the cooling unit has to be switched off.

The counter design should include a well-ventilated base unit beneath the cooling pan for the cooling unit.

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 4. Static Cooling Systems



### Cooling Pan with Contact Pipes – SPECIAL FORM

Designed custom-made

#### Description

Cooling pan with contact pipes for cooling bottles and merchandise in Gastro-Norm containers and trays.

Temperature range inside the pan: 4 °C to 12 °C (climate class 3; 25 °C; 60% rel. humidity).



#### Design

Pan is made entirely of ground stainless steel, material 1.4301. Includes one or several flush threaded drain fittings (1 1/4"), depending on the size. CFC-free insulation with external vapour barrier made from aluminium foil. Side piping of 8 mm OD copper. The refrigerant pipes and a sensor conduit are guided downwards in one corner.

##### „Rectangular“ Model

You get the length, width and height that you want

**Art.-No.**  
**3025**

##### „Free-form“ Model

You get the form you want

**Art.-No.**  
**2544**

#### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. The TMP 350 controller is normally used for temperature control.

Note: The cooling unit cannot be mounted hanging beneath the cooling pan. The counter design should include a well-ventilated mounting location beneath the cooling pan.



#### Options

- Perforated stainless steel shelf  
Rectangular  
Free-form

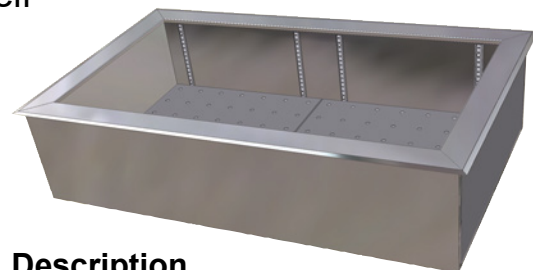
**Art.-No.**  
**2439**  
**2556**

- Vertically adjustable and perforated stainless steel shelf  
Rectangular  
Free-form

**Art.-No.**  
**3026**  
**3039**

## Crushed Ice Cooling Pan CIK

With vertically adjustable perforated shelf



#### Description

Crushed ice cooling pan with vertically adjustable perforated shelf for short-term cooling on crushed ice in the display and free flow area. Not suitable for raw fish.

Note:

Please note that, as a general rule, it is only possible to delay the heating of cold food with a crushed ice cooling pan. Proper cooling over a longer period is not possible. Not suitable for raw fish.

#### Design

The interior is made entirely of stainless steel, material 1.4301, pressure-injected polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Assembly is easy, because the pan can just be mounted in a suitable recess and the mounting frame placed on top.

Delivery includes a vertically adjustable perforated stainless steel shelf.

Crushed Ice Cooling Pan CIK	Art.-No.	Width [mm]	Depth [mm]	
CIK - GN 1/1	1070	456	659	<input type="checkbox"/>
CIK - GN 2/1	1071	784	659	<input type="checkbox"/>
CIK - GN 3/1	1072 *	1106	659	<input type="checkbox"/>
CIK - GN 4/1	1073 *	1431	659	<input type="checkbox"/>
CIK - GN 5/1	1074 *	1756	659	<input type="checkbox"/>

Delivery includes mounting frame. Condensate pan/drain trap and protective machine cover are available as accessories.

\* Divided display shelf.

#### Preferred application:

For short-term cooling on crushed ice in the display and free flow area.

(Please note that, as a general rule, it is only possible to delay the heating of that cold food with a crushed ice cooling pan. Cooling over a longer period than that set down by legal requirements is not possible. Not suitable for raw fish.)

#### Special Accessories

Without mounting frame GN 1/1 (price reduction)  
Without mounting frame GN 2/1 (price reduction)  
Without mounting frame GN 2/1 L (price reduction)  
Without mounting frame GN 3/1 (price reduction)  
Without mounting frame GN 4/1 (price reduction)  
Without mounting frame GN 5/1 (price reduction)

**Art.-No.**  
**3090**  
**3091**  
**3092**  
**3093**  
**3094**  
**3095**

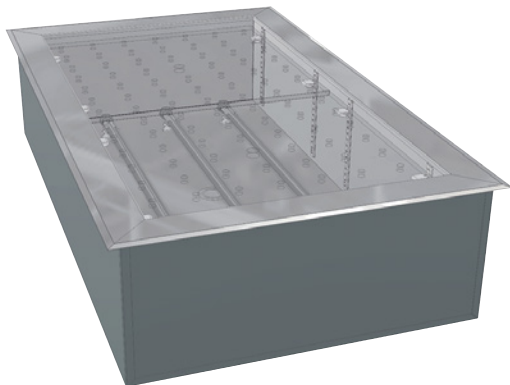
Ball valve 1 1/4"  
for on-site installation

**3098**

**The dimensions are identical to the model KWHB.**

## Crushed Ice Cooling Pan CIKB

With LED lighting and vertically adjustable perforated shelf



The external dimensions are identical to the model KWHB. Maximum depth adjustment of the merchandise shelf 106 mm.

**4**  
Static Cooling  
Systems

### Description

Crushed ice cooling pan with LED lighting and a vertically adjustable transparent shelf for short-term cooling on crushed ice in the display and free flow area.  
Not suitable for raw fish.

Note:

Please note that, as a general rule, it is only possible to delay the heating of cold food with a crushed ice cooling pan. Proper cooling over a longer period is not possible. Not suitable for raw fish.

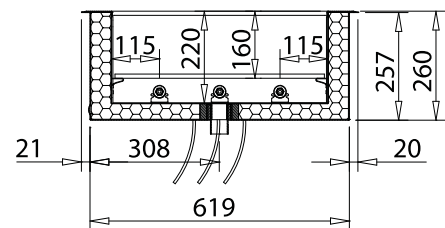
### Design

The interior is made entirely of stainless steel, material 1.4301, pressure-injected polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Assembly is easy, because the pan can just be mounted in a suitable recess and the mounting frame placed on top. The vertically adjustable shelf is made of transparent plastic.

Crushed Ice Cooling Pan CIKB - LED	Art.-No.	Width [mm]	Depth [mm]	Lighting
CIKB - GN 2/1 - LED	3116	781	659	3 x 5.5 W, LED
CIKB - GN 3/1 - LED	3117 *	1106	659	3 x 8 W, LED
CIKB - GN 4/1 - LED	3118 *	1431	659	3 x 11 W, LED
CIKB - GN 5/1 - LED	3119 *	1756	659	3 x 15 W, LED

Delivery includes mounting frame. Condensate pan/drain trap are available as accessories.

\* Divided display shelf



### Design LED

Three splash-proof LED bars (light colour: neutral white) are mounted on the bottom. The necessary transformer with rectifier (12 V DC) is delivered unassembled and must be mounted outside the pan.

## Crushed Ice Cooling Pan – SPECIAL FORM

Designed custom-made

### Design

Pan is made entirely of ground stainless steel, material 1.4301. Includes one or several flush threaded drain fittings (1 1/4"), depending on the size. CFC-free insulation, approx. 50 mm thick, with external vapour barrier made from aluminium foil.



### Crushed Ice Pans

Crushed ice pans are ideal for short-term presentation of salads and other foods.

The advantage of using crushed ice is that the freshness and quality of the merchandise are transmitted to the customer.

This freshness effect is especially pronounced when the crushed ice is illuminated from below.

You'll see the light with the illuminated crushed ice pan in circular or curved form.

#### "Rectangular" Model

You get the length, width and height that you want

Art.-No.

3027

#### "Free-Form" Model

You get the form you want

3021

### Options

- Perforated stainless steel shelf
  - Rectangular
  - Free-form
- Vertically adjustable stainless steel shelf
  - Rectangular
  - Free-form
- Perforated acrylic glass shelf for crushed ice with illumination underneath
  - Acrylic glass shelf, rectangular
  - Acrylic glass shelf, free-form

Art.-No.

2439

2556

3026

3039

3099

3097

#### Design LED:

Splash-proof LED bar for crushed ice pan. The LED bar is mounted on the bottom with spacers to make the bottom under the LED bar accessible for cleaning. The necessary transformer with rectifier (12 V DC) is delivered unassembled and must be mounted outside the pan.

**Also available with LED lighting!**  
**Please ask, if required.**



## 4. Static Cooling Systems

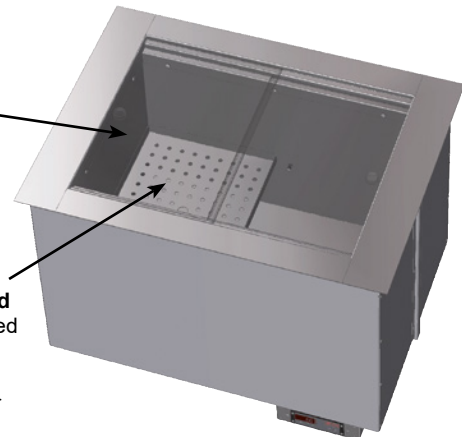


### Ice Cream Conservator

The “silent deep freeze cooling” for ice cream



Transparent sliding lid  
(removable)



**Intermediate shelf can be inserted**  
An intermediate shelf can be inserted in mid height. Thus it is possible to use the upper level for sale and the lower level for storage.

WIHA Ice Cream Conservator Model	For external cooling unit Art.-No.	With cooling unit and controller Art.-No.	Width [mm]	Depth [mm]	Height [mm]	Cooling power [-30°ET]	Connection cooling unit
Size 1	10110	20870	808	588	518	280 W	230V/370W
Size 2	12402	20871	1108	588	518	350 W	230V/390W

#### Description

Deep freeze pan with contact pipes for cooling ice cream.  
Temperatures: -10°C to -18°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). The goods must have a distance of at least 12 cm to the upper edge.

#### Design

The interior is made entirely of stainless steel material 1.4301, piping on 4 sides of 8 mm OD copper with CFC-free insulation. The exterior is made of galvanised sheet steel.

The inner pan is equipped with support points on medium height for the insertion of perforated intermediate shelves (CNS). This makes it possible to use the upper level for sale and the lower level for storage.

Upper stainless steel frame of the pan is equipped with integrated defrost heating and integrated guide slots on the side for the insertion of two transparent sliding lids.

##### For external cooling unit

A separate cooling unit (280W/-30°ET/R452A or 350W/-30°ET/R452A) is necessary, which is controlled directly via the thermostat. The operation with a multi-compressor refrigeration system and the use of a suction pressure regulator are not allowed.

Delivery includes:

- Expansion valve (R452A) insulated and mounted below the pan;
- other refrigerants available on request
- Digital temperature controller mounted in a transport casing below the pan

##### For external cooling unit and ready-to-use device

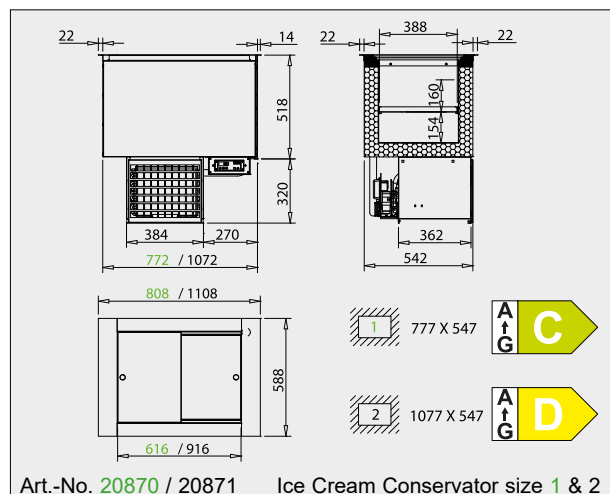
Delivery includes:

- 2 pieces sliding lids
- 2 pieces stainless steel shelves, perforated
- Installation and operating instructions

#### Special Accessories

Protective machine cover

Art.-No.  
33194



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under “Info Centre / Customer Area”.

**Can also be used with holding frames for the use of standard ice cream container in the size 360 mm x 165 mm and 360 mm x 250 mm:**

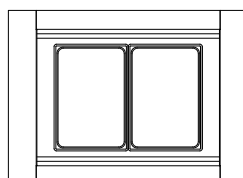
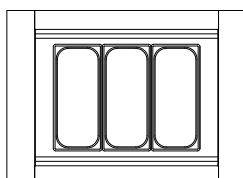
##### Ice Cream Conservator size 1:

Holder for ice cream containers  
size 1, type 1  
for 3x ice cream container  
360 x 165 mm

Art.-No. 22554

Holder for ice cream containers  
size 1, type 2  
for 2x ice cream container  
360 x 250 mm

Art.-No. 22555



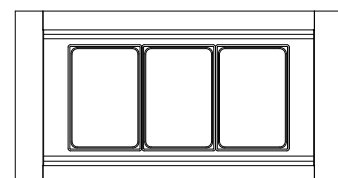
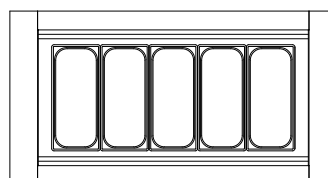
##### Ice Cream Conservator size 2:

Holder for ice cream containers  
size 2, type 1  
for 5x ice cream container  
360 x 165 mm

Art.-No. 22556

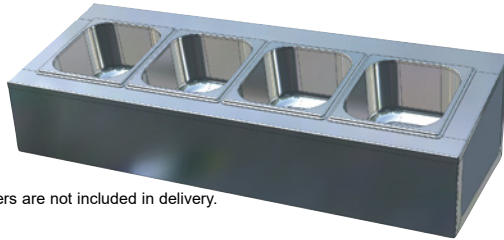
Holder for ice cream containers  
size 2, type 2  
for 3x ice cream container  
360 x 250 mm

Art.-No. 22557



## Work Station SST

For worktop mounting



GN containers are not included in delivery.

### Description

Cooling pan with contact pipes for cooling merchandise in Gastro-Norm containers.  
Temperature range: 4°C to 12°C (climate class 3 according to DIN EN ISO 23953;  
25°C, 60% RH.; Gastro-Norm container sealed with a lid)  
Commercial product for the installation in stationary food and service counter.



**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

### Design

Interior and exterior are made entirely of stainless steel. The insulation is made of polyurethane (CFC-free). The external visible sides have a fine surface finish.

For external cooling unit:

On the base is a sleeve for the insertion of a temperature sensor. The expansion valve should be provided on the exterior.

### Cooling Unit Model

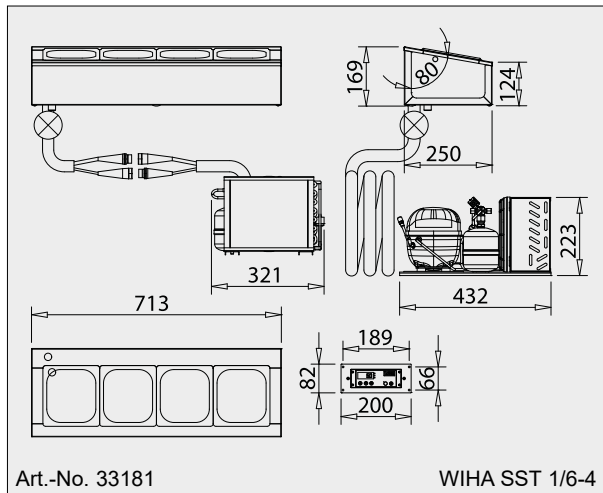
The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 350 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. The condensate hose must be connected on site to the drain or a condensate pan must be provided on site by the customer. The expansion valve is mounted underneath the cooling pan.

**4**  
Static Cooling  
Systems

WIHA Work Station SST Model	For external cooling unit Art.-No.	With cooling unit and controller Art.-No.	Width [mm]	Depth [mm]	Height pan [mm]	Cooling power [-15°ET]	Connection cooling unit
SST 1/6-4	3602 *	33181	713	252	169	120 W	230V/230W
SST 1/6-6	3603 *	33182	1037	252	169	120 W	230V/230W
SST 1/6-8	3960 *	3964	1361	252	169	200 W	230V/230W

GN containers are not included in delivery.

\* The expansion valve shall be provided externally.

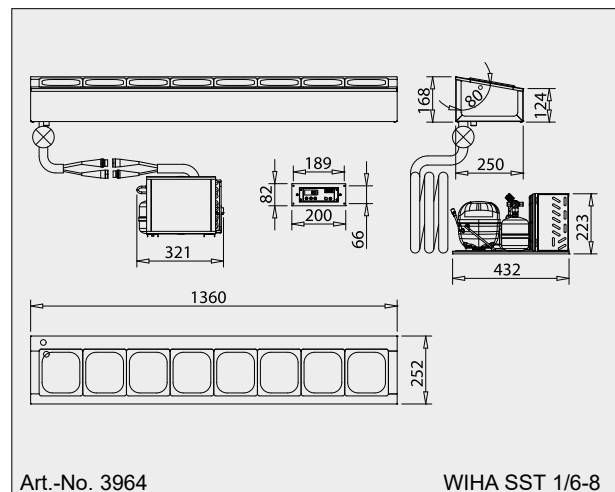
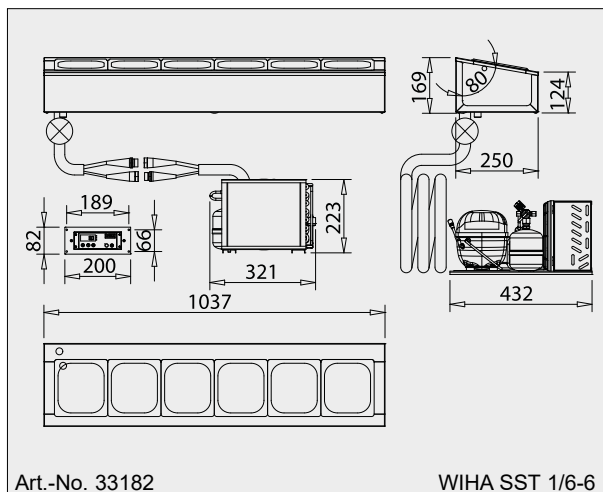


### Special Accessories

	Art.-No.
Gastro-Norm container GN 1/6-100	3639
Lid for GN 1/6 (stainless steel)	3641
TMP 350 controller for external cooling unit	3310
TMP 350-CLOUD controller for ext. cooling unit	33574
TMP 350-CLOUD controller instead of TMP 350	33570

**Tip:**  
Chiller unit with circulating air "Gastro-Snack 5x1/3 and 7x1/3" for cooling merchandise in GN containers see page 34.

Other sizes available on request.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 4. Static Cooling Systems



### FrontSeller

The cooling pan for the front of the counter



Installation example FrontSeller 1200 with Snack-Counter COMBI.

**More sales thanks to the additional beverage sales!**

- For additional sales impulses at the point of sale
- Low space requirement
- Easy installation

**If you are hungry, you are often thirsty too**

Therefore, you can offer delicious snacks and chilled drinks together in one place.

This is possible with the compact FrontSeller, which is placed directly in the customer's field of vision close to the cooled snacks.

**4**  
Static Cooling  
Systems

WIHA FrontSeller	For external cooling unit	Cooling power
Model	Art.-No.	[-10°ET]
FrontSeller 800	9185	170 W
FrontSeller 1200	9186	230 W

WIHA CLOUD CONTROL is available as accessory.



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

### Description

Cooling pan with contact pipes for the sale of beverages and for the installation into the counter front.

Temperature range inside the pan: 4°C to 12°C  
(climate class 3: 25°C/ 60% relative humidity).

Storage capacity:

FrontSeller 800: approx. 24 PET bottles 0.5 litre

FrontSeller 1200: approx. 36 PET bottles 0.5 litre

### Design

Interior pan and exterior made entirely of stainless steel, material 1.4301. Pan interior is finished with a defrost water drain (condensation drain) located in the middle. Piping on 4 sides of 8 mm OD copper. Pressure-injected polyurethane insulation (CFC-free). An expansion valve is integrated in the pan bottom behind an inspection panel.

Assembly is easy, because the pan can just be mounted into a vertical counter front. The FrontSeller is mounted into a rectangular counter recess and fixed with brackets on the rear. After installation, a circumferential frame covers the saw kerf.

Delivery includes:

- Intermediate shelf (CNS), perforated
- Pre-installed expansions valve for R134a/R513A
- Installation and operating instructions

### Special Accessories

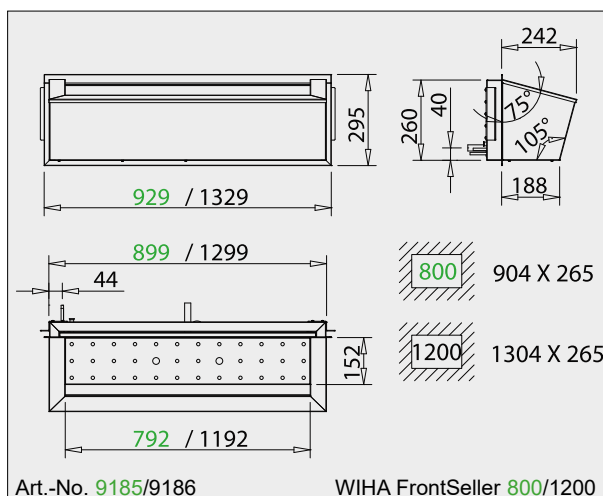
TMP 350 controller for external cooling unit

TMP 350-CLOUD controller for ext. cooling unit

Art.-No.

3310

33574



Art.-No. 9185/9186

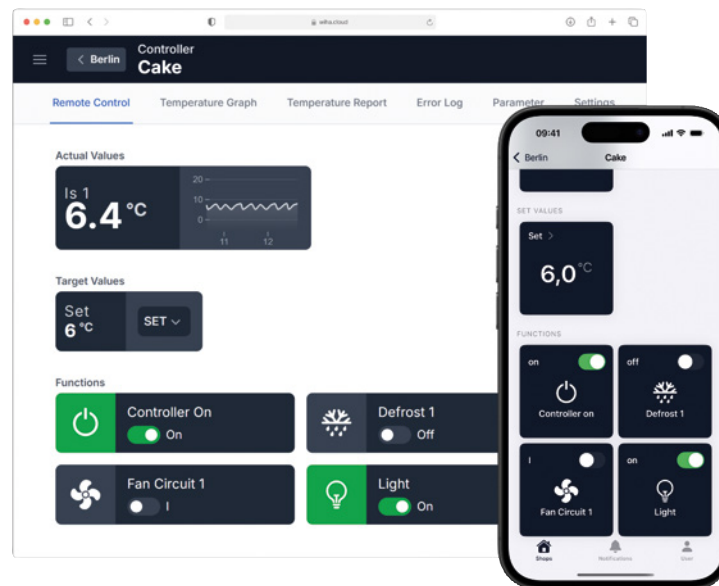
WIHA FrontSeller 800/1200

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## WIHA CLOUD CONTROL

Control, monitor and be notified

# NEW!



**4**  
Static Cooling  
Systems

### Your advantages at a glance:

- **Up and running in less than 2 minutes:** No complicated setup required. Simply scan the QR code on the WIHA Cloud Control gateway with the app, enter your Wi-Fi details, and you're good to go.
- **Remote control made easy:** Adjust set values and manage every function of your controller – anytime, anywhere. Whether through the mobile app or the website, you're always in control.
- **All shops, all controllers, at a glance:** Group controllers by shop and monitor multiple shops simultaneously. Get a complete, real-time overview of all your operations.
- **Connected processes: scenarios & automations:** Combine multiple controllers in one shop, create custom scenarios, and trigger them with scheduled automations. Streamline your daily routines for greater efficiency.
- **Informed immediately:** Notifications in the event of irregularities via push notification or email.
- **Reliable temperature monitoring:** Access the past 12 months of temperature data at any time. Generate automatic logs in a snap for seamless and comprehensive documentation.
- **Service partner support:** Your service partner can remotely adjust important parameters (e.g. defrost times, defrost limit temperature, calibration) to increase efficiency.



## 5. Display Cases – refrigerated

for serve-over



### Information Refrigerated Display Cases

When selecting a refrigerated display case, it should be clarified in advance, whether the display case should be equipped with transparent safety glass or with insulated glass.

#### Advantages safety glass:

- Low-priced
- Transparent product presentation

#### Disadvantages safety glass:

- Higher energy consumption
- Steamed panes (condensation) in case of increased humidity
- Steamed panes (condensation) in case of low internal temperatures

#### Advantages insulated glass:

- Lower energy consumption
- Longer freshness due to reduced dehydration of the goods
- In case of high air humidity no condensation or rather low condensation on the panes

#### Disadvantages insulated glass:

- Higher cost price
- Edges of the glass panes less transparent

#### When should refrigerated display cases with insulated glass be used?

- Whenever an increased humidity can be expected at the site
- Whenever internal temperatures below 7° are required
- If there are ovens, fryers and cooking equipment in the vicinity of the display case
- In the vicinity of lakes and swimming pools
- When a high product quality with little dehydration of the goods is required
- If energy saving is an important aspect



Example with insulated glass



Example with safety glass

#### Abbreviations of the Snack-Counter names:

BE –	Serve-over
DT –	Wing door
E –	Angular glass construction
H –	Sneeze guard, protrusive
HK –	HOT-COLD
KO –	Customer side is open (without glass)
KST –	Customer side with sliding doors

LS –	Air curtain
NR –	Night roller blind
OU –	Intermediate shelves uncooled
RG –	Rear panel closed
S –	Slanted glass construction
SB –	Self-service version with flaps
SP –	Mirror-like rear panel
VT –	Recessed cooling pan



## Snack-Counter 520/710

**All-purpose refrigerated display case for the most applications**

- For Gastro-Norm size suitable (depth of the device 705 mm)
- Safety glass / ECO with insulating glazing
- Rounded, angular or slanted front glass construction / ECO with angular insulating glazing
- 1 or 2 adjustable intermediate levels (height of the glass construction 520 mm or 710 mm)



BE	Serve-over display case	Page	120
BE-VT	Serve-over display case, recessed cooling pan	Page	122
ECO BE	Serve-over display case, energy-saving, insulating glass and LED lighting	Page	125
ECO BE-VT	Serve-over display case, recessed, energy-saving, insulating glass and LED lighting	Page	127
Praline BE	Climate display-case for chocolates, serve-over version	Page	129

## Snack-Counter 870

**All-purpose refrigerated display case with 3 intermediate levels**

- For Gastro-Norm size suitable (depth of the device 705 mm)
- Safety glass / ECO with insulating glazing
- Angular safety front glass / ECO with angular insulating glazing
- 3 adjustable intermediate levels (height of the glass construction 870 mm)



BE-VT	Serve-over display case, recessed cooling pan	Page	131
ECO BE-VT	Serve-over display case, recessed, energy-saving, insulating glass and LED lighting	Page	133

## Accessories Snack-Counter



Display Case Connectors	Page	135
Snack-Counter BLACK	Page	136
Price Label Rails and Separator Bars	Page	136

## LED Lighting

LED	Energy-saving and low-maintenance	Page	138
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## 5. Display Cases – refrigerated

### for serve-over



### Euro-Counter 280

All-purpose refrigerated display case for the most applications

- For Euro-Norm size suitable (depth of the device 795 mm)
- Safety glass
- Angular front glass construction
- No intermediate levels (height of the glass construction 280 mm)



280 SLIDE OUT 1000	Serve-over display case with pull-out merchandise drawer	Page	139
Praline 280 SLIDE OUT 1000	Climate display case, serve-over version with pull-out drawer	Page	141

### Euro-Counter 520/710

All-purpose refrigerated display case for the most applications

- For Euro-Norm size suitable (depth of the device 795 mm)
- Safety glass / ECO with insulating glazing
- Rounded, angular or slanted front glass construction / ECO with angular insulating front glass
- 1 or 2 adjustable intermediate levels (height of the glass construction 520 mm or 710 mm)



BE	Serve-over display case	Page	143
ECO BE	Serve-over display case, energy-saving, insulating glass and LED lighting	Page	146
XXL 1000	Serve-over display case with XXL sliding door with extra large door opening	Page	148
520/710 SLIDE OUT 1000	Serve-over display case with several pull-out merchandise drawers	Page	150
DRAWER	Serve-over display case with drawer on the operator side	Page	152

### Euro-Counter ECO 870

All-purpose refrigerated display case with 3 intermediate levels

- For Euro-Norm size suitable (depth of the device 795 mm)
- With insulating glazing
- Angular insulating front glass
- 3 adjustable intermediate levels (height of the glass construction 870 mm)



ECO BE	Serve-over display case, energy-saving, insulating glass and LED lighting	Page	154
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### Accessories Euro-Counter



Display Case Connectors	Page	156
Snack Racks, Display Trays	Page	156
Euro-Counter BLACK	Page	157
Price Label Rails	Page	157

### PROFI-Counter 520/710

Refrigerated display case with convertible intermediate shelves

- For Euro-Norm size suitable (depth of the device 795 mm)
- Safety glass / ECO with insulating glazing
- Angular safety front glass / ECO with angular insulating front glass
- 1 or 2 adjustable intermediate levels (height of the glass construction 520 mm or 710 mm)

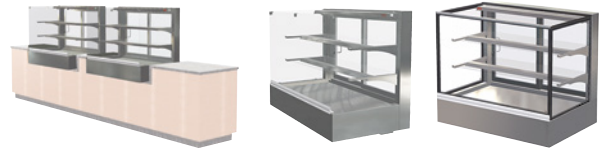


PROFI-Counter BE	Serve-over display case, with convertible intermediate shelves, LED lighting	Page	158
PROFI-Counter ECO BE	Serve-over display case, with convertible intermediate shelves, energy-saving, insulating glazing and LED lighting	Page	158

## Front-Counter 520/710

Refrigerated display case to place onto the counter without mounting lip

- For **Gastro-Norm size suitable** (depth of the device 705 mm)
- For **Euro-Norm size suitable** (depth of the device 795 mm)
- Safety glass / **ECO** with insulating glazing
- Angular front glass construction / **ECO** with angular insulating front glass
- 1 or 2 continuously adjustable intermediate levels



Front-Counter Gastro BE	Serve-over display case, <b>Gastro-Norm</b> size	Page	160
Front-Counter Euro BE	Serve-over display case, <b>Euro-Norm</b> size	Page	160
Front-Counter <b>ECO</b> BE	Serve-over display case, energy-saving, insulating glass and LED lighting	Page	163

## SNACKY 520/710

Low-priced refrigerated display case for service counter

- For **Gastro-Norm size suitable** (depth of the device 705 mm)
- For **Euro-Norm size suitable** (depth of the device 795 mm)
- Safety glass
- Rounded or angular front glass construction
- 1 or 2 adjustable intermediate levels



**5**  
Serve-Over  
Display Cases

SNACKY Gastro	Serve-over display case, <b>Gastro-Norm</b> size	Page	166
SNACKY Euro	Serve-over display case, <b>Euro-Norm</b> size	Page	168

## Coffee-Snack

Refrigerated display case for Euro-Norm size for devices with low depths

- For **Euro-Norm size suitable** (depth of the device 624 mm)
- **Insulating glazing**
- Angular glass construction
- 3 intermediate levels



Coffee-Snack	Serve-over display case	Page	171
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## Custom-Made Refrigerated Display Cases

Made to your measurement instructions

- Angular insulating glazing or angular simple glazing
- Several height adjustable intermediate shelves possible



Snack-Counter Special Size	Serve-over display case, simple glazing	Page	172
Snack-Counter <b>ECO</b> -Special Size	Serve-over display case, insulating glazing	Page	174

## WIHA CLOUD CONTROL **NEW!**

Smart control and monitoring with the WIHA app and over the Internet



Control and monitor your devices conveniently with your smartphone and via the Internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.



## 5. Display Cases – refrigerated

for serve-over



### WIHA-Snack-Counter 520/710

With WIHA, all advantages are on your side



#### Food stays fresh for longer thanks to the patented WIHA FRESHNESS SYSTEM

- Longer operating life of the cooling unit (LONG-LIFE)
- Panoramic pane made of safety glass
- Self-service flaps made of safety glass
- Glass shelves and side panes made of safety glass
- Glass shelves inclinable towards the customer
- Liftable evaporator for easy cleaning of the pan bottom
- Available with patented FRESHNESS SYSTEM
- MOVE-DOWN – easy cleaning of the evaporator
- MOVE-AWAY – all parts of the pan are readily accessible
- Hygienic base
- Extra-large evaporator for high relative humidity
- 2 air speeds
- Delivery includes electronic controller
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

#### WIHA Advantage 1:

LED lighting for refrigerated display cases:

- Energy-saving – up to 60%
- Low-maintenance
- High luminous efficiency
- Gentle lighting

Option: Light colour adjustable, see page 138.



#### WIHA Advantage 2:

WIHA display cases are suitable for each style:

**Round** – display case with rounded glass construction

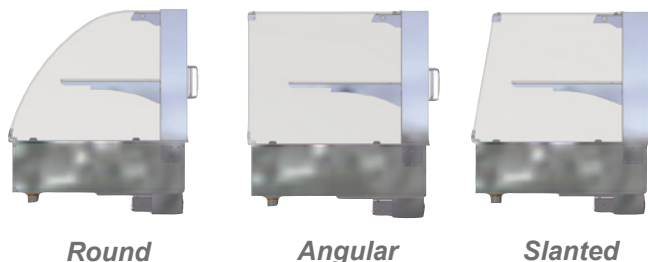
**Angular** – display case with vertical front pane

**Slanted** – display case with 10° slanted front pane

#### WIHA Advantage 3:

A new design makes the counter easier to see into.

The stable support frame on the operator side reliably supports the glass shelves and glass display case. Side brackets that make it more difficult to see the food on display are no longer necessary.



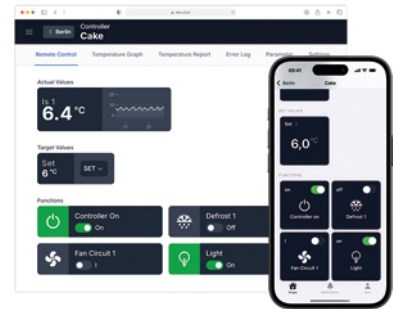
## NEW!

### WIHA Advantage 4:

#### WIHA CLOUD CONTROL TECHNOLOGY.

With the optional WIHA Cloud Control technology, WIHA devices can be controlled and monitored via the Internet. No complex installation is required for this – activation takes less than two minutes.

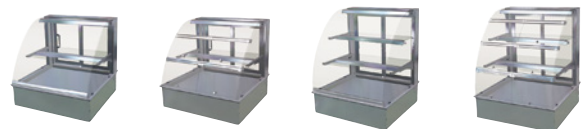
Several devices equipped with WIHA Cloud Control can be grouped in branches and switched together using scenarios. In the event of irregularities, optional push notifications or emails are sent automatically.



### WIHA Advantage 5:

Toughened safety glass gives you the safety you need!

The panoramic glass panes, self-service flaps, shelves and glass side panes are 100% of toughened safety glass.



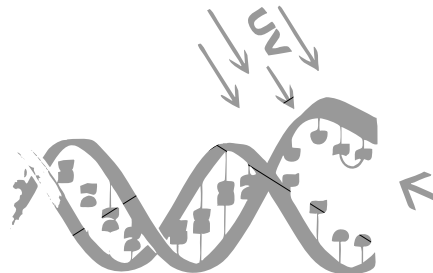
*Reliability by toughened safety glass!*

**5**  
Serve-Over  
Display Cases

### WIHA Advantage 6:

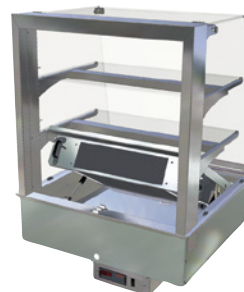
Food stays fresh for longer thanks to the patented WIHA FRESHNESS SYSTEM.

Exposed food remains fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. The patented WIHA FRESHNESS SYSTEM contains a highly effective combination of a circulating air filter and UV disinfecting device.



### WIHA Advantage 7:

Our liftable evaporator technology ensures easy access to the pan bottom. The merchandise display can be folded upwards along with the evaporator and air baffles and is self-locking via gas pressure springs.



The liftable evaporator makes cleaning the pan bottom easy

### WIHA Advantage 8:

MOVE-DOWN TECHNOLOGY makes it easy to clean the evaporator.

The evaporator can be folded down and away from the merchandise display for easy cleaning.



**MOVE-DOWN TECHNOLOGY** makes it easy to clean the evaporator



### WIHA Advantage 9:

MOVE-AWAY TECHNOLOGY allows easy access to the rear of the pan.

This means that all parts of the pan are readily accessible for cleaning or maintenance.



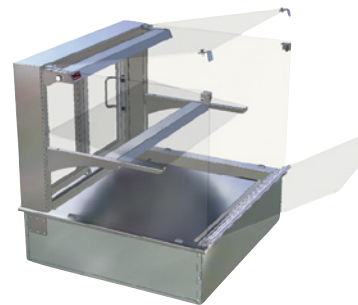
**MOVE-AWAY TECHNOLOGY** allows easy access to the customer side of the pan

## 5. Display Cases – refrigerated for serve-over



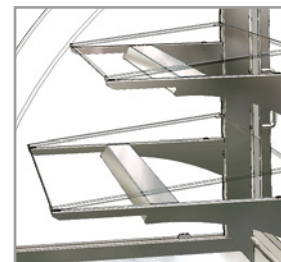
### WIHA Advantage 10:

The serve-over display case can easily be cleaned because of patented glass fastening. Now it is possible to open the front pane of the angular glass constructions without tools for interior cleaning.



### WIHA Advantage 11:

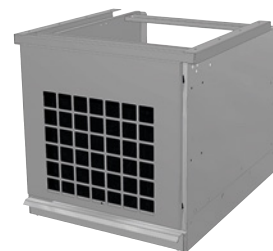
The glass shelves can be set at an angle, which means better presentation and vertically adjustable intermediate shelves. The shelves of the display case Snack-Counter are vertically adjustable for products with different heights.



### WIHA Advantage 12:

Refrigerator housing UTB 6 and UTB 7 for closed serve-over display cases with evaporation pan.

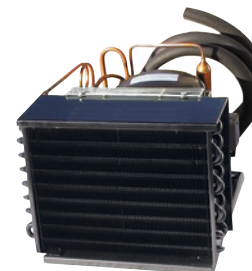
The new base housings UTB 6 and UTB 7 are designed so that the number of necessary emptying processes of the condensate pan is minimised or is not necessary under favourable conditions.



### WIHA Advantage 13:

Longer operating life of the cooling unit.

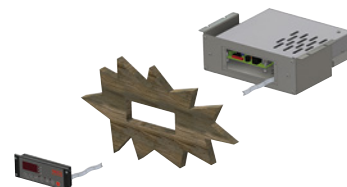
The WIHA LONG-LIFE TECHNOLOGY protects the cooling unit permanently from overloads e.g. due to inadequate cleaning or poor ventilation. In the event of overload an alarm occurs. WIHA LONG-LIFE avoids unnecessary wear and cost-intensive maintenance and repair.



### WIHA Advantage 14:

The optimal positioning of the control panel.

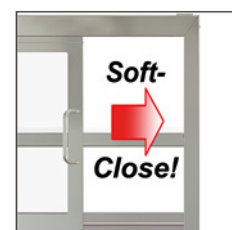
The controller is now available with a detachable panel. The control panel can be removed from the controller and can be positioned at the optimal place. Due to the low installation depth of only 20 mm, the control panel disappears almost completely in the cut-out of a 19 mm thick decorative plate.



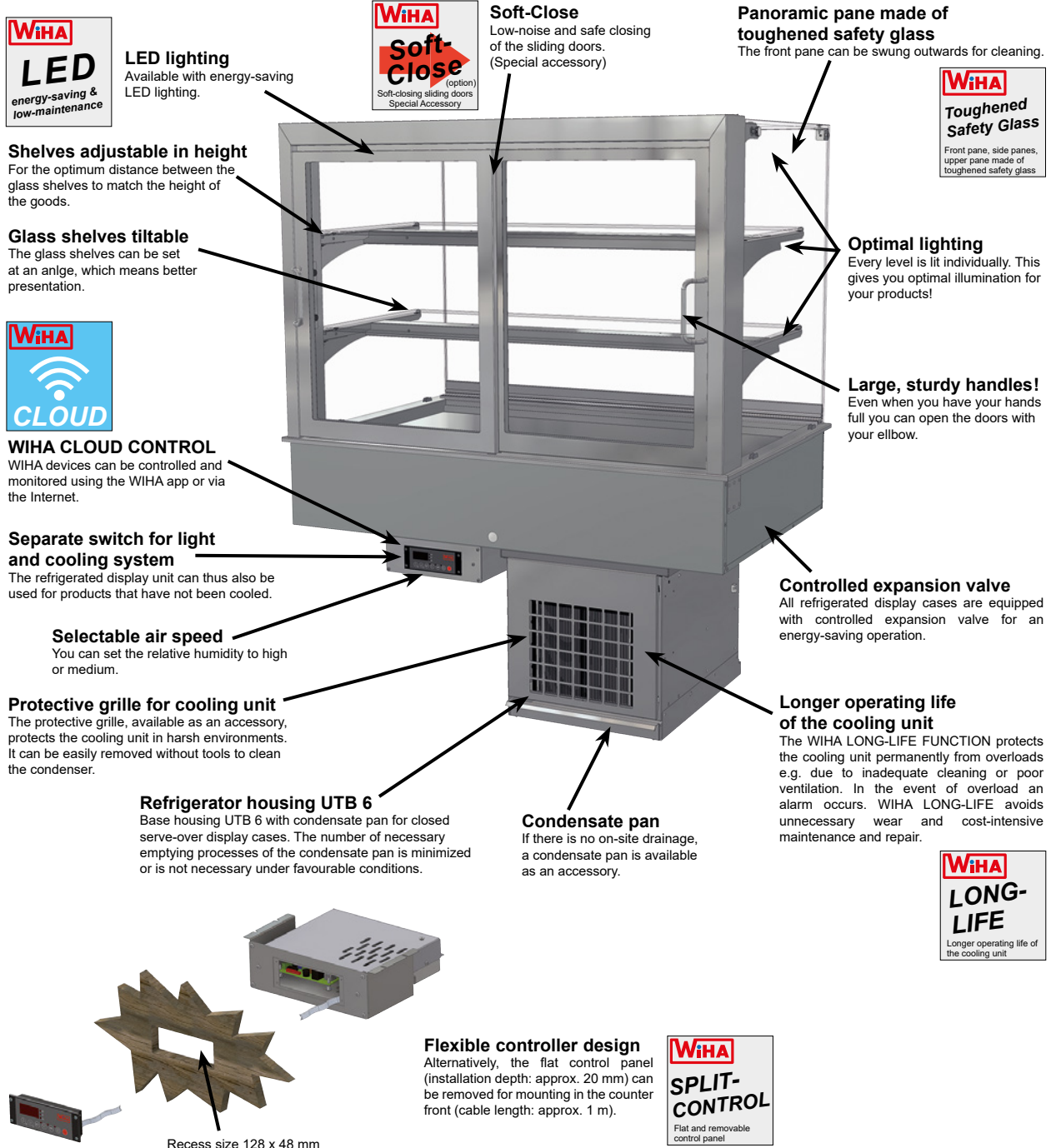
### WIHA Advantage 15:

SOFT-CLOSE sliding door function.

The optional soft-close sliding door function ensures a safe and quiet closing of the sliding doors. During the closing process, the sliding door is softly slowed down before reaching the end position and is quietly moved into the respective end position.



## WIHA-Snack-Counter 520/710



**5**  
Serve-Over  
Display Cases

Please note also our neutral display cases and the heated display cases

**Neutral:**



Snack-Counter OK without cooling  
(see page 237)

**Heat with adjustable humidity:**



Snack-Counter STEAM BE  
(see page 254)



Snack-Counter STEAM BE-VT  
(see page 256)

**Dry Heat:**



Snack-Counter HOT BE  
with hotplate (see page 252)



## 5. Display Cases – refrigerated

for serve-over

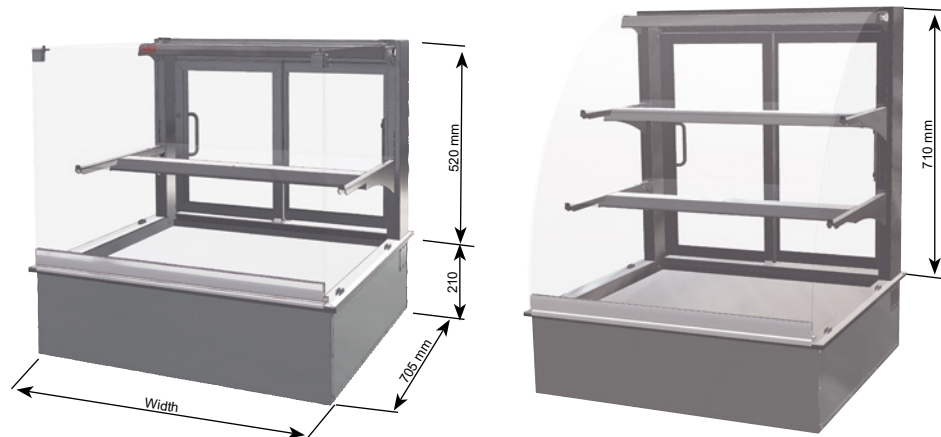


### Snack-Counter BE

Serve-over version with rounded, angular or slanted glass construction



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



Snack-Counter 520 BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Serve-over version Height glass top 520 mm									
Snack-Counter 520 BE - DT 1.5 *	10250	10258	17000	10252	10260	17012	587	370 W	230V/325W
Snack-Counter 520 BE - 2 **	9605	9758	17001	9634	9762	17013	750	370 W	230V/325W
Snack-Counter 520 BE - DT 2	9969	9977	17002	9970	9978	17014	750	370 W	230V/325W
Snack-Counter 520 BE - 3	9606	9759	17003	9635	9763	17015	1075	370 W	230V/340W
Snack-Counter 520 BE - 4	9607	9760	17004	9636	9764	17016	1400	450 W	230V/400W
Snack-Counter 520 BE - 5	9608	9761	17005	9637	9765	17017	1725	605 W	230V/530W

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

The version "DT" has wing doors on the operator side instead of sliding doors.

\* Not available with FRESHNESS SYSTEM. \*\* Max. opening width of the sliding door approx. 277 mm.

Snack-Counter 710 BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Serve-over version Height glass top 710 mm									
Snack-Counter 710 BE - DT 1.5 *	10251	10259	17006	10253	10261	17018	587	370 W	230V/325W
Snack-Counter 710 BE - 2 **	9614	9774	17007	9642	9778	17019	750	370 W	230V/350W
Snack-Counter 710 BE - DT 2	9973	10014	17008	9974	10015	17020	750	370 W	230V/350W
Snack-Counter 710 BE - 3	9615	9775	17009	9643	9779	17021	1075	450 W	230V/380W
Snack-Counter 710 BE - 4	9616	9776	17010	9644	9780	17022	1400	605 W	230V/540W
Snack-Counter 710 BE - 5	9617	9777	17011	9645	9781	17023	1725	825 W	230V/715W

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

The version "DT" has wing doors on the operator side instead of sliding doors.

\* Not available with FRESHNESS SYSTEM. \*\* Max. opening width of the sliding door approx. 277 mm.

Base element UTB 51 optionally available, see table on page 406.

Option: Light colour adjustable, see page 138.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 370-605  
Protective machine cover type 825

Art.-No.

33266

3815

8179

8181

Air cooler for operation with refrigerant CO<sub>2</sub> (see page 404)

10197

Surcharge for WIHA CLOUD CONTROL

(not possible together with option "adjustable light colour")

Sliding door lockable

Wing door DT lockable

Option soft-close (soft-closing sliding doors)

Art.-No.

33577

10147

30005

4711

Suitable price label rails see page 136.

Display case connectors Snack-Counter see page 135.

Patented WIHA FRESHNESS SYSTEM see page 124.

### Description

Refrigerated display unit with circulating air for cooling cakes, tarts and snacks.  
On the customer side with rounded, angular or slanted glass construction made of safety glass.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).  
The front glass pane is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are also made of safety glass. For good illumination,

a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.  
A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).  
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

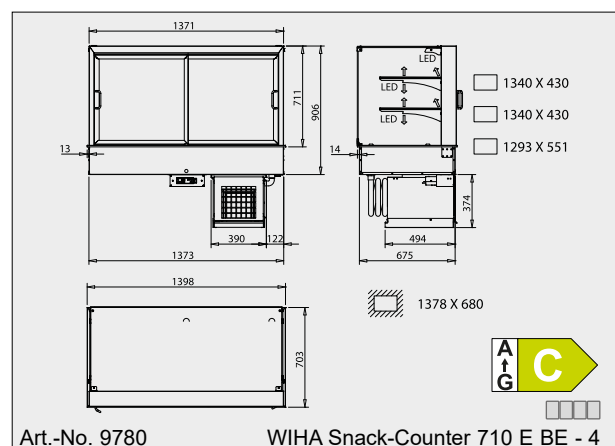
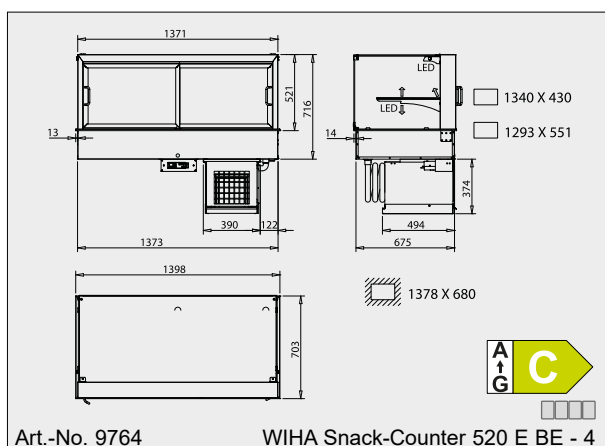
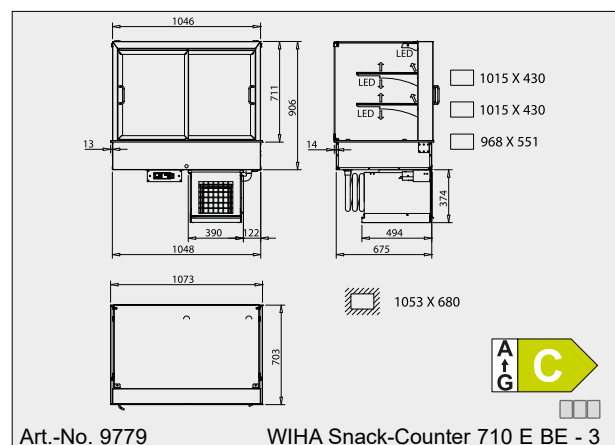
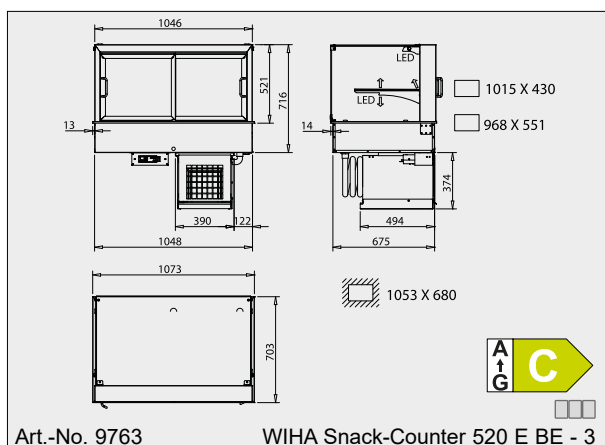
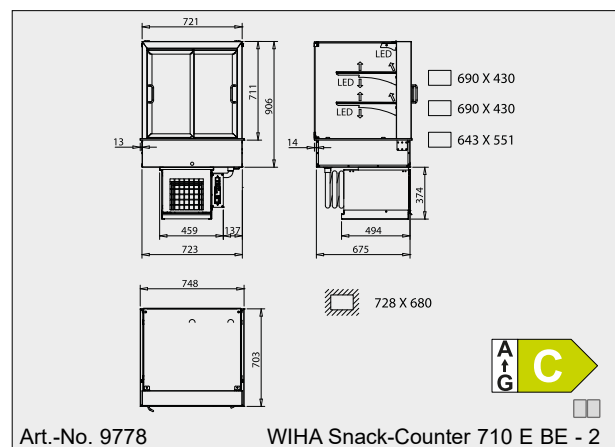
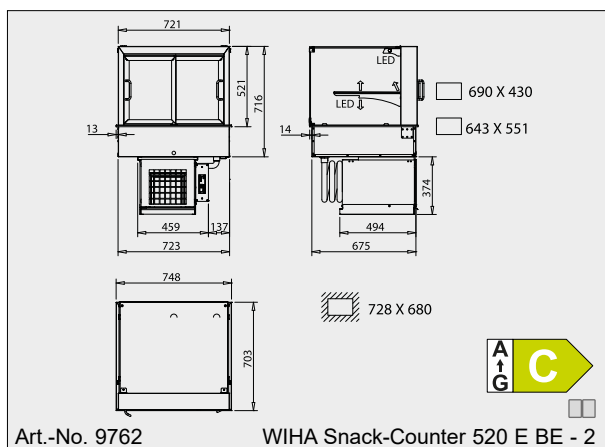
#### For external cooling unit

#### Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.  
A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 5. Display Cases – refrigerated

for serve-over



### Snack-Counter BE-VT

Serve-over version with recessed cooling pan and glass construction made of toughened safety glass

**WiHA**  
**Toughened Safety Glass**  
Front pane, side panes, upper pane made of toughened safety glass

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**NEW!** With **WiHA CLOUD CONTROL**, optionally available, more infos on page 432.

**WiHA**  
**MOVE-DOWN**  
Patented

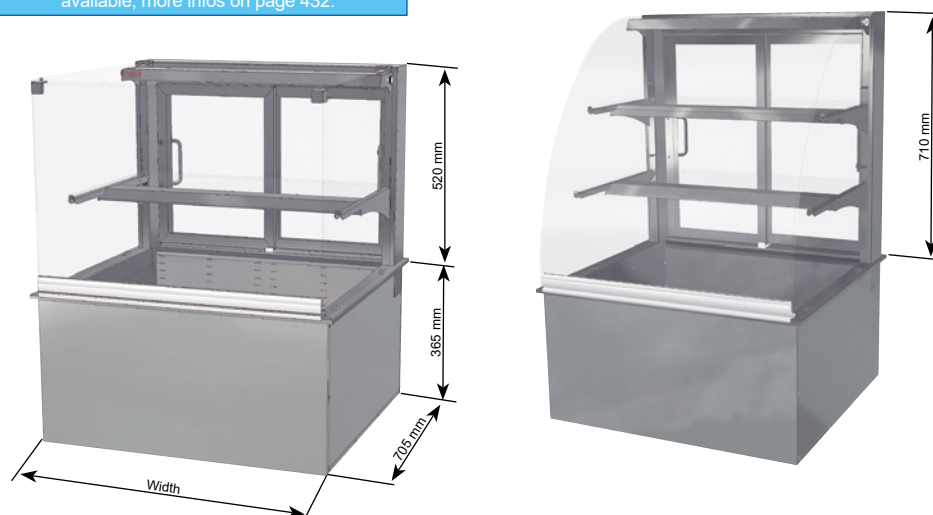
**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**Soft-Close**  
(option)  
Soft-closing sliding doors  
Special Accessory

**WiHA**  
**LED**  
energy-saving & low-maintenance

**WiHA**  
**CLOUD**



Snack-Counter 520 BE-VT  Serve-over version Height glass top 520 mm	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Anschluss
	round	angular	slanted	round	angular	slanted			
Snack-Counter 520 BE-VT - DT 1.5	10270	10274	17064	10272	10276	17076	587	370 W	230V/325W
Snack-Counter 520 BE-VT - 2 *	10030	10038	17065	10302	10290	17077	750	370 W	230V/325W
Snack-Counter 520 BE-VT - DT 2	10301	10298	17066	10303	10299	17078	750	370 W	230V/325W
Snack-Counter 520 BE-VT - 3	10031	10039	17067	10304	10291	17079	1075	370 W	230V/340W
Snack-Counter 520 BE-VT - 4	10032	10040	17068	10305	10292	17080	1400	450 W	230V/400W
Snack-Counter 520 BE-VT - 5	10033	10041	17069	10306	10293	17081	1725	605 W	230V/530W

WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors.

\* Max. opening width of the sliding door approx. 277 mm.

Snack-Counter 710 BE-VT  Serve-over version Height glass top 710 mm	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Snack-Counter 710 BE-VT - DT 1.5	10271	10275	17070	10273	10277	17082	587	370 W	230V/325W
Snack-Counter 710 BE-VT - 2 *	10034	10042	17071	10308	10294	17083	750	370 W	230V/350W
Snack-Counter 710 BE-VT - DT 2	10307	10300	17072	10309	10374	17084	750	370 W	230V/350W
Snack-Counter 710 BE-VT - 3	10035	10043	17073	10310	10295	17085	1075	450 W	230V/380W
Snack-Counter 710 BE-VT - 4	10036	10044	17074	10311	10296	17086	1400	605 W	230V/540W
Snack-Counter 710 BE-VT - 5	10037	10045	17075	10312	10297	17087	1725	825 W	230V/715W

WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors.

\* Max. opening width of the sliding door approx. 277 mm.

Base element UTB 51 optionally available, see table on page 406.

Option: Light colour adjustable, see page 138.

### Special Accessories

Condensate pan mounted under the cooling unit

Drain fitting 1 1/4" for connecting

to the customer's drain

Protective machine cover type 370–605

Protective machine cover type 825

**Air cooler for operation with refrigerant CO<sub>2</sub>**

(see page 404)

**Surcharge for WiHA CLOUD CONTROL**

(not possible together with option "adjustable light colour")

Sliding door lockable

Wing door DT lockable

**Art.-No.**

**33266**

**3815**

**8179**

**8181**

**10197**

**33577**

**10147**

**30005**

Option soft-close (soft-closing sliding doors)

Bearing rails for GN containers and shelves

Snack-Counter size per GN 1 (1 pair)

Snack-Counter size GN 1.5 (1 pair)

Note: GN 1/1- and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required, see page 136.

Display shelf, unperforated; W=325 mm, GN 1

Display shelf, unperforated; W=486 mm, GN 1.5

(Bearing rails must be ordered separately.)

Suitable price label rails see page 136.

**Art.-No.**

**4711**

**9880**

**10507**

**6413**

**10506**

### Description

Refrigerated display case with circulating air and recessed cooling pan for cooling beverages, salads, delicacies, cakes, cream cakes and snacks.  
On the customer side with rounded, angular or slanted glass construction made of safety glass.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7 °C at 25 °C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.  
The vertical walls above the evaporator are provided with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–150 mm deep) can be mounted or display shelves (available as accessories) can be inserted.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The front glass pane is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are also made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.  
A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).  
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

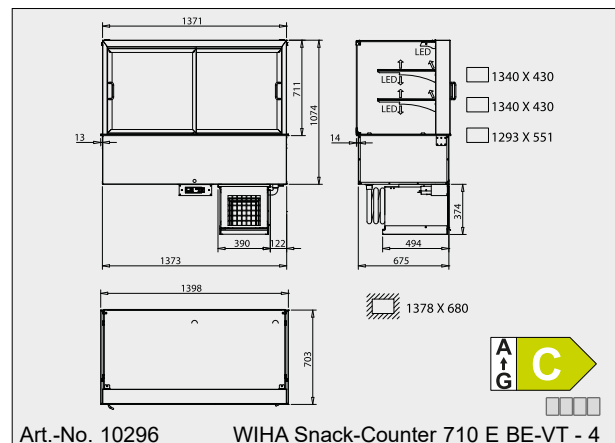
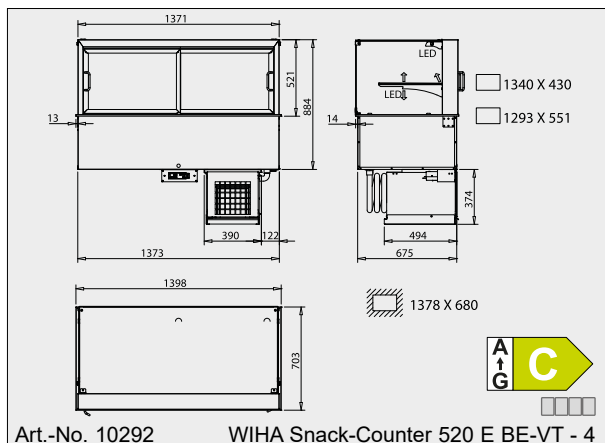
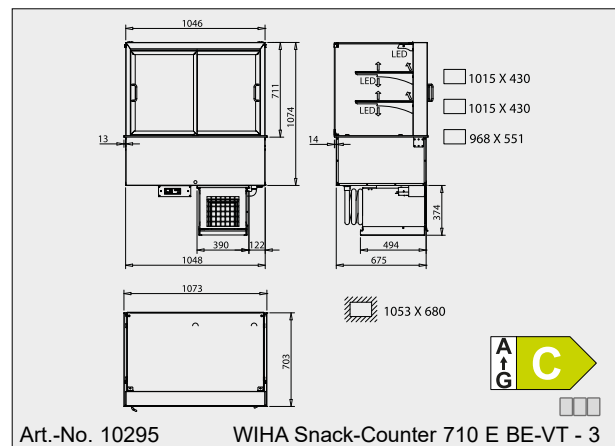
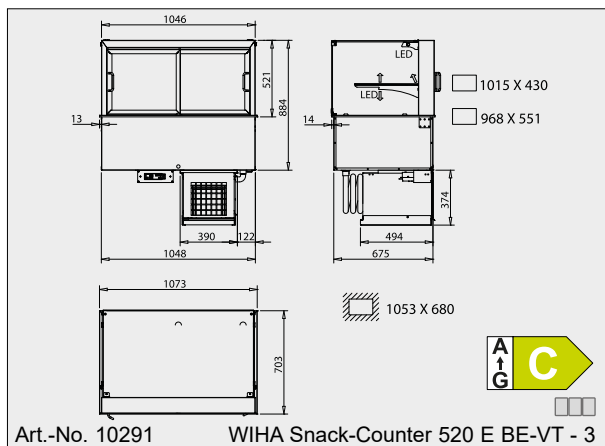
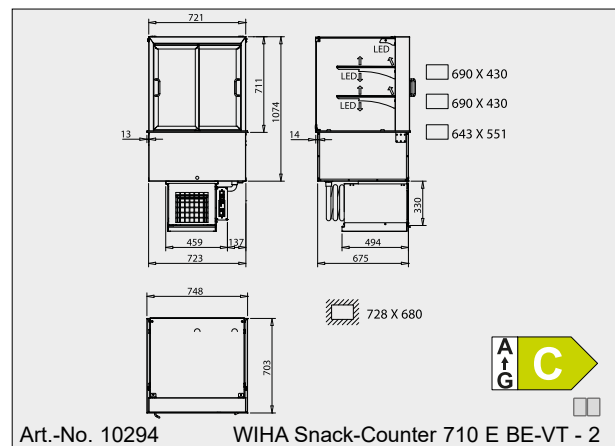
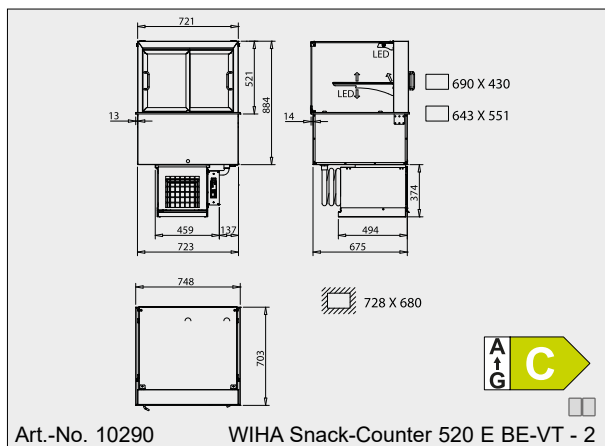
#### For external cooling unit

##### Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.  
A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 5. Display Cases – refrigerated

for serve-over



### Patented FRESHNESS SYSTEM

Longer freshness for exposed food!

Exposed food remains fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced.

The patented WIHA FRESHNESS SYSTEM contains a highly effective combination of circulating air filter and UV disinfecting device.

Before entering the evaporator, air is disinfected with intense UV radiation. Only after dust particles have been filtered out is the air in the evaporator cooled and blasted into the display area as clean air to protect sensitive merchandise.

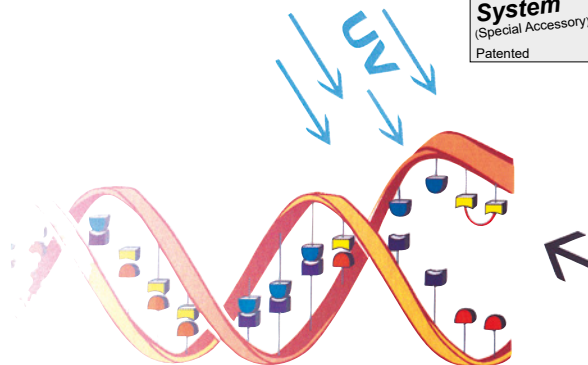
**This puts exposed food in a purified protective atmosphere, which keeps it fresh for longer.**

The patented FRESHNESS SYSTEM is only released when using the following refrigerants:

R134a, R513A, R450A, R452A, R407F, R448A, R449A, R454C and R290.

The FRESHNESS SYSTEM is currently not released for the use together with A2L refrigerants.

**This option is available for devices for which the WIHA FRESHNESS SYSTEM is mentioned in the catalogue under "Special Accessories".**



#### Special Accessories

	Art.-No.
Patented WIHA FRESHNESS SYSTEM 2	33564
Patented WIHA FRESHNESS SYSTEM 3	6061
Patented WIHA FRESHNESS SYSTEM 4	6063
Patented WIHA FRESHNESS SYSTEM 5	6064
Patented WIHA FRESHNESS SYSTEM 600 (Not usable for 600 L)	33563
Patented WIHA FRESHNESS SYSTEM 800	6061
Patented WIHA FRESHNESS SYSTEM 1200 (Not usable for 1200 L)	6063
Patented WIHA FRESHNESS SYSTEM 1600	6064

**5**  
Serve-Over  
Display Cases

### ECO-PLUS

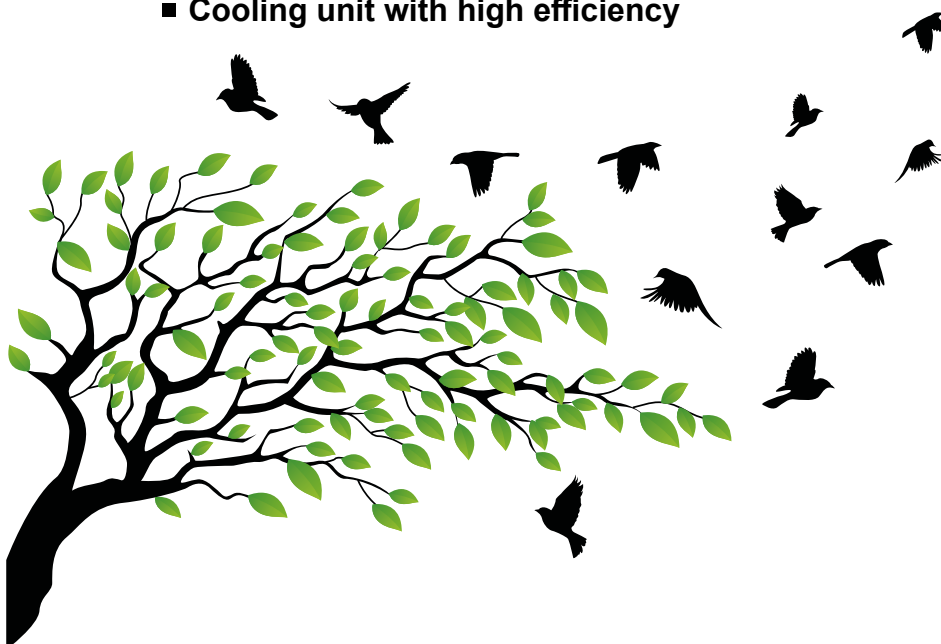
For environment and climate!



#### ECO-PLUS

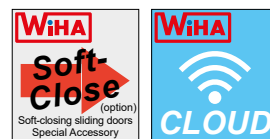
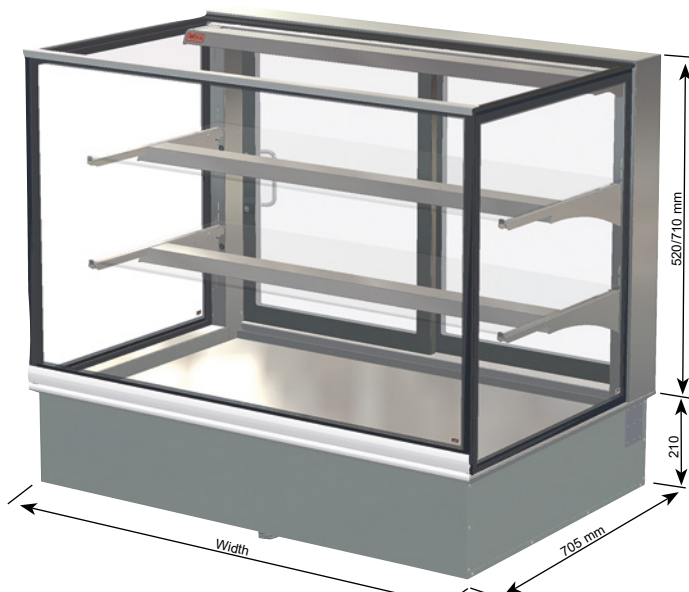
All refrigerated display cases, labelled with the ECO symbol, have been optimised for lower energy consumption:

- All external panes made of high-quality insulating glass
- Energy-efficient LED lighting
- Energy-saving EC fan motors
- Cooling unit with high efficiency



## Snack-Counter ECO BE

Energy-saving refrigerated display case with insulating glazing on all sides and LED lighting



Option: EASY-OPEN, see page 138.

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

Suitable price label rails, see page 136.

**5**  
Serve-Over  
Display Cases

Snack-Counter ECO 520 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	angular	angular				
Serve-over version Height glass top 520 mm						
Snack-Counter ECO 520 E BE - DT 1.5 *	11690	11691	587	370 W	230V/325W	
Snack-Counter ECO 520 E BE - 2 **	11571	12035	750	370 W	230V/325W	
Snack-Counter ECO 520 E BE - DT 2	11585	12050	750	370 W	230V/325W	
Snack-Counter ECO 520 E BE - 3	11572	12036	1075	370 W	230V/340W	
Snack-Counter ECO 520 E BE - 4	11573	12037	1400	450 W	230V/345W	
Snack-Counter ECO 520 E BE - 5	11574	12038	1725	605 W	230V/422W	

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Not available with FRESHNESS SYSTEM. \*\* Max. opening width of the sliding door approx. 277 mm.

Snack-Counter ECO 710 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	angular	angular				
Serve-over version Height glass top 710 mm						
Snack-Counter ECO 710 E BE - DT 1.5 *	11692	11693	587	370 W	230V/330W	
Snack-Counter ECO 710 E BE - 2 **	11575	12039	750	370 W	230V/330W	
Snack-Counter ECO 710 E BE - DT 2	11586	12051	750	370 W	230V/330W	
Snack-Counter ECO 710 E BE - 3	11576	12040	1075	450 W	230V/340W	
Snack-Counter ECO 710 E BE - 4	11577	12041	1400	605 W	230V/420W	
Snack-Counter ECO 710 E BE - 5	11578	12042	1725	825 W	230V/580W	

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Not available with FRESHNESS SYSTEM. \*\* Max. opening width of the sliding door approx. 277 mm.

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

### Snack-Counter ECO

- Energy-saving
- All external glass panes made of insulating glass
- Low-maintenance LED lighting
- No condensation on the front glass panel \*
- Front glass pane, side glass panes and upper glass pane made of double toughened safety glass (ESG)
- Longer operating life of the cooling unit (LONG-LIFE)
- Energy-saving EC fan motors (low voltage)
- Temperature: < 5 °C at an ambient temperature of 25 °C
- Liftable evaporator for easy cleaning
- Coated lamellar evaporator
- Patented MOVE-DOWN and MOVE-AWAY TECHNOLOGY for easy cleaning

\* At setpoint 6 °C/AT 25 °C/RH: 70%.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33266
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Protective machine cover type 370-605	8179
Protective machine cover type 825	8181
Air cooler for operation with refrigerant CO <sub>2</sub> (see page 404)	10197
Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")	33577
Sliding door lockable	10147
Wing door DT lockable	30005
Option soft-close (soft-closing sliding doors)	4711
Suction cup with handle (for easy opening of the front pane)	6244
Patented WIHA FRESHNESS SYSTEM see page 124.	

# 5. Display Cases – refrigerated for serve-over



## Description

Energy-saving refrigerated display case with circulating air and insulating glazing on all sides for cooling cakes, cream cakes and snacks. ECO-PLUS version with reduced energy consumption. On the customer side, lateral and on top with insulating glazing made of double safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION). On the customer side, on the sides and on top with insulating glazing made of double safety glass. The front glass pane can be swung outwards for easy cleaning. The height adjustable shelves

are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

### Version DT:

The operator side has wing doors made of insulating glass.

### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

### For external cooling unit

Delivery includes:

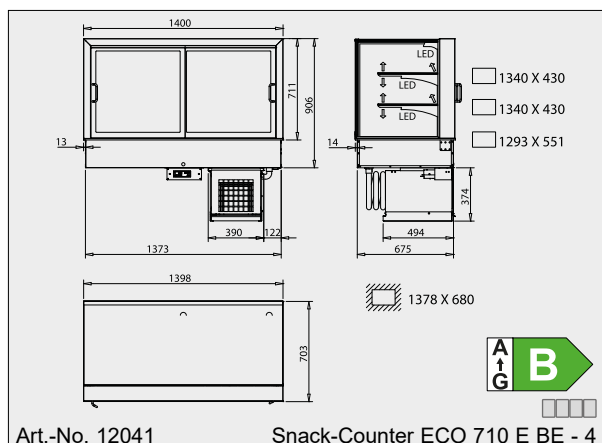
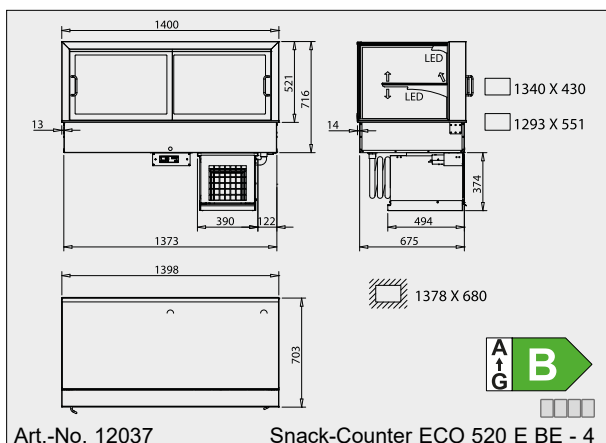
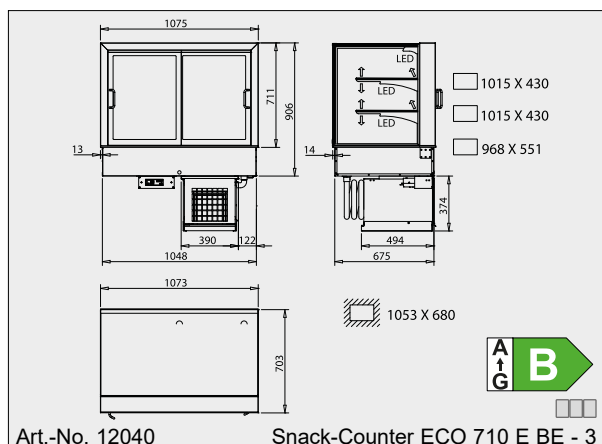
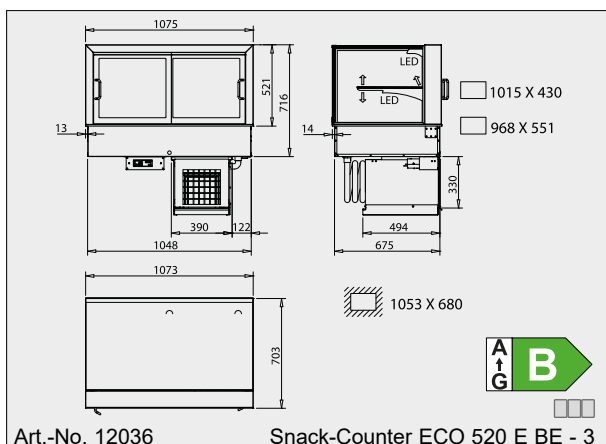
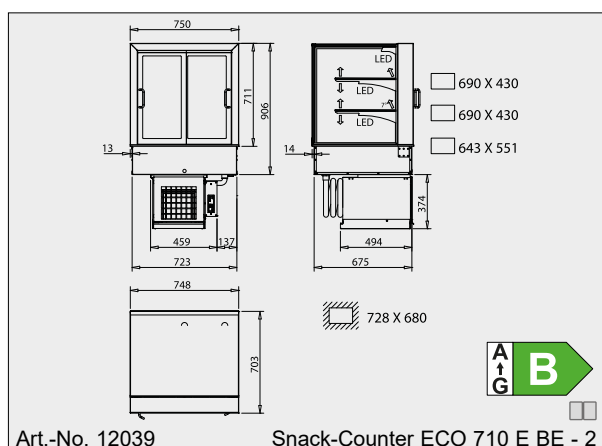
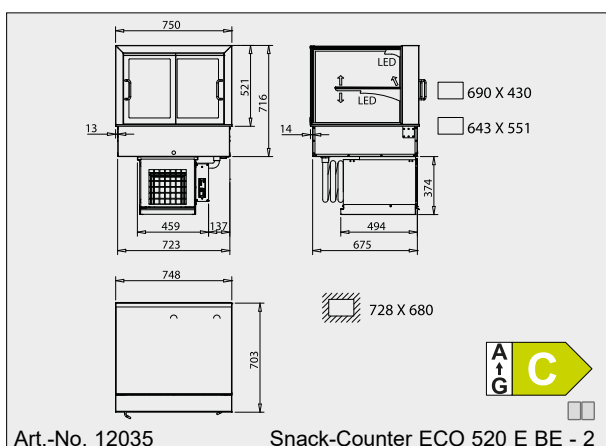
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.

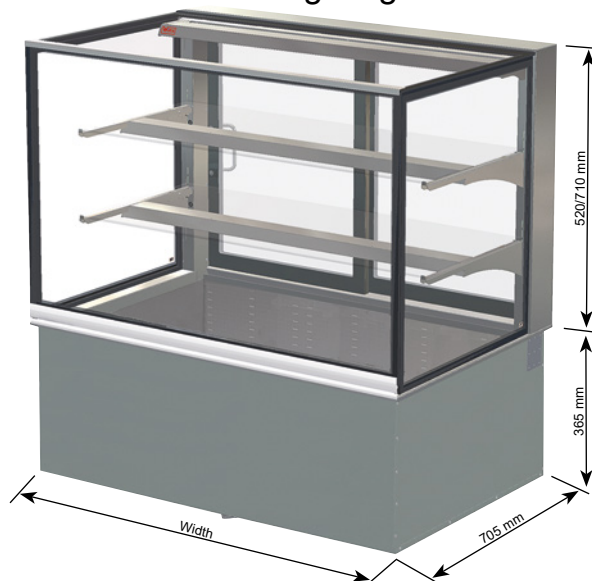
**5**  
Serve-Over  
Display Cases



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Snack-Counter ECO BE-VT

Energy-saving refrigerated display case with deep cooling pan, insulating glazing on all sides and LED lighting



**NEW!**  
With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Option: EASY-OPEN, see page 138.

Option: Light colour adjustable, see page 138.

Suitable price label rails, see page 136.

Base element UTB 51 optionally available, see table on page 406.

**5**  
Serve-Over  
Display Cases

Snack-Counter ECO 520 E BE-VT	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Serve-over version Height glass top 520 mm					
Snack-Counter ECO 520 E BE-VT - DT 1.5	11694	11695	587	370 W	230V/325W
Snack-Counter ECO 520 E BE-VT - 2 *	13201	13211	750	370 W	230V/325W
Snack-Counter ECO 520 E BE-VT - DT 2	13202	13212	750	370 W	230V/325W
Snack-Counter ECO 520 E BE-VT - 3	13203	13213	1075	370 W	230V/340W
Snack-Counter ECO 520 E BE-VT - 4	13204	13214	1400	450 W	230V/345W
Snack-Counter ECO 520 E BE-VT - 5	13205	13215	1725	605 W	230V/425W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm.

Snack-Counter ECO 710 E BE-VT	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Serve-over version Height glass top 710 mm					
Snack-Counter ECO 710 E BE-VT - DT 1.5	11696	11697	587	370 W	230V/330W
Snack-Counter ECO 710 E BE-VT - 2 *	13221	13231	750	370 W	230V/330W
Snack-Counter ECO 710 E BE-VT - DT 2	13222	13232	750	370 W	230V/330W
Snack-Counter ECO 710 E BE-VT - 3	13223	13233	1075	450 W	230V/340W
Snack-Counter ECO 710 E BE-VT - 4	13224	13234	1400	605 W	230V/420W
Snack-Counter ECO 710 E BE-VT - 5	13225	13235	1725	825 W	230V/580W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm.

### Snack-Counter ECO

- Energy-saving
- All external glass panes made of insulating glass
- Low-maintenance LED lighting
- No condensation on the front glass panel <sup>1)</sup>
- Front glass pane, side glass panes and upper glass pane made of double toughened safety glass (ESG)
- Longer operating life of the cooling unit (LONG-LIFE)
- Energy-saving EC fan motors (low voltage)
- Temperature: < 5 °C at an ambient temperature of 25 °C
- Lifiable evaporator for easy cleaning
- Coated lamellar evaporator
- Patented MOVE-DOWN and MOVE-AWAY TECHNOLOGY for easy cleaning

<sup>1)</sup> At setpoint 6 °C/AT 25 °C/RH: 70 %.

### Special Accessories

Condensate pan mounted under the cooling unit	Art.-No. 33266
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Protective machine cover type 370-605	8179
Protective machine cover type 825	8181
Air cooler for operation with refrigerant CO <sub>2</sub> (see page 404)	10197
Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")	33577
Sliding door lockable	10147
Wing door DT lockable	30005
Option soft-close (soft-closing sliding doors)	4711
Suction cup with handle (for easy opening of the front pane)	6244
Bearing rails for GN containers and shelves	
- Snack-Counter size per GN 1 (1 pair)	9880
Note: GN 1/1- and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required, see page 136.	
Display shelf, unperforated; W=325 mm, GN 1 (Bearing rails must be ordered separately.)	6413



# 5. Display Cases – refrigerated

## for serve-over



### Description

Energy-saving refrigerated display case with circulating air, recessed cooling pan and insulating glazing on all sides for cooling cakes, cream cakes and snacks. ECO-PLUS version with reduced energy consumption.

On the customer side, lateral and on top with insulating glazing made of double safety glass. Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The vertical walls above the evaporator are provided with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–150 mm deep) can be mounted or display shelves (available as accessories) can be inserted.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

On the customer side, on the sides and on top with insulating glazing **made of double safety glass**. The front glass pane can be swung outwards for easy cleaning. The height adjustable shelves

are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

#### For external cooling unit

Delivery includes:

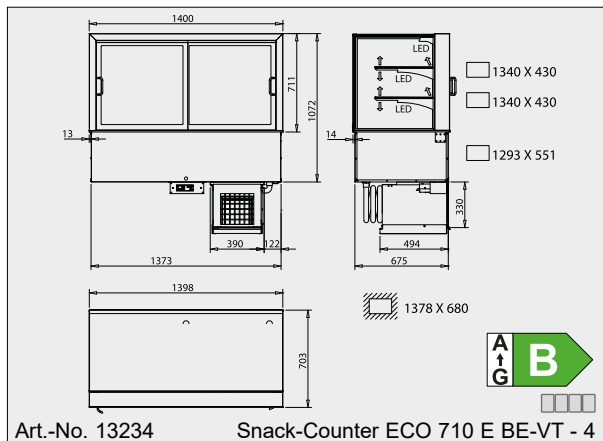
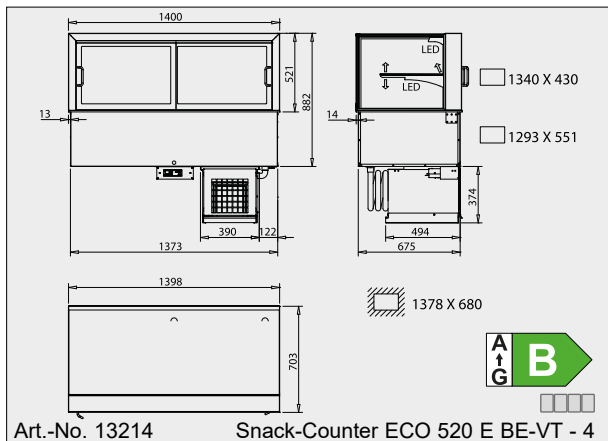
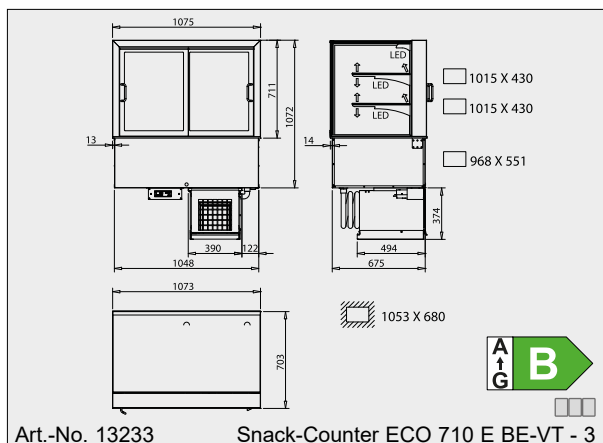
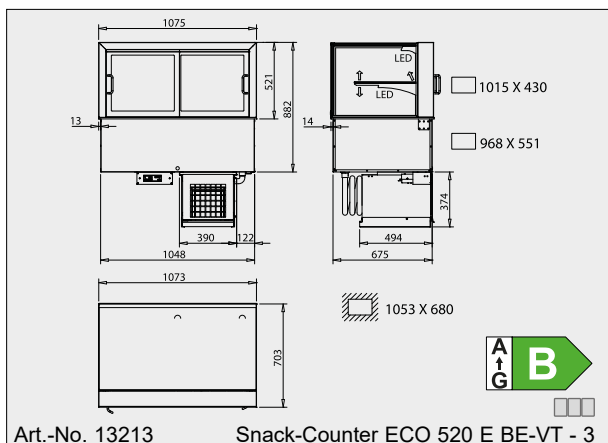
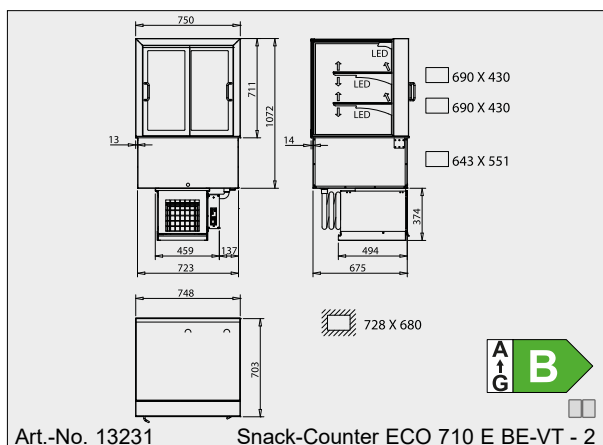
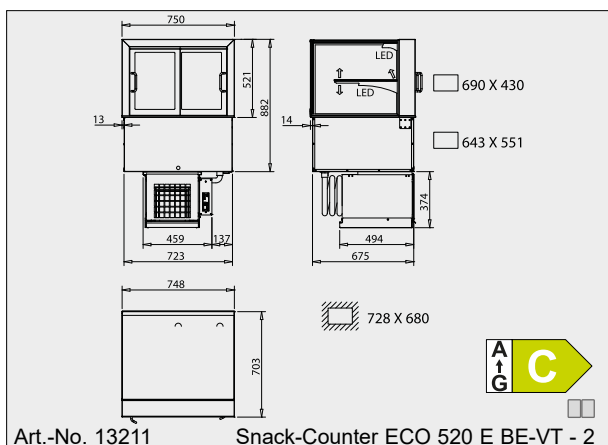
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.

**5**  
Serve-Over  
Display Cases



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Snack-Counter Praline BE

Serve-over version with rounded, angular and slanted glass construction made of safety glass



Snack-Counter Praline 520 BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-15°ET]	Connection
Serve-over version Height glass top 520 mm									
Snack-Counter Praline 520 BE - DT 1.5	11058	11059	11060	11064	11065	11066	587	300 W	230V/310W
Snack-Counter Praline 520 BE - 2 *	9695	9824	17168	9746	9828	17172	750	300 W	230V/310W
Snack-Counter Praline 520 BE - 3	9696	9825	17169	9747	9829	17173	1075	300 W	230V/450W

The refrigerated display cases for external cooling units include an expansion valve for R134a/R513A and a temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors.  
\* Max. opening width of the sliding door approx. 277 mm.

Snack-Counter Praline 710 BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-15°ET]	Connection
Serve-over version Height glass top 710 mm									
Snack-Counter Praline 710 BE - DT 1.5	11061	11062	11063	11067	11068	11069	587	300 W	230V/310W
Snack-Counter Praline 710 BE - 2 *	9738	9832	17170	9750	9836	17174	750	300 W	230V/310W
Snack-Counter Praline 710 BE - 3	9739	9833	17171	9751	9837	17175	1075	360 W	230V/450W

The refrigerated display cases for external cooling units include an expansion valve for R134a/R513A and a temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors.  
\* Max. opening width of the sliding door approx. 277 mm.

Option: Light colour adjustable, see page 138.

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting  
to the customer's drain  
Protective machine cover type 300/360  
**Surcharge for WIHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")

**Art.-No.**  
**33266**  
**3815**  
**8179**  
**33577**

Sliding door lockable  
Wing door DT lockable  
Option soft-close (soft-closing sliding doors)

**Art.-No.**  
**10147**  
**30005**  
**4711**

Suitable price label rails see page 136.

### Description

Climate display case with circulating air for cooling chocolates and other chocolate products. On the customer side with rounded, angular or slanted glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Merchandise temperatures: approx. 16°C to 18°C at 25°C/60% relative humidity. Humidity: approx. 60% to 65%. Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator specially designed for low air humidity with a circulating air heating and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. The evaporator can be folded down and away from the merchandise display for easy cleaning (MOVE-DOWN FUNCTION). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION). The front glass pane is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are also made of safety glass. For good illumination,

a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

**Version DT:**  
The operator side has wing doors made of insulating glass.

**Otherwise:**  
The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

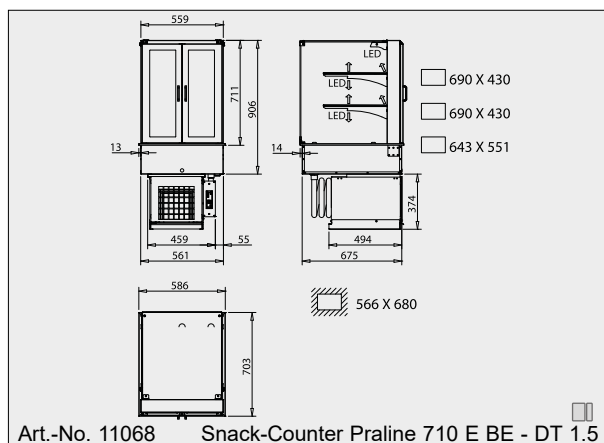
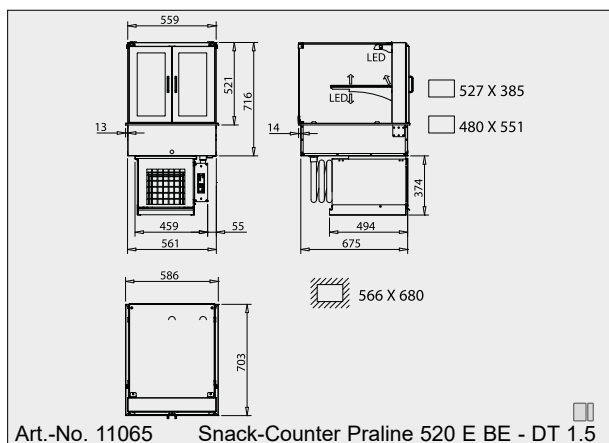
**For external cooling unit**

Delivery includes:  
- Expansion valve for R134a/R513A  
- Defrost and temperature controller TMP 551 PR

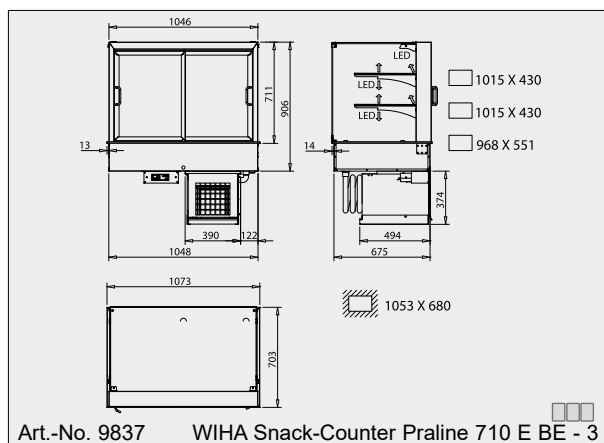
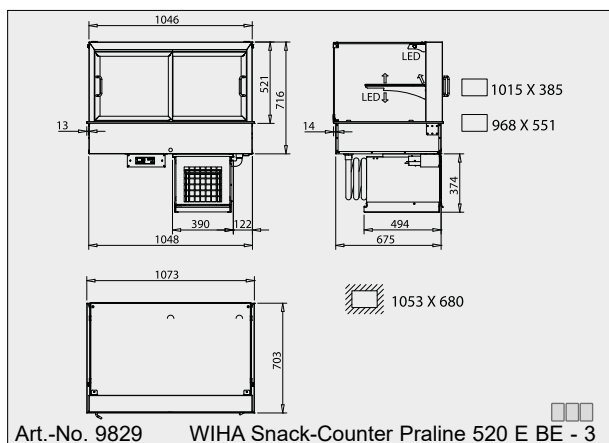
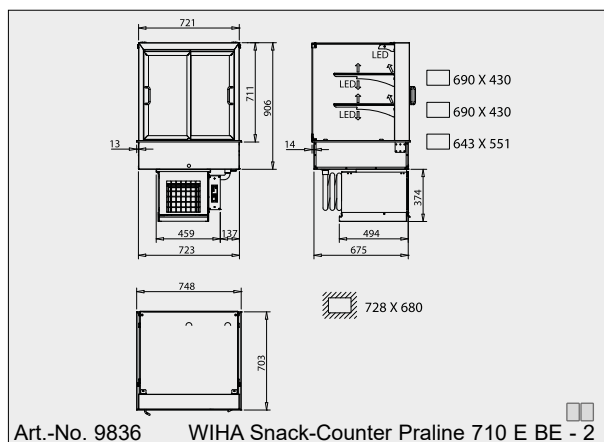
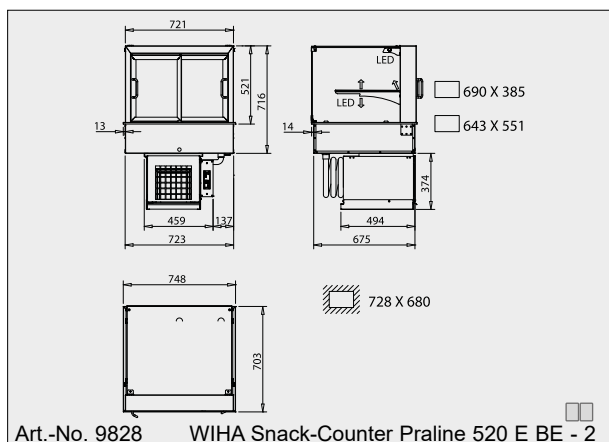
### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. A condensate pan is available as accessory.

## 5. Display Cases – refrigerated for serve-over



**5**  
Serve-Over  
Display Cases



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



Example of use Snack-Counter 710 S Praline



Example of use Snack-Counter 710 E Praline

## Snack-Counter 870 E BE-VT

Serve-over version with 3 intermediate shelves and deep cooling pan in GN size

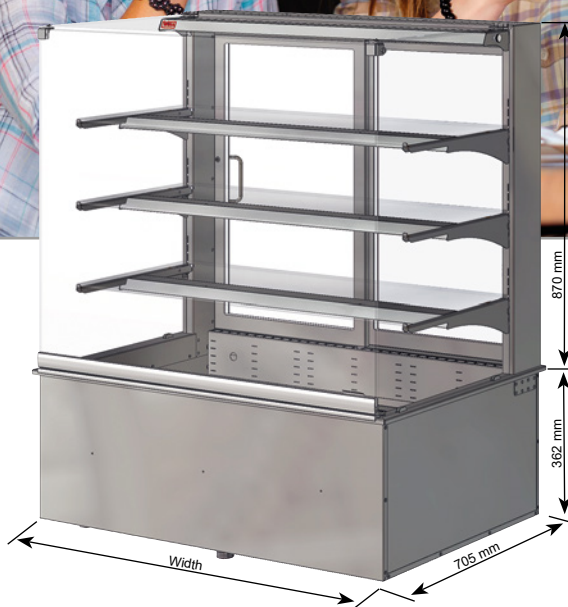









**5**  
Serve-Over  
Display Cases

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.



Snack-Counter 870 E BE-VT	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	 angular	 angular				
Serve-over version Height glass top 870 mm						
Snack-Counter 870 E BE-VT - 2 *	11508	11512	750	605 W	230V/325W	
Snack-Counter 870 E BE-VT - DT 2	11526	11527	750	605 W	230V/325W	
Snack-Counter 870 E BE-VT - 3	11509	11513	1075	605 W	230V/340W	
Snack-Counter 870 E BE-VT - 4	11510	11514	1400	825 W	230V/400W	
Snack-Counter 870 E BE-VT - 5	11511	11515	1725	1060 W	230V/530W	

WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting  
to the customer's drain  
Protective machine cover type 605  
Protective machine cover type 825–1060  
**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(see page 404)  
**Surcharge for WiHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")

**Art.-No.**  
**33196**  
  
**3815**  
**33194**  
**33195**  
**10197**  
  
**33577**  
  
**4711**

**Art.-No.**  
**10147**  
**30005**  
  
**9880**  
Note: GN1/1 and GN2/4 containers can be mounted directly,  
for smaller GN containers additional separator bars are required,  
see page 136.  
Display shelf, unperforated; Width=325 mm  
(Bearing rails no. 9880 must be ordered separately.)  
**6413**  
  
Suitable price label rails see page 136.



# 5. Display Cases – refrigerated

## for serve-over



### Description

Refrigerated display case with circulating air and recessed cooling pan for cooling beverages, salads, delicacies, cakes, cream cakes and snacks.  
On the customer side with angular glass construction made of safety glass.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.  
The vertical walls above the evaporator are provided with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–100 mm deep) can be mounted or display shelves (available as accessories) can be inserted.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. The evaporator can be folded down and away from the merchandise display for easy cleaning (MOVE-DOWN FUNCTION). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).  
The front glass pane on the customer side is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are also made of safety glass.

For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).  
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

#### For external cooling unit

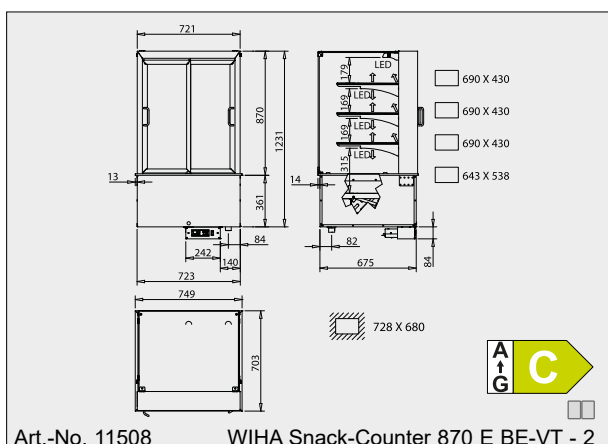
Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

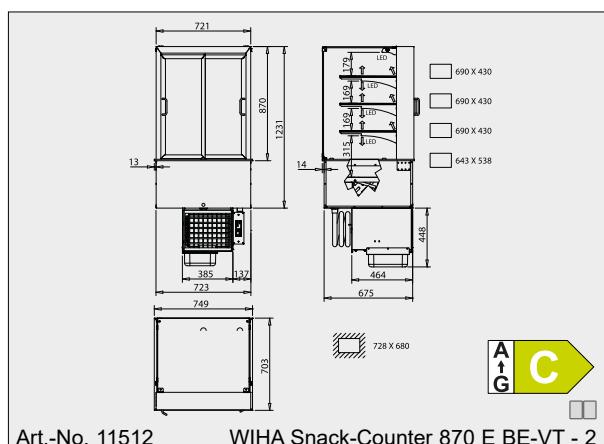
### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.  
A condensate pan is available as accessory.

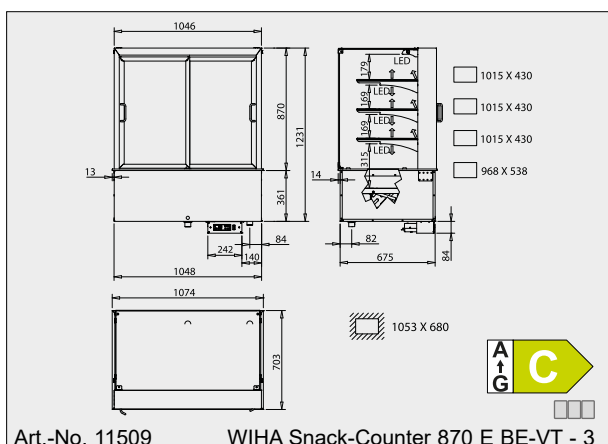
**5**  
Serve-Over  
Display Cases



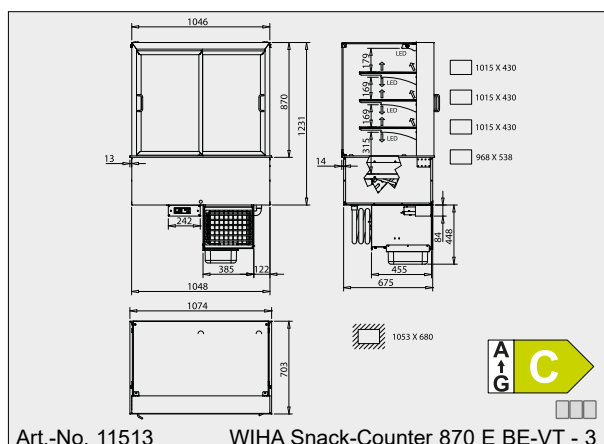
Art.-No. 11508 WIHA Snack-Counter 870 E BE-VT - 2



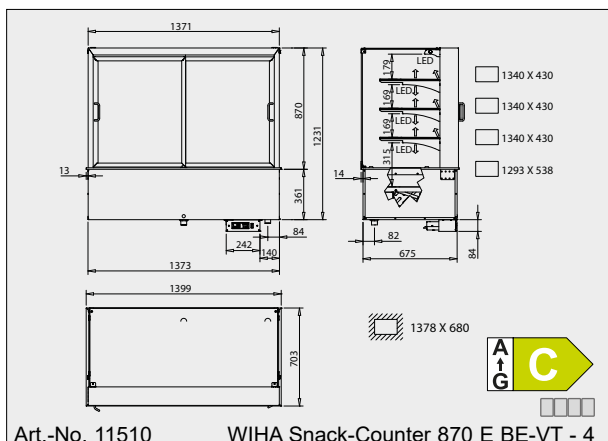
Art.-No. 11512 WIHA Snack-Counter 870 E BE-VT - 2



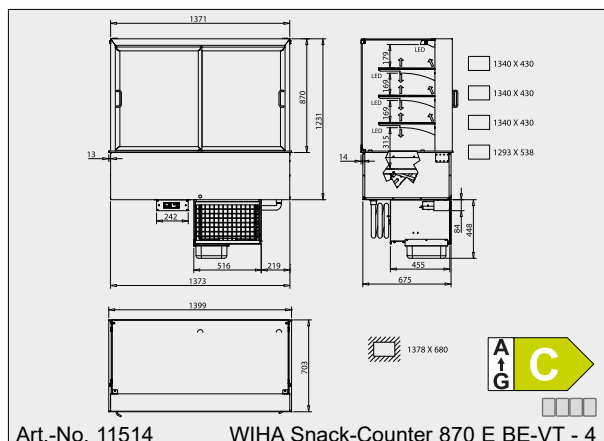
Art.-No. 11509 WIHA Snack-Counter 870 E BE-VT - 3



Art.-No. 11513 WIHA Snack-Counter 870 E BE-VT - 3



Art.-No. 11510 WIHA Snack-Counter 870 E BE-VT - 4



Art.-No. 11514 WIHA Snack-Counter 870 E BE-VT - 4

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Snack-Counter ECO 870 E BE-VT

Energy-saving refrigerated display case with deep cooling pan, insulating glazing on all sides and LED lighting

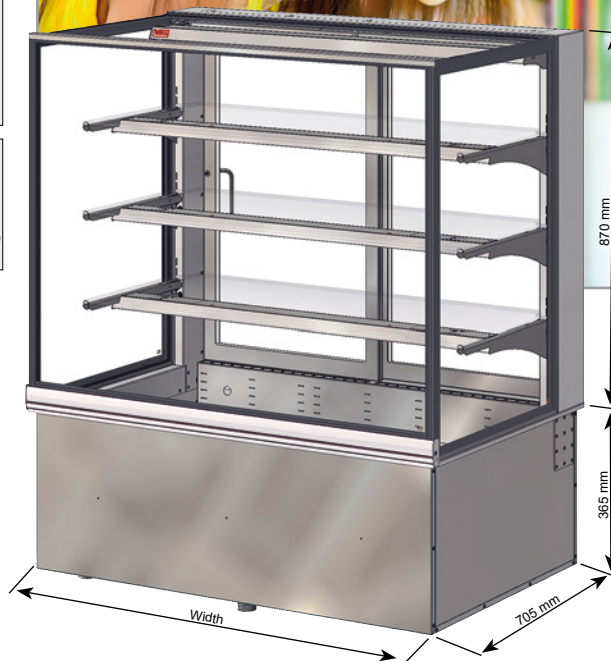


**5**  
Serve-Over  
Display Cases

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

Option: EASY-OPEN, see page 138.



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Snack-Counter ECO 870 E BE-VT  Serve-over version Height glass top 870 mm	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	angular	angular				
Snack-Counter ECO 870 E BE-VT - 2 *	25040	25044	750	605 W	230V/380W	
Snack-Counter ECO 870 E BE-VT - DT 2	25041	25045	750	605 W	230V/380W	
Snack-Counter ECO 870 E BE-VT - 3	25042	25046	1075	605 W	230V/440W	
Snack-Counter ECO 870 E BE-VT - 4	25043	25047	1400	825 W	230V/630W	

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm.

### Snack-Counter ECO

- Energy-saving
- All external glass panes made of insulating glass
- Low-maintenance LED lighting
- No condensation on the front glass pane! (\*)
- Front glass pane, side glass panes and upper glass pane made of double toughened safety glass (ESG)
- Longer operating life of the cooling unit (LONG-LIFE)
- Energy-saving EC fan motors (low voltage)
- Temperature: < 5 °C at an ambient temperature of 25 °C
- Lifiable evaporator for easy cleaning
- Coated lamellar evaporator
- Patented MOVE-DOWN and MOVE-AWAY TECHNOLOGY for easy cleaning

(\*) At setpoint 6 °C/AT 25 °C/RH. 70 %.

### Special Accessories

- Condensate pan mounted under the cooling unit
- Drain fitting 1 1/4" for connecting to the customer's drain
- Protective machine cover type 605
- Protective machine cover type 825
- Air cooler for operation with refrigerant CO<sub>2</sub> (see page 404)
- Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")
- Bearing rails for GN containers and shelves (1 pair)
- Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required, see page 136.
- Display shelf, unperforated; Width=325 mm (Bearing rails no. 9880 must be ordered separately.)
- Sliding door lockable
- Wing door DT lockable
- Option soft-close (soft-closing sliding doors)
- Suitable price label rails see page 136.

**Art.-No.**  
33196

3815

33194

33195

10197

33577

9880

6413

10147

30005

4711

# 5. Display Cases – refrigerated

## for serve-over



### Description

Energy-saving refrigerated display case with circulating air, recessed cooling pan and insulating glazing on all sides for cooling cakes, cream cakes and snacks. ECO-PLUS version with reduced energy consumption.

On the customer side, lateral and on top with insulating glazing made of safety glass.

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The vertical walls above the evaporator are provided with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–150 mm deep) can be mounted or display shelves (available as accessories) can be inserted.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

On the customer side, on the sides and on top with insulating glazing **made of double safety glass**. The front glass pane can be swung outwards for easy cleaning. The height adjustable shelves

are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

#### For external cooling unit

Delivery includes:

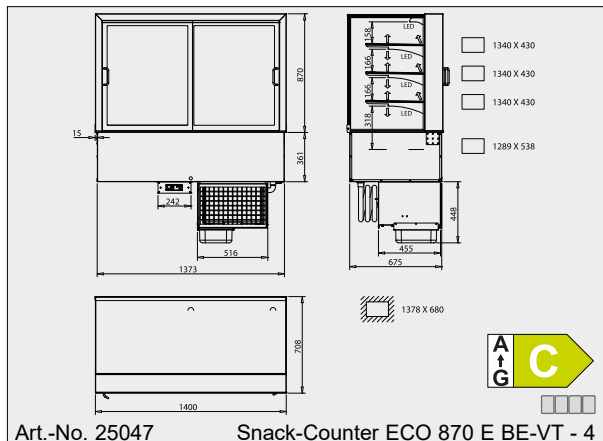
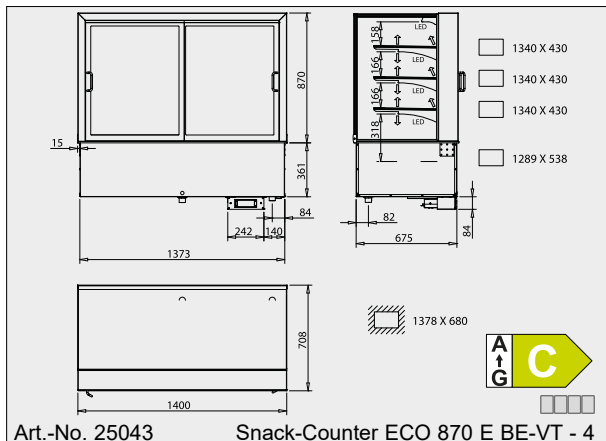
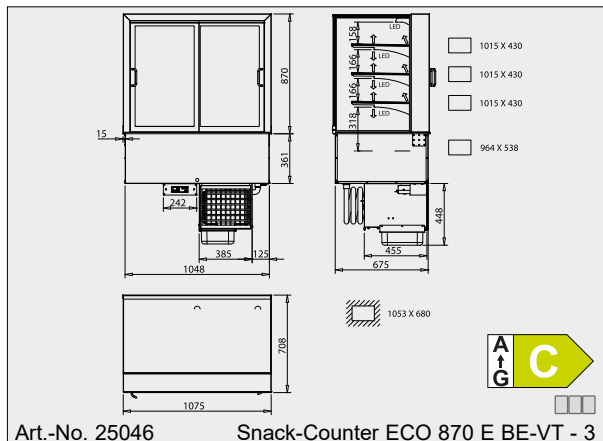
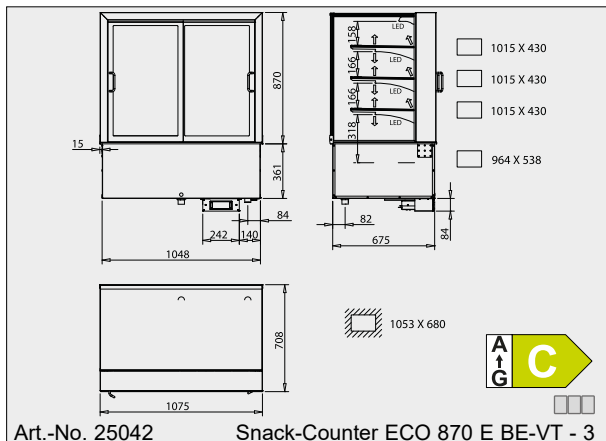
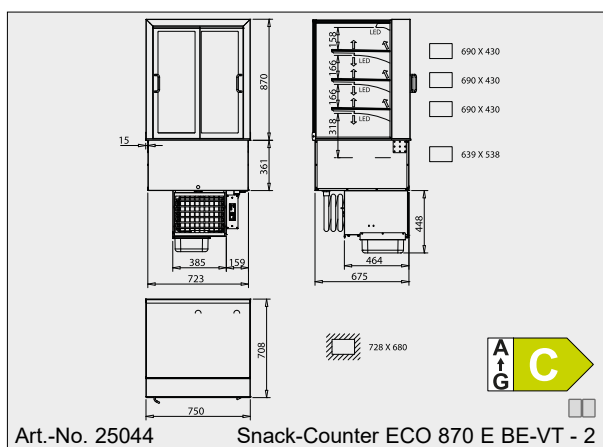
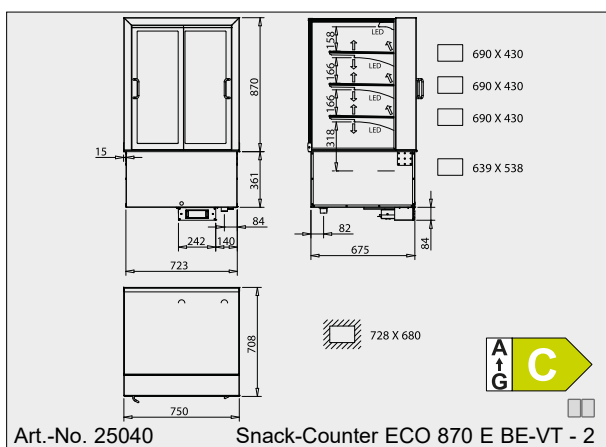
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.

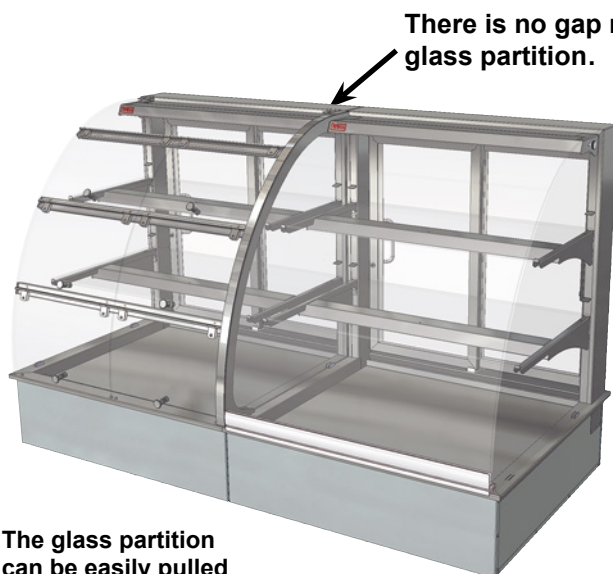
**5**  
Serve-Over  
Display Cases



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Snack-Counter Combinations

The flexible concept for refrigerated display cases



The glass partition can be easily pulled out for cleaning.

### Space-saving installation

Many different refrigerated display cases of the series "Snack-Counter" are now available in combined models. Without loss of space, open beverage display cases can be combined with self-service display cases, display cases for cakes with display cases for pralines and much more.

Even display cases with different temperature ranges can also be combined in this way.

Refrigerated display cases and non-refrigerated units of the series "Snack-Counter" can be combined, if they have the same height of the glass construction (520 mm, 710 mm or 870 mm) and the same glass form (round, angular, slanted).

Display cases of the series "Snack-Counter 870 E KO-VT" cannot be combined together.



### Design

Both Snack-Counters, which are mounted side by side, are equipped with a stainless steel mounting bracket on the connection side instead of the side pane. Between both stainless steel brackets is a shared glass partition for separation. This glass partition can be drawn out towards the customer side for cleaning. Delivery includes a decorative cover made of stainless steel for refrigerated display cases and neutral display cases without cooling system.

Optically, several Snack-Counters installed next to each other create ONE compact display case unit without disturbing gaps and with an enlarged display area for the goods.

### Calculation of the recess size

The necessary recess depth in the worktop is 680 mm. The recess length of the combination is the result of the sum of the recess length from each unit minus 3 mm per connection point. For example the recess length of the combination Snack-Counter 520 E BE - 3 and the Snack-Counter 520 E OK-BE - 2 can be calculated as follows:

$1053 \text{ mm} + 728 \text{ mm} - (1 \text{ connection} \times 3 \text{ mm}) = 1778 \text{ mm}$

The recess length is specified in the catalogue drawings.

### Surcharge for the connection of display cases

The refrigerated display cases to be combined are each equipped with a connector on the connection side.

A left and a right display case connector is necessary for the connection of two display cases.

Refrigerated display cases of the series "Snack-Counter" can be combined, which have the same height (520 mm or 710 mm or 870 mm) and the same glass construction (round or angular or slanted).

Display cases of the series "Snack-Counter 870 E KO-VT" cannot be combined together.

#### Model Art-No.

##### Round glass construction, 520 mm high

Connector 520 BE left	10112
Connector 520 BE right	10113
Connector 520 SB left	10116
Connector 520 SB right	10117

##### Angular glass construction, 520 mm high

Connector 520 E BE left	10052
Connector 520 E BE right	10053
Connector 520 E SB left	10056
Connector 520 E SB right	10057

##### Slanted glass construction, 520 mm high

Connector 520 S BE left	12011
Connector 520 S BE right	12012
Connector 520 S SB left	12013
Connector 520 S SB right	12014

##### Round glass construction, 710 mm high

Connector 710 BE left	10114
Connector 710 BE right	10115
Connector 710 SB left	10118
Connector 710 SB right	10119

##### Angular glass construction, 710 mm high

Connector 710 E BE left	10054
Connector 710 E BE right	10055
Connector 710 E SB left	10058
Connector 710 E SB right	10059

##### Slanted glass construction, 710 mm high

Connector 710 S BE left	12015
Connector 710 S BE right	12016
Connector 710 S SB left	12017
Connector 710 S SB right	12018

##### Angular glass construction, 870 mm high

Connector 870 E BE left	12021
Connector 870 E BE right	12022
Connector 870 E SB left	12019
Connector 870 E SB right	12020

(BE = Serve-over version; SB = Self-service version with flaps)

Note:

Refrigerated display cases cannot be combined together with heated display cases, because the difference in temperature is too high within the connection area. A combination between refrigerated display cases and non-cooled display cases is possible.

The display case combination will be delivered as prefabricated single units, so that they can be easily installed side by side into counter composition.



## 5. Display Cases – refrigerated

Snack-Counter accessories



### BLACK IS BEAUTIFUL

– because it sets clear accents



Other colours  
available on request.



5

Serve-Over  
Display Cases

#### Special accentuation of the products with black surfaces

Present your products in a particular ambience. The black surface is a real eye-catcher and moves your merchandise in its best light. Increase attention, sales, and profits with a black colour design. With black surfaces, a very high-quality food presentation is achieved at the point of sale. For the optimal presentation of snacks, suitable snack racks in black are available.

#### Description

All visible stainless-steel parts of the Snack-Counter display cases, such as cover frame, rear sliding door bracket, sliding door surrounding frame, glass consoles, light rails and glass holding profiles, are powder-coated in black.

Please ask for the price.

## Accessories Snack-Counter

#### Separator bars for Snack-Counter: KO-VT, BE-VT, SB-VT and SB-VT-RG

Separator bars are required to mount smaller GN containers (not for GN 1/1 and GN 2/4) in addition to the bearing rails (9880):

The recessed cooling pans of the Snack-Counter KO-VT, BE-VT, SB-VT and SB-VT-RG contain holes in the vertical walls for the bearing rails Art.-No. 9880. GN containers GN 1/1 and GN 2/4 or display shelves can be mounted directly on the bearing rails.

More separation for smaller GN containers can be achieved with additional GN bars.

The GN bar art.-no. 9654 is always used with a distance of 325 mm (GN 1/1). It is inserted in existing slots, so that it cannot be shifted.

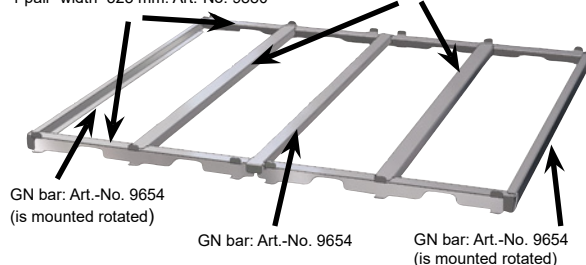
More separation can be achieved with GN standard bars art.-no. 1025.

Bearing rail GN 1 (1 pair, W=325 mm)  
Bearing rail GN 1.5 (1 pair, W=486 mm)  
GN bar with fixed position in the GN grid  
GN standard bar

**Art.-No.**  
**9880**  
**10507**  
**9654**  
**1025**

Bearing rails for GN containers and  
display shelves  
1 pair width=325 mm: Art.-No. 9880

GN standard bar: Art.-No. 1025



## Snack-Counter Price Label Rails

for refrigerated display cases

#### Description

The price rails are made of a stainless steel profile with transparent profile for 30 mm high slide-in price labels.

Price label rails for **Snack-Counter display cases:**

	<b>Art.-No.</b>
Price label rail glass shelf GN 1.5	<b>11240</b>
Price label rail glass shelf GN 2	<b>11241</b>
Price label rail glass shelf GN 3	<b>11242</b>
Price label rail glass shelf GN 4	<b>11243</b>
Price label rail glass shelf GN 5	<b>11244</b>

Price label rail lower display area GN 1.5	<b>11485</b>
Price label rail lower display area GN 2	<b>11486</b>
Price label rail lower display area GN 3	<b>11487</b>
Price label rail lower display area GN 4	<b>11488</b>
Price label rail lower display area GN 5	<b>11489</b>

Price label rail deep pan GN 1.5	<b>11260</b>
Price label rail deep pan GN 2	<b>11261</b>
Price label rail deep pan GN 3	<b>11262</b>
Price label rail deep pan GN 4	<b>11263</b>
Price label rail deep pan GN 5	<b>11264</b>



	<b>Art.-Nr.</b>
Price label rail deep pan with BE front pane GN 1.5	<b>11265</b>
Price label rail deep pan with BE front pane GN 2	<b>11266</b>
Price label rail deep pan with BE front pane GN 3	<b>11267</b>
Price label rail deep pan with BE front pane GN 4	<b>11268</b>
Price label rail deep pan with BE front pane GN 5	<b>11269</b>

Stop rails for **Snack-Counter display cases:**

	<b>Art.-No.</b>
Stop rail glass shelf GN 1.5	<b>22460</b>
Stop rail glass shelf GN 2	<b>9672</b>
Stop rail glass shelf GN 3	<b>9673</b>
Stop rail glass shelf GN 4	<b>9674</b>
Stop rail glass shelf GN 5	<b>9675</b>

### LED Technology

LED is the future for environment and profit!



Make a contribution to environmental and climate protection. In Germany, about 11 % of the electricity consumption is used for lighting. Because LEDs save very much energy, 15 billion kilowatt hours of electricity, seven and a half million tons of CO<sub>2</sub> or the power of nuclear power plant could be saved annually by the widespread use of LED lamps in Germany.

The refrigerated display cases of the series Snack-Counter, Euro-Counter and Front-Counter are available with efficient LED lighting! The LED technology is environmentally friendly and quickly pays for itself!

### Advantages of LED Technology

- **Power saving up to 60%**
- **Lifespan of the LEDs over 30000 hours**  
This reduces considerably the maintenance costs
- **Flicker-free light even at low temperatures**
- **High luminous efficiency in refrigeration units**  
The lower the temperature, the higher the luminous efficiency of LEDs – with fluorescent lamps this process is reversed
- **Gentle lighting**  
No negative effects for the merchandise due to ultraviolet or infrared radiation
- **Shock resistant**
- **Simple eco-friendly**  
Lower energy consumption, no mercury in the lamps, no hazardous waste disposal of used fluorescent lamps

**5**  
Serve-Over  
Display Cases

### The Choice is Yours!

Light is not always the same, therefore you can choose between 3 different LED lightings:

#### LED STANDARD

Very bright light with a colour temperature (light colour) of approx. 4000 K (neutral white).

#### LED BAKERY®

Efficient LED lamps for an optimal presentation of bakery products.

Warm light with a colour temperature (light colour) of approx. 2700 K (warm white).

#### Light Colour Adjustable (2700 K – 4500 K)

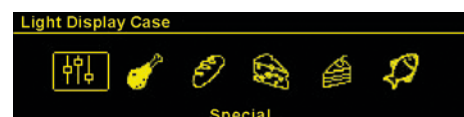
Food can be sold better if it looks fresh and appetizing. For a product to look fresh, the right lighting with the right light colour is extremely important.

A neutral white light is required for a fresh cream cake. Meat products look best with a very warm light colour. In most cases, marine animals need a cold white light.

If a refrigerated display case is used for different foods depending on the time of day or season, an adjustable light colour is important for the continuous sales success.

The optimally adapted light colour can be set directly for meat, bakery products, cheese, cakes and seafood. For special cases, the light colour can be adjusted continuously.

Delivery includes controller with graphic display for adjusting the colour of the light.



## 5. Display Cases – refrigerated

accessories



<b>LED BAKERY</b> (2700 K)						
<b>Length</b>	<b>1 Level</b>		<b>2 Levels</b>		<b>3 Levels</b>	<b>4 Levels</b>
GN 1.5	18146		18155		18164	18173
GN 2	18147		18156		18165	18174
GN 3	18148		18157		18166	18175
GN 4	18149		18158		18167	18176
GN 5	18150		18159		18168	18177
EN 400	18151		18160		18169	18178
EN 600	18190		18191		18192	18193
EN 800	18152		18161		18170	18179
EN 1000	18182		18183		18184	18185
EN 1200	18153		18162		18171	18180
EN 1600	18154		18163		18172	18181

Prices are an additional charge to the standard led lighting.

<b>Light colour adjustable</b> (2700 K – 4500 K)						
<b>Length</b>	<b>1 Level</b>		<b>2 Levels</b>		<b>3 Levels</b>	<b>4 Levels</b>
GN 1.5	18374		18383		18392	18432
GN 2	18375		18384		18393	18433
GN 3	18376		18385		18394	18434
GN 4	18377		18386		18395	18435
GN 5	18378		18387		18396	18436
EN 400	18379		18388		18397	18437
EN 600	18194		18195		18196	18197
EN 800	18380		18389		18398	18438
EN 1000	18186		18187		18188	18189
EN 1200	18381		18390		18399	18439
EN 1600	18382		18391		18431	18440

Prices are an additional charge to the standard led lighting.

## EASY-OPEN Option

With the EASY-OPEN option, the front glass pane of larger display cases can also be opened more easily by just one person.

Furthermore, devices with this option are equipped with an additional light strip on the customer side.

Only available for the following display cases:

Snack-Counter ECO BE,  
Snack-Counter ECO BE-VT,  
Snack-Counter ECO 870 E BE-VT,  
Euro-Counter ECO BE,  
Euro-Counter ECO E BE XXL and  
Euro-Counter ECO 870 E BE.

<b>EASY-OPEN Option</b> <b>Length</b>	<b>Art.-No.</b>
GN 1.5	18324
GN 2	18325
GN 3	18326
GN 4	18327
GN 5	18328
EN 400	18329
EN 600	18199
EN 800	18330
EN 1000	18220
EN 1200	18331
EN 1600	18346
EN 1600 D	33169

### Euro-Counter 280 E BE SLIDE OUT 1000

Refrigerated display case for cream cakes



*Also available in black on request.*



**5**  
Serve-Over  
Display Cases

#### Cakes and pies perfectly presented!

- Perfect insight thanks to a low glass construction
- Practical drawer with soft-close enables a quick and easy operation
- DROP-IN – simple installation from above
- Energy saving double glazing glass construction with bright LED lighting
- Gentle cooling prolongs the freshness of the goods
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

#### Optimal presentation with a low glass construction

The Euro-Counter 280 E BE SLIDE OUT 1000 allows your client a perfect insight, especially from above, thank to its low glass construction. In combination with the bright LED lighting, the products are staged in a sales-effective manner on the up to six cakes-capacity drawer.

The view from above will help your client to gain a better overview on the presented selection and will make his choice to become a special experience.



#### Drawer with SOFT-CLOSE

The drawer is rested on robust and reliable ball bearing mounted rollers for an easy operation. When pushed back into the counter, the additional soft-close feature gently slows down the drawer before arriving in its final position. It is then slowly pulled into the final position.



#### Bright LED Lighting

The interior is equipped with two stripes of bright LED lights, enabling a perfect illumination of the goods.

#### Easy Cleaning



After having fully pulled out and removed the drawer and the lower base plates for the merchandise, the evaporator can be lifted up for cleaning or servicing. It is locked in the top position via gas pressure springs. In this position, the pan bottom is also fully accessible for cleaning. The front glass pane can be swung outwards for easy cleaning.



## 5. Display Cases – refrigerated

### for serve-over



Euro-Counter 280 E BE SLIDE OUT 1000	For external cooling unit with controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Serve-over version Height glass top 280 mm					
Euro-Counter 280 E BE SLIDE OUT 1000	6350	6351	1122	370 W	230V/330W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

## Special Accessories

Condensate pan mounted under the cooling unit  
**Art.-No. 33196**

Drain fitting 1 1/4" for connecting  
to the customer's drain  
**3815**  
Protective machine cover type 370  
**33194**

**Surcharge for WIHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")  
**Art.-No. 33577**

Price label rail pull-out drawer 1000  
**6440**  
Price label rail lower display area E-C 1000  
**33494**

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

## Description

Refrigerated display case with circulating air and merchandise drawer on the operator side for cooling cakes, cream cakes and snacks. The customer side has an angular glass construction made of insulating glazing.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

The glass pane of the drawer is made of safety glass. For good illumination, protected LED lights (standard colour: white) are mounted above the merchandise drawer. The circumferential mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a pull-out merchandise drawer. The merchandise drawer is fitted out with robust stainless steel roller drawers with overlength (load capacity 100 kg). To clean the pan bottom, the lower covers can be removed after the drawer has been pulled out. Then the circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

On the customer side and on the sides, the EURO-Counter SLIDE OUT 1000 is equipped with insulating glazing made of laminated safety glass. The front glass pane can be swung outwards for easy cleaning.

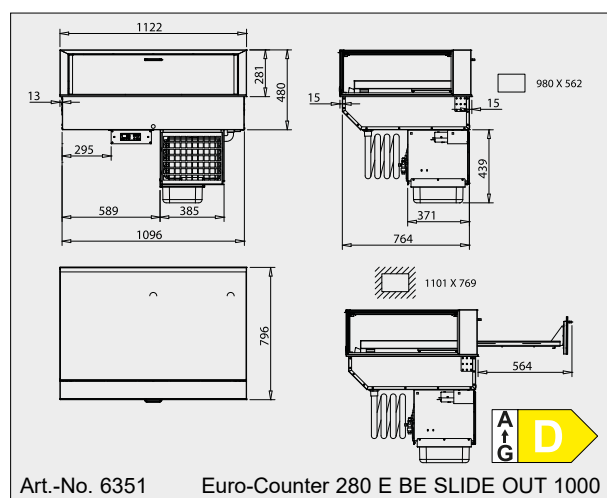
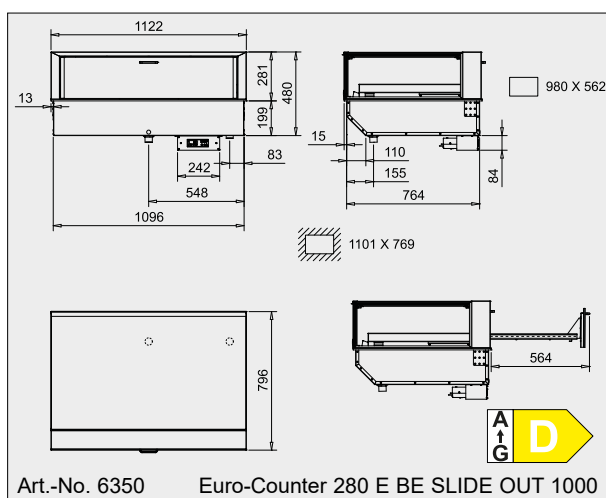
For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

## Cooling Unit Model

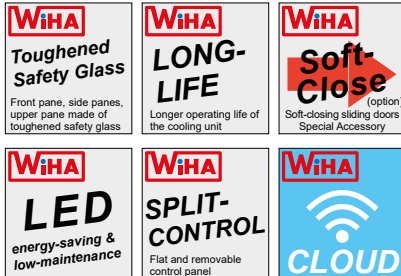
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.  
A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery.

## Euro-Counter Praline 280 E BE SLIDE OUT 1000

Climate display case for pralines and chocolate



*Also available in black on request.*

### Pralines and chocolate perfectly presented!

- Perfect insight thanks to a low glass construction
- Practical drawer with soft-close enables a quick and easy operation
- Optimum climate for pralines and chocolate
- DROP-IN – simple installation from above
- Merchandise drawer with soft closing mechanism (Soft-Close)
- With highly luminous LED lighting
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**

### Optimal presentation with a low glass construction

The Euro-Counter Praline 280 E BE SLIDE OUT 1000 allows your client a perfect insight, especially from above, thank to its low glass construction.

In combination with the bright LED lighting, the chocolate and chocolates products are staged in a sales-effective manner on the pull-out drawer.

The view from above will help your client to gain a better overview on the presented chocolate and pralines selection and will make his choice to become a special experience.

### Drawer with SOFT-CLOSE

The drawer is rested on robust and reliable ball bearing mounted rollers for an easy operation. When pushed back into the counter, the additional soft-close feature gently slows down the drawer before arriving in its final position. It is then slowly pulled into the final position.

### Easy Cleaning

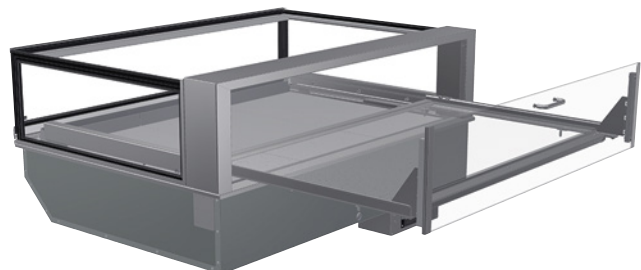
After having fully pulled out and removed the drawer and the lower base plates for the merchandise, the evaporator can be lifted up for cleaning or servicing. It is locked in the top position via gas pressure springs. In this position, the pan bottom is also fully accessible for cleaning. The front glass pane can be swung outwards for easy cleaning.

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.



Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.





### Bright LED Lighting

The interior is equipped with two stripes of bright LED lights, enabling a perfect illumination of the goods.

## 5. Display Cases – refrigerated

### for serve-over



Euro-Counter Praline 280 E BE SLIDE OUT 1000	For external cooling unit with controller	With cooling unit and controller	Width [mm]	Cooling power [-15°ET]	Connection
	 angular	 angular			
Serve-over version Height glass top 280 mm					
Euro-Counter Praline 280 E BE SLIDE OUT 1000	33349	33350	1122	300 W	230V/270W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

Condensate pan mounted under the cooling unit  
Art.-No. 33196  
Drain fitting 1 1/4" for connecting  
to the customer's drain  
Art.-No. 3815  
Protective machine cover type 300  
Art.-No. 33194

Surcharge for WIHA CLOUD CONTROL  
(not possible together with option "adjustable light colour")  
Art.-No. 33577

Price label rail pull-out drawer 1000  
Art.-No. 6440  
Price label rail lower display area E-C 1000  
Art.-No. 33494

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

5

Serve-Over  
Display Cases

### Description

Climate display case with circulating air and merchandise drawer on the operator side for pralines and chocolate. The customer side has an angular glass construction made of insulating glazing.  
Merchandise temperatures: approx. 16°C to 18°C at 25°C/60% relative humidity.  
Humidity: approx. 60% to 65%.  
Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a pull-out merchandise drawer. The merchandise drawer is fitted out with robust stainless steel roller drawers with overlength (load capacity 100 kg). To clean the pan bottom, the lower covers can be removed after the drawer has been pulled out. Then the circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.  
On the customer side and on the sides, the EURO-Counter Praline SLIDE OUT 1000 is equipped with insulating glazing made of laminated safety glass. The front glass pane can be swung outwards for easy cleaning.

The glass pane of the drawer is made of safety glass. For good illumination, protected LED lights (standard colour: white) are mounted above the merchandise drawer. The circumferential mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).  
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

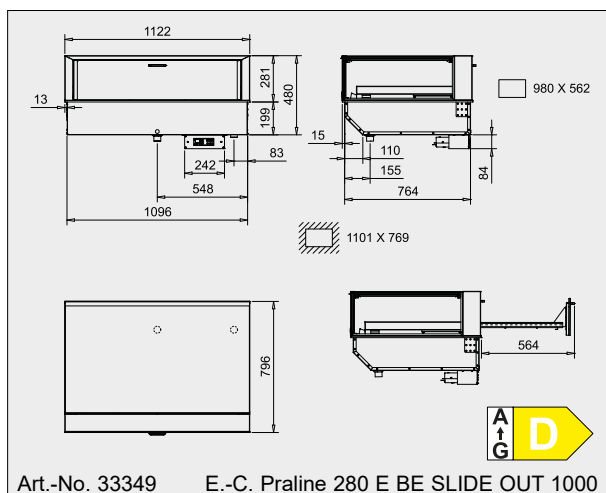
#### For external cooling unit

Delivery includes:

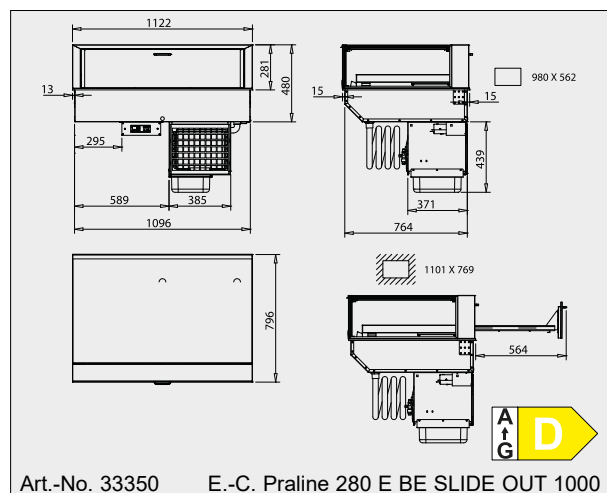
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.  
A condensate pan is available as accessory.



Art.-No. 33349 E.-C. Praline 280 E BE SLIDE OUT 1000



Art.-No. 33350 E.-C. Praline 280 E BE SLIDE OUT 1000

The drawings are shown with special accessory that is not included in the scope of delivery.

## Euro-Counter BE

Two or three refrigerated levels for Euro-Norm trays

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

**WiHA**  
**Soft-Close**  
(option)  
Soft-closing sliding doors  
Special Accessory

**WiHA**  
**CLOUD**

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

**WiHA**  
**Toughened Safety Glass**  
Front pane, side panes, upper pane made of toughened safety glass

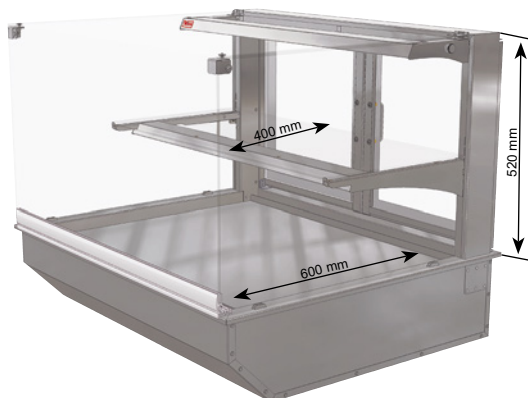
**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**MOVE-AWAY**  
Patented

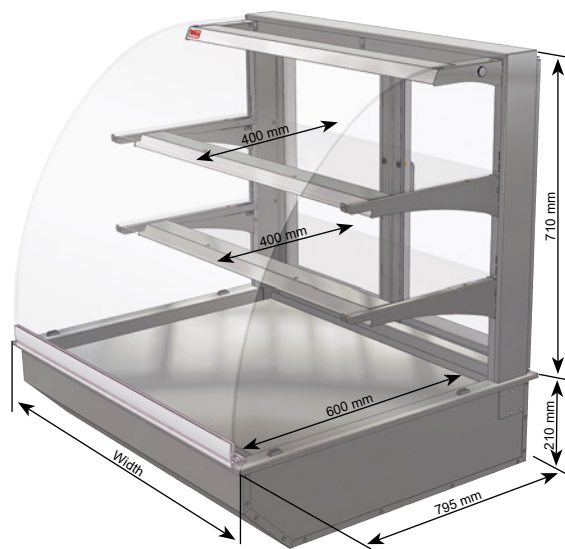
**WiHA**  
**LED**  
energy-saving & low-maintenance

Base element UTB 51 optionally available, see table on page 406.

Option: Light colour adjustable, see page 138.



**2 refrigerated levels for Euro-Norm trays (400 mm x 600 mm)**



**3 refrigerated levels for Euro-Norm trays (400 mm x 600 mm)**

**5**  
Serve-Over Display Cases

Euro-Counter 520 BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
Serve-over version Height glass top 520 mm	round	angular	slanted	round	angular	slanted			
Euro-Counter 520 BE - DT 400 *	----	17335	17337	----	17336	17338	522	370 W	230V/335W
Euro-Counter 520 BE - DT 800	10220	10401	17300	10222	10403	17302	922	370 W	230V/350W
Euro-Counter 520 BE - 1200	10221	10402	17301	10223	10404	17303	1322	450 W	230V/400W
Euro-Counter 520 BE - 1600	10670	10671	10672	10680	10681	10682	1722	605 W	230V/500W
Euro-Counter 520 BE - 1600 D **	14801	14803	14805	14802	14804	14806	1722	605 W	230V/500W
Door opening > 400 mm									
Euro-Counter 520 BE - 800	22448	11588	22449	22450	22451	22452	922	370 W	230V/350W

The FRESHNESS SYSTEM (circulated air disinfection), WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

The version "DT" has wing doors on the operator side instead of sliding doors.

\* Not available with FRESHNESS SYSTEM.

\*\* Two temperature zones.

Euro-Counter 710 BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
Serve-over version Height glass top 710 mm	round	angular	slanted	round	angular	slanted			
Euro-Counter 710 BE - DT 400 *	----	17339	17341	----	17340	17342	522	370 W	230V/350W
Euro-Counter 710 BE - DT 800	10230	10405	17304	10232	10407	17306	922	450 W	230V/480W
Euro-Counter 710 BE - 1200	10231	10406	17305	10233	10408	17307	1322	605 W	230V/600W
Euro-Counter 710 BE - 1600	10673	10674	10675	10683	10684	10685	1722	825 W	230V/715W
Euro-Counter 710 BE - 1600 D **	14807	14809	14811	14808	14810	14812	1722	605 W	230V/670W
Door opening > 400 mm									
Euro-Counter 710 BE - 800	22453	11594	22454	22455	22456	22457	922	450 W	230V/480W

The FRESHNESS SYSTEM (circulated air disinfection), WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

The version "DT" has wing doors on the operator side instead of sliding doors.

\* Not available with FRESHNESS SYSTEM.

\*\* Two temperature zones.



# 5. Display Cases – refrigerated

for serve-over



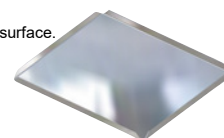
## Special Accessories

Condensate pan mounted under the cooling unit	<b>Art.-No.</b> <b>33266</b>
Condensate pan mounted under the cooling unit (2 temperature zones)	<b>33196</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>3815</b>
Protective machine cover type 370–605	<b>8179</b>
Protective machine cover type 605 (for models 520/710 BE - 1600 D)	<b>33194</b>
Protective machine cover type 825	<b>8181</b>
<b>Air cooler for operation with refrigerant CO<sub>2</sub></b>	<b>10197</b>
(price per air cooler, model 1600 D with 2 air coolers, see page 404)	
<b>Surcharge for WIHA CLOUD CONTROL</b>	<b>33577</b>
(not possible together with option "adjustable light colour")	
Sliding door lockable	<b>10147</b>
Wing door DT lockable	<b>30005</b>
Option soft-close (soft-closing sliding doors)	<b>4711</b>
<b>Patented WIHA FRESHNESS SYSTEM</b> see page 124.	
Suitable price label rails see page 157.	
Display case connectors Euro-Counter see page 156.	

## Display Trays

Design: Made entirely of stainless steel, ground surface. Set on edge on 4 sides, open corners.

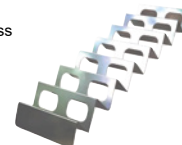
<b>Dimensions</b>	<b>Art.-No.</b>
600 x 400 x 10 mm	<b>3670</b>
600 x 200 x 10 mm	<b>3671</b>
400 x 400 x 10 mm	<b>3655</b>



## Snack Racks

For presentation of snacks. Made entirely of stainless steel, model with 7 or 5 compartments.

<b>Dimensions</b>	<b>Art.-No.</b>
90 x 595 mm	<b>2676</b>
180 x 595 mm	<b>2681</b>
180 x 390 mm	<b>2682</b>



## Description

Refrigerated display case with circulating air for cooling cakes, cream cakes and snacks. On the customer side with rounded, angular or slanted glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION). The front glass pane is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are also made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Euro-Norm dimensions (400 mm x 600 mm or 400 mm x 300 mm). The mounting lip makes installation easy. The shelves can be set at an angle, which means better presentation.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

**Version DT 400:**

Wing door can also be hinged on the right side; hinges are included.

**Version DT:**

The operator side has wing doors made of insulating glass.

**Otherwise:**

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

**Version 1600 D:**

The refrigerated display case is divided with a glass partition in the middle. Both halves can be operated with different temperatures (2 thermostats).

**For External Cooling Unit**

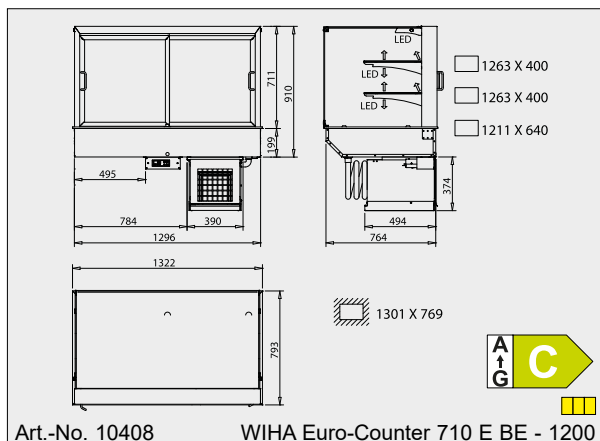
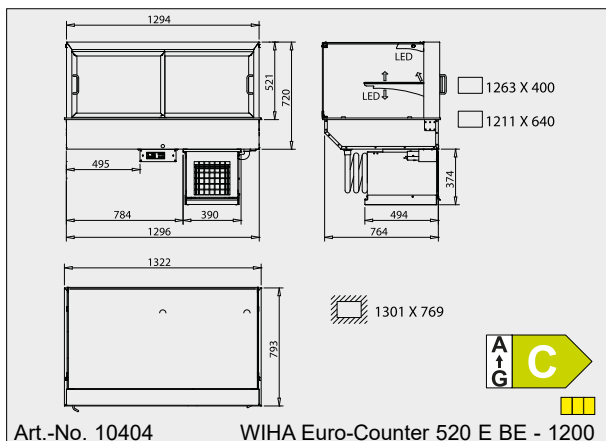
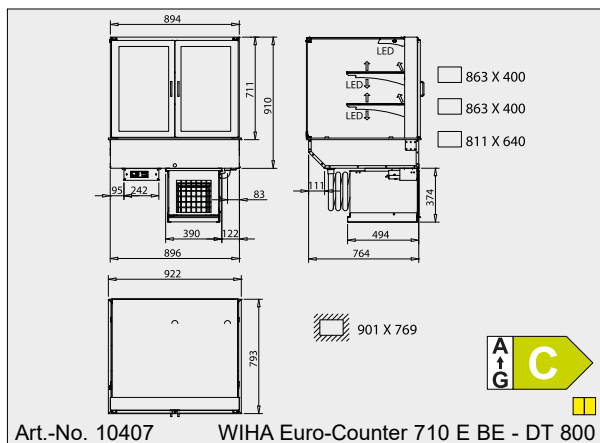
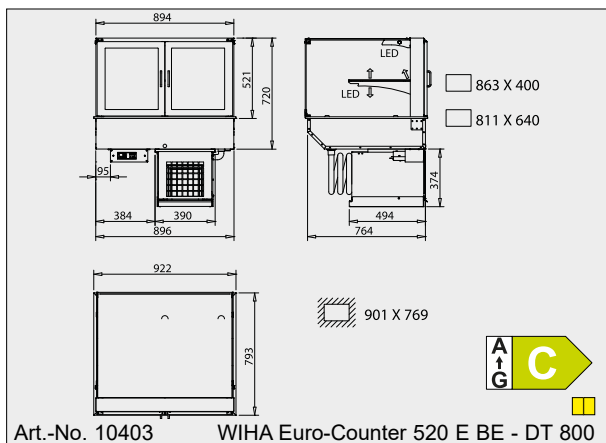
Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

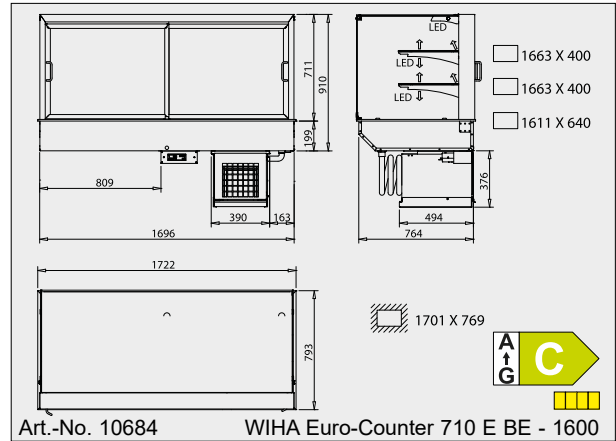
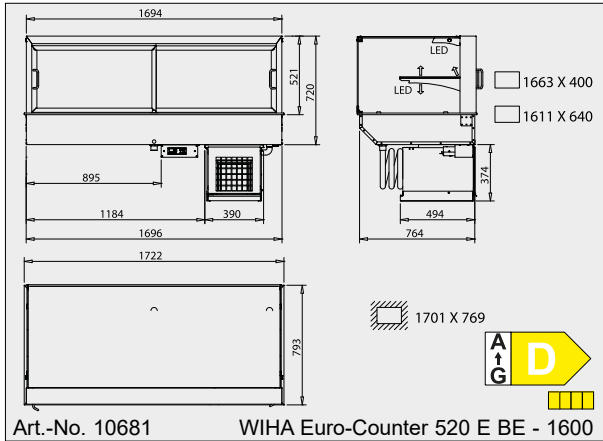
## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## ECO-PLUS

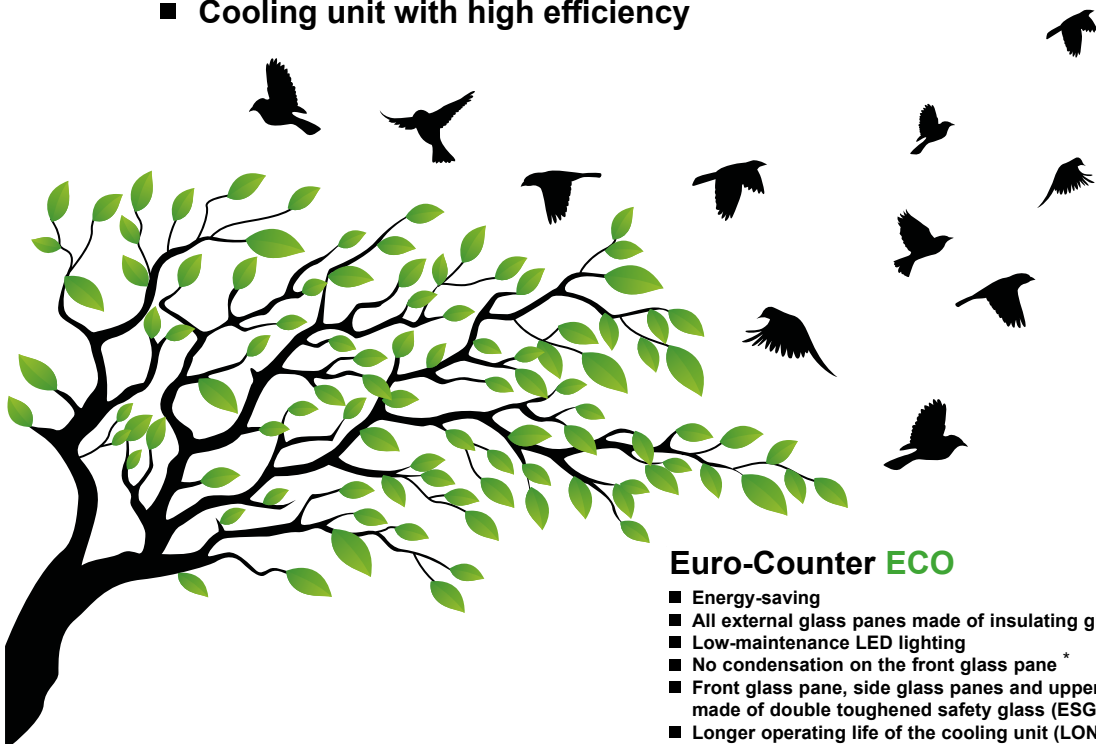
For environment and climate!



### ECO-PLUS

All refrigerated display cases, labelled with the ECO symbol, have been optimised for lower energy consumption:

- All external panes made of high-quality insulating glass
- Energy-efficient LED lighting
- Energy-saving EC fan motors
- Cooling unit with high efficiency



### Euro-Counter ECO

- Energy-saving
- All external glass panes made of insulating glass
- Low-maintenance LED lighting
- No condensation on the front glass pane \*
- Front glass pane, side glass panes and upper glass pane made of double toughened safety glass (ESG)
- Longer operating life of the cooling unit (LONG-LIFE)
- Sliding doors easily removable for cleaning
- Energy-saving EC fan motors (low voltage)
- Temperature: < 5 °C at an ambient temperature of 25 °C
- Liftable evaporator for easy cleaning
- Coated lamellar evaporator
- Patented MOVE-DOWN and MOVE-AWAY TECHNOLOGY for easy cleaning

\* At setpoint 6 °C/AT 25 °C/RH. 70 %.

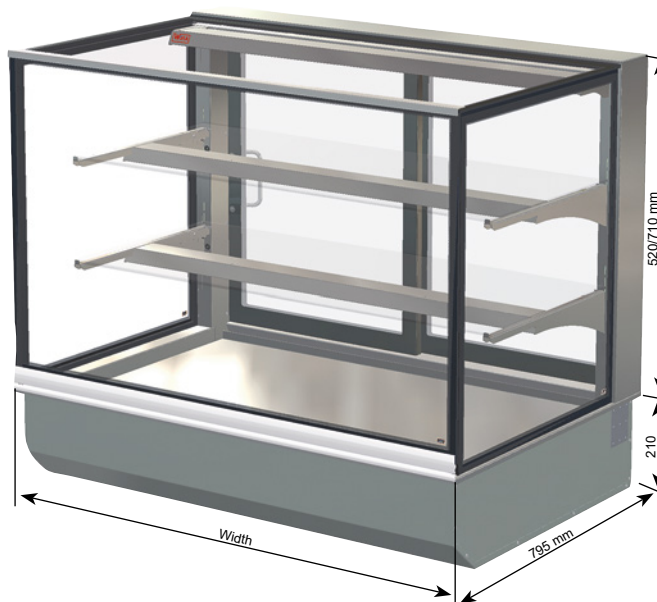
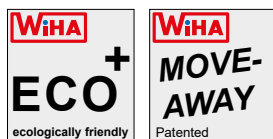
## 5. Display Cases – refrigerated

for serve-over



### Euro-Counter ECO E BE

Energy-saving refrigerated display case with insulating glazing on all sides and LED lighting



**NEW!**  
With WiHA CLOUD CONTROL, optionally available, more info on page 432.

Option: EASY-OPEN, see page 138.

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

Euro-Counter ECO 520 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
Serve-over version Height glass top 520 mm					
Euro-Counter ECO 520 E BE - DT 400 *	17296	17297	522	370 W	230V/325W
Euro-Counter ECO 520 E BE - DT 800	11579	12043	922	370 W	230V/330W
Euro-Counter ECO 520 E BE - 1200	11580	12044	1322	450 W	230V/340W
Euro-Counter ECO 520 E BE - 1600	11581	12045	1725	605 W	230V/420W
Euro-Counter ECO 520 E BE - 1600 D **	22340	22341	1725	605 W	230V/420W

The FRESHNESS SYSTEM (circulated air disinfection), WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors. \* Not available with FRESHNESS SYSTEM. \*\* Two temperature zones.

Euro-Counter ECO 710 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
Serve-over version Height glass top 710 mm					
Euro-Counter ECO 710 E BE - DT 400 *	17298	17299	522	370 W	230V/330W
Euro-Counter ECO 710 E BE - DT 800	11582	12046	922	450 W	230V/335W
Euro-Counter ECO 710 E BE - 1200	11583	12047	1322	605 W	230V/410W
Euro-Counter ECO 710 E BE - 1600	11584	12048	1725	825 W	230V/580W
Euro-Counter ECO 710 E BE - 1600 D **	22342	22343	1725	605 W	230V/520W
Euro-Counter ECO 710 E BE - DT 600 L *	17292	17293	722	370 W	230V/330W
Euro-Counter ECO 710 E BE - 1200 L *	17294	17295	1322	450 W	230V/345W

The FRESHNESS SYSTEM (circulated air disinfection), WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors. \* Not available with FRESHNESS SYSTEM. \*\* Two temperature zones.

### Special Accessories

Condensate pan mounted under the cooling unit  
Condensate pan mounted under the cooling unit (2 temperature zones)

Drain fitting 1 1/4" for connecting to the customer's drain

Protective machine cover type 370–605  
Protective machine cover type 605 (for models ECO 520/710 E BE - 1600 D)  
Protective machine cover type 825

Art.-No.  
33266  
33196

3815

8179

33194  
8181

Air cooler for operation with refrigerant CO<sub>2</sub> (price per air cooler, model 1600 D with 2 air coolers, see page 404)  
Surcharge for WiHA CLOUD CONTROL (not possible together with option "adjustable light colour")

Sliding door lockable  
Wing door DT lockable  
Option soft-close (soft-closing sliding doors)  
Suction cup with handle (for easy opening of the front pane)

Patented WiHA FRESHNESS SYSTEM see page 124.  
Suitable price label rails see page 157.

Art.-No.  
10197  
33577

10147

30005

4711

6244

### Description

Energy-saving refrigerated display case with circulating air and insulating glazing on all sides for cooling cakes, cream cakes and snacks. ECO-PLUS version with reduced energy consumption. On the customer side, lateral and on top with insulating glazing made of safety glass. Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION). On the customer side, on the sides and on top with insulating glazing **made of double safety glass**. The front glass pane can be swung outwards for easy cleaning. The height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Euro-Norm dimensions (400 mm x 600 mm or 400 mm x 300 mm). The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

#### Version 1600 D:

The refrigerated display case is divided with a glass partition in the middle. Both halves can be operated with different temperatures (2 thermostats).

#### For external cooling unit

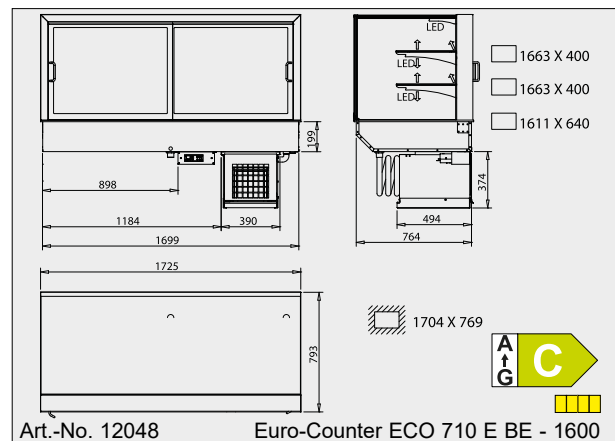
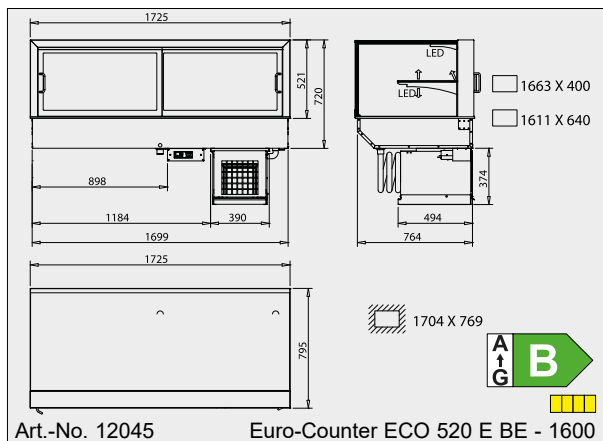
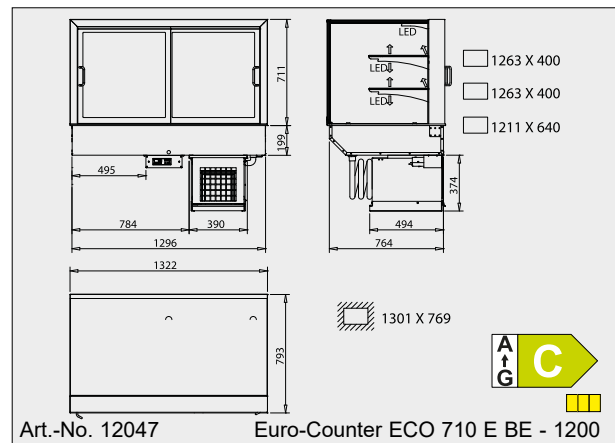
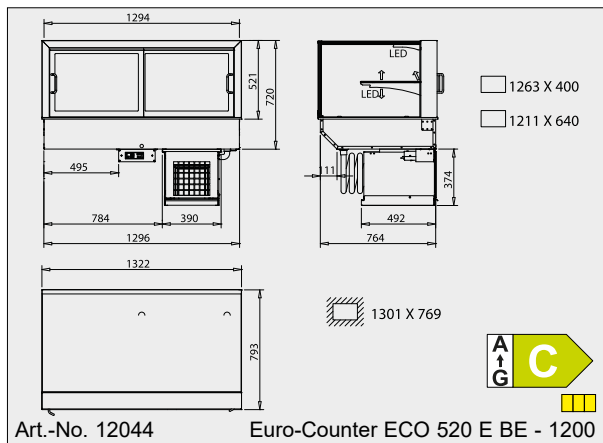
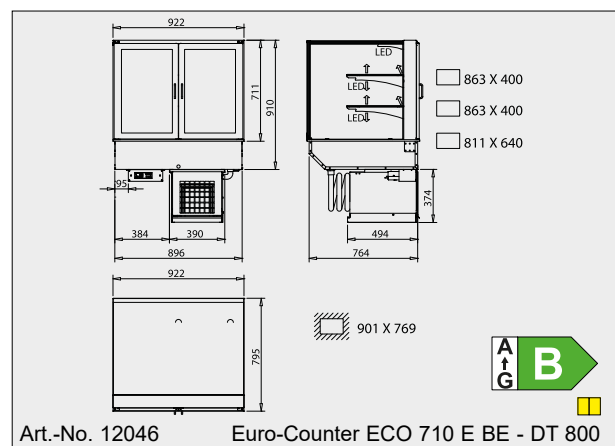
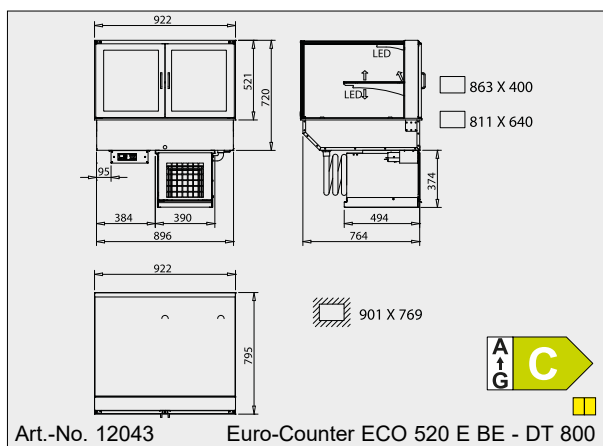
Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 5. Display Cases – refrigerated

for serve-over



### Euro-Counter XXL 1000

Optimal use for bakery and pastry shop

**NEW!**

With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



### XXL sliding door with extra-large door opening

- Comfort sliding door with synchronous run
- Easier and faster operation
- XXL door opening – enables that two employees can work simultaneously
- Allows easy removal even from the middle of the display area
- Easy opening and closing
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app



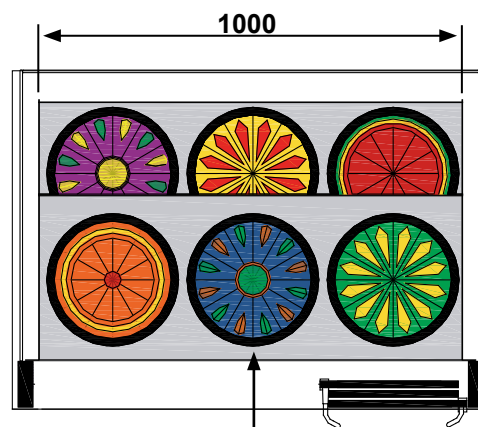
### Optimal use for bakery and pastry shop:

#### for cream cakes \*:

- 2. intermediate shelf: 3 cream cakes
- 1. intermediate shelf: 3 cream cakes
- lower display area: 6 cream cakes

**12 cream cakes**

\* ø cream cake approx. 280 mm, ø cake plate approx. 300 mm

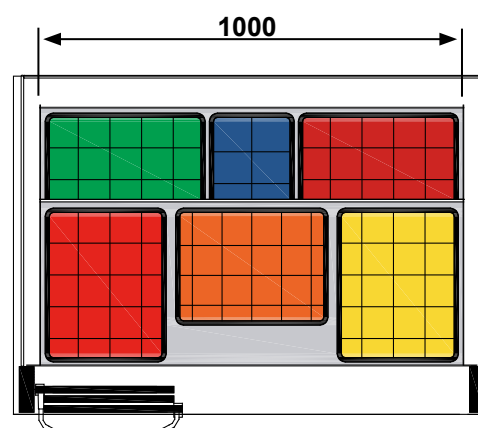


Goods can be easily taken out also from the middle of the display area.

#### for baking trays:

- 2. intermediate shelf: 3x40/30
- 1. intermediate shelf: 3x40/30
- lower display area: 2x60/40 1x60/20

**1.32 m² area**



Version ECO: EASY-OPEN option, see page 138.

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

Available with simple glazing and insulating glazing.

Euro-Counter XXL 1000	For external cooling unit incl. controller	With cooling unit and controller			
Model	Art.-No.	Art.-No.	Width [mm]	Cooling power [-10°ET]	Connection
Euro-Counter 520 E BE XXL 1000	19029	19030	1122	450 W	230V/375W
Euro-Counter 710 E BE XXL 1000	19031	19032	1122	605 W	230V/490W
Euro-Counter <b>ECO</b> 520 E BE XXL 1000	19033	19034	1122	450 W	230V/330W
Euro-Counter <b>ECO</b> 710 E BE XXL 1000	19035	19036	1122	605 W	230V/410W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

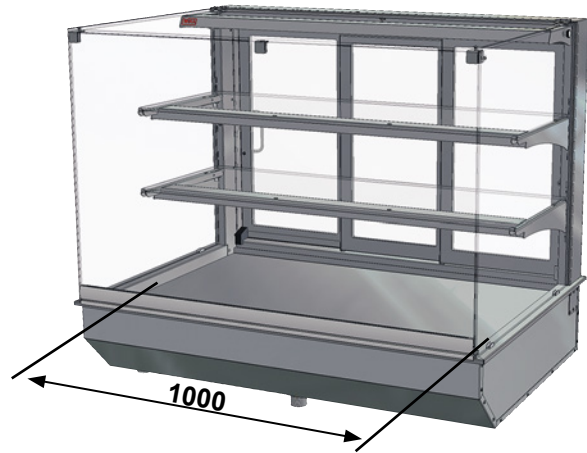
Condensate pan mounted under the cooling unit	<b>Art.-No.</b>
Condensate pan mounted under the cooling (type 605)	<b>33266</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>33196</b>
Protective machine cover type 450/605	<b>3815</b>
Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")	<b>33194</b>
Price label rail lower display area	<b>33577</b>
Price label rail glass shelf	<b>33494</b>
	<b>11284</b>

### Description

Refrigerated display case with circulating air for cooling cakes, cream cakes and snacks and with XXL sliding door technology with extra-large door opening.  
On the customer side with angular glass construction made of safety glass or with insulating glazing made of safety glass.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Euro-Counter E BE XXL 1000:  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Euro-Counter ECO E BE XXL 1000:  
Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open.  
The front glass pane of the Euro-Counter XXL is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are also made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf.  
The Euro-Counter ECO XXL is equipped with insulating glazing made of laminated safety glass on the customer side, on the sides and on top. The front glass pane can be swung outwards for easy cleaning. The height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf.  
Simple and fast operation thanks to the XXL sliding door technology. The sliding door technology allows the easy removal of goods even from the middle of the merchandise display.



The shelves are suitable for Euro-Norm dimensions. The mounting lip makes installation easy.  
A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).  
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### Design sliding door

The operator side has large XXL sliding doors made of insulating glass with extra-large door opening.

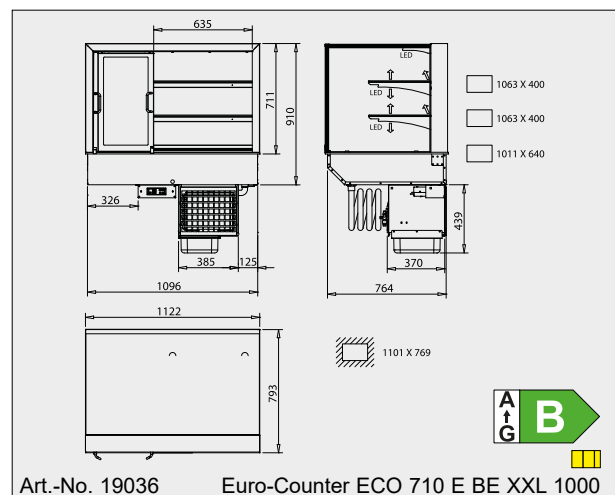
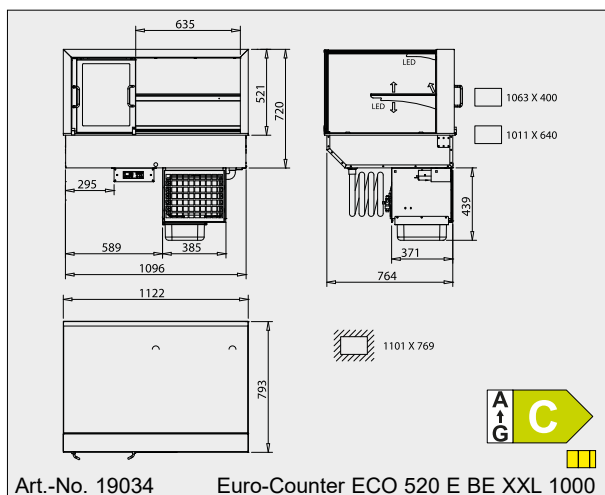
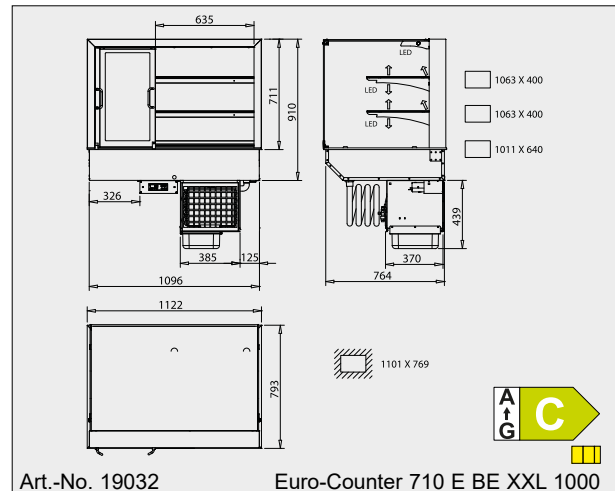
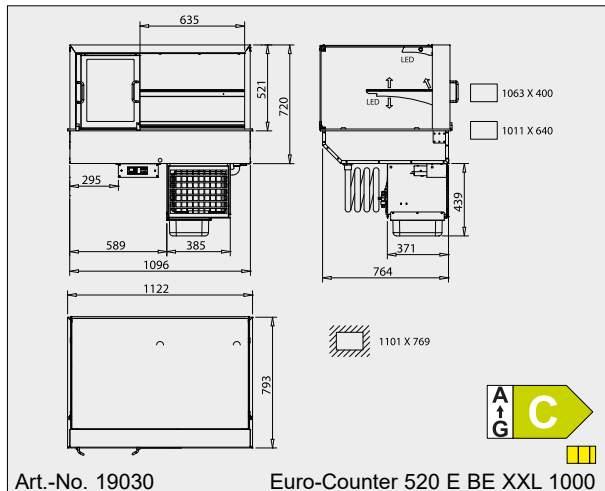
#### For external cooling unit

Delivery includes:  
- Expansion valve for R134a/R513A  
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.  
A condensate pan is available as accessory.

**5**  
Serve-Over  
Display Cases



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

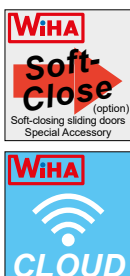
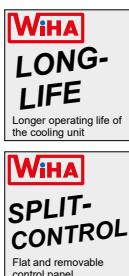
## 5. Display Cases – refrigerated

for serve-over



### Euro-Counter 520/710 E BE SLIDE OUT 1000

Perfect presentation and easy operation



Also available in black on request.



#### Euro-Counter with merchandise drawers!

- Practical drawer with soft-close enables a quick and easy operation
- With SOFT-CLOSE for low-noise and safe closing of the lower drawer and the upper pull-outs
- Perfect presentation thanks to the transparent construction
- Gentle cooling prolongs the freshness of the goods
- DROP-IN – simple installation from above
- With WIHA CLOUD CONTROL: smart control and monitoring via the WiHA app

#### Easy to use!

With the pull-out drawers, the goods in the display case are easier to reach, which makes the operation much simpler. This way, a higher product pressure is possible – but all products are still easily accessible!

The lower merchandise drawer can be pulled out almost completely. The cream cakes placed in two rows can be removed easily from the first AND from the second row. Thus it is not necessary to push cakes away that are in the way. The upper glass pull-outs can be pulled out easily after opening the glazed flaps. The merchandise drawer and the glass pull-outs are equipped with the SOFT-CLOSE technology for low-noise and safe closing.

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.



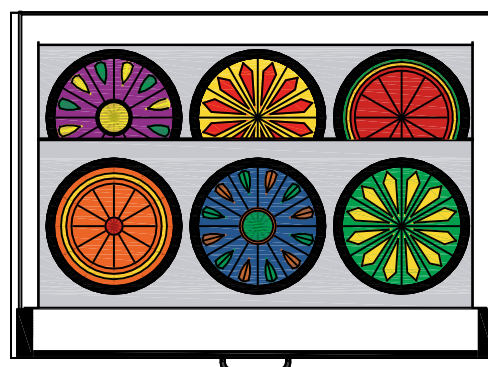
DROP-IN – simple installation from above.

All flaps are made entirely of glass.

This gives the operator a complete overview of the perfectly presented range of goods.

For optimal illumination, durable and energy-saving LED lighting fixtures (light colour: 4000 K) are mounted above each pull-out.

A high-quality technology with gentle circulating air cooling technology, insulating glazing on the customer side and the proven LONG-LIFE technology for the safe operation of the cooling unit guarantee long-term commercial use.



For cakes \*:

2. Intermediate shelf: 3 cakes

1. Intermediate shelf: 3 cakes

lower display: 6 cakes

**12 cakes**

\* ø Cake approx. 280 mm, ø Cake plate approx. 300 mm

The overall length of 1000 mm also enables optimal use for bakery and confectionery shops. 12 cream cakes or cakes can be presented on 1.28 m<sup>2</sup> display trays.

WIHA Euro-Counter SLIDE OUT 1000 Model	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
Euro-Counter 520 E BE SLIDE OUT 1000	Art.-No. 6343	Art.-No. 6341	1122	605 W	230V/410W
Euro-Counter 710 E BE SLIDE OUT 1000	Art.-No. 6344	Art.-No. 6345	1122	605 W	230V/410W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

## Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting  
to the customer's drain  
Protective machine cover type 605

Art.-No.  
33196  
  
3815  
33194

## Surcharge for WIHA CLOUD CONTROL

(not possible together with option "adjustable light colour")

Price label rail pull-out drawer 1000  
Price label rail lower display area Euro-C 1000

Art.-No.  
33577  
  
6440  
33494

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

## Description

Refrigerated display case with circulating air and merchandise drawers on the operator side for cooling cakes, cream cakes and snacks. The customer side has an angular glass construction made of insulating glazing.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.  
Located directly above the circulating air evaporator is a merchandise drawer and located above the drawer are one or two glass pull-outs, which can be pull-out after the flap on the customer side has been opened. The merchandise drawer and the glass pull-outs are fitted out with robust stainless steel roller drawers with overlength (load capacity 100 kg) and SOFT-CLOSE function. To clean the pan bottom, the upper pull-outs can be removed after the merchandise drawer has been pulled out. Then the circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.

On the customer side and on the sides, the EURO-Counter SLIDE OUT 1000 is equipped with insulating glazing made of laminated safety glass. The front glass pane can be swung outwards for easy cleaning. The glass panes of the drawer and the pull-outs are made of safety glass.  
For good illumination, a protected LED light (standard colour: white) is mounted above each merchandise shelf. The circumferential mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).  
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

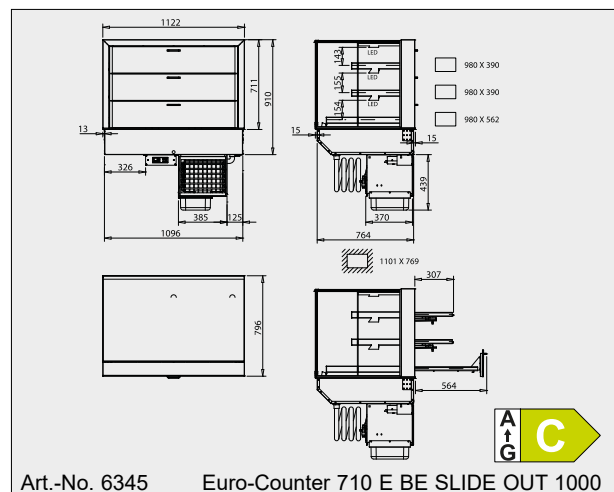
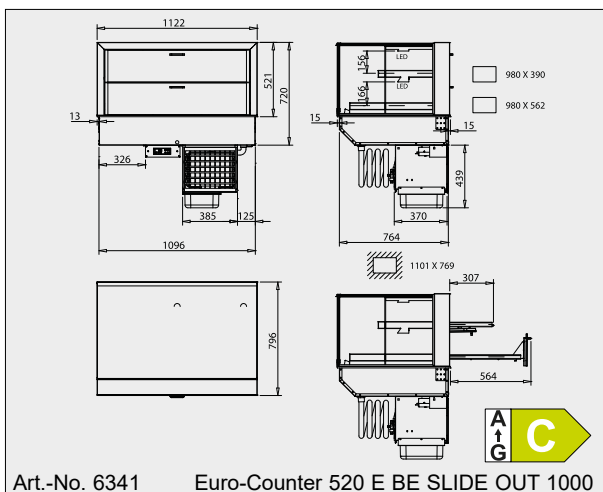
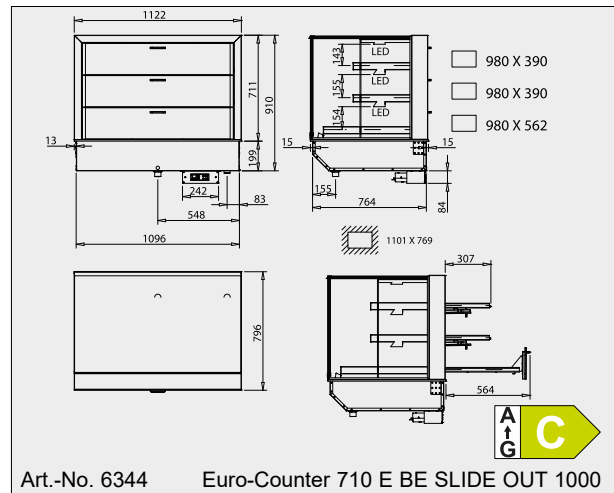
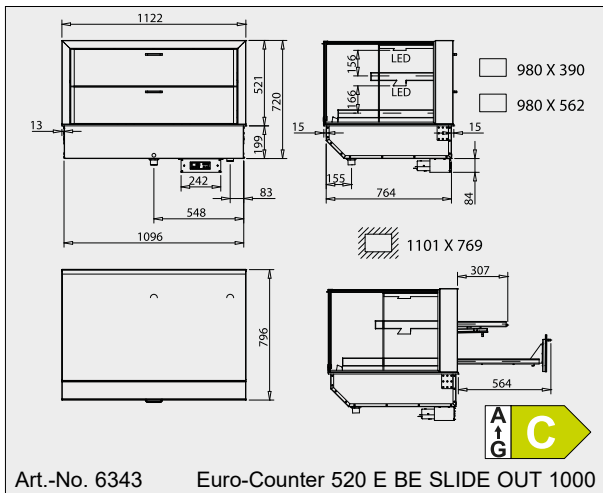
## For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature sensor

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.  
A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 5. Display Cases – refrigerated

for serve-over



### Euro-Counter DRAWER

Serve-over version with drawer

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**CLOUD**

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

**WiHA**  
**Toughened Safety Glass**  
Front pane, side panes, upper pane made of toughened safety glass

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**Soft-Close**  
(option)  
Soft-closing sliding doors  
Special Accessory

**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**LED**  
energy-saving & low-maintenance



Euro-Counter 710 DRAWER BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Serve-over version Height glass top 710 mm									
Euro-Counter 710 DRAWER BE - 800	11220	11222	17312	11224	11226	17314	922	370 W	230V/335W
Euro-Counter 710 DRAWER BE - 1200	11221	11223	17313	11225	11227	17315	1322	450 W	230V/410W

The refrigerated display cases for external cooling units include an expansion valve for R134a/R513A and temperature controller. The FRESHNESS SYSTEM (circulated air disinfection), WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

#### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 370/450

**Art.-No.**

33266

3815

33194

**Surcharge for WiHA CLOUD CONTROL**

(not possible together with option "adjustable light colour")

33577

Worktop on drawer front 800

11228

Worktop on drawer front 1200

11229

Packing paper holder (CNS) 800

11230

Packing paper holder (CNS) 1200

11231

Option soft-close (soft-closing sliding doors)

**Art.-No.**

4711

Price label rail glass shelf 800

11245

Price label rail glass shelf 1200

11246

Price label rail lower display area 800

11492

Price label rail lower display area 1200

11491

Option: Light colour adjustable, see page 138.

Patented WiHA FRESHNESS SYSTEM see page 124.

### Description

Refrigerated display unit with circulating air and merchandise drawer for cooling cakes, cream cakes and snacks. On the customer side with rounded, angular or slanted glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise drawer. Drawer on both sides with ball bearing drawer runners (CNS), load capacity up to 100 kg. Drawer cover with upper handle bar.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards on the customer side and locked in the top position via gas pressure springs. The front glass pane is made of safety glass. It can be swung outwards for easy cleaning. The side glass panes and shelves are also made of safety glass. For good illumination, a protected LED light

(standard colour: white) is mounted above each shelf. The shelves are suitable for Euro-Norm dimensions (400 mm x 600 mm or 400 mm x 300 mm). The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The operator side, located above the merchandise drawer, has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

For external cooling unit

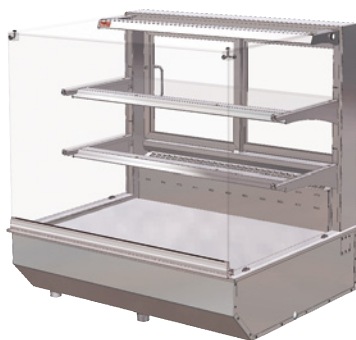
Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.

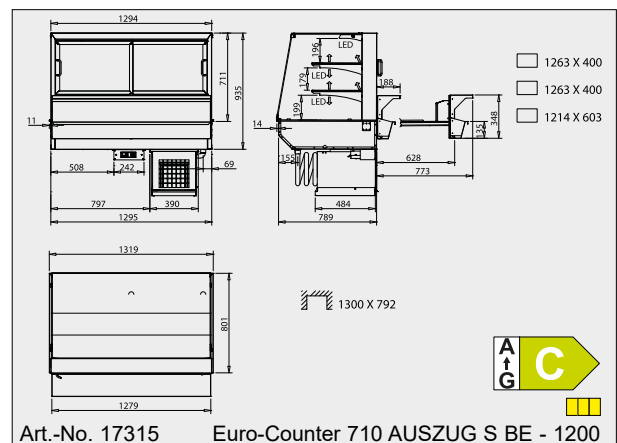
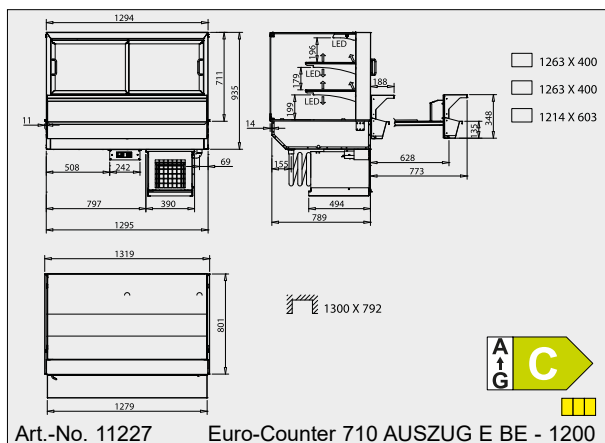
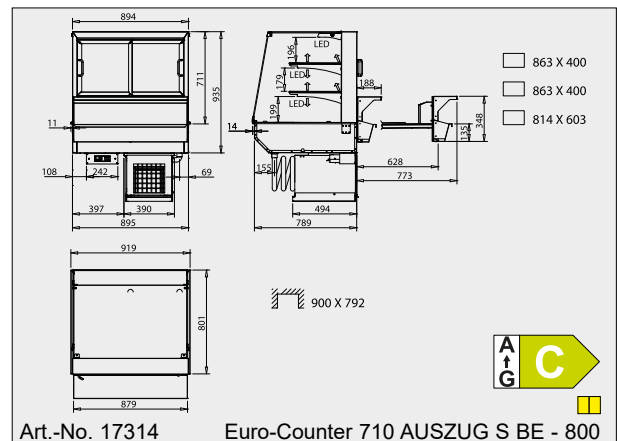
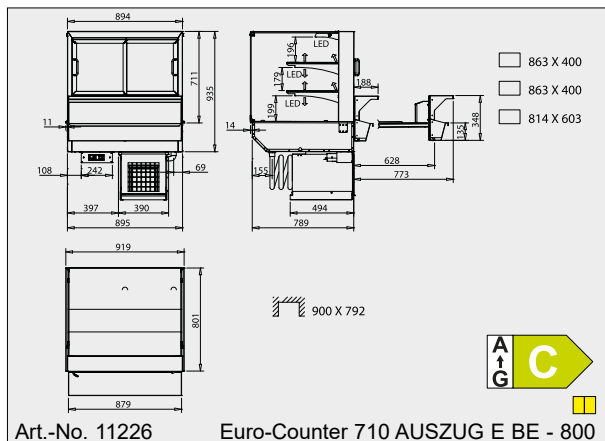


Euro-Counter 710 E (angular)



Euro-Counter 710 S (slanted)

**5**  
Serve-Over  
Display Cases



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

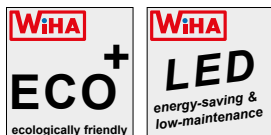
## 5. Display Cases – refrigerated

for serve-over



### Euro-Counter ECO 870 E BE

Energy-saving refrigerated display case with insulating glazing on all sides and LED lighting



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



Option: EASY-OPEN, see page 138.

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

Euro-Counter ECO 870 E BE Serve-over version Height glass top 870 mm	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	angular	angular				
Euro-Counter ECO 870 E BE - DT 600	19037	19038	726	605 W	230V/380W	■
Euro-Counter ECO 870 E BE - DT 800	19039	19040	926	605 W	230V/422W	■
Euro-Counter ECO 870 E BE - 1200	19041	19042	1326	825 W	230V/625W	■

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors.

### Euro-Counter ECO

- Energy-saving
- All external glass panes made of insulating glass
- Low-maintenance LED lighting
- No condensation on the front glass pane \*
- Front glass pane, side glass panes and upper glass pane made of double toughened safety glass (ESG)
- Longer operating life of the cooling unit (LONG-LIFE)
- Energy-saving EC fan motors (low voltage)
- Temperature: < 5 °C at an ambient temperature of 25 °C
- Lifting evaporator for easy cleaning
- Coated lamellar evaporator
- Patented MOVE-DOWN and MOVE-AWAY TECHNOLOGY for easy cleaning

\* At setpoint 6 °C/AT 25 °C/RH. 70%.

### Special Accessories

Condensate pan mounted under the cooling unit	<b>Art.-No.</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>33196</b>
Protective machine cover type 605	<b>3815</b>
Protective machine cover type 825	<b>33194</b>
Air cooler for operation with refrigerant CO <sub>2</sub> (see page 404)	<b>33195</b>
Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")	<b>10197</b>
Sliding door lockable	<b>33577</b>
Wing door DT lockable	<b>10147</b>
Option soft-close (soft-closing sliding doors)	<b>30005</b>
Suction cup with handle (for easy opening of the front pane)	<b>4711</b>
	<b>6244</b>

Suitable price label rails see page 157.

### Description

Energy-saving refrigerated display case with circulating air and insulating glazing on all sides for cooling cakes, cream cakes and snacks. ECO-PLUS version with reduced energy consumption. On the customer side, lateral and on top with insulating glazing made of safety glass. Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION). On the customer side, on the sides and on top with insulating glazing made of double safety glass. The front glass pane can be swung outwards for easy cleaning. The height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Euro-Norm dimensions (400 mm x 600 mm or 400 mm x 300 mm). The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

#### For external cooling unit

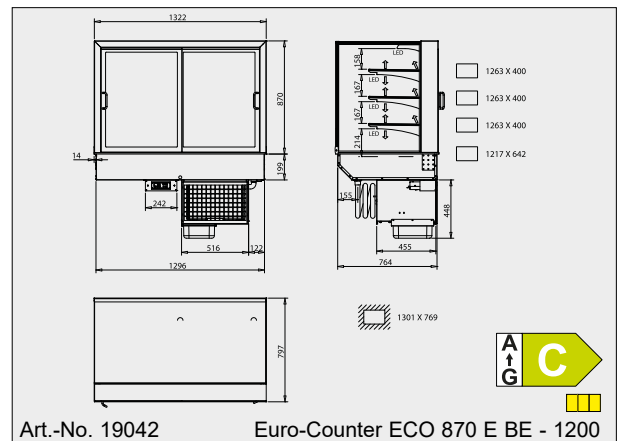
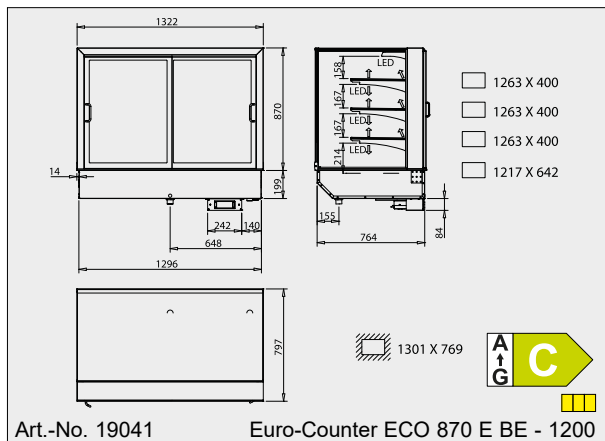
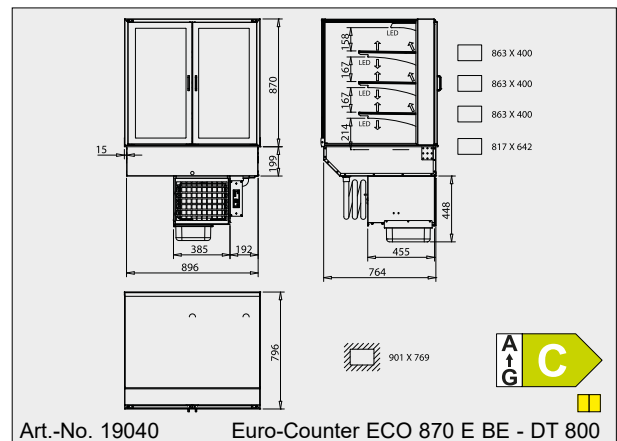
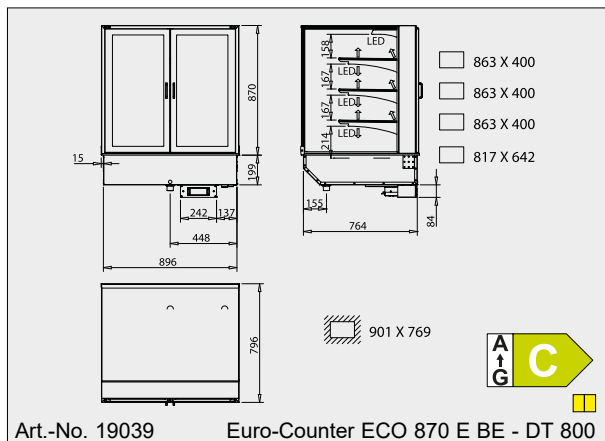
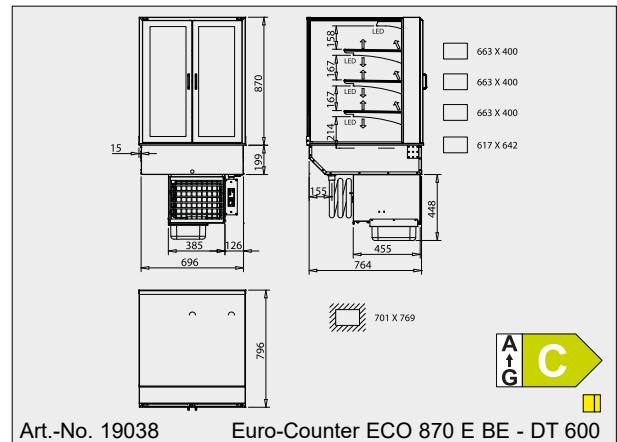
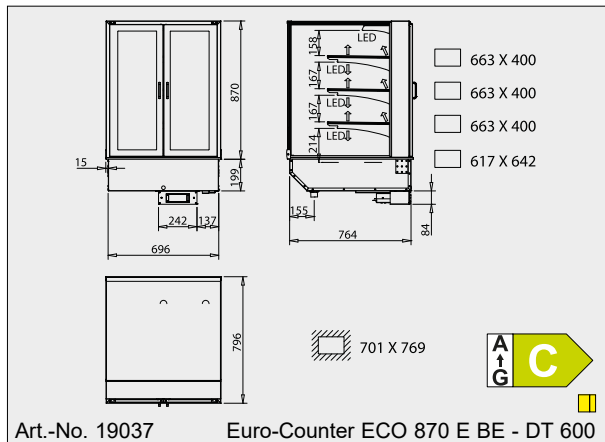
##### Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 5. Display Cases – refrigerated

Euro-Counter accessories



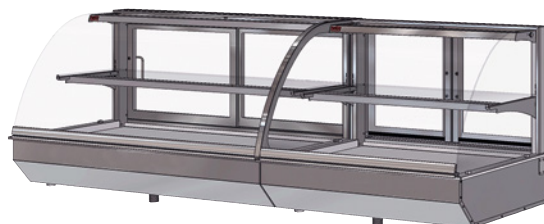
### Euro-Counter Combinations

The flexible concept for refrigerated display cases with single glazing

#### Description

Both Euro-Counters, which are mounted side by side, are equipped with a stainless steel mounting bracket on the connection side instead of the side pane. Between both stainless steel brackets is a shared glass partition for separation. This glass partition can be drawn out towards the customer side for cleaning. Delivery includes a decorative cover made of stainless steel.

Optically, several Euro-Counters installed next to each other create ONE compact display case unit without disturbing gaps and with an enlarged display area for the goods.



#### Surcharge for the connection of display cases

The refrigerated display cases to be combined are each equipped with a connector on the connection side. A left and a right display case connector is necessary for the connection of two display cases.

Refrigerated display cases of the series "Euro-Counter" can be combined, which have the same height (520 mm or 710 mm) and the same glass construction (round or angular or slanted).

Model	Art.-No.
<b><u>Round glass construction, 520 mm high</u></b>	
Connector 520 BE left	10443
Connector 520 BE right	10444
<b><u>Angular glass construction -E-, 520 mm high</u></b>	
Connector 520 E BE left	10447
Connector 520 E BE right	10448
<b><u>Slanted glass construction -S-, 520 mm high</u></b>	
Connector 520 S BE left	17308
Connector 520 S BE right	17309

#### **Round glass construction, 710 mm high**

Connector 710 BE left	10445
Connector 710 BE right	10446

#### **Angular glass construction -E-, 710 mm high**

Connector 710 E BE left	10449
Connector 710 E BE right	10450

#### **Slanted glass construction -S-, 710 mm high**

Connector 710 S BE left	17310
Connector 710 S BE right	17311

(BE = serve-over version)

Note:

Refrigerated display cases cannot be combined together with heated display cases, because the difference in temperature is too high within the connection area. A combination between refrigerated display cases and non-cooled display cases is possible.

The display case combination will be delivered as prefabricated single units, so that they can be easily installed side by side into counter composition.

Calculation of the recess size:

The recess length of the combination is the result of the sum of the recess length from each unit minus 3 mm per connection point. The recess length is specified in the catalogue drawings.

## Euro-Counter BE with Snack Racks

Many baguettes can be displayed for sale in this way!



In railway stations, in subway stations, in shopping arcades...  
The Euro-Counter is ideally suited for the sale of sandwiches and baguettes.

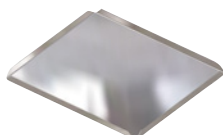


**The small model 800 provides space for 60 baguettes or 120 sandwiches.**

#### Display Trays

Design: Made entirely of stainless steel, ground surface.  
Set on edge on 4 sides, open corners.

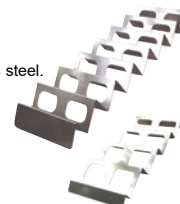
Dimensions	Art.-No.
600 x 400 x 10 mm	3670
600 x 200 x 10 mm	3671
400 x 400 x 10 mm	3655



#### Snack Racks

For presentation of snacks. Made entirely of stainless steel.

Dimensions		Art.-No.
90 x 595 mm	(7 compartments)	2676
180 x 595 mm	(7 compartments)	2681
180 x 390 mm	(5 compartments)	2682



### BLACK IS BEAUTIFUL

– because it sets clear accents



**5**  
Serve-Over  
Display Cases

#### Special accentuation of the products with black surfaces

Present your products in a particular ambience. The black surface is a real eye-catcher and moves your merchandise in its best light. Increase attention, sales, and profits with a black colour design.

With black surfaces, a very high-quality food presentation is achieved at the point of sale. For the optimal presentation of snacks, suitable snack racks in black are available.

Other colours  
available on request.

#### Description

All visible stainless-steel parts of the Euro-Counter display cases, such as cover frame, rear sliding door bracket, sliding door surrounding frame, glass consoles, light rails and glass holding profiles, are powder-coated in black.

## Euro-Counter Price Label Rails

for refrigerated display cases

#### Description

The price rails are made of a stainless steel profile with transparent profile for 30 mm high slide-in price labels.

Price label rails for Euro-Counter display cases:

	Art.-No.
Price label rail glass shelf 400	11236
Price label rail glass shelf 600	11247
Price label rail glass shelf 800	11245
Price label rail glass shelf 1200	11246
Price label rail glass shelf 1600	11244
Price label rail glass shelf 1600 D	11238
Price label rail lower display area 400	33483
Price label rail lower display area 600	33492
Price label rail lower display area 800	11492
Price label rail lower display area 1200	11491
Price label rail lower display area 1600	11490
Price label rail lower display area 1600 D	33493



Stop rails for Snack-Counter display cases:

	Art.-No.
Stop rail glass shelf 600	11272
Stop rail glass shelf 800	11270
Stop rail glass shelf 1200	11271



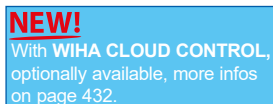
## 5. Display Cases – refrigerated

for serve-over

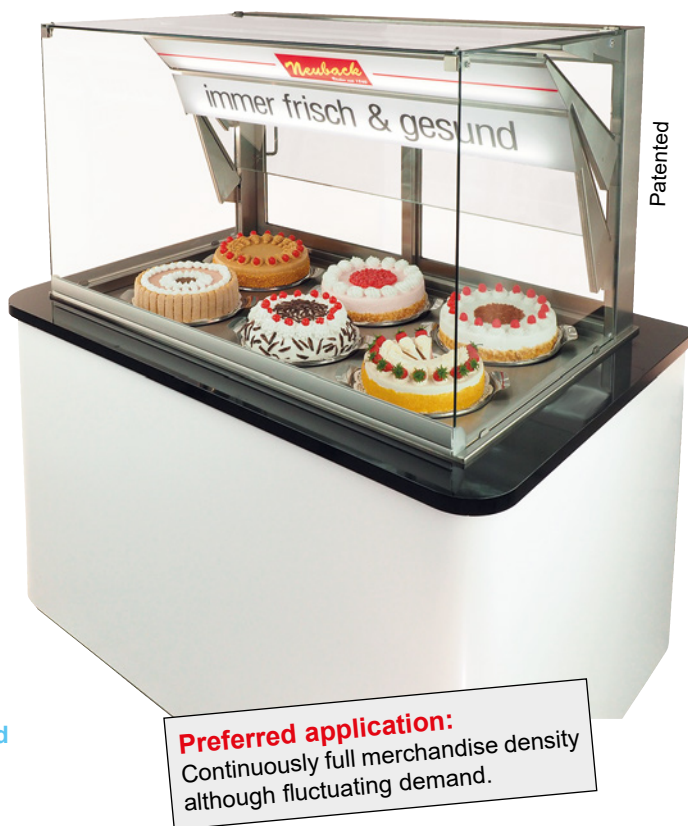


### PROFI-Counter 520/710

Refrigerated display case with convertible intermediate shelves



Base element UTB 51 optionally available, see table on page 406.



**Preferred application:**  
Continuously full merchandise density although fluctuating demand.

#### The PROFI-Counter series

- Increased turnover by full merchandise density
- Clever space management
- Full merchandise density even at 55% load
- Customer-specific advertising banners optional
- ECO models with insulating glass optional
- Highly luminous LED lighting
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**

#### Fully loaded merchandise displays. Always!

Goods are self-advertising. That's why sales are more successful with fully filled merchandise displays!

Differently frequented sale zones, different goods depending on the time of the day, fluctuating amount of supplies or daily sales finals – the PROFI-Counter assures a continuously full merchandise density.



Display shelves that are empty and no longer required, e.g. due to sales finals, can be swung out of the clients field of view easily. Always fully loaded merchandise displays and eye-catching, back-lit advertising banners increase sales!

The adjustment of the required selling space is child's play. Gas pressure springs, invisibly installed in the consoles arms, enable an easy movement of the intermediate shelves.





**Usable with one or two or three merchandise displays!**

(Displayed base element is not part of the delivery.)

PROFI-Counter 520	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	 angular	 angular				
Serve-over version Height glass top 520 mm						
PROFI-Counter 520 E BE - DT 800	25060	25062	922	370	230V/350W	■ ■
PROFI-Counter 520 E BE - 1200	25061	25063	1322	450	230V/400W	■ ■ ■
PROFI-Counter ECO 520 E BE - DT 800	25078	25080	922	370	230V/330W	■ ■
PROFI-Counter ECO 520 E BE -1200	25079	25081	1322	450	230V/340W	■ ■ ■

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors.

PROFI-Counter 710	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	 angular	 angular				
Serve-over version Height glass top 710 mm						
PROFI-Counter 710 E BE - DT 800	25050	25052	922	450 W	230V/480W	■ ■
PROFI-Counter 710 E BE - 1200	25051	25053	1322	605 W	230V/600W	■ ■ ■
PROFI-Counter ECO 710 E BE - DT 800	25054	25056	922	450 W	230V/335W	■ ■
PROFI-Counter ECO 710 E BE -1200	25055	25057	1322	605 W	230V/410W	■ ■ ■

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors.

**5**  
Serve-Over  
Display Cases

## Special Accessories

Advertising banner per intermediate shelf  
incl. typographical rework of the supplied file  
in EPS format for printing purpose.  
Advertising banner per intermediate shelf  
as a monochrome text line in common font.  
Condense pan mounted under  
the cooling unit  
Drain fitting 1 1/4" for connecting  
to the customer's drain  
Protective machine cover type 370–605

**Art.-No.**  
**25058**  
  
**25059**  
  
**33266**  
  
**3815**  
**8179**

**Art.-No.**  
**10197**  
**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(see page 404)  
**Surcharge for WIHA CLOUD CONTROL** **33577**  
(not possible together with option "adjustable light colour")  
Sliding door lockable **10147**  
Wing door DT lockable **30005**  
Option soft-close (soft-closing sliding doors) **4711**  
Price label rail PROFI shelf 800 **25067**  
Price label rail PROFI shelf 1200 **25068**  
Price label rail lower display area 800 **11492**  
Price label rail lower display area 1200 **11491**  
**Patented WIHA FRESHNESS SYSTEM** see page 124.

## Description

Refrigerated display case with circulating air and convertible merchandise displays for cooling cakes, cream cakes and snacks. On the customer side with angular glass construction made of safety glass. The convertible merchandise displays ensure continuously full merchandise density even with fluctuating quantities of goods.

PROFI-Counter 520/710 E BE:

Temperature < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953)

PROFI-Counter 520/710 ECO E BE:

Temperature < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. The front glass pane of the PROFI-Counter 520/710 E BE is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the shelves are also made of safety glass.

The PROFI-Counter ECO 520/710 E BE is equipped with an insulating glazing made of laminated safety glass on all sides. The front glass pane can be swung outwards for easy cleaning. The shelves are made of safety glass.

For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Euro-Norm dimensions (400 mm x 600 mm or 400 mm x 300 mm). The LED lighting is equipped with a wide and transparent protective cover. The protective covers of the LED lighting are mounted on the convertible merchandise displays and are optionally available with advertising banners. The rotary mounting lip makes the installation of the refrigerated display case easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

On the operator side with sliding doors or wing doors made of insulating glass.

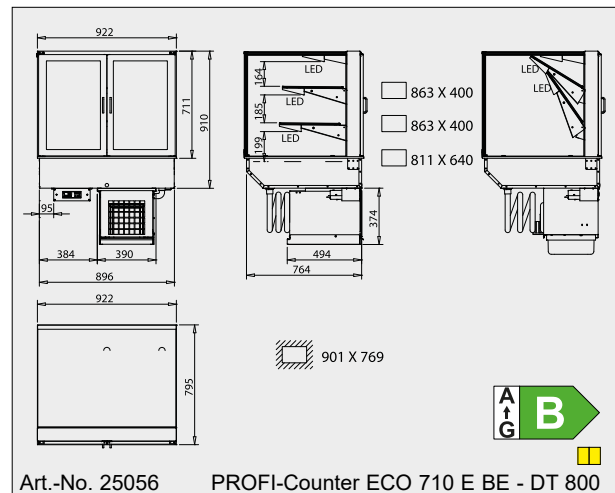
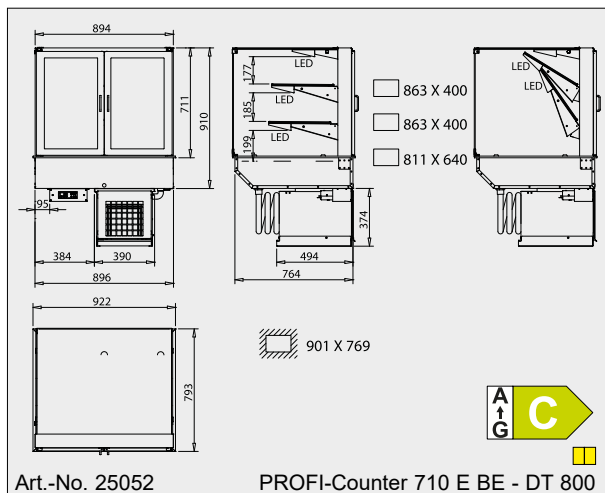
For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

## Cooling Unit Model

The cooling unit is encased in a housing made of stainless steel and is located beneath the cooling pan. It is easy to remove for servicing. A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included. The PROFI-Counter 1200s display cases are equipped with sliding doors on the operator side and 40 cm longer. (External dimensions are identical to the refrigerated display case Euro-Counter E BE 1200 and Euro-Counter ECO E BE 1200)



## 5. Display Cases – refrigerated







for serve-over









### Front-Counter BE

Serve-over display case with outer casing made of stainless steel to place onto the counter construction (without mounting lip)



Front-Counter 520 BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Depth [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted				
Serve-over version Height glass top 520 mm										
Front-Counter 520 BE - GN 2 *	23201	23061	23081	23211	23071	23091	750	702	370 W	230V/325W
Front-Counter 520 BE - GN 3	23203	23063	23083	23213	23073	23093	1075	702	370 W	230V/340W
Front-Counter 520 BE - GN 4	23204	23064	23084	23214	23074	23094	1400	702	450 W	230V/400W
Front-Counter 520 BE - EN 800 **	23207	23067	23087	23217	23077	23097	922	795	370 W	230V/350W
Front-Counter 520 BE - DT EN 800	33115	33116	33117	33118	33119	33120	922	795	370 W	230V/350W
Front-Counter 520 BE - EN 1200	23208	23068	23088	23218	23078	23098	1322	795	450 W	230V/400W
Front-Counter 520 BE - EN 1600	23239	23243	23247	23241	23245	23249	1722	795	605 W	230V/500W

The FRESHNESS SYSTEM (circulated air disinfection), WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm. \*\* Max. opening width of the sliding door approx. 360 mm.

Front-Counter 710 BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Depth [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted				
Serve-over version Height glass top 710 mm										
Front-Counter 710 BE - GN 2 *	23221	23021	23041	23231	23031	23051	750	702	370 W	230V/350W
Front-Counter 710 BE - GN 3	23223	23023	23043	23233	23033	23053	1075	702	450 W	230V/380W
Front-Counter 710 BE - GN 4	23224	23024	23044	23234	23034	23054	1400	702	605 W	230V/540W
Front-Counter 710 BE - EN 800 **	23227	23027	23047	23237	23037	23057	922	795	450 W	230V/480W
Front-Counter 710 BE - DT EN 800	33121	33122	33123	33124	33125	33126	922	795	450 W	230V/480W
Front-Counter 710 BE - EN 1200	23228	23028	23048	23238	23038	23058	1322	795	605 W	230V/600W
Front-Counter 710 BE - EN 1600	23240	23244	23248	23242	23246	23250	1722	795	825 W	230V/715W

The FRESHNESS SYSTEM (circulated air disinfection), WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm. \*\* Max. opening width of the sliding door approx. 360 mm.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting  
to the customer's drain  
Protective machine cover type 370-605  
Protective machine cover type 825  
**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(see page 404)

**Art.-No.**  
**33266**  
  
**3815**  
**8179**  
**8181**  
**10197**

#### Surcharge for WiHA CLOUD CONTROL

(not possible together with option "adjustable light colour")  
Sliding door lockable  
Wing door DT lockable  
Option soft-close (soft-closing sliding doors)  
**Patented WiHA FRESHNESS SYSTEM** see page 124.  
Price label rails in GN dimensions, see page 136 and for price label rails in EN dimensions, see page 157.

**Art.-No.**  
**33577**  
  
**10147**  
**30005**  
**4711**

### Description

Refrigerated display case with circulating air and outer casing made of stainless steel to place onto the counter construction (without mounting lip) for cooling cakes, cream cakes and snacks. The customer side has a rounded, angular or slanted glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display, interior pan and exterior are made entirely of stainless steel material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The front glass pane is made of safety glass and can be swung outwards for easy cleaning. The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail). The side glass panes and height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm or Euro-Norm dimensions (400 mm x 600 mm or 400 mm x 300 mm). A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m). **With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

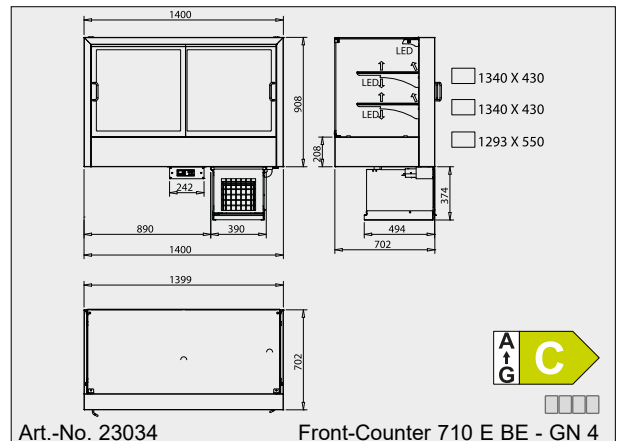
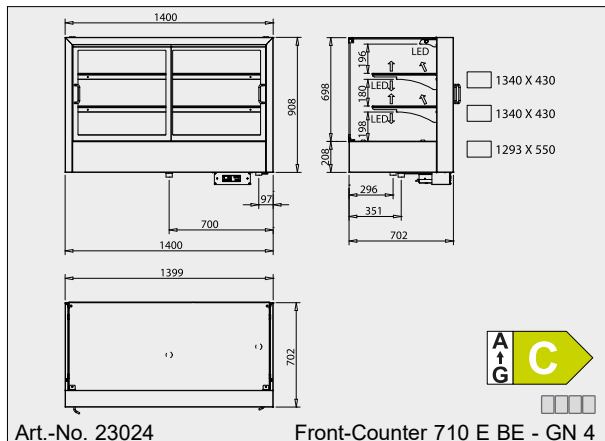
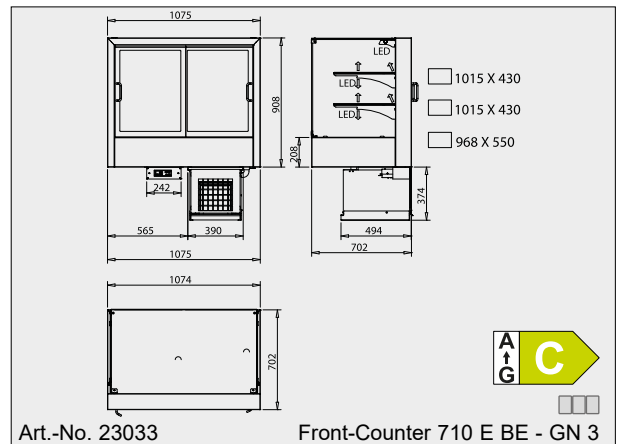
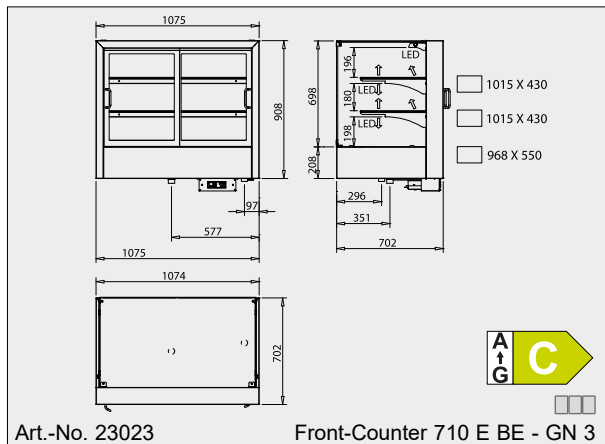
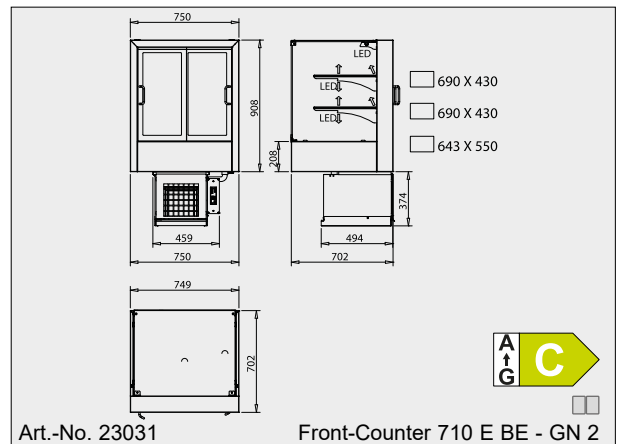
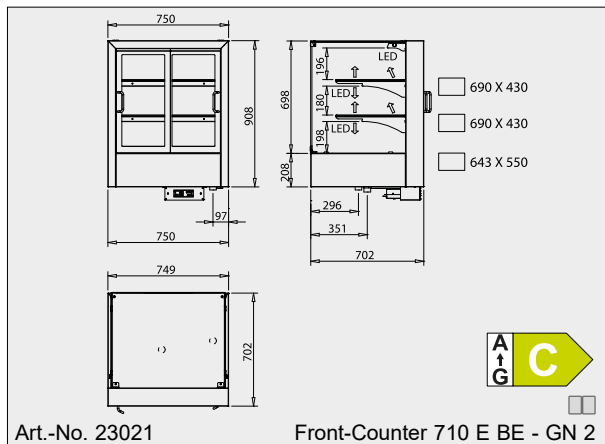
For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

### Cooling Unit Model

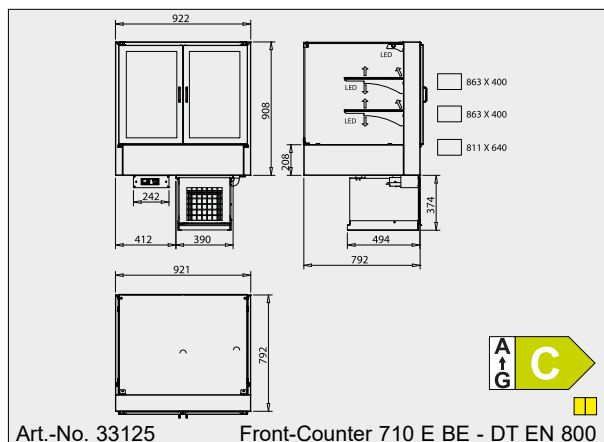
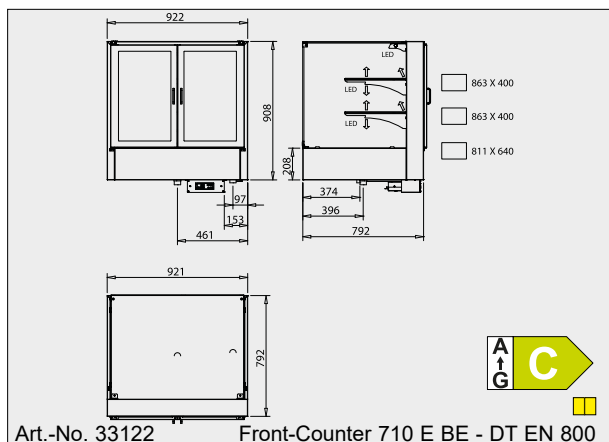
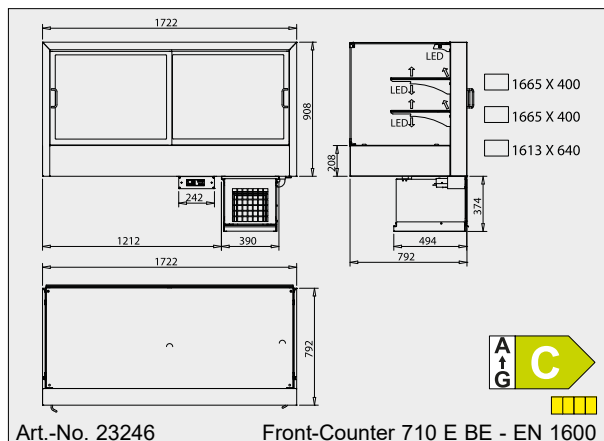
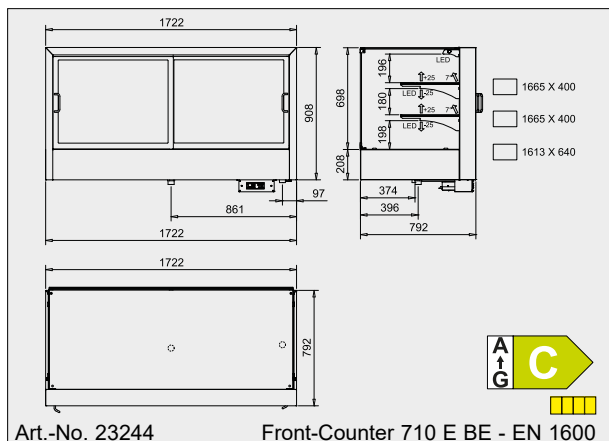
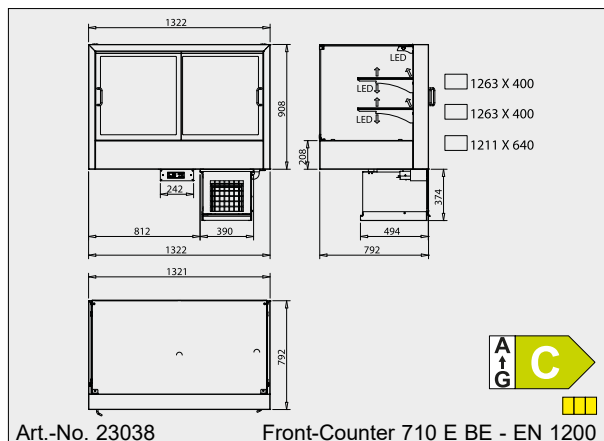
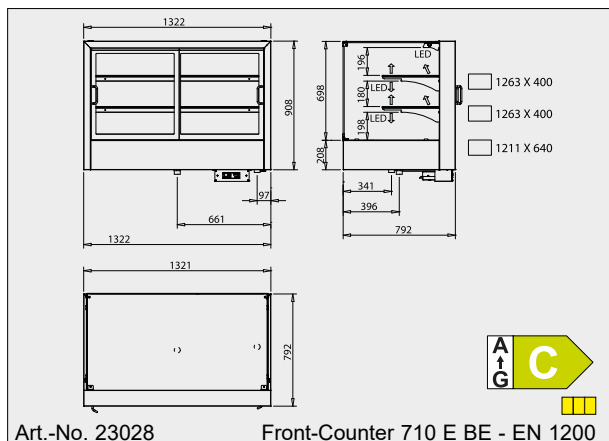
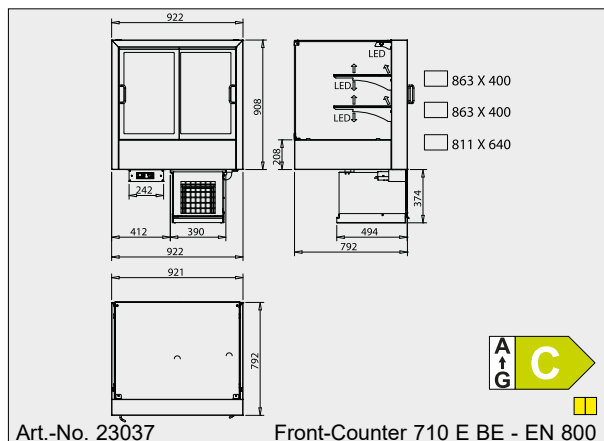
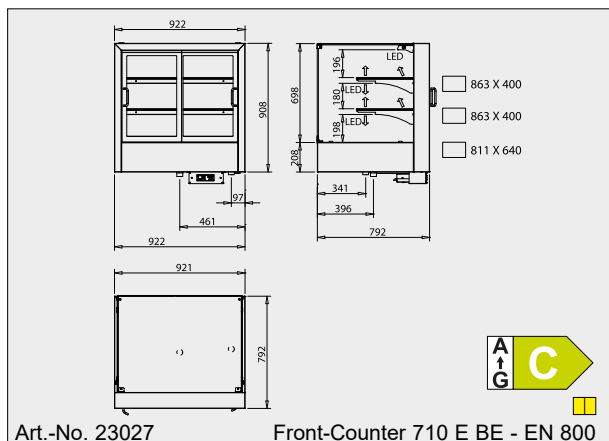
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 5. Display Cases – refrigerated

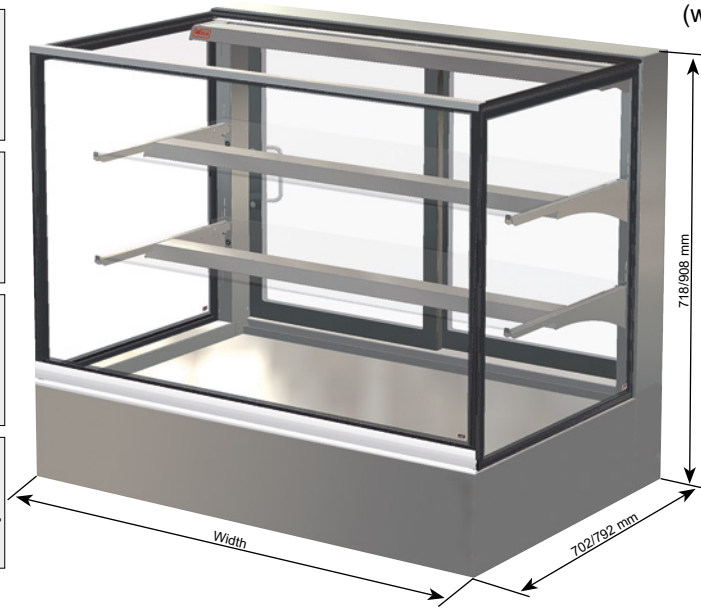
### for serve-over



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Front-Counter ECO BE

Energy-saving refrigerated display case with outer casing made of stainless steel to place onto the counter, insulating glazing on all sides and LED lighting (without mounting lip)



Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

**5**  
Serve-Over Display Cases

Front-Counter ECO 520 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Depth [mm]	Cooling power [-10°ET]	Connection	
	angular	angular					
Serve-over version Height glass top 520 mm							
Front-Counter ECO 520 E BE - GN 2 *	24240	24250	750	702	370 W	230V/325W	
Front-Counter ECO 520 E BE - GN 3	24241	24251	1075	702	370 W	230V/340W	
Front-Counter ECO 520 E BE - GN 4	24242	24252	1400	702	450 W	230V/345W	
Front-Counter ECO 520 E BE - GN 5	24255	24256	1725	702	605 W	230V/422W	
Front-Counter ECO 520 E BE - EN 800 **	24243	24253	922	792	370 W	230V/330W	
Front-Counter ECO 520 E BE - EN 1200	24244	24254	1322	792	450 W	230V/340W	
Front-Counter ECO 520 E BE - EN 1600	24245	24246	1725	792	605 W	230V/420W	

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
 \* Max. opening width of the sliding door approx. 277 mm.      \*\* Max. opening width of the sliding door approx. 360 mm.

Front-Counter ECO 710 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Depth [mm]	Cooling power [-10°ET]	Connection	
	angular	angular					
Serve-over version Height glass top 710 mm							
Front-Counter ECO 710 E BE - GN 2 *	24260	24270	750	702	370 W	230V/330W	
Front-Counter ECO 710 E BE - GN 3	24261	24271	1075	702	450 W	230V/340W	
Front-Counter ECO 710 E BE - GN 4	24262	24272	1400	702	605 W	230V/420W	
Front-Counter ECO 710 E BE - GN 5	24257	24258	1725	702	825 W	230V/580W	
Front-Counter ECO 710 E BE - EN 800 **	24263	24273	922	792	450 W	230V/330W	
Front-Counter ECO 710 E BE - EN 1200	24264	24274	1322	792	605 W	230V/410W	
Front-Counter ECO 710 E BE - EN 1600	24247	24248	1725	792	825 W	230V/580W	

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
 \* Max. opening width of the sliding door approx. 277 mm.      \*\* Max. opening width of the sliding door approx. 360 mm.

### Front-Counter ECO

- Energy-saving
  - All external glass panes made of insulating glass
  - Low-maintenance LED lighting
  - No condensation on the front glass pane! \*
  - Front glass pane, side glass panes and upper glass pane made of double toughened safety glass (ESG)
  - Longer operating life of the cooling unit (LONG-LIFE)
  - Energy-saving EC fan motors (low voltage)
  - Temperature: < 5°C at an ambient temperature of 25°C
  - Liftable evaporator for easy cleaning
  - Coated lamellar evaporator
  - Patented MOVE-DOWN and MOVE-AWAY TECHNOLOGY for easy cleaning
- \* At setpoint 6°C/AT 25°C/RH 70%.

### Special Accessories

- Condensate pan mounted under the cooling unit **Art.-No. 33266**
- Drain fitting 1 1/4" for connecting to the customer's drain **3815**
- Protective machine cover type 370-605 **8179**
- Protective machine cover type 825 **8181**
- Air cooler for operation with refrigerant CO<sub>2</sub> **10197**  
(see page 404)
- Surcharge for WIHA CLOUD CONTROL **33577**  
(not possible together with option "adjustable light colour")
- Sliding door lockable **10147**
- Option soft-close (soft-closing sliding doors) **4711**
- Suction cup with handle (for easy opening of the front pane) **6244**
- Patented WIHA FRESHNESS SYSTEM see page 124.



# 5. Display Cases – refrigerated

## for serve-over



### Description

Energy-saving refrigerated display case with circulating air and outer casing made of stainless steel to place onto the counter construction (without mounting lip) and insulating glazing on all sides for cooling cakes, cream cakes and snacks. ECO-PLUS version with reduced energy consumption.

On the customer side, on the sides and on top with insulating glazing made of laminated safety glass.

Serve-over version with angular glass construction on the customer side.

The glass shelves are height adjustable and can be set at an angle, which means better presentation.

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display, interior pan and exterior are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

**On the customer side, on the sides and on top with insulating glazing made of double safety glass.** The front glass pane can be swung outwards for easy cleaning. The height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm (GN) or Euro-Norm (EN) dimensions.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

For external cooling unit

Delivery includes:

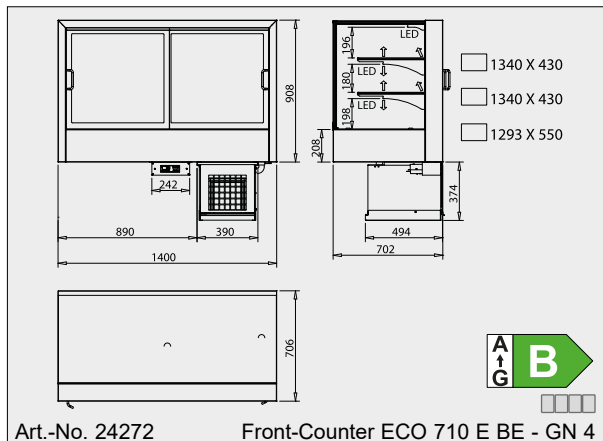
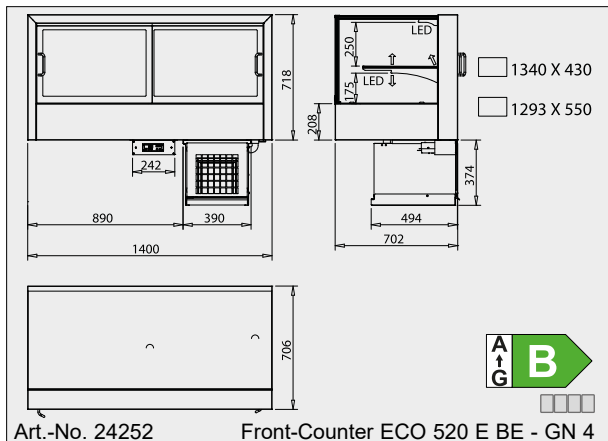
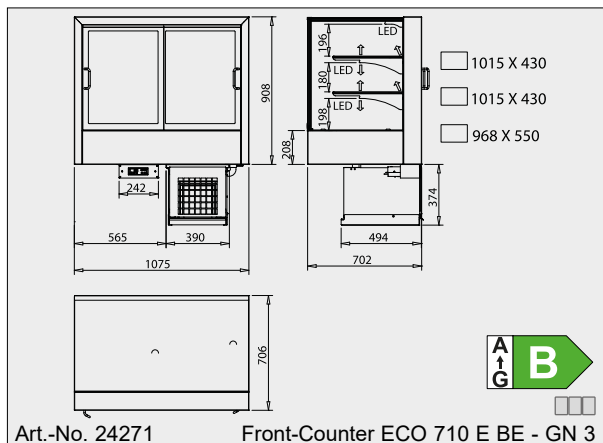
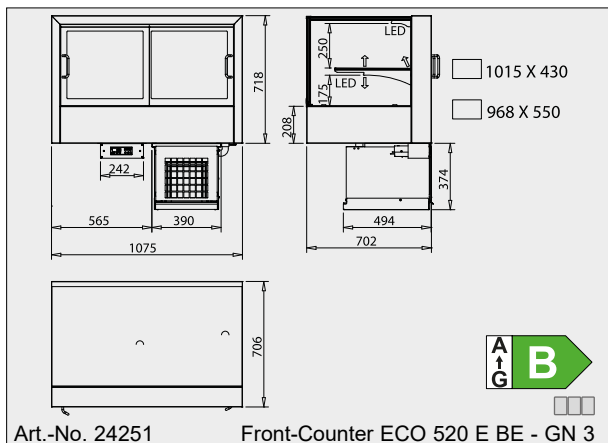
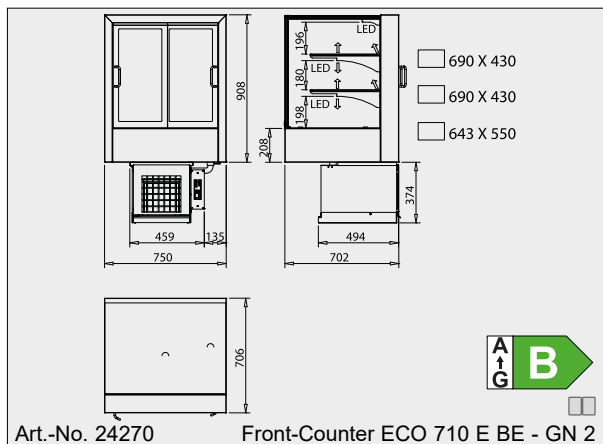
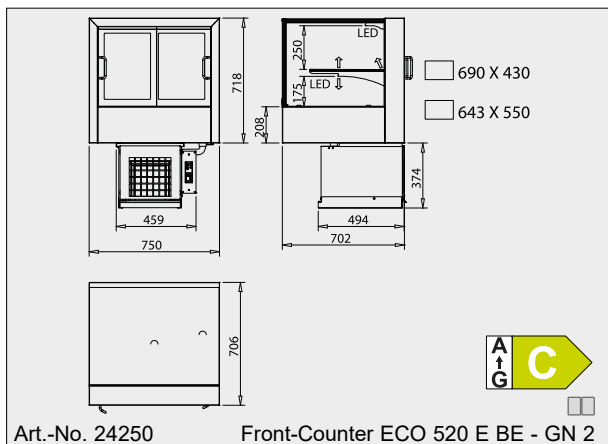
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

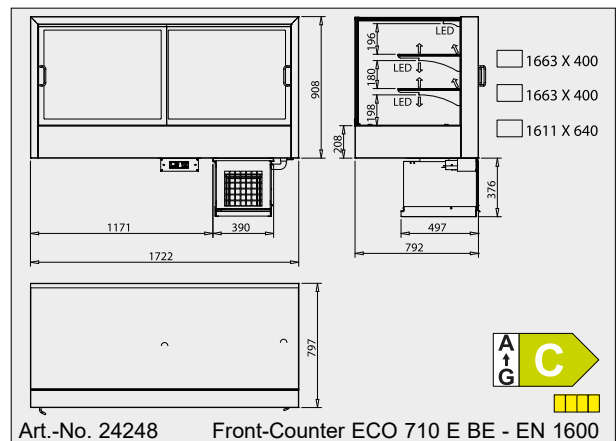
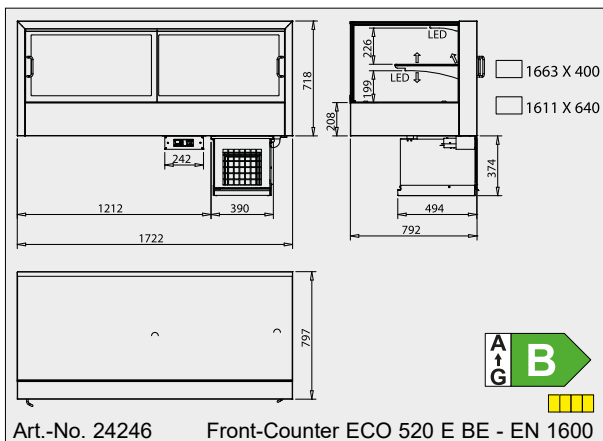
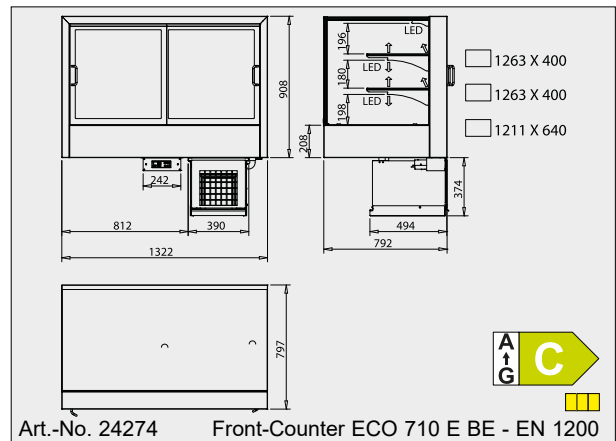
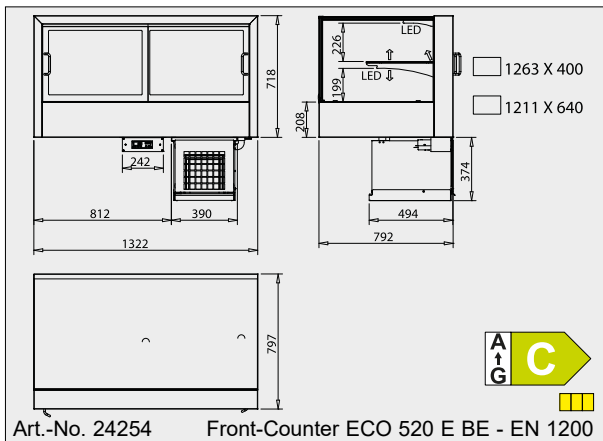
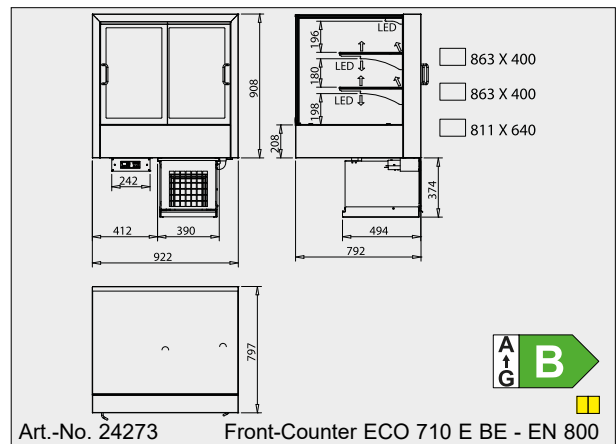
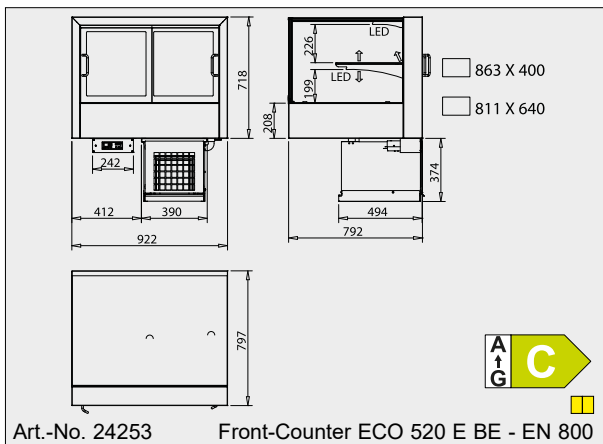
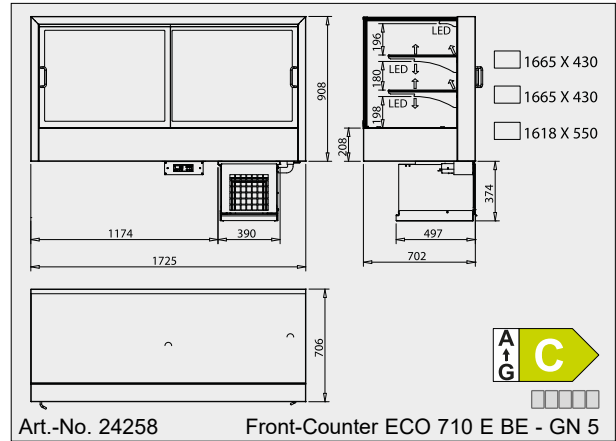
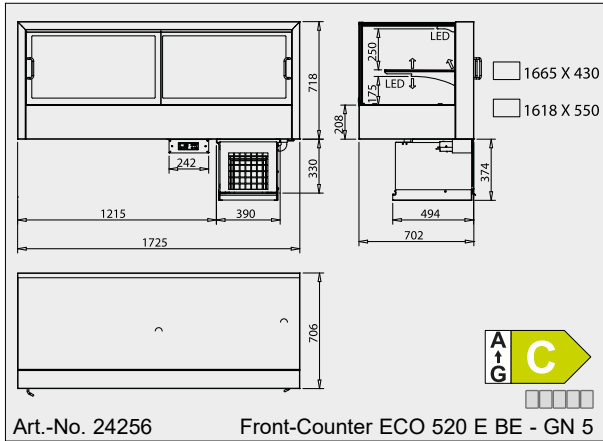
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.

**5**  
Serve-Over  
Display Cases



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 5. Display Cases – refrigerated

for serve-over



### SNACKY Gastro

Low-priced refrigerated display case in Gastro-Norm dimensions

**WiHA**  
**Toughened Safety Glass**  
Front pane, side panes, upper pane made of toughened safety glass

**WiHA**  
**LED**  
energy-saving & low-maintenance







**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel







**5**  
Serve-Over Display Cases



## SNACKY – the low cost alternative

SNACKY Gastro 520	For external cooling unit incl. controller		With cooling unit and controller		Width [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 round	 angular			
Serve-over version Height glass top 520 mm							
SNACKY Gastro 520 - DT 2	30102	30202	30112	30212	750	370 W	230V/325W 
SNACKY Gastro 520 - 3	30103	30203	30113	30213	1075	370 W	230V/340W 

The protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors.

SNACKY Gastro 710	For external cooling unit incl. controller		With cooling unit and controller		Width [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 round	 angular			
Serve-over version Height glass top 710 mm							
SNACKY Gastro 710 - DT 2	30122	30222	30132	30232	750	370 W	230V/350W 
SNACKY Gastro 710 - 3	30123	30223	30133	30233	1075	450 W	230V/380W 

The protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 370/450

**Art.-No.**

**33266**

**3815**

**8179**

Price label rail glass shelf GN 2  
Price label rail glass shelf GN 3

Price label rail lower display area GN 2  
Price label rail lower display area GN 3

**Art.-No.**

**11241**

**11242**

**11486**

**11487**

## Description

Refrigerated display case with circulating air for cooling cakes, cream cakes and snacks.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. After the front retaining bolts have been released, the entire merchandise display can be swung away from the evaporator, making the fan area and evaporator readily accessible.

Front glass pane, side glass panes and shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

### Version with rounded front glass pane:

The customer side has a rounded panoramic glass pane made of safety glass. The front pane can be swung outwards for easy cleaning.

### Version with angular glass construction:

The customer has an angular glass construction made of safety glass. The front pane can be swung outwards for easy cleaning.

### Version DT:

The operator side has wing doors made of insulating glass.

### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

### For external cooling unit

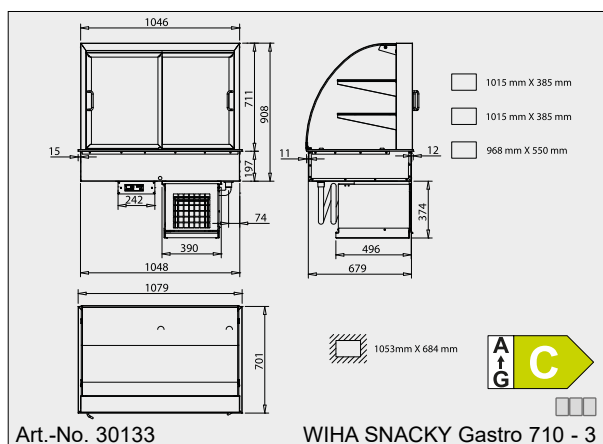
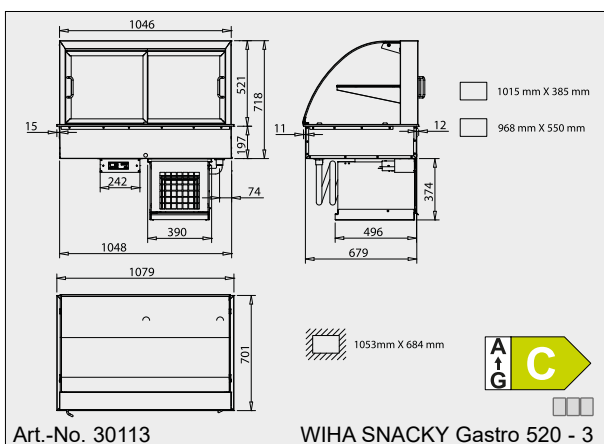
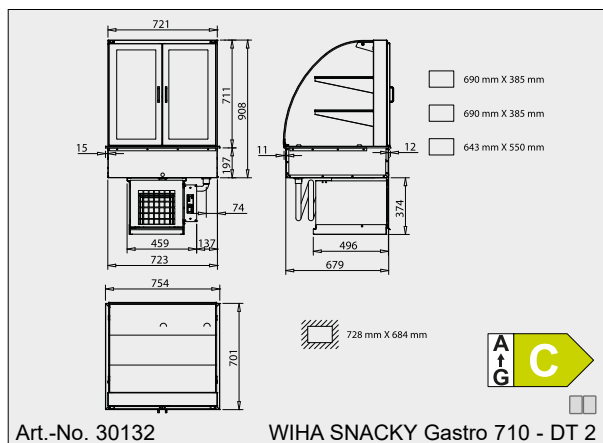
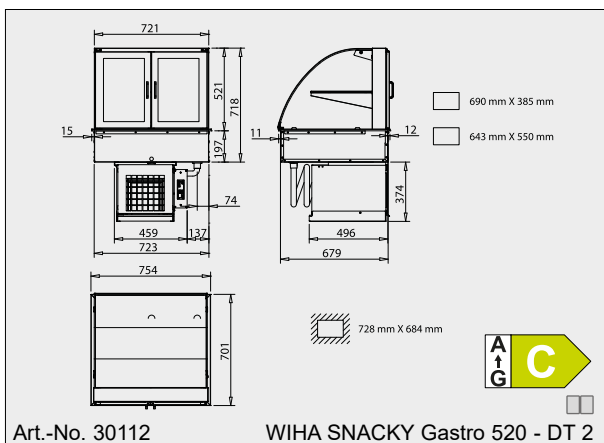
Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

## Cooling Unit Model

The cooling unit is enclosed in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 5. Display Cases – refrigerated

for serve-over



### SNACKY Euro

Low-priced refrigerated display case in Euro-Norm dimensions

**WiHA**  
**Toughened Safety Glass**  
Front pane, side panes, upper pane made of toughened safety glass





**WiHA**  
**LED**  
energy-saving & low-maintenance

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit





**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel



## SNACKY – the low cost alternative

SNACKY Euro 520  Serve-over version Height glass top 520 mm	For external cooling unit incl. controller		With cooling unit and controller		Width [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 round	 angular			
SNACKY Euro 520 - DT 800	30142	30242	30152	30252	927	370 W	230V/350W
SNACKY Euro 520 - 1200	30143	30243	30153	30253	1327	450 W	230V/400W

The protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors.

SNACKY Euro 710  Serve-over version Height glass top 710 mm	For external cooling unit incl. controller		With cooling unit and controller		Width [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 round	 angular			
SNACKY Euro 710 - DT 800	30162	30262	30172	30272	927	450 W	230V/480W
SNACKY Euro 710 - 1200	30163	30263	30173	30273	1327	605 W	230V/600W

The protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 370-605

**Art.-No.**  
**33266**  
**3815**  
**8179**

Price label rail glass shelf 800  
Price label rail glass shelf 1200  
Price label rail lower display area 800  
Price label rail lower display area 1200

**Art.-No.**  
**11245**  
**11246**  
**11492**  
**11491**

## Description

Refrigerated display case with circulating air for cooling cakes, cream cakes and snacks.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. After the front retaining bolts have been released, the entire merchandise display can be swung away from the evaporator, making the fan area and evaporator readily accessible.

Front glass pane, side glass panes and shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Euro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

### Version with rounded front glass pane:

The customer side has a rounded panoramic glass pane made of safety glass. The front pane can be swung outwards for easy cleaning.

### Version with angular glass construction:

The customer side has an angular glass construction made of safety glass. The front pane can be swung outwards for easy cleaning.

### Version DT:

The operator side has wing doors made of insulating glass.

### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

### For external cooling unit

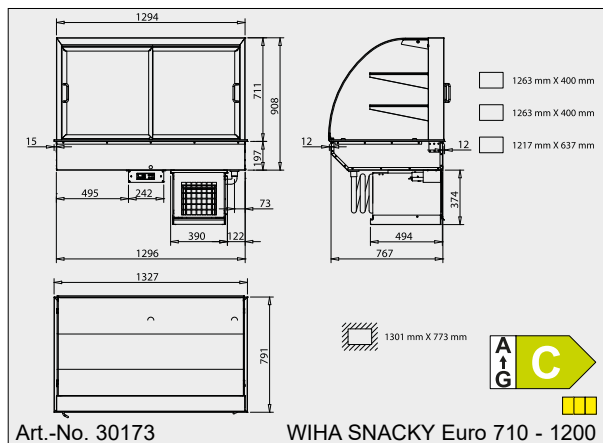
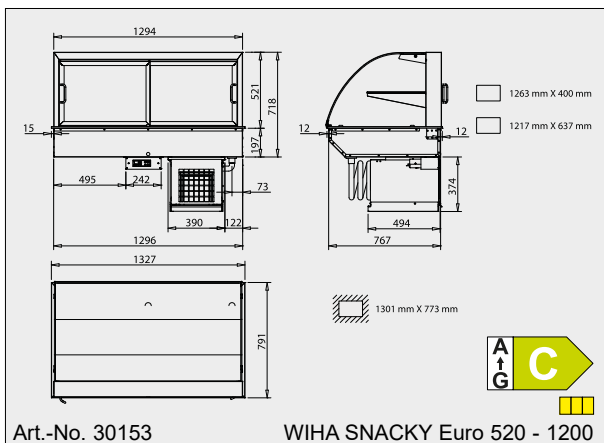
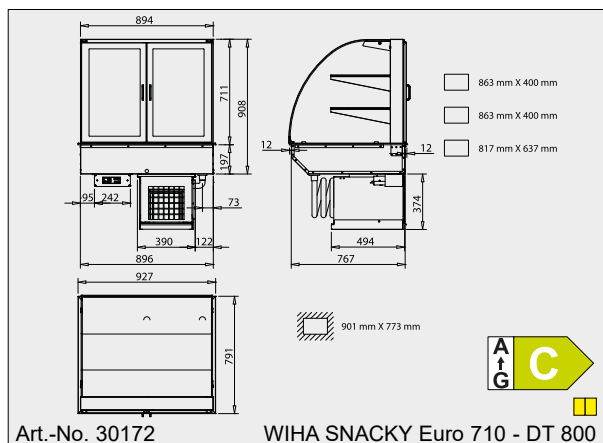
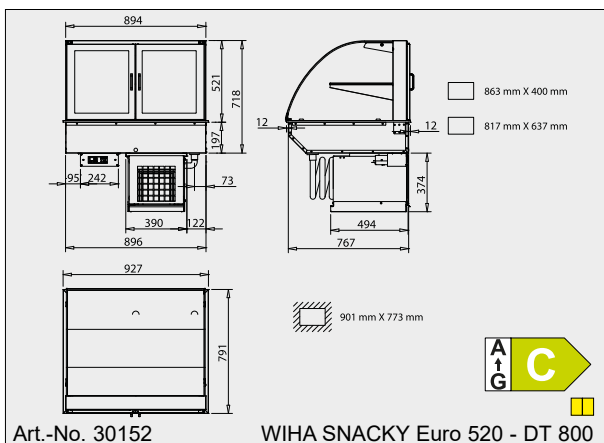
Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 5. Display Cases – refrigerated

for serve-over



# Coffee-SNACK

transparent, modern, hygienic

5

Serve-Over  
Display Cases

Bagels  
Doughnuts  
Biscuits  
Sandwiches



Bagels  
Doughnuts  
Biscuits  
Sandwiches



Built-in refrigerated display case for cake, tarts and snacks.

## Coffee-SNACK

*Modern technology for modern concepts:*

- *Freshness climate with high humidity*
- *Liftable evaporator technology*
- *Front and side panes made of insulating glass*
- *Made entirely of stainless steel*

## Coffee-Snack

Modern design for modern concepts



An alternative place to mount the controller is in a counter panel.

Protective machine cover and condensate pan are available as accessories.

**Coffee-Snack,**  
modern technology for modern concepts.

**Perfect cooling,**  
because we do not accept compromises with humidity. A large evaporator surface with no-frost refrigerator, insulating glass on four sides and a optimised cooling unit cause short operating times of the machines and thus a high humidity.

**Easy cleaning of the evaporator space,**  
because the evaporator with base display can be folded upwards and locked in the top position via gas pressure springs.  
Smooth stainless steel pan bottom with large drain hole.

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

**5**  
Serve-Over  
Display Cases

WIHA Coffee-Snack	For external cooling unit incl. controller	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.	Art.-No.		
Coffee-Snack 600, wing door hinged on the left	4980	4990	450 W	230V/350W
Coffee-Snack 600, wing door hinged on the right	4981	4991	450 W	230V/350W

The refrigerated display cases for external cooling units include an expansion valve for R134a/R513A and temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Protective machine cover	33194
Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")	33577

### Description

Refrigerated display case for cooling cakes, cream cakes and snacks.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

Storage capacity:  
Coffee-Snack 600: 8 cream cakes (max 31 cm diameter) or 4 Euro-Norm trays (400 x 600 mm)

### Design

Top part is finished entirely of stainless steel (material 1.4301, with ground surface). All sides are equipped with insulating glass. Illumination by vertically located LED lights (light colour: white). The evaporator and circulating air ventilators are located beneath the top part. For easy cleaning, the evaporator can be folded upwards and locked in the top position via gas pressure springs. Interior pan is made of stainless steel, pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel.  
A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).  
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

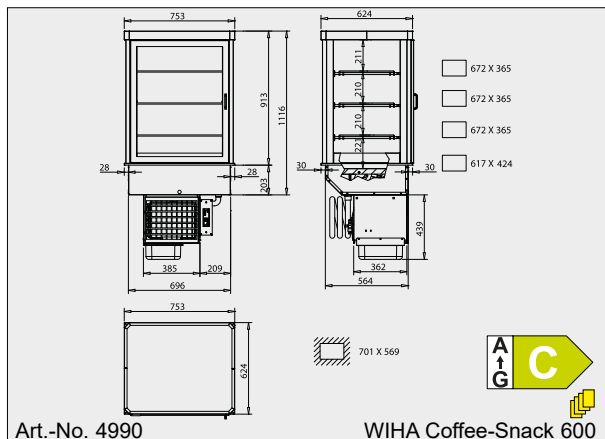
For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.  
A condensate pan is available as accessory.



Art.-No. 4990

WIHA Coffee-Snack 600



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 5. Display Cases – refrigerated

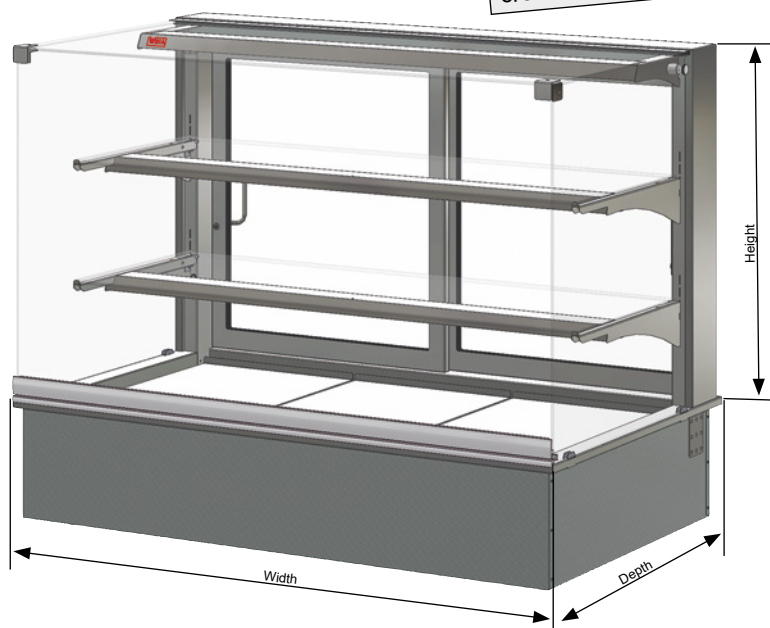
for serve-over



### Snack-Counter Special Size

Made to your measurement instructions

**Preferred application:**  
Refrigerated display case for cooling cream cakes, cakes and snacks.



#### Made to your measurement instructions!

- **Width, depth and height can be chosen**, so this display case can be placed, where standard sizes do not fit.
- **Smooth-running sliding doors with rollers**, easily removable for cleaning.
- **Longer operating life of the cooling unit (LONG-LIFE)**
- **Also suitable for small counter constructions**, because production is already possible from a depth of 500 mm.
- **Variable presentation**  
by means of continuously height adjustable glass shelves, which can be set straight or inclined towards the customer.
- **Optionally, with wing door, double wing doors or sliding doors**
- **Front glass pane can be swung outwards for cleaning**
- **Toughened safety glass**
- **Easy cleaning of the interior area**  
by swing-out front glass pane and removable sliding doors.
- **Easy cleaning of the evaporator area**  
by liftable evaporator – self-locking per gas pressure springs.

#### Special Accessories

Drain fitting 1 1/4" for connecting to the customer's drain  
Condensate pan, loose

Price label rail glass shelf, special length  
Price label rail lower display area

**Art.-No.**

**3815**  
**3819**

**11545**  
**11546**

This display case is custom-made manufactured according to your measurement instructions. Therefore, this display case can also be used where standard sizes do not fit.

The design is freely selectable. The display case is available optionally with wing door, double wing doors or ball bearing, smooth-running sliding doors. The number of intermediate glass shelves is individually selectable.

Snack-Counter Special Size		Art.-No. 12091
Possible display case dimensions:		
Depth (of the display case):	Width (of the display case): *	Height:
500 mm – 680 mm	800 mm – 2600 mm	300 mm – 710 mm
681 mm – 800 mm	600 mm – 2600 mm	300 mm – 710 mm

Price available on request.

\* From a width of 1600 mm: two-piece front glass and upper glass.

#### For a quotation following information is required:

- Width
- Depth
- Height
- Number of glass shelves
- Design of the doors: wing door right/left; sliding doors; double wing doors

#### Description

Custom-made refrigerated display case with circulating air for cooling cream cakes, cakes and snacks. On the customer side with angular glass construction made of toughened safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display, interior pan and exterior are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean.

The insulation is CFC-free. The exterior is made of galvanised sheet steel.

Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator are merchandise displays made of ground stainless steel material 1.4301.

To clean the pan bottom, the merchandise displays can be removed. Afterwards, the circulating air evaporator and the ventilators can be folded upwards and locked in the top position via gas pressure springs.

On the customer side, on the sides and on top with a glass construction made of toughened safety glass. The front glass pane on the customer side is mounted in a lower tilting glass holder.

The width, depth, height, the number of glass shelves and the design of the doors (wing door left/right, sliding doors, double wing doors) of the Snack-Counter Special Size are custom-made designed according to the confirmed specifications.

The sliding doors of this display case are equipped with smooth-running and ball bearing mounted rollers.

All upper glass shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The glass shelves are height adjustable several times and can be set at an angle, which means better presentation.

The cooling pan can be easily mounted in the counter recess because of the circumferential mounting lip.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

For ready-to-use cooling unit

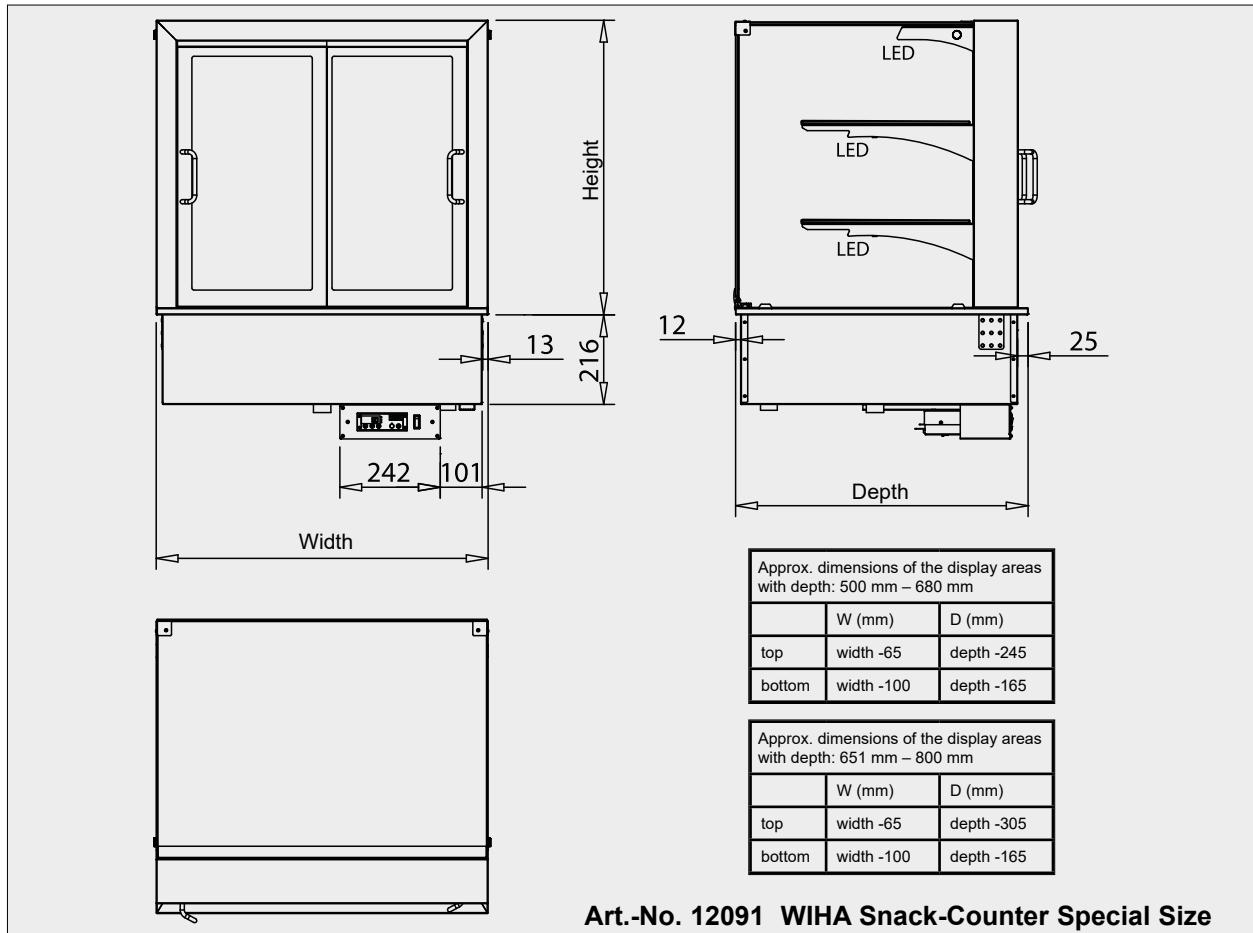
The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

The counter design should include a well-ventilated base unit beneath the cooling pan.

### Made to your measurement instructions:



**5**  
Serve-Over  
Display Cases



## 5. Display Cases – refrigerated

for serve-over



### Snack-Counter ECO-Special Size (with insulating glazing)

Made to your measurement instructions



Insulating glazing on all sides.



### Made to your measurement instructions!

- **Width, depth and height can be chosen**,  
so this display case can be placed, where standard sizes do not fit.
- **Smooth-running sliding doors with rollers**,  
easily removable for cleaning.
- **Longer operating life of the cooling unit (LONG-LIFE)**
- **Also suitable for small counter constructions**,  
because production is already possible from a depth of 500 mm.
- **No condensation on the glass panes (\*)**,  
because the construction is entirely made of insulating glass.
- **Energy-saving**  
due to the insulating glazing.
- **Temperature range**  
< 7°C at 25°C/60% relative humidity  
(climate class 3 according to DIN EN ISO 23953).
- **Longer product freshness**  
due to a very high humidity.
- **Variable presentation**  
by means of continuously height adjustable glass shelves,  
which can be set straight or inclined towards the customer.
- **Optionally, with wing door, double wing door or sliding doors**
- **Easy cleaning of the interior area**  
by swing-out front glass pane and removable sliding doors.
- **Easy cleaning of the evaporator area**  
by liftable evaporator – self-locking per gas pressure springs.

Display case with 2 sliding doors: <b>Art.-No. 12095</b>		
Possible display case dimensions:		
Depth (of the display case):	Width (of the display case):	Height:
500 mm – 680 mm	800 mm – 1600 mm	300 mm – 710 mm
681 mm – 800 mm	600 mm – 1600 mm	300 mm – 710 mm

Price available on request.

Display case with 4 sliding doors: <b>Art.-No. 12094</b>		
Possible display case dimensions:		
Depth (of the display case):	Width (of the display case): *	Height:
500 mm – 680 mm	1601 mm – 2600 mm	300 mm – 710 mm
681 mm – 800 mm	1601 mm – 2600 mm	300 mm – 710 mm

Price available on request.

\* From a width of 1600 mm: two-piece front glass and upper glass

For a quotation following information is required:

- Width
- Depth
- Height
- Number of glass shelves
- Design of the doors: wing door right/left; sliding doors; double wing doors

(\*) At setpoint 6°/AT 25°C/RH 70%.

### Special Accessories

Drain fitting 1 1/4" for connecting to the customer's drain	<b>Art.-No.</b> <b>3815</b>
Condensate pan, loose	<b>3819</b>
Price label rail glass shelf, special length	<b>11545</b>
Price label rail lower display area	<b>11546</b>

### Description

Custom-made refrigerated display case with circulating air for cooling cream cakes, cakes and snacks. On the customer side with angular glass construction made of insulating glass.

The glass shelves are height adjustable and can be set at an angle, which means better presentation.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display, interior pan and exterior are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean.

The insulation is CFC-free. The exterior is made of galvanised sheet steel.

Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator are merchandise displays made of ground stainless steel material 1.4301.

To clean the pan bottom, the merchandise displays can be removed. Afterwards, the circulating air evaporator and the ventilators can be folded upwards and locked in the top position via gas pressure springs.

On the customer side, on the sides and on top with a glass construction made of heat absorbing insulating glazing. The front glass pane on the customer side is mounted in a lower tilting glass holder.

The width, depth, height, the number of glass shelves and the design of the doors (wing door left/right, sliding doors, double wing doors) of the Snack-Counter Special Size are custom-made designed according to the confirmed specifications.

The sliding doors of this display case are equipped with smooth-running and ball bearing mounted rollers.

All upper glass shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The glass shelves are height adjustable several times and can be set at an angle, which means better presentation.

The cooling pan can be easily mounted in the counter recess because of the circumferential mounting lip.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

For external cooling unit

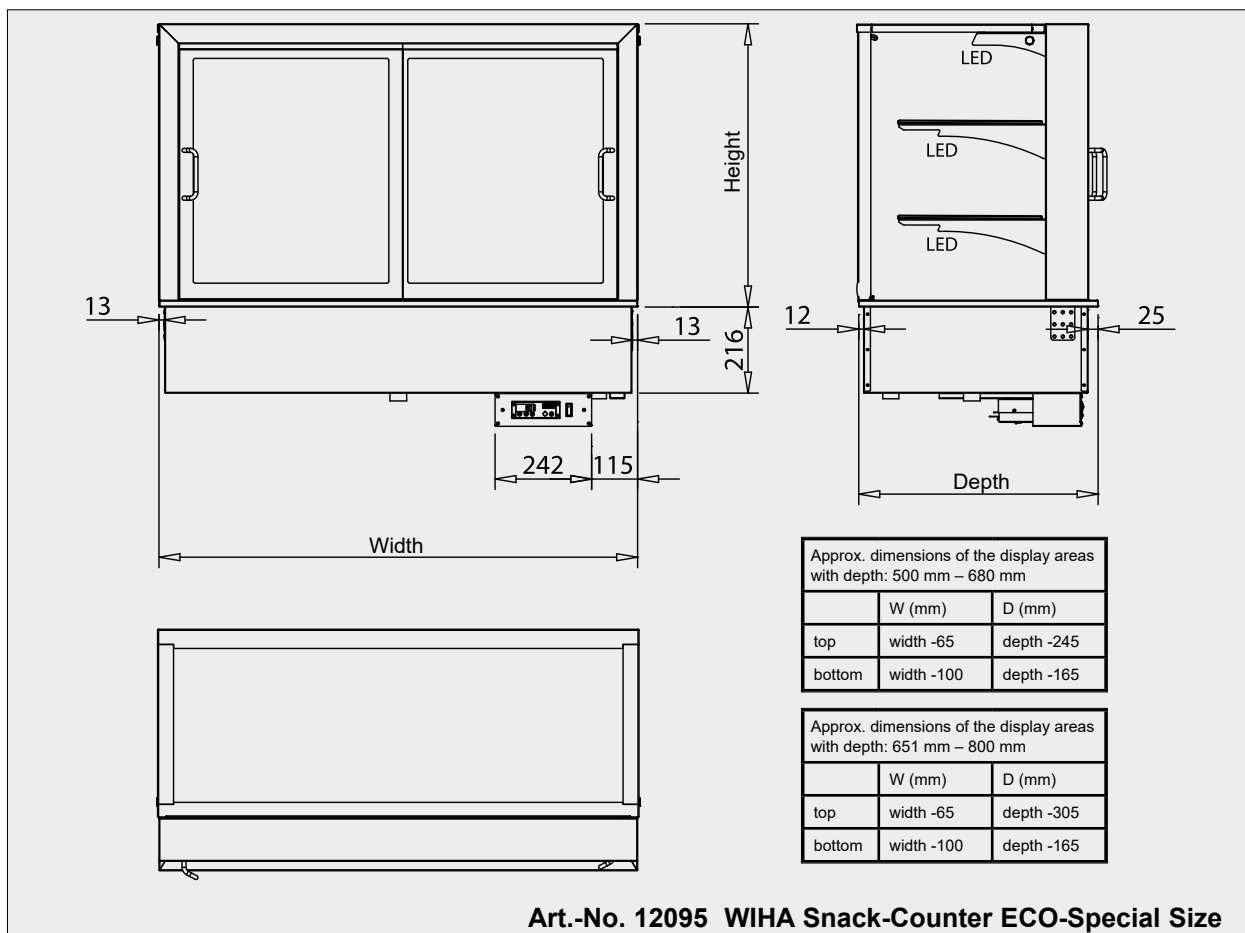
Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

For ready-to-use cooling unit

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

The counter design should include a well-ventilated base unit beneath the cooling pan.





## 6. Display Cases – refrigerated for self-service



### Snack-Counter 520/710

- All-purpose display case for the most applications**
- For Gastro-Norm size suitable (depth of the device 705 mm)
  - Safety glass / ECO with insulating glazing
  - Rounded, angular or slanted front glass construction
  - 1 or 2 adjustable intermediate levels (height of the glass construction 520 mm or 710 mm)



KO-VT-LS	Self-service version, open on customer side, recessed cooling pan, air curtain	Page	178
ECO KO-VT-LS	Self-service v., energy-saving, open on customer side, recessed, air curtain	Page	180
KO-VT-LS-HS	Self-service v., open on customer side, recessed, air curtain, sneeze guard	Page	182
KO-VT-LS-RG	Self-service v., open on customer side, recessed, air curtain, rear panel closed	Page	184
KO-VT-LS-HS-RG	Self-service v., open on customer side, recessed cooling pan, air curtain, sneeze guard, rear panel closed	Page	186
DISPENSER	Self-service display case for beverage bottles	Page	188
DISPENSER-AS	Self-service display case for beverage bottles, lockable	Page	188
SB	Self-service display case with self-service flaps	Page	190
SB-RG	Self-service display case with self-service flaps, rear panel closed	Page	192
SB-KST	Self-service display case with self-service sliding doors on customer side	Page	194
ECO SB-KST-VT	Self-service display case with self-service sliding doors on customer side, recessed cooling pan	Page	196
ECO SB-KST-VT-RG	Self-service display case with self-service sliding doors on customer side, recessed cooling pan, rear panel closed	Page	198
SB-KST-RG	Self-service display case with sliding doors on customer side, rear panel closed	Page	200

### Accessories Snack-Counter



Separator Bars, Price Label Rails and Rear Panel Glazing

Page 202

### Snack-Counter 870

- All-purpose display case with 3 intermediate levels**
- For Gastro-Norm size suitable (depth of the device 705 mm)
  - Safety glass
  - Angular safety front glass
  - 3 adjustable intermediate levels (height of the glass construction 870 mm)



SB-VT	Self-service display case with flaps, recessed cooling pan	Page	203
KO-VT/KO-VT-RG	Open on customer side, recessed cooling pan, lateral insulating glass	Page	205
KO-VT-HS	Open on customer side, recessed pan, sneeze guard, lateral insulating glass	Page	207
KO-VT-HS-RG	Self-service display case, open on customer side, recessed pan, sneeze guard, rear panel closed, lateral insulating glass	Page	207

## Front-Counter 520/710

Refrigerated display case to place onto the counter without mounting lip

- For Gastro-Norm size suitable (depth of the device 705 mm)
- For Euro-Norm size suitable (depth of the device 795 mm)
- Safety glass
- Rounded, angular or slanted front glass construction
- 1 or 2 continuously adjustable intermediate levels



Front-Counter SB  
Front-Counter KO-LS

Self-service display case with self-service flaps  
Self-service display case, open on customer side, air curtain

Page 209  
Page 211

## Snack-Counter 520/710 SB-EHB

Refrigerated self-service display case for one-hand operation

- The merchandise can be easily taken out with one hand
- For Gastro-Norm size suitable (depth of the device 705 mm)
- Safety glass, angular glass construction
- 2 support grids or 3 support grids



Snack-Counter SB-EHB Self-service display case, flaps on customer side for one-hand operation Page 213

## Snack-Counter 430/520 MULTI

Multifunctional refrigerated display case

- For Gastro-Norm containers or height adjustable shelves
- For Gastro-Norm size suitable (depth of the device 705 mm)
- Safety glass

Suitable to the refrigerated display case  
**Snack-Counter MULTI DISPENSER**  
(page 217) and to the heated display case  
**Snack-Counter STEAM MULTI** (page 248).



Snack-Counter MULTI Self-service display case with 430 mm or 520 mm high glass top Page 215

## Snack-Counter 430/520 MULTI DISPENSER

Multifunctional refrigerated and heated display case

- For Gastro-Norm size suitable (depth of the device 705 mm)
- Safety glass
- Usable as serve-over display case or self-service display case

Suitable to the refrigerated display case  
**Snack-Counter MULTI** (page 215) and to  
the heated display case **Snack-Counter**  
**STEAM MULTI** (page 248).



Snack-Counter MULTI DISPENSER Self-service display case with 430 or 520 mm high glass top Page 217

## Snack-Counter 430 KO-VT-RG

Refrigerated self-service display case

- For Gastro-Norm containers or height adjustable shelves
- For Gastro-Norm size suitable (depth of the device 705 mm)
- Safety glass

Suitable to the heated display case  
**Snack-Counter STEAM 430 KO-VT-RG**  
(see page 270).



Snack-Counter 430 KO-VT-RG Self-service display case with 430 mm high glass top, open on customer side, recessed cooling pan, rear panel closed Page 219

## Salad Bar 260 SB

All-purpose self-service display case for free-flow facilities

- For Gastro-Norm containers or height adjustable shelves
- For Gastro-Norm size suitable (depth of the device 714 mm)
- Safety glass



Salad Bar 260 SB Self-service display case Page 221

## 6. Display Cases – refrigerated

### for self-service



## Snack-Counter KO-VT-LS

Self-service version, open on customer side and with recessed cooling pan and front air curtain

**WiHA**  
**Toughened Safety Glass**  
Side panes and upper pane made of toughened safety glass

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**MOVE-AWAY**  
Patented

**Preferred application:**  
For cooling beverages and packaged food in the self-service area.

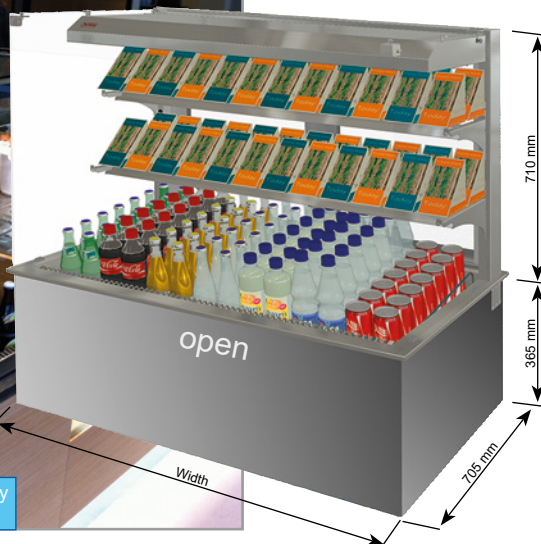
**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

**WiHA**  
**CLOUD**

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Option: Light colour adjustable, see page 138.



Also available with **bottle slide**, see special accessories.

On request also available with black surface.

Snack-Counter 520 KO-VT-LS	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Self-service version Height glass top 520 mm									
Snack-Counter 520 KO-VT-LS - DT 1.5	23506	23501	23507	23540	23511	23545	587	800 W *	230V/925W
Snack-Counter 520 KO-VT-LS - DT 2	23524	23502	23516	23541	23512	23546	750	890 W *	230V/940W
Snack-Counter 520 KO-VT-LS - DT 3	23525	23503	23517	23542	23513	23547	1075	950 W *	230V/960W
Snack-Counter 520 KO-VT-LS - DT 4	23526	23504	23518	23543	23514	23548	1400	1200 W *	230V/1230W

The refrigerated display cases for external cooling units include an expansion valve for R452A and a temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors.

\* When connecting to multi-compressor refrigeration systems, make sure that the suction pressure of the upstream suction pressure regulator is adjustable in the range of -5°C to -15°C.

Snack-Counter 710 KO-VT-LS	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Self-service version Height glass top 710 mm									
Snack-Counter 710 KO-VT-LS - DT 1.5	18341	11382	17094	18343	11383	17101	587	800 W *	230V/935W
Snack-Counter 710 KO-VT-LS - DT 2	9655	9790	17140	9663	9794	17148	750	950 W *	230V/950W
Snack-Counter 710 KO-VT-LS - DT 3	9656	9791	17141	9664	9795	17149	1075	1200 W *	230V/1235W
Snack-Counter 710 KO-VT-LS - DT 4	9657	9792	17142	9665	9796	17150	1400	1600 W *	230V/1365W

The refrigerated display cases for external cooling units include an expansion valve for R452A and a temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors.

\* When connecting to multi-compressor refrigeration systems, make sure that the suction pressure of the upstream suction pressure regulator is adjustable in the range of -5°C to -15°C.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Protective machine cover type 800-1200	33195
Protective machine cover type 1600	33265
Bearing rails for GN containers, shelves and bottle slide:	
Snack-Counter size per GN 1 (1 pair)	9880
Snack-Counter size GN 1.5 (1 pair)	10507
For Snack-Counter size GN 4: 3 x 9880 and 1 x	9982
Display shelf, unperforated; W=325 mm, GN 1	6413
Display shelf, unperforated; W=486 mm, GN 1.5	10506
(Bearing rails must be ordered separately.)	
Suitable price label rails, see page 202.	
Bottle slide Snack-Counter GN 2 incl. 10 divider bars	26467
Bottle slide Snack-Counter GN 3 incl. 15 divider bars	26468
Divider bars for bottle slide 520, single	26457

**Surcharge for WIHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")

Art.-No.  
33577

NIGHT COVER	angular	slanted
Night Cover SC - KO 1.5	10494	10489
Night Cover SC - KO 2	10495	10488
Night Cover SC - KO 3	10496	10491
Night Cover SC - KO 4	10497	10492

#### Blind with housing for night cover

Night cover for mounting on the top of the glass construction. The blind can be pulled down on the customer side. The display case is equipped with holders at the bottom to fix the blind in the closed position. If the night cover is delivered without a display case, the lower locking mechanism for the blind must be attached to the customer's display case frame in accordance with the installation instructions.



## Description

Refrigerated display case with circulating air, recessed cooling pan and front air curtain for cooling beverages and packaged food.

Open on the customer side and with rounded, angular or slanted glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–100 mm deep) can be mounted or display shelves (available as accessories) can be inserted.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

**Self-service version that is open on the customer side and with front air curtain and recessed cooling pan.** The side glass panes, the upper glass pane and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The operator side has wing doors made of insulating glass with transparent, perforated air distribution cover. To clean the gap the air distribution cover can be folded away.

For external cooling unit

Delivery includes:

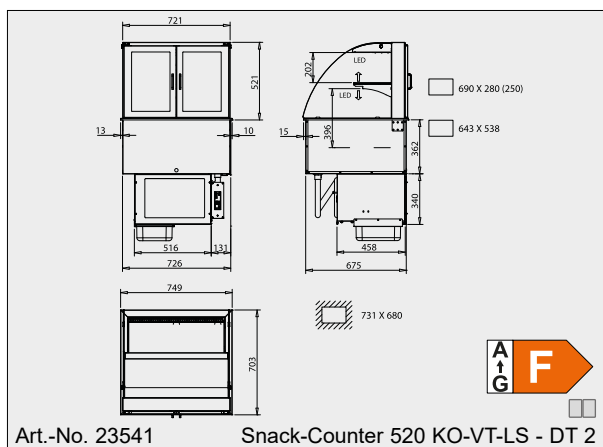
- Expansion valve for R452A; other refrigerants available on request
- Digital defrost and temperature controller

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

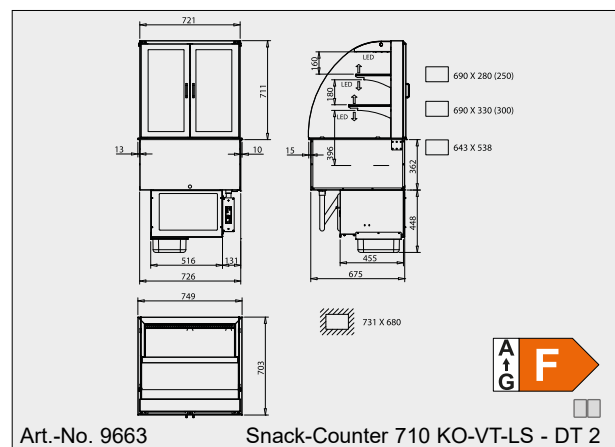
Please note:

Make sure that there is good ventilation when installing on site!



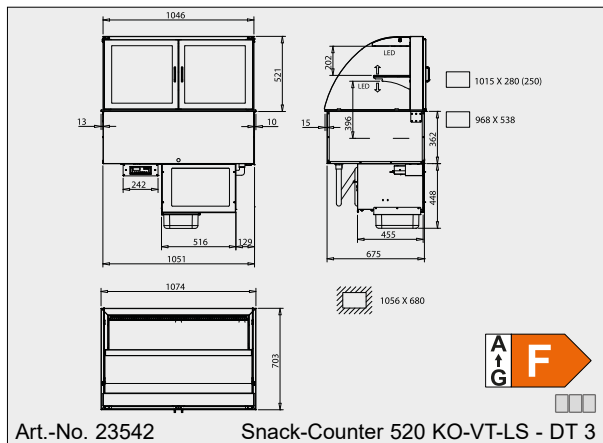
Art.-No. 23541

Snack-Counter 520 KO-VT-LS - DT 2



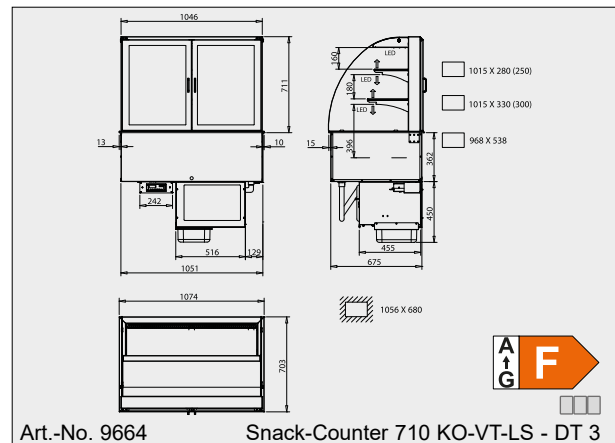
Art.-No. 9663

Snack-Counter 710 KO-VT-LS - DT 2



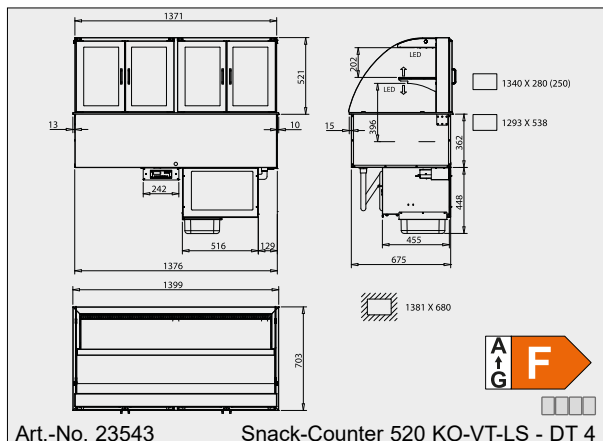
Art.-No. 23542

Snack-Counter 520 KO-VT-LS - DT 3



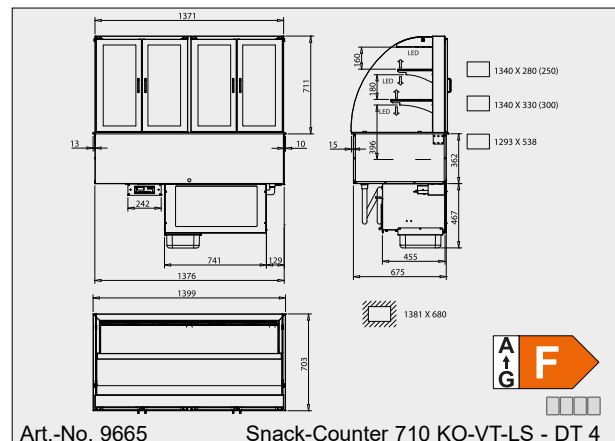
Art.-No. 9664

Snack-Counter 710 KO-VT-LS - DT 3



Art.-No. 23543

Snack-Counter 520 KO-VT-LS - DT 4



Art.-No. 9665

Snack-Counter 710 KO-VT-LS - DT 4

The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



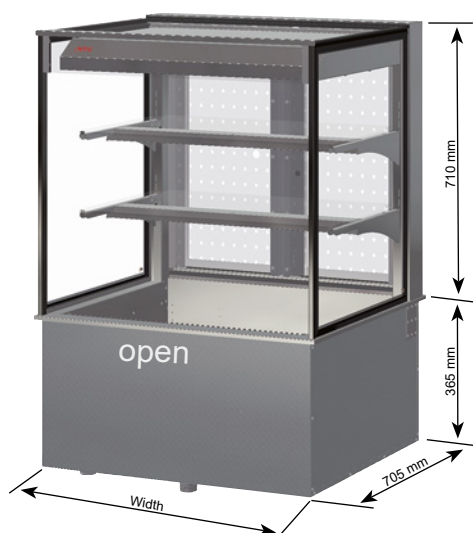
## 6. Display Cases – refrigerated

### for self-service



## Snack-Counter ECO E KO-VT-LS

Energy-saving display case with circulating air and recessed cooling pan, front air curtain, insulating glazing on the sides and LED lighting





**Version NR:**  
The customer side has an integrated night blind for an energy-saving night operation.



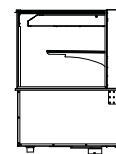
**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



**Preferred application:**  
For cooling beverages and packaged food in the self-service area.

Also available with bottle slide, see special accessories.

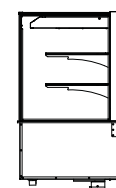
Snack-Counter ECO 520 E KO-VT-LS	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 520 mm					
Snack-Counter ECO 520 E KO-VT-LS - DT 2	30306	30310	750	890 W	230V/870W
Snack-Counter ECO 520 E KO-VT-LS - DT 3	30307	30311	1075	950 W	230V/890W
Snack-Counter ECO 520 E KO-VT-LS - DT 4	30308	30312	1400	1200 W	230V/920W



The refrigerated display cases for external cooling units include an expansion valve for R452A and a temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side.



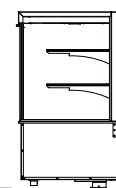
Snack-Counter ECO 710 E KO-VT-LS	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 710 mm					
Snack-Counter ECO 710 E KO-VT-LS - DT 2	30314	30318	750	950 W	230V/920W
Snack-Counter ECO 710 E KO-VT-LS - DT 3	30315	30319	1075	1200 W	230V/1190W
Snack-Counter ECO 710 E KO-VT-LS - DT 4	30316	30320	1400	1600 W	230V/1300W

The refrigerated display cases for external cooling units include an expansion valve for R452A and a temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side.



Snack-Counter ECO 710 E NR KO-VT-LS with integrated night blind	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 710 mm					
Snack-Counter ECO 710 E NR KO-VT-LS - DT 2	30322	30326	750	950 W	230V/920W
Snack-Counter ECO 710 E NR KO-VT-LS - DT 3	30323	30327	1075	1200 W	230V/1190W
Snack-Counter ECO 710 E NR KO-VT-LS - DT 4	30324	30328	1400	1600 W	230V/1300W

The refrigerated display cases for external cooling units include an expansion valve for R452A and a temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side.



## Snack-Counter ECO

- Energy-saving
  - All external glass panes made of insulating glass
  - Low-maintenance LED lighting
  - No condensation on the front glass pane \*
  - Side glass panes and upper glass pane made of double safety glass (ESG)
  - Longer operating life of the cooling unit (LONG-LIFE)
  - Wing doors with insulating glass on the operator side
  - Energy-saving EC fan motors (low voltage)
  - Temperature: < 5 °C at an ambient temperature of 25 °C
  - Liftable evaporator for easy cleaning
  - Coated lamellar evaporator
  - Patented MOVE-DOWN and MOVE-AWAY TECHNOLOGY for easy cleaning
  - With WIHA CLOUD CONTROL: smart control and monitoring via the WiHA app
- \* At setpoint 6 °C/AT 25 °C/RH. 70 %.

Option: Light colour adjustable, see page 138.

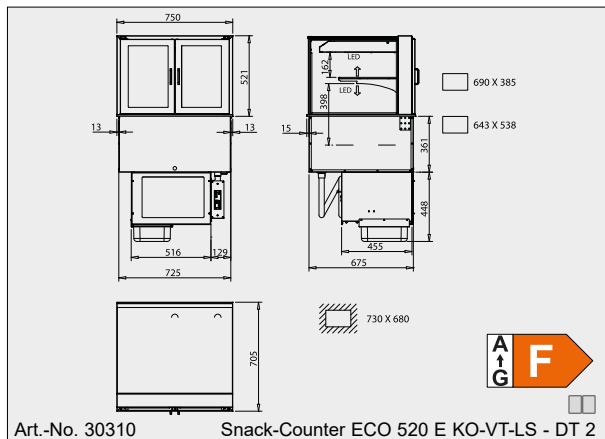
## Description

Energy-saving refrigerated display case with circulating air, recessed cooling pan, front air curtain, lateral insulating glazing and LED lighting for cooling beverages and packaged food. ECO-PLUS version with reduced energy consumption. The customer side is open and with an angular glass construction made of insulating glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Temperature: < 5 °C at 25 °C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–100 mm deep) can be mounted or display shelves (available as accessories) can be inserted.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).



## Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Protective machine cover type 890–1200	33195
Protective machine cover type 1600	33265
Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")	33577
Bearing rails for GN containers, shelves and bottle slide:	
Snack-Counter size per GN 1 (1 pair)	9880
Snack-Counter size GN 1.5 (1 pair)	10507
For Snack-Counter size GN 4: 3 x 9880 and 1 x	9982
Display shelf, unperforated; W=325 mm, GN 1	6413
Display shelf, unperforated; W=486 mm, GN 1.5 (Bearing rails must be ordered separately.)	10506
Bottle slide Snack-Counter GN 2 incl. 10 divider bars	26467
Bottle slide Snack-Counter GN 3 incl. 15 divider bars	26468
Divider bars for bottle slide 520, single	26457
Suitable price label rails, see page 202.	

Self-service version that is open on the customer side and with front air curtain and recessed cooling pan.

The side glass panes and the upper glass pane with insulating glazing made of double safety glass. The height adjustable shelves are made of safety glass. The operator side has wing doors made of insulating glass with transparent, perforated air distribution cover. To clean the gap, the air distribution cover can be folded away.

For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

Version NR:

The customer side has an integrated night blind for an energy-saving night operation.

For external cooling unit

Delivery includes:

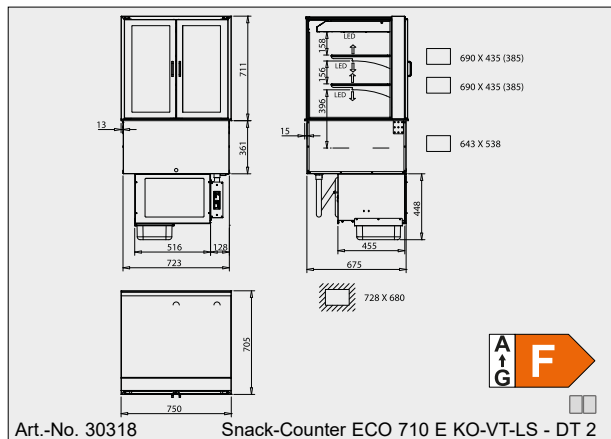
- Expansion valve for R452A; other refrigerants available on request
- Digital defrost and temperature controller

## Cooling Unit Model

The powerful cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

Please note:

Make sure that there is good ventilation when installing on site!



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 6. Display Cases – refrigerated

for self-service



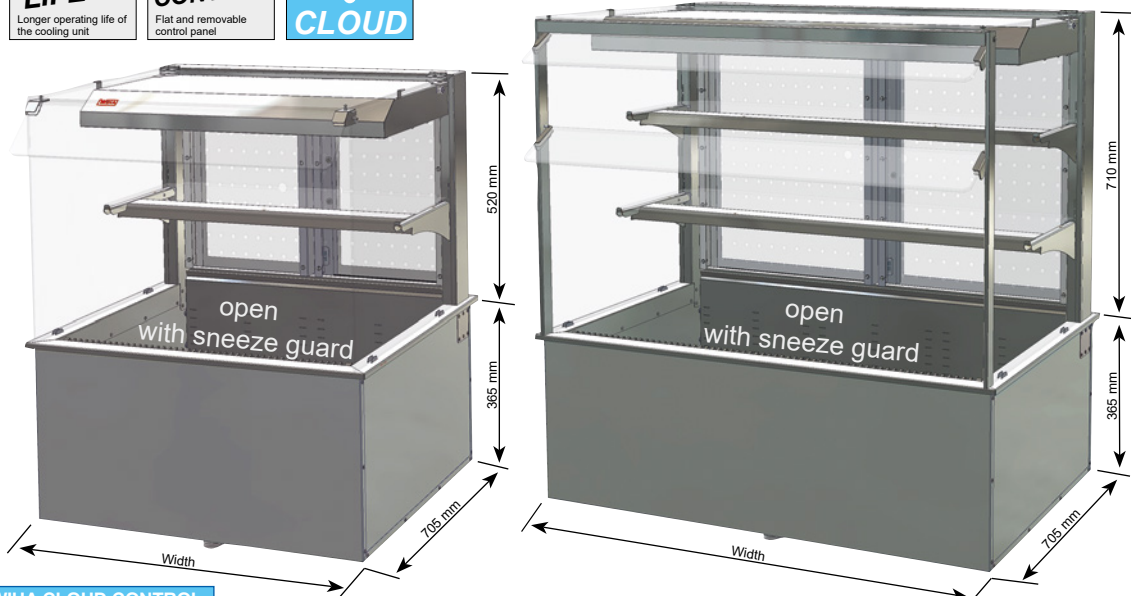
### Snack-Counter KO-VT-LS-HS

Self-service version, open on customer side with recessed cooling pan, air curtain and sneeze guard



**6**  
Self-Service Display Cases



**Preferred application:**  
For cooling exposed food in the self-service area.





**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Option: Light colour adjustable, see page 138.

Also available with **bottle slide**, see special accessories.

Snack-Counter 520 E KO-VT-LS-HS	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 520 mm					
Snack-Counter 520 E KO-VT-LS-HS - DT 2	23796	23798	750	890 W	230V/940W
Snack-Counter 520 E KO-VT-LS-HS - DT 3	23797	23799	1075	950 W	230V/960W

The refrigerated display cases for external cooling units include an expansion valve for R452A and a temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side.

Snack-Counter 710 E KO-VT-LS-HS	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 710 mm					
Snack-Counter 710 E KO-VT-LS-HS - DT 2	23591	23593	750	950 W	230V/950W
Snack-Counter 710 E KO-VT-LS-HS - DT 3	23592	23594	1075	1200 W	230V/1235W

The refrigerated display cases for external cooling units include an expansion valve for R452A and a temperature controller. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 890-1200  
Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")

**Art.-No.**  
**33196**

**3815**  
**33195**  
**33577**

Bearing rails for GN containers and shelves  
Snack-Counter size per GN 1 (1 pair)

**9880**

Suitable price label rails, see page 202.

Display shelf, unperforated; W=325 mm, GN 1 (Bearing rails must be ordered separately.)

**Art.-No.**  
**6413**

Bottle slide Snack-Counter GN 2 incl. 10 divider bars  
Bottle slide Snack-Counter GN 3 incl. 15 divider bars

**26467**  
**26468**

The bottle slide ensures the replacement of sold bottles and the customers view on a full assortment up to the last bottle.  
Divider bars for bottle slide 520, single

**26457**

## Description

Refrigerated display case with circulating air and recessed cooling pan for cooling unpackaged food.  
Open on the customer and with air curtain, sneeze guard and angular glass construction made of safety glass.  
The operator side has wing doors made of insulating glass.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.  
The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–100 mm deep) can be mounted or display shelves (available as accessories) can be inserted.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

**Self-service version that is open on the customer side and with recessed cooling pan, air curtain and sneeze guard.**

The operator side has wing doors made of insulating glass with transparent, perforated air distribution cover. To clean the gap the air distribution cover can be folded away. The side glass panes, the upper glass pane and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

For external cooling unit

Delivery includes:

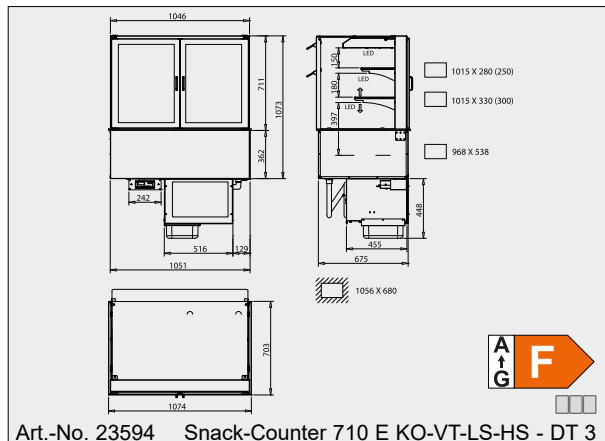
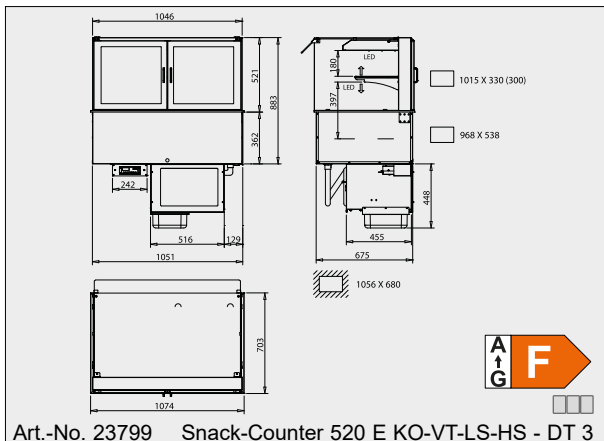
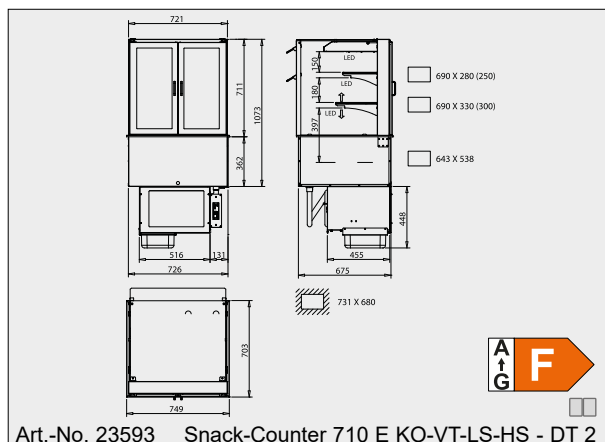
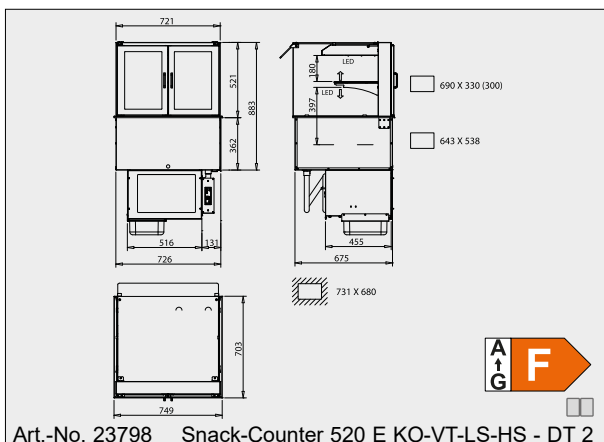
- Expansion valve for R452A; other refrigerants available on request
- Digital defrost and temperature controller

## Cooling Unit Model

The powerful cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

Please note:

Make sure that there is good ventilation when installing on site!



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".





## 6. Display Cases – refrigerated

for self-service

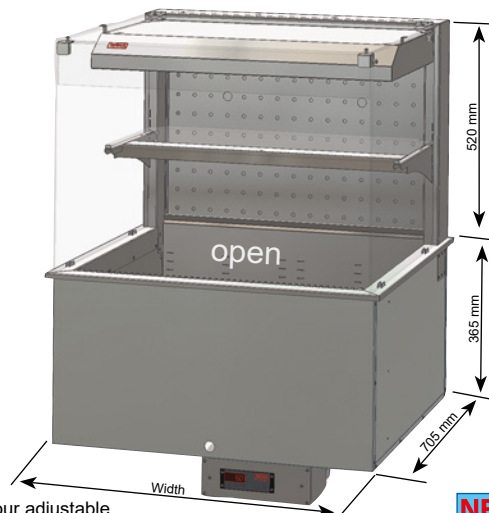


### Snack-Counter KO-VT-LS-RG

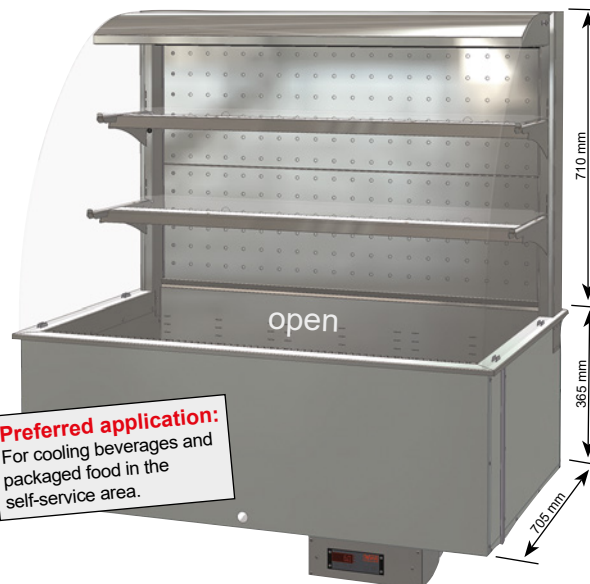
Self-service version, open on customer side with recessed cooling pan, air curtain and closed rear panel



**6**  
Self-Service  
Display Cases



Also available with **bottle slide**, see special accessories.



Option: Light colour adjustable, see page 138.

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Snack-Counter 520 KO-VT-LS-RG	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection	
	round	angular	slanted	round	angular	slanted				
Self-service version Height glass top 520 mm										
Snack-Counter 520 KO-VT-LS-RG - 1.5	23630	23635	23650	23670	23675	23690	587	800 W	230V/925W	□□
Snack-Counter 520 KO-VT-LS-RG - 2	23631	23636	23651	23671	23676	23691	750	890 W	230V/940W	□□
Snack-Counter 520 KO-VT-LS-RG - 3	23632	23637	23652	23672	23677	23692	1075	950 W	230V/960W	□□□
Snack-Counter 520 KO-VT-LS-RG - 4	23633	23638	23653	23673	23678	23693	1400	1200 W	230V/1230W	□□□□

WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories.

Snack-Counter 710 KO-VT-LS-RG	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection	
	round	angular	slanted	round	angular	slanted				
Self-service version Height glass top 710 mm										
Snack-Counter 710 KO-VT-LS-RG - 1.5	18290	18291	18292	18296	18297	18298	587	800 W	230V/935W	□□
Snack-Counter 710 KO-VT-LS-RG - 2	9671	9814	17156	9683	9818	17164	750	950 W	230V/950W	□□
Snack-Counter 710 KO-VT-LS-RG - 3	9676	9815	17157	9684	9819	17165	1075	1200 W	230V/1235W	□□□
Snack-Counter 710 KO-VT-LS-RG - 4	9677	9816	17158	9685	9820	17166	1400	1600 W	230V/1365W	□□□□

WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories.

### Special Accessories

Condensate pan, loose  
Drain fitting 1 1/4" for connecting to the customer's drain

**Art.-No.**  
3819  
  
3815

Bearing rails for GN containers, shelves and bottle slide:

Snack-Counter size per GN 1 (1 pair) **9880**  
Snack-Counter size GN 1.5 (1 pair) **10507**  
Display shelf, unperforated; W=325 mm, GN 1 **6413**  
Display shelf, unperforated; W=486 mm, GN 1.5 **10506**

Note: GN 1/1- and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required, see page 202.  
Suitable price label rails, see page 202.

Bottle slide Snack-Counter GN 2 **26467**  
incl. 10 divider bars  
Bottle slide Snack-Counter GN 3 **26468**  
incl. 15 divider bars  
Divider bars for bottle slide 520, single **26457**

**Surcharge for WIHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")

**Art.-No.**  
33577

Night Cover	angular	slanted
Night Cover SC - KO 1.5	10494	10489
Night Cover SC - KO 2	10495	10488
Night Cover SC - KO 3	10496	10491
Night Cover SC - KO 4	10497	10492

#### Blind with housing for night cover

Night cover for mounting on the top of the glass construction. The blind can be pulled down on the customer side. The display case is equipped with holders at the bottom to fix the blind in the closed position. If the night cover is delivered without a display case, the lower locking mechanism for the blind must be attached to the customer's display case frame in accordance with the installation instructions.

## Description

Refrigerated display case with circulating air, recessed cooling pan, front air curtain and closed rear panel for cooling beverages and packaged food.  
Open on the customer side and with rounded, angular or slanted glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.  
The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–100 mm deep) can be mounted or display shelves (available as accessories) can be inserted.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

**Self-service version that is open on the customer side, recessed cooling pan and front air curtain. The rear panel is closed.**

The side glass panes, the upper glass pane and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

For external cooling unit

Delivery includes:

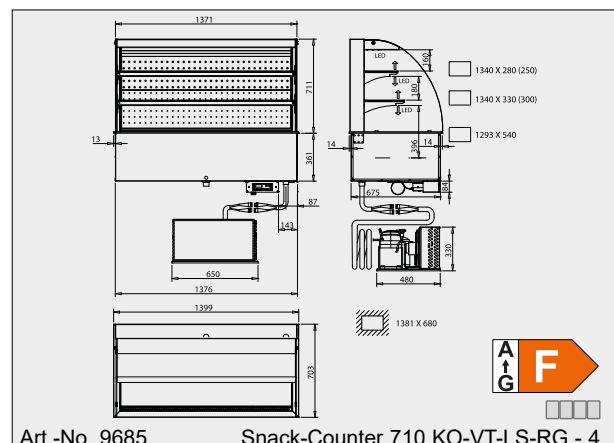
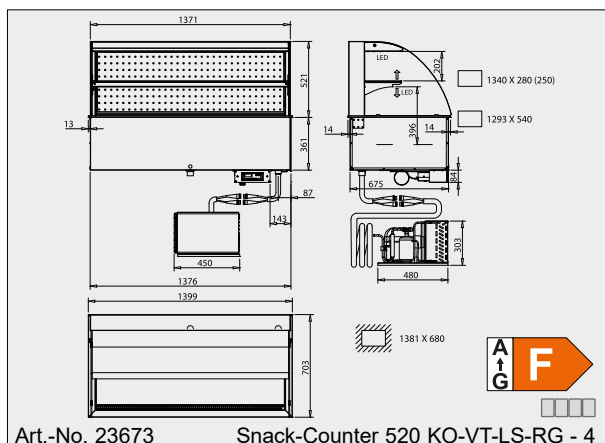
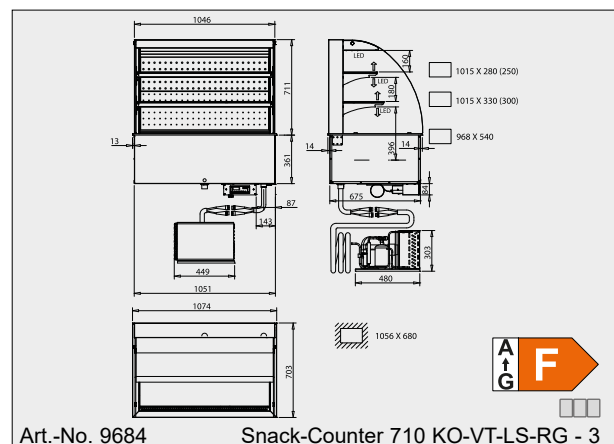
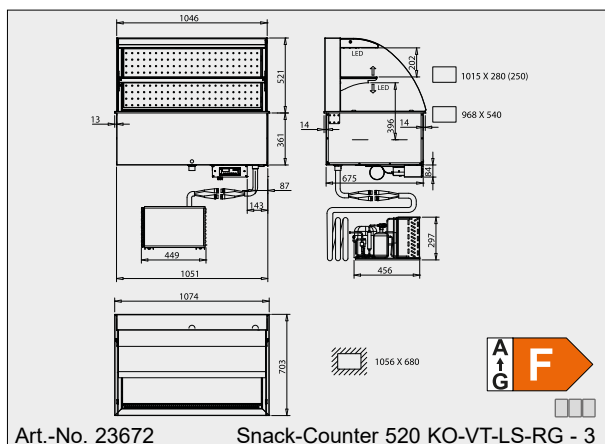
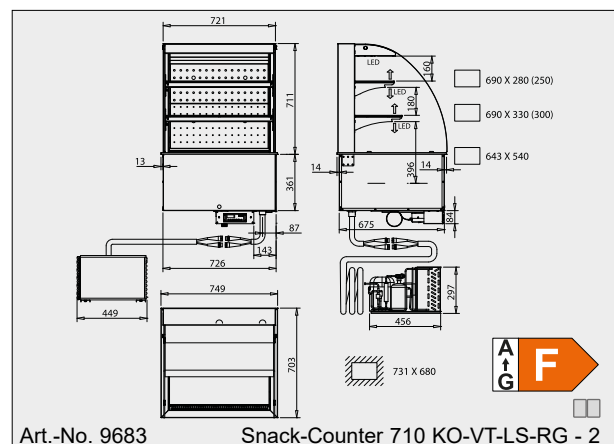
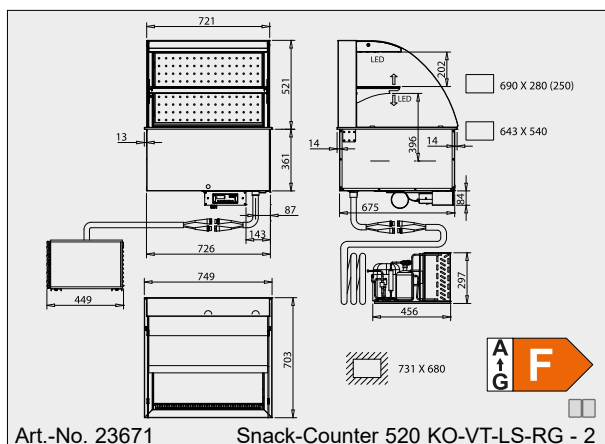
- Expansion valve for R452A; other refrigerants available on request
- Digital defrost and temperature controller

## Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

Please note:

The counter design should include a well-ventilated base unit beneath refrigerated display case!



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 6. Display Cases – refrigerated

### for self-service



## Snack-Counter KO-VT-LS-HS-RG

Self-service version, open on customer side with recessed cooling pan, air curtain, **sneeze guard** and closed rear panel

**WiHA**  
**Toughened Safety Glass**  
Side panes and upper pane made of toughened safety glass

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

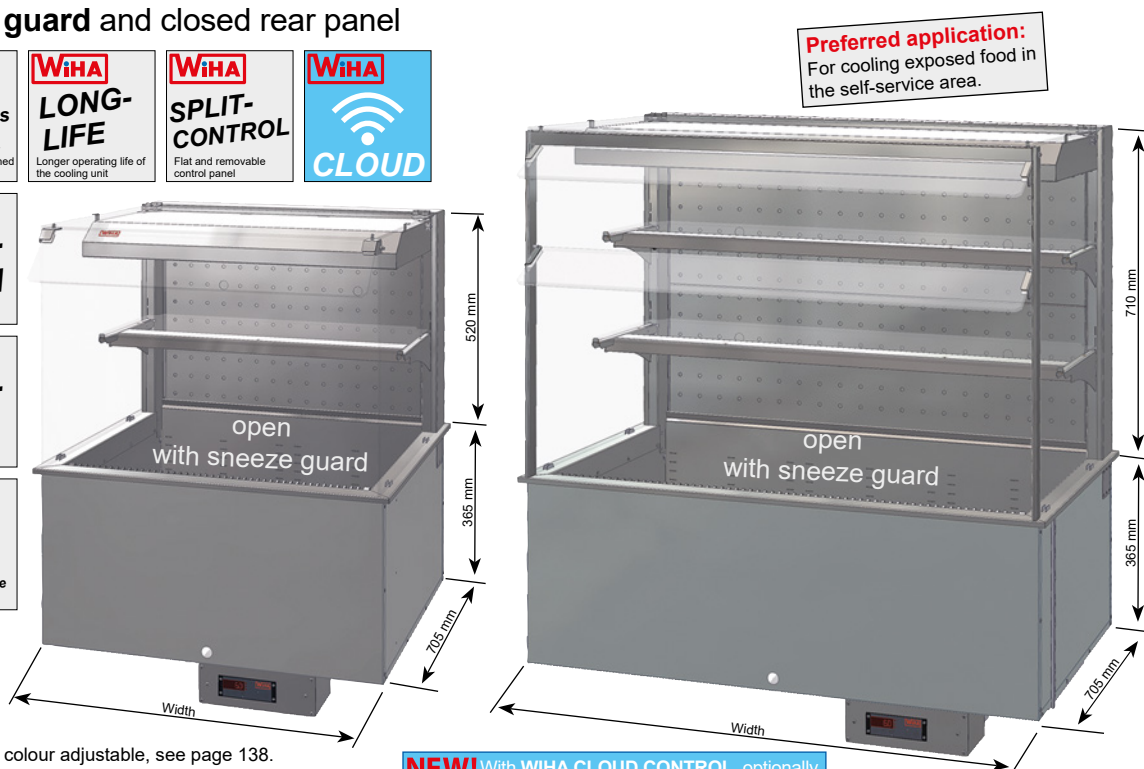
**WiHA**  
**CLOUD**

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**LED**  
energy-saving & low-maintenance



**6**  
Self-Service Display Cases





Option: Light colour adjustable, see page 138.

Also available with **bottle slide**, see special accessories.

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

Snack-Counter 520 E KO-VT-LS-HS-RG (Rear panel closed)	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 520 mm					
Snack-Counter 520 E KO-VT-LS-HS-RG - 2	23791	23794	750	890 W	230V/940W
Snack-Counter 520 E KO-VT-LS-HS-RG - 3	23792	23795	1075	950 W	230V/960W

The refrigerated display cases for external cooling units include an expansion valve for R452A and a temperature controller. WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories.

Snack-Counter 710 E KO-VT-LS-HS-RG (Rear panel closed)	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 710 mm					
Snack-Counter 710 E KO-VT-LS-HS-RG - 2	23595	23597	750	950 W	230V/950W
Snack-Counter 710 E KO-VT-LS-HS-RG - 3	23596	23598	1075	1200 W	230V/1235W

The refrigerated display cases for external cooling units include an expansion valve for R452A and a temperature controller. WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories.

### Special Accessories

Condensate pan, loose  
Drain fitting 1 1/4" for connecting to the customer's drain

**Art.-No.**  
**3819**  
**3815**

Bearing rails for GN containers, shelves and bottle slide:

Snack-Counter size per GN 1 (1 pair)  
Display shelf, unperforated; W=325 mm, GN 1  
(Bearing rails must be ordered separately.)

**9880**  
**6413**

Bottle slide Snack-Counter GN 2

incl. 10 divider bars

Bottle slide Snack-Counter GN 3

incl. 15 divider bars

The bottle slide ensures the replacement of sold bottles and the customers view on a full assortment up to the last bottle.

Divider bars for bottle slide 520, single

Suitable price label rails, see page 202.

**26467**  
**26468**  
**26457**

**Surcharge for WIHA CLOUD CONTROL**

(not possible together with option "adjustable light colour")

**Art.-No.**  
**33577**

Night Cover	angular
Night Cover SC - KO 2	10495
Night Cover SC - KO 3	10496

**Blind with housing for night cover**

Night cover for mounting on the top of the glass construction. The blind can be pulled down on the customer side. The display case is equipped with holders at the bottom to fix the blind in the closed position.

If the night cover is delivered without a display case, the lower locking mechanism for the blind must be attached to the customer's display case frame in accordance with the installation instructions.

## Description

Refrigerated display case with circulating air and recessed cooling pan for cooling beverages and unpackaged food.  
Open on the customer side and with front air curtain, sneeze guard and angular glass construction made of safety glass. The rear panel is closed.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.  
The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–100 mm deep) can be mounted or display shelves (available as accessories) can be inserted.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

**Self-service version that is open on the customer side, recessed cooling pan, front air curtain and sneeze guard. The rear panel is closed.**

The side glass panes, the upper glass pane and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

For external cooling unit

Delivery includes:

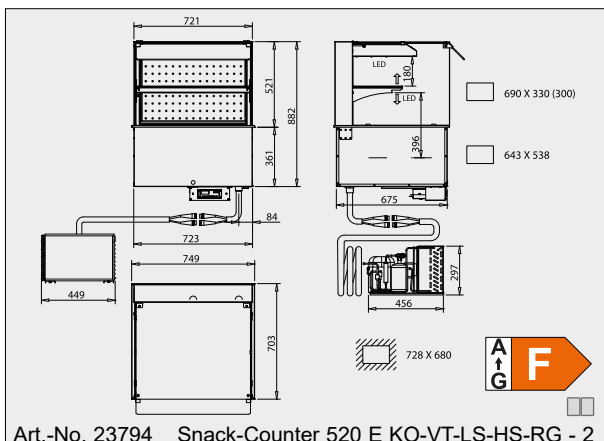
- Expansion valve for R452A; other refrigerants available on request
- Digital defrost and temperature controller

## Cooling Unit Model

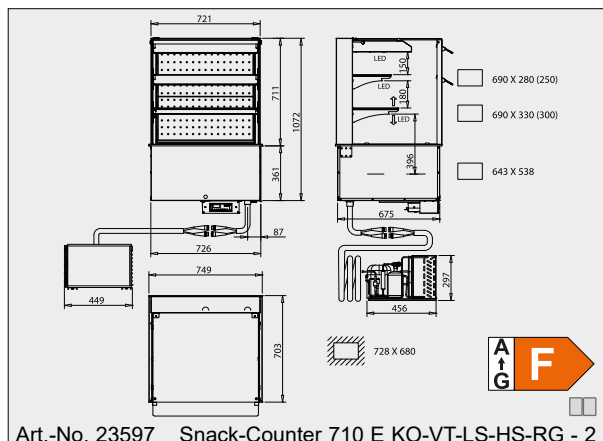
The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

Please note:

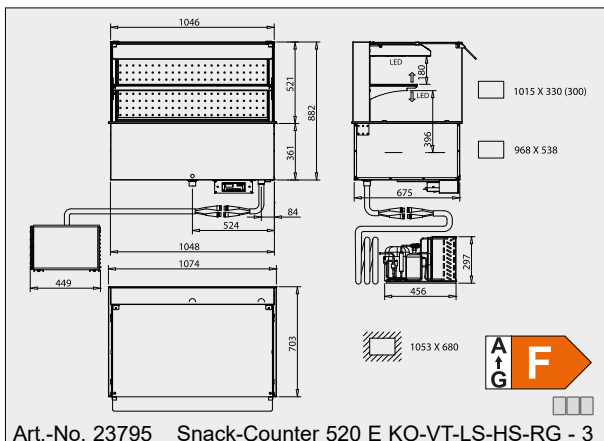
The counter design should include a well-ventilated base unit beneath refrigerated display case!



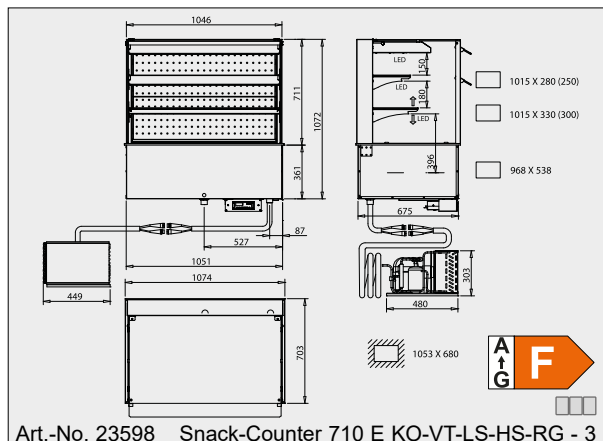
Art.-No. 23794 Snack-Counter 520 E KO-VT-LS-HS-RG - 2



Art.-No. 23597 Snack-Counter 710 E KO-VT-LS-HS-RG - 2



Art.-No. 23795 Snack-Counter 520 E KO-VT-LS-HS-RG - 3



Art.-No. 23598 Snack-Counter 710 E KO-VT-LS-HS-RG - 3

More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".





## 6. Display Cases – refrigerated

for self-service



### Snack-Counter DISPENSER

Refrigerated self-service display case for beverage bottles



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



#### Self-service display case for the sale of beverages

- Always high product pressure because bottles are always fronted to the shelf edge (bottle slide)
- Sales capacity up to 210/315 bottles
- Bottles can be easily removed (self-service)
- Highly luminous and energy-saving LED lighting for good product illumination
- Can be combined with other refrigerated display cases of the series SNACK-COUNTER
- Available in two lengths
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**



The illustrated counter furniture and the illustrated accessories are not included in delivery.

#### Increase your sale of beverages –

and offer cooled drinks directly from the counter. This is simply possible with the Snack-Counter DISPENSER.

As soon as the Snack-Counter DISPENSER is fully loaded with beverages, then the bottles can be sold very easily. The customer removes a bottle and the immediately slipping bottles ensure a permanently high product pressure at the sales front.

The Snack-Counter DISPENSER accommodates up to 315 beverage bottles. The highly luminous LED lighting presents the cooled beverages effectively.

#### Snack-Counter 520 E DISPENSER-AS lockable





The fill level of the display case can be checked easily from the operator side. The refilling is also carried out from the operator side. After opening the wing doors, the bottles are simply placed on the merchandise display. Then they slide on the bottle slide to the customer's side as far as possible.

With the lane dividers, which are included in delivery, each bottle lane can be individually adapted to the width of the different types of bottles. The upper shelf is height-adjustable so that bottles can be stored in the lower level with a height of up to 30 cm.



With the compact dimensions, the Snack-Counter DISPENSER fits to the refrigerated display cases of the series SNACK-COUNTER.

Thus, the Snack-Counter DISPENSER can be combined, for example, with cooled or uncooled serve-over display cases, with refrigerated or uncooled self-service display cases, with heated display cases or even uncooled display cases of the same design.

The lockable variant **Snack-Counter DISPENSER-AS** (picture on the left) can be used when the shop area is open to permanent traffic and closing times must be considered, for example in airports and train stations.

Snack-Counter DISPENSER	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
					
Self-service version Height glass top 520 mm	angular	angular			
Snack-Counter 520 E DISPENSER 2	30360	30362	750	890 W	230V/940W
Snack-Counter 520 E DISPENSER 3	30361	30363	1075	950 W	230V/960W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

Snack-Counter DISPENSER-AS, lockable	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
					
Self-service version Height glass top 520 mm	angular	angular			
Snack-Counter 520 E DISPENSER-AS 2	30000	30010	750	890 W	230V/940W
Snack-Counter 520 E DISPENSER-AS 3	30001	30011	1075	950 W	230V/960W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

## Special Accessories

Art.-No.	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connection to the customer's drain	3815
Protective machine cover type 890/950	33195
Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")	33577
Wing doors on the operator side, lockable	30005
Divider bar for bottle slide 520	26457
Divider bar for bottle slide 770	26458
Set of price label rails for SC DISPENSER 2	26449
Set of price label rails for SC DISPENSER 3	26450

## Description

Refrigerated display case with circulating air and two display levels for the self-service sale of refrigerated beverage bottles.  
Open on the customer side and with angular glass construction made of safety glass. Inclined merchandise shelves with bottle slide frame. The upper shelf is height adjustable.

Temperatures < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting. Pressure-injected expanded polyurethane insulation. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

Located above the circulating air evaporator is a merchandise display that is inclined towards the customer and is made of ground stainless steel material 1.4301.

A stable bottle slide frame is placed on this merchandise display. Bottle slide frame is equipped with slot holes for inserting the divider bars to fit the product range.

After the lower merchandise display with the bottle slide frame has been removed, the circulating air evaporator with the ventilators can be folded upwards and locked in the top position via gas pressure springs to clean the pan bottom. The evaporator can be folded down and away from the merchandise display for easy cleaning (MOVE-DOWN FUNCTION).

The glass panel in the area of the lower bottle removal is made of safety glass, which is edged at the top with an impact protection rail made of stainless steel. The side glass panes, the upper glass pane and the upper glass pane on the customer side are also made of safety glass.

For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The LED lights are equipped with a transparent protective cover. The mounting lip makes the installation of the refrigerated display case easy. The installation of an additional stable base in the counter design must be taken into account by the customer.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The operator side has wing doors made of insulating glass.

**Version AS (lockable):**

To lock it, the safety glass pane that is fixed in an upper guide is pulled forward, lowered onto the self-service opening and finally locked. The wing doors on the operator side can also be locked.

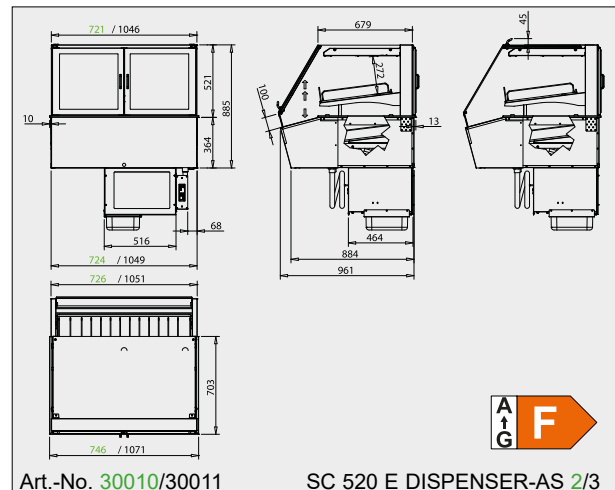
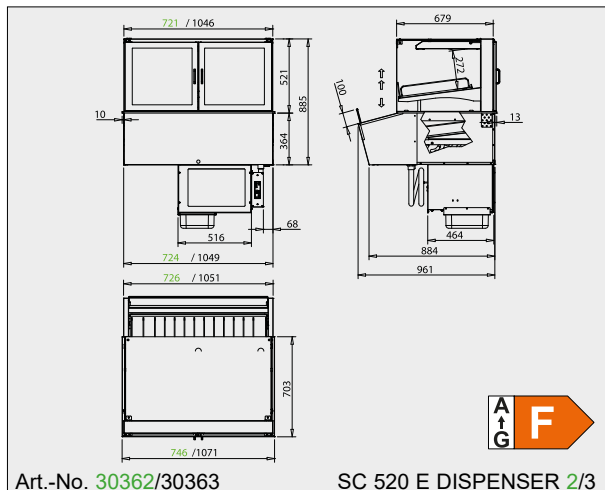
**For external cooling unit**

Delivery includes:

- Expansion valve for R452A; other refrigerants available on request
- Digital defrost and temperature controller
- 10 pieces/15 pieces U-shaped divider bars

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.  
A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 6. Display Cases – refrigerated

### for self-service



## Snack-Counter SB

Self-service version with flaps made of safety glass

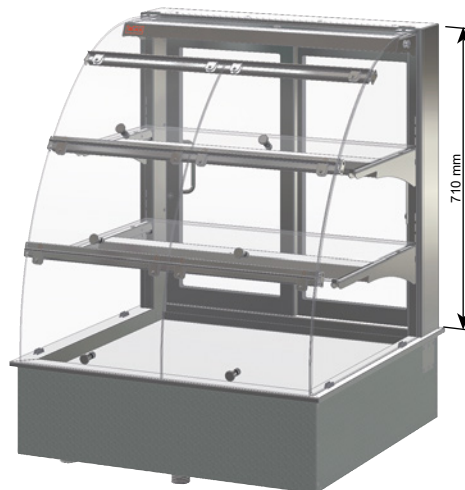
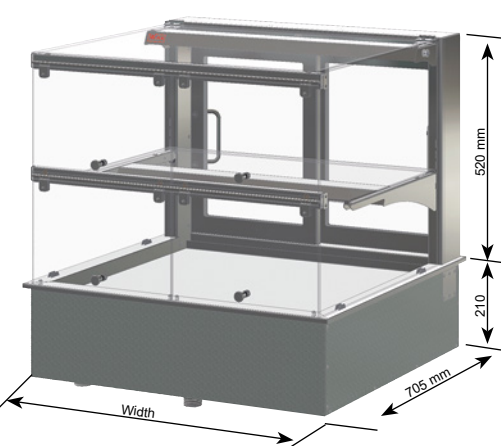
**Preferred application:**  
For cooling exposed food in  
the self-service area.



Option: Light colour adjustable,  
see page 138.

Base element UTB 51 optionally  
available, see table on page 406.

**NEW!** With WIHA CLOUD CONTROL, optionally  
available, more infos on page 432.



Snack-Counter 520 SB Self-service version Height glass top 520 mm	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection	
	round	angular	slanted	round	angular	slanted				
Snack-Counter 520 SB - DT 1.5 *	10254	10262	17024	10256	10264	17036	587	370 W	230V/325W	
Snack-Counter 520 SB - 2 **	9600	9650	17025	9630	9725	17037	750	370 W	230V/325W	
Snack-Counter 520 SB - DT 2	9967	9975	17026	9968	9976	17038	750	370 W	230V/325W	
Snack-Counter 520 SB - 3	9601	9651	17027	9631	9726	17039	1075	370 W	230V/340W	
Snack-Counter 520 SB - 4	9602	9652	17028	9632	9727	17040	1400	450 W	230V/400W	
Snack-Counter 520 SB - 5	9603	9653	17029	9633	9728	17041	1725	605 W	230V/530W	

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Not available with FRESHNESS SYSTEM. \*\* Max. opening width of the sliding door approx. 277 mm.

Snack-Counter 710 SB Self-service version Height glass top 710 mm	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection	
	round	angular	slanted	round	angular	slanted				
Snack-Counter 710 SB - DT 1.5 *	10255	10263	17030	10257	10265	17042	587	370 W	230V/325W	
Snack-Counter 710 SB - 2 **	9610	9766	17031	9646	9770	17043	750	370 W	230V/350W	
Snack-Counter 710 SB - DT 2	9971	9979	17032	9972	10013	17044	750	370 W	230V/350W	
Snack-Counter 710 SB - 3	9611	9767	17033	9647	9771	17045	1075	450 W	230V/380W	
Snack-Counter 710 SB - 4	9612	9768	17034	9648	9772	17046	1400	605 W	230V/540W	
Snack-Counter 710 SB - 5	9613	9769	17035	9649	9773	17047	1725	825 W	230V/715W	

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Not available with FRESHNESS SYSTEM. \*\* Max. opening width of the sliding door approx. 277 mm.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connection  
to the customer's drain

**Art.-No.**  
**33266**  
**3815**

Protective machine cover type 370–605

**8179**

Protective machine cover type 825

**8181**

**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(see page 404)

**10197**

**Surcharge for WIHA CLOUD CONTROL**

(not possible together with option "adjustable light colour")

**33577**

Sliding door lockable

**10147**

Option soft-close (soft-closing sliding doors)

**4711**

**Patented WIHA FRESHNESS SYSTEM** see page 124.

Suitable price label rails, see page 202.



## Description

Refrigerated display case with circulating air for cooling cakes and snacks.  
On the customer side with self-service flaps and rounded, angular or slanted glass construction made of safety glass.  
The glass shelves can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. The evaporator can be folded down and away from the merchandise display for easy cleaning (MOVE-DOWN FUNCTION). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The customer side has self-service flaps (self-closing) made of safety glass.

The side glass panes and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The

shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy. The shelves can be set at an angle, which means better presentation.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

Version DT:

The operator side has wing doors made of insulating glass.

Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

For external cooling unit

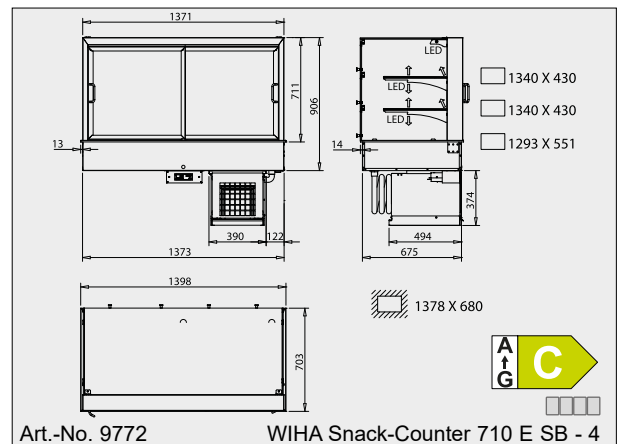
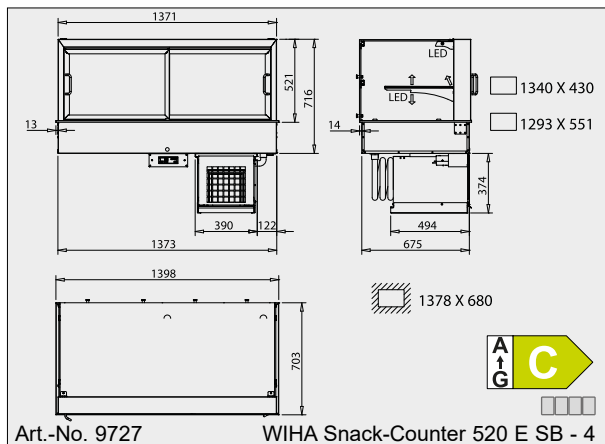
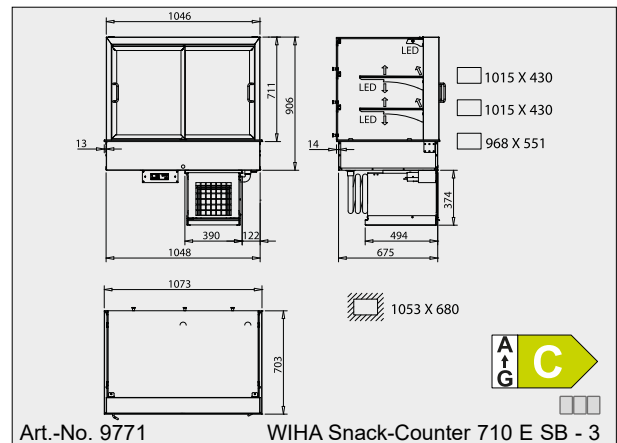
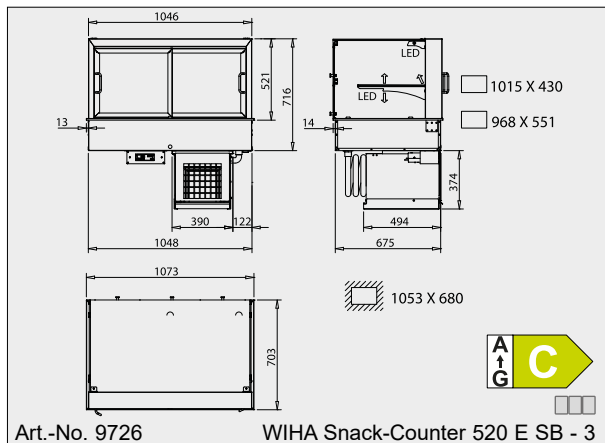
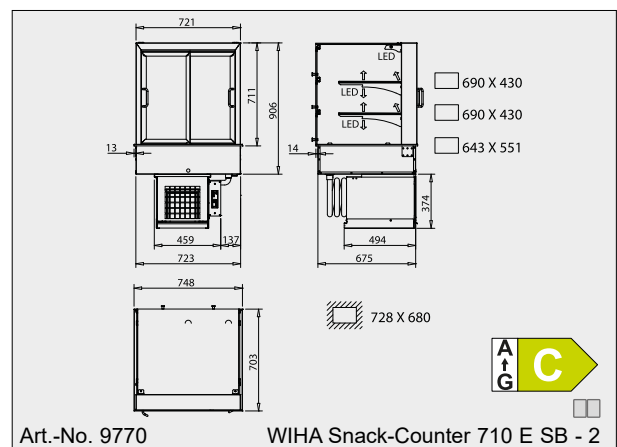
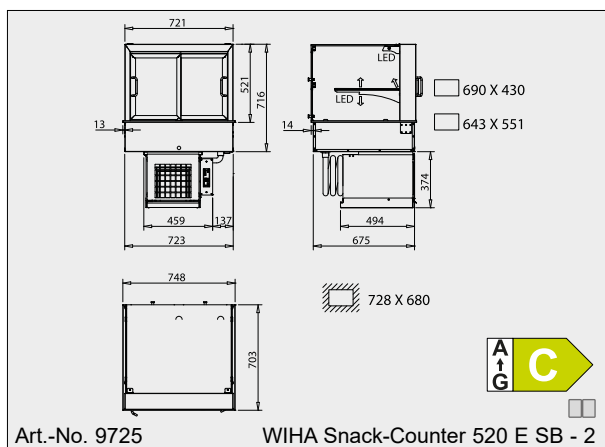
Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 6. Display Cases – refrigerated

for self-service



### Snack-Counter SB-RG

Self-service version with self-service flaps made of safety glass and closed rear panel

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**LED**  
energy-saving &  
low-maintenance

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

**WiHA**  
**Toughened Safety Glass**  
Self-service flaps made of toughened safety glass

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**CLOUD**



Snack-Counter 520 SB-RG  Self-service version Height glass top 520 mm	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection	
	round	angular	slanted	round	angular	slanted				
Snack-Counter 520 SB-RG - 2	9881	9897	17048	9885	9901	17056	750	370 W	230V/325W	
Snack-Counter 520 SB-RG - 3	9882	9898	17049	9886	9902	17057	1075	370 W	230V/340W	
Snack-Counter 520 SB-RG - 4 *	9883	9899	17050	9887	9903	17058	1400	450 W	230V/400W	
Snack-Counter 520 SB-RG - 5 *	9884	9900	17051	9888	9904	17059	1725	605 W	230V/530W	

The refrigerated display cases for external cooling units include an expansion valve for R134a/R513A and a temperature controller. The FRESHNESS SYSTEM (circulated air disinfecting), WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories. Without base element, the cooling unit is connected via refrigerant couplings.

\* Without MOVE-AWAY FUNCTION.

Snack-Counter 710 SB-RG  Self-service version Height glass top 710 mm	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection	
	round	angular	slanted	round	angular	slanted				
Snack-Counter 710 SB-RG - 2	9889	9905	17052	9893	9909	17060	750	370 W	230V/350W	
Snack-Counter 710 SB-RG - 3	9890	9906	17053	9894	9910	17061	1075	450 W	230V/380W	
Snack-Counter 710 SB-RG - 4 *	9891	9907	17054	9895	9911	17062	1400	605 W	230V/540W	
Snack-Counter 710 SB-RG - 5 *	9892	9908	17055	9896	9912	17063	1725	825 W	230V/715W	

The refrigerated display cases for external cooling units include an expansion valve for R134a/R513A and a temperature controller. The FRESHNESS SYSTEM (circulated air disinfecting) WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories. Without base element, the cooling unit is connected via refrigerant couplings.

\* Without MOVE-AWAY FUNCTION.

Option: Light colour adjustable, see page 138.

### Special Accessories

Condensate pan, loose  
Drain fitting 1 1/4" for connecting  
to the customer's drain

**Art.-No.**  
**3819**

**3815**

**Surcharge for WIHA CLOUD CONTROL** **33577**  
(not possible together with option "adjustable light colour")

**Patented WIHA FRESHNESS SYSTEM** see page 124.  
Suitable price label rails, see page 202.



### Description

Refrigerated display case with circulating air and closed rear panel for cooling cakes, cream cakes and snacks. The customer side has self-service flaps and rounded, angular or slanted glass construction made of safety glass.

The glass shelves can be set at an angle, which means better presentation.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. The evaporator can be folded down and away from the merchandise display for easy cleaning (MOVE-DOWN FUNCTION). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION; not available for Snack-Counter size 4 and 5).

**The customer side has self-service flaps (self-closing) made of safety glass.** The rear panel is closed. The side glass panels, the upper glass pane and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

For external cooling unit

**Delivery includes:**

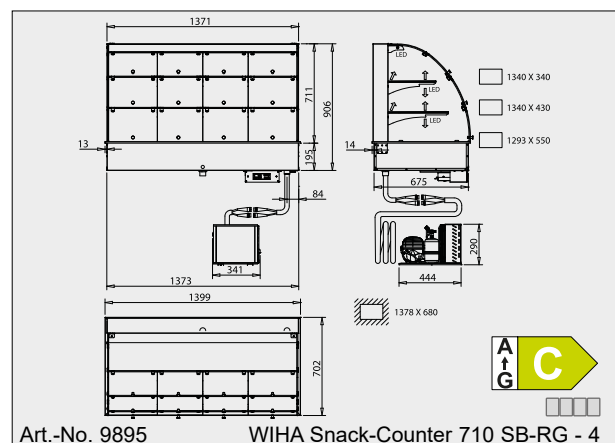
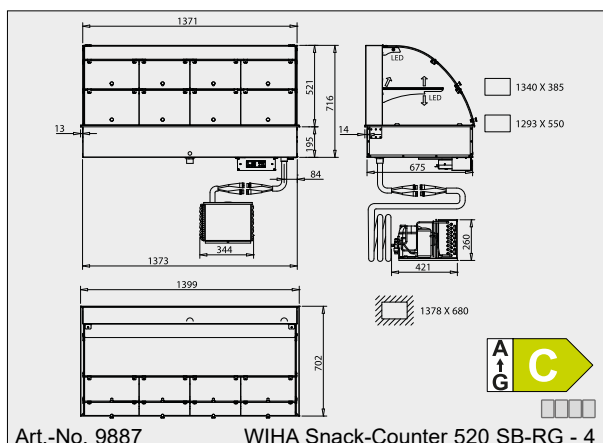
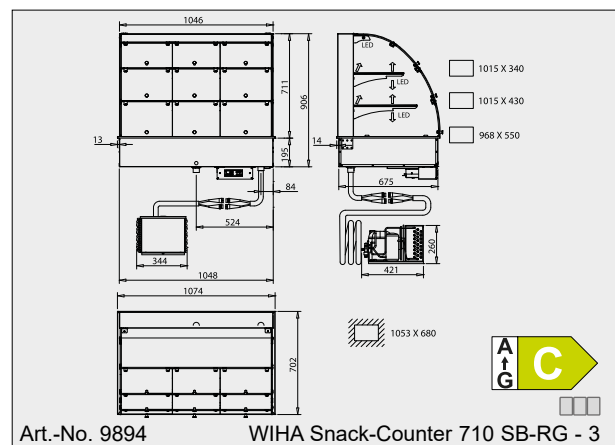
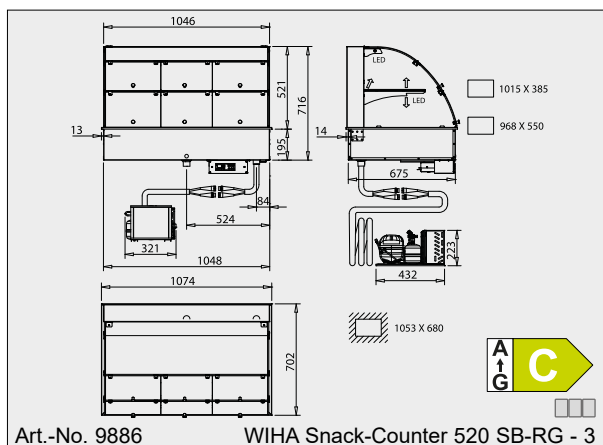
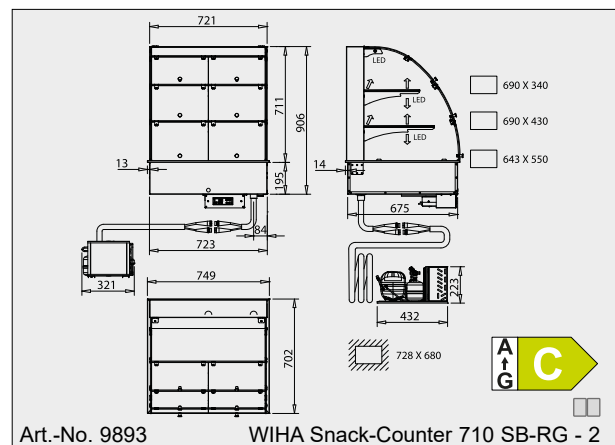
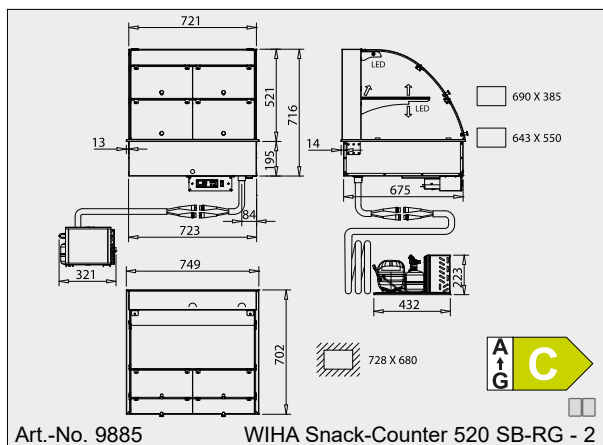
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

Please note:

The counter design should include a well-ventilated base unit beneath the refrigerated display case.



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 6. Display Cases – refrigerated

for self-service

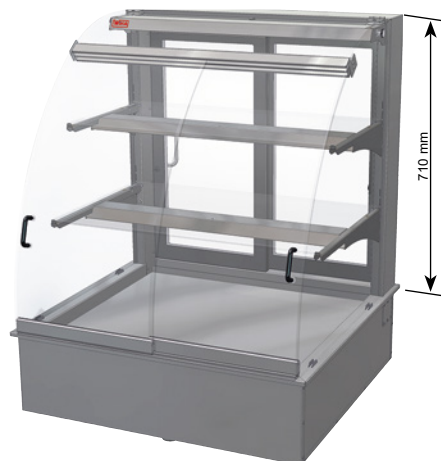
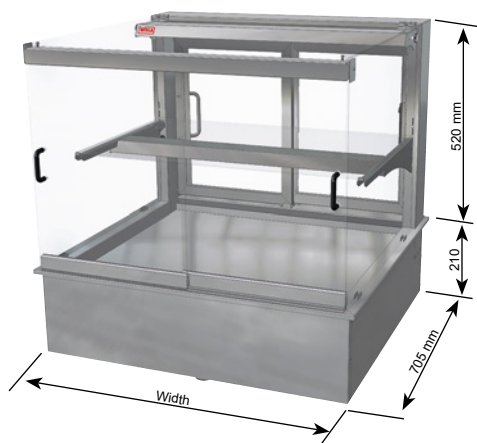


### Snack-Counter SB-KST

Self-service version with sliding doors on the customer side



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



Snack-Counter 520 SB-KST	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Self-service version Height glass top 520 mm									
Snack-Counter 520 SB-KST - 2 *	---	11830	11921	---	11834	11925	750	370 W	230V/325W
Snack-Counter 520 SB-KST - DT 2	---	11994	11986	---	11995	11987	750	370 W	230V/325W
Snack-Counter 520 SB-KST - 3	---	11831	11922	---	11835	11926	1075	370 W	230V/340W

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

The version "DT" has wing doors on the operator side instead of sliding doors.

\* Max. opening width of the sliding door approx. 277 mm.

Snack-Counter 710 SB-KST	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Self-service version Height glass top 710 mm									
Snack-Counter 710 SB-KST - 2 *	11708	11838	11929	11712	11842	11933	750	370 W	230V/350W
Snack-Counter 710 SB-KST - DT 2	11992	11996	11988	11993	11997	11989	750	370 W	230V/350W
Snack-Counter 710 SB-KST - 3	11709	11839	11930	11713	11843	11934	1075	450 W	230V/380W

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

The version "DT" has wing doors on the operator side instead of sliding doors.

\* Max. opening width of the sliding door approx. 277 mm.

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

#### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 370/450

Art.-No.  
33266  
3815  
8179

Air cooler for operation with refrigerant CO<sub>2</sub>  
(see page 404)

10197

Surcharge for WIHA CLOUD CONTROL  
(not possible together with option "adjustable light colour")

33577

Wing doors on the operator side (DT), lockable  
Sliding door on the customer side (KST), lockable  
Sliding door on the operator side, lockable  
Option soft-close (soft-closing sliding doors)

30005  
10148  
10147  
4711

Patented WIHA FRESHNESS SYSTEM see page 124.

Suitable price label rails, see page 202.

#### Description

Refrigerated display case with circulating air for cooling cream cakes, cakes and snacks. The customer side has sliding doors and a rounded, angular or slanted glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. The evaporator can be folded down and away from the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301.

### The customer side has sliding doors made of safety glass.

The side glass panes and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

### Version KST:

The customer side has sliding doors made of safety glass.

### Version DT:

The operator side has wing doors made of insulating glass.

### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

### For external cooling unit

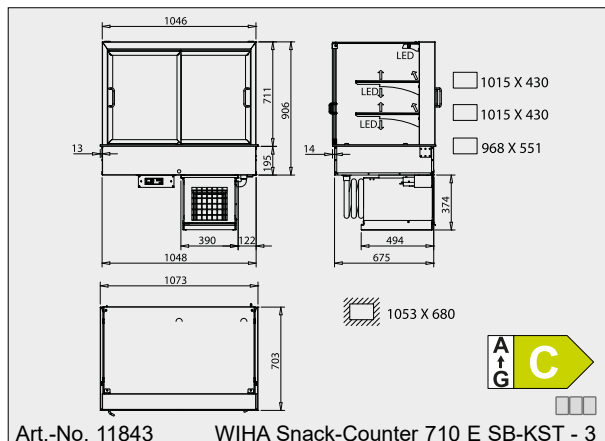
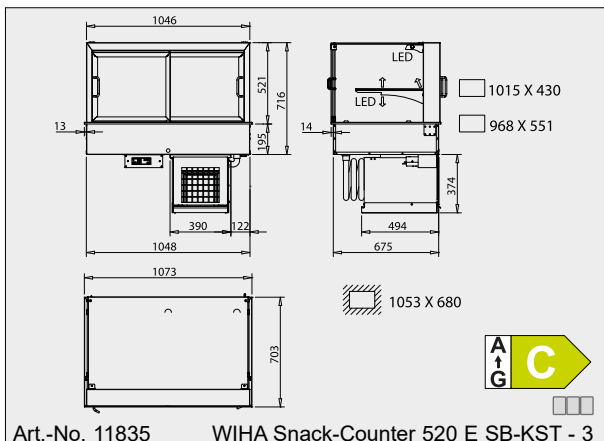
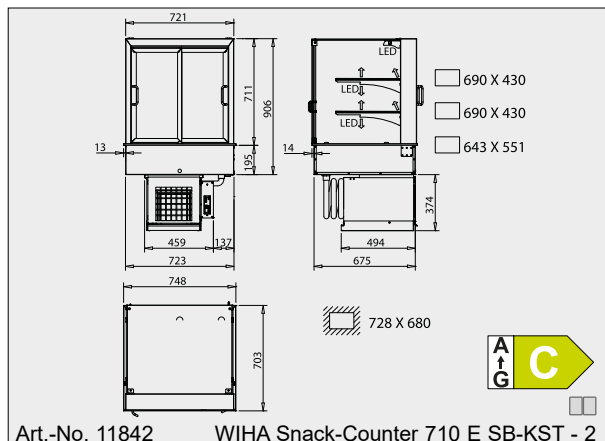
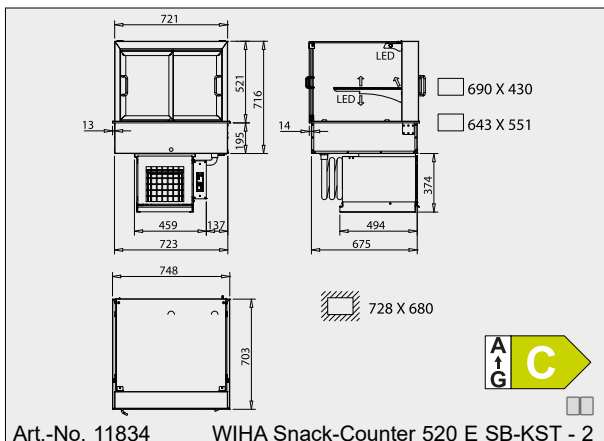
Delivery includes:

- Expansion valve for R134a/R513A
- Defrost and temperature controller

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".





## 6. Display Cases – refrigerated

for self-service





### Snack-Counter ECO E SB-KST-VT



Energy-saving display case with circulating air and sliding doors on the customer side, recessed cooling pan, insulating glazing on all sides and LED lighting



**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

Snack-Counter ECO 520 E SB-KST-VT	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 520 mm					
Snack-Counter ECO 520 E SB-KST-VT - 2 *	12160	12161	750	370 W	230V/325W
Snack-Counter ECO 520 E SB-KST-VT - DT 2	12163	12164	750	370 W	230V/325W
Snack-Counter ECO 520 E SB-KST-VT - 3	12165	12166	1075	370 W	230V/340W

WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm.

Snack-Counter ECO 710 E SB-KST-VT	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 710 mm					
Snack-Counter ECO 710 E SB-KST-VT - 2 *	12167	12168	750	370 W	230V/330W
Snack-Counter ECO 710 E SB-KST-VT - DT 2	12169	12187	750	370 W	230V/330W
Snack-Counter ECO 710 E SB-KST-VT - 3	12188	12189	1075	450 W	230V/340W

WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 370/450  
**Surcharge for WiHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")

Wing doors on the operator side (DT), lockable  
Sliding door, lockable  
Option soft-close (soft-closing sliding doors) for the operator side

Bearing rails for GN containers, shelves and bottle slide:  
Snack-Counter size per GN 1 (1 pair)  
Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required, see page 202.

**Art.-No.**  
33266  
3815  
8179  
33577

30005  
10147  
4711

9880

Display shelf, unperforated; width=325 mm, GN 1  
(Bearing rails must be ordered separately.)

Bottle slide Snack-Counter GN 2 incl. 10 divider bars GN  
Bottle slide Snack-Counter GN 3 incl. 15 divider bars GN

The bottle slide ensures the replacement of sold bottles and the customers view on a full assortment up to the last bottle.  
Divider bars for bottle slide 520, single

Suitable price label rails for the intermediate shelves, see page 202.  
(Note: Price label rails for the lower merchandise display are not possible.)

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

**Art.-No.**  
6413  
26467  
26468  
26457

## Description

Energy-saving refrigerated display case with circulating air and recessed cooling pan and sliding doors on the customer side for self-service. The sliding doors on the customer side are equipped with soft-close function (soft-closing sliding doors).  
Display case with insulating glazing on all sides for cooling cakes, cream cakes and snacks. ECO-PLUS version with reduced energy consumption.  
On the customer side, on the sides and on top with insulating glazing made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.  
The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–150 mm deep) can be mounted or display shelves (available as accessories) can be inserted.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The customer side has sliding doors for self-service with soft-close function (soft-closing sliding doors). The height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.  
A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different food. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).  
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

### Version KST:

The customer side has sliding doors made of insulating glass.

### Version DT:

The operator side has wing doors made of insulating glass.

### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

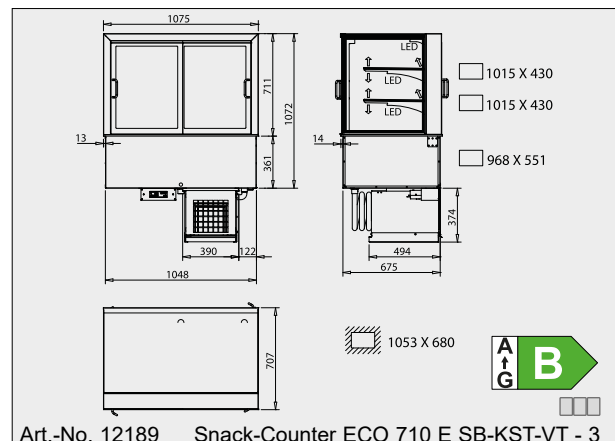
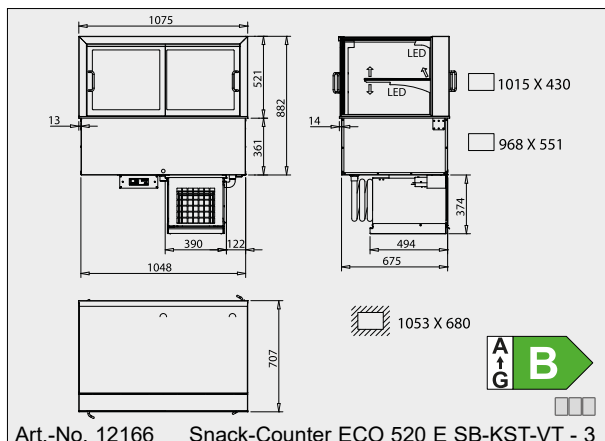
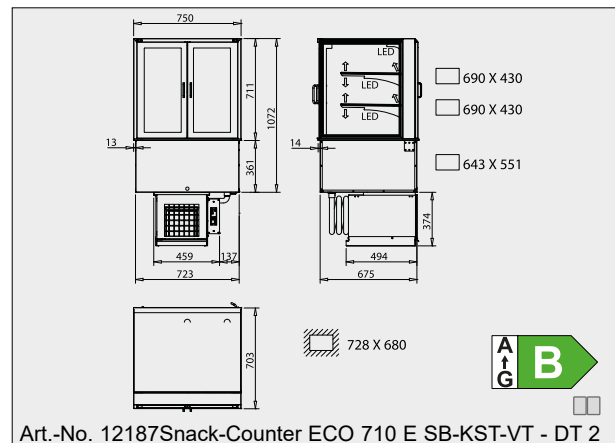
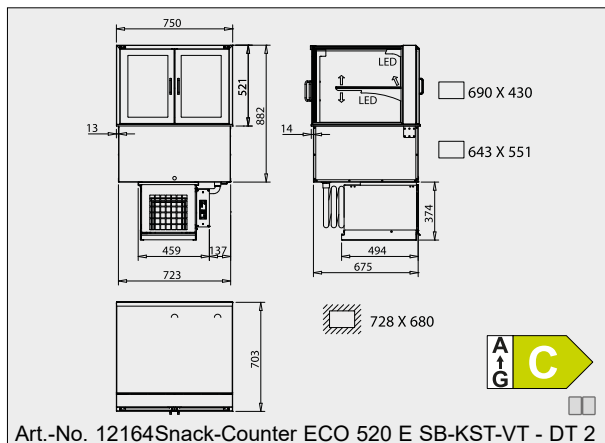
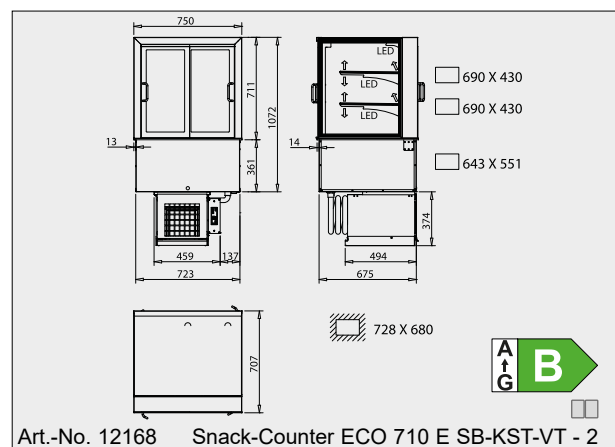
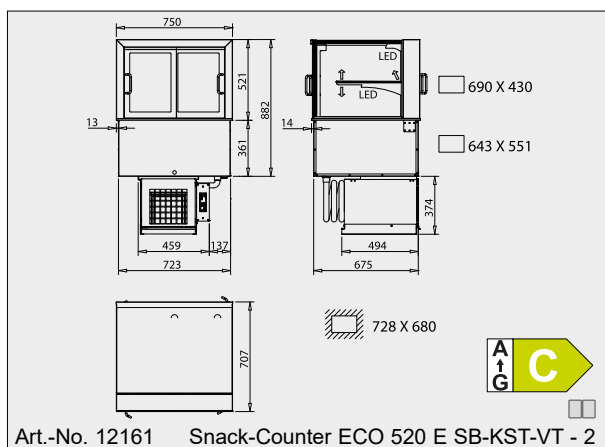
### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

## Cooling Unit Model

The powerful cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 6. Display Cases – refrigerated

for self-service





### Snack-Counter ECO E SB-KST-VT-RG

Energy-saving display case with circulating air and sliding doors on the customer side, recessed cooling pan, closed rear panel, **insulating glazing on all sides and LED lighting**





**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more info on page 432.



Snack-Counter <b>ECO</b> 520 E SB-KST-VT-RG	For external cooling unit incl. controller	With cooling unit and controller			
Self-service version Height glass top 520 mm	 angular	 angular	Width [mm]	Cooling power [-10°ET]	Connection
Snack-Counter <b>ECO</b> 520 E SB-KST-VT-RG - 2	33199	33201	750	370 W	230V/325W
Snack-Counter <b>ECO</b> 520 E SB-KST-VT-RG - 3	33200	33202	1075	370 W	230V/340W

WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories. Without base element, the cooling unit is connected via refrigerant couplings.

Snack-Counter <b>ECO</b> 710 E SB-KST-VT-RG	For external cooling unit incl. controller	With cooling unit and controller			
Self-service version Height glass top 710 mm	 angular	 angular	Width [mm]	Cooling power [-10°ET]	Connection
Snack-Counter <b>ECO</b> 710 E SB-KST-VT-RG - 2	33203	33205	750	370 W	230V/330W
Snack-Counter <b>ECO</b> 710 E SB-KST-VT-RG - 3	33204	33206	1075	450 W	230V/340W

WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories. Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

Condensate pan, loose	<b>Art.-No.</b> <b>3819</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>3815</b>
<b>Surcharge for WIHA CLOUD CONTROL</b> (not possible together with option "adjustable light colour")	<b>33577</b>
Sliding door, lockable	<b>10147</b>

Bearing rails for GN containers, shelves and bottle slide:  
 Snack-Counter size per GN 1 (1 pair) **9880**  
 Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required, see page 202.  
 Display shelf, unperforated; width=325 mm, GN 1 **6413**  
 (Bearing rails must be ordered separately.)

Bottle slide Snack-Counter GN 2 incl. 10 divider bars GN	<b>Art.-No.</b> <b>26467</b>
Bottle slide Snack-Counter GN 3 incl. 15 divider bars GN	<b>26468</b>
The bottle slide ensures the replacement of sold bottles and the customers view on a full assortment up to the last bottle.	
Divider bars for bottle slide 520, single	<b>26457</b>

Suitable price label rails for the intermediate shelves, see page 202.  
 (Note: Price label rails for the lower merchandise display are not possible.)

Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

## Description

Energy-saving refrigerated display case with circulating air, recessed cooling pan, closed rear panel and sliding doors on the customer side for self-service. The sliding doors on the customer side are equipped with soft-close function (soft-closing sliding doors).  
Display case with insulating glazing on all sides for cooling cakes, cream cakes and snacks.  
ECO-PLUS version with reduced energy consumption.  
On the customer side, on the sides and on top with insulating glazing made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.  
The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–150 mm deep) can be mounted or display shelves (available as accessories) can be inserted.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The customer side has sliding doors for self-service with soft-close function (soft-closing sliding doors). On the rear side with closed rear panel. The height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different food. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

### Version KST:

The customer side has sliding doors made of insulating glass.

### For external cooling unit

Delivery includes:

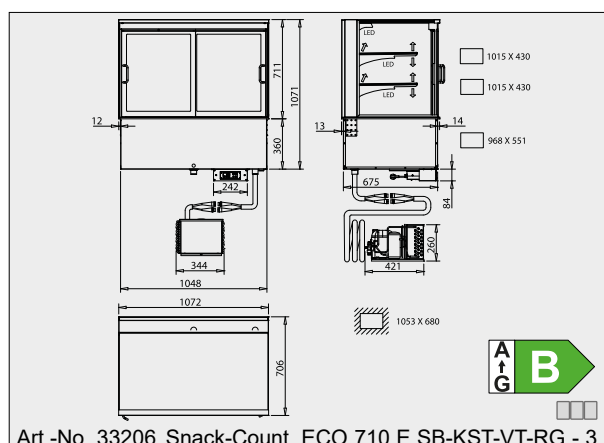
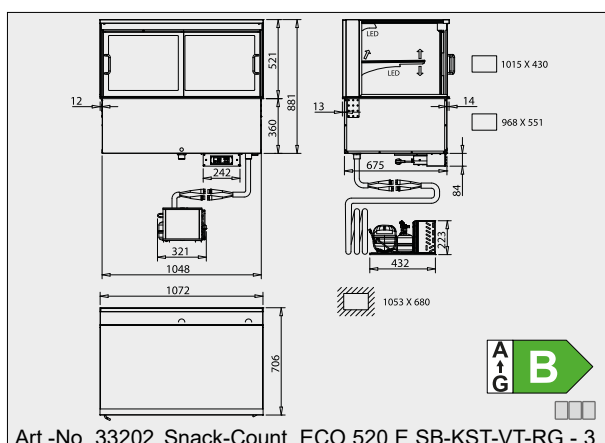
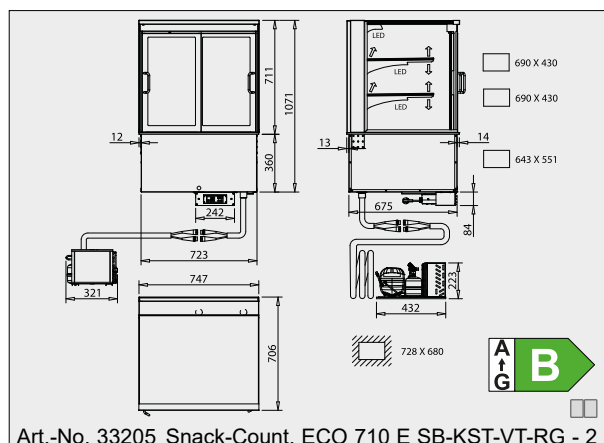
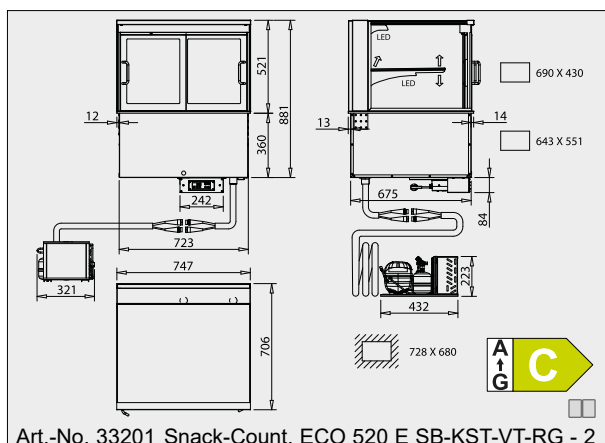
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

## Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

Please note:

The counter design should include a well-ventilated base unit beneath the refrigerated display case.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 6. Display Cases – refrigerated

for self-service



### Snack-Counter SB-KST-RG

Self-service version with sliding doors on the customer side and closed rear panel

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**LED**  
energy-saving &  
low-maintenance

**WiHA**  
**Toughened Safety Glass**  
Sliding doors on the customer side made of toughened safety glass

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**CLOUD**

**NEW!**  
With **WiHA CLOUD CONTROL**, optionally available, more infos on page 432.



Snack-Counter 520 SB-KST-RG	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Self-service version Height glass top 520 mm									
Snack-Counter 520 SB-KST-RG - 2	---	11937	11953	---	11941	11957	750	370 W	230V/325W
Snack-Counter 520 SB-KST-RG - 3	---	11938	11954	---	11942	11958	1075	370 W	230V/340W

The FRESHNESS SYSTEM (circulated air disinfection), WiHA CLOUD CONTROL and condensate pan/drain trap are available as accessories.  
Without base element, the cooling unit is connected via refrigerant couplings.

Snack-Counter 710 SB-KST-RG	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Self-service version Height glass top 710 mm									
Snack-Counter 710 SB-KST-RG - 2	11913	11945	11961	11917	11949	11965	750	370 W	230V/350W
Snack-Counter 710 SB-KST-RG - 3	11914	11946	11962	11918	11950	11966	1075	450 W	230V/380W

The FRESHNESS SYSTEM (circulated air disinfection), WiHA CLOUD CONTROL and condensate pan/drain trap are available as accessories.  
Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

Condensate pan, loose  
Drain fitting 1 1/4" for connecting to the customer's drain

**Art.-No.**  
**3819**

**3815**

**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(see page 404)

**10197**

**Surcharge for WiHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")

**33577**

Sliding door on the customer side (KST), lockable

**10148**

Option: Light colour adjustable, see page 138.

**Patented WiHA FRESHNESS SYSTEM** see page 124.

Suitable price label rails, see page 202.

## Description

Refrigerated display case with circulating air and closed rear panel for cooling cream cakes, cakes and snacks.  
The customer side has sliding doors and rounded, angular or slanted glass construction made of safety glass.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

**The customer side has sliding doors made of safety glass. On the rear side with closed rear panel.**

The side glass panes and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

**Version KST:**

The customer side has sliding doors made of safety glass.

**For external cooling unit**

Delivery includes:

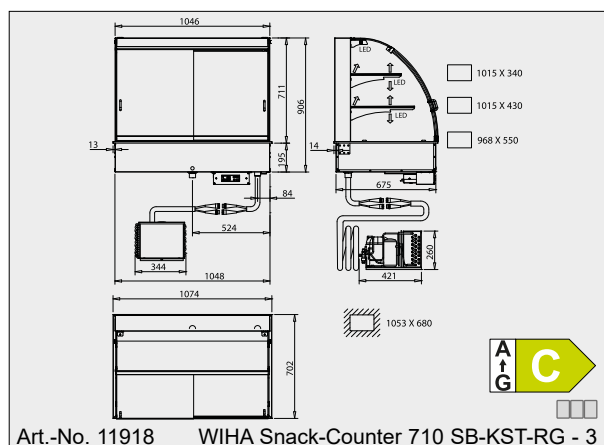
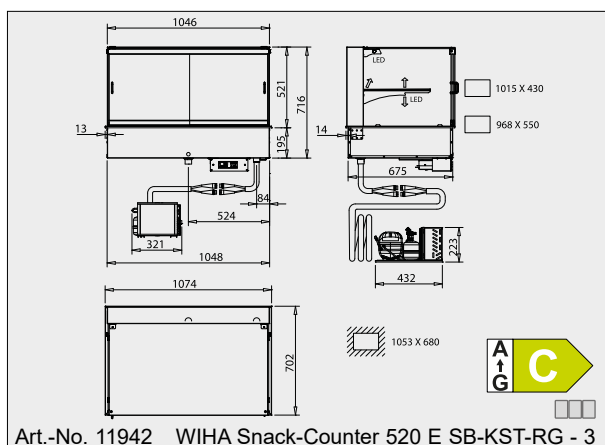
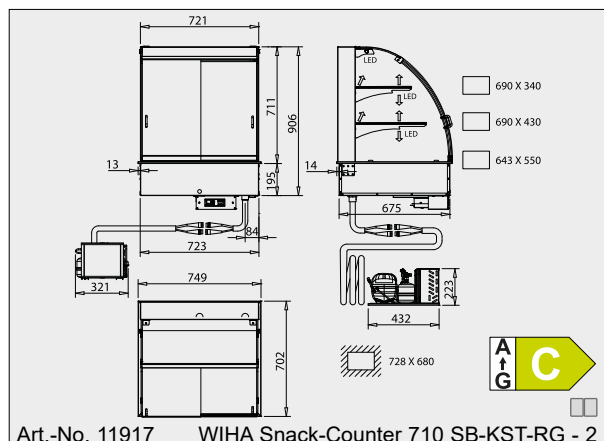
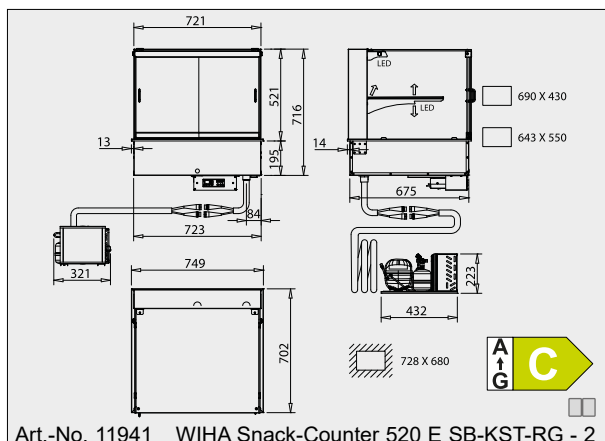
- Expansion valve for R134a/R513A
- Defrost and temperature controller

## Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

Please note:

The counter design should include a well-ventilated base unit beneath the refrigerated display case.



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 6. Display Cases – refrigerated

### Accessories Snack-Counter



## Accessories Snack-Counter

### Separator bars for Snack-Counter: KO-VT, SB-VT, and SB-VT-RG

Separator bars are required to mount smaller GN containers (not for GN 1/1 and GN 2/4) in addition to the bearing rails (9880):

The recessed cooling pans of the Snack-Counter KO-VT, SB-VT and SB-VT-RG contain a perforation in the vertical walls for the bearing rails art.-no. 9880. GN containers GN 1/1 and GN 2/4 or display shelves can be mounted directly on the bearing rails.

More separation for smaller GN containers can be achieved with additional GN bars.

The GN bar art.-no. 9654 is always used with a distance of 325 mm (GN 1/1). It is inserted in existing slots, so that it cannot be shifted.

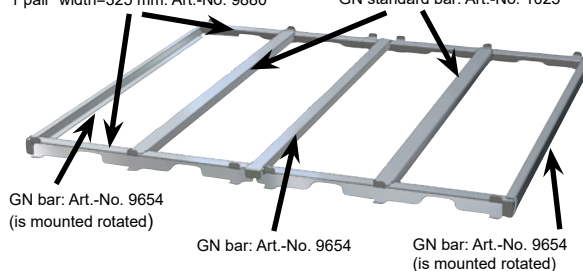
More separation can be achieved with GN standard bars art.-no. 1025.

Bearing rail GN 1 (1 pair, W=325 mm)  
Bearing rail GN 1.5 (1 pair, W=486 mm)  
GN bar with fixed position in the GN grid  
GN standard bar

**Art.-No.**  
**9880**  
**10507**  
**9654**  
**1025**

Bearing rails for GN containers and display shelves  
1 pair width=325 mm: Art.-No. 9880

GN standard bar: Art.-No. 1025



6

Self-Service  
Display Cases

## Snack-Counter Price Label Rails

for refrigerated display cases

### Description

The price rails are made of a stainless steel profile with transparent profile for 30 mm high slide-in price labels.

Price label rails for **Snack-Counter display cases**:

	<b>Art.-No.</b>
Price label rail glass shelf GN 1.5	<b>11240</b>
Price label rail glass shelf GN 2	<b>11241</b>
Price label rail glass shelf GN 3	<b>11242</b>
Price label rail glass shelf GN 4	<b>11243</b>
Price label rail glass shelf GN 5	<b>11244</b>

Price label rail lower display area GN 1.5	<b>11250</b>
Price label rail lower display area GN 2	<b>11251</b>
Price label rail lower display area GN 3	<b>11252</b>
Price label rail lower display area GN 4	<b>11253</b>
Price label rail lower display area GN 5	<b>11254</b>

Price label rail deep pan GN 1.5	<b>11260</b>
Price label rail deep pan GN 2	<b>11261</b>
Price label rail deep pan GN 3	<b>11262</b>
Price label rail deep pan GN 4	<b>11263</b>
Price label rail deep pan GN 5	<b>11264</b>



	<b>Art.-No.</b>
Price label rail deep pan with BE front pane GN 1.5	<b>11265</b>
Price label rail deep pan with BE front pane GN 2	<b>11266</b>
Price label rail deep pan with BE front pane GN 3	<b>11267</b>
Price label rail deep pan with BE front pane GN 4	<b>11268</b>
Price label rail deep pan with BE front pane GN 5	<b>11269</b>

Stop rails for **Snack-Counter display cases**:





	<b>Art.-No.</b>
Stop rail glass shelf GN 1.5	<b>22460</b>
Stop rail glass shelf GN 2	<b>9672</b>
Stop rail glass shelf GN 3	<b>9673</b>
Stop rail glass shelf GN 4	<b>9674</b>
Stop rail glass shelf GN 5	<b>9675</b>

### Snack-Counter Rear Panel Glazing

Instead of the closed rear panel (stainless steel), a fixed rear panel glazing made of insulating glass is mounted in the previous position of the refrigerated display case.

The installation of a rear panel glazing instead of a closed rear panel is only possible with refrigerated Snack-Counter of the series:

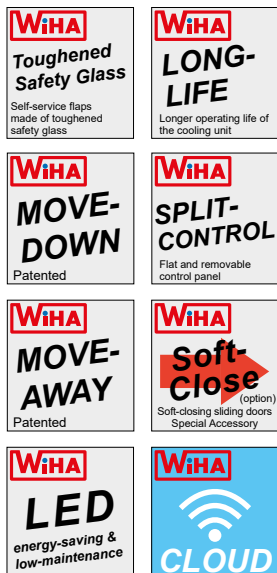
**SB-RG and SB-KST-RG.**

Snack-Counter Self-sercic version – RG round / angular / slanted	Rear Panel Glazing		
	Height 520	Height 710	
Snack-Counter - 2	11560	11561	
Snack-Counter - 3	11562	11563	
Snack-Counter - 4	11564	11565	
Snack-Counter - 5	11566	11567	



## Snack-Counter 870 E SB-VT

Serve-over version with 3 intermediate shelves and recessed cooling pan in GN size



**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

Base element UTB 51 optionally available, see table on page 406.

Option: Light colour adjustable, see page 138.



**6**  
Self-Service  
Display Cases

Snack-Counter 870 E SB-VT	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Self-service version Height glass top 870 mm					
Snack-Counter 870 E SB-VT - 2 *	11500	11504	750	605 W	230V/350W
Snack-Counter 870 E SB-VT - DT 2	11524	11525	750	605 W	230V/350W
Snack-Counter 870 E SB-VT - 3	11501	11505	1075	605 W	230V/380W
Snack-Counter 870 E SB-VT - 4	11502	11506	1400	825 W	230V/540W
Snack-Counter 870 E SB-VT - 5	11503	11507	1725	1060 W	230V/715W

WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm.

### Special Accessories

Condensate pan mounted under the cooling unit **33196**

Drain fitting 1 1/4" for connecting to the customer's drain **3815**

Protective machine cover type 605

Protective machine cover type 825/1060

**Surcharge for WiHA CLOUD CONTROL**

(not possible together with option "adjustable light colour")

Bearing rails for GN containers and shelves (1 pair) **9880**

Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required, see page 202.

Bearing rails for GN containers and shelves (1 pair) **9982**

For Snack-Counter size GN 4: 3 x 9880 und 1 x 9982, for Snack-Counter size GN 5: 4 x 9880 und 1 x 9982

Display shelf, unperforated; width=325 mm

(Bearing rails no. 9880 must be ordered separately.)

Option soft-close (soft-closing sliding doors)

**Art.-No.**

**33194**

**33195**

**33577**

**6413**

**4711**

Suitable price label rails, see page 202.

### Description

Refrigerated display case with circulating air and recessed cooling pan for cooling beverages, salads, delicacies, cream cakes, cakes and snacks.  
The customer side has an angular glass construction made of safety glass. Self-service version with self-service flaps made of safety glass on the customer side.  
The glass shelves can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.  
The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–100 mm deep) can be mounted or display shelves (available as accessories) can be inserted. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.



## 6. Display Cases – refrigerated for self-service



For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

**On the customer with angular glass construction and self-service flaps made of safety glass.** The side glass panes and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

**Version SB:**

The customer side has self-service flaps made of safety glass.

**Version DT:**

The operator side has wing doors made of insulating glass.

**Otherwise:**

The operator side with sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

**For external cooling unit**

Delivery includes:

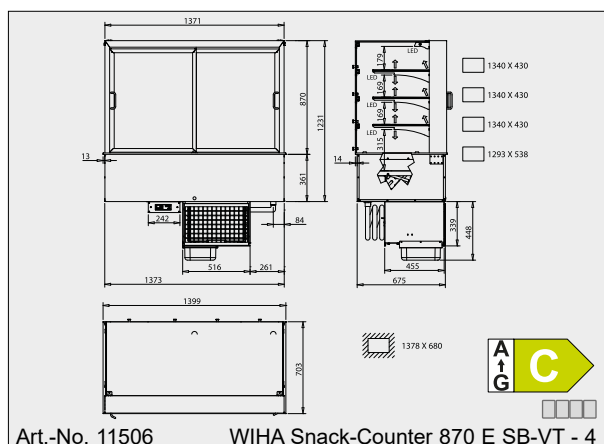
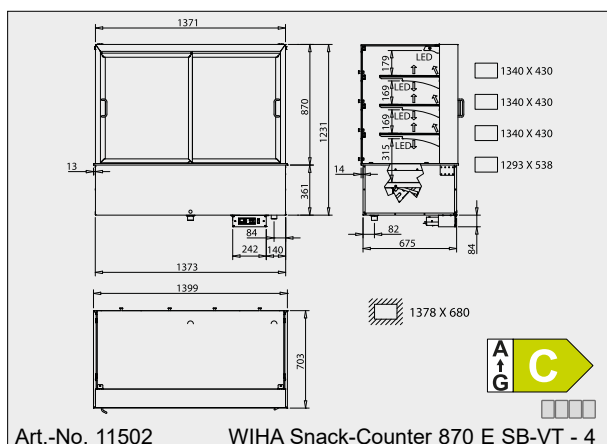
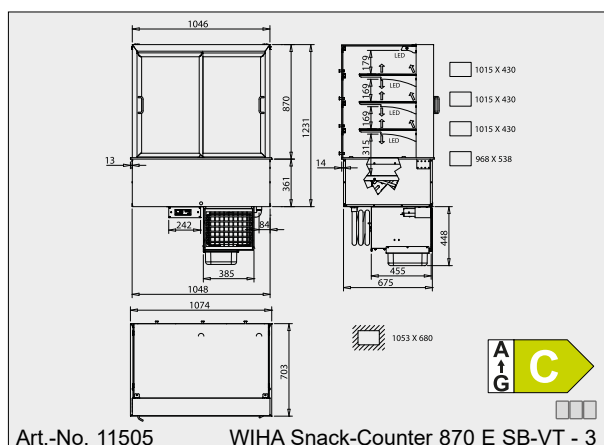
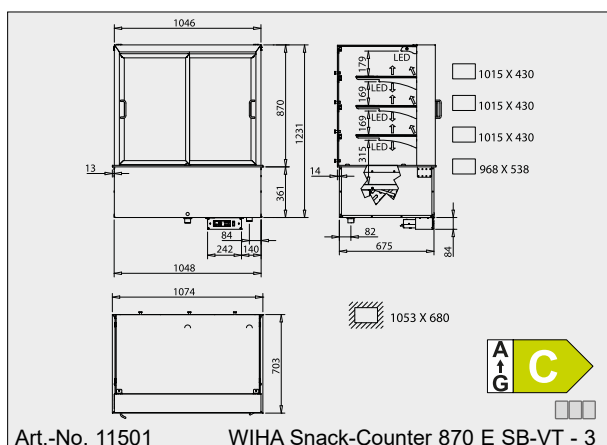
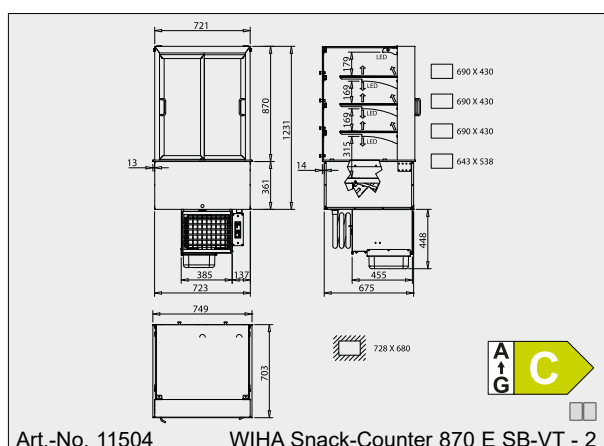
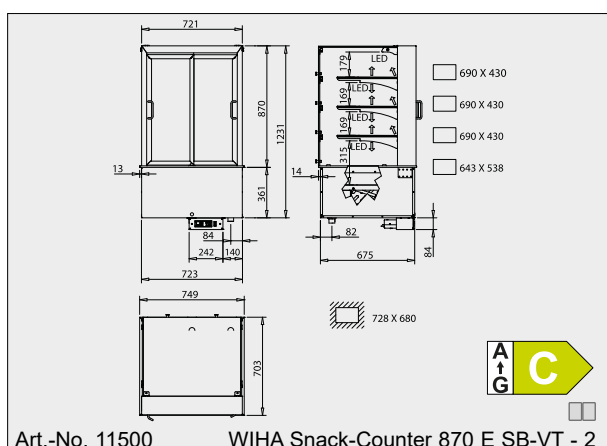
- Expansion valve for R134a/R513A
- Defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.

## 6 Self-Service Display Cases



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

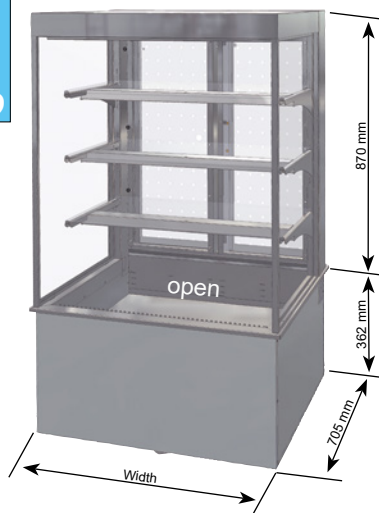
## Snack-Counter 870 E KO-VT a. E KO-VT-RG

Self-service version, open on the customer side and with 3 intermediate shelves and recessed cooling pan in GN size (version RG with closed rear panel)



**NEW!** With WiHA CLOUD CONTROL, optionally available, more info on page 432.

Option: Light colour adjustable, see page 138.



Also available with bottle slide, see special accessories.

With integrated night blind.

Snack-Counter 870 E KO-VT Rear side with wing doors	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Snack-Counter 870 E KO-VT - DT 2	11516	11520	750	1200 W	230V/1300W
Snack-Counter 870 E KO-VT - DT 3	11517	11521	1075	1400 W	230V/1500W
Snack-Counter 870 E KO-VT - DT 4	11518	11522 **	1400	1700 W *	230V/1784W

WiHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

\* When connecting to multi-compressor refrigeration systems, make sure that the suction pressure of the upstream suction pressure regulator is adjustable in the range of -5°C to -15°C.

\*\* Without base element, the cooling unit is connected via refrigerant couplings.

Snack-Counter 870 E KO-VT-RG Rear side closed	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Snack-Counter 870 E KO-VT-RG - 2	10686	10690	750	1200 W *	230V/1300W
Snack-Counter 870 E KO-VT-RG - 3	10687	10691	1075	1400 W *	230V/1500W
Snack-Counter 870 E KO-VT-RG - 4	10688	10692	1400	1700 W *	230V/1784W

WiHA CLOUD CONTROL and condensate pan/drain trap are available as accessories. Without base element, the cooling unit is connected via refrigerant couplings.

\* When connecting to multi-compressor refrigeration systems, make sure that the suction pressure of the upstream suction pressure regulator is adjustable in the range of -5°C to -15°C.

### Special Accessories

Condensate pan mounted under the cooling unit	<b>Art.-No.</b> 33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Protective machine cover type 1200	33195
Protective machine cover type 1400	33265
Surcharge for WiHA CLOUD CONTROL (not possible together with option "adjustable light colour")	33577

Bearing rails for GN containers, shelves and bottle slide: (1 pair) **9980**  
Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required, see page 202.  
Bearing rails for GN containers, shelves and bottle slide: (1 pair), **not suitable for version RG** **9982**  
For Snack-Counter size GN 4: 3 x 9980 und 1 x 9982  
Display shelf, unperforated; width=325 mm **6413**  
(Bearing rails no. 9980 must be ordered separately.)

<b>Art.-No.</b> Bottle slide Snack-Counter GN 2 incl. 10 divider bars	<b>26467</b>
Bottle slide Snack-Counter GN 3 incl. 15 divider bars	<b>26468</b>
The bottle slide ensures the replacement of sold bottles and the customers view on a full assortment up to the last bottle.	
Divider bars for bottle slide 520, single	<b>26457</b>
Suitable price label rails, see page 202.	

### Description

Refrigerated display case with circulating air and recessed cooling pan for cooling beverages and packaged food. Self-service version, open on the customer side and with angular glass construction made of insulating glass. Model KO-VT-RG with closed rear panel.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

# 6. Display Cases – refrigerated for self-service



## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (max. 65 mm deep) can be mounted or display shelves (available as accessories) can be inserted.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

**Self-service version that is open on the customer side** and with angular glass construction and side glass panes made of insulating glass. The height adjustable shelves are made of safety glass. The customer side has an integrated night blind for an energy-saving night operation. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

### Version KO-VT - DT:

The operator side has wing doors made of insulating glass with transparent, perforated air distribution cover. To clean the gap the air distribution cover can be folded away.

### Version KO-VT-RG:

The rear side has a closed rear panel.

### For external cooling unit

Delivery includes:

- Expansion valve for R452A; other refrigerants available on request
- Defrost and temperature controller

## Cooling Unit Model

### Version KO-VT:

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. A condensate pan is available as accessory.

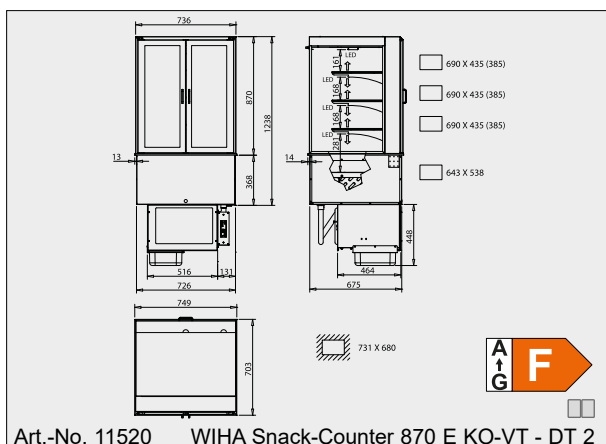
### Version KO-VT-RG:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

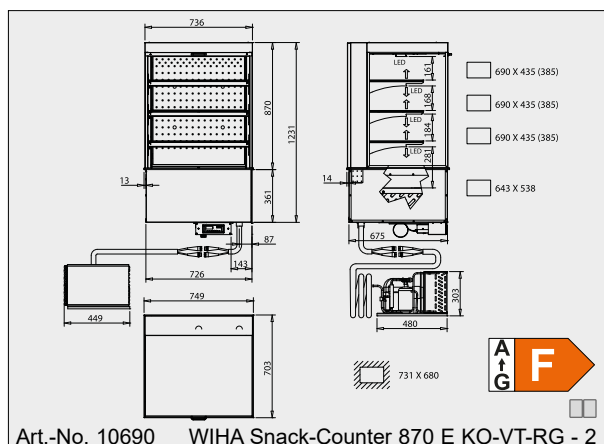
Please note:

The counter design should include a well-ventilated base unit beneath the cooling pan!

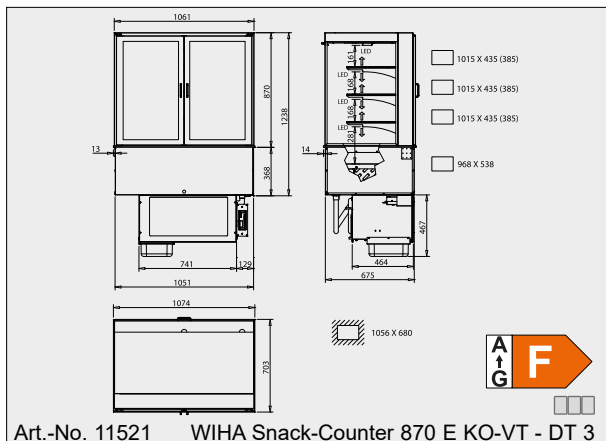
**6**  
Self-Service  
Display Cases



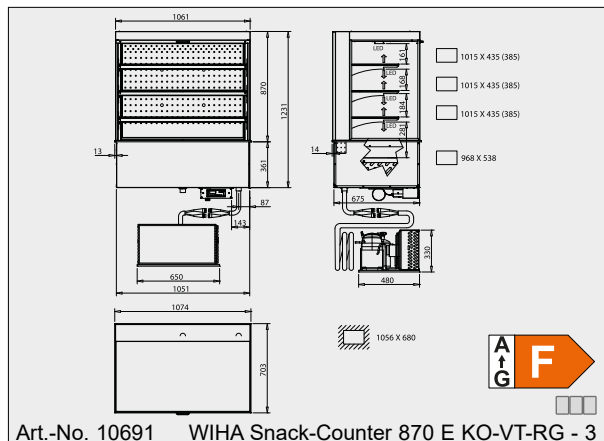
Art.-No. 11520 WIHA Snack-Counter 870 E KO-VT - DT 2



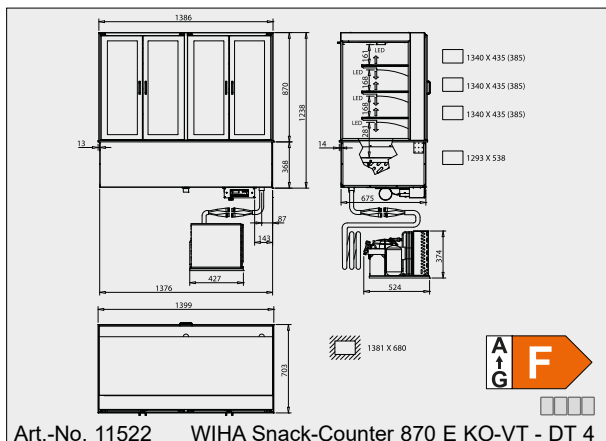
Art.-No. 10690 WIHA Snack-Counter 870 E KO-VT-RG - 2



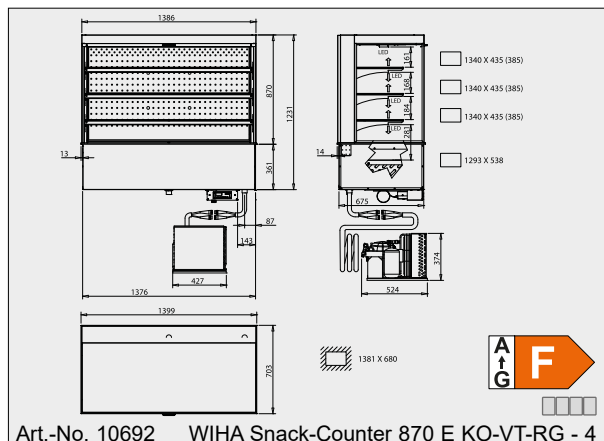
Art.-No. 11521 WIHA Snack-Counter 870 E KO-VT - DT 3



Art.-No. 10691 WIHA Snack-Counter 870 E KO-VT-RG - 3



Art.-No. 11522 WIHA Snack-Counter 870 E KO-VT - DT 4



Art.-No. 10692 WIHA Snack-Counter 870 E KO-VT-RG - 4

The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Snack-Counter 870 E KO-VT-HS and Snack-Counter 870 E KO-VT-HS-RG

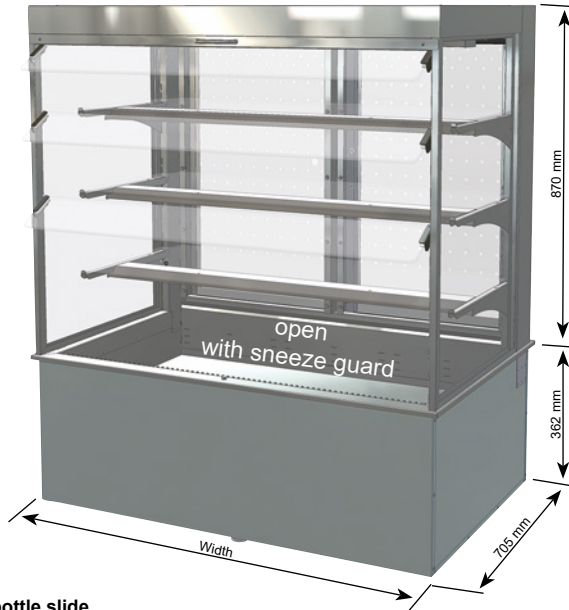
Self-service version, open on the customer side, recessed cooling pan in GN size, **sneeze guard** (version RG with closed rear panel)



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Option: Light colour adjustable, see page 138.





**Preferred application:**  
For cooling exposed food in the self-service area.







Also available with **bottle slide**, see special accessories.

With integrated night blind.

Suitable price label rails, see page 202.

Snack-Counter 870 E KO-VT-HS Rear side with wing doors	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 870 mm					
Snack-Counter 870 E KO-VT-HS - DT 2	25002	25012	750	1200 W	230V/1300W 
Snack-Counter 870 E KO-VT-HS - DT 3	25003	25013	1075	1400 W	230V/1500W 

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

Snack-Counter 870 E KO-VT-HS-RG Rear side closed	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 870 mm					
Snack-Counter 870 E KO-VT-HS-RG - 2	25022	25032	750	1200 W	230V/1300W 
Snack-Counter 870 E KO-VT-HS-RG - 3	25023	25033	1075	1400 W	230V/1500W 

WIHA CLOUD CONTROL and drain trap are available as accessories. Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

Condensate pan mounted under the cooling unit (only possible for version KO-VT-HS)  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 1200  
Protective machine cover type 1400

**Surcharge for WIHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")

Divider bars for bottle slide 520, single

**Art.-No.**  
33196

3815  
33195  
33265

33577

26457

Bottle slide Snack-Counter GN 2 incl. 10 divider bars  
Bottle slide Snack-Counter GN 3 incl. 15 divider bars

Bearing rails for GN containers, shelves and bottle slide: (1 pair)

Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required, see page 202.

Display shelf, unperforated; width=325 mm (Bearing rails no. 9880 must be ordered separately.)

**Art.-No.**  
26467

26468

9880

6413



## 6. Display Cases – refrigerated for self-service



### Description

Refrigerated display case with circulating air and recessed cooling pan for cooling unpackaged food.

Self-service version, open on the customer side, with air curtain, sneeze guard and angular glass construction made of insulating glass. Model KO-VT-HS-RG with closed rear panel.

The glass shelves are height adjustable and can be set at an angle, which means better presentation.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (max. 65 mm deep) can be mounted or display shelves (available as accessories) can be inserted.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

**Self-service version that is open on the customer side** with recessed cooling pan, air curtain and sneeze guard. The side glass panes are made of insulating glass. The height adjustable shelves are made of safety glass. The customer side has an integrated blind for an energy-saving night operation. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

**Version KO-VT-HS - DT:**

The operator side has wing doors made of insulating glass with transparent, perforated air distribution cover. To clean the gap the air distribution cover can be folded away.

**Version KO-VT-HS-RG:**

The rear side has a closed rear panel.

**For external cooling unit**

Delivery includes:

- Expansion valve for R452A; other refrigerants available on request
- Defrost and temperature controller

### Cooling Unit Model

**Version KO-VT-HS:**

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.

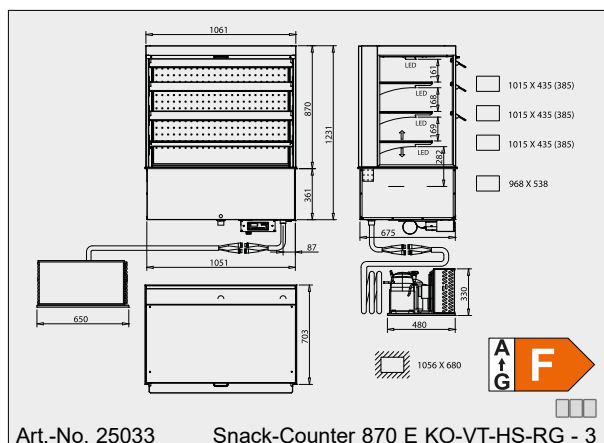
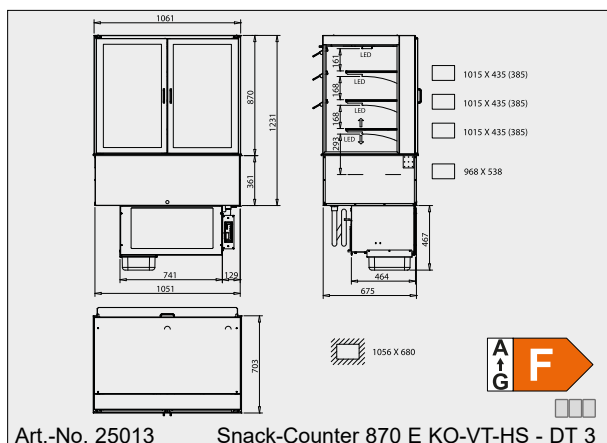
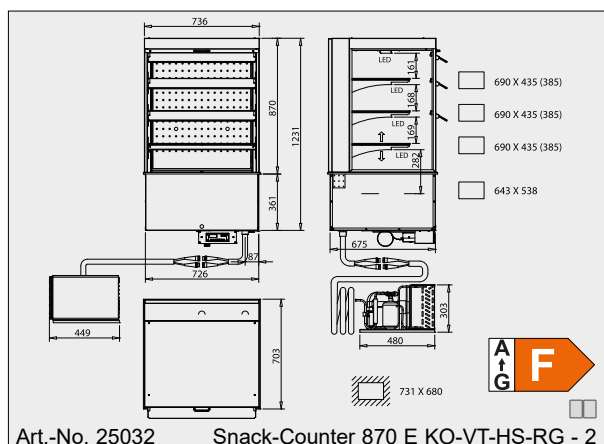
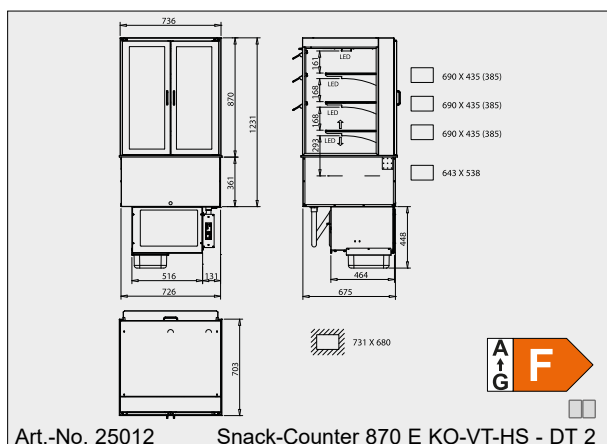
**Version KO-VT-HS-RG:**

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

Please note:

The counter design should include a well-ventilated base unit beneath the cooling pan!

## 6 Self-Service Display Cases



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Front-Counter SB

Self-service version with self-service flaps made of safety glass and outer casing made of stainless steel to place onto the counter construction (without mounting lip)

**WiHA**  
**Freshness System**  
(Special Accessory)  
Patented

**WiHA**  
**LED**  
energy-saving & low-maintenance

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

**WiHA**  
**Soft-Close**  
(option)  
Soft-closing sliding doors  
Special Accessory

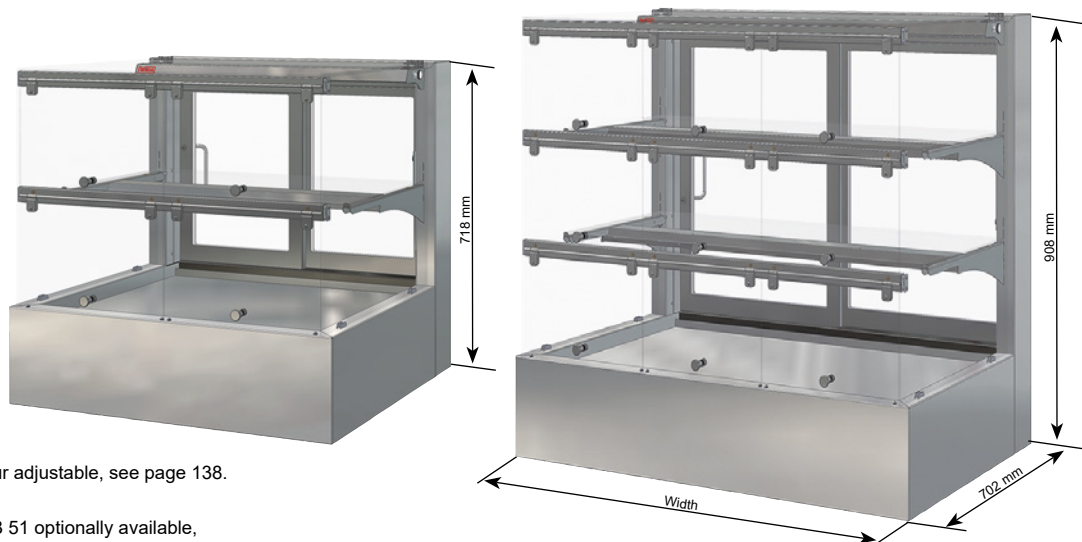
**WiHA**  
**CLOUD**

**NEW!** With **WiHA CLOUD CONTROL**, optionally available, more infos on page 432.

**WiHA**  
**Toughened Safety Glass**  
Self-service flaps made of toughened safety glass

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**MOVE-AWAY**  
Patented



Option: Light colour adjustable, see page 138.

Base element UTB 51 optionally available, see table on page 406.

**6**  
Self-Service  
Display Cases

Front-Counter 520 SB	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Depth [mm]	Cooling power [-10° ET]	Connection
Self-service version Height glass top 520 mm										
Front-Counter 520 SB - GN 2 *	23700	23705	23710	23720	23725	23730	750	702	370 W	230V/325W
Front-Counter 520 SB - GN 3	23701	23706	23711	23721	23726	23731	1075	702	370 W	230V/340W
Front-Counter 520 SB - GN 4	23702	23707	23712	23722	23727	23732	1400	702	450 W	230V/400W

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
\* Max. opening width of the sliding door approx. 277 mm.

Front-Counter 710 SB	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Depth [mm]	Cooling power [-10° ET]	Connection
Self-service version Height glass top 710 mm										
Front-Counter 710 SB - GN 2 *	23740	23745	23750	23760	23765	23770	750	702	370 W	230V/350W
Front-Counter 710 SB - GN 3	23741	23746	23751	23761	23766	23771	1075	702	450 W	230V/380W
Front-Counter 710 SB - GN 4	23742	23747	23752	23762	23767	23772	1400	702	605 W	230V/540W

The FRESHNESS SYSTEM (circulated air disinfection), WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
\* Max. opening width of the sliding door approx. 277 mm.

### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33266
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Protective machine cover type 370–605	8179
Air cooler for operation with refrigerant CO <sub>2</sub> (see page 404)	10197
Surcharge for <b>WiHA CLOUD CONTROL</b> (not possible together with option "adjustable light colour")	33577
Option soft-close (soft-closing sliding doors)	4711

**Patented WiHA FRESHNESS SYSTEM** see page 124.  
Suitable price label rails, see page 202.



# 6. Display Cases – refrigerated for self-service



## Description

Refrigerated display case with circulating air for cooling cakes, tarts and snacks.  
Self-service version with self-service flaps made of safety glass and outer casing made of stainless steel to place onto the counter construction (without mounting frame).  
The customer side has a rounded, angular or slanted glass construction made of safety glass.  
The glass shelves can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display, interior pan and exterior are made entirely of stainless steel material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301.  
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. The evaporator can be folded down and away from the merchandise display for easy cleaning (MOVE-DOWN FUNCTION). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The customer side has self-service flaps made of safety glass. The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail). The side glass panes and height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

For external cooling unit

Delivery includes:

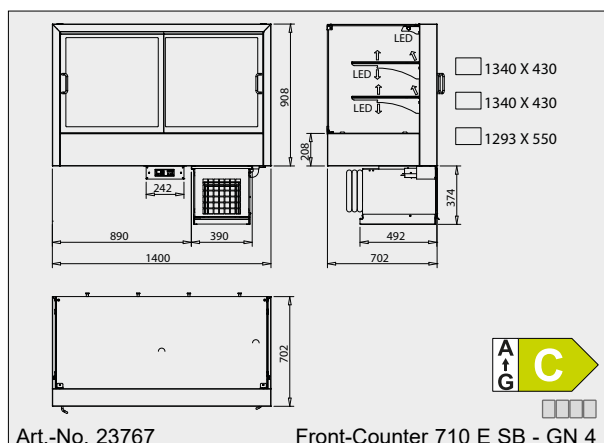
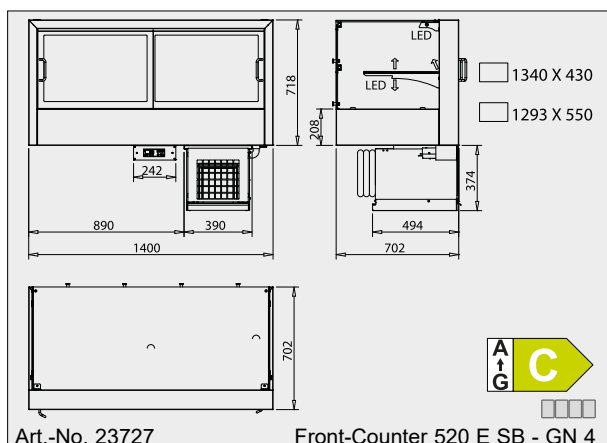
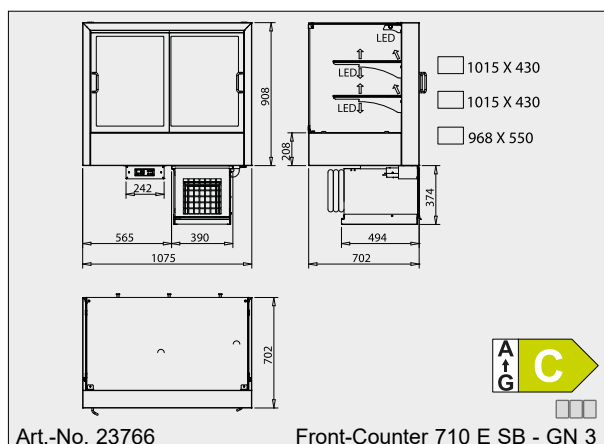
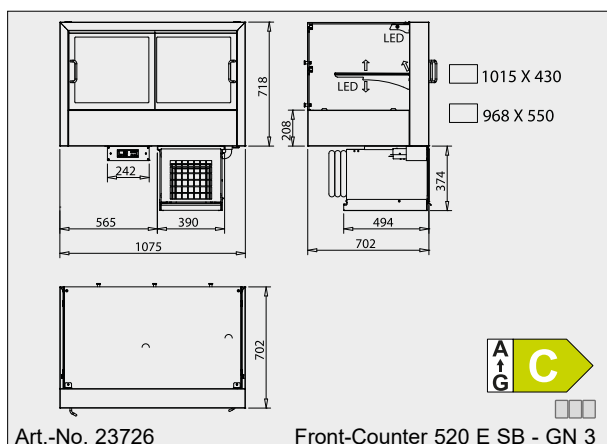
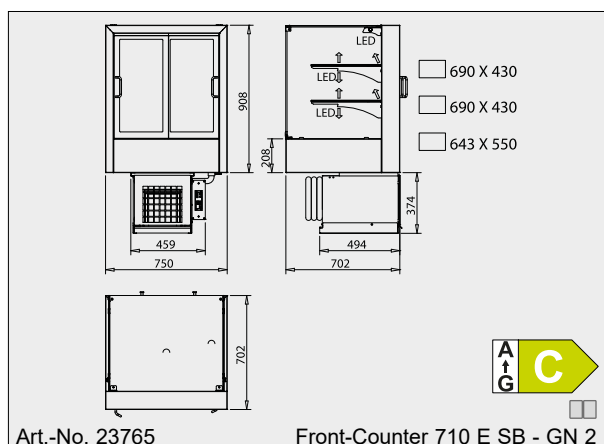
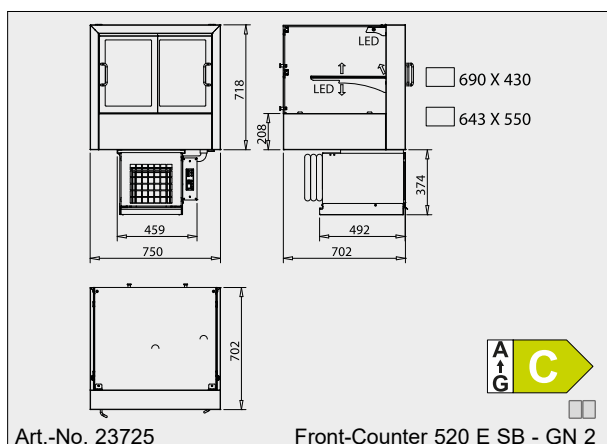
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.

**6**  
Self-Service  
Display Cases



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Front-Counter KO-LS

Self-service version, open on the customer side, with flat cooling pan, front air curtain and outer casing made of stainless steel to place onto the counter construction (without mounting lip)



**6**  
Self-Service  
Display Cases

**Tip:**  
Matching Front-Counter BE (serve-over version), see page 160.

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

Front-Counter 520 E KO-LS Self-service version Height glass top 520 mm	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Depth [mm]	Cooling power [-10°ET]	Connection	
	angular	angular					
Front-Counter 520 E KO-LS - DT 2	23987	23990	750	702	890 W	230V/940W	
Front-Counter 520 E KO-LS - DT 3	23988	23991	1075	702	950 W	230V/960W	
Front-Counter 520 E KO-LS - DT 4	23989	23992	1400	702	1200 W	230V/1230W	

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
Version with wing doors on the operator side – the customer side is open.

Front-Counter 710 E KO-LS Self-service version Height glass top 710 mm	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Depth [mm]	Cooling power [-10°ET]	Connection	
	angular	angular					
Front-Counter 710 E KO-LS - DT 2	23981	23984	750	702	950 W	230V/950W	
Front-Counter 710 E KO-LS - DT 3	23982	23985	1075	702	1200 W	230V/1235W	
Front-Counter 710 E KO-LS - DT 4	23983	23986	1400	702	1600 W	230V/1365W	

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
Version with wing doors on the operator side – the customer side is open.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain

**Art.-No.**  
**33196**  
**3815**

Protective machine cover type 890–1200  
Protective machine cover type 1600

**33195**  
**33265**

**Surcharge for WIHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")

**33577**

Option: Light colour adjustable, see page 138.

Suitable GN price label rails, see page 202.



# 6. Display Cases – refrigerated for self-service



## Description

Refrigerated display case with circulating air for cooling beverages and packaged food. Self-service version, open on the customer side, with flat cooling pan with deflector pane, front air curtain and outer casing made of stainless steel to place onto the counter construction (without mounting frame).

The customer side has an angular glass construction made of safety glass.

The glass shelves are height adjustable and can be set at an angle, which means better presentation.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

Self-service version that is open on the customer side, with front air curtain and flat cooling pan with deflector pane.

The side glass panes and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The operator side has wing doors made of insulating glass with transparent, perforated air distribution cover. To clean the gap, the air distribution cover can be folded away.

For external cooling unit

Delivery includes:

- Expansion valve for R452A; other refrigerants available on request
- Digital defrost and temperature controller

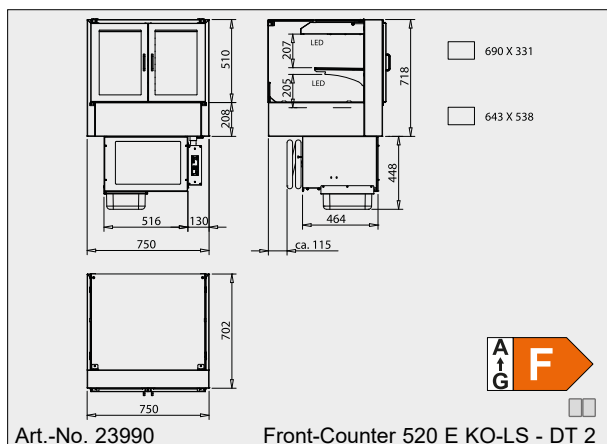
## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

Please note:

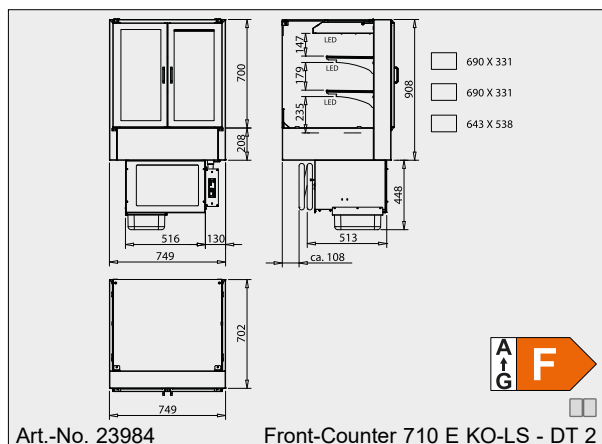
Make sure that there is good ventilation when installing on site!

6  
Self-Service  
Display Cases



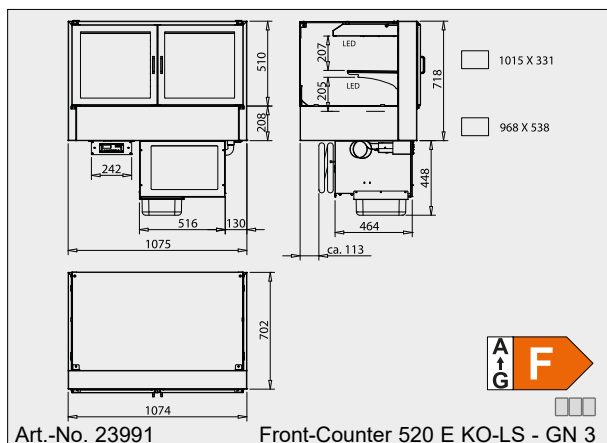
Art.-No. 23990

Front-Counter 520 E KO-LS - DT 2



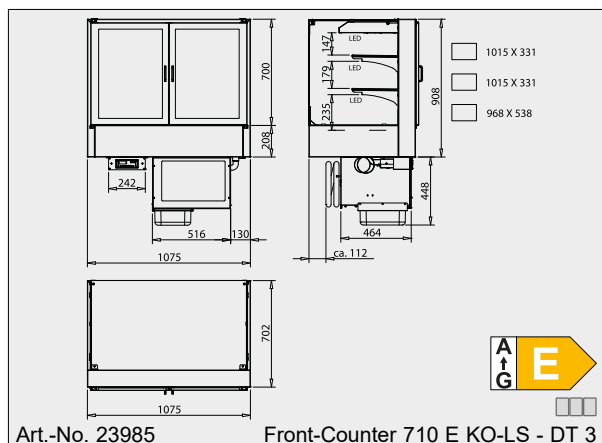
Art.-No. 23984

Front-Counter 710 E KO-LS - DT 2



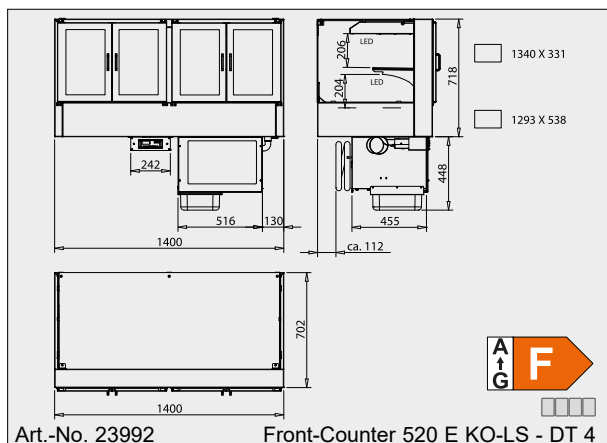
Art.-No. 23991

Front-Counter 520 E KO-LS - GN 3



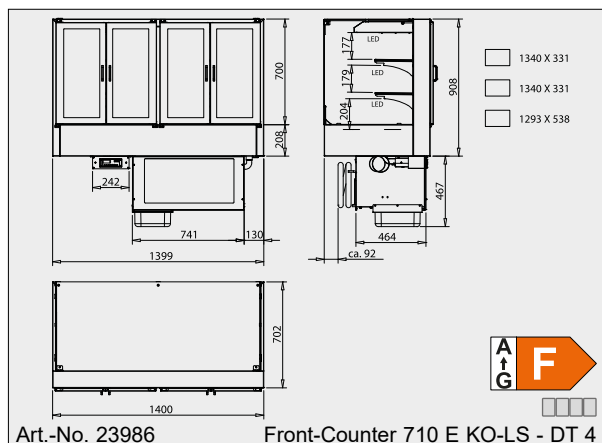
Art.-No. 23985

Front-Counter 710 E KO-LS - DT 3



Art.-No. 23992

Front-Counter 520 E KO-LS - DT 4



Art.-No. 23986

Front-Counter 710 E KO-LS - DT 4

The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Snack-Counter SB-EHB

Refrigerate self-service display case for one-hand operation

**WiHA**  
**Toughened Safety Glass**  
Self-service flaps made of toughened safety glass

**WiHA**  
**MOVE-DOWN**  
Patented

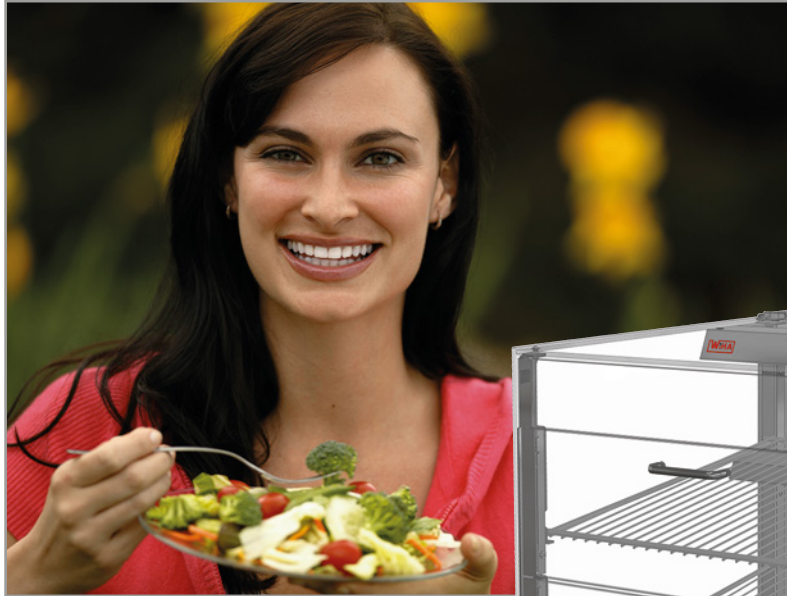
**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**LED**  
energy-saving & low-maintenance

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

**WiHA**  
**CLOUD**



**NEW!**  
With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

**Preferred application:**  
Snacks, sandwiches, patisserie.



**6**  
Self-Service Display Cases

#### Self-service refrigerated display case for one-hand operation

- Self-service flaps opening downwards
- Bright LED lighting (4000 K), also available with a warm light color (2700 K) on request
- Reliable no-frost refrigerator
- Highly luminous LED lighting
- Easy cleaning thanks to the liftable evaporator
- Wing door hinge on the operator side can be changed
- Longer service life of the cooling unit (**LONG-LIFE**)
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**

Option: Light colour adjustable, see page 138.

**Tip:**  
Matching heated display cases are on page 268.

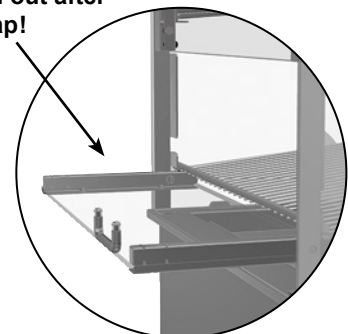
Only one hand is required to remove goods from this refrigerated display case. This makes it particularly suitable for small self-service counter systems without a tray slide.

A tray or a packaging bag can be held in one hand, and the goods can be removed with the other hand.

#### Optimal presentation and long-lasting freshness of the goods



Your products are attractively presented in the Snack-Counter SB-EHB refrigerated display case. The even circulating air cooling ensures that the goods stay fresh for a long time. The temperature can be adjusted from 5 °C to 12 °C.

The merchandise can be easily taken out after opening the flap!





## 6. Display Cases – refrigerated for self-service



Snack-Counter 520 SB-EHB	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 520 mm					
Snack-Counter 520 SB-EHB - DT 1.5	33338	8076	587	370 W	230V/325W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

Snack-Counter 710 SB-EHB	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	 angular	 angular			
Self-service version Height glass top 710 mm					
Snack-Counter 710 SB-EHB - DT 1.5	33339	8083	587	370 W	230V/325W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

6

Self-Service  
Display Cases

### Special Accessories

Condensate pan mounted under the cooling unit	Art.-No.
Drain fitting 1 1/4" for connecting to the customer's drain	33266
Protective machine cover type 370	3815
	8179

Surcharge for WIHA CLOUD CONTROL 33577  
(not possible together with option "adjustable light colour")

### Description

Refrigerated display case with circulating air for cooling cakes, pieces of cake and snacks. The customer side is equipped with self-service flaps, opening downwards and the operator side has a wing door. Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

### Design

Construction and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a complete decorative plate made of ground stainless steel, material 1.4301. After the lower merchandise grid has been removed, the circulating air evaporator can be folded upwards and locked in the top position via gas pressure springs to clean the pan bottom. For an easy cleaning of the evaporator, it can be folded down from the vitrine floor (MOVE-DOWN TECHNOLOGY). To clean the area behind the pan or to carry out servicing, the vitrine floor can be moved forwards (MOVE-AWAY TECHNOLOGY). On customer side with self-service flaps made of safety glass, which can be folded downwards for opening.

The side glass panes are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. The flat control element (installation depth: approx. 20 mm) can be removed for mounting in the panel front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

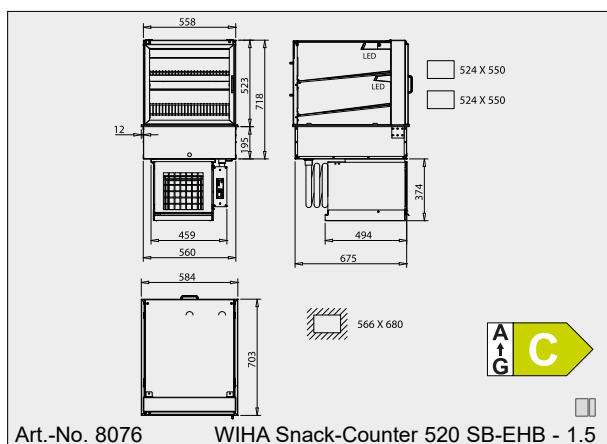
On the operator side with wing door made of insulating glass, door hinge changeable.

#### For external cooling unit

Delivery includes:  
- Expansion valve for R134a/R513A  
- Digital defrost and temperature controller

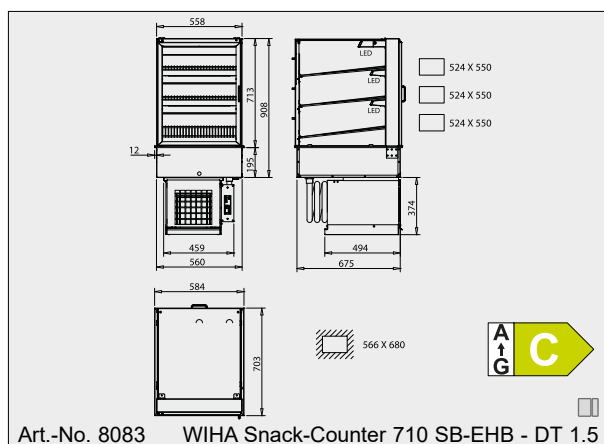
### Cooling Unit Model

The cooling unit is encased in a stainless-steel housing and is located beneath the cooling pan. It is easy to remove for servicing. A condensate pan is available as accessory.



Art.-No. 8076

WIHA Snack-Counter 520 SB-EHB - 1.5



Art.-No. 8083

WIHA Snack-Counter 710 SB-EHB - DT 1.5

The drawings are shown with special accessory that is not included in the scope of delivery.

## Snack-Counter MULTI

Refrigerated display case – usable as serve-over version or as self-service version



Base element UTB 51 optionally available, see table on page 406.



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

**Tip:** Visually matching the heated display cases of the Snack-Counter STEAM MULTI series, see page 248.

### Snack-Counter MULTI

- Slide-in front glass pane: usable as serve-over counter or as self-service counter
- Available with 430 mm or 520 mm high glass construction
- Optical duplication of the goods thanks to the mirrored doors
- With highly luminous LED lighting
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

### Multifunctional refrigerated display case can be used as serve-over version or as self-service version.

Multifunctional refrigerated display case for cooling food in 50 mm to 150 mm deep Gastro-Norm containers. This display case can be used as serve-over display case or for self-service purposes depending on the current needs. The front glass pane can be simply pushed upwards for self-service operation and at the same time serves as sneeze guard in this position.

The wing doors on the operator side can be removed, so that a quick sale is easily possible.

The Snack-Counter MULTI can be perfectly combined with the heated display cases Snack-Counter STEAM MULTI, because the upper glass construction is optically the same.

Snack-Counter 430 MULTI	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	angular	angular				
Height glass top 430 mm						
Snack-Counter 430 MULTI - 1.5 *	26528	26532	585	370 W	230V/325W	
Snack-Counter 430 MULTI - 2	26529	26533	748	370 W	230V/325W	
Snack-Counter 430 MULTI - 3	26530	26534	1072	370 W	230V/340W	
Snack-Counter 430 MULTI - 4	26531	26535	1398	450 W	230V/400W	

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
\* Not available with FRESHNESS SYSTEM.

Snack-Counter 520 MULTI	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	angular	angular				
Height glass top 520 mm						
Snack-Counter 520 MULTI - 1.5 *	26536	26540	585	370 W	230V/325W	
Snack-Counter 520 MULTI - 2	26537	26541	748	370 W	230V/325W	
Snack-Counter 520 MULTI - 3	26538	26542	1072	370 W	230V/340W	
Snack-Counter 520 MULTI - 4	26539	26543	1398	450 W	230V/400W	

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.  
\* Not available with FRESHNESS SYSTEM.



# 6. Display Cases – refrigerated for self-service



## Special Accessories

Condensate pan mounted under the cooling unit

Drain fitting 1 1/4" for connecting  
to the customer's drain

Protective machine cover type 370/450

**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(see page 404)

**Surcharge for WIHA CLOUD CONTROL**

(not possible together with option "adjustable light colour")

**Patented WIHA FRESHNESS SYSTEM** see page 124.

Note: GN 1/1 and GN 2/4 containers can be mounted directly,  
for smaller GN containers additional separator bars are required:

Separator bar GN 1/1 lengthwise with fixed position  
in the GN 1/1 grid

Separator bar GN 1/1 lengthwise 530 mm

**Art.-No.**

**33196**

**3815**

**33194**

**10197**

**33577**

**6219**

**1025**

Separator bar GN 1/1 crosswise 325 mm

Separator bar GN 1/3 lengthwise with fixed position

Bearing rails for GN containers and shelves

Snack-Counter size per GN 1 (1 pair)

Snack-Counter size per GN 1.5 (1 pair)

Note: GN 1/1 and GN 2/4 containers can be mounted directly,  
for smaller GN containers additional separator bars are required.

Display shelf, unperforated; width=325 mm, GN 1

Display shelf, unperforated; width=486 mm, GN 1.5

(Bearing rails must be ordered separately.)

Suitable price label rails are available on request.

**Art.-No.**

**3010**

**6212**

**6158**

**10507**

**6218**

**10506**



The refrigerated display case can be used as  
server-over version or self-service version. For  
self-service operation, the front glass pane on the  
customer side can be opened and slid in so that  
a sneeze guard is formed and the display case  
can be used now as a self-service device with  
sneeze guard.

Front glass pane, side glass panes and the cover glass pane are made of safety glass. For good  
illumination, a protected LED lighting (standard colour: white) is mounted above the merchandise  
display. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation  
easy.

A digital defrosting and temperature controller is mounted above the wing doors on the operator  
side. Two air speeds can be selected for different foods.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The operator side has wing doors, which are mirror-like on the inside but are transparent from the  
outside (spyglass). The wing doors can be easily removed so that a faster and easier operation at  
peak times is possible.

**For external cooling unit**

Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

## Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It  
is easy to remove for servicing.

A condensate pan is available as accessory.

## Description

Refrigerated display case with circulating air for cooling food in GN containers (up to 150 mm deep)  
or on display shelves, which are available optionally. Version with angular glass construction made  
of safety glass, optionally usable as serve-over counter or as self-service counter.

For self-service operation with open glass construction on the customer side:

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

For serve-over operation with closed glass construction:

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

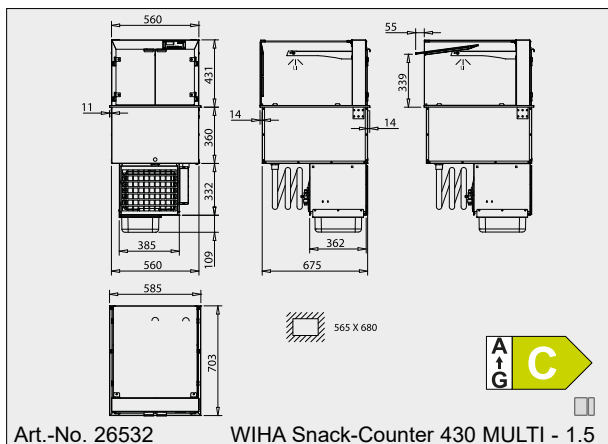
## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material  
1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners  
that are easy to clean.

Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet  
steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet  
low-voltage ventilators (12 V DC) for air circulation.

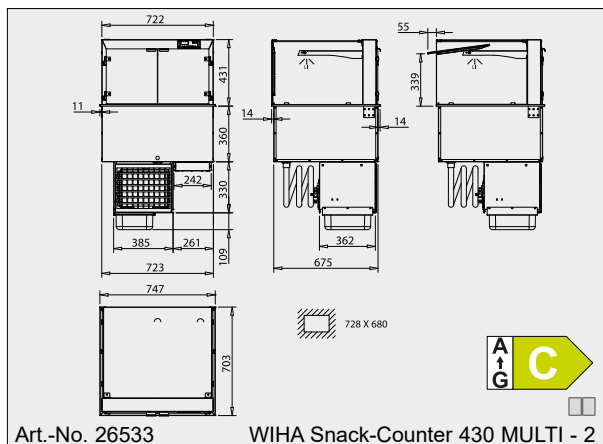
The vertical walls above the evaporator are equipped with a perforation for vertically adjustable  
bottom beams (available as accessories). Gastro-Norm containers (50–150 mm deep) can be  
mounted or display shelves (available as accessories) can be inserted.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can  
be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the  
evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display  
is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be  
moved forwards (MOVE-AWAY FUNCTION).



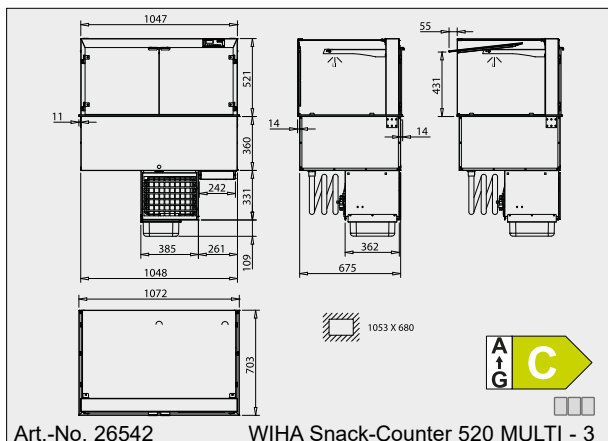
Art.-No. 26532

WIHA Snack-Counter 430 MULTI - 1.5



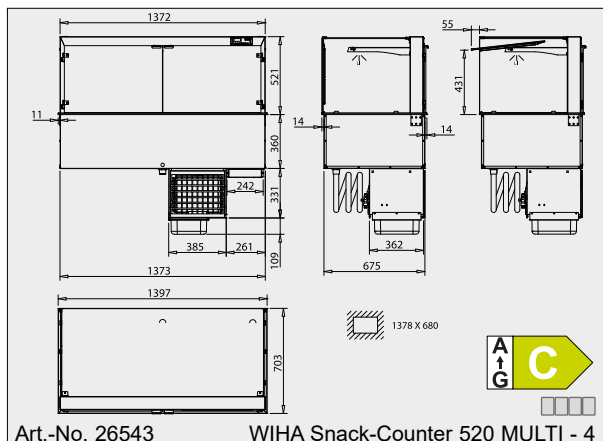
Art.-No. 26533

WIHA Snack-Counter 430 MULTI - 2



Art.-No. 26542

WIHA Snack-Counter 520 MULTI - 3



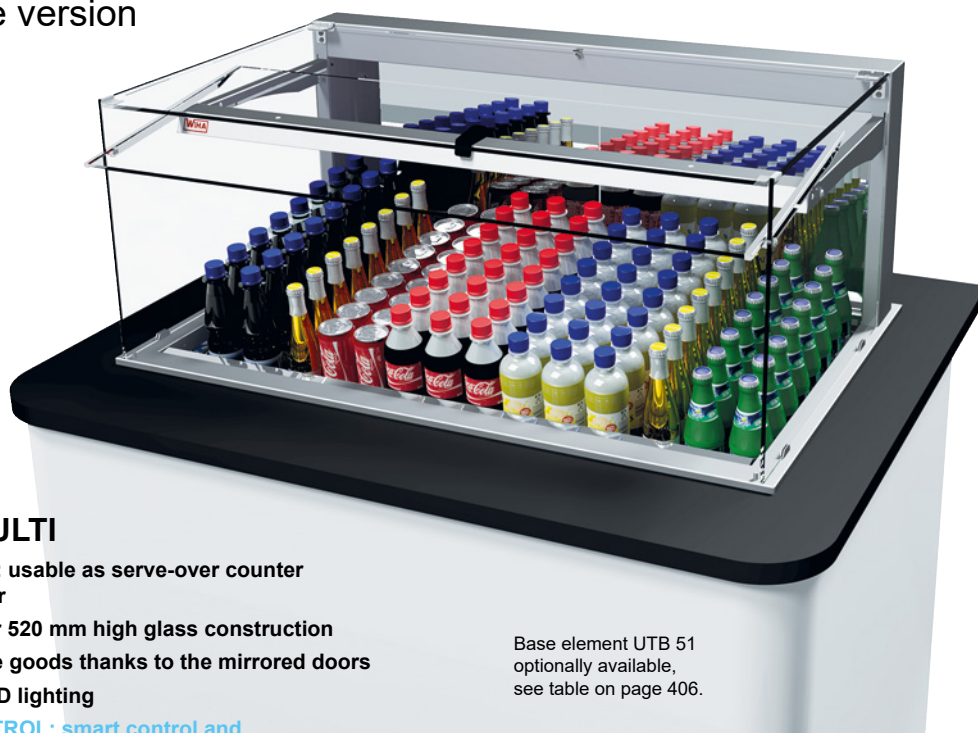
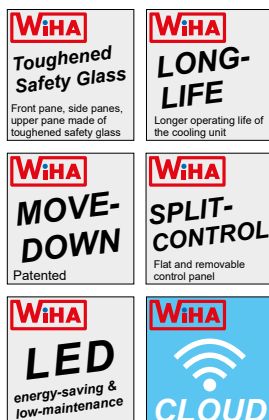
Art.-No. 26543

WIHA Snack-Counter 520 MULTI - 4

The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Snack-Counter MULTI DISPENSER

Refrigerated display case with bottle slide – usable as serve-over version or as self-service version



### Snack-Counter MULTI

- Slide-in front glass pane: usable as serve-over counter or as self-service counter
- Available with 430 mm or 520 mm high glass construction
- Optical duplication of the goods thanks to the mirrored doors
- With highly luminous LED lighting
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the WiHA app

Base element UTB 51 optionally available, see table on page 406.

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

### Sales display case for bottles with continuous product pressure

The multifunctional bottle display case is intended for high-volume beverage sales. Merchandise display with optimal utilisation for the storage of up to 72/112 beverage bottles.

With the integrated bottle slide and the bottle supply that slides down, bottles can be easily removed in self-service operation, right down to the last bottle.

This display case can be used individually for

high-volume beverage sales and can also be combined with the WIHA refrigerated and heated display cases from the Snack Counter MULTI series with an identical glass construction.

The Snack-Counter DISPENSER can be used as serve-over display case or for self-service purposes depending on the current needs. The front glass pane can be simply pushed upwards for self-service operation and at the same time serves as sneeze guard in this position.

Snack-Counter 430 MULTI DISPENSER	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Height glass top 430 mm					
Snack-Counter 430 MULTI DISPENSER - 2	33107	33108	748	370 W	230V/325W
Snack-Counter 430 MULTI DISPENSER - 3	33109	33110	1072	370 W	230V/340W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

Snack-Counter 520 MULTI DISPENSER	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Height glass top 520 mm					
Snack-Counter 520 MULTI DISPENSER - 2	33111	33112	748	370 W	230V/325W
Snack-Counter 520 MULTI DISPENSER - 3	33113	33114	1072	370 W	230V/340W

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

## 6. Display Cases – refrigerated for self-service



### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting  
to the customer's drain  
Protective machine cover type 370

**Art.-No.**

**33196**

**3815**

**33194**

**Air cooler for operation with refrigerant CO<sub>2</sub>**  
(see page 404)

**10197**

**Surcharge for WIHA CLOUD CONTROL**  
(not possible together with option "adjustable light colour")

**Art.-No.**

**33577**

Divider bars for bottle slide 430/520, single

**26457**

### Description

Refrigerated display case for the sale of beverages in bottles or cans. The merchandise display consists of an inclined bottle slide, which enables the bottles to slide forward to the customer side. Version with angular glass construction made of safety glass, optionally usable as serve-over counter or as self-service counter.

For self-service operation with open glass construction on the customer side:

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

For serve-over operation with closed glass construction:

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean.

Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301, which is inclined towards the customer. A stable bottle slide frame rests on this merchandise display. Bottle slide frame with adjustable dividers so that the lane can match the size of the bottles.

After the lower merchandise display with bottle slide has been removed, the circulating air evaporator with the ventilators can be folded upwards and locked in the top position via gas pressure springs to clean the pan bottom. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION).

The refrigerated display case can be used as server-over version or self-service version. For self-service operation, the front glass pane on the customer side can be opened and slid in so that a sneeze guard is formed and the display case can be used now as a self-service device with sneeze guard.

Front glass pane, side glass panes and the cover glass pane are made of safety glass. For good illumination, a protected LED lighting (standard colour: white) is mounted above the merchandise display. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted above the wing doors on the operator side. Two air speeds can be selected for different foods.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The operator side has wing doors, which are mirror-like on the inside but are transparent from the outside (spyglass). The wing doors can be easily removed so that a faster and easier operation at peak times is possible.

For external cooling unit

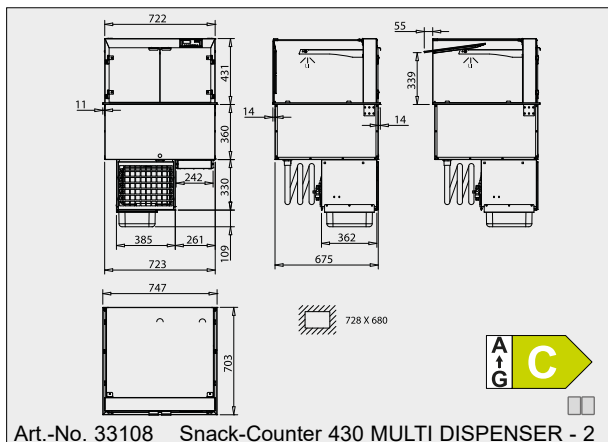
Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

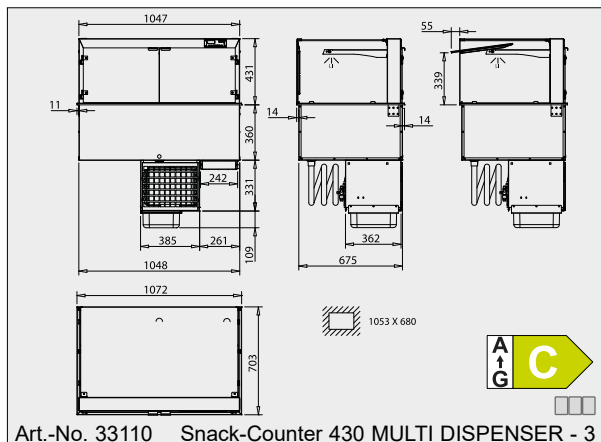
### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

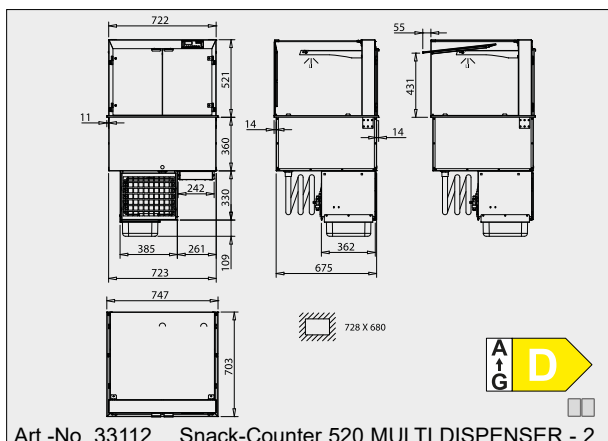
A condensate pan is available as accessory.



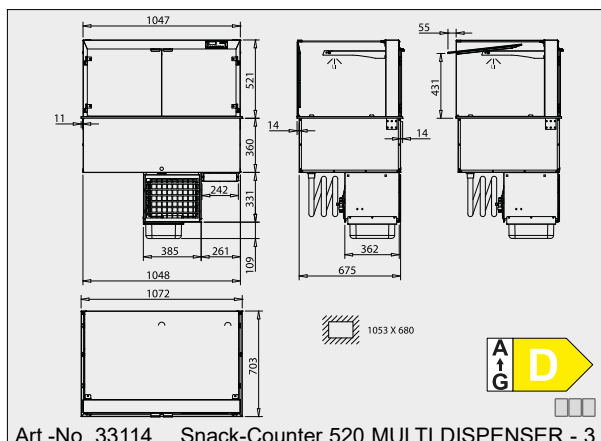
Art.-No. 33108 Snack-Counter 430 MULTI DISPENSER - 2



Art.-No. 33110 Snack-Counter 430 MULTI DISPENSER - 3



Art.-No. 33112 Snack-Counter 520 MULTI DISPENSER - 2



Art.-No. 33114 Snack-Counter 520 MULTI DISPENSER - 3

The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Snack-Counter 430 KO-VT-RG

Self-service version, open on customer side with recessed cooling pan and closed rear panel

**WiHA**  
**Toughened Safety Glass**  
Side panes and upper pane made of toughened safety glass

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**LED**  
energy-saving & low-maintenance

**WiHA**  
**CLOUD**



Base element UTB 51 optionally available, see table on page 406.

**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel



**6**  
Self-Service Display Cases

### Snack-Counter 430 KO-VT-RG

- Optical duplication of the goods by the mirrored rear panel
- With highly luminous LED lighting
- Suitable for 50 mm to 150 mm deep GN pans
- Height-adjustable shelf available as an option
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**

**Tip:**  
This refrigerated display case for self-service can be perfectly combined with the heated display case Snack-Counter STEAM 430 KO-VT-RG on page 270.

Snack-Counter 430 KO-VT-RG	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	angular	angular				
Self-service version Height glass top 430 mm						
Snack-Counter 430 KO-VT-RG - 1.5	33207	33211	585	370 W	230V/325W	
Snack-Counter 430 KO-VT-RG - 2	33208	33212	748	370 W	230V/325W	
Snack-Counter 430 KO-VT-RG - 3	33209	33213	1072	370 W	230V/340W	
Snack-Counter 430 KO-VT-RG - 4	33210	33214	1398	450 W	230V/400W	

WIHA CLOUD CONTROL and condensate pan/drain trap are available as accessories. Without base element, the cooling unit is connected via refrigerant couplings.

### Special Accessories

Condensate pan, loose  
Drain fitting 1 1/4" for connecting to the customer's drain  
**Surcharge for WIHA CLOUD CONTROL** (not possible together with option "adjustable light colour")  
Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required:  
Separator bar GN 1/1 lengthwise with fixed position in the GN 1/1 grid  
Separator bar GN 1/1 lengthwise 530 mm  
Separator bar GN 1/1 crosswise 325 mm  
Separator bar GN 1/3 lengthwise with fixed position

**Art.-No.**  
3819  
**3815**  
**33577**  
**6219**  
**1025**  
**3010**  
**6212**

Bearing rails for GN containers and shelves  
Snack-Counter size per GN 1 (1 pair)  
Snack-Counter size per GN 1.5 (1 pair)  
Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required.  
Display shelf, unperforated; width=325 mm, GN 1  
Display shelf, unperforated; width=486 mm, GN 1.5 (Bearing rails must be ordered separately.)

**Art.-No.**  
**6158**  
**10507**  
**6218**  
**10506**

Suitable price label rails are available on request.



# 6. Display Cases – refrigerated for self-service



## Description

Refrigerated display case with circulating air for cooling food in GN containers (50–150 mm deep) or on display shelves, which are available optionally. Version with recessed cooling pan and closed rear panel with mirror for an optical multiplication the goods. The customer side is open and with angular glass construction made of safety glass. Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

## Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–150 mm deep) can be mounted or display shelves (available as accessories) can be inserted.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display

is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The rear wall is made of safety glass and includes a mirror for an optical multiplication the goods. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different food. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

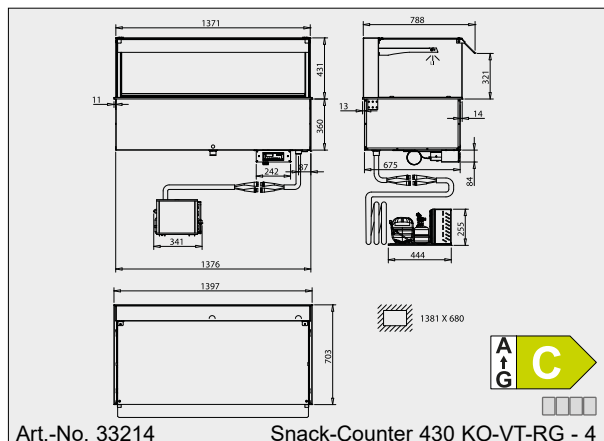
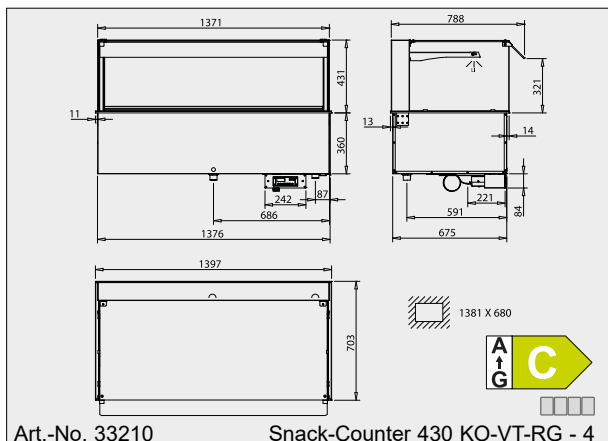
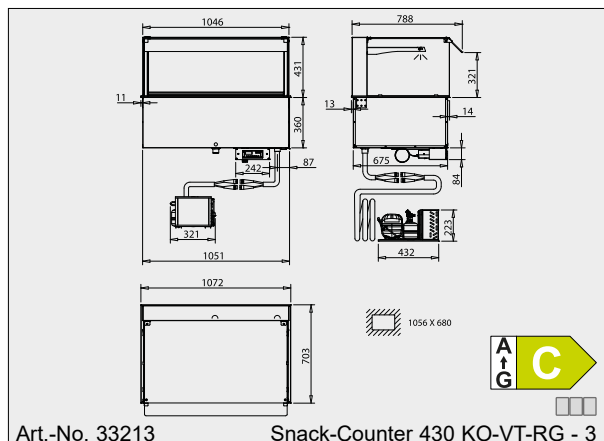
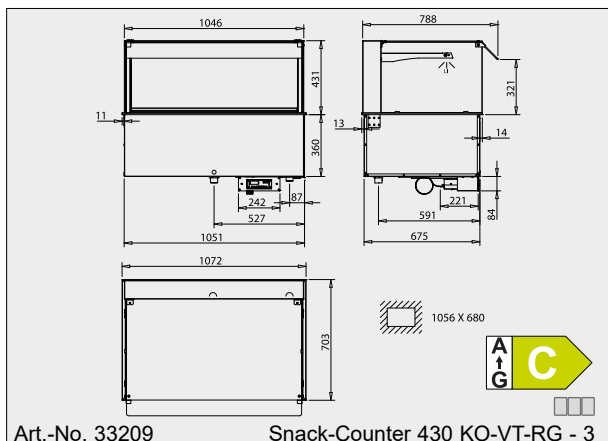
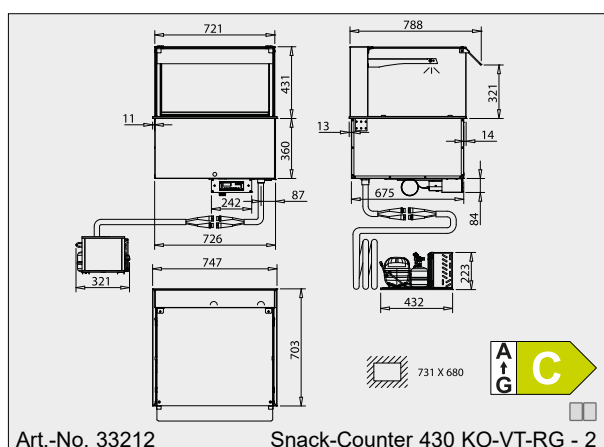
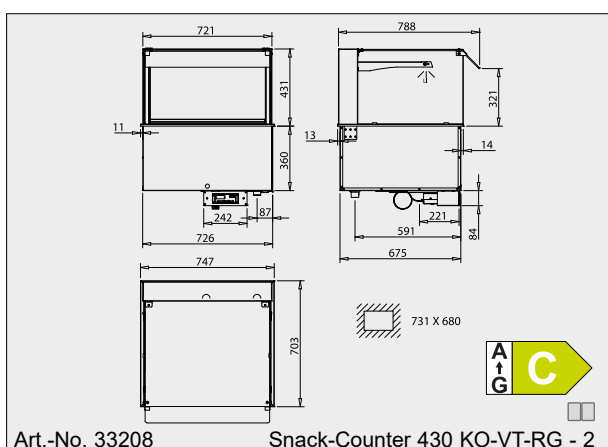
## Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

Please note:

The counter design should include a well-ventilated base unit beneath the refrigerated display case.

**6**  
Self-Service  
Display Cases



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Salad Bar 260 SB

For presenting salads in an appealing way



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

**6**  
Self-Service  
Display Cases

#### Salad Bar 260 SB

- The four-sided glass construction made of safety glass makes it easy to see the food on the display
- Best product presentation due to the rear mirror
- The self-service flap is easy to open (gas pressure spring)
- The self-service flap serves as hygiene protection in the open position
- Luminous and energy-saving LED lighting
- Available up to a length of 2.7 m (GN 8)
- Food stays fresh for longer thanks to the circulating air cooling
- Liftable evaporator, MOVE-DOWN and MOVE-AWAY TECHNOLOGY ensure an easy cleaning
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

The shown counter furniture and the shown accessories are not included in the delivery.

#### Salads presented in an appealing way!

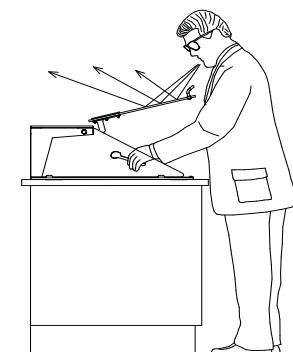
Whether in the salad department of the supermarket, the breakfast buffet in the hotel or in the restaurant: crisp salads are presented hygienically fresh in the Salad Bar 260 SB.

An effective product perception is achieved by a transparent construction with safety glass panes on all four sides, rear-mounted mirror and the upper luminous LED light strip.

The goods can be easily taken out, because the gas spring supported self-service flaps (made of toughened safety glass) with the solid metal handle enable easy accessibility.

**With hygiene protection according to DIN 18865-4 when the self-service flap is in the opened position!**

This ensures that the goods are hygienically protected with open glass flap while the goods are being removed.



With hygiene protection!

The thorough cleaning of the circulating air cooling is easy with the liftable evaporator technology and the MOVE-DOWN, MOVE-AWAY functions.

Optionally, the WIHA FRESH-SYSTEM is also available. This system contains a highly effective combination of a circulating air filter and UV disinfecting device.

As an additional accessory, a dressing container holder GN 2/4 is available with three stainless steel containers, the label holders and suitable sauce ladles. The holder for dressing containers can be positioned as required in the cooling.



Practical holder for dressing containers with three stainless steel containers.

## 6. Display Cases – refrigerated for self-service



Salad Bar 260 SB	For external cooling unit incl. controller	With cooling unit and controller (mounted in the base element)	With cooling unit and controller (connected via refrigerant couplings)				
Self-service version Height glass top 260 mm	External	Base element UTB	Refrigerant couplings	Width [mm]	Cooling power [-10°ET]	Connection	
Salad Bar 260 SB 2	12881	12887	12893	745	370 W	230V/285W	■
Salad Bar 260 SB 3	12880	12888	12894	1070	450 W	230V/340W	■■
Salad Bar 260 SB 4	12882	12889	12895	1395	605 W	230V/425W	■■■
Salad Bar 260 SB 5	12883	12890	12896	1720	825 W	230V/675W	■■■■
Salad Bar 260 SB 6	12884	12891	12897	2045	1060 W	230V/1090W	■■■■■
Salad Bar 260 SB 7	12885	12892	12898	2375	1060 W	230V/1090W	■■■■■■
Salad Bar 260 SB 8	12886	---	12899	2700	1260 W	230V/1350W	■■■■■■■

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

### Special Accessories

Holder for dressing containers, triple, GN 2/4 (incl. three price tag holders, three salad dressing containers and three suitable sauce ladles)	<b>Art.-No.</b> <b>10364</b>
Salad dressing container 1,3 l stainless steel, single	<b>8033</b>
Sauce ladle, single	<b>12910</b>
Condensate pan mounted below	<b>2680</b>
Drain fitting 1 1/4" for on-site drain	<b>3815</b>

Available as accessory up to size 7 GN:  
Detachable control panel (SPLIT CONTROL) **12219**  
(size 8 GN includes SPLIT-CONTROL)

**Patented WIHA FRESHNESS SYSTEM** see page 124.

Protective machine cover type 370-825 for model 2-5	<b>Art.-No.</b> <b>6253</b>
Protective machine cover type 1060 for model 6, 7	<b>6445</b>
<b>Air cooler for operation with refrigerant CO<sub>2</sub></b> (price per air cooler, from model 6 upwards with 2 air coolers, see page 404)	<b>10197</b>
<b>Surcharge for WIHA CLOUD CONTROL</b> (not possible together with option "adjustable light colour")	<b>33577</b>
Display shelf GN 1/1, unperforated (for snacks etc.)	<b>6218</b>
Display shelf GN 1/1, perforated	<b>6217</b>
Separator bar GN 1/1, lengthwise 530 mm	<b>1025</b>
Separator bar GN 1/1, crosswise 325 mm	<b>3010</b>
Separator bar GN 1/1, lengthwise with fixed position in GN 1/1 grid	<b>6219</b>

### Description

Salad bar for the self-service with swing flap made of toughened safety glass for cooling salads and other food in Gastro-Norm containers (50–150 mm deep) and on shelves, which are available optionally.  
Temperature < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams. Gastro-Norm containers can be mounted or display shelves (available as accessories) can be inserted. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The upper glass construction is made of toughened safety glass and includes a mirrored rear wall, which is mounted inclined between side brackets, a glass shelf mounted on top, side glass panes and a self-service flap. The glass construction with the large opening area is inclined towards the customer and is designed in form of a lectern (speaker's desk). Easy opening and closing is made possible by side-mounted gas pressure springs. In the upper opening position, the self-service

flap has a sneeze guard function according to DIN 18865-4. For good illumination, a protected LED lighting (standard colour: white) is mounted.

The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods.

For external cooling unit

Delivery includes:  
- Expansion valve for R134a/R513A  
- Built-in defrost sensor and temperature sensor

### Cooling Unit Model

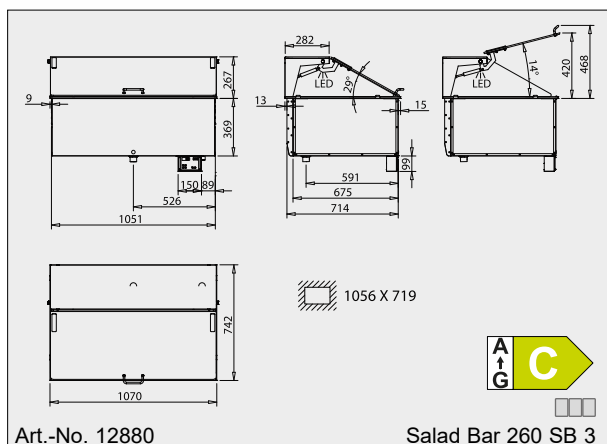
Model salad bar with cooling unit mounted in the base element:  
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The digital defrost and temperature controller is mounted to the right of the cooling unit (up to size GN 7 with controller TMP 620, size GN 8 with controller TMP 630 SPLIT). Two air speeds can be selected for different foods.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

Model salad bar connected via refrigerant couplings with the cooling unit:  
The cooling unit is fully pre-assembled and is connected to the salad bar via refrigerant couplings.  
It comes with a digital defrost and temperature controller that is connected to the cooling unit and cooling pan via cable connectors (up to size GN 7 with controller TMP 620, size GN 8 with controller TMP 630 SPLIT).

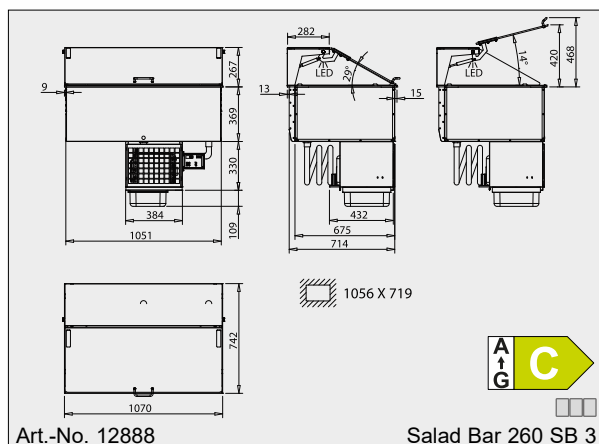
Please note: The counter design should include a well-ventilated base unit beneath the cooling pan.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**



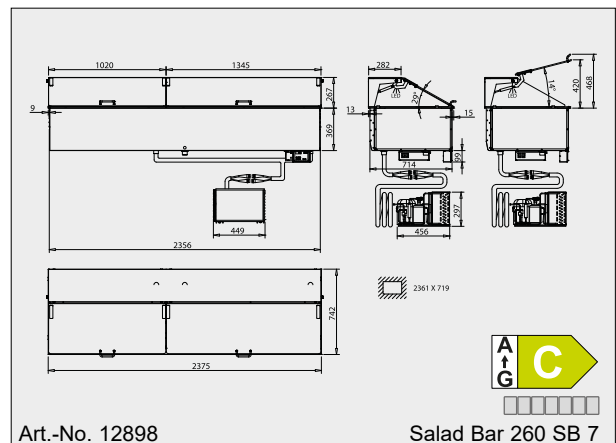
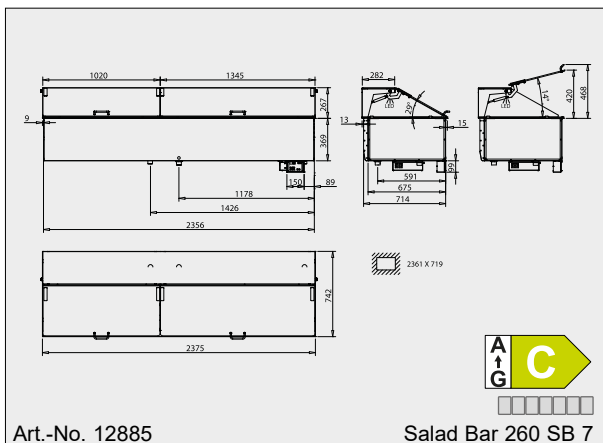
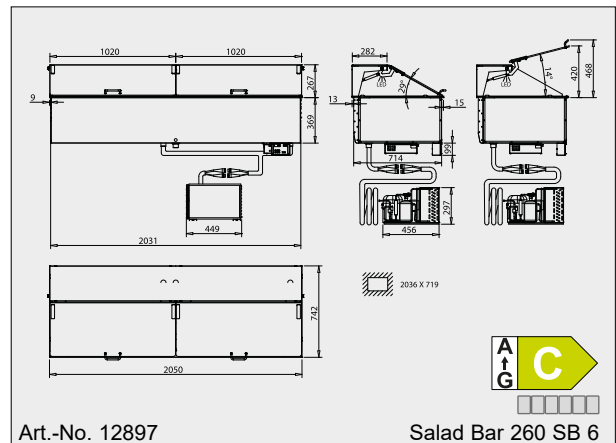
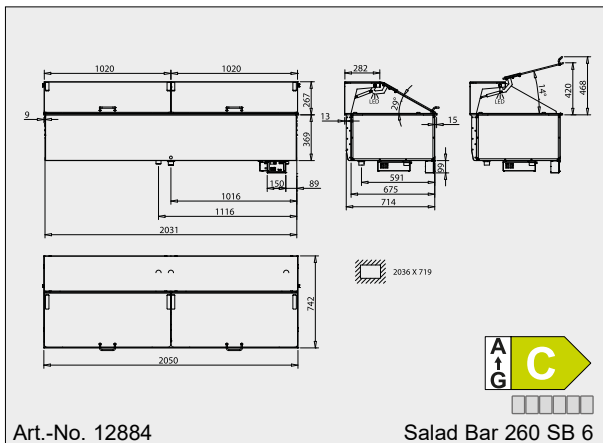
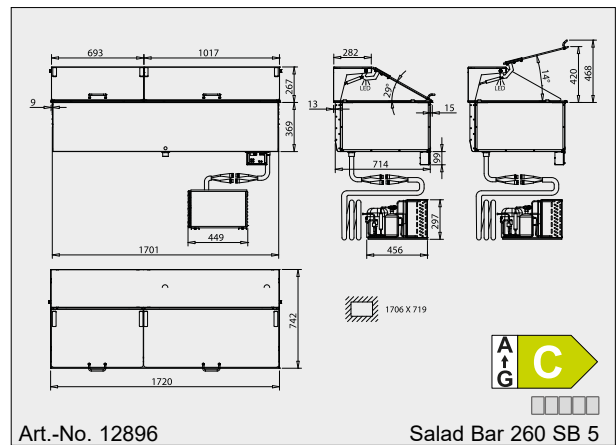
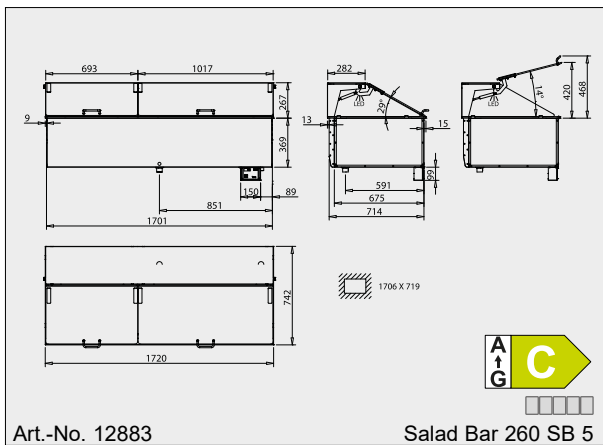
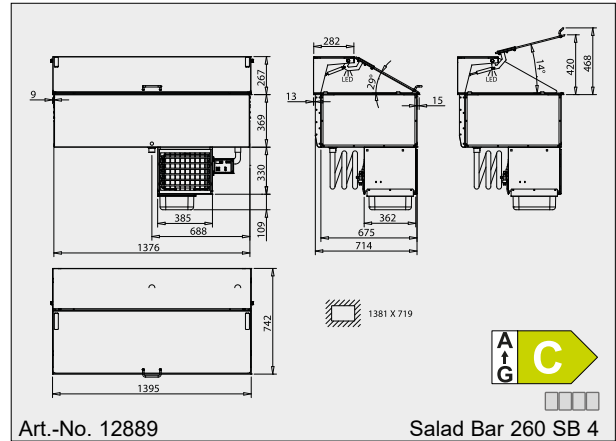
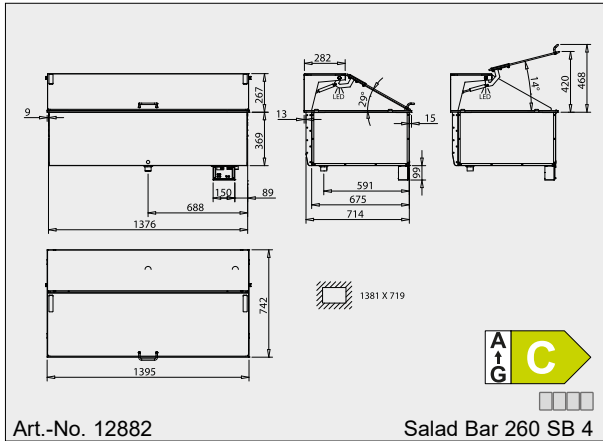
Art.-No. 12880

Salad Bar 260 SB 3



Art.-No. 12888

Salad Bar 260 SB 3



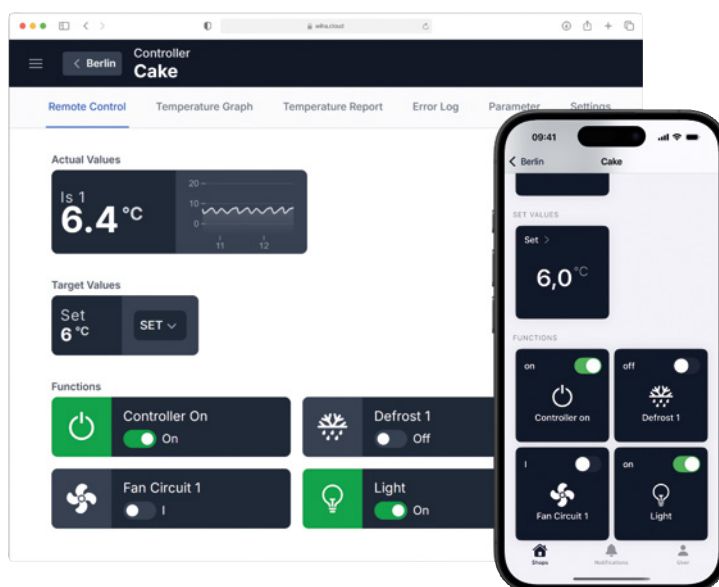
The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## WIHA CLOUD CONTROL

Control, monitor and be notified

**NEW!**



### Your advantages at a glance:

- **Up and running in less than 2 minutes:** No complicated setup required. Simply scan the QR code on the WIHA Cloud Control gateway with the app, enter your Wi-Fi details, and you're good to go.
- **Remote control made easy:** Adjust set values and manage every function of your controller – anytime, anywhere. Whether through the mobile app or the website, you're always in control.
- **All shops, all controllers, at a glance:** Group controllers by shop and monitor multiple shops simultaneously. Get a complete, real-time overview of all your operations.
- **Connected processes: scenarios & automations:** Combine multiple controllers in one shop, create custom scenarios, and trigger them with scheduled automations. Streamline your daily routines for greater efficiency.
- **Informed immediately:** Notifications in the event of irregularities via push notification or email.
- **Reliable temperature monitoring:** Access the past 12 months of temperature data at any time. Generate automatic logs in a snap for seamless and comprehensive documentation.
- **Service partner support:** Your service partner can remotely adjust important parameters (e.g. defrost times, defrost limit temperature, calibration) to increase efficiency.



## Snack-Counter 520/710

**All-purpose display case for the most applications**

- Depth of the device 705 mm
- Safety glass
- Rounded, angular or slanted front glass construction
- 1 or 2 adjustable intermediate levels (height of the glass construction 520 mm or 710 mm)



COMBI	Serve-over display case, <b>combination</b> cooled/uncooled
COMBI	Serve-over display case, <b>combination</b> cooled/uncooled

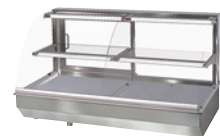
Page	226
Page	228

**7**  
Combined  
Display Cases

## Euro-Counter 520/710

**All-purpose display case for the most applications**

- Depth of the device 795 mm
- Safety glass
- Rounded, angular or slanted front glass construction
- 1 or 2 adjustable intermediate levels (height of the glass construction 520 mm or 710 mm)



COMBI	Serve-over display case, <b>combination</b> cooled/uncooled
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Page	230
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## Snack-Counter COMBI **HOT+COLD**

**Multifunctional combination: heated display case and refrigerated display case**

- For Gastro-Norm containers or height adjustable shelves
- Safety glass
- Angular front glass construction
- Height glass construction 430 mm and 520 mm



COMBI HC 430 MULTI	Self-service or serve-over display case, <b>combination</b> hot + cold
COMBI HC 520	Serve-over display case, <b>combination</b> hot + cold

Page	232
Page	234

## 7. Display Cases – combined

different temperature zones



### Snack-Counter COMBI

Serve-over version with glass construction made of safety glass

**WiHA**  
**Toughened Safety Glass**  
Front pane, side panes, upper pane made of toughened safety glass

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit

**WiHA**  
**MOVE-DOWN**  
Patented

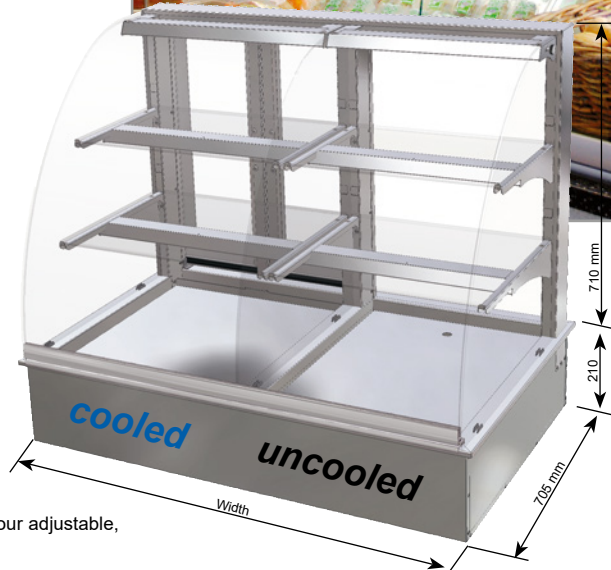
**WiHA**  
**SPLIT-CONTROL**  
Flat and removable control panel

**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**LED**  
energy-saving & low-maintenance









Illustration with recessed bread roll insert (available as accessory).









Option: Light colour adjustable, see page 138.

#### Suitable for petrol station shops

This combination display case is particularly suited to small spaces where uncooled and cooled snacks are offered.

Snack-Counter 520 COMBI BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted			
Serve-over version Height glass top 520 mm									
Snack-Counter 520 COMBI BE 1.5k+1.5	12293	12650	12662	12300	12653	12665	1075	370 W	230V/330W
Snack-Counter 520 COMBI BE 2k+2	12294	12651	12663	12291	12654	12666	1400	370 W	230V/340W
Snack-Counter 520 COMBI BE 2k+3	12295	12652	12664	12292	12655	12667	1725	370 W	230V/340W

Snack-Counter 710 COMBI BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted			
Serve-over version Height glass top 710 mm									
Snack-Counter 710 COMBI BE 1.5k+1.5	12280	12656	12668	12286	12659	12671	1075	370 W	230V/350W
Snack-Counter 710 COMBI BE 2k+2	12281	12657	12669	12287	12660	12672	1400	370 W	230V/360W
Snack-Counter 710 COMBI BE 2k+3	12282	12658	12670	12288	12661	12673	1725	370 W	230V/360W

#### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 370

**Air cooler for operation with refrigerant CO<sub>2</sub>** (see page 404) **10197**

Price label rails for the cooled areas see page 136.

**Art.-No.**  
**33266**

**3815**  
**8179**

Price label rails for the uncooled areas of the **COMBI display cases**:

Price label rail COMBI glass shelf GN 1.5  
Price label rail COMBI glass shelf GN 2  
Price label rail COMBI glass shelf GN 3

Price label rails for the uncooled area of the lower display area on request.

A recessed stainless steel insert for bread rolls can be mounted in the uncooled area in place of the base display. The bottom area is equipped with a beechwood grate.

**Bread roll insert, size 1.5**

**Bread roll insert, size 2**

**Bread roll insert, size 3**

**Art.-No.**

**11476**

**11477**

**11478**

**12320**

**12321**

**12322**

### Description

Combination display case with circulation air for cooled and uncooled products.  
On the customer side with rounded, angular or slanted glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).  
Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

### Design

The combination display case is equipped on the left side with a cooled area with plain merchandise display and an uncooled area on the right side with recessed merchandise display (view from customer side).  
Construction, merchandise display and interior pan are made entirely of stainless steel material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet metal. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs.  
The evaporator can be folded down and away from the merchandise display for easy cleaning (MOVE-DOWN FUNCTION). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The front glass pane is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are also made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The uncooled area is open on the operator side; the cooled area is equipped with wing doors made of insulating glass. Delivery includes a merchandise display made of stainless steel for the uncooled area.

For external cooling unit

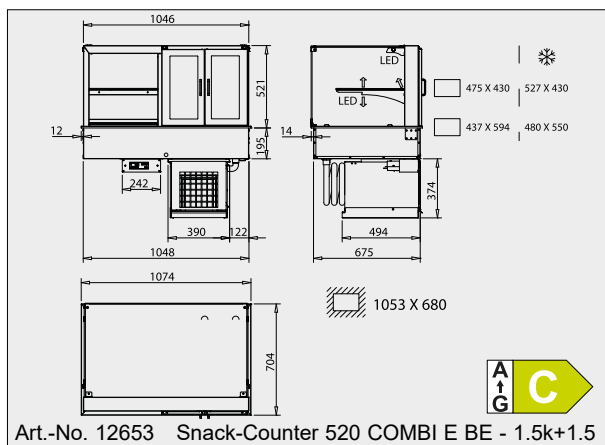
Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

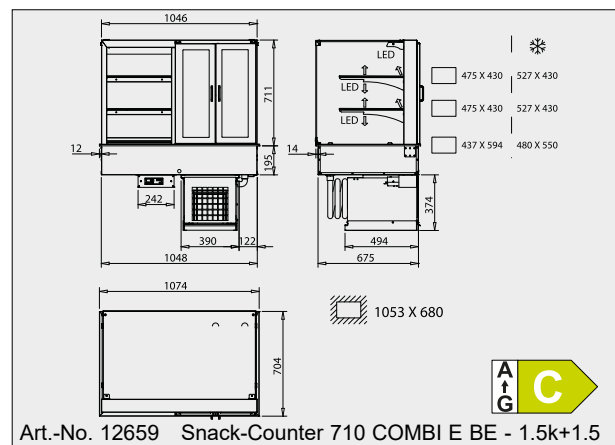
### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

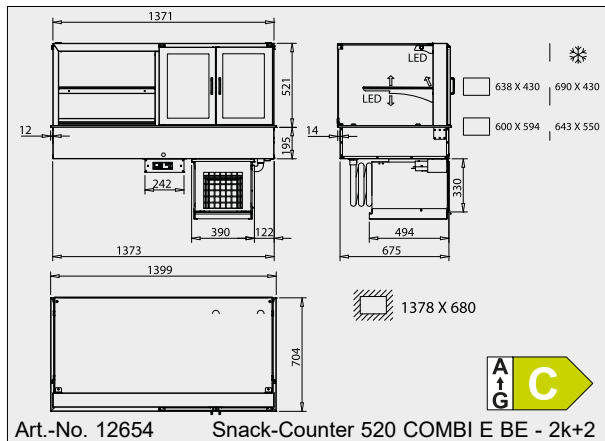
A condensate pan is available as accessory.



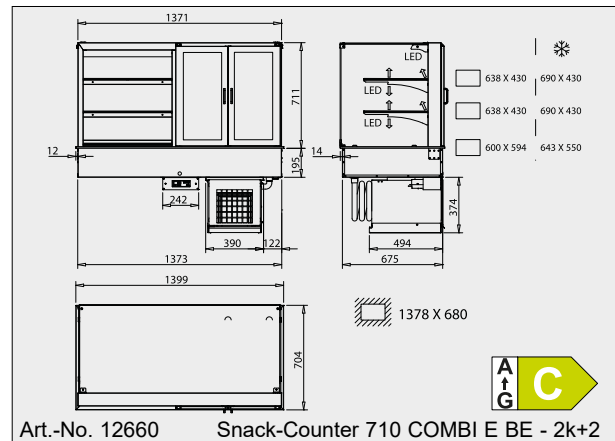
Art.-No. 12653 Snack-Counter 520 COMBI E BE - 1.5k+1.5



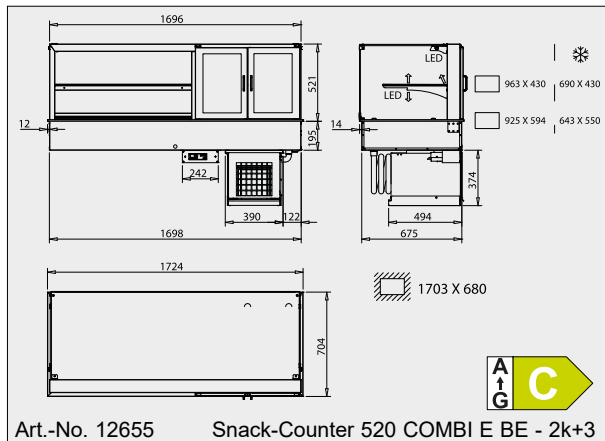
Art.-No. 12659 Snack-Counter 710 COMBI E BE - 1.5k+1.5



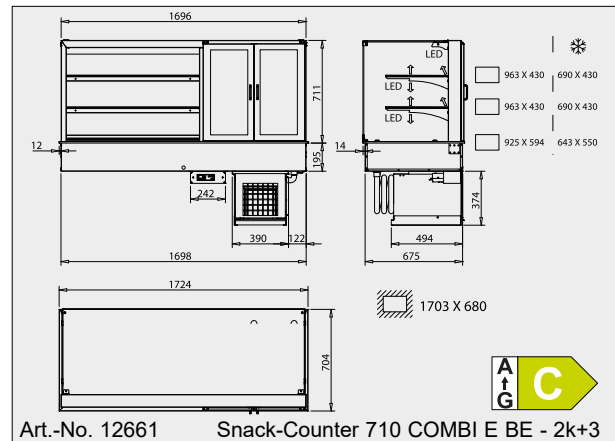
Art.-No. 12654 Snack-Counter 520 COMBI E BE - 2k+2



Art.-No. 12660 Snack-Counter 710 COMBI E BE - 2k+2



Art.-No. 12655 Snack-Counter 520 COMBI E BE - 2k+3



Art.-No. 12661 Snack-Counter 710 COMBI E BE - 2k+3

The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



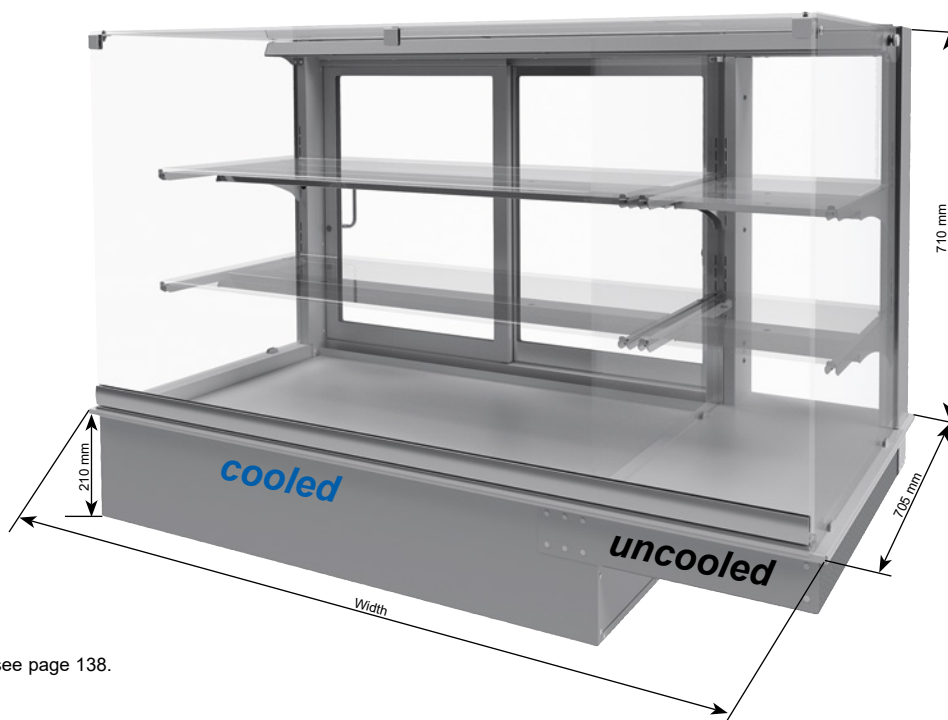
## 7. Display Cases – combined

different temperature zones









### Snack-Counter COMBI







Serve-over version for cooled and uncooled products



Option: Light colour adjustable, see page 138.

Snack-Counter 520 COMBI BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted			
Serve-over version Height glass top 520 mm									
Snack-Counter 520 COMBI BE 3k+1	12341	12675	12685	12344	12680	12690	1400	370 W	230V/340W
Snack-Counter 520 COMBI BE 4k+1	12349	12370	12371	12372	12373	12374	1725	450 W	230V/400W

The FRESHNESS SYSTEM (circulated air disinfecting), protective machine cover and condensate pan/drain trap are available as accessories.  
The dry area has an opening width of approx. 265 mm.

Snack-Counter 710 COMBI BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted			
Serve-over version Height glass top 710 mm									
Snack-Counter 710 COMBI BE 3k+1	12342	12677	12687	12346	12682	12692	1400	450 W	230V/380W
Snack-Counter 710 COMBI BE 4k+1	12347	12678	12688	12348	12683	12693	1725	605 W	230V/540W

The FRESHNESS SYSTEM (circulated air disinfecting), protective machine cover and condensate pan/drain trap are available as accessories.  
The dry area has an opening width of approx. 265 mm.

### Special Accessories

Condensate pan mounted under the cooling unit	Art.-No. 33266
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Protective machine cover type 370-605	8179
Air cooler for operation with refrigerant CO <sub>2</sub> (see page 404)	10197
Option soft-close (soft-closing sliding doors)	4711
Patented WIHA FRESHNESS SYSTEM see page 124.	

Price label rails for the cooled areas, see page 136.

Price label rails for the uncooled areas of the COMBI display cases:  
Price label rail COMBI glass shelf GN 1

Art.-No. 11475

Price label rails for the uncooled area of the lower display area on request.

### Description

Refrigerated display case with circulating air for cooling cream cakes, cakes and snacks. An uncooled dry area is attached on the right side (view from the customer side). On the customer side with rounded, angular or slanted glass construction made of safety glass.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%.  
Commercial product for the installation in stationary food and service counter.

### Design Cooled Area

Construction, merchandise display and interior pan are made entirely of stainless steel material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. The evaporator can be folded down and away from the merchandise display for easy cleaning (MOVE-DOWN FUNCTION). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION). An uncooled dry section is attached on the right-hand side (view from the customer side).

The customer side has a glass construction made of safety glass. The front glass pane can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The mounting lip makes installation easy. The shelves can be set at an angle, which means better presentation.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

On the operator side, the cooled area is equipped with sliding doors made of insulating glass. They can be easily removed for cleaning (without bottom rail).

#### For external cooling unit

Delivery includes:

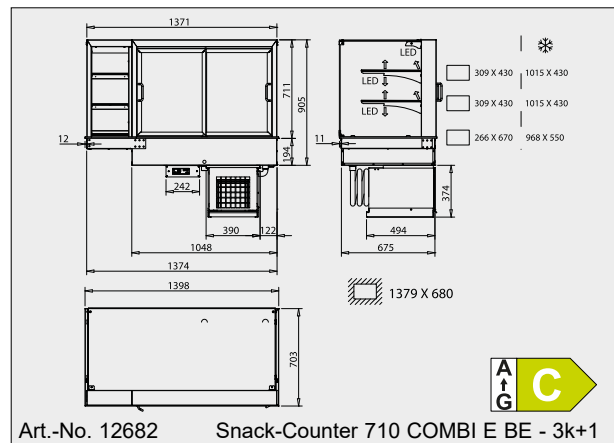
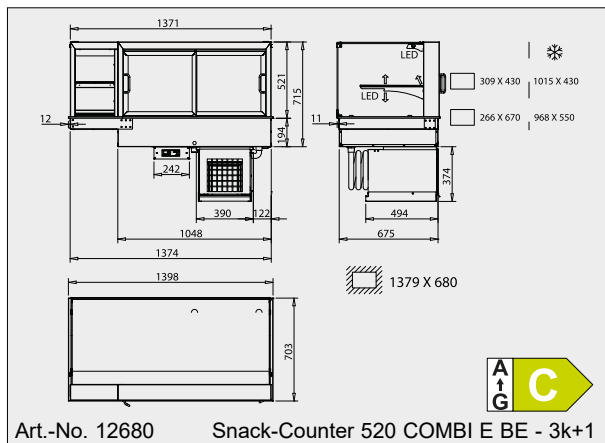
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Design Dry Area

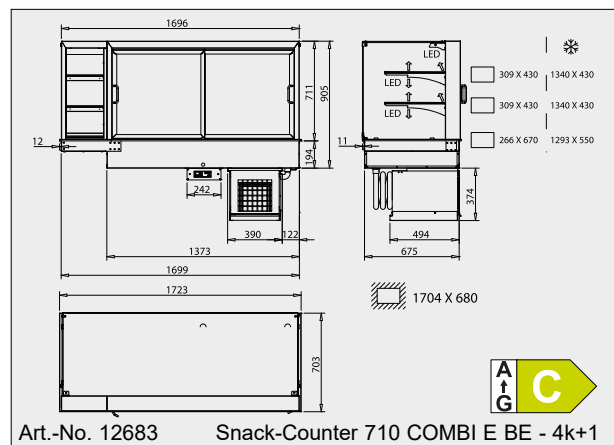
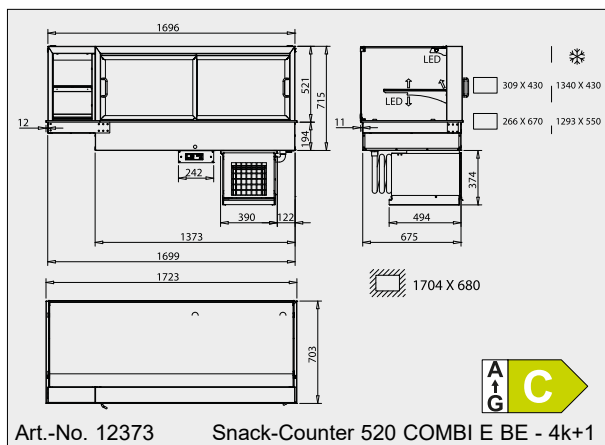
Construction and merchandise display are made entirely of stainless steel material 1.4301. For illumination, a protected LED light is located in the upper part. The dry area is open on the operator side to take goods out easily (opening width approx. 265 mm).

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. A condensate pan is available as accessory.



**7**  
Combined  
Display Cases



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 7. Display Cases – combined

different temperature zones



### Euro-Counter COMBI

The serve-over display case for cooled and uncooled products – display areas are suitable for Euro-Norm trays



Option: Light colour adjustable, see page 138.

Euro-Counter 520 COMBI BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Serve-over version Height glass top 520 mm									
Euro-Counter 520 COMBI BE 400k+400 *	14728	14748	16400	14729	14749	16412	922	370 W	230V/330W
Euro-Counter 520 COMBI BE 600k+600	14726	14779	16401	14727	14780	16413	1322	370 W	230V/340W
Euro-Counter 520 COMBI BE 800k+400	14730	14781	16402	14731	14782	16414	1322	370 W	230V/340W
Euro-Counter 520 COMBI BE 400+400k *	14736	14789	16403	14737	14790	16415	922	370 W	230V/330W
Euro-Counter 520 COMBI BE 600+600k	14738	14791	16404	14739	14792	16416	1322	370 W	230V/340W
Euro-Counter 520 COMBI BE 400+800k	14740	14793	16405	14741	14794	16417	1322	370 W	230V/340W

The FRESHNESS SYSTEM (circulated air disinfection), protective machine cover and condensate pan/drain trap are available as accessories. \* Not available with FRESHNESS SYSTEM.

Euro-Counter 710 COMBI BE	For external cooling unit incl. controller			With cooling unit and controller			Width [mm]	Cooling power [-10°ET]	Connection
	round	angular	slanted	round	angular	slanted			
Serve-over version Height glass top 710 mm									
Euro-Counter 710 COMBI BE 400k+400 *	14722	14783	16406	14723	14784	16418	922	370 W	230V/350W
Euro-Counter 710 COMBI BE 600k+600	14720	14785	16407	14721	14786	16419	1322	450 W	230V/420W
Euro-Counter 710 COMBI BE 800k+400	14724	14787	16408	14725	14788	16420	1322	450 W	230V/420W
Euro-Counter 710 COMBI BE 400+400k *	14742	14795	16409	14743	14796	16421	922	370 W	230V/350W
Euro-Counter 710 COMBI BE 600+600k	14744	14797	16410	14745	14798	16422	1322	450 W	230V/420W
Euro-Counter 710 COMBI BE 400+800k	14746	14799	16411	14747	14800	16423	1322	450 W	230V/420W

The FRESHNESS SYSTEM (circulated air disinfection), protective machine cover and condensate pan/drain trap are available as accessories. \* Not available with FRESHNESS SYSTEM.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 370/450  
Air cooler for operation with refrigerant CO<sub>2</sub> (see page 404)

Option soft-close (soft-closing sliding doors)  
Patented WIHA FRESHNESS SYSTEM see page 124.

A recessed stainless steel insert for bread rolls (or the like) can be mounted in the uncooled area in place of the base display. The bottom area is equipped with a wooden grate.

Bread roll insert, size 400  
Bread roll insert, size 600

Art.-No.  
33266

3815  
8179  
10197

4711

Price label rail Euro-Counter COMBI glass shelf 400 \*  
Price label rail Euro-Counter COMBI glass shelf 600 \*  
Price label rail Euro-Counter COMBI glass shelf 800

\* Note: Suitable for cooled and uncooled area.

Art.-No.  
11479  
11480  
11481

Price label rail Euro-Counter COMBI lower display area 400  
Price label rail Euro-Counter COMBI lower display area 600  
Price label rail Euro-Counter COMBI lower display area 800

11482  
11483  
11484

The price label rail for the uncooled lower display area is available on request.

### Description

Combination display case with circulation air for cooled and uncooled products. The customer side has a rounded, angular or slanted glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

### Design

The combination display case is equipped with a cooled area with plain merchandise display and an uncooled area with recessed merchandise display. Construction, merchandise display and interior pan are made entirely of stainless steel material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel material 1.4301. To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. The evaporator can be folded down and away from the merchandise display for easy cleaning (MOVE-DOWN FUNCTION). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The front glass pane is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are also made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The uncooled area is open on the operator side, the cooled area is equipped with sliding doors made of insulating glass. Delivery includes CNS merchandise display for uncooled area.

For external cooling unit

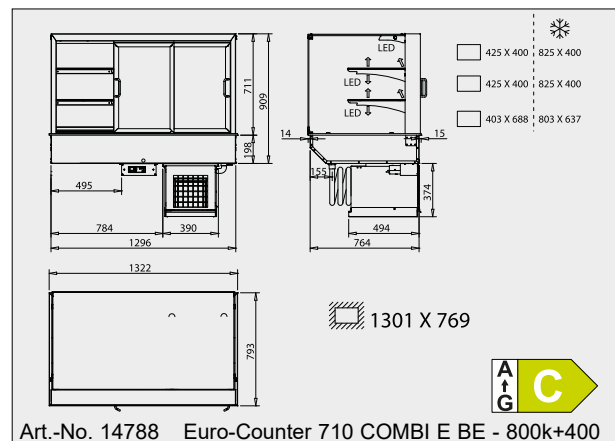
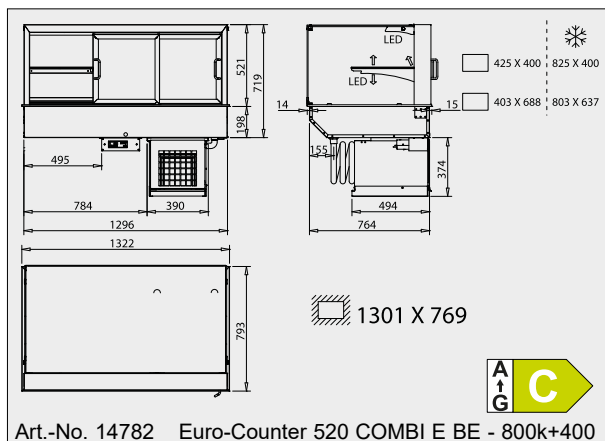
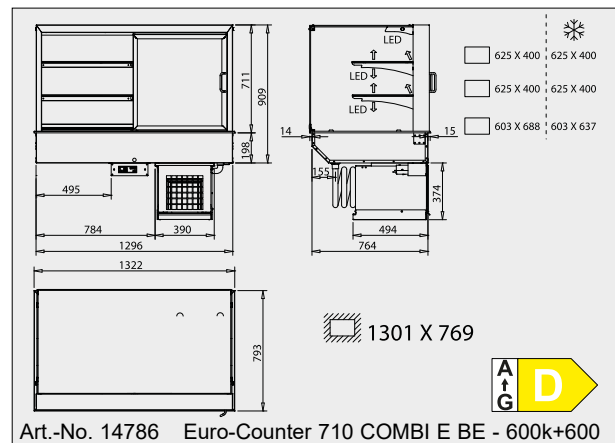
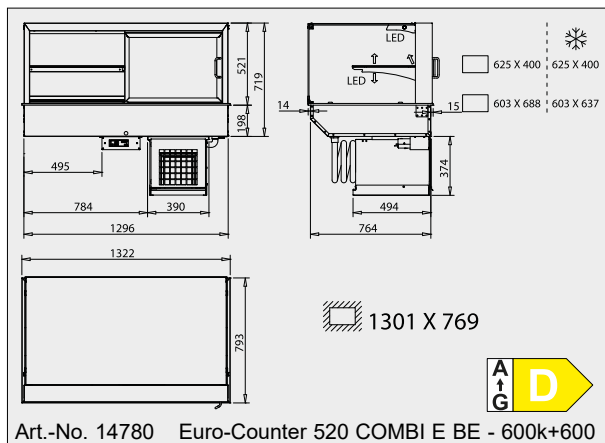
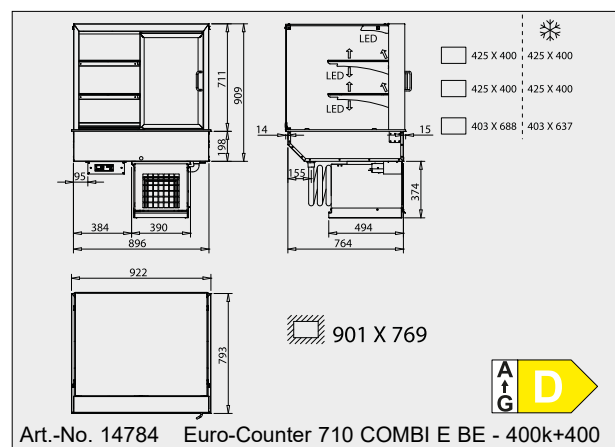
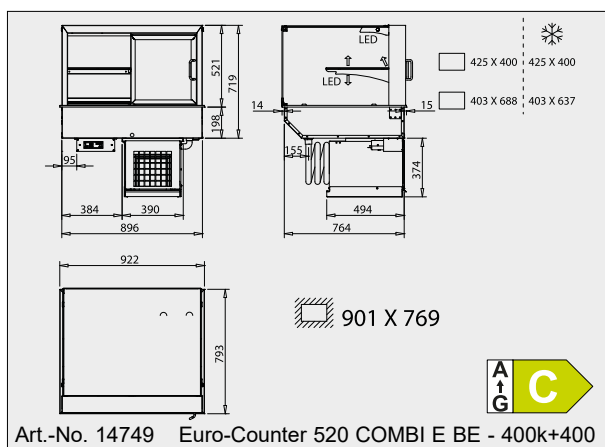
Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 7. Display Cases – combined

different temperature zones



### Snack-Counter COMBI HOT+COLD MULTI

Multifunctional combination consisting of a heated display case and a refrigerated display case with circulating air – usable as serve-over counter or as self-service counter

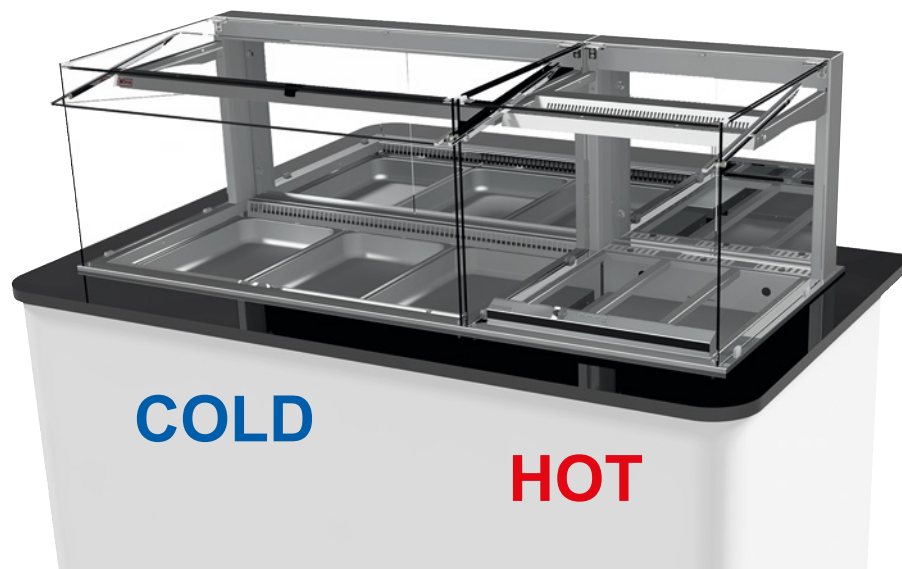


Illustration with special accessories.

Also available with **bottle slide**, see special accessories.

#### Reliable refrigerated display case with circulating air

- Slide-in front glass pane: usable as serve-over counter or as self-service counter
- Optical duplication of the goods thanks to the mirrored door
- Perfect illumination of the merchandise display area by LED lighting (warm colour reproduction)
- Can be used with GN containers or with flat merchandise display shelves (height adjustable)
- Easy to clean thanks to the liftable evaporator, the MOVE-DOWN function and the MOVE-AWAY function
- Also usable without refrigeration as a neutral illuminated display case

#### Multifunctional heated display case for keeping food fresh longer

- The steam addition can be adjusted in 6 steps for an optimum product quality
- Slide-in front glass pane: usable as serve-over counter or as self-service counter
- Optical duplication of the goods thanks to the mirrored door
- Perfect illumination of the merchandise display area by a temperature-resistant LED lighting (warm colour reproduction)
- Fully automatic steam generator with tank/pump system for automatic water filling
- Climate control slider for setting the humidity distribution
- Easy cleaning: fold-up heating plate, removable humidifier tray with round corners, removable wing doors, fold-up top glass
- Also usable without heat as a neutral illuminated display case

Snack-Counter COMBI HOT+COLD 430 MULTI	With cooling unit and controller	Width [mm]	Cooling- power [-10°ET]	Connection
	angular			
Snack-Counter COMBI HC 430 MULTI - 2k+1.5	26554	1328	370 W	230V2.35 kW
Snack-Counter COMBI HC 430 MULTI - 3k+1.5	26555	1653	450 W	230V/2.4 kW

Protective machine cover and condensate pan/drain trap are available as accessories.

#### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting  
to the customer's drain  
Protective machine cover type 370/450

**Art.-No.**  
**33196**  
**3815**  
**33194**

Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required.  
Separator bar GN 1/1 lengthwise with fixed position in the GN 1/1 grid **6219**  
Separator bar GN 1/1, lengthwise 530 mm **1025**  
Separator bar GN 1/1, crosswise 325 mm **3010**

Display shelf GN 1/1, unperforated (for snacks etc.) **6218**  
Display shelf GN 1/1, perforated **6217**

Bottle slide Snack-Counter GN 2 incl. 10 divider bars GN **26467**  
Bottle slide Snack-Counter GN 3 incl. 15 divider bars GN **26468**

The bottle slide ensures the replacement of sold bottles and the customers view on a full assortment up to the last bottle.  
Divider bars for bottle slide 520, single **26457**

### Description

This device is a combination of a heated display case and a refrigerated display case with circulating air.

Both parts of the device can be operated independently of each other.

The mirrored wing doors (spyglass) give the customer the optical impression of a duplication of the food. The wing doors can be removed for a fast operation at peak times.

For self-service, the front glass panes can simply be slid upwards and then serve as sneeze guards. Perfect illumination of the merchandise room by LED lighting with (warm colour reproduction).

### Description Refrigerated Display Case

Refrigerated display case with circulating air for cooling food in GN containers (up to 150 mm deep) or on shelves which are available optionally.

For self-service operation with open glass construction on the customer side:

Temperature < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

For serve-over operation with open glass construction:

Temperature < 5°C at 25°C/60% relative (climate class 3 according to DIN EN ISO 23953).

Humidity approx. 70% to 85%.

### Description Heated Display Case

Heated display case for keeping warm and presenting all types of foods. For optimum product quality, the basic heat, the infrared heat and the humidity are each adjustable in 6 steps.

The steam generator operates fully automatic.

GN containers and GN trays with a depth of up to 100 mm can be hooked into in the holding frame. More separation for smaller GN containers can be achieved with additional separator bars (fixed) that hold the GN containers securely in place. All components are easily accessible for maintenance and cleaning.

Keep warm temperature > 65°C (at room temperature > 20°C).

Commercial product for the installation in stationary food and service counter.

### Design Refrigerated Display Case

Construction, merchandise display and interior pan are made entirely of stainless steel.

The refrigerated display case has a deepened inner pan that is finished with 1 1/4" flush threaded drain fitting.

Pressure-injected expanded polyurethane insulation of the cooling pan. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams (available as accessories). Gastro-Norm containers (50–150 mm deep) can be mounted or display shelves (available as accessories) can be inserted.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION). To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

### Design Heated Display Case

The heating is made by a powerful large-area heating plate and a powerful quartz radiator with medium and long-wave infrared radiation. The heating plate can be simply folded up for cleaning the interior and is self-holding in the open position.

The steam generator is filled with water automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

The heating plate, the quartz radiator and the steam generator can each be set in 6 steps on the control panel.

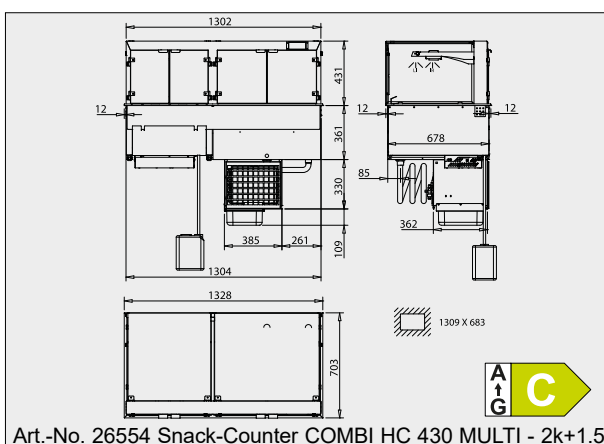
Occurring malfunctions, such as an empty water tank or a missing humidifier tray, are shown in the display in the form of an error message. In addition, there is a short alarm tone every 20 seconds.

The control panel with graphic display is mounted above the wing doors and is therefore easy to reach.

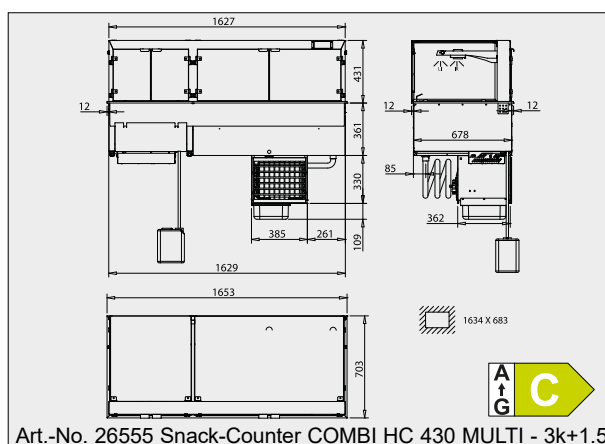
### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included.



## 7. Display Cases – combined

different temperature zones



### Snack-Counter COMBI HOT+COLD 520

Combination of heated display case and refrigerated display case with circulating air – serve-over version



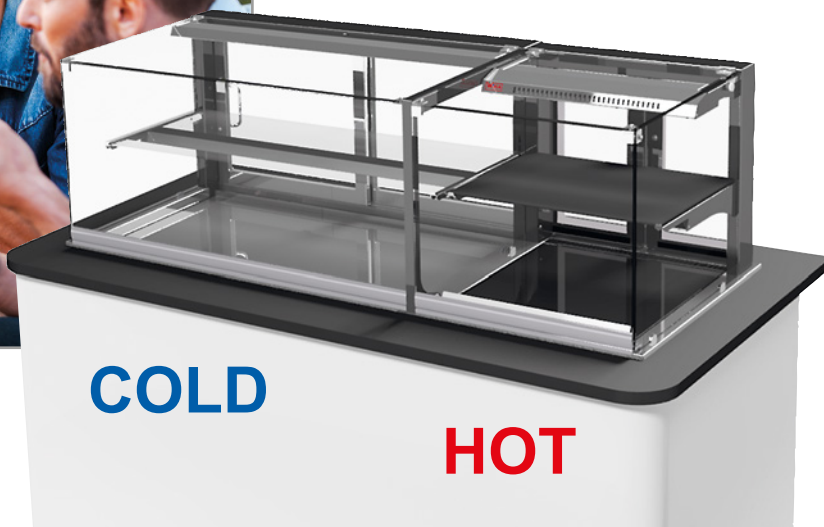
**WiHA**  
**Toughened Safety Glass**  
Front pane, side panes, upper pane made of toughened safety glass

**WiHA**  
**MOVE-DOWN**  
Patented

**WiHA**  
**MOVE-AWAY**  
Patented

**WiHA**  
**LED**  
energy-saving & low-maintenance

**WiHA**  
**LONG-LIFE**  
Longer operating life of the cooling unit



**COLD**

**HOT**

#### Reliable refrigerated display case with circulating air


- Perfect illumination of the merchandise display area by LED lighting (warm colour reproduction)
- Better presentation of the goods thanks to inclinable merchandise display and intermediate shelf
- Intermediate shelf is also adjustable in height to match the height of the goods
- Easy to clean thanks to the liftable evaporator, the MOVE-DOWN function and the MOVE-AWAY function
- Also usable without refrigeration as a neutral illuminated display case

#### Tip:

Can now also be combined with the 520 high display cases from the Snack-Counter series.

#### Unique! Heated display case with even circulating air and adjustable humidity

- Adjustable humidity (6 steps) for optimum product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful circulating air heater for even temperature distribution
- Quick reheating after opening the doors
- No or very slight fogging of the glass panes even at higher humidity
- Easy cleaning of the removable humidifier tray
- Good illumination of the merchandise room by a temperature-resistant lighting
- No water connection or drain required
- Temperature can be adjusted digitally up to approx. 75°C
- Merchandise displays are made of toughened black glass

Snack-Counter COMBI HOT+COLD 520	With cooling unit and controller	Width [mm]	Cooling- power [-10°ET]	Connection
	 angular			
Snack-Counter COMBI HC 520 - 2k+1.5	33104	1309	370 W	230V/2.9 kW
Snack-Counter COMBI HC 520 - 3k+1.5	33106	1634	370 W	230V/2.9 kW

Protective machine cover and condensate pan/drain trap are available as accessories.

#### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" for connecting to the customer's drain  
Protective machine cover type 370

**Art.-No.**  
**33266**  
**3815**  
**8179**

**Price label rails for the refrigerated display case:**  
Price label rail glass shelf GN 2  
Price label rail glass shelf GN 3  
Price label rail lower display area GN 2  
Price label rail lower display area GN 3

**Art.-No.**  
**11241**  
**11242**  
**11251**  
**11252**

### Description

This device is a combination of a heated display case and a refrigerated display case with circulating air.  
Both parts of the device can be operated independently of one another.

### Description Refrigerated Display Case

Refrigerated display case with circulating air for cooling cakes, cream cakes and snacks.

The customer side has an angular glass construction made of safety glass.  
The glass shelves are height adjustable and can be set at an angle, which means better presentation.

Perfect illumination of the merchandise display area by LED lighting (warm colour reproduction).

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Humidity: approx. 70% to 85%.

Commercial product for the installation in stationary food and service counter.

### Description Heated Display Case

Heated display case with circulating air heating for keeping all types of foods warm.  
For optimum product quality, the inside temperature is adjustable from 40 to 75 °C and the humidity in 6 steps.

The steam generator operates fully automatic.

The merchandise areas are made of toughened black glass.

All display levels are equipped with quartz radiators (medium and long-wave infrared radiation) and a temperature-resistant lighting (warm colour reproduction).  
All components are easily accessible for maintenance and cleaning.

**Keep warm temperature > 65 °C (at room temperature > 20 °C).**

Commercial product for the installation in stationary food and service counter.

### Design Refrigerated Display Case

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN FUNCTION) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY FUNCTION).

The front glass pane is made of safety glass and can be swung outwards for easy cleaning. The side glass panes and the height adjustable shelves are also made of safety glass. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting lip makes installation easy.

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

For external cooling unit

Delivery includes:

- Expansions valve for R134a/R513A
- Digital defrost and temperature controller

### Design Heated Display Case

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface.

The front glass pane is made of safety glass. It can be swung outwards for easy cleaning. The side glass panes are also made of safety glass.

The heating is made by a powerful circulating air heater blower and powerful quartz radiators with medium and long-wave infrared radiation.

The steam generator operates fully automatically and is equipped with an automatic water filling system. The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

**Version "Tank/Pump System"**

The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

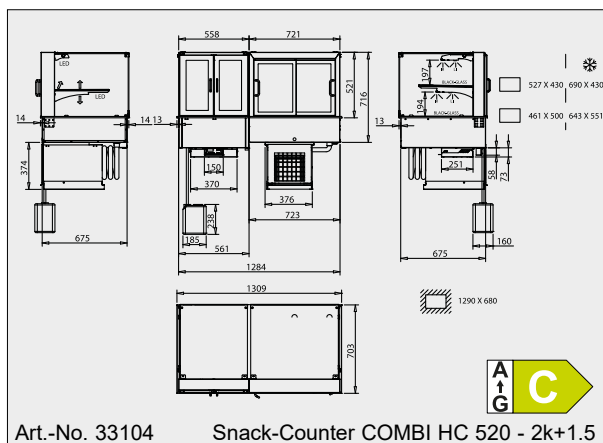
The digital defrost and temperature controller is mounted beneath the heated display case. The control panel is equipped with a large graphic display and contains versatile functions.

The operator side has wing doors made of insulating glass.

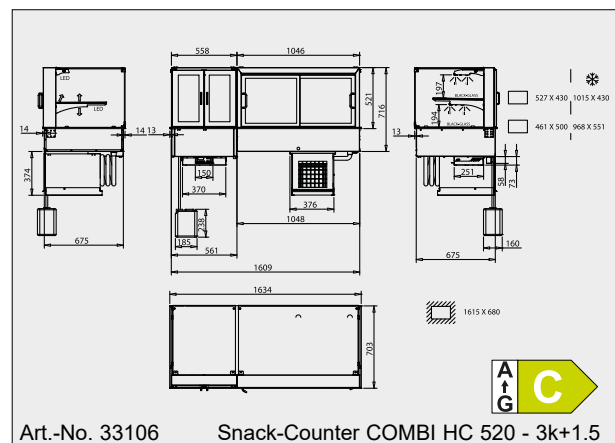
### Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

A condensate pan is available as accessory.



The drawings are shown with special accessory that is not included.





## 8. Display Cases – neutral

without cooling system



### Snack-Counter 520/710 OK

**Built-in display case for Gastro-Norm dimensions**

- For Gastro-Norm size suitable (depth of the device 705 mm)
- Safety glass / ECO with insulating glazing
- Rounded, angular or slanted front glass construction made of safety glass
- 1 or 2 adjustable intermediate levels (height of glass construction 520 mm or 710 mm)



OK-BE

**Serve-over display case** without cooling system

Page 237

ECO OK-BE

**Serve-over display case** without cooling system,  
with energy-saving LED lighting

Page 238

8

Neutral  
Display Cases

### Euro-Counter OK

**Built-in display case for Euro-Norm dimensions**

- For Euro-Norm size suitable (depth of the device 795 mm)
- Safety glass / ECO with insulating glazing
- Rounded, angular or slanted front glass construction made of safety glass
- 1 or 2 adjustable intermediate levels (height of glass construction 520 mm or 710 mm)



OK-BE

**Serve-over display case** without cooling system

Page 239

ECO OK-BE

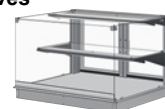
**Serve-over display case** without cooling system,  
with energy-saving LED lighting

Page 240

### PROFI-Counter OK

**Built-in display case for Euro-Norm dimensions – with convertible intermediate shelves**

- For Euro-Norm size suitable (depth of the device 795 mm)
- Safety glass / ECO with insulating glazing
- Angular front glass construction made of safety glass
- 1 or 2 adjustable intermediate levels (height of glass construction 520 mm or 710 mm)



PROFI-Counter OK-BE

**Serve-over display case** without cooling system

Page 241

PROFI-Counter ECO OK-BE

**Serve-over display case** without cooling system,  
with energy-saving LED lighting

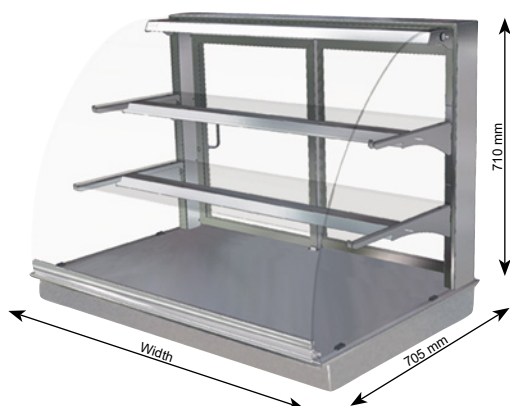
Page 241

## Snack-Counter OK-BE (without cooling system)

Serve-over version with glass construction made of toughened safety glass



With energy-saving LED lighting.



Snack-Counter 520 OK-BE Serve-over version Height glass top 520 mm	Operator side is open			Operator side with wing or sliding doors			Width [mm]	Connection
	round	angular	slanted	round	angular	slanted		
Snack-Counter 520 OK-BE - 1.5	10266	10371	11320	---	---	---	586	230V/15W
Snack-Counter 520 OK-BE - DT 1.5	---	---	---	10286	10282	11400	586	230V/15W
Snack-Counter 520 OK-BE - 2	9921	9953	11321	9705 *	9937 *	11401 *	750	230V/18W
Snack-Counter 520 OK-BE - 3	9922	9954	11322	9706	9938	11402	1075	230V/26W
Snack-Counter 520 OK-BE - 4	9923	9955	11323	9707	9939	11403	1400	230V/36W
Snack-Counter 520 OK-BE - 5	9924	9956	11324	9708	9940	11404	1725	230V/48W

The version "DT" has wing doors on the operator side instead of sliding doors.

\* The maximum opening width is approx. 277 mm due to the sliding door.

Snack-Counter 710 OK-BE Serve-over version Height glass top 710 mm	Operator side is open			Operator side with wing or sliding doors			Width [mm]	Connection
	round	angular	slanted	round	angular	slanted		
Snack-Counter 710 OK-BE - 1.5	10267	10373	11325	---	---	---	586	230V/21W
Snack-Counter 710 OK-BE - DT 1.5	---	---	---	10287	10283	11405	586	230V/21W
Snack-Counter 710 OK-BE - 2	9929	9961	11326	9713 *	9945 *	11406 *	750	230V/27W
Snack-Counter 710 OK-BE - 3	9930	9962	11327	9714	9946	11407	1075	230V/39W
Snack-Counter 710 OK-BE - 4	9931	9963	11328	9715	9947	11408	1400	230V/54W
Snack-Counter 710 OK-BE - 5	9932	9964	11329	9716	9948	11409	1725	230V/72W

The version "DT" has wing doors on the operator side instead of sliding doors.

\* The maximum opening width is approx. 277 mm due to the sliding door.

### Description

Illuminated built-in display case without cooling system. Serve-over version equipped with one or two intermediate levels. The customer side has a rounded, angular or slanted glass construction made of toughened safety glass. The front glass pane can be swung out for easy cleaning. The operator side is open or has wing doors (DT) or sliding doors. The side glass panes and shelves are also made of toughened safety glass. The height adjustable shelves can be set at an angle, which means better presentation. For good illumination, a protected LED light (standard colour: white) is mounted above each shelf. The mounting lip makes installation easy.

Commercial product for the installation in stationary food and service counter.

#### Version "DT":

The operator side has wing doors.

#### Version with sliding doors:

The operator side has sliding doors, easily removable for cleaning (without bottom rail).

### Special Accessories

	Art.-No.
Sliding door lockable	10147
Wing door DT lockable	30005
Option soft-close (soft-closing sliding doors)	4711
Price label rail glass shelf GN 1.5	11240
Price label rail glass shelf GN 2	11241
Price label rail glass shelf GN 3	11242
Price label rail glass shelf GN 4	11243
Price label rail glass shelf GN 5	11244
Price label rail lower display area OK GN 1.5	11485
Price label rail lower display area OK GN 2	11486
Price label rail lower display area OK GN 3	11487
Price label rail lower display area OK GN 4	11488
Price label rail lower display area OK GN 5	11489

#### Note:

Cooled and uncooled display cases of the series "Snack-Counter" can be combined directly together with only ONE shared glass partition for separation. Display case connectors Snack-Counter see page 135.

## 8. Display Cases – neutral

without cooling system



### Snack-Counter ECO OK-BE (without cooling system)

Serve-over version with insulating glazing on all sides and energy-saving LED lighting



#### The uncooled Snack-Counter ECO built-in display case

- For the sale of uncooled products
- Design is suitable for the cooled Snack-Counter ECO display cases
- Many variations possible because the display cases of this series can be mounted side by side without a gap
- Energy-efficient LED lighting
- For easy cleaning, the front glass pane can be opened
- High safety standard due to the safety glazing

Snack-Counter ECO 520 E OK-BE Serve-over version Height glass top 520 mm	Operator side is open	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	angular	angular			
Snack-Counter ECO 520 E OK-BE - 1.5	12183	---	587	230V/15W	
Snack-Counter ECO 520 E OK-BE - DT 1.5	---	12184	587	230V/15W	
Snack-Counter ECO 520 E OK-BE - 2	12066	12052 *	750	230V/18W	
Snack-Counter ECO 520 E OK-BE - DT 2	---	12085	750	230V/18W	
Snack-Counter ECO 520 E OK-BE - 3	12067	12053	1075	230V/26W	
Snack-Counter ECO 520 E OK-BE - 4	12068	12054	1400	230V/36W	
Snack-Counter ECO 520 E OK-BE - 5	12069	12055	1725	230V/48W	

The version "DT" has wing doors on the operator side instead of sliding doors.

\* The maximum opening width is approx. 277 mm due to the sliding door.

Snack-Counter ECO 710 E OK-BE Serve-over version Height glass top 710 mm	Operator side is open	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	angular	angular			
Snack-Counter ECO 710 E OK-BE - 1.5	12185	---	587	230V/21W	
Snack-Counter ECO 710 E OK-BE - DT 1.5	---	12186	587	230V/21W	
Snack-Counter ECO 710 E OK-BE - 2	12070	12056 *	750	230V/27W	
Snack-Counter ECO 710 E OK-BE - DT 2	---	12086	750	230V/27W	
Snack-Counter ECO 710 E OK-BE - 3	12071	12057	1075	230V/39W	
Snack-Counter ECO 710 E OK-BE - 4	12072	12058	1400	230V/54W	
Snack-Counter ECO 710 E OK-BE - 5	12073	12059	1725	230V/72W	

The version "DT" has wing doors on the operator side instead of sliding doors.

\* The maximum opening width is approx. 277 mm due to the sliding door.

#### Description

Illuminated built-in display case without cooling system. Serve-over version equipped with one or two intermediate levels. On the customer side and lateral with insulating glazing made of double safety glass. The front glass pane can be swung out for easy cleaning. The operator side is open or has wing doors (DT) or sliding doors. The height adjustable shelves are made of toughened safety glass and can be set at an angle, which means better presentation. For good illumination, a protected LED light (standard light colour: white) is mounted above each shelf. The mounting lip makes installation easy.

Commercial product for the installation in stationary food and service counter.

Version DT:

The operator side has wing doors.

Version with sliding doors:

The operator side has sliding doors, easily removable for cleaning (without bottom rail).

#### Special Accessories

Suction cup with handle (for easy opening of the front pane) 6244  
Option soft-close (soft-closing sliding doors) 4711

Price label rail glass shelf GN 1.5	11240
Price label rail glass shelf GN 2	11241
Price label rail glass shelf GN 3	11242
Price label rail glass shelf GN 4	11243
Price label rail glass shelf GN 5	11244
Price label rail lower display area OK GN 1.5	11485
Price label rail lower display area OK GN 2	11486
Price label rail lower display area OK GN 3	11487
Price label rail lower display area OK GN 4	11488
Price label rail lower display area OK GN 5	11489

Art.-No.

## Euro-Counter OK-BE (without cooling system)

Serve-over version with glass construction made of toughened safety glass



With energy-saving LED lighting.



**Merchandise display suitable for Euro-Norm trays (400 mm x 600 mm)**

Euro-Counter 520 OK-BE Serve-over version Height glass top 520 mm	Operator side is open			Operator side with wing or sliding doors			Width [mm]	Connection
Euro-Counter 520 OK-BE - 800	10417	10426	11420	---	---	---	922	230V/26W
Euro-Counter 520 OK-BE - DT 800	---	---	---	10409	10413	11424	922	230V/26W
Euro-Counter 520 OK-BE - 1200	10418	10427	11421	10410	10414	11425	1322	230V/36W
Euro-Counter 520 OK-BE - 1600	11435	11437	11439	11441	11443	11445	1722	230V/48W

The version "DT" has wing doors on the operator side instead of sliding doors.

**8**  
Neutral Display Cases

Euro-Counter 710 OK-BE Serve-over version Height glass top 710 mm	Operator side is open			Operator side with wing or sliding doors			Width [mm]	Connection
Euro-Counter 710 OK-BE - 800	10419	10428	11422	---	---	---	922	230V/39W
Euro-Counter 710 OK-BE - DT 800	---	---	---	10411	10415	11426	922	230V/39W
Euro-Counter 710 OK-BE - 1200	10425	10429	11423	10412	10416	11427	1322	230V/54W
Euro-Counter 710 OK-BE - 1600	11436	11438	11440	11442	11444	11446	1722	230V/72W

The version "DT" has wing doors on the operator side instead of sliding doors.

### Description

Illuminated built-in display case case without cooling system. Serve-over version equipped with one or two intermediate levels. The customer side has a curved, angular or slanted glass construction made of toughened safety glass. The front glass pane can be swung out for easy cleaning. The operator side is open or has wing doors (DT) or sliding doors. The side glass panes and shelves are also made of toughened safety glass. The height adjustable shelves can be set at an angle, which means better presentation. For good illumination, a protected LED light (standard light colour: white) is mounted above each shelf. The mounting lip makes installation easy.

Commercial product for the installation in stationary food and service counter.

#### Version DT 800:

The operator side has wing doors.

#### Version with sliding doors:

The operator side has sliding doors, easily removable for cleaning (without bottom rail).

### Special Accessories

	Art.-No.
Sliding door lockable	10147
Wing door DT lockable	30005
Option soft-close (soft-closing sliding doors)	4711
Price label rail glass shelf 800	11245
Price label rail glass shelf 1200	11246
Price label rail glass shelf 1600	11244
Price label rail lower display area OK 800	11492
Price label rail lower display area OK 1200	11491
Price label rail lower display area OK 1600	11490

#### Note:

Cooled and uncooled display cases of the series "Euro-Counter" can be combined directly together with only ONE shared glass partition for separation. Display case connectors Euro-Counter see page 156.



## 8. Display Cases – neutral

without cooling system



### Euro-Counter ECO OK-BE (without cooling system)

Serve-over version with insulating glazing on all sides and energy-saving LED lighting





#### The uncooled Euro-Counter ECO built-in display case



- For the sale of uncooled products
- Design is suitable for the cooled Snack-Counter ECO display cases
- Many variations possible because the display cases of this series can be mounted side by side without a gap
- Energy-efficient LED lighting
- For easy cleaning, the front glass pane can be opened
- High safety standard due to the safety glazing

8

Neutral Display Cases

Euro-Counter ECO 520 E OK-BE  Serve-over version Height glass top 520 mm	Operator side is open	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	 angular	 angular			
Euro-Counter ECO 520 E OK-BE - 800	12074	---	922	230V/26W	■
Euro-Counter ECO 520 E OK-BE - DT 800	---	12060	922	230V/26W	■
Euro-Counter ECO 520 E OK-BE - 1200	12075	12061	1322	230V/36W	■■
Euro-Counter ECO 520 E OK-BE - 1600	12076	12062	1725	230V/48W	■■■

The version "DT" has wing doors on the operator side instead of sliding doors.

Euro-Counter ECO 710 E OK-BE  Serve-over version Height glass top 710 mm	Operator side is open	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	 angular	 angular			
Euro-Counter ECO 710 E OK-BE - 800	12077	---	922	230V/39W	■
Euro-Counter ECO 710 E OK-BE - DT 800	---	12063	922	230V/39W	■
Euro-Counter ECO 710 E OK-BE - 1200	12078	12064	1322	230V/54W	■■
Euro-Counter ECO 710 E OK-BE - 1600	12079	12065	1725	230V/72W	■■■

The version "DT" has wing doors on the operator side instead of sliding doors.

#### Description

Illuminated built-in display case without cooling system. Serve-over version equipped with one or two intermediate levels. On the customer side and lateral with insulating glazing made of double safety glass. The front glass pane can be swung out for easy cleaning. The operator side is open or has wing doors (DT) or sliding doors. The height adjustable shelves are made of toughened safety glass and can be set at an angle, which means better presentation. For good illumination, a protected LED light (standard light colour: white) is mounted above each shelf. The mounting lip makes installation easy. Commercial product for the installation in stationary food and service counter.

Version DT:

The operator side has wing doors.

Version with sliding doors:

The operator side has sliding doors, easily removable for cleaning (without bottom rail).

#### Special Accessories

Suction cup with handle (for easy opening of the front pane) **6244**  
Option soft-close (soft-closing sliding doors) **4711**

Price label rail glass shelf 800 **11245**  
Price label rail glass shelf 1200 **11246**  
Price label rail glass shelf 1600 **11244**

Price label rail lower display area OK 800 **11492**  
Price label rail lower display area OK 1200 **11491**  
Price label rail lower display area OK 1600 **11490**

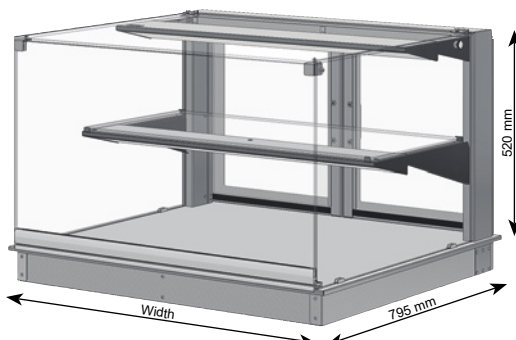
Art.-No.

## PROFI-Counter OK-BE / ECO OK-BE (without cooling)

Ambient built-in display case with convertible intermediate shelves



With energy-saving LED lighting.





**Fully loaded merchandise displays. Always!**



Goods are self-advertising. That's why sales are more successful with fully filled merchandise displays!  
Differently frequented sale zones, different goods depending on the time of the day, fluctuating amount of supplies or daily sales finals – the PROFI-Counter assures a continuously full merchandise density.  
Display shelves that are empty and no longer required, e.g. due to sales finals, can be swung out of the clients field of view easily.  
Always fully loaded merchandise displays and eye-catching, back-lit advertising banners increase sales!  
The adjustment of the required selling space is child's play. Gas pressure springs, invisibly installed in the consoles arms, enable an easy movement of the intermediate shelves.

### The PROFI-Counter series

- Increased turnover by full merchandise density
- Clever space management
- Full merchandise density even at 55% load
- Customer-specific advertising banners optional
- ECO models with insulating glass optional
- Highly luminous LED lighting

PROFI-Counter OK-BE 520 PROFI-Counter ECO OK-BE 520	Operator side is open	Operator side with wing or sliding doors	Width [mm]	Connection	
	 angular	 angular			
Serve-over version Height glass top 520 mm					
PROFI-Counter 520 E OK-BE - 800	25064	---	922	230V/15W	■
PROFI-Counter 520 E OK-BE - DT 800	---	25088	922	230V/15W	■
PROFI-Counter 520 E OK-BE - 1200	25065	25089	1322	230V/40W	■■■
PROFI-Counter 520 E OK-BE - 1600	25066	25090	1725	230V/48W	■■■■
PROFI-Counter ECO 520 E OK-BE - 800	25072	---	922	230V/15W	■
PROFI-Counter ECO 520 E OK-BE - DT 800	---	25082	922	230V/15W	■
PROFI-Counter ECO 520 E OK-BE -1200	25073	25083	1322	230V/40W	■■■
PROFI-Counter ECO 520 E OK-BE -1600	25074	25084	1725	230V/48W	■■■■

The version "DT" has wing doors on the operator side instead of sliding doors.

PROFI-Counter OK-BE 710 PROFI-Counter ECO OK-BE 710	Operator side is open	Operator side with wing or sliding doors	Width [mm]	Connection	
	 angular	 angular			
Serve-over version Height glass top 710 mm					
PROFI-Counter 710 E OK-BE - 800	25069	---	922	230V/23W	■
PROFI-Counter 710 E OK-BE - DT 800	---	25091	922	230V/23W	■
PROFI-Counter 710 E OK-BE - 1200	25070	25092	1322	230V/58W	■■■
PROFI-Counter 710 E OK-BE - 1600	25071	25093	1725	230V/72W	■■■■
PROFI-Counter ECO 710 E OK-BE - 800	25075	---	922	230V/23W	■
PROFI-Counter ECO 710 E OK-BE - DT 800	---	25085	922	230V/23W	■
PROFI-Counter ECO 710 E OK-BE -1200	25076	25086	1322	230V/58W	■■■
PROFI-Counter ECO 710 E OK-BE -1600	25077	25087	1722	230V/72W	■■■■

The version "DT" has wing doors on the operator side instead of sliding doors.

### Special Accessories

Advertising banner per intermediate shelf  
incl. typographical rework of the supplied file  
in EPS format for printing purposes.  
Advertising banner per intermediate shelf  
as a monochrome text line in common font.  
Sliding door lockable  
Wing door DT lockable  
Option soft-close (soft-closing sliding doors)

**Art.-No.**  
**25058**

**25059**

**10147**

**30005**

**4711**

Price label rail PROFI-Shelf 800  
Price label rail PROFI-Shelf 1200  
Price label rail PROFI-Shelf 1600

Price label rail lower display area 800  
Price label rail lower display area 1200  
Price label rail lower display area 1600

**Art.-No.**  
**25067**  
**25068**  
**25094**

**11492**  
**11491**  
**11490**

## 9. Display Cases – heated

for keeping food warm



### Overview

Display cases – for keeping food warm



Heated display cases can be used in many areas, for example in the food distribution areas of self-service restaurants, in bakeries or butcher's shops and also in petrol station shops for the sale of hot snacks.

In the morning, scrambled eggs, crispy bacon, grilled tomatoes and small fried sausages can be kept warm for self-service purposes. At noon, the heated display case can be used to keep meat loaf warm for bread rolls with meat loaf – and in the later afternoon and evening, hearty hot meals can be kept warm.

#### Heated display cases with STEAM technology:

The humidity can be set independently of the temperature via the adjustable steam generator.

#### Heated display cases with dry climate:

The food is kept warm via a hotplate from below and via a heat radiator from above.

**9**  
Heated  
Display Cases

### Multifunctional – serve-over display cases or self-service display cases



Snack-Counter STEAM 430/520 MULTI, usable as serve-over display case or self-service display case

Page 248

Snack-Counter HOT 430 MULTI, hotplate, serve-over display case or self-service display case

Page 250

### Serve-over display cases



Snack-Counter HOT 520/710 BE, hotplate, serve-over display case	Page 252
Snack-Counter STEAM 520/710 BE, serve-over display case, 1 or 2 intermediate levels	Page 254
Snack-Counter STEAM 520 BE-VT, serve-over display case, recessed pan	Page 256
Snack-Counter STEAM 520 BE SLIDE OUT, serve-over display case with pull-out merchandise shelves	Page 258

### Self-service display cases



Snack-Counter HOT 520/710 SB, hotplate, self-service display case, customer side with flaps	Page 260
Snack-Counter HOT 520/710 KST, hotplate, for self-service with sliding doors on customer side	Page 262
Snack-Counter HOT 520/710 KO, hotplate, self-service display case, customer side open	Page 264
Snack-Counter STEAM 520/710 SB, self-service display case, customer side with flaps	Page 266
Snack-Counter STEAM 520/710 SB-EHB, self-service display case, customer side with flaps, for one-hand operation	Page 268

### Wall-standing self-service display cases



Snack-Counter STEAM 430 KO-VT-RG, self-service display case, customer side open, recessed pan, rear panel closed	Page 270
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### Accessories – Snack-Counter STEAM



Cutting Board, Knife Holder, Price Label Rails, Mirror Panels, GN Bars	Page 272
Gastro-Norm containers made of stainless steel and made of cast aluminium	Page 272



## 9. Display Cases – heated

for keeping food warm



### Snack-Counter STEAM MULTI

Multifunctional heated display case for keeping food fresh longer



**Multifunctional heated display case for keeping food fresh longer**

- The steam addition can be adjusted in 6 steps for an optimal product quality
- Slide-in front glass pane: usable as serve-over counter or as self-service counter
- Optical duplication of the goods by the mirrored door (removable)
- Perfect illumination of the merchandise display area by a temperature-resistant lighting (warm colour reproduction)
- Fully automatic steam generator with tank/pump system for automatic water filling
- Climate control slider for setting the humidity distribution
- Easy cleaning: fold-up hotplate, removable humidifier tray, removable wing doors, fold-up top glass
- For the version with tank/pump system: No water connection or drain required!
- Also usable without heat as a neutral illuminated display case

**Preferred application:**  
For keeping almost all types of food warm on one display level!



We have developed the new WIHA STEAM technology so that the food does not dry out when it is kept warm.

Hot water steam can be added in 6 different steps.

The food stays much longer fresh and appetizing!

**With iLogic assistant for a comfortable user guidance**

- 7 basic programmes for standard applications
- Another 5 special programmes can be activated for meat loaf, pizza, meat, breakfast buffet and finger food such as rolls, filled strudels, filled croissants.
- All programmes are easily adaptable
- Manual programme for an easy and individual setting



Simple operation thanks to the unique iLogic assistant.

### The STEAM Technology

The patented, fully automatic steam generator continuously produces hot steam.

A standard GN container is used as the steam bowl. This can be easily cleaned in the dishwasher or replaced at low cost if there is heavy lime build-up.

The patented steam generator contains an extremely robust stainless steel water level sensor, which works particularly reliably.

The steam spreads evenly in the display case and forms a special warm climate.

The goods are protected against dehydration; they stay fresh and appetizing longer and sell better.

The steam quantity can be optimally adjusted to the food by the unique fine adjustment in 6 steps.

The steam generator takes the required water by means of a pump from a water tank. The water dosing is fully automatic and absolutely process-safe.

The water tank is sufficient for approx. 1 day.

For the version with tank/pump system, no water connection and no water drain are required!

### The Multifunctional Glass Top

The glass top can be operated closed, open on the operator side or open on the customer side.

The front glass can simply be pushed upwards for self-service purposes.

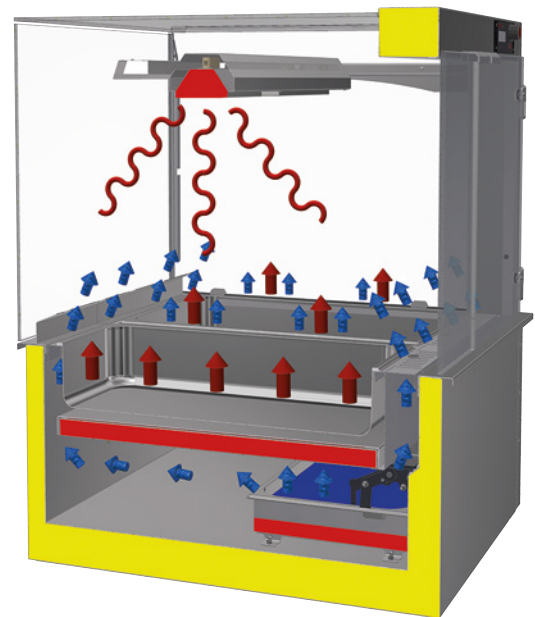
The wing door is mirrored on the inside for the optical duplication of the offered food.

During the times with high sales, the door on the operator side can be removed so that the customers can be served quickly even with several service workers.

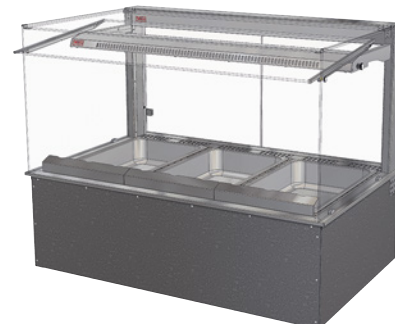
Front glass pane, side glass panes and the cover glass are made of toughened safety glass.

### For an easy and hygienic cleaning

- Removable doors
- Easy-to-lift cover glass
- Removable front glass pane
- Hotplate can be folded upwards, self-locking in the upper position
- Removable humidifier tray



Snack-Counter STEAM: The customer side is closed.



Snack-Counter STEAM: The customer side is open – the front glass is pushed up.



Snack-Counter STEAM: The operator side is open – the wing doors are removed.

## 9. Display Cases – heated

for keeping food warm



### The iLogic Assistant

Very easy to operate thanks to the new unique iLogic assistant!

By simply rotating the big iLogic button, you only need to select the type of food and type of use. The iLogic assistant then optimally adjusts the basic heat, heat radiators and humidification. That ensures a consistently good result.

If there is a problem somewhere, such as an empty water tank, the iLogci assistant will show you this by a meaningful picture. To increase your attention, this image shines brighter. In addition, the iLogic assistant reminds you every 20 seconds by a short “signal tone” that there is an error message.

iLogic makes the operation child's play. You will be surprised how easy everything can be.



### The Cutting Board with Knife Holder

The cutting board, which is available as accessory, can be easily removed from the device for cleaning.

With the practical knife holder, you always have the necessary knives ready to hand at the device.



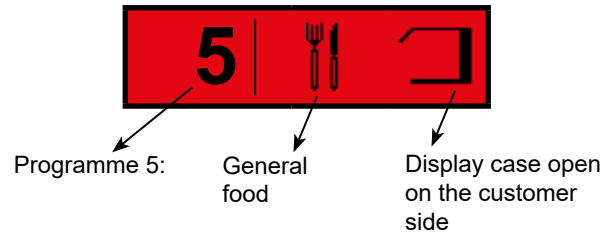
Snack-Counter STEAM: The operator side is open – the wing doors removed.



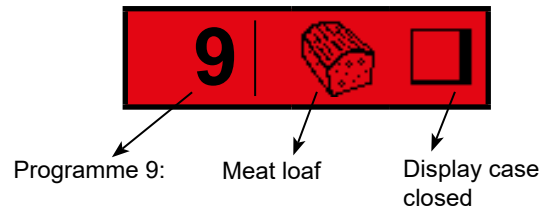
The Programme is selected by a simple rotation on the iLogic button!



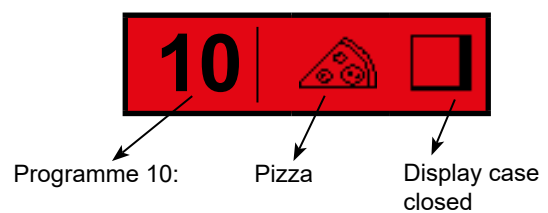
In the morning for the hot breakfast buffet: fried bacon, sausages, scrambled eggs or boiled eggs.



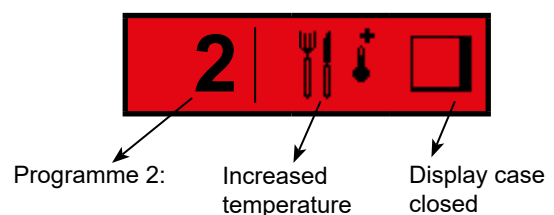
At lunchtime for Bavarian meat loaf



or hot snacks such as pizza slices, filled strudels or filled croissants.



In the evening, for example, to keep pans with Spanish paella warm.





## 9. Display Cases – heated

for keeping food warm



### Snack-Counter STEAM 430/520 MULTI

Multifunctional heated display case with hotplate, heat radiator and STEAM technology – usable as serve-over version or as self-service version



**Multifunctional heated display case for keeping food fresh longer**

- The steam addition can be adjusted in 6 steps for an optimal product quality
- Slide-in front glass pane: usable as serve-over counter or as self-service counter
- Optical duplication of the goods by the mirrored door (removable)
- Perfect illumination of the merchandise room by a temperature-resistant lighting (warm colour reproduction)
- Fully automatic steam generator with tank/pump system for automatic water filling
- Climate control slider for setting the humidity distribution
- Easy cleaning: fold-up hotplate, removable humidifier tray, removable wing doors, fold-up top glass
- For the version with tank/pump system: No water connection or drain required!
- Also usable without heat as a neutral illuminated display case

**With iLogic assistant for a comfortable user guidance**

- 7 basic programmes for standard applications
- Another 5 special programmes can be activated for meat loaf, pizza, meat, breakfast buffet and finger food such as rolls, filled strudels, filled croissants
- All programmes easily adaptable
- Manual programme for an easy individual adjustment



Fig.: Controller Snack-Counter STEAM

Snack-Counter STEAM 430 MULTI	Tank/Pump System	Fixed Water Connection				
Height glass top 430 mm	angular	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter STEAM 430 MULTI - 1	33134	---	491	705	430	230V/1.65 kW
Snack-Counter STEAM 430 MULTI - 1.5	26417	---	605	705	430	230V/2.05 kW
Snack-Counter STEAM 430 MULTI - 2	26459	22809	780	705	430	230V/2.65 kW
Snack-Counter STEAM 430 MULTI - 3	26460	22810	1120	705	430	400V/3.55 kW
Snack-Counter STEAM 430 MULTI - 4	26422	22811	1460	705	430	400V/4.2 kW

Delivery includes water tank, removable GN holding frame, GN divider bars and ladle holder.

Snack-Counter STEAM 520 MULTI	Tank/Pump System	Fixed Water Connection				
Height glass top 520 mm	angular	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter STEAM 520 MULTI - 1	33136	---	491	705	520	230V/1.65 kW
Snack-Counter STEAM 520 MULTI - 1.5	26303	---	605	705	520	230V/2.05 kW
Snack-Counter STEAM 520 MULTI - 2	26300	22812	780	705	520	230V/2.65 kW
Snack-Counter STEAM 520 MULTI - 3	26305	22813	1120	705	520	400V/3.55 kW
Snack-Counter STEAM 520 MULTI - 4	26423	22814	1460	705	520	400V/4.2 kW

Delivery includes water tank, removable GN holding frame, GN divider bars and ladle holder.

## Description

Multifunctional heated display case for keeping warm and presenting all types of foods. For optimal product quality, the basic heat, the infrared heat and the humidity are adjustable in 6 steps.

Easy to use with the iLogic assistant. By simply rotating the big iLogic button, you only have to select the type of food and type of use.

The iLogic assistant contains 7 basic programmes for standard applications, 5 special programmes for meat loaf, pizza, meat, breakfast buffet and finger food. All programmes are easy to adapt. The iLogic assistant continually checks the device and displays problems such as an empty water tank with a meaningful image, and reminds you every 20 seconds by a short "signal tone" that there is an error message.

The mirrored wing doors (spyglass) give the customer the optical impression of a duplication of the food.

The wing doors can be removed for a fast operation at peak times. A mirror with a height of 10 cm can be used in place of the wing doors for the optical duplication of the food (special accessory).

For self-service, the front glass pane can simply be slid in upwards and then serves as sneeze guard.

The steam generator operates fully automatically.

Perfect illumination of the merchandise room by a temperature-resistant LED lighting (warm colour reproduction). GN containers and GN trays with a depth of up to 100 mm can be inserted in the holding frame.

More separation for smaller GN containers can be achieved with additional separator bars (fixed) that hold the GN container safety in place.

Alternatively, holding frames are available for GN containers with a depth of up to 150 mm.

All components are easily accessible for maintenance and cleaning.

**Keep warm temperature > 65 °C (at room temperature > 20 °C).**

Commercial product for the installation in stationary food and service counter.

For easier cleaning, the cover glass pane can be lifted and the front glass pane can be swung up.

For the changeover to a self-service display case, the front glass pane can be slid in upwards to form a sneeze guard. For storage of spoons and ladles, a ladle holder is supplied, which can be mounted on the customer side.

The device is heated by a powerful large-area heating plate and a powerful quartz radiator with medium and long-wave infrared radiation. The heating plate can be easily folded up for cleaning the interior and is self-holding in the open position.

The steam generator operates fully automatically and is equipped with an automatic water filling system. The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

The service-friendly controller can be folded down so that all test points are easily accessible. The heating systems are manufactured in modular construction and can be easily replaced.

### Version "Tank/Pump System"

The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

Delivery includes water tank with pump system.

### Version "Fixed Water Connection"

The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread).

Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

The drain must be connected by the customer via drain trap and funnel outlet.

Delivery includes:

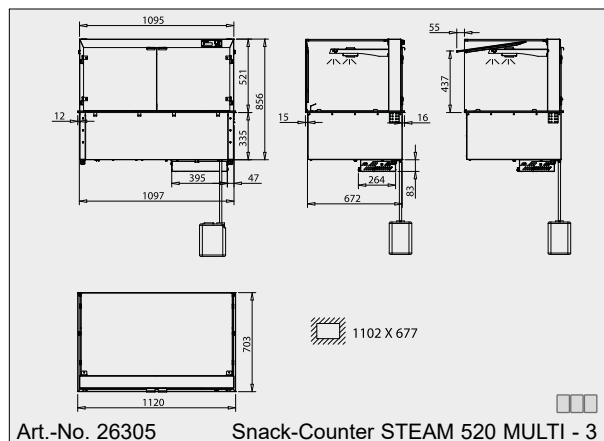
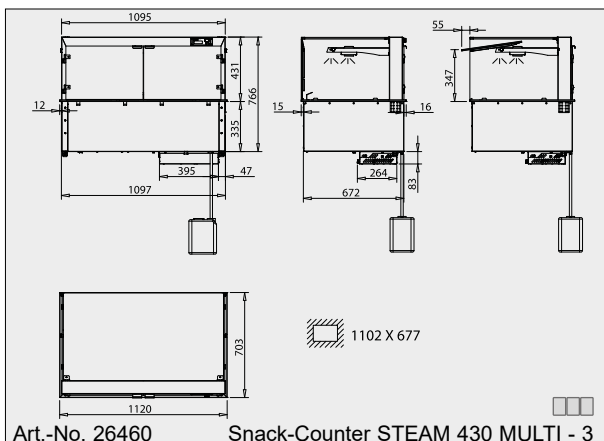
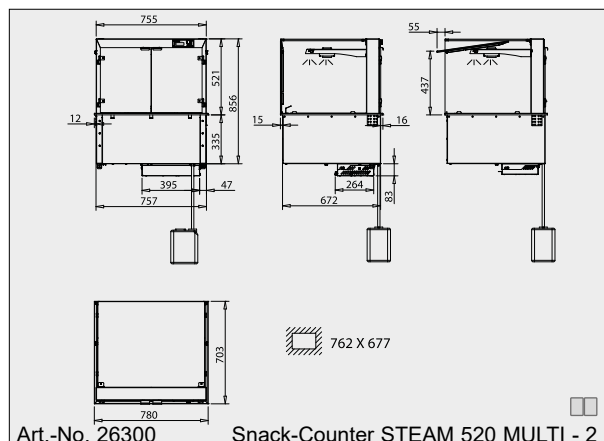
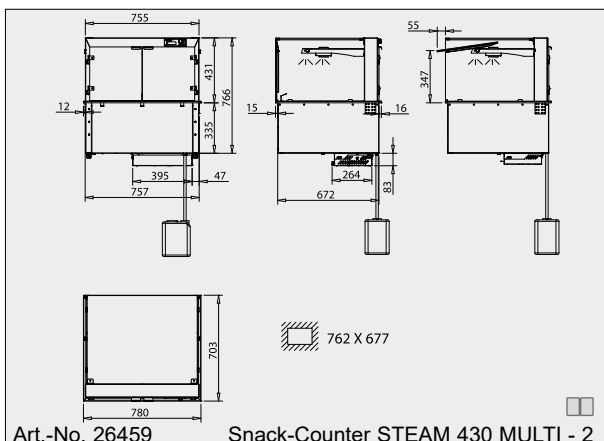
- GN holding frame with perforation for mounting GN containers (100 mm deep)
- Separator bars for GN 2/4
- Climate control slider for setting the humidity distribution
- Ladle holder for the customer side

## Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface.

All glasses are made of safety glass. The door glasses are mirror-finished on the inside, but transparent from the outside (spyglass). The door glasses can be easily removed, so that a faster and easier operation is possible, particularly during times with a large number of customers and orders.

You will find the special accessories on page 272.



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

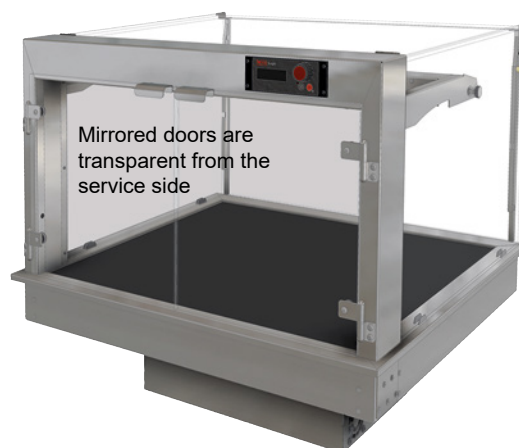
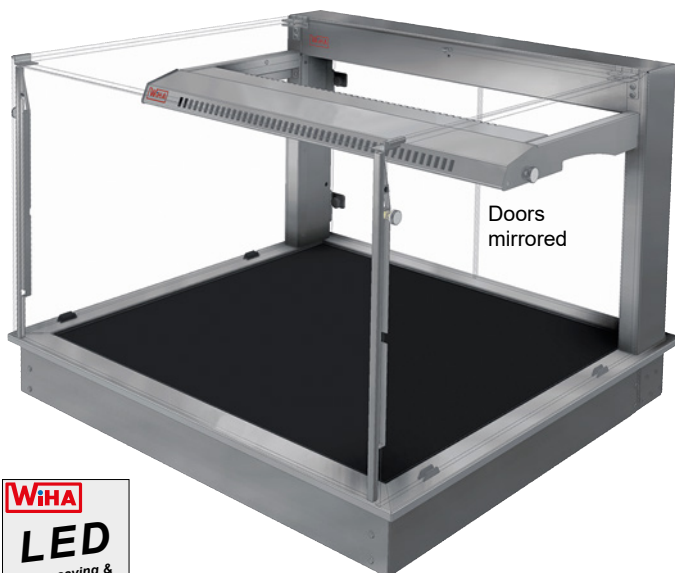
## 9. Display Cases – heated

for keeping food warm



### Snack-Counter HOT 430 MULTI

Multifunctional heated display case with hotplate, heat radiator for a dry heat. Serve-over version – or usable as self-service version.



#### Multifunctional heated display case with hotplate

- Heated display case with hotplate, heat radiator for a dry heat
- Slide-in front glass pane: usable as serve-over counter or as self-service counter
- Optical duplication of the goods by the mirrored door

#### With iLogic assistant for a comfortable user guidance

- 3 basic programmes for standard applications (Number of programmes can be extended)
- All programmes are easily adaptable
- Manual programme for an easy and individual setting

#### Heated display case can be used as a serve-over counter or a self-service counter

Depending on the current need, this display case can be used as serve-over counter or as a self-service counter.

For self-service, the front glass pane can be easily pushed upwards and serves as a sneeze guard in this position.





The wing doors are mirrored on the inside for the optical duplication of the offered food. The semi-transparent spy mirror allows the operator to look into the illuminated display case so that he has an overview at all times.



Simple operation thanks to the unique iLogic assistant.

The two hinged doors are easy to remove so that a quick sale of the goods is possible at peak times.

The Snack-Counter HOT MULTI can be perfectly combined with the refrigerated display case Snack-Counter MULTI and with the heated display case Snack-Counter STEAM MULTI because the upper part of the display cases appear identical.

Snack-Counter HOT 430 MULTI		Width [mm]	Depth [mm]	Height Top [mm]	Connection	
Height glass top 430 mm						
Snack-Counter HOT 430 MULTI - 2	22800	780	705	430	230V/1.85 kW	
Snack-Counter HOT 430 MULTI - 3	22801	1120	705	430	230V/2.5 kW	
Snack-Counter HOT 430 MULTI - 4	22802	1460	705	430	230V/3.3 kW	

## Description

Multifunctional heated display case with dry heat for keeping warm and presenting all types of food.

For self-service, the front glass pane can be easily slid in upwards and then serves as sneeze guard.

The wing door is mirrored on the inside for the optical enlargement of the range of food. The semi-transparent spy mirror allows the operator to look into the illuminated display case and has an overview at all times.

The two hinged doors are easy to remove so that a quick sale of the goods is possible at peak times.

Perfect illumination of the merchandise room by a temperature-resistant lighting (warm colour reproduction).

**Temperature: > 65°C (at room temperature > 20°C).**

Commercial product for the installation in stationary food and service counter.

## Design

All visible surfaces are made entirely of stainless steel.

All glasses are made of safety glass. The removable wing doors are equipped with semi-transparent mirror glass (spy glass).

For easier cleaning, the cover glass pane can be lifted and the front glass pane can be swung up.

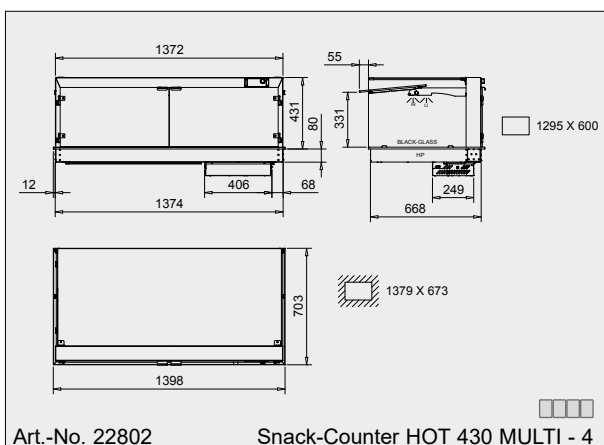
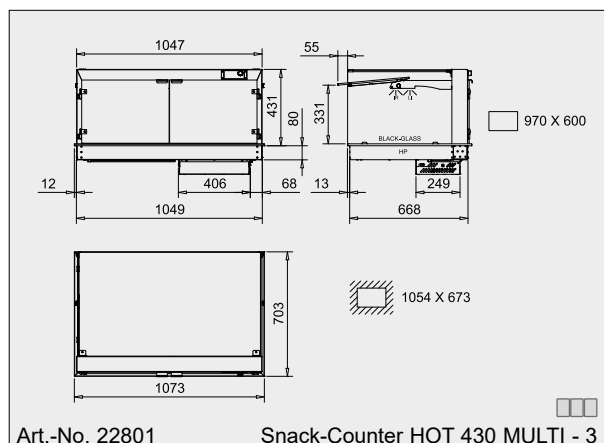
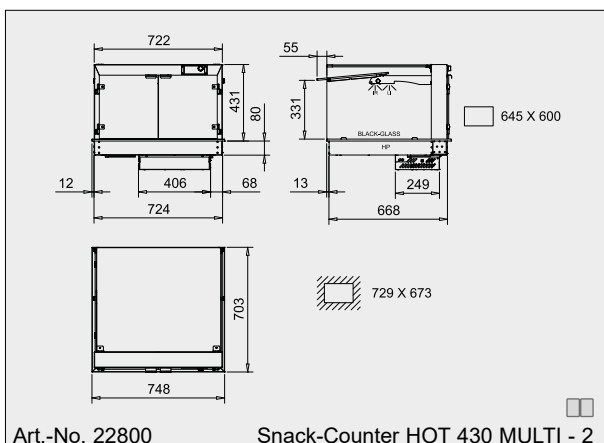
The hotplate is made of toughened black glass and is equipped with a heating element with uniform heat distribution.



Located above the hotplate, there is a heat bridge with protected powerful quartz heat radiators and protected LED lighting. Due to the medium and long-wave infrared radiation, the heat can be transferred very effectively to the food.

The control panel with graphic display is mounted above the wing doors and is easy to reach. For optimal adaptation to the products, the values for the hotplate and the thermal bridge can be set in 6 steps on the control panel.

The service-friendly control housing can be opened at the bottom so that all test points are easily accessible.





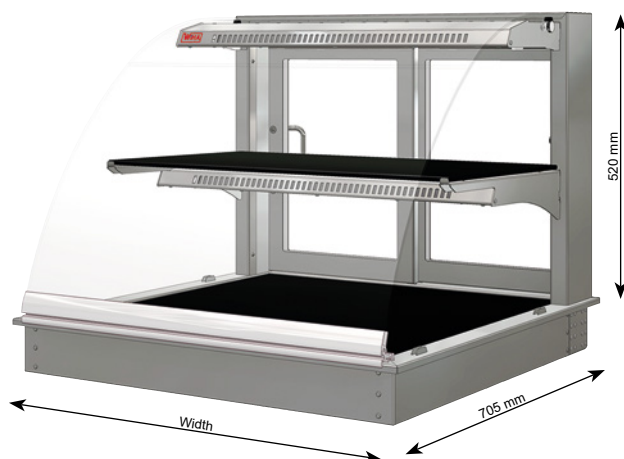
## 9. Display Cases – heated

for keeping food warm



### Snack-Counter HOT 520/710 BE

Heated display case with hotplate for a dry heat –  
serve-over version, the customer side has a glass construction made of  
toughened safety glass



Snack-Counter HOT 520 BE	1 intermediate level			Width [mm]	Connection	
	round	angular	slanted			
Serve-over version Height glass top 520 mm						
Snack-Counter HOT 520 BE - DT 1.5**	25613	25614	25615	587	230V/1.0kW	
Snack-Counter HOT 520 BE - 2 *	25312	25316	25320	750	230V/1.25kW	
Snack-Counter HOT 520 BE - DT 2**	25313	25317	25321	750	230V/1.25kW	
Snack-Counter HOT 520 BE - 3	25314	25318	25322	1075	230V/1.75kW	
Snack-Counter HOT 520 BE - 4	25315	25319	25323	1400	230V/2.20kW	

\* The maximum opening width is approx. 277 mm due to the sliding door.

\*\* The operator side has wing doors instead of sliding doors.

Snack-Counter HOT 710 BE	1 intermediate level			Width [mm]	Connection	2 intermediate levels			Width [mm]	Connection	
	round	angular	slanted			round	angular	slanted			
Serve-over version Height glass top 710 mm											
Snack-Counter HOT 710 BE - DT 1.5**	25616	25617	25618	587	230V/1.0kW	25619	25620	25621	587	230V/1.30kW	
Snack-Counter HOT 710 BE - 2 *	25324	25328	25332	750	230V/1.25kW	25336	25340	25344	750	230V/1.65kW	
Snack-Counter HOT 710 BE - DT 2**	25325	25329	25333	750	230V/1.25kW	25337	25341	25345	750	230V/1.65kW	
Snack-Counter HOT 710 BE - 3	25326	25330	25334	1075	230V/1.75kW	25338	25342	25346	1075	230V/2.25kW	
Snack-Counter HOT 710 BE - 4	25327	25331	25335	1400	230V/2.20kW	25339	25343	25347	1400	230V/2.90kW	

\* The maximum opening width is approx. 277 mm due to the sliding door.

\*\* The operator side has wing doors instead of sliding doors.

### Special Accessories

Price label rail glass shelf GN 1.5	26454
Price label rail glass shelf GN 2	26455
Price label rail glass shelf GN 3	26456
Price label rail glass shelf GN 4	26475
Price label rail lower display area GN 1.5	26470
Price label rail lower display area GN 2	26471
Price label rail lower display area GN 3	26472
Price label rail lower display area GN 4	26473

### Art.-No.

### Description

Heated display case with hotplate to keep food warm. The merchandise displays are made of toughened black glass.  
The temperature is adjustable from approx. 30°C to approx. 75°C.  
The customer side has a rounded, angular or slanted glass construction made of safety glass.  
The operator side has sliding doors or wing doors made of insulating glass.  
All display levels are equipped with a heat bridge and LED lighting.

Commercial product for the installation in stationary food and service counter.

## Design

Inner surfaces and heat radiator are entirely made of stainless steel 1.4301 with ground surface.

The front glass pane is made of safety glass. It can be swung outwards for easy cleaning. The side glass panes are also made of safety glass.

For even heating and for good illumination, a heat bridge with protected quartz heat radiators and protected LED lighting (warm colour reproduction, 3000 K) is mounted above each shelf. The temperature of the heat bridges and the temperature of the lower hotplate can be set digitally.

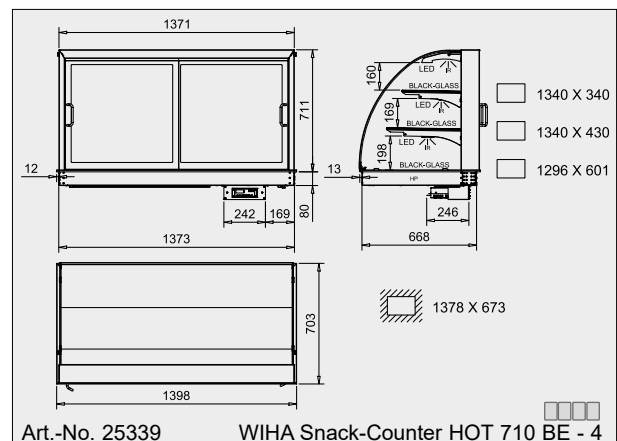
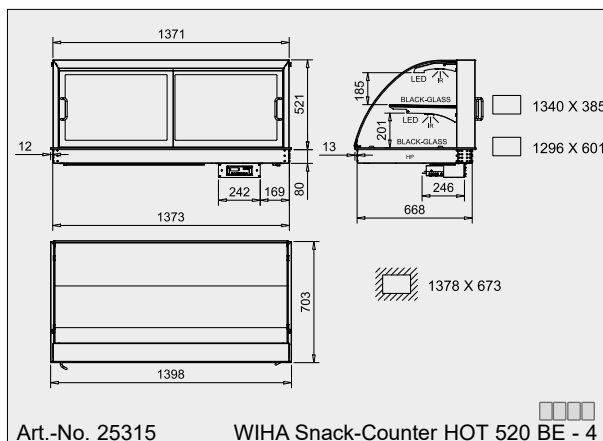
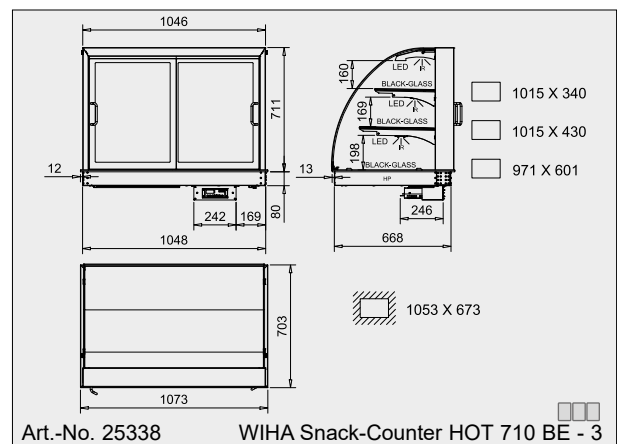
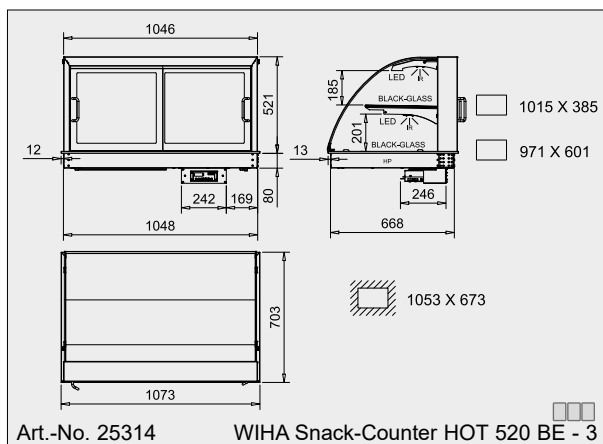
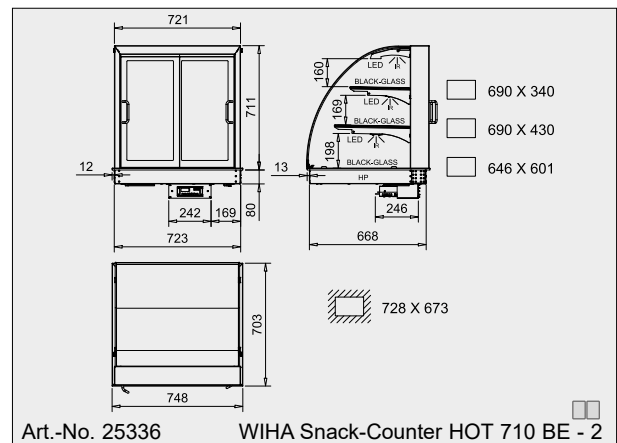
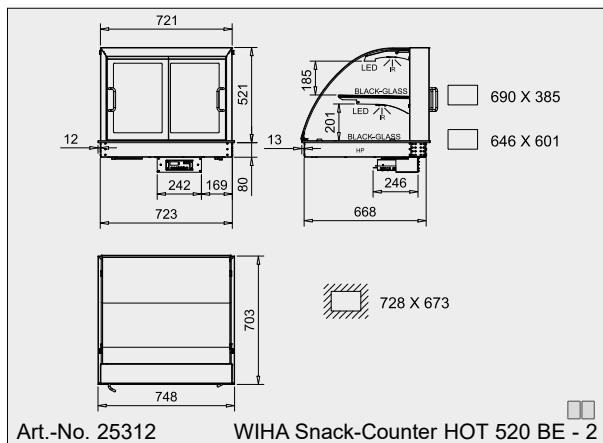
The digital thermostat for the hotplate and for the infrared heat radiators is housed in an installation housing that is easy to maintain. Alternatively, this installation housing can also be mounted in a counter panel (cable length approx. 1 m).

### Version DT:

The operator side has wing doors made of insulating glass.

### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 9. Display Cases – heated

for keeping food warm



### Snack-Counter STEAM 520/710 BE

Heated display case with circulating air heating and STEAM technology. Serve-over version, the customer side has a glass pane made of toughened safety glass.

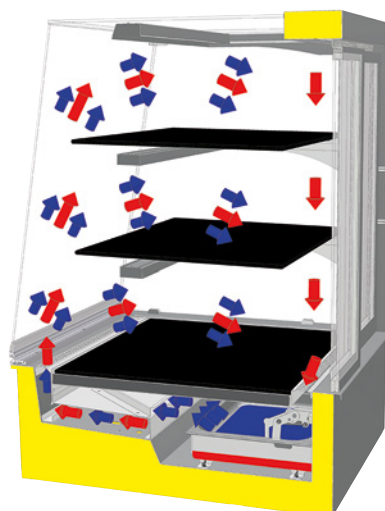


You will find the special accessories on page 272.









**Unique! Heated display case with even circulating air and adjustable humidity**







- Adjustable humidity (6 steps) for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful circulating air heater for even temperature distribution
- Quick reheating after opening the doors
- No or very slight fogging of the glass panes even at higher humidity
- Easy cleaning of the removable humidifier tray
- Good illumination of the merchandise room thanks to temperature-resistant lighting
- For the version with tank/pump system:  
No water connection or drain required!
- Temperature can be adjusted digitally up to approx. 75°C
- Merchandise displays are made of toughened black glass



**9**  
Heated  
Display Cases

Snack-Counter STEAM 520 BE  Serve-over version Height glass top 520 mm	Tank/Pump System 1 intermediate level			Fixed Water Connection 1 intermediate level			Width [mm]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted		
Snack-Counter STEAM 520 BE - DT 1.5 **	26330	26338	26346	33356	33357	33358	587	230V/2.9kW
Snack-Counter STEAM 520 BE - 2 *	26331	26339	26347	22815	22818	22821	750	230V/2.9kW
Snack-Counter STEAM 520 BE - DT 2 **	26332	26340	26348	22816	22819	22822	750	230V/2.9kW
Snack-Counter STEAM 520 BE - 3	26333	26341	26349	22817	22820	22823	1075	230V/2.9kW

\* The maximum opening width is approx. 277 mm due to the sliding door.  
\*\* The operator side has wing doors instead of sliding doors.

Snack-Counter STEAM 710 BE  Serve-over version Height glass top 710 mm	Tank/Pump System 2 intermediate levels			Fixed Water Connection 2 intermediate levels			Width [mm]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted		
Snack-Counter STEAM 710 BE - DT 1.5 **	26378	26386	26394	33359	33360	33361	587	230V/2.9kW
Snack-Counter STEAM 710 BE - 2 *	26379	26387	26395	22824	22827	22830	750	230V/2.9kW
Snack-Counter STEAM 710 BE - DT 2 **	26380	26388	26396	22825	22828	22831	750	230V/2.9kW
Snack-Counter STEAM 710 BE - 3	26381	26389	26397	22826	22829	22832	1075	230V/3.0kW

\* The maximum opening width is approx. 277 mm due to the sliding door.  
\*\* The operator side has wing doors instead of sliding doors.

## Description

Heated display case with circulating air heating for keeping all types of food warm. For optimal product quality, the inside temperature is adjustable from 40 to 75 °C and the humidity in 6 steps.

The steam generator operates fully automatically.

The merchandise areas are made of toughened black glass.

The customer side has a rounded, angular or slanted glass construction made of safety glass.

The operator side has sliding doors or wing doors made of insulating glass.

All display levels are equipped with a temperature-resistant lighting (warm colour reproduction).

All components are easily accessible for maintenance and cleaning.

**Keep warm temperature > 65 °C (at room temperature > 20 °C).**

Commercial product for the installation in stationary food and service counter.

## Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface.

The front glass pane is made of safety glass. It can be swung outwards for easy cleaning. The side glass panes are also made of safety glass.

The heating is made by a powerful circulating air heater blower.

The steam generator operates fully automatically and is equipped with an automatic water filling system. The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

### Version DT:

The operator side has wing doors made of insulating glass.

### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

### Version "Tank/Pump System"

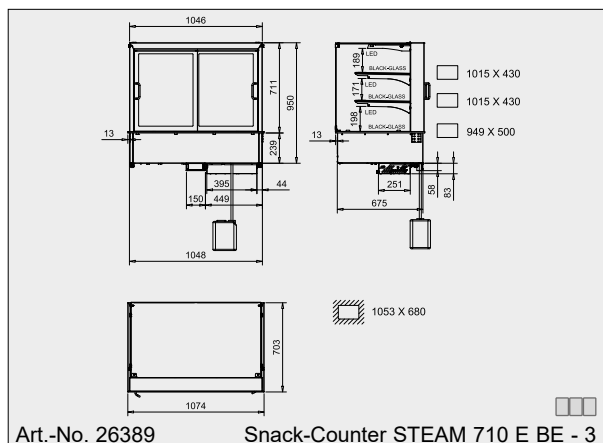
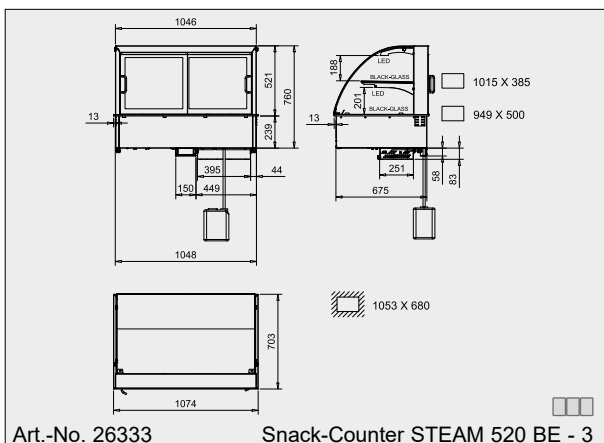
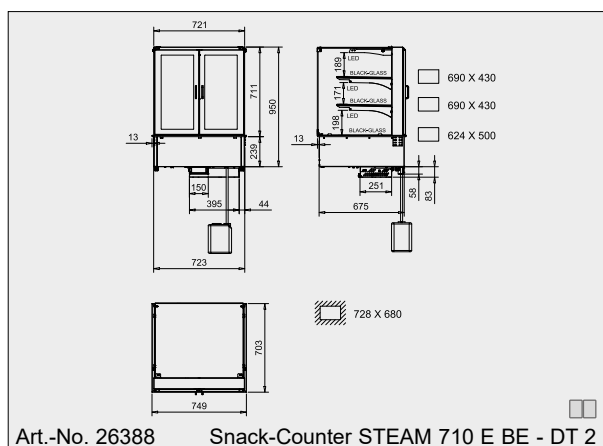
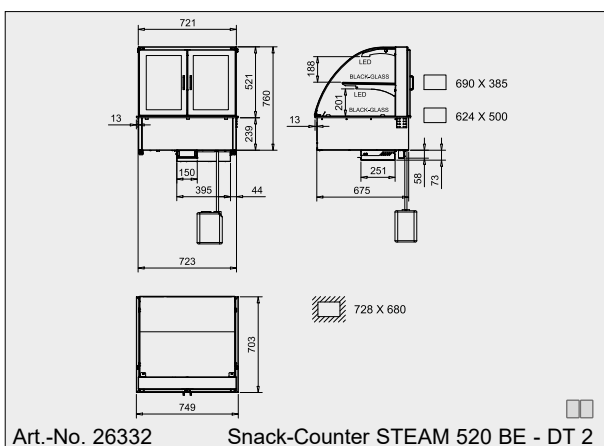
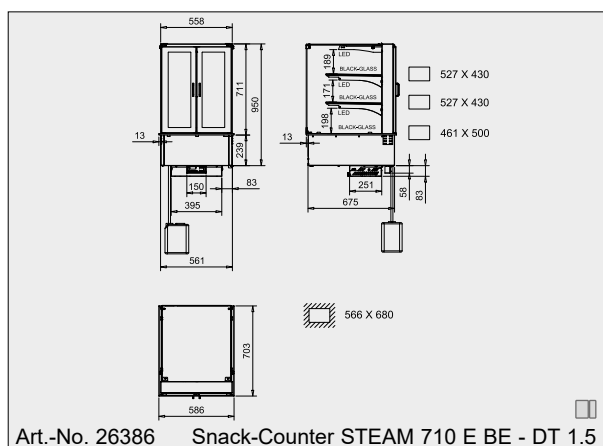
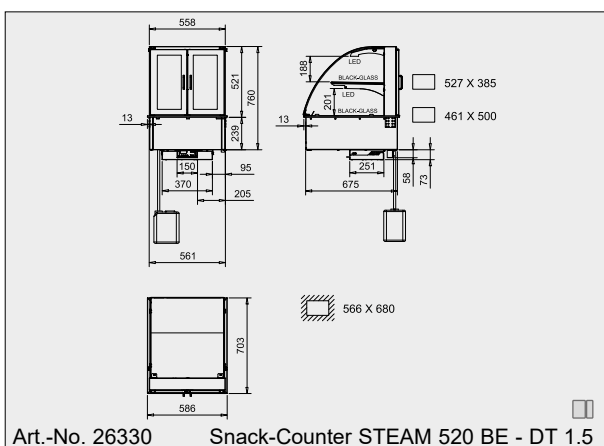
The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

### Version "Fixed Water Connection"

The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread).

Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

The drain must be connected by the customer via drain trap and funnel outlet.





## 9. Display Cases – heated

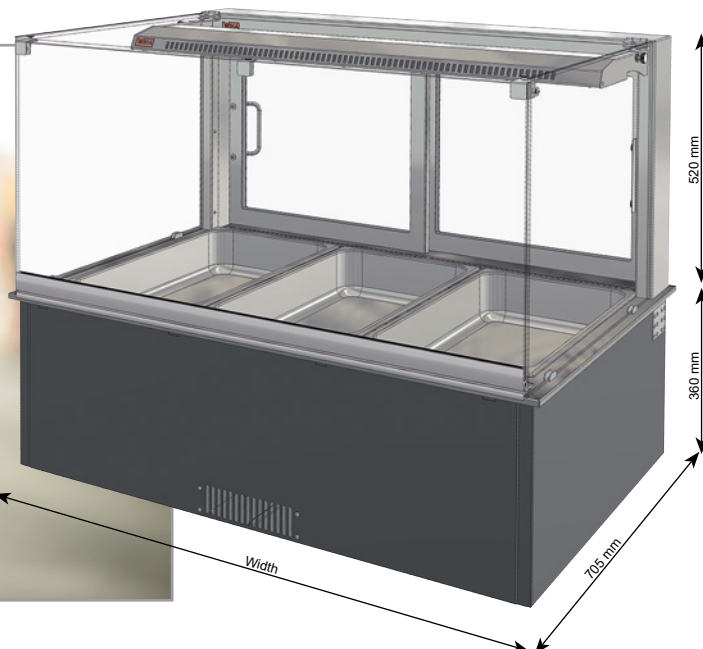
for keeping food warm



### Snack-Counter STEAM 520 BE-VT

Heated display case with recessed pan, circulating air heating and STEAM technology.

Serve-over version, the customer side has a glass pane made of toughened safety glass.

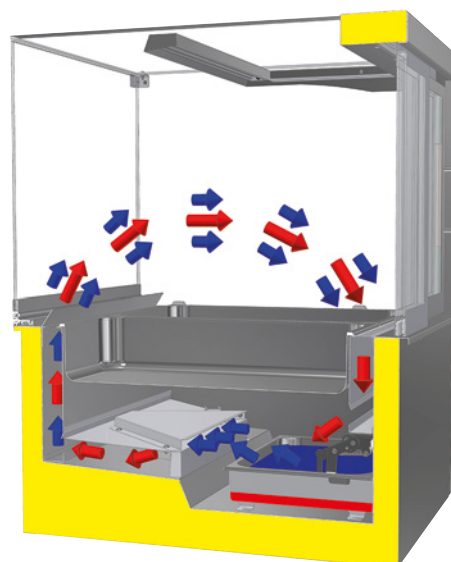


You will find the special accessories on page 272.

**9**  
Heated  
Display Cases

#### Unique! Heated display case with even circulating air and adjustable humidity

- Adjustable humidity (6 steps) for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful air circulation for even temperature distribution
- Easy cleaning of the removable humidifier tray
- Good illumination of the merchandise room thanks to temperature-resistant lighting
- For the version with tank/pump system:  
No water connection or drain required!
- Temperature can easily be adjusted digitally up to approx. 80°C
- No or very slight fogging of the glass panes even at higher humidity



Snack-Counter STEAM 520 BE-VT	Tank/Pump System Without intermediate level			Fixed Water Connection Without intermediate level			Width [mm]	Connection
	round	angular	slanted	round	angular	slanted		
Serve-over version Height glass top 520 mm								
Snack-Counter STEAM 520 BE-VT - DT 1.5 **	26306	26314	26322	---	---	---	587	230V/2.9kW
Snack-Counter STEAM 520 BE-VT - 2 *	26307	26315	26323	22833	22836	22839	750	230V/2.9kW
Snack-Counter STEAM 520 BE-VT - DT 2 **	26308	26316	26324	22834	22837	22840	750	230V/2.9kW
Snack-Counter STEAM 520 BE-VT - 3	26309	26317	26325	22835	22838	22841	1075	230V/2.9kW

\* The maximum opening width is approx. 277 mm due to the sliding door.

\*\* The operator side has wing doors instead of sliding doors.

### Description

Heated display case with circulating air heating for keeping all types of food warm. For optimal product quality, the inside temperature is adjustable from 40 to 75 °C and the humidity in 6 steps.

The steam generator operates fully automatically.

Good illumination of the merchandise room by a temperature-resistant lighting (warm colour reproduction).

GN containers and GN trays with a depth of up to 100 mm can be inserted in the device.

All components are easily accessible for maintenance and cleaning.

The customer side has a rounded, angular or slanted glass construction made of safety glass.

The operator side has sliding doors or wing doors made of insulating glass.

**Keep warm temperature > 65 °C (at room temperature > 20 °C).**

Commercial product for the installation in stationary food and service counter.

### Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface.

The front glass pane is made of safety glass. It can be swung outwards for easy cleaning. The side glass panes are also made of safety glass.

The heating is made by a powerful circulating air heater blower.

The steam generator operates fully automatically and is equipped with an automatic water filling system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling. The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

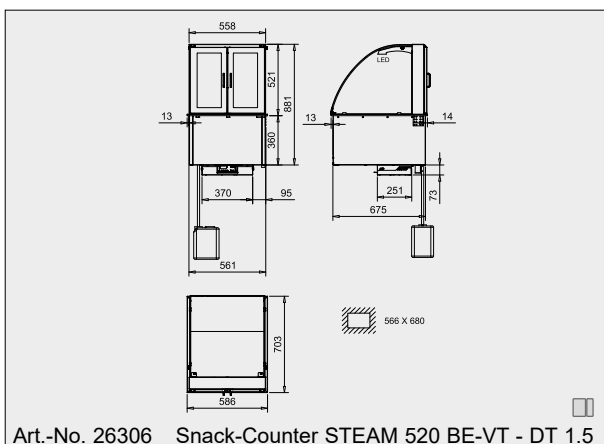
#### Version "Tank/Pump System"

The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

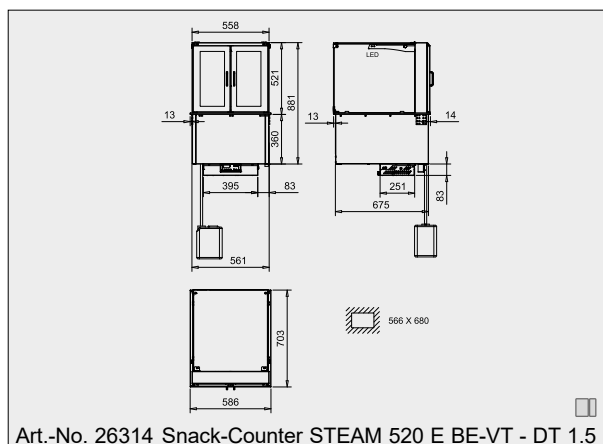
#### Version "Fixed Water Connection"

The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread). Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

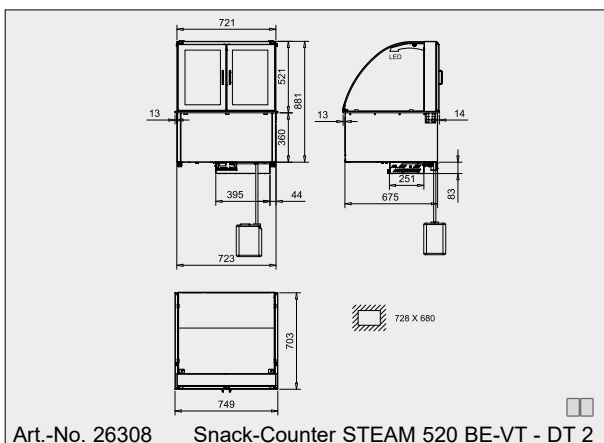
The drain must be connected by the customer via drain trap and funnel outlet.



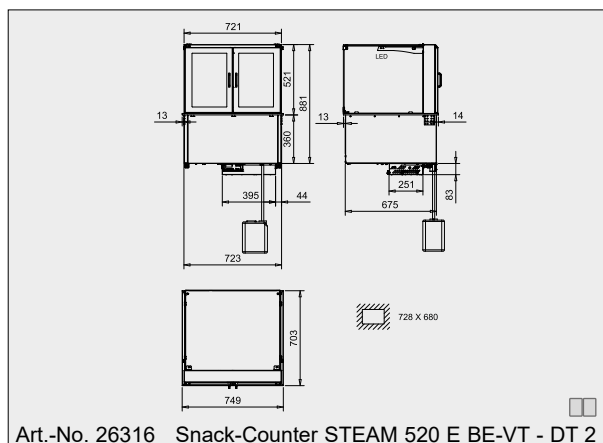
Art.-No. 26306 Snack-Counter STEAM 520 BE-VT - DT 1.5



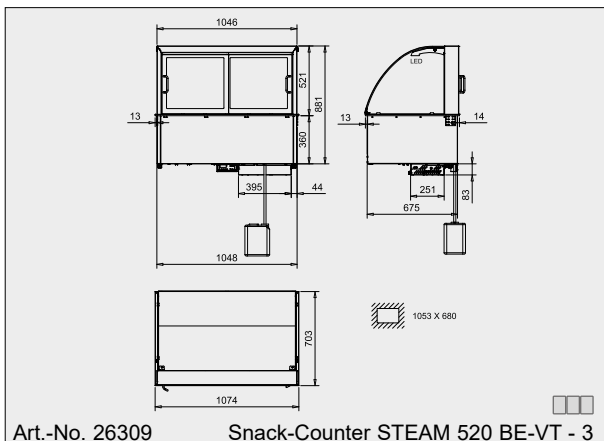
Art.-No. 26314 Snack-Counter STEAM 520 E BE-VT - DT 1.5



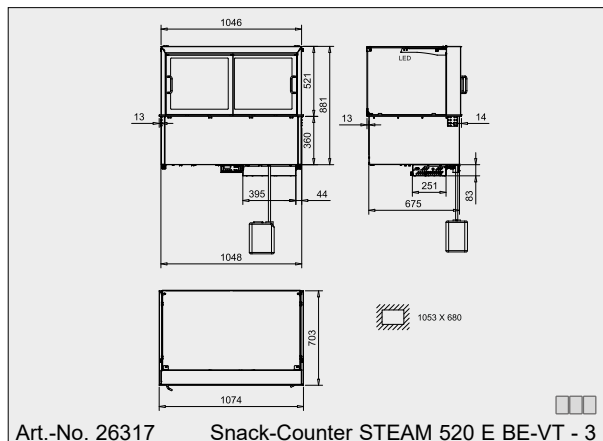
Art.-No. 26308 Snack-Counter STEAM 520 BE-VT - DT 2



Art.-No. 26316 Snack-Counter STEAM 520 E BE-VT - DT 2



Art.-No. 26309 Snack-Counter STEAM 520 BE-VT - 3



Art.-No. 26317 Snack-Counter STEAM 520 E BE-VT - 3

More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 9. Display Cases – heated

for keeping food warm



### Snack-Counter STEAM 520 BE SLIDE OUT

Heated display case with pull-out merchandise shelves and adjustable humidity



#### Heated display case with one merchandise area

- Adjustable humidity (6 steps) for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Easy cleaning of the removable humidifier tray
- Good illumination of the merchandise room by a temperature-resistant lighting
- No water connection or drain required
- Basic heat, infrared heat and humidification are each adjustable in 6 steps
- Also available with cutting board (version: 1 cutting board)



Fig.: Snack-Counter STEAM BE SLIDE OUT 1 with one display area for merchandise



Fig.: Snack-Counter STEAM BE SLIDE OUT 1.5 with two display areas for merchandise and cutting boards

#### Heated display case with two merchandise areas

- Adjustable humidity (6 steps) for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Easy cleaning of the removable humidifier tray
- Good illumination of the merchandise room by a temperature-resistant lighting
- For the version with tank/pump system: No water connection or drain required
- Also available with a fixed water connection
- Temperature adjustable from 40°C to 75°C, humidification adjustable in 6 steps
- Also available with cutting boards (version: 2 cutting boards)



Snack-Counter STEAM 520 BE SLIDE OUT 1 with one display area for merchandise	Tank/Pump System				
Serve-over version Height glass top 520 mm	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter STEAM 520 BE SLIDE OUT 1	33340	491	705	520	230V/1.9 kW
Snack-Counter STEAM 520 BE SLIDE OUT 1 with cutting board (1 cutting board)	33341	491	705	520	230V/1.9 kW

Snack-Counter STEAM 520 BE SLIDE OUT 1.5 with two display areas for merchandise	Tank/Pump System	Fixed Water Connection				
Serve-over version Height glass top 520 mm	angular	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter STEAM 520 BE SLIDE OUT 1.5	33342	33351	587	705	520	230V/1.3 kW
Snack-Counter STEAM 520 BE SLIDE OUT 1.5 with cutting board (2 cutting boards)	26438	33352	587	705	520	230V/1.3 kW

## Description

Heated display case with circulating air heating for keeping meat products warm. For optimal product quality, the humidity is adjustable in 6 steps. The steam generator operates fully automatically and includes a tank/pump system for automatic water filling. Good illumination of the merchandise room by a temperature-resistant lighting (warm colour reproduction). All components are easily accessible for maintenance and cleaning.

Commercial product for the installation in stationary food and service counter.

## Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface. All glass panes are made of safety glass.

The steam generator operates fully automatically and is equipped with a tank/pump system and an automatic water filling system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

For cleaning, the humidifier tray of the steam generator is easy to remove. It can be cleaned in a dishwasher. The service-friendly controller can be folded down so that all test points are easily accessible.

### Version "Tank/Pump System"

The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling. Delivery includes water tank with pump system.

### Version "Fixed Water Connection"

The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread). Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap. The drain must be connected by the customer via drain trap and funnel outlet.

### Version size 1 (one display area for merchandise)

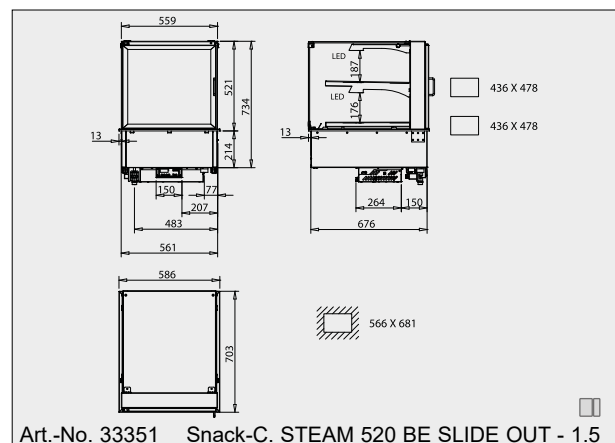
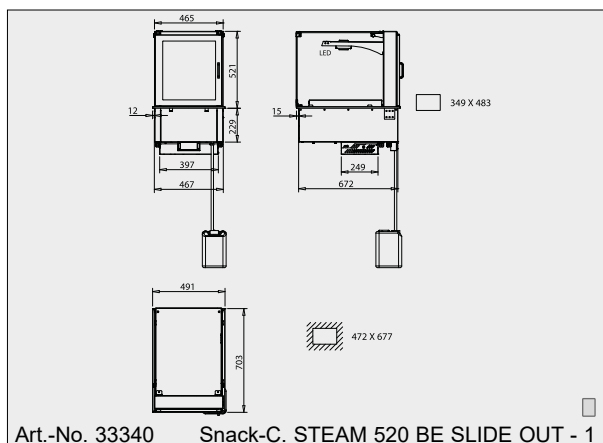
The heating is made by a powerful large-area heating plate and a powerful quartz radiator with medium and long-wave infrared radiation. The heating plate can be easily folded up for cleaning the interior and is self-holding in the open position. Good illumination by a temperature-resistant LED lighting. Particularly easy cleaning of the components in the dishwasher, because the guide rails and the ventilation grille can be removed. The pullout is equipped with a large insulated handle and a safety device to prevent it from being pulled out completely. The wing door is hinged on the left as standard. The door hinge can be changed, the required hinges are included in the scope of delivery.

**Keep warm temperature > 65°C (at room temperature > 20°C).**

Basic heat, infrared heat and humidification can each be adjusted in 6 steps.

### Version size 1.5 (two display areas for merchandise)

The heating is made by a powerful circulating air blower. The upper cover plate can be easily folded up for cleaning the interior and is self-holding in the open position. The wing door is hinged on the left as standard. The door hinge can be changed. **Temperature adjustable from 40°C to 75°C.**



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



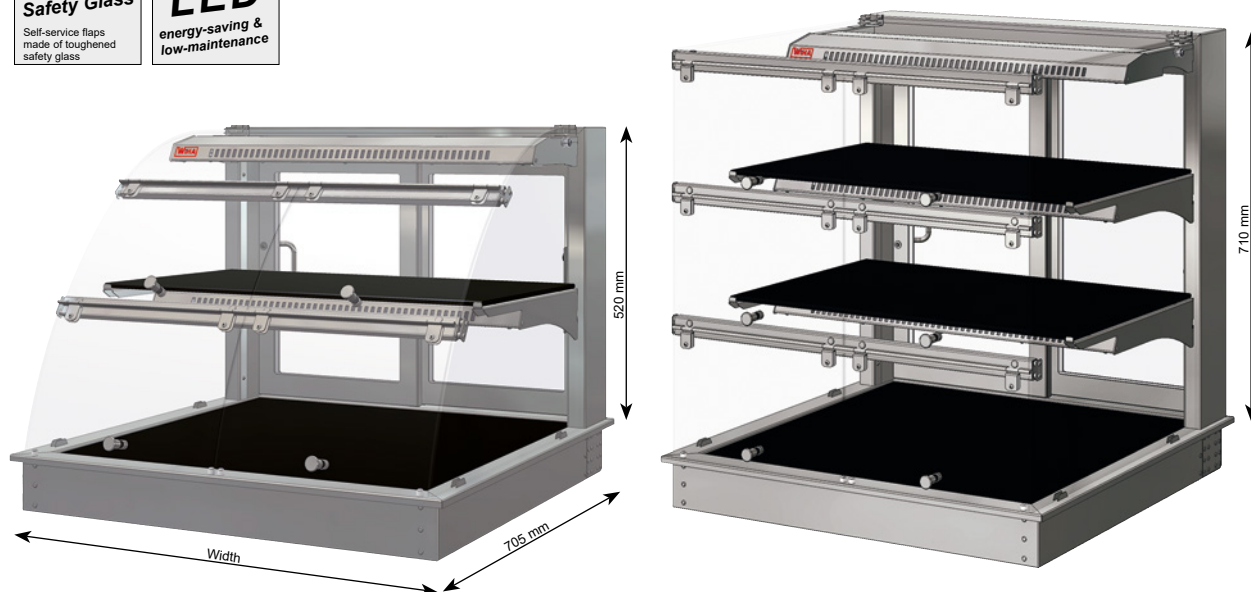
## 9. Display Cases – heated

for keeping food warm



### Snack-Counter HOT 520/710 SB

Heated display case with hotplate for a dry heat – self-service version, the customer side has self-service flaps



Snack-Counter HOT 520 SB	1 intermediate level			Width [mm]	Connection
	round	angular	slanted		
Self-service version Height glass top 520 mm					
Snack-Counter HOT 520 SB - DT 1.5 **	25634	25635	25636	587	230V/1.0kW
Snack-Counter HOT 520 SB - 2 *	25375	25379	25383	750	230V/1.25kW
Snack-Counter HOT 520 SB - DT 2 **	25376	25380	25384	750	230V/1.25kW
Snack-Counter HOT 520 SB - 3	25377	25381	25385	1075	230V/1.75kW
Snack-Counter HOT 520 SB - 4	25378	25382	25386	1400	230V/2.20kW

\* The maximum opening width is approx. 277 mm due to the sliding door.

\*\* The operator side has wing doors instead of sliding doors.

Snack-Counter HOT 710 SB	2 intermediate levels			Width [mm]	Connection
	round	angular	slanted		
Self-service version Height glass top 710 mm					
Snack-Counter HOT 710 SB - DT 1.5 **	25637	25638	25639	587	230V/1.30kW
Snack-Counter HOT 710 SB - 2 *	25387	25391	25395	750	230V/1.65kW
Snack-Counter HOT 710 SB - DT 2 **	25388	25392	25396	750	230V/1.65kW
Snack-Counter HOT 710 SB - 3	25389	25393	25397	1075	230V/2.25kW
Snack-Counter HOT 710 SB - 4	25390	25394	25398	1400	230V/2.90kW

\* The maximum opening width is approx. 277 mm due to the sliding door.

\*\* The operator side has wing doors instead of sliding doors.

#### Special Accessories

Price label rail glass shelf GN 1.5	<b>Art.-No.</b> <b>26454</b>
Price label rail glass shelf GN 2	<b>26455</b>
Price label rail glass shelf GN 3	<b>26456</b>
Price label rail glass shelf GN 4	<b>26475</b>

Price label rail lower display area GN 1.5	<b>14004</b>
Price label rail lower display area GN 2	<b>14005</b>
Price label rail lower display area GN 3	<b>14006</b>
Price label rail lower display area GN 4	<b>14007</b>

#### Description

Heated display case with hotplate to keep food warm. The merchandise displays are made of toughened black glass.

The temperature is adjustable from approx. 30°C to approx. 75°C.

The customer side has self-service flaps and a rounded, angular or slanted glass construction made of safety glass.

The operator side has sliding doors or wing doors made of insulating glass.

All display levels are provided with a heat bridge and lighting.

Commercial product for the installation in stationary food and service counter.

## Design

Inner surfaces and heat radiator are entirely made of stainless steel 1.4301 with ground surface.  
The customer side has self-closing flaps made of safety glass. The side glass panes are also made of safety glass.

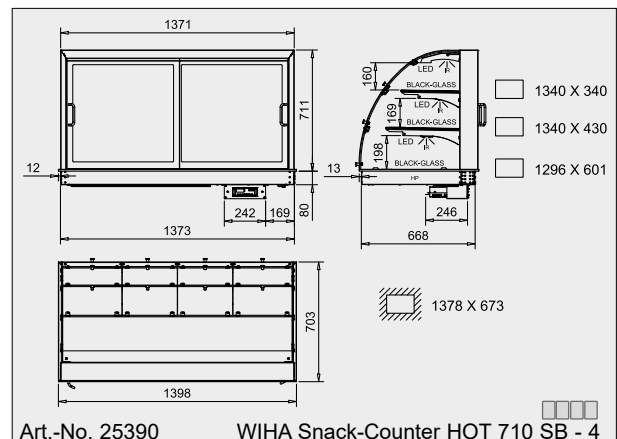
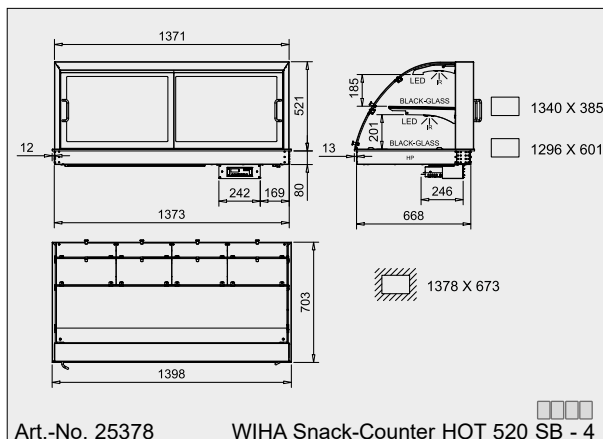
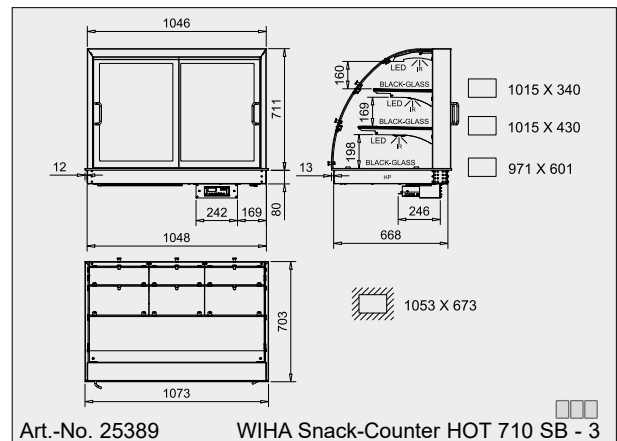
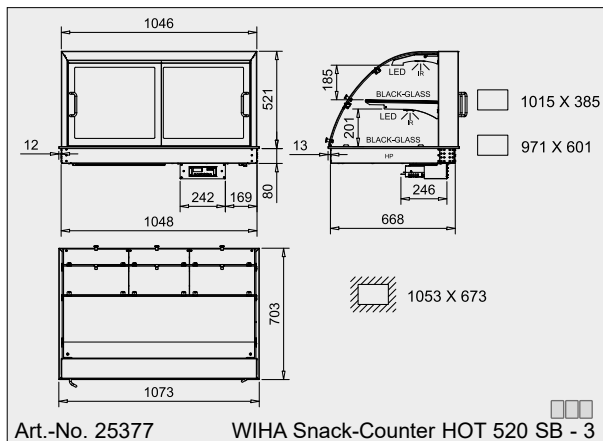
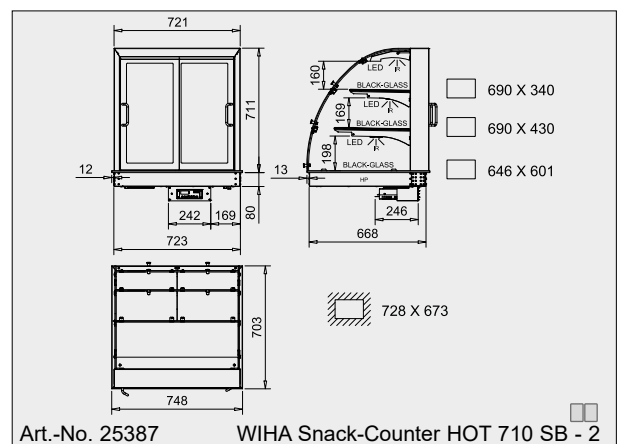
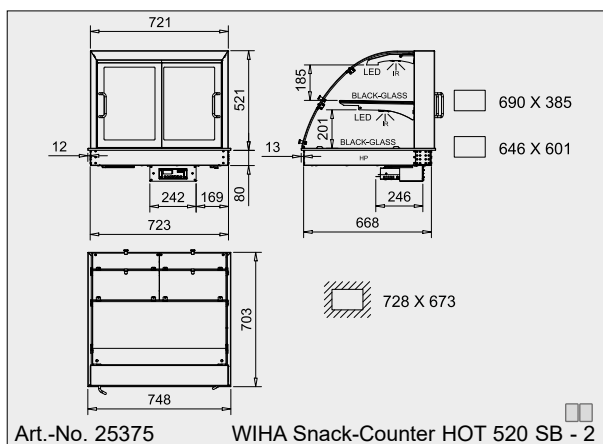
For even heating and for good illumination, a heat bridge with protected quartz heat radiators and protected LED lighting (warm colour reproduction, 3000 K) is mounted above each shelf. The temperature of the heat bridges and the temperature of the lower hotplate can be set digitally.  
The digital thermostat for the hotplate and for the infrared heat radiators is housed in an installation housing that is easy to maintain. Alternatively, this installation housing can also be mounted in a counter panel (cable length approx. 1 m).

### Version DT:

The operator side has wing doors made of insulating glass.

### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

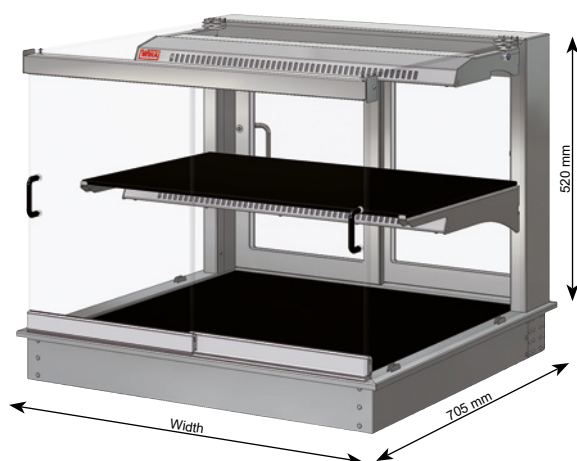
## 9. Display Cases – heated

for keeping food warm



### Snack-Counter HOT 520/710 KST

Heated display case with hotplate for a dry heat – self-service version, on customer side with sliding doors



**9**  
Heated  
Display Cases

Snack-Counter HOT 520 KST	1 intermediate level			Width [mm]	Connection
	round	angular	slanted		
Self-service version					
Height glass top 520 mm					
Snack-Counter HOT 520 KST - 2 *	---	25415	25419	750	230V/1.25kW
Snack-Counter HOT 520 KST - DT 2 **	---	25416	25420	750	230V/1.25kW
Snack-Counter HOT 520 KST - 3	---	25417	25421	1075	230V/1.75kW

\* The maximum opening width is approx. 277 mm due to the sliding door  
\*\* On the service side with wing doors instead of sliding doors

Snack-Counter HOT 710 KST	1 intermediate level			Width [mm]	Connection	2 intermediate levels			Width [mm]	Connection
	round	angular	slanted			round	angular	slanted		
Self-service version										
Height glass top 710 mm										
Snack-Counter HOT 710 KST - 2 *	25423	25427	25431	750	230V/1.25kW	25435	25439	25443	750	230V/1.65kW
Snack-Counter HOT 710 KST - DT 2 **	25424	25428	25432	750	230V/1.25kW	25436	25440	25444	750	230V/1.65kW
Snack-Counter HOT 710 KST - 3	25425	25429	25433	1075	230V/1.75kW	25437	25441	25445	1075	230V/2.25kW

\* The maximum opening width is approx. 277 mm due to the sliding door  
\*\* On the service side with wing doors instead of sliding doors

### Special Accessories

Price label rail glass shelf GN 2  
Price label rail glass shelf GN 3

Art.-No.  
**26455**  
**26456**

### Description

Heated display case with hotplate to keep food warm. The merchandise displays are made of toughened black glass.  
The lower hotplate is adjustable from 30°C to approx. 110°C.  
The temperature of the heat radiators is adjustable from 30°C to approx. 75°C.  
On the customer side with sliding doors and rounded, angular or slanted glass construction made of safety glass.  
On the service side with sliding doors or wing doors made of insulating glass.  
All display levels are provided with a heat bridge and LED lighting.  
Commercial product for the installation in stationary food and service counter.

## Design

Inner surfaces and heat radiator are entirely made of stainless steel 1.4301 with ground surface.  
On the customer side with sliding doors made of safety glass. The side glass panes are also made of safety glass.

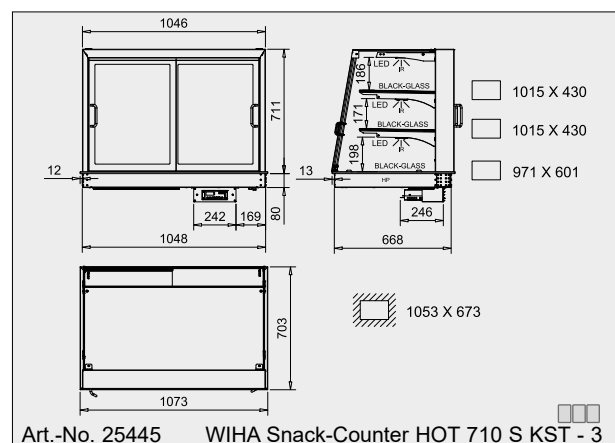
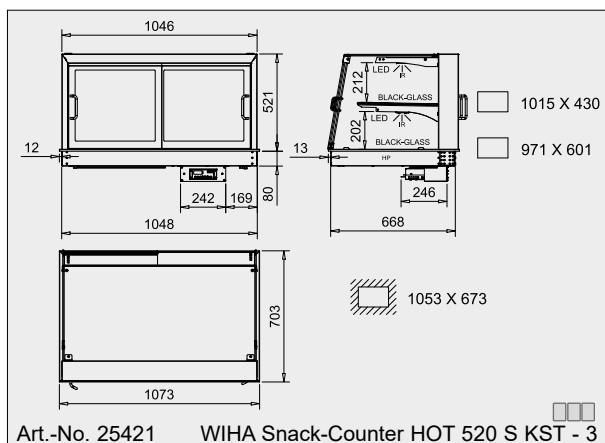
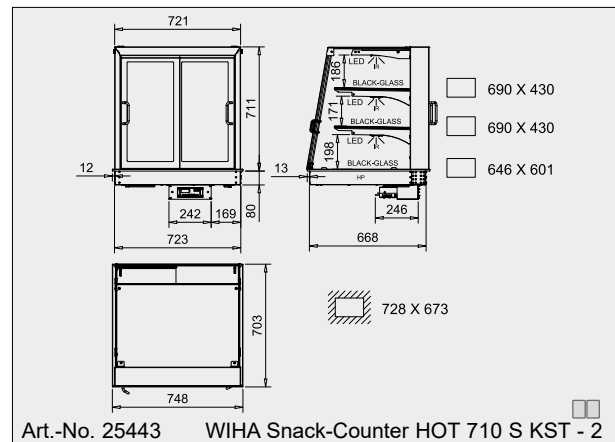
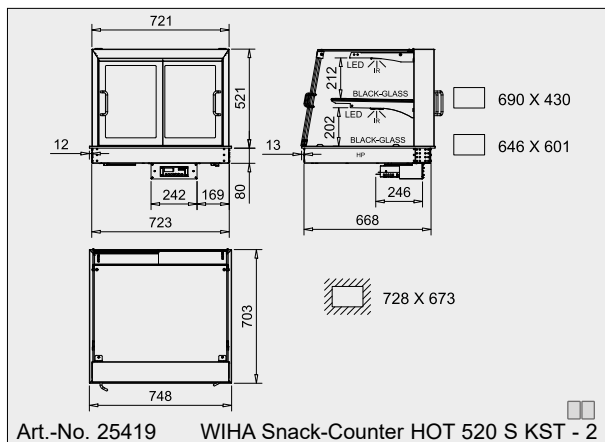
For even heating and for good illumination, a heat bridge with protected quartz heat radiators and protected LED lighting (warm colour reproduction, 3000 K) is mounted above each shelf. The temperature of the heat bridges and the temperature of the lower hotplate can be set digitally.  
The digital thermostat for the hotplate and for the infrared heat radiators is housed in an installation housing that is easy to maintain. Alternatively, this installation housing can also be mounted in a counter panel (cable length approx. 1 m).

### Version DT:

On the service side with wing doors made of insulating glass.

### Otherwise:

On the service side with sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".





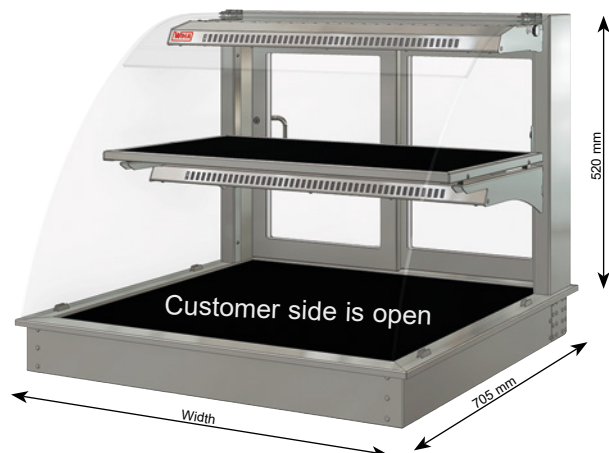
## 9. Display Cases – heated




for keeping food warm



### Snack-Counter HOT 520/710 KO







Heated display case with hotplate for a dry heat – self-service version, the customer side is open



Snack-Counter HOT 520 KO	1 intermediate level			Width [mm]	Connection
	 round	 angular	 slanted		
Self-service version Height glass top 520 mm					
Snack-Counter HOT 520 KO - DT 1.5 **	25643	25644	25645	587	230V/1.65kW
Snack-Counter HOT 520 KO - 2 *	25459	25463	25467	750	230V/2.05kW
Snack-Counter HOT 520 KO - DT 2 **	25460	25464	25468	750	230V/2.05kW
Snack-Counter HOT 520 KO - 3	25461	25465	25469	1075	230V/2.75kW
Snack-Counter HOT 520 KO - 4	25462	25466	25470	1400	400V/3.55kW

\* The maximum opening width is approx. 277 mm due to the sliding door.

\*\* The operator side has wing doors instead of sliding doors.

Snack-Counter HOT 710 KO	1 intermediate level			Width [mm]	Connection	2 intermediate levels			Width [mm]	Connection
	 round	 angular	 slanted			 round	 angular	 slanted		
Self-service version Height glass top 710 mm										
Snack-Counter HOT 710 KO - DT 1.5 **	25646	25647	25648	587	230V/1.65kW	25649	25650	25651	587	230V/2.11kW
Snack-Counter HOT 710 KO - 2 *	25471	25475	25479	750	230V/2.05kW	25483	25487	25491	750	230V/2.7kW
Snack-Counter HOT 710 KO - DT 2 **	25472	25476	25480	750	230V/2.05kW	25484	25488	25492	750	230V/2.7kW
Snack-Counter HOT 710 KO - 3	25473	25477	25481	1075	230V/2.75kW	25485	25489	25493	1075	400V/3.7kW
Snack-Counter HOT 710 KO - 4	25474	25478	25482	1400	400V/3.55kW	25486	25490	25494	1400	400V/4.85kW

\* The maximum opening width is approx. 277 mm due to the sliding door.

\*\* The operator side has wing doors instead of sliding doors.

#### Special Accessories

	Art.-No.
Price label rail glass shelf GN 1.5	14000
Price label rail glass shelf GN 2	14001
Price label rail glass shelf GN 3	14002
Price label rail glass shelf GN 4	14003
Price label rail lower display area GN 1.5	14004
Price label rail lower display area GN 2	14005
Price label rail lower display area GN 3	14006
Price label rail lower display area GN 4	14007

#### Description

Heated display case with hotplate to keep packaged food warm.  
The merchandise displays are made of toughened black glass.  
The temperature is adjustable from approx. 30°C to approx. 75°C.  
The customer side is open. Available with rounded, angular or slanted glass construction made of safety glass.  
The operator side has sliding doors or wing doors.  
All display levels are equipped with a heat bridge and LED lighting.  
The intermediate shelves are equipped with a hotplate under the toughened black glass.

Commercial product for the installation in stationary food and service counter.

## Design

Inner surfaces and heat radiator are entirely made of stainless steel 1.4301 with ground surface.  
The customer side is open. The side glass panes are made of safety glass.

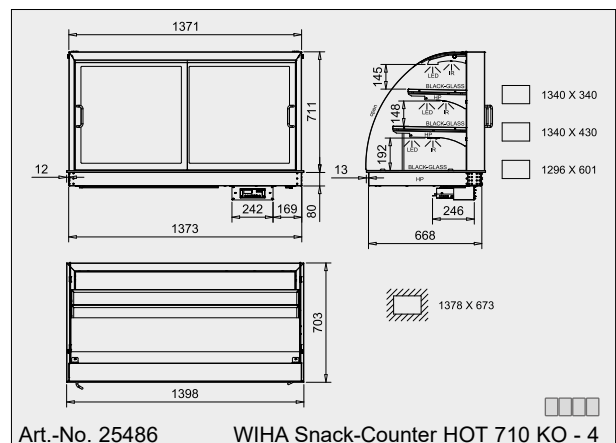
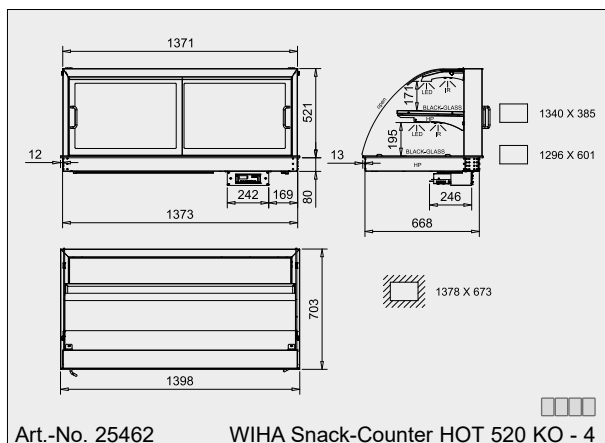
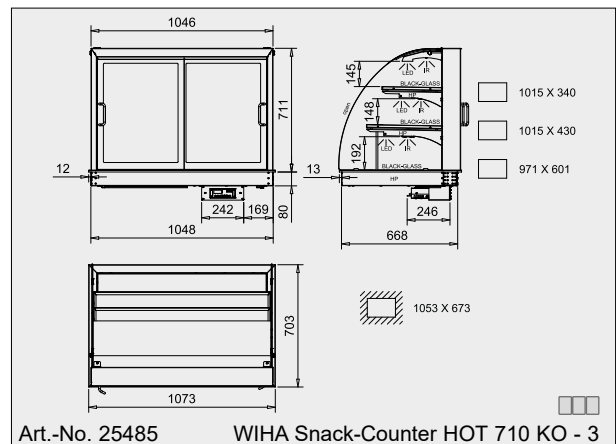
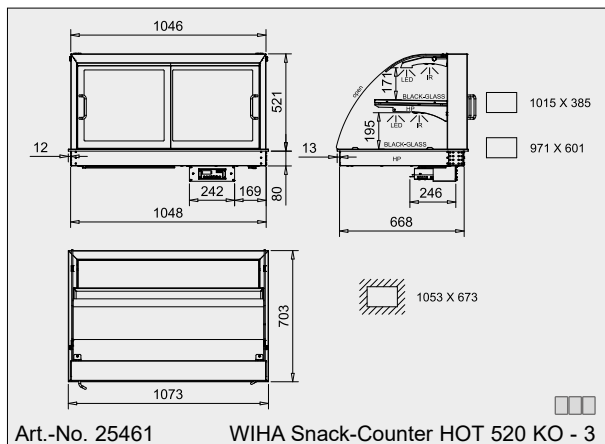
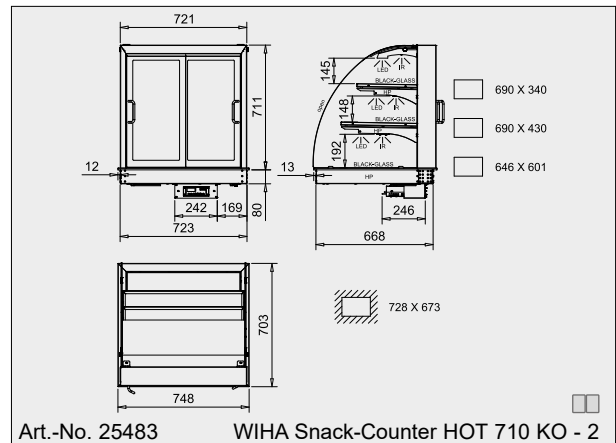
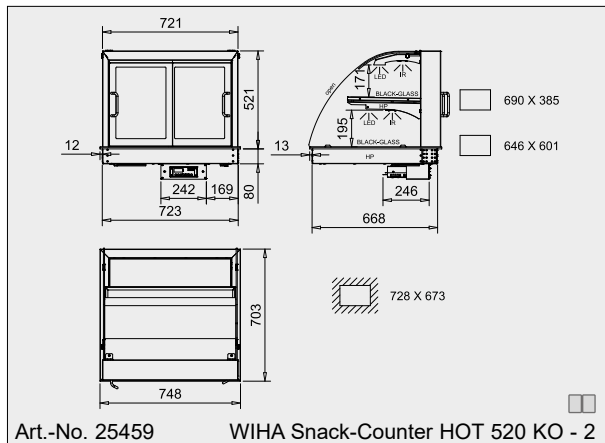
For even heating and for good illumination, a heat bridge with protected quartz heat radiators and protected LED lighting (warm colour reproduction, 3000 K) is mounted above each shelf. The temperature of the heat bridges and the temperature of the lower hotplate can be set digitally.  
The digital thermostat for the hotplate and for the infrared heat radiators is housed in an installation housing that is easy to maintain. Alternatively, this installation housing can also be mounted in a counter panel (cable length approx. 1 m).

### Version DT:

The operator side has wing doors made of insulating glass.

### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## 9. Display Cases – heated

for keeping food warm

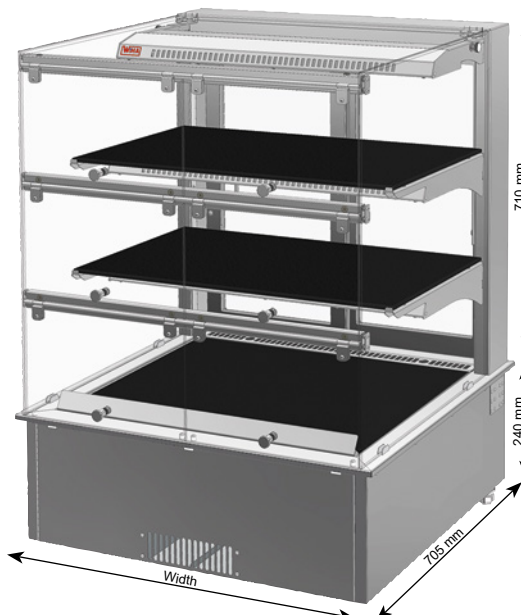


### Snack-Counter STEAM 520/710 SB

Heated display case with circulating air heating and STEAM technology. Self-service version, the customer side has self-service flaps made of toughened safety glass.

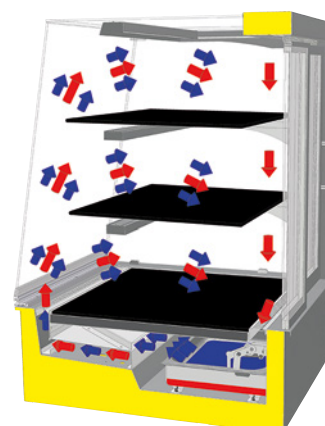


You will find the special accessories on page 272.









**Unique! Heated display case with even circulating air and adjustable humidity**







- Adjustable humidity (6 steps) for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful circulating air heater for even temperature distribution
- Quick reheating after opening the doors
- No or very slight fogging of the glass panes even at higher humidity
- Easy cleaning of the removable humidifier tray
- Good illumination of the merchandise room thanks to temperature-resistant lighting
- For the version with tank/pump system:  
No water connection or drain required!
- Temperature can be adjusted digitally up to approx. 75°C
- Merchandise displays are made of toughened black glass



**9**  
Heated  
Display Cases

Snack-Counter STEAM 520 SB	Tank/Pump System 1 intermediate level			Fixed Water Connection 1 intermediate level			Width [mm]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted		
Self-service version Height glass top 520 mm								
Snack-Counter STEAM 520 SB - DT 1.5 **	26640	26644	26648	33362	33363	33364	587	230V/2.9kW
Snack-Counter STEAM 520 SB - 2 *	26641	26645	26649	26652	26655	26658	750	230V/2.9kW
Snack-Counter STEAM 520 SB - DT 2 **	26642	26646	26650	26653	26656	26659	750	230V/2.9kW
Snack-Counter STEAM 520 SB - 3	26643	26647	26651	26654	26657	26660	1075	230V/2.9kW

\* The maximum opening width is approx. 277 mm due to the sliding door.  
\*\* The operator side has wing doors instead of sliding doors.

Snack-Counter STEAM 710 SB	Tank/Pump System 2 intermediate levels			Fixed Water Connection 2 intermediate levels			Width [mm]	Connection
	 round	 angular	 slanted	 round	 angular	 slanted		
Self-service version Height glass top 710 mm								
Snack-Counter STEAM 710 SB - DT 1.5 **	26402	26410	26418	33365	33366	33367	587	230V/2.9kW
Snack-Counter STEAM 710 SB - 2 *	26403	26411	26419	26661	26664	26667	750	230V/2.9kW
Snack-Counter STEAM 710 SB - DT 2 **	26404	26412	26420	26662	26665	26668	750	230V/2.9kW
Snack-Counter STEAM 710 SB - 3	26405	26413	26421	26663	26666	26669	1075	230V/3.0kW

\* The maximum opening width is approx. 277 mm due to the sliding door.  
\*\* The operator side has wing doors instead of sliding doors.

### Description

Heated display case with circulating air heating for keeping all types of food warm. For optimal product quality, the inside temperature is adjustable from 40 to 75 °C and the humidity in 6 steps.

The steam generator operates fully automatically.

The merchandise areas are made of toughened black glass.

The customer side has self-service flaps and a rounded, angular or slanted glass construction made of safety glass.

All display levels are equipped with a temperature-resistant lighting (warm colour reproduction).

All components are easily accessible for maintenance and cleaning.

**Keep warm temperature > 65 °C (at room temperature > 20 °C).**

Commercial product for the installation in stationary food and service counter.

### Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface.

On the customer side with self-service flaps (self-closing) made of safety glass.

The side glass panes are also made of safety glass.

The heating is made by a powerful circulating air heater blower.

The steam generator operates fully automatically and is equipped with an automatic water filling system. The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

#### Version "Tank/Pump System"

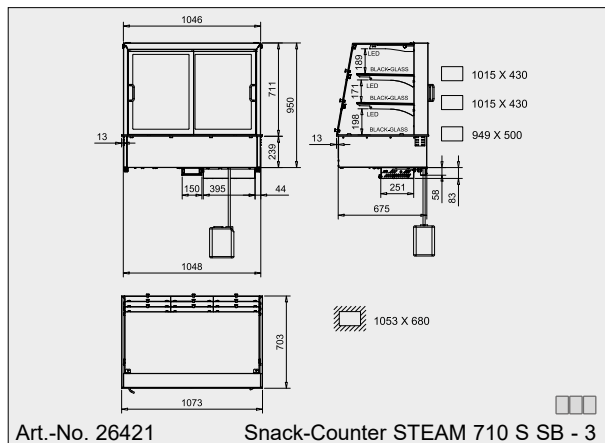
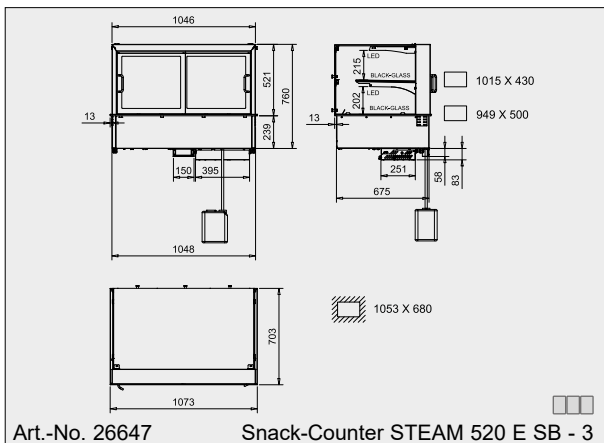
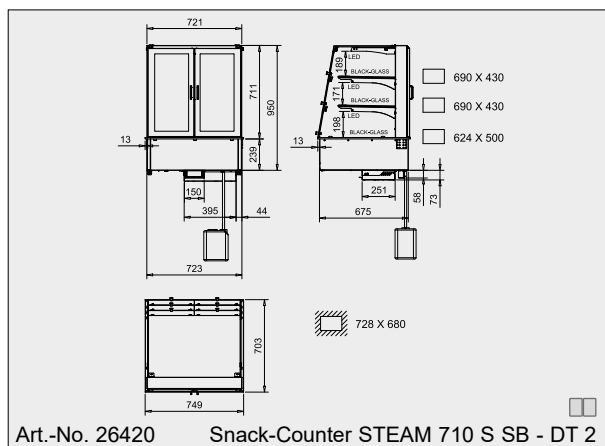
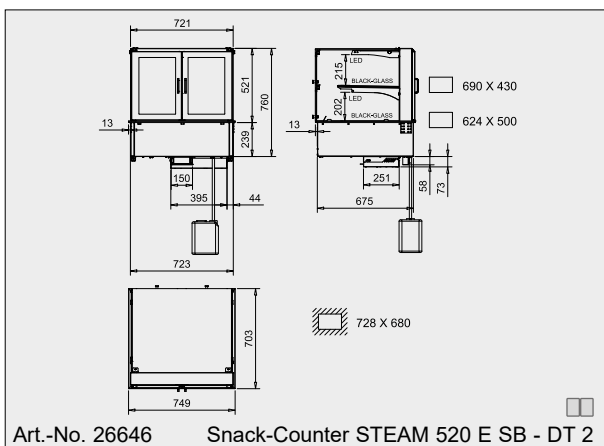
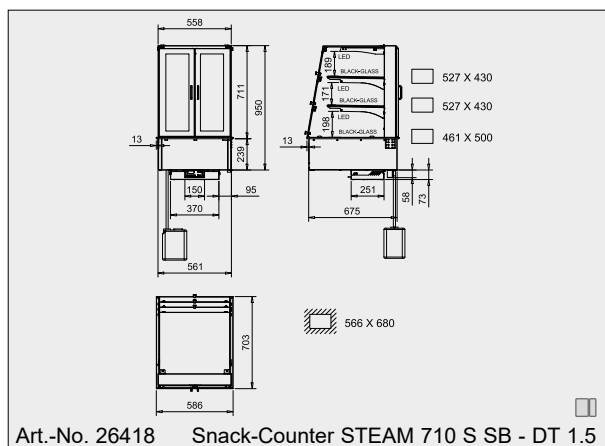
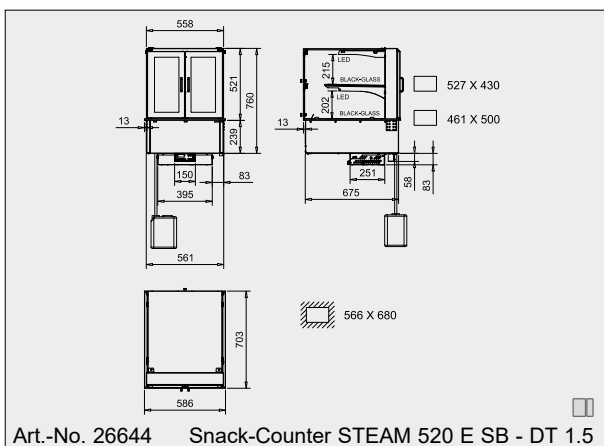
The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

#### Version "Fixed Water Connection"

The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread).

Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

The drain must be connected by the customer via drain trap and funnel outlet.



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 9. Display Cases – heated

for keeping food warm



### Snack-Counter STEAM 520/710 SB-EHB

For hot snacks – the food can be easily taken out with one hand!



**Preferred application:**  
Hot snacks, pizza, baguettes, strudel, tarte flambée, sausage roll, pastry, etc.



#### Self-service heated display case for one-hand operation

- Self-service flaps opening downwards
- The steam addition can be adjusted in 6 steps for an optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful circulating air heater for even temperature distribution
- No or very slight fogging of the glass panes even at higher humidity
- Easy to clean thanks to the removable humidifier tray
- Temperature-resistant LED lighting with a warm light colour
- Wing door hinge on the operator side can be changed
- No water connection or drain required!

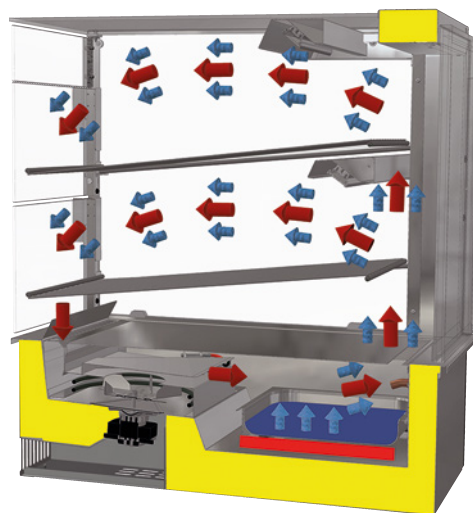
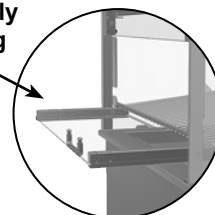
Only one hand is required to remove goods from this heated display case. This makes it particularly suitable for small self-service counter systems without a tray slide.

A tray or a packaging bag can be held in one hand, and the goods can be removed with the other hand.

#### Optimal presentation and long-lasting freshness of the goods

Your products are attractively presented in the Snack-Counter STEAM SB-EHB heated display case. The mild air circulation ensures an even temperature distribution. With a lower water pan, a humid climate is generated for long-lasting freshness of the goods. The products stay fresh and appetizing due to the damp climate. The temperature is adjustable from 40 °C to 80 °C.


The goods can be easily taken out after opening the flap!




#### Increase of sales by means of self-service!

The display case Snack-Counter STEAM SB-EHB is especially optimized for the self-service concept in petrol station shops, kiosks, self-service bakery shops and shops in train stations.

The appetizing snacks for in-between meals, such as warm, filled croissants or baguettes and sandwiches, can be easily taken out and inserted into a packaging bag with one hand by the customer.

<b>Snack-Counter STEAM 520 SB-EHB</b>					
Self-service version Height glass top	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter STEAM 520 SB-EHB - DT 1.5	8070	587	705	520	230V/2.5kW

<b>Snack-Counter STEAM 710 SB-EHB</b>					
Self-service version Height glass top 710 mm	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter STEAM 710 SB-EHB - DT 1.5	8082	587	705	710	230V/2.7kW

**Tip:**  
Matching refrigerated display cases are  
on page 213.

## Description

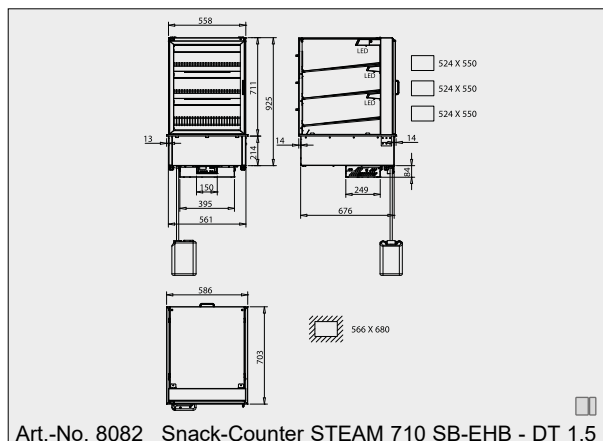
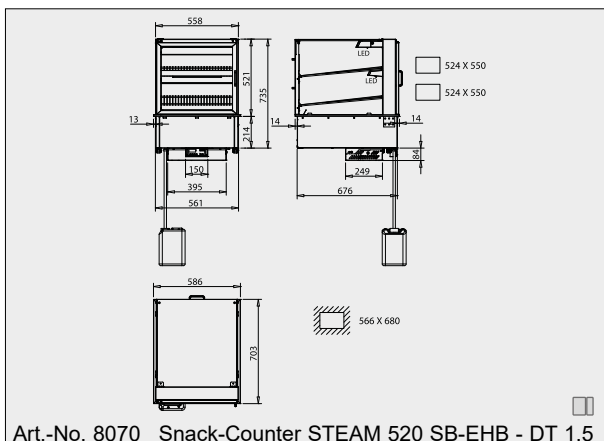
Heated display case with air circulation function and adjustable steam addition to keep food warm. The customer side is equipped with self-service flaps, opening downwards. The operator side has a wing with changeable door hinge. The merchandise grids can be set at an angle, which means better presentation. Temperature is adjustable from 40°C to 80°C, the steam addition is adjustable in 6 steps. Fully automatic steam generator with tank/pump system for automatic water filling. Commercial product for the installation in stationary food and service counter.

The steam generator operates fully automatically and is equipped with a tank/pump system and an automatic water filling system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling. The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher. An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

## Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface. The glass panes are made of safety glass. The heating is made by a powerful circulating air heater blower.

**Version DT 1.5:**  
The operator side has wing doors made of insulating glass, door hinge changeable.



## 9. Display Cases – heated

for keeping food warm

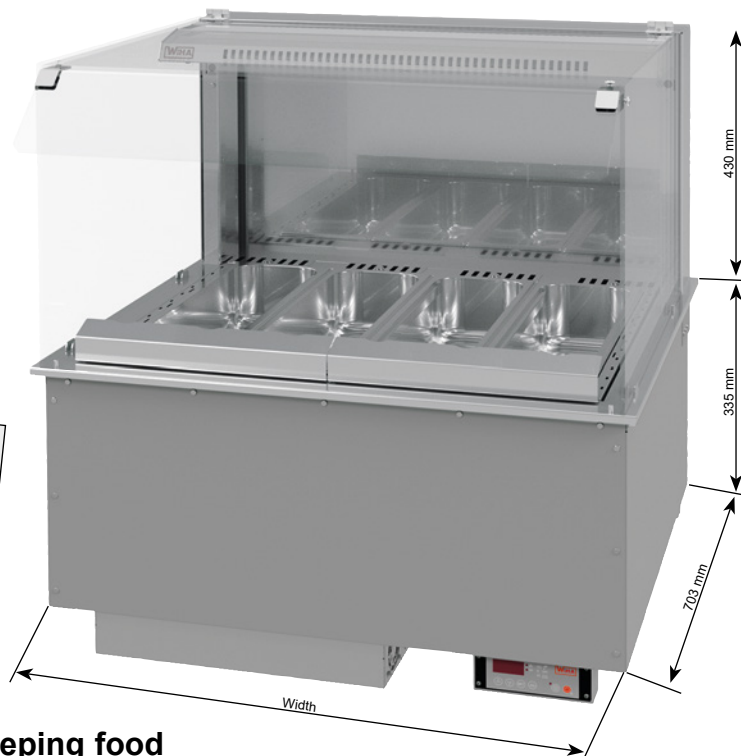


### Snack-Counter STEAM 430 KO-VT-RG

Heated display case for self-service with hotplate, heat radiator and STEAM technology – open on customer side, rear panel closed



**Tip:**  
This heated display case can be perfectly combined with the refrigerated display case Snack-Counter 430 KO-VT-RG on page 219.



#### Heated display case for keeping food fresh longer

- Steam addition adjustable in 6 steps for an optimal product quality
- Optical duplication of the goods by the mirrored rear panel
- Perfect illumination of the merchandise room by a temperature-resistant lighting (warm colour reproduction)
- Fully automatic steam generator with tank/pump system for automatic water filling
- Climate control slider for adjusting the humidity distribution
- Easy cleaning: fold-up hotplate and removable humidifier tray
- For the version with tank/pump system: No water connection or drain required!
- Also usable without heat as a neutral illuminated display case



You will find the special accessories on page 272.

Snack-Counter STEAM 430 KO-VT-RG	Tank/Pump System	Fixed Water Connection				
Self-service version Height glass top 430 mm	angular	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter STEAM 430 KO-VT-RG - 1.5	33215	---	605	705	430	230V/2.05 kW
Snack-Counter STEAM 430 KO-VT-RG - 2	33216	33219	780	705	430	230V/2.65 kW
Snack-Counter STEAM 430 KO-VT-RG - 3	33217	33220	1120	705	430	400V/3.55 kW
Snack-Counter STEAM 430 KO-VT-RG - 4	33218	33221	1460	705	430	400V/4.2 kW

Delivery includes water tank, removable GN holding frame, GN divider bars and ladle holder.

### Description

Heated display case for self-service with deepened pan and closed rear panel with mirror for an optical multiplication the goods. The customer side is open and with angular glass construction made of safety glass. Suitable for all types of food. For optimal product quality, the basic heat, the infrared heat and the humidity are each adjustable in 6 steps.

The mirrored rear panel gives the customer the optical impression of a duplication of the food. The steam generator operates fully automatically.

Perfect illumination of the merchandise room by a temperature-resistant LED lighting (warm colour reproduction). GN containers and GN trays with a depth of up to 100 mm can be inserted in the holding frame. More separation for smaller GN containers can be achieved with additional separator bars (fixed) that hold the GN container safely in place.

All components are easily accessible for maintenance and cleaning.

**Keep warm temperature > 65 °C (at room temperature > 20 °C).**

Commercial product for the installation in stationary food and service counter.

### Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface. All glasses are made of safety glass. For storage of spoons and ladles, a ladle holder is supplied, which can be mounted on the customer side.

The heating is made by a powerful large-area heating plate and a powerful quartz radiator with medium and long-wave infrared radiation. The heating plate can be easily folded up for cleaning the interior and is self-holding in the open position.

The steam generator operates fully automatically and is equipped with an automatic water filling system. The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

The service-friendly controller can be folded down so that all test points are easily accessible. The heating systems are manufactured in modular construction and can be easily replaced.

#### Version "Tank/Pump System"

The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

Delivery includes water tank with pump system.

#### Version "Fixed Water Connection"

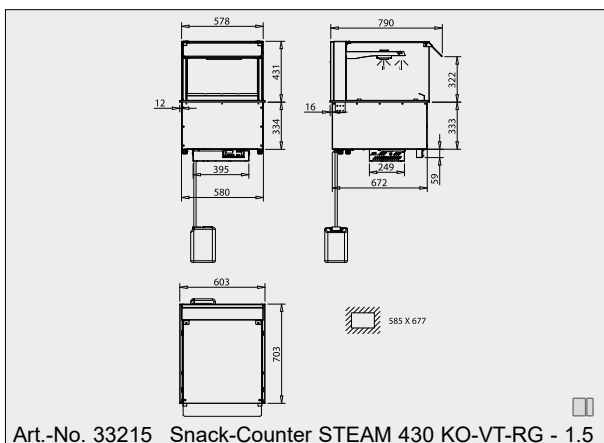
The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread).

Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

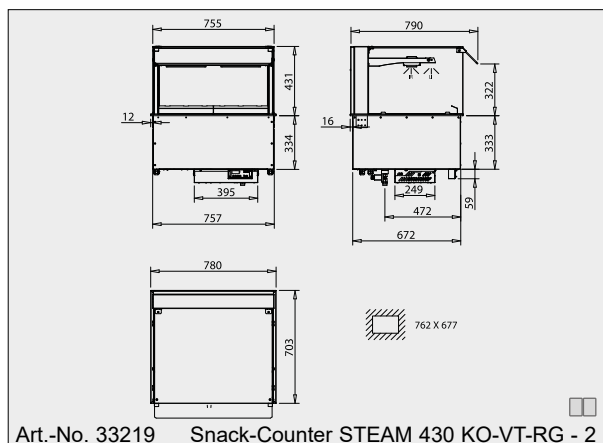
The drain must be connected by the customer via drain trap and funnel outlet.

Delivery includes:

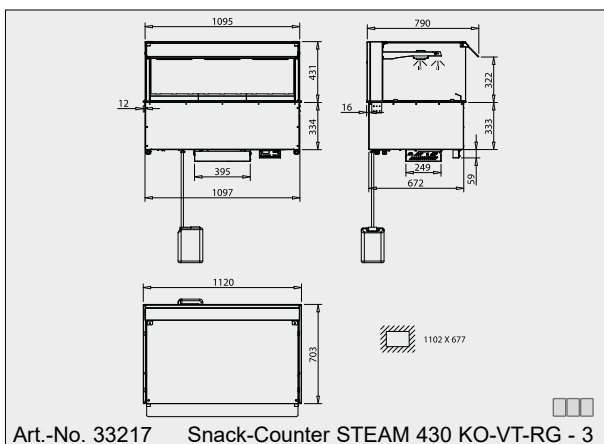
- GN holding frame with perforation for mounting GN containers (100 mm deep)
- Separator bars for GN 2/4
- Climate control slider for adjusting the humidity distribution
- Ladle holder for the customer side



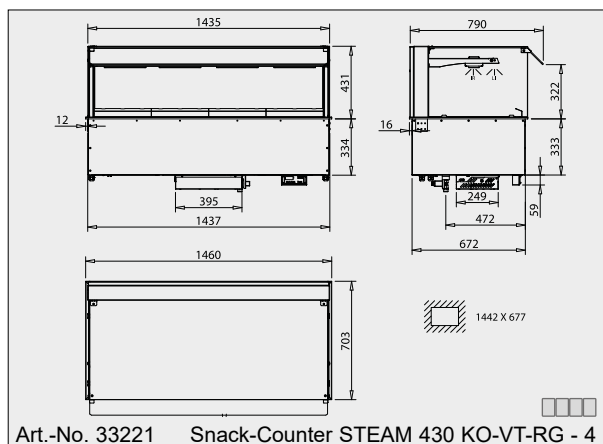
Art.-No. 33215 Snack-Counter STEAM 430 KO-VT-RG - 1.5



Art.-No. 33219 Snack-Counter STEAM 430 KO-VT-RG - 2



Art.-No. 33217 Snack-Counter STEAM 430 KO-VT-RG - 3



Art.-No. 33221 Snack-Counter STEAM 430 KO-VT-RG - 4

More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



## 9. Display Cases – heated

for keeping food warm



### Accessories – Snack-Counter STEAM MULTI

#### Cutting Board

for SnackCounter STEAM MULTI

	<u>Art.-No.</u>
Size 1 GN	33272
Size 1.5 GN	26431
Size 2 GN	26432
Size 3 GN	26433
Size 4 GN	26429



#### Knife Holder

for SnackCounter STEAM MULTI

Art.-No.  
26437

(Knife holder can only be used in conjunction with the cutting board.)

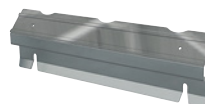


#### Price Label Rail

for SnackCounter STEAM MULTI

	<u>Art.-No.</u>
Size 1.5	26443
Size 1	26444

(2, 3 or 4 pieces are necessary for the sizes: 2 GN, 3 GN and 4 GN.)



#### Mirror Panel for SnackCounter STEAM MULTI

12 cm high for the open service side	<u>Art.-No.</u>
Mirror panel SC STEAM 1.	33273
Mirror panel SC STEAM 1.5	26440
Mirror panel SC STEAM 2	26441
Mirror panel SC STEAM 3	26442
Mirror panel SC STEAM 4	26445



#### Holding frame

for Snack-Counter STEAM MULTI for the insertion of

150 mm high GN containers	<u>Art.-No.</u>
Holding frame STEAM MULTI GN 1	
with perforation	33320
Holding frame STEAM MULTI GN 1,5	
with perforation	33321
Holding frame STEAM MULTI GN 2/3/4	
with perforation	26469

(1 piece is required for each GN 1/1)

#### GN Bars

for Snack-Counter STEAM MULTI

	<u>Art.-No.</u>
GN bar lengthwise (length 524 mm)	26427
GN bar crosswise (length 336 mm)	26428

(from size GN 2/1)

9

Heated  
Display Cases

### Accessories – Snack-Counter STEAM

#### Holder for Pots and Pans

This holding plate is designed to hold pots and pans.  
The required circular cut-out is made according to your requirements.

Art.-No.  
10727



#### Glass Plate Black

with stainless steel edge  
Size GN 1/1

Art.-No.  
10726

#### Gastro-Norm Containers

GN container made of stainless steel	<u>Art.-No.</u>
GN 1/1, depth 100 mm	2108
GN 1/2, depth 100 mm	1028
GN 2/4, depth 100 mm	3011
GN 1/3, depth 100 mm	2107
GN 1/4, depth 100 mm	2408
GN 1/6, depth 100 mm	3639

#### Gastro-Norm Containers

GN container black enamelled	<u>Art.-No.</u>
GN 1/1, depth 40 mm	10612
GN 1/1, depth 100 mm	10613
GN 1/2, depth 40 mm	10614
GN 1/2, depth 100 mm	10615
GN 2/4, depth 100 mm	10616

#### GN Containers made of Cast Aluminium with Sturdy Stainless Steel Handles

	<u>Art.-No.</u>
Cast aluminium pan with handles, GN 1/1, black, 2 cm high	10721
Cast aluminium pan with handles, GN 2/4, black, 2 cm high	10722
Cast aluminium pan with handles, GN 1/2, black, 5.5 cm high	10723
Cast aluminium pan with handles, GN 2/4, black, 5.5 cm high	10724
Cast aluminium pan with handles, GN 1/1, black, 5.5 cm high, grill surface	10725



These products are not suitable for cleaning in the dishwasher!



## Combi-Line GN

### Serve-over display cases for Gastro-Norm size

The WIHA Combi-Line GN is specially designed for food distribution counters and is based on the standard Gastro-Norm dimensions commonly used in catering technology.

- Depth of the device 705 mm
- Safety glazing (ESG) / **ECO** insulating glazing
- Angular front glass construction
- 1 or 2 adjustable intermediate levels (height of the glass construction 520 mm or 710 mm)



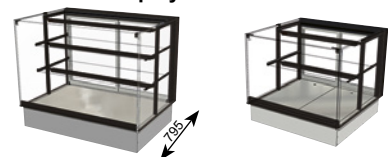
<b>Refrigerated display cases</b>	Serve-over display cases, refrigerated	Page	279
	Self-service display cases, refrigerated <b>NEW!</b>	Page	281
<b>Neutral display cases</b>	Serve-over display cases, without cooling system	Page	283
	Self-service display cases, without cooling system <b>NEW!</b>	Page	285
<b>Heated display cases</b>	Serve-over display cases, for keeping warm	Page	287
	Self-service display cases, for keeping warm <b>NEW!</b>	Page	289

## Combi-Line EN

### Serve-over display cases for Euro-Norm size

The WIHA Combi-Line EN is designed for bakery products and snacks. The merchandise display areas are suitable for Euro-Norm trays (400 mm x 600 mm).

- Depth of the device 795 mm
- Safety glazing (ESG) / **ECO** insulating glazing
- Angular front glass construction
- 1 or 2 adjustable intermediate levels (height of the glass construction 520 mm or 710 mm)



<b>Refrigerated display cases</b>	Serve-over display cases, refrigerated	Page	291
<b>Neutral display cases</b>	Serve-over display cases, without cooling system	Page	293

### WIHA-COMBI-LINE – simply exceptional!



An expressive presentation thanks to the crystal-clear transparency and colourfast CRI90 lighting are the stage for your sales success!

The special feature here is that the various refrigerated, heated and neutral display cases can be combined directly with each other. This means you do not waste any valuable counter space!

The appliances in this series are designed for the special requirements of open food.

**10**

Combi-Line  
Display Cases

The refrigerated display cases are equipped with several patents (MOVE-DOWN technology, MOVE-AWAY technology), which make cleaning much easier. The intelligent fan control IFC and the patented WIHA FRESHNESS SYSTEM (optionally available) ensure longer freshness of the products.

The heated display cases are equipped with a fully automatic steam generator (patented). This generator continuously produces hot water vapour. The water vapour is distributed evenly throughout the display case and creates a special heat climate. As a result, the goods remain appetising for longer and sell better.

The amount of water vapour can be optimally adjusted to the food thanks to the unique fine adjustment.

**NEW!**

All display cases in the Combi-Line series are now equipped **with WIHA CLOUD CONTROL as standard!** Thanks to the uncomplicated Wi-Fi connection to the WIHA cloud service, you are always optimally networked and can conveniently control and monitor your devices with your smartphone and via the internet.

**Use this stage to present your fresh goods – you are sure to be applauded!**

### Exceptionally compact

Thanks to the crystal-clear lateral insulation glass, refrigerated and heated display cases can be installed directly next to each other in a counter surface without any loss of space. The lateral insulating glass panes can simply be pulled out to the front to clean the spaces in between.

### Exceptionally transparent

The crystal-clear side insulating glass allows a clear view of the products. The high-quality light (CRI > 90) makes food look appealing and emphasises its appetising freshness.



**10**  
Combi-Line  
Display Cases

### Exceptionally hygienic

Easy, hygienic cleaning of the refrigeration units thanks to the liftable evaporator with patented MOVE-DOWN technology.

Easy, hygienic cleaning of the heated display cases thanks to the raising lift and removable steam tray.

### Exceptional product freshness

Longer product freshness in the refrigerated display cases thanks to the large evaporator surface, intelligent fan control IFC (utility model pending) and patented FRESHNESS SYSTEM (optionally available).

Longer product freshness in the heated display cases thanks to the patented, adjustable steam generator.

### Exceptionally sustainable

Recycling rate over 98 %! The environmentally friendly insulation can be separated from the metal for sustainable recycling. The refrigerant used in ready-to-plug-in cooling units is environmentally friendly propane (GWP = 1).



### Longer product freshness thanks to intelligent fan control IFC



Direct blowing causes sensitive food to dry out unnecessarily. The new intelligent WIHA fan control IFC ensures that only as much air is guided over the goods as is required for reliable cooling. This keeps the goods fresh for longer.

For this purpose, operating states such as open doors, defrosting and the degree of icing of the evaporator are recorded by a separate sensor and analysed by a microcontroller to optimise the air flow.

### Less drying out in the heated display cases thanks to STEAM technology

10

Combi-Line  
Display Cases

The patented, fully automatic steam generator continuously produces hot water vapour. The water vapour is distributed evenly throughout the display case and creates a special heat climate. The goods are protected from drying out, remain appetising for longer and sell better.

The amount of water vapour can be optimally adjusted to the food thanks to the unique fine adjustment in 6 stages.



### Advantages of the WIHA COMBI-LINE

**WIHA Advantage 1:**

Refrigerated display cases, heated display cases and neutral display cases can be arranged directly next to each other without any loss of space.

**WIHA Advantage 2:**

Crystal-clear appearance – even with complete insulating glazing.

**WIHA Advantage 3:**

Perfect illumination thanks to particularly bright and colourfast LED light (CRI > 90).

**WIHA Advantage 4:**

The front glass pane can be easily swung outwards, the side glass panes can be pulled out to the front – all areas of the glass top are easily accessible for cleaning.

**WIHA Advantage 5:**

The front sliding door can simply be folded out for easy cleaning of the space between the two sliding doors.

**WIHA Advantage 6:**

Our liftable evaporator technology ensures easy access to the pan bottom. The merchandise display can be folded upwards along with the evaporator and air baffles and is self-locking via gas pressure springs (versions: COLD EN and COLD GN).

**WIHA Advantage 7:**

The MOVE-DOWN technology makes it easy to clean the evaporator. This means that all pan areas are easily accessible for cleaning or maintenance (versions: COLD EN and COLD GN).

**WIHA Advantage 8:**

Particularly long product freshness thanks to the intelligent fan control IFC. Only as much air is guided upwards as is required for reliable cooling.

**WIHA Advantage 9:**

Food stays fresh for longer thanks to the patented WIHA FRESHNESS SYSTEM. Exposed food remains fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. The patented WIHA FRESHNESS SYSTEM contains a highly effective combination of a circulating air filter and UV disinfecting device.

**WIHA Advantage 10:**

The heated display cases “Combi-Line STEAM” have an active steam humidification, which can be set in 6 steps. The water vapour is distributed evenly throughout the display case and creates a special warm climate.

**WIHA Advantage 11: NEW!**

All display cases in the Combi-Line series are now equipped with **WIHA CLOUD CONTROL as standard!** Thanks to the uncomplicated Wi-Fi connection to the WIHA cloud service, you are always optimally networked and can conveniently control and monitor your devices with your smartphone and via the internet.

## COMBI-LINE COLD – Refrigerated Display Cases

### Description

Refrigerated display unit with circulating air for cooling cakes, tarts and snacks. On the customer side, on the sides and on top with safety glass. The insulating glass side panes are made of double safety glass with a transparent edge seal. The insulating glass side panes are made of double safety glass with a transparent edge seal. The glass shelves are height adjustable (not version SB, self-service) and can be set at an angle, which means better presentation. Easy cleaning thanks to the liftable evaporator and patented MOVE-AWAY and MOVE-DOWN technology. Longer freshness due to the intelligent fan control IFC and the patented FRESHNESS SYSTEM (optionally available). Controller equipped with WIHA CLOUD CONTROL for smart control and monitoring via the WIHA app and the internet.

#### Combi-Line COLD:

Temperature: < 7 °C at 25 °C/60 % relative humidity (climate class 3 according to DIN EN ISO 23953).

#### Combi-Line ECO COLD:

Temperature: < 5 °C at 25 °C/60 % relative humidity (climate class 3 according to DIN EN ISO 23953).

Humidity: approx. 70 % – 85 %.

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting. Insulation made of extruded polystyrene rigid foam. The exterior is made of galvanised sheet steel. Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN function) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY function).

The front glass pane, the upper glass and the glass shelves are made of safety glass. The front glass pane can be swung outwards for easy cleaning. The insulation glass side panes are made of double safety glass with a transparent edge seal. They can be pulled out to the front for cleaning. For good illumination, a protected LED light (CRI > 90, standard light colour: warm white, 3000 K) is mounted above each shelf. The mounting lip makes installation easy (DROP-IN). A digital defrosting and temperature controller is mounted beneath the cooling pan. The control panel can be removed for mounting in the counter front (cable length: approx. 1.5 m).

**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

#### Version DT:

The operator side has wing doors made of insulating glass (models DT 1.5 and DT 400: 1 hinged door; door hinge on the left as standard, can be changed).

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

The sliding doors are equipped with end position damping (Soft-Close).

#### Version SB (self-service):

With delayed closing removal flaps (Soft-Close) on the customer side for easy removal of goods. Removal flap made of toughened safety glass. The intermediate shelves can be inclined towards the customer.

#### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### Cooling Unit Model

The cooling unit is encased in a stainless-steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

## COMBI-LINE NEUTRAL – Neutral Display Cases

### Description

Illuminated built-in display case with height adjustable merchandise shelves for serve-over counter. On the customer side, on the sides and on top with safety glass. The insulating glass side panes are made of double safety glass with a transparent edge seal. The insulating glass side panes are made of double safety glass with a transparent edge seal. The glass shelves are height adjustable (not version SB, self-service) and can be set at an angle, which means better presentation. Controller equipped with WIHA CLOUD CONTROL for smart control via the WIHA app and the internet.

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. The exterior is made of galvanised sheet steel.

The front glass pane, the upper glass and the glass shelves are made of safety glass. The front glass pane can be swung outwards for easy cleaning. The insulation glass side panes are made of double safety glass with a transparent edge seal. They can be pulled out to the front for cleaning.

For good illumination, a protected LED light (CRI > 90, standard light colour: warm white, 3000 K) is mounted above each shelf. The mounting lip makes installation easy (DROP-IN). A light switch is mounted underneath the display case.

#### Version DT:

The operator side has wing doors made of insulating glass (models DT 1.5 and DT 400: 1 hinged door; door hinge on the left as standard, can be changed).

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

The sliding doors are equipped with end position damping (Soft-Close).

#### Version SB (self-service):

With delayed closing removal flaps (Soft-Close) on the customer side for easy removal of goods. Removal flap made of toughened safety glass. The intermediate shelves can be inclined towards the customer.

## COMBI-LINE STEAM – Heated Display Cases

### Description

Heated display case with circulating air heating for keeping all types of food warm. For optimal product quality, the inside temperature is adjustable from 40° to 75 °C and the humidity in 6 steps. The patented steam generator operates fully automatically. On the customer side, on the sides and on top with safety glass. The insulating glass side panes are made of double safety glass with a transparent edge seal. The glass shelves are height-adjustable (not version SB, self-service) and can be set at an angle for better presentation.

Controller equipped with WIHA CLOUD CONTROL for smart control and monitoring via the WIHA app and the internet.

Keep warm temperature > 65 °C (at room temperature > 20 °C).

Commercial product for the installation in stationary food and service counter.

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Insulation made of high-temperature resistant material. The exterior is made of galvanised sheet steel.

The heating is made by a powerful circulating air heater blower. The steam generator operates fully automatically and is equipped with an automatic water filling system. Located above the air heater blower and the steam generator is a merchandise display made of ground stainless steel, material 1.4301. For cleaning the interior of the tub, the merchandise display can be folded upwards and locked in the top position via gas pressure springs.

The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher. The insulation glass side panes are made of double safety glass with a transparent edge seal. For good illumination, a protected LED light (CRI > 90, standard light colour: warm white, 3000 K) is mounted above each shelf. The mounting lip makes installation easy (DROP-IN).

#### Version DT:

The operator side has wing doors made of insulating glass (models DT 1.5 and DT 400: 1 hinged door; door hinge on the left as standard, can be changed).

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

The sliding doors are equipped with end position damping (Soft-Close).

#### Version SB (self-service):

With delayed closing removal flaps (Soft-Close) on the customer side for easy removal of goods. Removal flap made of toughened safety glass. The intermediate shelves can be inclined towards the customer.

### Version “Tank/Pump System”

The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling. An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

### Version “Fixed Water Connection”

The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread). Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

The drain must be connected by the customer via drain trap and funnel outlet.

### Combi-Line GN COLD 520/710 BE

Present your refrigerated food perfectly



**NEW!**

With WIHA CLOUD CONTROL, more infos on page 432.

- Easy to combine
  - Very transparent design – unobstructed view of the goods
  - High-quality lighting emphasises the product freshness
  - Height-adjustable and inclinable glass shelves
  - Lifiable evaporator technology for easy cleaning
  - Coated finned evaporator
  - Patented MOVE-DOWN technology and MOVE-AWAY technology for easy cleaning
  - Longer operating life of the cooling unit LONG-LIFE
  - Longer product freshness thanks to the intelligent fan control IFC and the patented FRESHNESS SYSTEM (optionally available)
  - DROP-IN – easy installation from above
  - With WIHA CLOUD CONTROL
- For version ECO additionally:
- Energy-saving thanks to insulating glass on all sides
  - No fogging of the front glass pane!
- (At setpoint 6°C, AT=25°C / 60% relative humidity)

Combi-Line GN COLD 520 E BE Combi-Line ECO GN COLD 520 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Serve-over version Height glass top 520 mm					
Combi-Line GN COLD 520 E BE - DT 1.5	33370	33371	588	370 W	230V/325W
Combi-Line GN COLD 520 E BE - 2 *	33372	33373	750	370 W	230V/325W
Combi-Line GN COLD 520 E BE - DT 2	33374	33375	750	370 W	230V/325W
Combi-Line GN COLD 520 E BE - 3	33376	33377	1075	370 W	230V/340W
Combi-Line GN COLD 520 E BE - 4	33378	33379	1400	450 W	230V/400W
Combi-Line ECO GN COLD 520 E BE - DT 1.5	33380	33381	588	370 W	230V/325W
Combi-Line ECO GN COLD 520 E BE - 2 *	33382	33383	750	370 W	230V/325W
Combi-Line ECO GN COLD 520 E BE - DT 2	33384	33385	750	370 W	230V/325W
Combi-Line ECO GN COLD 520 E BE - 3	33386	33387	1075	370 W	230V/340W
Combi-Line ECO GN COLD 520 E BE - 4	33388	33389	1400	450 W	230V/345W

The FRESHNESS SYSTEM (circulated air disinfection) protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).

\* Max. opening width of the sliding door approx. 300 mm.

Combi-Line GN COLD 710 E BE Combi-Line ECO GN COLD 710 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Serve-over version Height glass top 710 mm					
Combi-Line GN COLD 710 E BE - DT 1.5	33390	33391	588	370 W	230V/325W
Combi-Line GN COLD 710 E BE - 2 *	33392	33393	750	370 W	230V/350W
Combi-Line GN COLD 710 E BE - DT 2	33394	33395	750	370 W	230V/350W
Combi-Line GN COLD 710 E BE - 3	33396	33397	1075	450 W	230V/380W
Combi-Line GN COLD 710 E BE - 4	33398	33399	1400	605 W	230V/540W
Combi-Line ECO GN COLD 710 E BE - DT 1.5	33400	33401	588	370 W	230V/330W
Combi-Line ECO GN COLD 710 E BE - 2 *	33402	33403	750	370 W	230V/330W
Combi-Line ECO GN COLD 710 E BE - DT 2	33404	33405	750	370 W	230V/330W
Combi-Line ECO GN COLD 710 E BE - 3	33406	33407	1075	450 W	230V/340W
Combi-Line ECO GN COLD 710 E BE - 4	33408	33409	1400	605 W	230V/420W

The FRESHNESS SYSTEM (circulated air disinfection) protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).

\* Max. opening width of the sliding door approx. 300 mm.



# 10. Display Cases – Combi-Line

## Refrigerated Display Cases



### Special Accessories

Condensate pan mounted under the cooling unit	<b>Art.-No.</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>33266</b>
Quick-connect cleaning head (On-site drain is necessary!)	<b>3815</b>
Protective machine cover type 370-605	<b>6322</b>
	<b>8179</b>

**Air cooler for operation with refrigerant CO<sub>2</sub>** **10197**  
(see page 404)

**Surcharge for exhaust air routing to the operator side**  
(This widens the base element with the cooling unit by 299 mm to the left.)  
UTB 52, 370 – 605 watts **33566**  
UTB 52, 825 watts **33567**

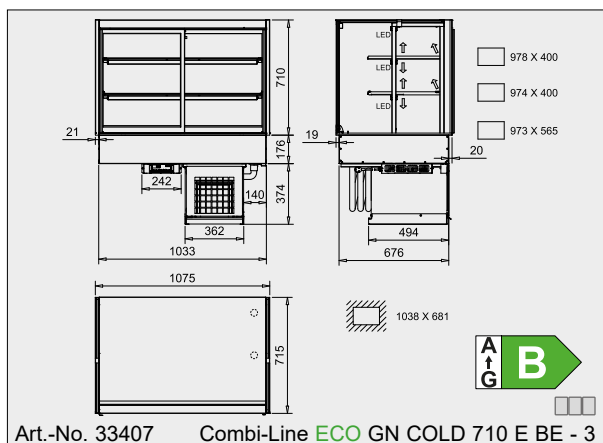
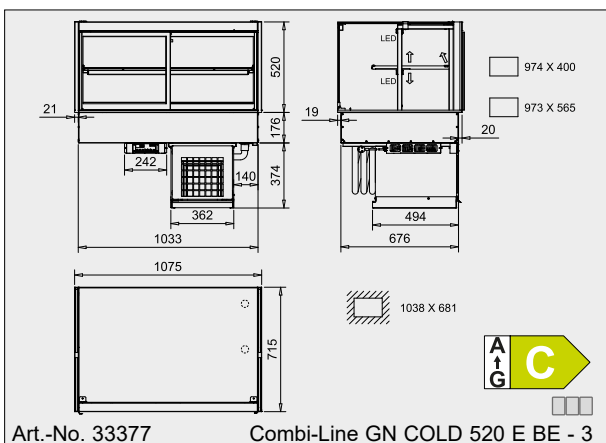
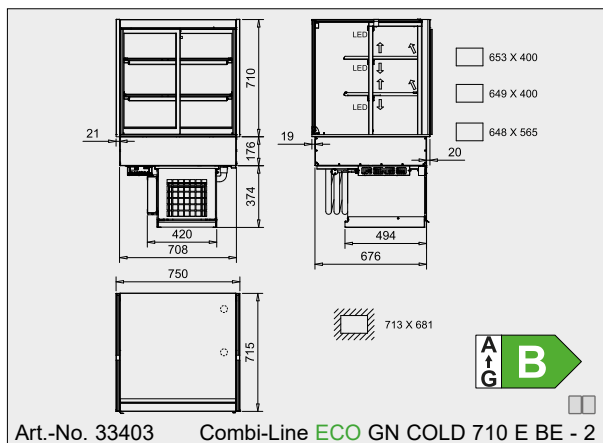
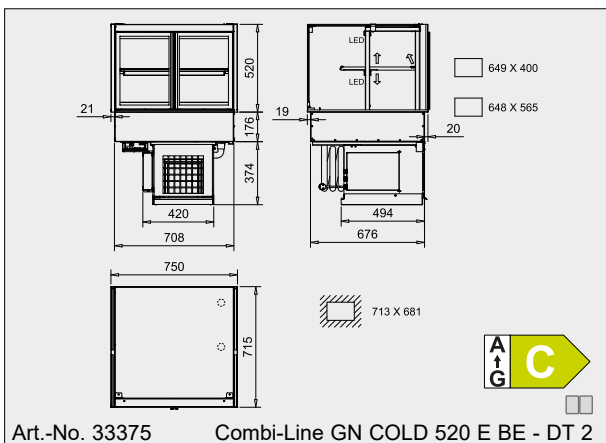
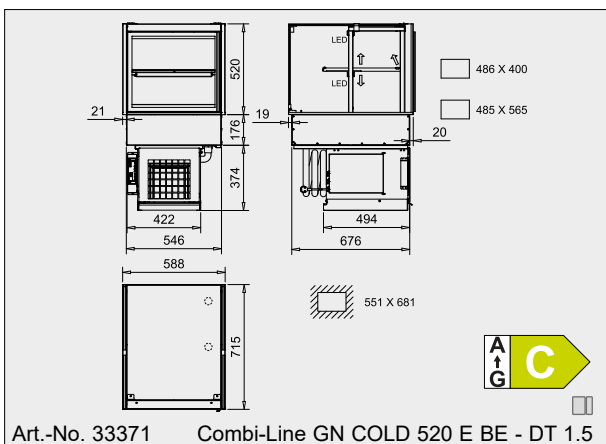
<b>Patented WIHA FRESHNESS SYSTEM 1.5</b>	<b>33476</b>
<b>Patented WIHA FRESHNESS SYSTEM 2</b>	<b>33564</b>
<b>Patented WIHA FRESHNESS SYSTEM 3</b>	<b>6061</b>
<b>Patented WIHA FRESHNESS SYSTEM 4</b>	<b>6063</b>

Price label rail w. stopper, intermediate shelf GN 1.5	<b>Art.-No.</b>
Price label rail with stopper, intermediate shelf GN 2	<b>33484</b>
Price label rail with stopper, intermediate shelf GN 3	<b>33485</b>
Price label rail with stopper, intermediate shelf GN 4	<b>33486</b>
	<b>33487</b>

Price label rail, lower display area GN 1.5	<b>11485</b>
Price label rail, lower display area GN 2	<b>11486</b>
Price label rail, lower display area GN 3	<b>11487</b>
Price label rail, lower display area GN 4	<b>11488</b>

The price label rails with stopper for the intermediate shelves can be attached to the front of the glass shelves.

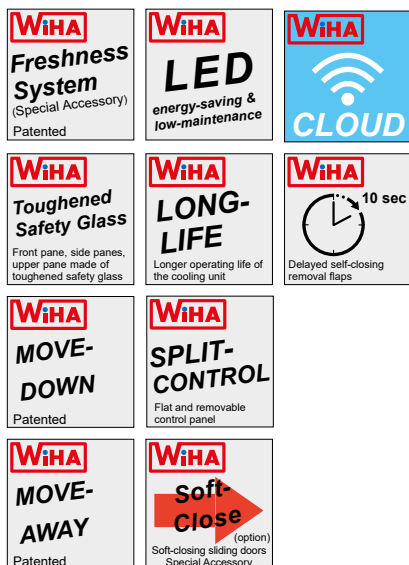
The price label rails for the lower display areas can be inserted into the tilting bearing profile.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Combi-Line GN COLD 520/710 SB

Self-service version with delayed self-closing removal flaps



**NEW!**

- Easy to combine
- Transparent and modern design
- High-quality lighting emphasises the product freshness
- Inclined glass shelves
- Liftable evaporator technology for easy cleaning
- Coated finned evaporator
- Patented MOVE-DOWN technology and MOVE-AWAY technology for easy cleaning
- Longer operating life of the cooling unit LONG-LIFE
- Longer product freshness thanks to the intelligent fan control IFC and the patented FRESHNESS SYSTEM (optionally available)
- DROP-IN – easy installation from above
- With WIHA CLOUD CONTROL: smart control and monitoring via WIHA app
- On the customer side with delayed closing removal flaps (Soft-Close)

Combi-Line GN COLD 520 E SB	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Self-service version Height glass top 520 mm					
Combi-Line GN COLD 520 E SB - DT 1.5	33507	33511	588	370 W	230V/325W
Combi-Line GN COLD 520 E SB - 2 *	33508	33512	750	370 W	230V/325W
Combi-Line GN COLD 520 E SB - DT 2	33509	33513	750	370 W	230V/325W
Combi-Line GN COLD 520 E SB - 3	33510	33514	1075	370 W	230V/340W

The FRESHNESS SYSTEM (circulated air disinfection) protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).  
\* Max. opening width of the sliding door approx. 300 mm.

Combi-Line GN COLD 710 E SB	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection
	angular	angular			
Self-service version Height glass top 710 mm					
Combi-Line GN COLD 710 E SB - DT 1.5	33515	33519	588	370 W	230V/325W
Combi-Line GN COLD 710 E SB - 2 *	33516	33520	750	370 W	230V/350W
Combi-Line GN COLD 710 E SB - DT 2	33517	33521	750	370 W	230V/350W
Combi-Line GN COLD 710 E SB - 3	33518	33522	1075	450 W	230V/380W

The FRESHNESS SYSTEM (circulated air disinfection) protective machine cover and condensate pan/drain trap are available as accessories.  
The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).  
\* Max. opening width of the sliding door approx. 300 mm.

# 10. Display Cases – Combi-Line

## Refrigerated Display Cases



### Special Accessories

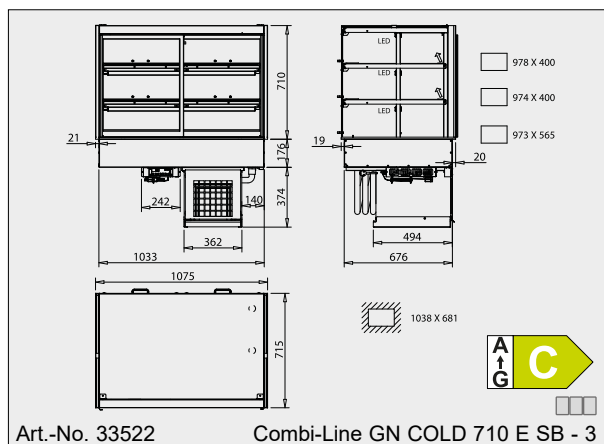
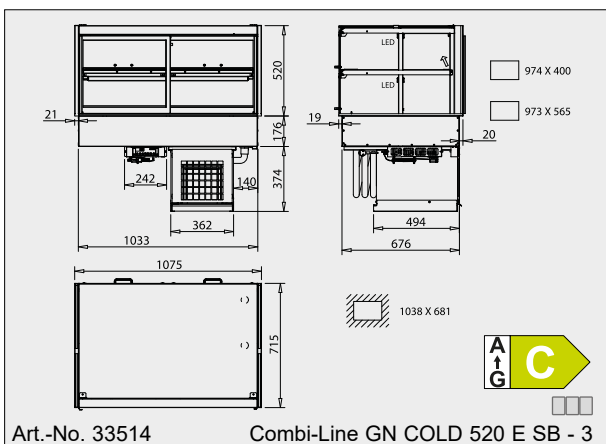
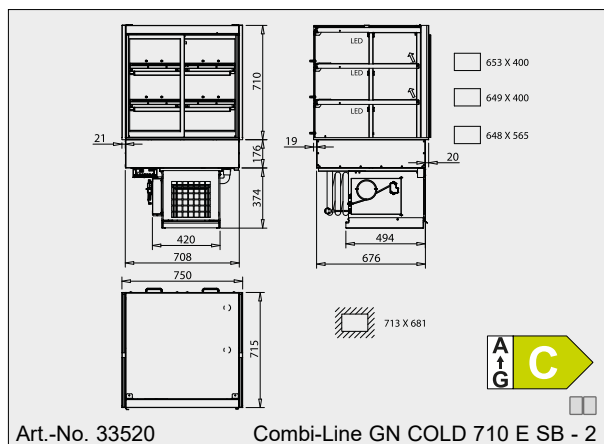
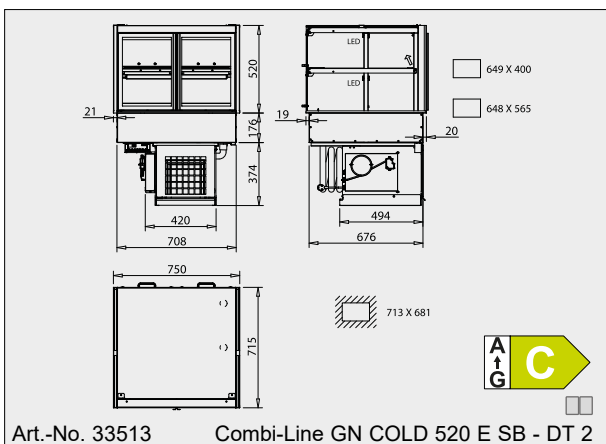
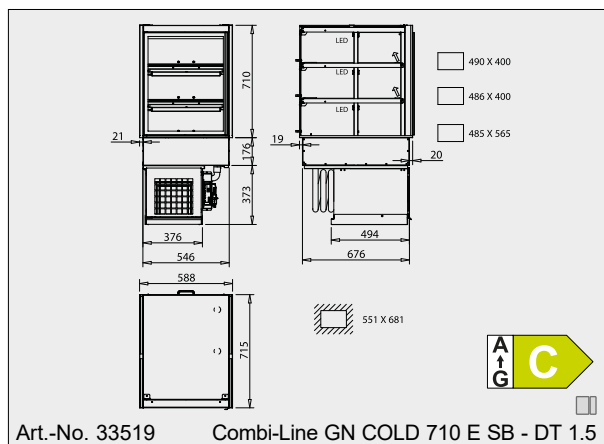
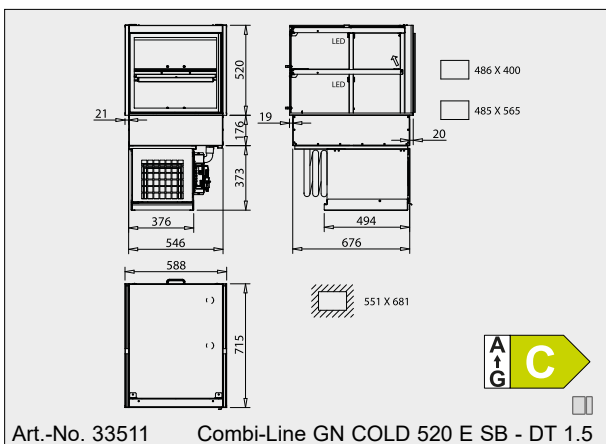
Condensate pan mounted under the cooling unit	<b>Art.-No.</b> <b>33266</b>
Drain fitting 1 1/4" for connecting to the customer's drain	<b>3815</b>
Quick-connect cleaning head (On-site drain is necessary!)	<b>6322</b>

Protective machine cover type 370–605 **8179**

**Air cooler for operation with refrigerant CO<sub>2</sub>** **10197**  
(see page 404)

<b>Surcharge for exhaust air routing to the operator side</b> (This widens the base element with the cooling unit by 299 mm to the left.)	<b>Art.-No.</b>
UTB 52, 370 – 605 watts	<b>33566</b>
UTB 52, 825 watts	<b>33567</b>

<b>Patented WIHA FRESHNESS SYSTEM 1.5</b>	<b>33476</b>
<b>Patented WIHA FRESHNESS SYSTEM 2</b>	<b>33564</b>
<b>Patented WIHA FRESHNESS SYSTEM 3</b>	<b>6061</b>



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Combi-Line GN NEUTRAL 520/710 BE

(without cooling)



**NEW!**

With **WIHA CLOUD CONTROL**,  
more infos on page 432.

- Easy to combine
- Very transparent design – unobstructed view of the goods
- High-quality lighting emphasises the product freshness
- The bottom display area can be lowered so that it can be used as a storage compartment for bread rolls, for example
- Height-adjustable and inclinable glass shelves
- DROP-IN – easy installation from above
- With **WIHA CLOUD CONTROL**: smart control via **WIHA app**

Combi-Line GN NEUTRAL 520 E BE  Serve-over version Height glass top 520 mm	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	angular			
Combi-Line GN NEUTRAL 520 E BE - DT 1.5	33410	588	230V/15W	■
Combi-Line GN NEUTRAL 520 E BE - 2 *	33411	750	230V/18W	■
Combi-Line GN NEUTRAL 520 E BE - DT 2	33412	750	230V/18W	■
Combi-Line GN NEUTRAL 520 E BE - 3	33413	1075	230V/26W	■ ■
Combi-Line GN NEUTRAL 520 E BE - 4	33414	1400	230V/36W	■ ■ ■

The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).

\* Max. opening width of the sliding door approx. 300 mm.

Combi-Line GN NEUTRAL 710 E BE  Serve-over version Height glass top 710 mm	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	angular			
Combi-Line GN NEUTRAL 710 E BE - DT 1.5	33415	588	230V/21W	■
Combi-Line GN NEUTRAL 710 E BE - 2 *	33416	750	230V/27W	■
Combi-Line GN NEUTRAL 710 E BE - DT 2	33417	750	230V/27W	■
Combi-Line GN NEUTRAL 710 E BE - 3	33418	1075	230V/39W	■ ■
Combi-Line GN NEUTRAL 710 E BE - 4	33419	1400	230V/54W	■ ■ ■

The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).

\* Max. opening width of the sliding door approx. 300 mm.



# 10. Display Cases – Combi-Line

## Neutral Display Cases



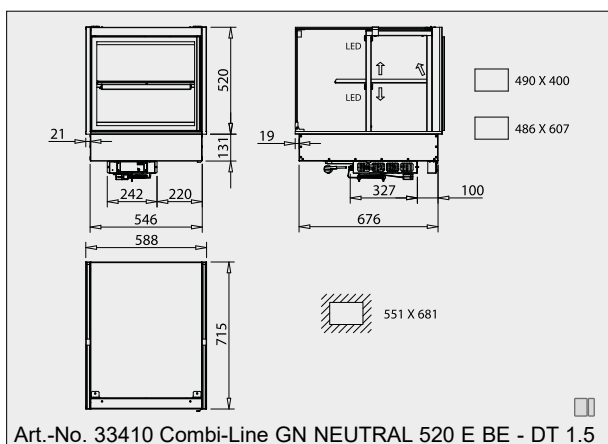
### Special Accessories

Price label rail with stopper, intermediate shelf GN 1.5	<b>33484</b>
Price label rail with stopper, intermediate shelf GN 2	<b>33485</b>
Price label rail with stopper, intermediate shelf GN 3	<b>33486</b>
Price label rail with stopper, intermediate shelf GN 4	<b>33487</b>

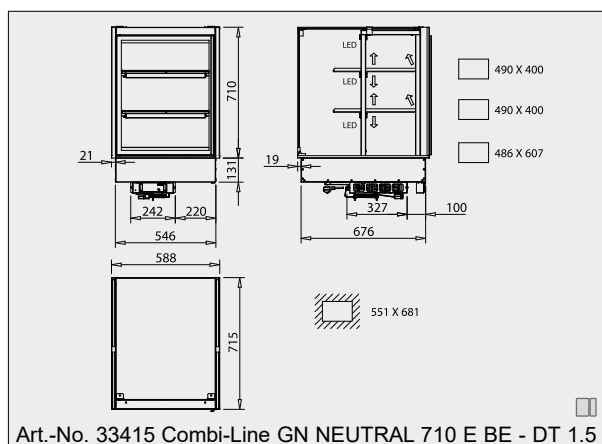
The price label rails with stopper for the intermediate shelves can be attached to the front of the glass shelves.

Price label rail, lower display area GN 1.5	<b>11485</b>
Price label rail, lower display area GN 2	<b>11486</b>
Price label rail, lower display area GN 3	<b>11487</b>
Price label rail, lower display area GN 4	<b>11488</b>

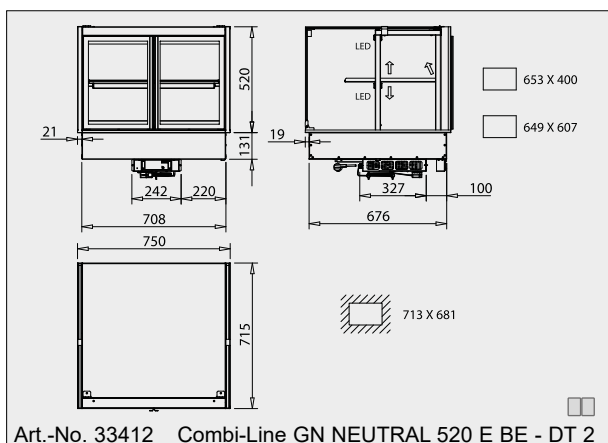
The price label rails for the lower display areas can be inserted into the tilting bearing profile.



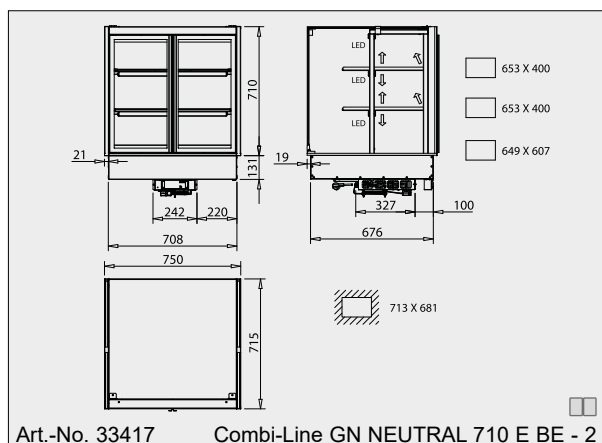
Art.-No. 33410 Combi-Line GN NEUTRAL 520 E BE - DT 1.5



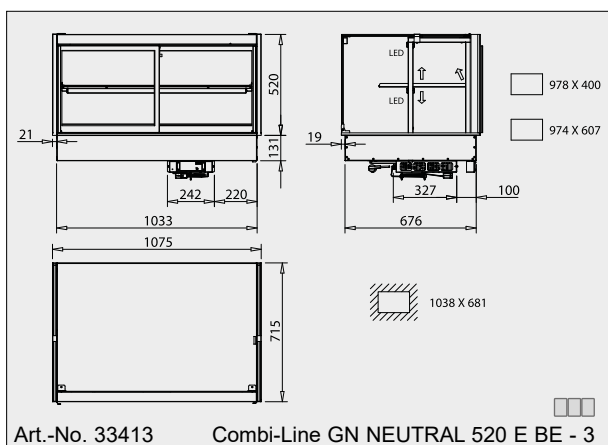
Art.-No. 33415 Combi-Line GN NEUTRAL 710 E BE - DT 1.5



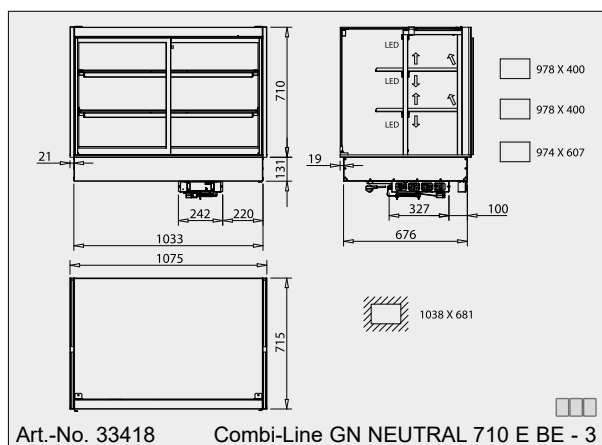
Art.-No. 33412 Combi-Line GN NEUTRAL 520 E BE - DT 2



Art.-No. 33417 Combi-Line GN NEUTRAL 710 E BE - 2



Art.-No. 33413 Combi-Line GN NEUTRAL 520 E BE - 3



Art.-No. 33418 Combi-Line GN NEUTRAL 710 E BE - 3

The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Combi-Line GN NEUTRAL 520/710 SB

Self-service version with delayed self-closing removal flaps  
(without cooling)



**NEW!**

**NEW!**

With WIHA CLOUD CONTROL, more infos on page 432.

- Easy to combine
- Transparent and modern design
- High-quality lighting emphasises the product freshness
- The bottom display area can be lowered so that it can be used as a storage compartment for bread rolls, for example
- Inclinal glass shelves
- DROP-IN – easy installation from above
- With WIHA CLOUD CONTROL: smart control via WIHA app
- On the customer side with delayed closing removal flaps (Soft-Close)

Combi-Line GN NEUTRAL 520 E SB  Self-service version Height glass top 520 mm	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	angular			
Combi-Line GN NEUTRAL 520 E SB - DT 1.5	33539	588	230V/15W	
Combi-Line GN NEUTRAL 520 E SB - 2 *	33540	750	230V/18W	
Combi-Line GN NEUTRAL 520 E SB - DT 2	33541	750	230V/18W	
Combi-Line GN NEUTRAL 520 E SB - 3	33542	1075	230V/26W	

The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).

\* Max. opening width of the sliding door approx. 300 mm.

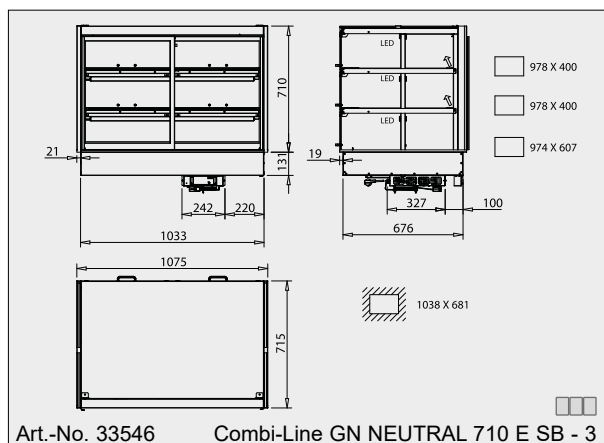
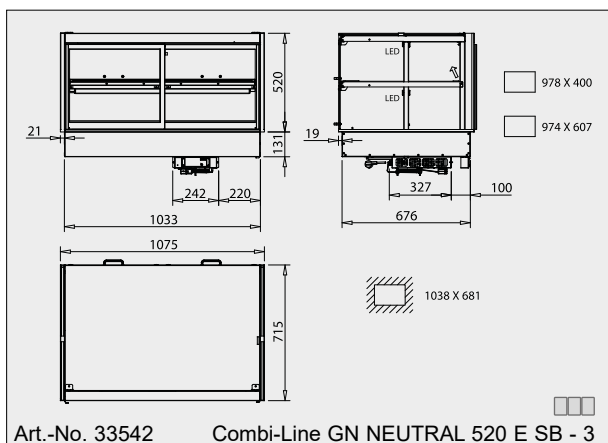
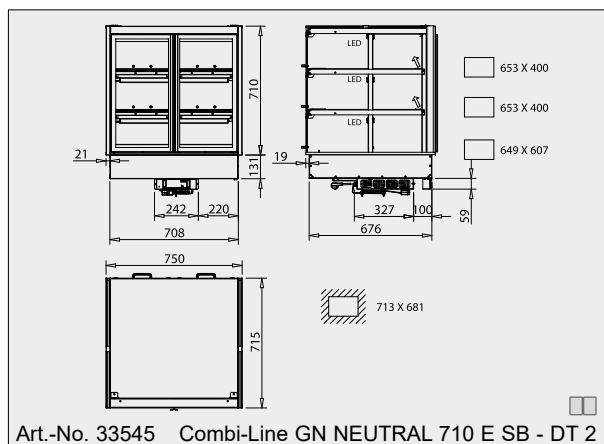
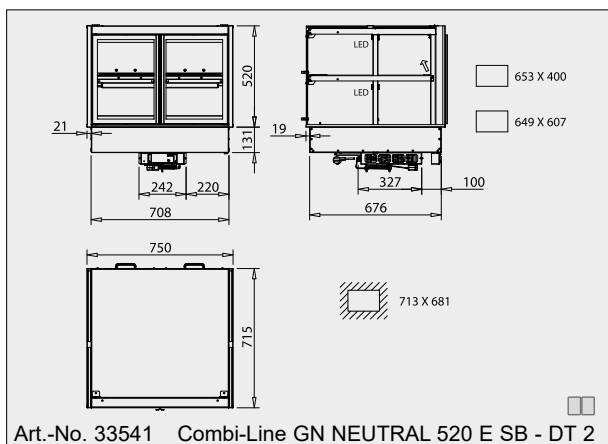
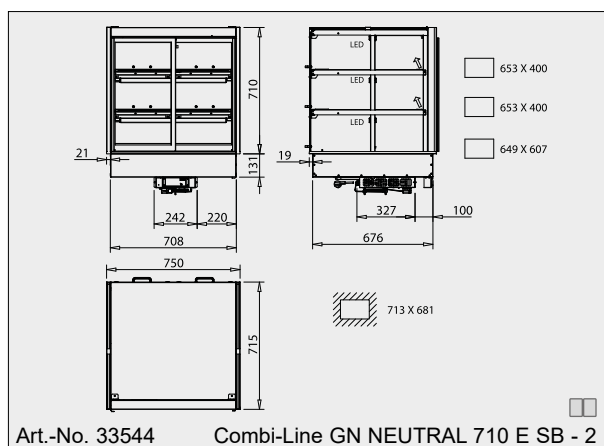
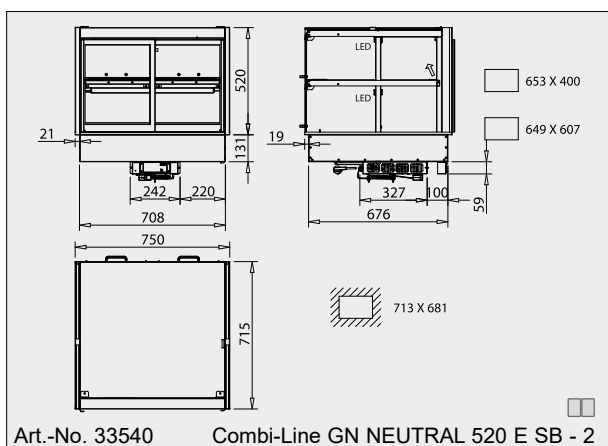
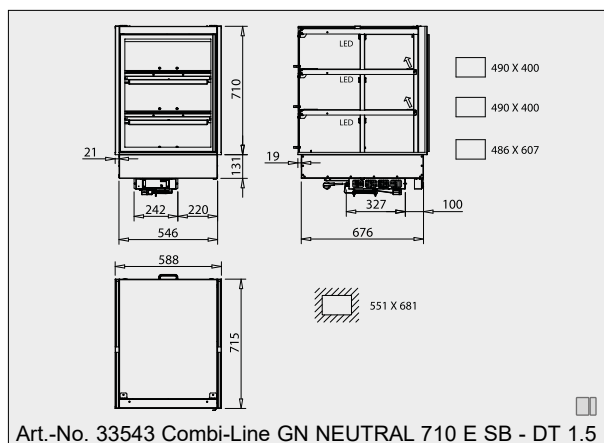
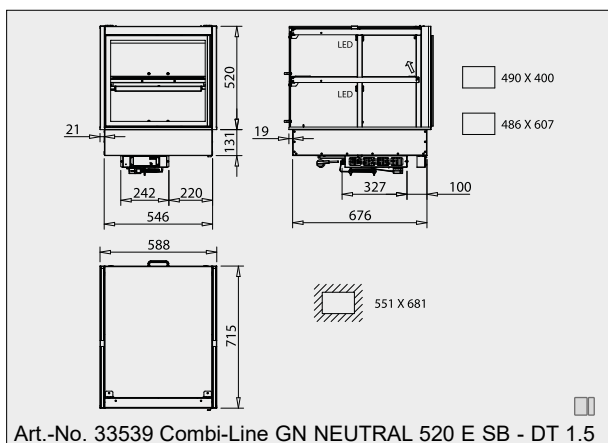
Combi-Line GN NEUTRAL 710 E SB  Self-service version Height glass top 710 mm	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	angular			
Combi-Line GN NEUTRAL 710 E SB - DT 1.5	33543	588	230V/21W	
Combi-Line GN NEUTRAL 710 E SB - 2 *	33544	750	230V/27W	
Combi-Line GN NEUTRAL 710 E SB - DT 2	33545	750	230V/27W	
Combi-Line GN NEUTRAL 710 E SB - 3	33546	1075	230V/39W	

The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).

\* Max. opening width of the sliding door approx. 300 mm.

# 10. Display Cases – Combi-Line

## Neutral Display Cases



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Combi-Line GN STEAM 520/710 BE

Heated display case with circulating air heating and STEAM technology



**NEW!**  
With WIHA CLOUD CONTROL,  
more infos on page 432.

- Easy to combine
- Very transparent design – unobstructed view of the goods
- High-quality lighting emphasises the product freshness
- Height-adjustable and inclinable glass shelves
- Adjustable humidity (6 steps) for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful circulating air heater for even temperature distribution
- No or very slight fogging of the glass panes even at higher humidity
- For the version with tank/pump system:  
No water connection or drain required
- Temperature can be adjusted digitally up to approx. 75°C
- DROP-IN – easy installation from above
- With WIHA CLOUD CONTROL: smart control and monitoring via WIHA App

**10**  
Combi-Line  
Display Cases

Combi Line GN STEAM 520 E BE	Tank/Pump System 1 intermediate level	Fixed Water Connection 1 intermediate level	Width [mm]	Connection
Serve-over version Height glass top 520 mm	angular	angular		
Combi-Line GN STEAM 520 E BE - DT 1.5	33420	33421	588	230V/2.9kW
Combi-Line GN STEAM 520 E BE - 2 *	33422	33423	750	230V/2.9kW
Combi-Line GN STEAM 520 E BE - DT 2	33424	33425	750	230V/2.9kW
Combi-Line GN STEAM 520 E BE - 3	33426	33427	1075	230V/2.9kW

The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).

\* The maximum opening width is approx. 300 mm due to the sliding door.

Combi Line GN STEAM 710 E BE	Tank/Pump System 2 intermediate levels	Fixed Water Connection 2 intermediate levels	Width [mm]	Connection
Serve-over version Height glass top 710 mm	angular	angular		
Combi-Line GN STEAM 710 E BE - DT 1.5	33428	33429	588	230V/2.9kW
Combi-Line GN STEAM 710 E BE - 2 *	33430	33431	750	230V/2.9kW
Combi-Line GN STEAM 710 E BE - DT 2	33432	33433	750	230V/2.9kW
Combi-Line GN STEAM 710 E BE - 3	33434	33435	1075	230V/3.0kW

The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).

\* The maximum opening width is approx. 300 mm due to the sliding door.



# 10. Display Cases – Combi-Line

## Heated Display Cases



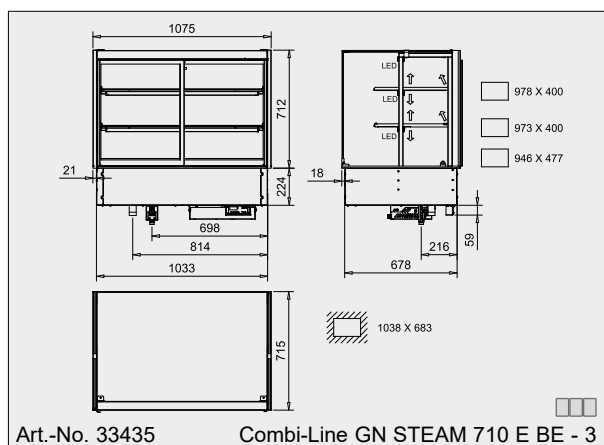
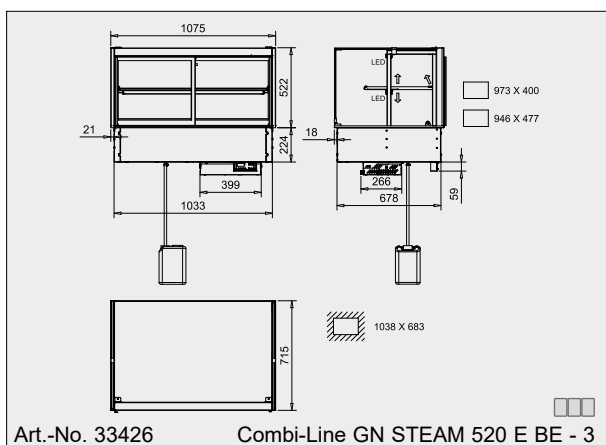
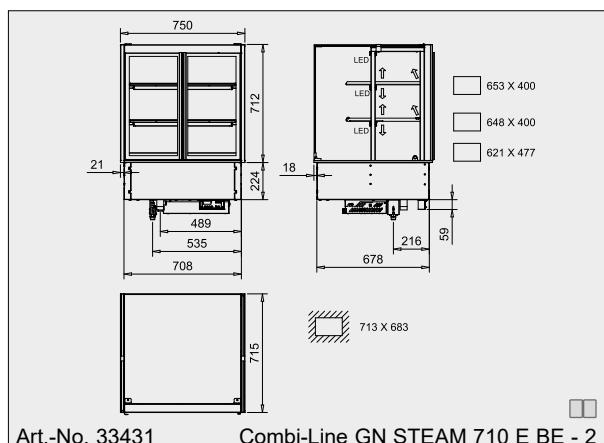
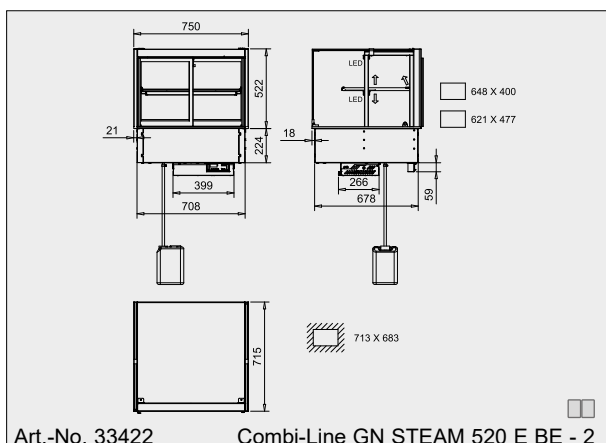
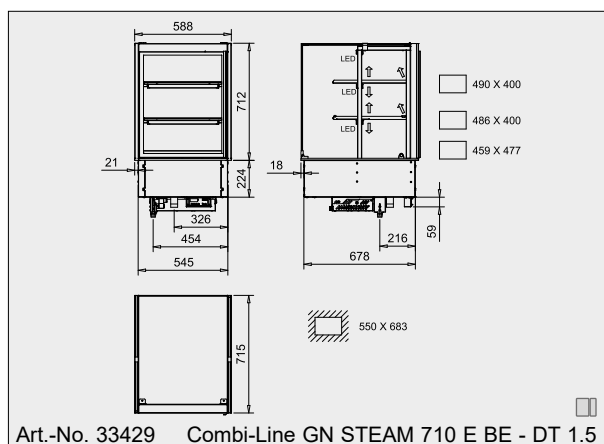
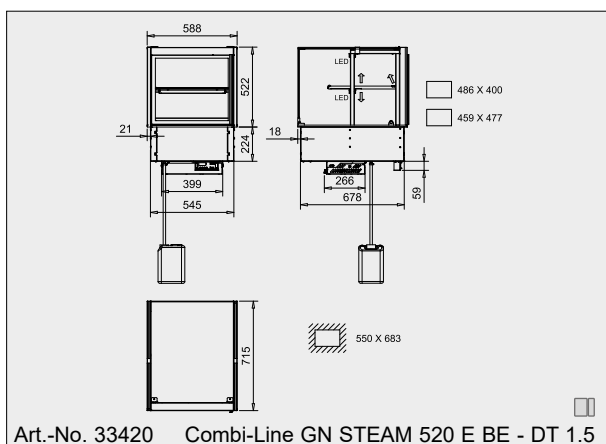
### Special Accessories

Price label rail with stopper, intermediate shelf GN 1.5 **33484**  
 Price label rail with stopper, intermediate shelf GN 2 **33485**  
 Price label rail with stopper, intermediate shelf GN 3 **33486**

The price label rails with stopper for the intermediate shelves can be attached to the front of the glass shelves.

Price label rail, lower display area GN 1.5 **11485**  
 Price label rail, lower display area GN 2 **11486**  
 Price label rail, lower display area GN 3 **11487**

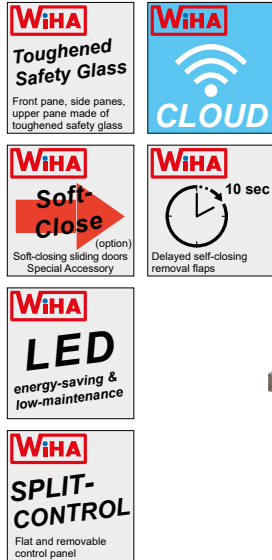
The price label rails for the lower display areas can be inserted into the tilting bearing profile.



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Combi-Line GN STEAM 520/710 SB

Heated display case with circulating air heating and STEAM technology – self-service version with delayed self-closing removal flaps



**NEW!**

**NEW!**  
With WIHA CLOUD CONTROL,  
more infos on page 432.

- Easy to combine
- Transparent and modern design
- High-quality lighting emphasises the product freshness
- Inclined glass shelves
- Adjustable humidity (6 steps) for an optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful circulating air heater for even temperature distribution
- No or very slight fogging of the glass panes even at higher humidity
- For the version with tank/pump system:  
No water connection or drain required
- Temperature can be adjusted digitally up to approx. 75°C
- DROP-IN – easy installation from above
- With WIHA CLOUD CONTROL: smart control and monitoring via WIHA app
- On the customer side with delayed closing removal flaps (Soft-Close)

**10**  
Combi-Line  
Display Cases

Combi Line GN STEAM 520 E SB	Tank/Pump System 1 intermediate level	Fixed Water Connection 1 intermediate level		
Self-service version Height glass top 520 mm	angular	angular	Width [mm]	Connection
Combi-Line GN STEAM 520 E SB - DT 1.5	33523	33527	588	230V/2.9kW
Combi-Line GN STEAM 520 E SB - 2 *	33524	33528	750	230V/2.9kW
Combi-Line GN STEAM 520 E SB - DT 2	33525	33529	750	230V/2.9kW
Combi-Line GN STEAM 520 E SB - 3	33526	33530	1075	230V/2.9kW

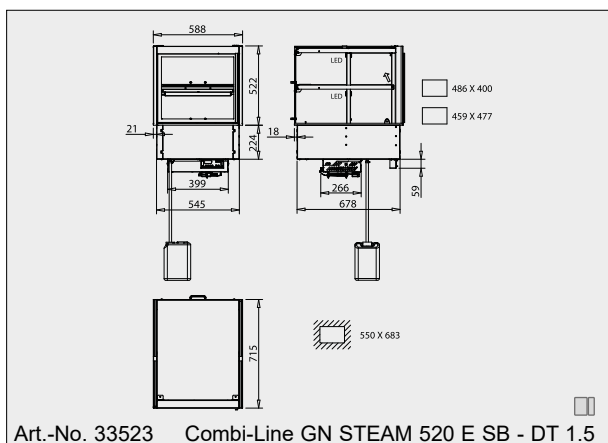
The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).  
\* The maximum opening width is approx. 300 mm due to the sliding door.

Combi Line GN STEAM 710 E SB	Tank/Pump System 2 intermediate levels	Fixed Water Connection 2 intermediate levels		
Self-service version Height glass top 710 mm	angular	angular	Width [mm]	Connection
Combi-Line GN STEAM 710 E SB - DT 1.5	33531	33535	588	230V/2.9kW
Combi-Line GN STEAM 710 E SB - 2 *	33532	33536	750	230V/2.9kW
Combi-Line GN STEAM 710 E SB - DT 2	33533	33537	750	230V/2.9kW
Combi-Line GN STEAM 710 E SB - 3	33534	33538	1075	230V/3.0kW

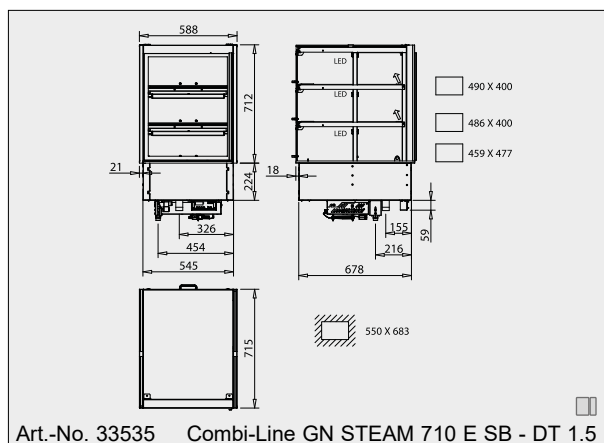
The version "DT" has wing doors on the operator side instead of sliding doors (model DT 1.5: 1 hinged door; door hinge on the left as standard, can be changed).  
\* The maximum opening width is approx. 300 mm due to the sliding door.

# 10. Display Cases – Combi-Line

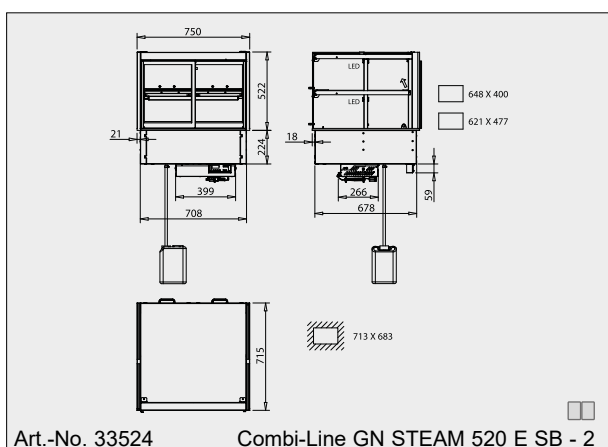
## Heated Display Cases



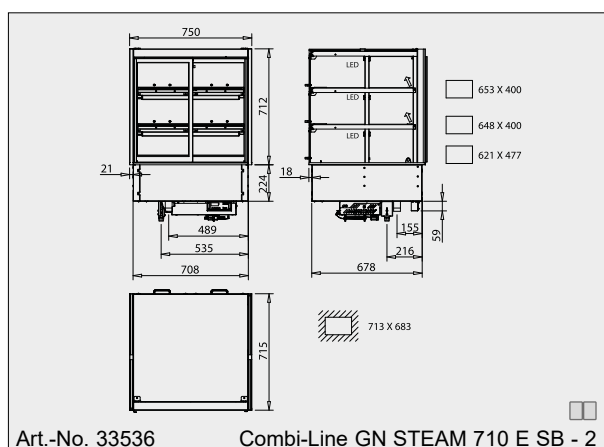
Art.-No. 33523 Combi-Line GN STEAM 520 E SB - DT 1.5



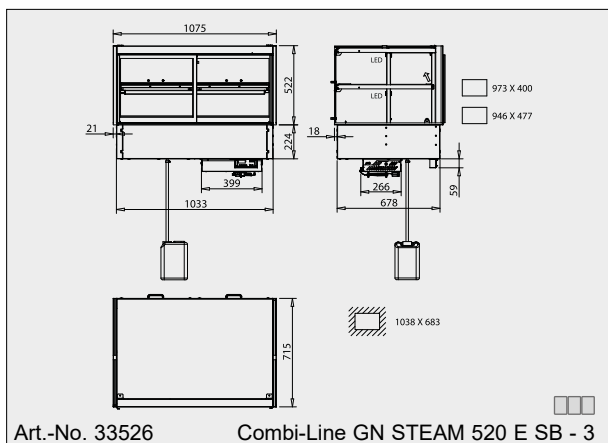
Art.-No. 33535 Combi-Line GN STEAM 710 E SB - DT 1.5



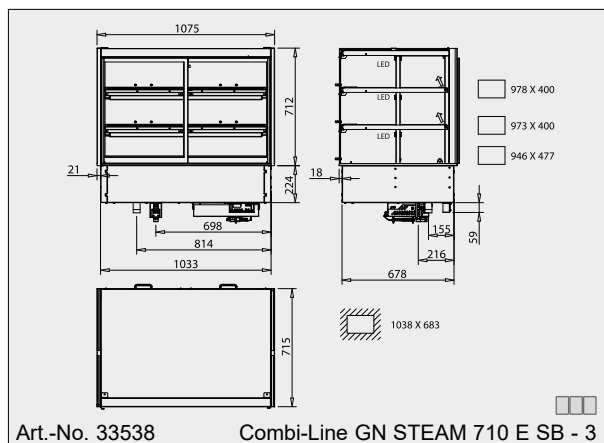
Art.-No. 33524 Combi-Line GN STEAM 520 E SB - 2



Art.-No. 33536 Combi-Line GN STEAM 710 E SB - 2



Art.-No. 33526 Combi-Line GN STEAM 520 E SB - 3



Art.-No. 33538 Combi-Line GN STEAM 710 E SB - 3

The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Combi-Line EN COLD 520/710 BE

Present your refrigerated food perfectly



**NEW!** With WIHA CLOUD CONTROL, more infos on page 432.

- Easy to combine
  - Very transparent design – unobstructed view of the goods
  - High-quality lighting emphasises the product freshness
  - Height-adjustable and inclinable glass shelves
  - Lifiable evaporator technology for easy cleaning
  - Coated finned evaporator
  - Patented MOVE-DOWN technology and MOVE-AWAY technology for easy cleaning
  - Longer operating life of the cooling unit LONG-LIFE function
  - Longer product freshness thanks to the intelligent fan control IFC and the patented FRESHNESS SYSTEM (optionally available)
  - DROP-IN – easy installation from above
  - With WIHA CLOUD CONTROL: smart control and monitoring via WIHA app
  - For version ECO additionally:
    - Energy-saving thanks to insulating glass on all sides
    - No fogging of the front glass pane!
- (At setpoint 6°C, AT=25°C / 60% relative humidity)

Combi-Line EN COLD 520 E BE Combi-Line ECO EN COLD 520 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	angular	angular				
Serve-over version Height glass top 520 mm						
Combi-Line EN COLD 520 E BE - DT 400 *	33436	33437	525	370 W	230V/335W	■
Combi-Line EN COLD 520 E BE - DT 800	33438	33439	925	370 W	230V/350W	■
Combi-Line EN COLD 520 E BE - 1200	33440	33441	1325	450 W	230V/400W	■ ■
Combi-Line EN COLD 520 E BE - 1600	33442	33443	1725	605 W	230V/500W	■ ■ ■
Combi-Line ECO EN COLD 520 E BE - DT 400 *	33444	33445	525	370 W	230V/325W	■
Combi-Line ECO EN COLD 520 E BE - DT 800	33446	33447	925	370 W	230V/300W	■
Combi-Line ECO EN COLD 520 E BE - 1200	33448	33449	1325	450 W	230V/340W	■ ■
Combi-Line ECO EN COLD 520 E BE - 1600	33450	33451	1725	605 W	230V/420W	■ ■ ■

The FRESHNESS SYSTEM (circulated air disinfection) protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors (model DT 400: 1 hinged door; door hinge on the left as standard, can be changed).

\* Not available with FRESHNESS SYSTEM.

Combi-Line EN COLD 710 E BE Combi-Line ECO EN COLD 710 E BE	For external cooling unit incl. controller	With cooling unit and controller	Width [mm]	Cooling power [-10°ET]	Connection	
	angular	angular				
Serve-over version Height glass top 710 mm						
Combi-Line EN COLD 710 E BE - DT 400 *	33452	33453	525	370 W	230V/350W	■
Combi-Line EN COLD 710 E BE - DT 800	33454	33455	925	450 W	230V/480W	■
Combi-Line EN COLD 710 E BE - 1200	33456	33457	1325	605 W	230V/600W	■ ■
Combi-Line EN COLD 710 E BE - 1600	33458	33459	1725	825 W	230V/715W	■ ■ ■
Combi-Line ECO EN COLD 710 E BE - DT 400 *	33460	33461	525	370 W	230V/330W	■
Combi-Line ECO EN COLD 710 E BE - DT 800	33462	33463	925	450 W	230V/335W	■
Combi-Line ECO EN COLD 710 E BE - 1200	33464	33465	1325	605 W	230V/410W	■ ■
Combi-Line ECO EN COLD 710 E BE - 1600	33466	33467	1725	825 W	230V/580W	■ ■ ■

The FRESHNESS SYSTEM (circulated air disinfection) protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors (model DT 400: 1 hinged door; door hinge on the left as standard, can be changed).

\* Not available with FRESHNESS SYSTEM.



# 10. Display Cases – Combi-Line

## Refrigerated Display Cases



### Special Accessories

Condensate pan mounted under the cooling unit  
 Drain fitting 1 1/4" for connecting  
 to the customer's drain  
 Quick-connect cleaning head  
 (On-site drain is necessary!)  
 Protective machine cover type 370–605  
 Protective machine cover type 825  
**Air cooler for operation with refrigerant CO<sub>2</sub>**  
 (see page 404)

#### Art.-No.

**33266**  
  
**3815**  
**6322**  
  
**8179**  
**8181**  
**10197**

#### Art.-No.

Price label rail with stopper, intermediate shelf EN 400 **33488**  
 Price label rail with stopper, intermediate shelf EN 800 **33489**  
 Price label rail with stopper, intermediate shelf EN 1200 **33490**  
 Price label rail with stopper, intermediate shelf EN 1600 **33491**  
  
 Price label rail, lower display area EN 400 **33483**  
 Price label rail, lower display area EN 800 **11492**  
 Price label rail, lower display area EN 1200 **11491**  
 Price label rail, lower display area EN 1600 **11490**

#### Surcharge for exhaust air routing to the operator side

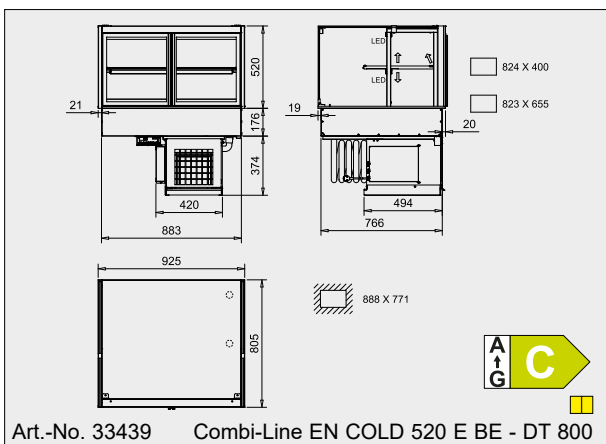
(This widens the base element with the cooling unit by 299 mm to the left.)

UTB 52, 370 – 605 watts **33566**  
 UTB 52, 825 watts **33567**

Patented **WIHA FRESHNESS SYSTEM 800** **6061**  
 Patented **WIHA FRESHNESS SYSTEM 1200** **6063**  
 Patented **WIHA FRESHNESS SYSTEM 1600** **6064**

The price label rails with stopper for the intermediate shelves can be attached to the front of the glass shelves.

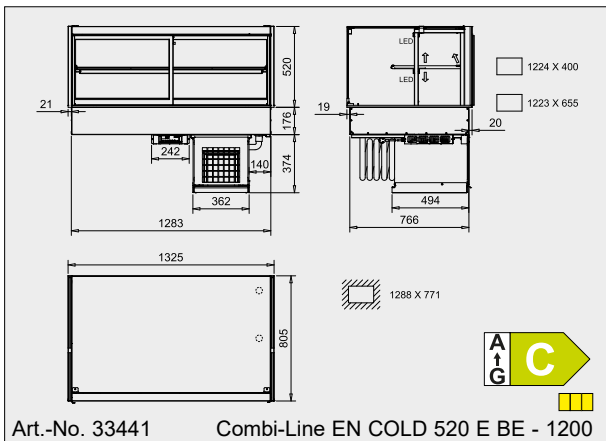
The price label rails for the lower display areas can be inserted into the tilting bearing profile.



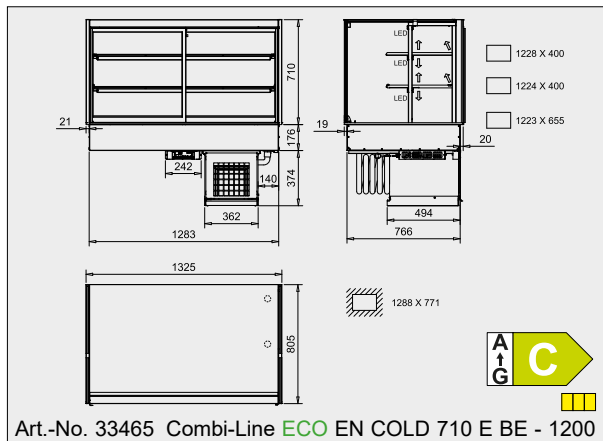
Art.-No. 33439 Combi-Line EN COLD 520 E BE - DT 800



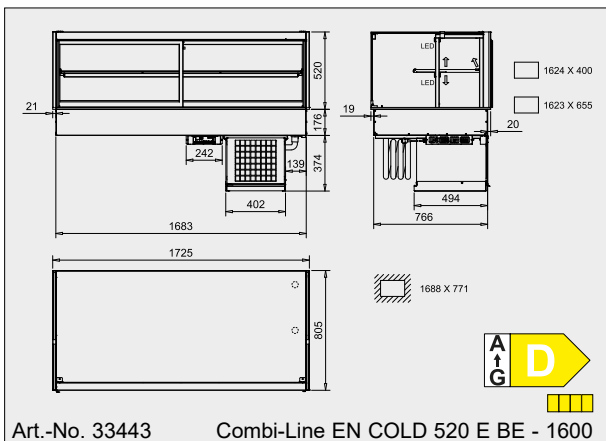
Art.-No. 33463 Combi-Line ECO EN COLD 710 E BE - DT 800



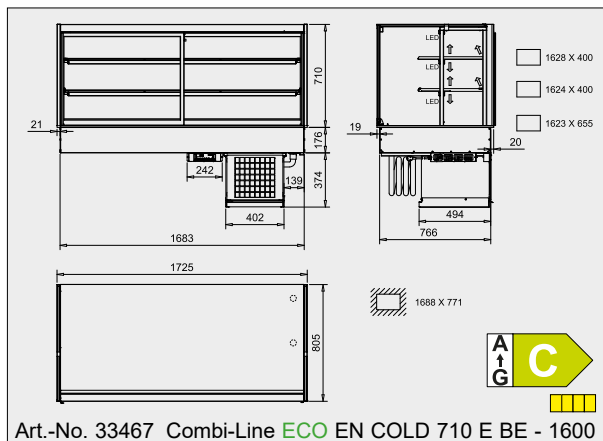
Art.-No. 33441 Combi-Line EN COLD 520 E BE - 1200



Art.-No. 33465 Combi-Line ECO EN COLD 710 E BE - 1200



Art.-No. 33443 Combi-Line EN COLD 520 E BE - 1600



Art.-No. 33467 Combi-Line ECO EN COLD 710 E BE - 1600

The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Combi-Line EN NEUTRAL 520/710 BE

(without cooling)



**NEW!**  
With **WIHA CLOUD CONTROL**,  
more infos on page 432.

- Easy to combine
- Very transparent design – unobstructed view of the goods
- High-quality lighting emphasises the product freshness
- The bottom display area can be lowered so that it can be used as a storage compartment for bread rolls, for example
- Height-adjustable and inclinable glass shelves
- DROP-IN – easy installation from above
- With **WIHA CLOUD CONTROL**: smart control via **WIHA app**

Combi-Line EN NEUTRAL 520 E BE  Serve-over version Height glass top 520 mm	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	angular			
Combi-Line EN NEUTRAL 520 E BE - DT 400	33468	525	230V/50W	■
Combi-Line EN NEUTRAL 520 E BE - DT 800	33469	925	230V/50W	■ ■
Combi-Line EN NEUTRAL 520 E BE - 1200	33470	1325	230V/50W	■ ■ ■
Combi-Line EN NEUTRAL 520 E BE - 1600	33471	1725	230V/50W	■ ■ ■ ■

The version "DT" has wing doors on the operator side instead of sliding doors (model DT 400: 1 hinged door; door hinge on the left as standard, can be changed).

Combi-Line EN NEUTRAL 710 E BE  Serve-over version Height glass top 710 mm	Operator side with wing doors or sliding doors	Width [mm]	Connection	
	angular			
Combi-Line EN NEUTRAL 710 E BE - DT 400	33472	525	230V/75W	■
Combi-Line EN NEUTRAL 710 E BE - DT 800	33473	925	230V/75W	■ ■
Combi-Line EN NEUTRAL 710 E BE - 1200	33474	1325	230V/75W	■ ■ ■
Combi-Line EN NEUTRAL 710 E BE - 1600	33475	1725	230V/75W	■ ■ ■ ■

The version "DT" has wing doors on the operator side instead of sliding doors (model DT 400: 1 hinged door; door hinge on the left as standard, can be changed).

#### Special Accessories

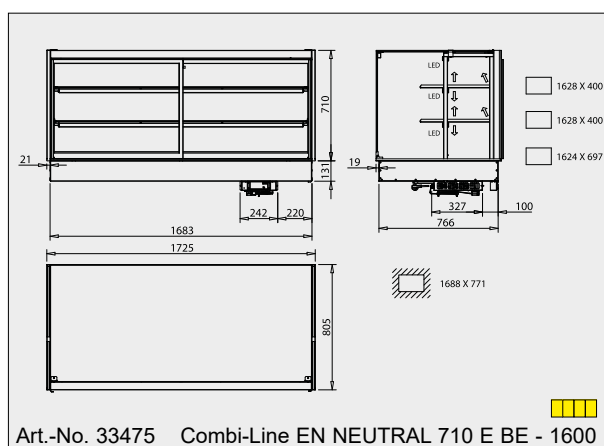
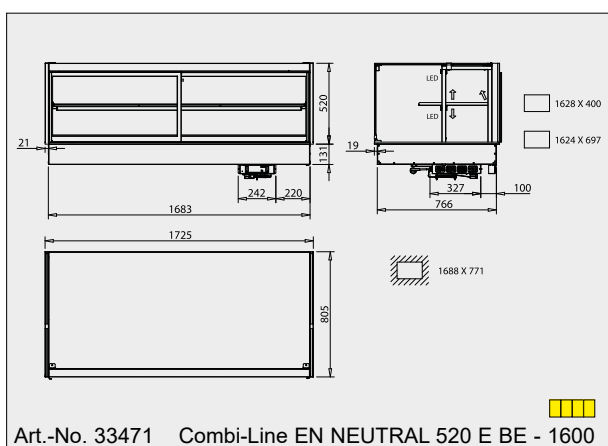
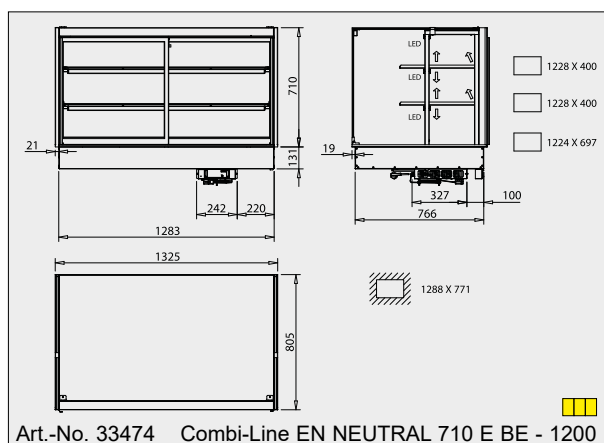
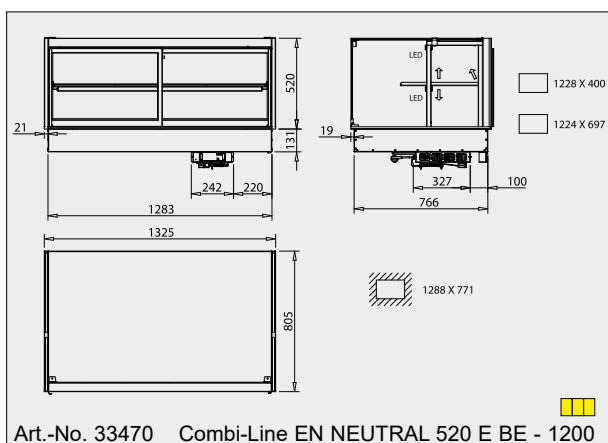
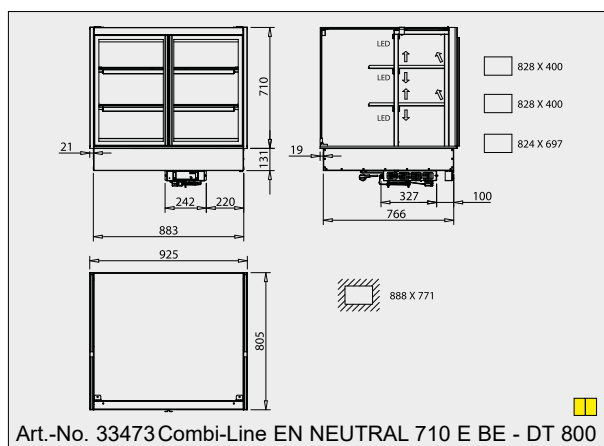
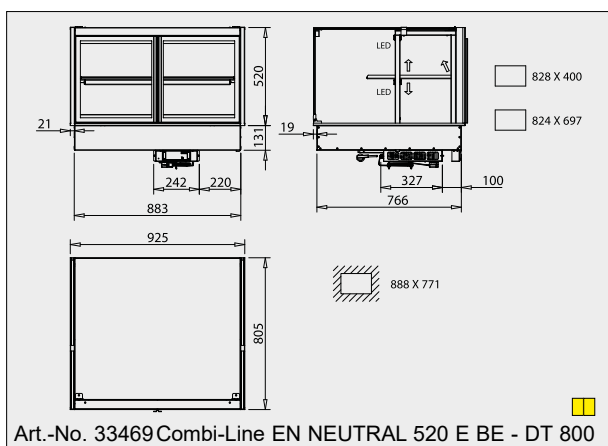
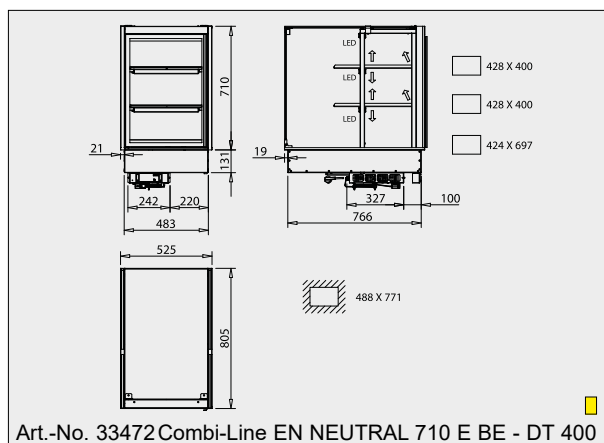
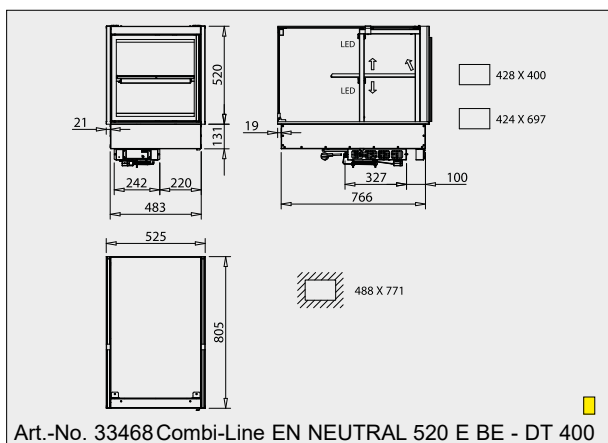
	Art.-No.		Art.-No.
Price label rail with stopper, intermediate shelf EN 400	33488	Price label rail, lower display area EN 400	33483
Price label rail with stopper, intermediate shelf EN 800	33489	Price label rail, lower display area EN 800	11492
Price label rail with stopper, intermediate shelf EN 1200	33490	Price label rail, lower display area EN 1200	11491
Price label rail with stopper, intermediate shelf EN 1600	33491	Price label rail, lower display area EN 1600	11490

The price label rails with stopper for the intermediate shelves can be attached to the front of the glass shelves.

The price label rails for the lower display areas can be inserted into the tilting bearing profile.

# 10. Display Cases – Combi-Line

## Neutral Display Cases

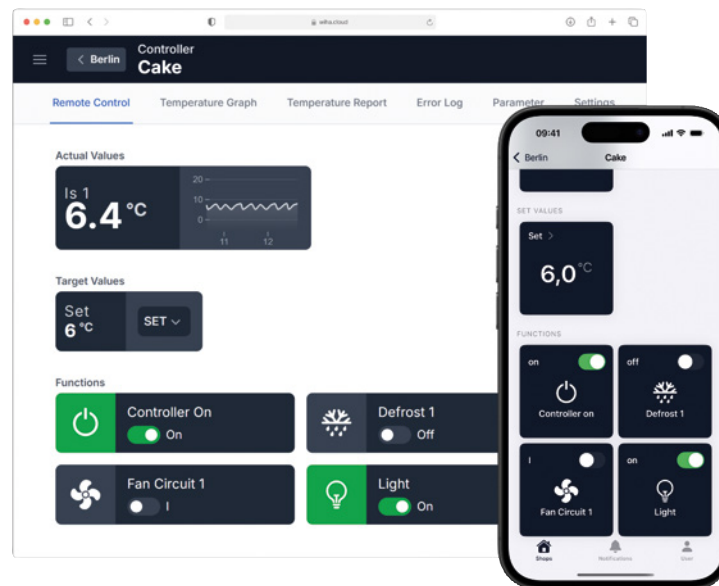


The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## WIHA CLOUD CONTROL

Control, monitor and be notified

# NEW!



### Your advantages at a glance:

- **Up and running in less than 2 minutes:** No complicated setup required. Simply scan the QR code on the WIHA Cloud Control gateway with the app, enter your Wi-Fi details, and you're good to go.
- **Remote control made easy:** Adjust set values and manage every function of your controller – anytime, anywhere. Whether through the mobile app or the website, you're always in control.
- **All shops, all controllers, at a glance:** Group controllers by shop and monitor multiple shops simultaneously. Get a complete, real-time overview of all your operations.
- **Connected processes: scenarios & automations:** Combine multiple controllers in one shop, create custom scenarios, and trigger them with scheduled automations. Streamline your daily routines for greater efficiency.
- **Informed immediately:** Notifications in the event of irregularities via push notification or email.
- **Reliable temperature monitoring:** Access the past 12 months of temperature data at any time. Generate automatic logs in a snap for seamless and comprehensive documentation.
- **Service partner support:** Your service partner can remotely adjust important parameters (e.g. defrost times, defrost limit temperature, calibration) to increase efficiency.

**10**  
Combi-Line  
Display Cases



# 11. Under Counter Refrigerators

and Beverage Counters



## Overview

Under Counter Refrigerators KUB and Under Counter Modules and Beverage Counters with Bar Counter Tops

### KUB – Storage Cooling Cake 12

Storage cooling to stockpile cakes

Page 300

### KUB 465 GN in Gastro-Norm Grid

Under counter refrigerator for foodstuffs in the gastronomy sector, usable size in Gastro-Norm dimension (325 mm x 530 mm) grid width 480 mm, 465 mm high

Page 301

### KUB 465 EN in Euro-Norm Grid

Under counter refrigerator for foodstuffs in the bakery sector, usable size in Euro-Norm dimension (400 mm x 600 mm) grid width 555 mm, 465 mm high

Page 303

### KUB 710 GN in Gastro-Norm Grid

Under counter refrigerator for foodstuffs in the gastronomy sector, usable size in Gastro-Norm dimension (325 mm x 530 mm) grid width 480 mm, 710 mm high

Page 305

### KUB 710 EN in Euro-Norm Grid

Under counter refrigerator for foodstuffs in the bakery sector, usable size in Euro-Norm dimension (400 mm x 600 mm) grid width 555 mm, 710 mm high

Page 308

### KUB 810

For beverage bottles and beer barrels up to a height of 695 mm grid width 550 mm, 810 mm high

Page 311

### Under Counter Module for Sinks, Height 810

Page 314

### KUB 890

For beverage bottles and beer barrels up to a height of 775 mm grid width 550 mm, 890 mm high

Page 315

### Under Counter Module for Sinks, Height 890

Page 318

### Under Counter Modules, Cup Warmer Height 710 mm

This under counter modules can be combined with the refrigerated under counter modules of the series KUB 710

Page 320/324

### Under Counter Modules, Cup Warmer Height 810 mm

This under counter modules can be combined with the refrigerated under counter modules of the series KUB 810

Page 327/332

### Under Counter Modules, Height 890 mm

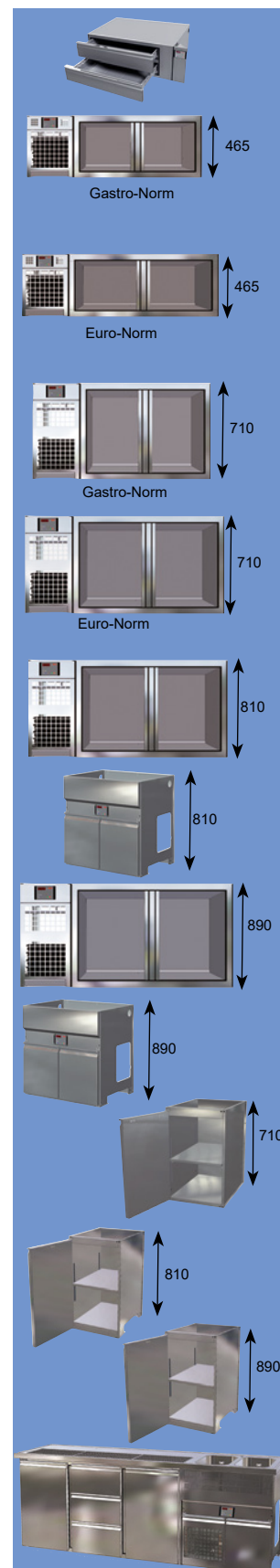
This under counter modules can be combined with the refrigerated under counter modules of the series KUB 890

Page 335

### Beverage Counter, Height 900 mm and 980 mm

For external cooling units and ready-to-use – with different compartments and bar counter tops

Page 338

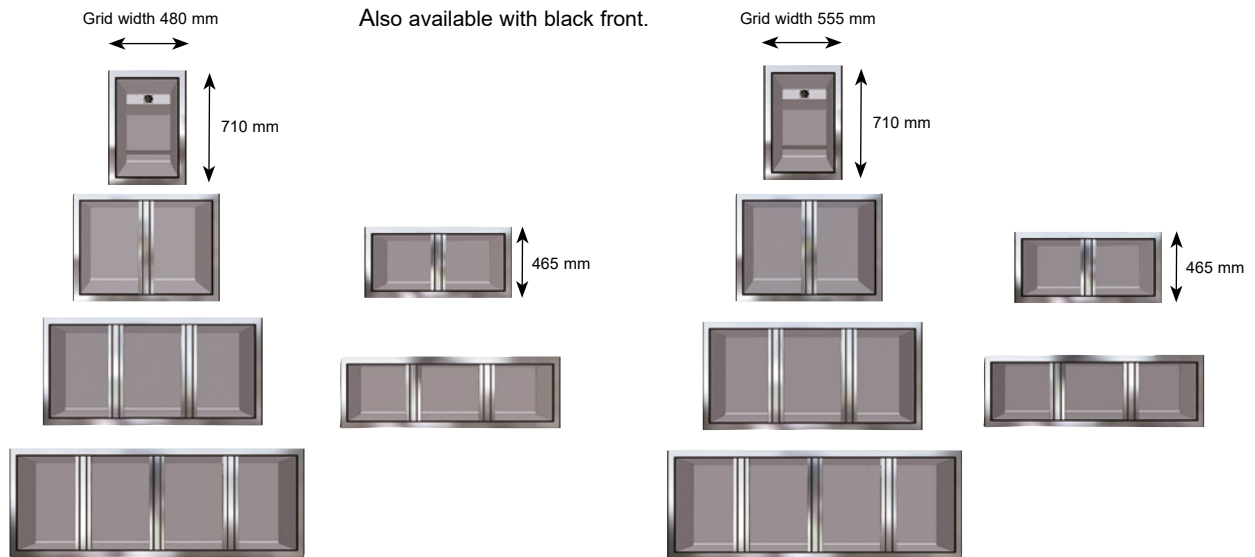


11

Under Counter  
Refrigerators

## Wide Variety of Models!

20 standard bodies with different inserts are available at short notice

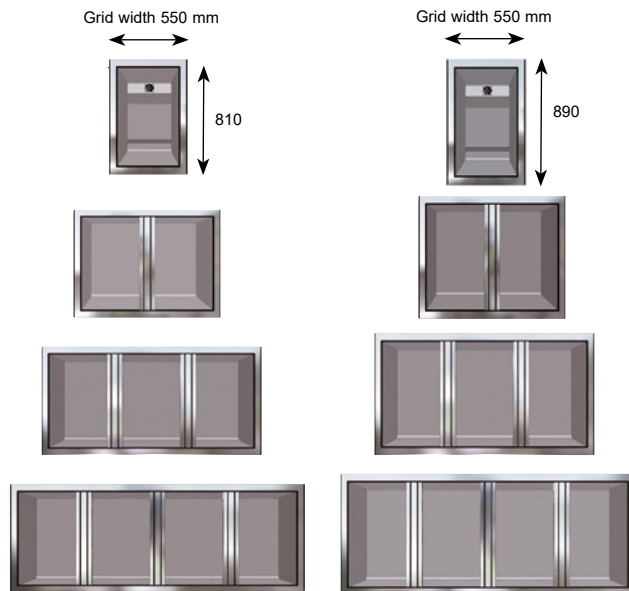


### 6 Body Sizes in GN Standard Grid Width

The narrower Gastro-Norm grid (standard grid width 480 mm, body depth 600 mm) is designed especially for Gastro-Norm containers (530 mm x 325 mm).

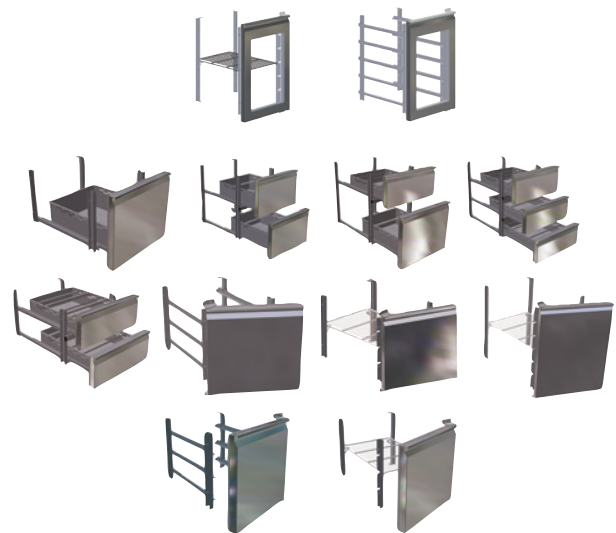
### 6 Body Sizes in EN Standard Grid Width

The wider Euro-Norm grid (standard grid width 555 mm, body depth 680 mm) is suitable for when Euro-Norm trays (400 mm x 600 mm) are being used or simply if larger compartments are desired.



### 8 Body Sizes for Beverage Counters

Due to the heights of 810 mm or 890 mm especially suitable for the beverage areas.



### Versatile Compartment Partitioning

You can choose from a variety of different compartments.



### Storage Cooling Cake 12

Under counter refrigerator with wide drawers for storing cakes. Due to the compact dimensions, this storage cooling can be placed underneath of air chiller units with display area.

## Under Counter Refrigerator KUB

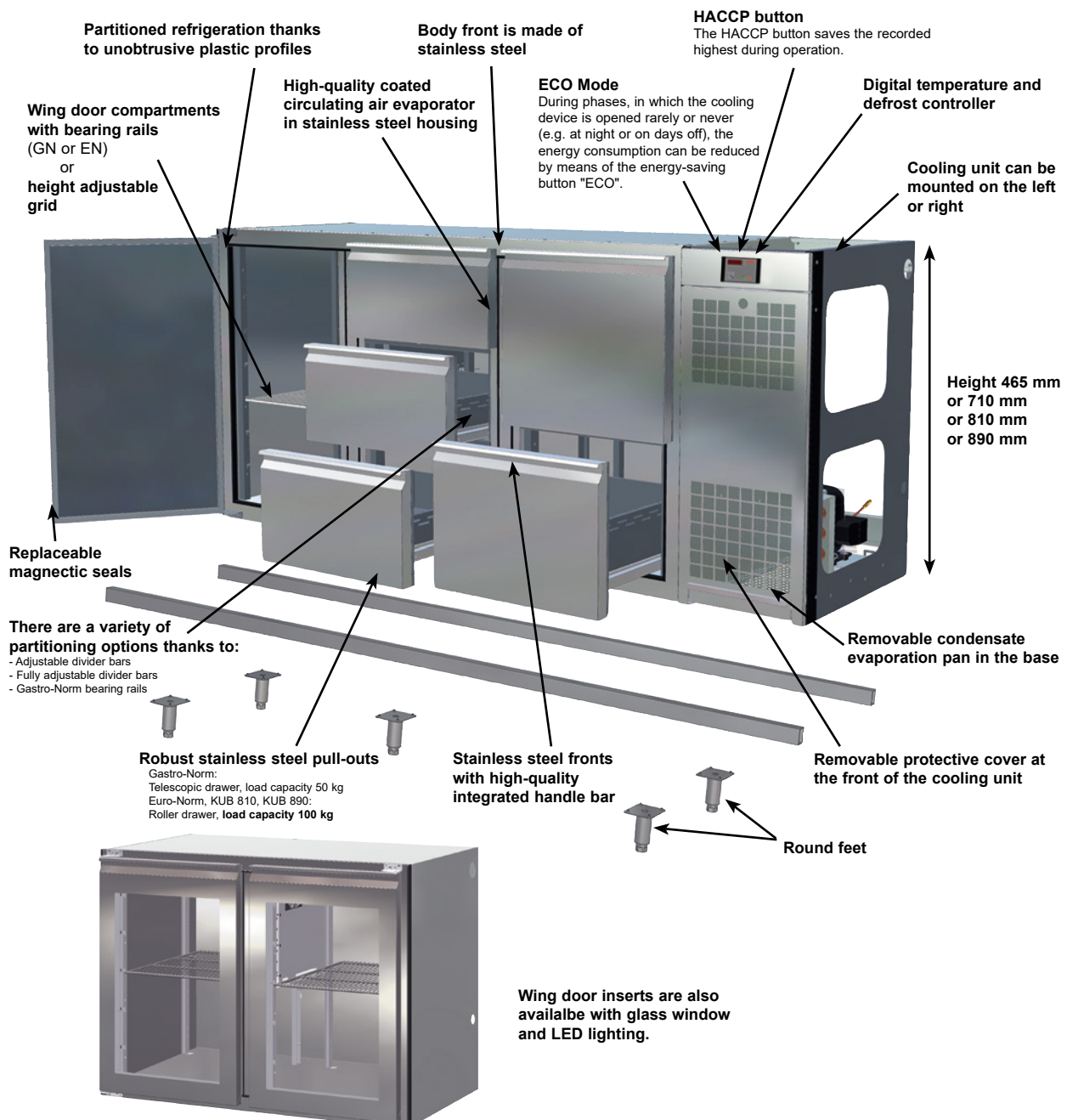
Modern and attractive stainless steel design

- High-quality stainless steel front with integrated handle bars
- Double-walled body, seamless foamed (CFC-free)
- Interior and on the service side made entirely of stainless steel
- Air circulation ranges for even temperature distribution
- High-quality coated circulating air evaporator with stainless steel housing
- System-tested cooling units, extractable on rails for easy maintenance
- Refrigerated compartments equipped with magnetic door seals with hollow chambers
- Digital controller with automatic defrosting
- Controller with interface for recording the temperature and temperature monitoring (HACCP)
- ECO mode to reduce energy consumption
- HACCP button to query the highest temperature
- Glass doors with LED lighting available
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Also available with black front.



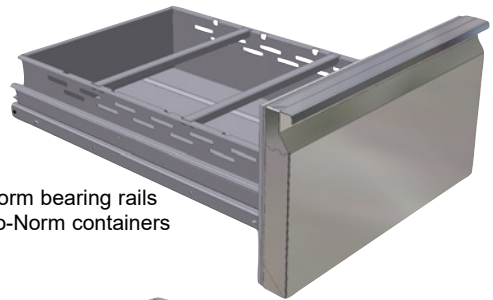


Condenser and evaporator pan are easy to access for cleaning

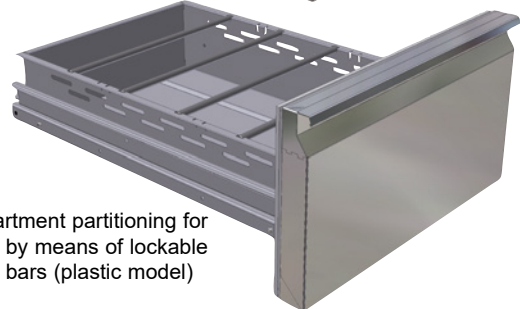


The cooling unit is easy to access for servicing

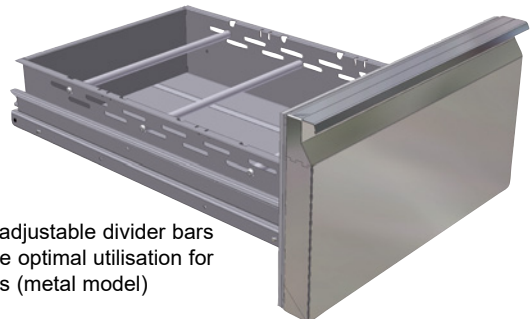
Extractable cooling unit



Gastro-Norm bearing rails for Gastro-Norm containers



Compartment partitioning for bottles by means of lockable divider bars (plastic model)



Fully adjustable divider bars enable optimal utilisation for bottles (metal model)

## Design Body

The body interior is made entirely of stainless steel, material 1.4301. The insulation is made of polyurethane (CFC-free) and is designed without thermal bridge. The exterior front panel is made of stainless steel and the other exterior surfaces are made of galvanised sheet steel.

To ensure even cold distribution, the body has air ducts areas on the sides to provide circulation to the inserted compartments.

### KUB 710, KUB 810 and KUB 890 models with 1 compartment:

The rear wall evaporator is foamed in and a low voltage ventilator (12 V DC) ensures an even cold distribution.

### KUB 465, KUB 710, KUB 810 and KUB 890 models with 2 or more compartments:

Even temperature distribution by means of large-sized dual-direction circulation air evaporator located in a stainless steel housing.

### Model for "external cooling unit" and 1 compartment:

The connecting cables for refrigeration, waste water and the fan are guided outwards. The expansion valve must be provided (on site) by the customer. Please note that a suction pressure of -15°C is necessary here.

### Model "for external cooling unit" with 2 or more compartments:

The connecting cables for refrigeration, waste water and the fan are guided outwards. The evaporator comes complete with an expansion valve for R134a/R513A.

## Design Built-in Compartments

### Model with wing door compartment and supporting grid:

The door panel is made entirely of stainless steel with integrated handle bar and is equipped with sturdy door hinges (stainless steel). The external visible side has a fine surface finish. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. There is a vertically adjustable supporting grid inside the wing door compartment.

### Model with wing door compartment and bearing rails:

The door panel is made entirely of stainless steel with integrated handle bar and is equipped with sturdy door hinges (stainless steel). The external visible side has a fine surface finish. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use.

### Model Gastro-Norm:

The wing door compartment is equipped with 3 or 5 pairs of bearing rails for Gastro-Norm trays (530 mm x 325 mm).

### Model Euro-Norm:

The wing door compartment is equipped with 3 or 5 pairs of bearing rails for Euro-Norm trays (400 mm x 600 mm).

### Model with glass window:

The door panel is equipped with a window made of insulating glass.

### Model with stainless-steel telescopic base units:

The drawers are fitted out with stainless-steel telescopic base units (load capacity 50 kg). They can be partitioned with divider rods or Gastro-Norm bearing rails. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. The front panel with integrated handle bar is made entirely of stainless steel, while the outer surfaces have a fine surface finish.

### Model with stainless-steel roller drawers:

The drawers are fitted out with sturdy stainless-steel rollers with overlength (load capacity 100 kg). They can be partitioned with divider rods or Gastro-Norm bearing rails. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. The front panel with integrated handle bar is made entirely of stainless steel, while the outer surfaces have a fine surface finish.

## Model "for External Cooling Unit, with Controller"

A removable panel with electronic temperature and defrost controller TMP 610 is mounted on the left or right side.

The digital defrost and temperature controller TMP 610 is equipped with a HACCP button to query the highest temperature and an ECO mode for saving energy.

## Model "with Cooling Unit Included"

The machine housing contains a robust cooling unit (R290), which can just be pulled out at the front for cleaning and servicing, and is therefore easily accessible. A removable stainless steel guard protects the cooling unit against mechanical damage. Under the cooling unit is an evaporation pan to catch falling condensate. It can be easily removed for cleaning.

The digital defrost and temperature controller TMP 610 is equipped with a HACCP button to query the highest temperature and an ECO mode for saving energy.



## KUB – Storage Cooling Cake 12 465 mm High



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

### Storage Cooling Cake 12

- Large stock – 12 cakes on two levels
- Low overall height for installation below air chiller units in sales counters

### Design

The drawers arranged one above the other are fitted out with sturdy stainless-steel rollers with overlength (load capacity 100 kg). Reinforced drawer bottom with large span for three cake widths with a maximum diameter of 30 cm.

The sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. The front panel with integrated handle bar is made entirely of stainless steel, material 1.4301, the outer surface has a fine surface finish.

### Description





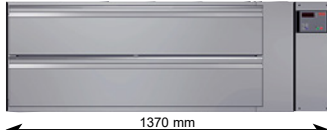
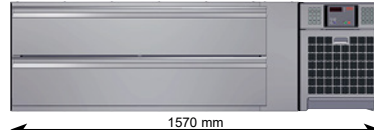
Under counter refrigerator with wide drawers for storing cakes. Due to the compact dimensions, this storage cooling can be placed underneath of air chiller units with display area.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

### Special Accessories

TMP 610 controller for standard cooling  
**TMP 610-CLOUD controller for ext. cooling unit**  
**TMP 610-CLOUD controller instead of TMP 610**

**Art.-No.**  
**12205**  
**33575**  
**33571**

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 230W/-10°ET	Recommended cooling power: 230W/-10°ET	Cooling power: 230W/-10°ET Elec. connection: 230V/50Hz/240W
 1220 mm <b>Art.-No.</b> 33127	 1370 mm <b>Art.-No.</b> 33128	 1570 mm <b>Art.-No.</b> 33129
 1220 mm <b>Art.-No.</b> 33130	 1370 mm <b>Art.-No.</b> 33131	 1570 mm <b>Art.-No.</b> 33132

Height: 465 mm, depth: 831 mm + 45 mm

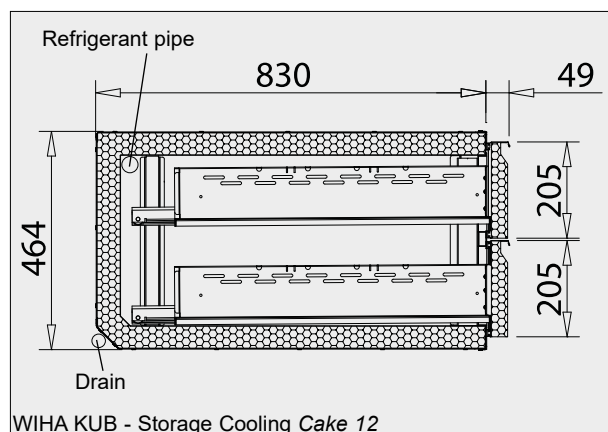
### Model “for External Cooling Unit, with controller”

A removable panel with electronic temperature and defrost controller TMP 610 is mounted on the left or right side.

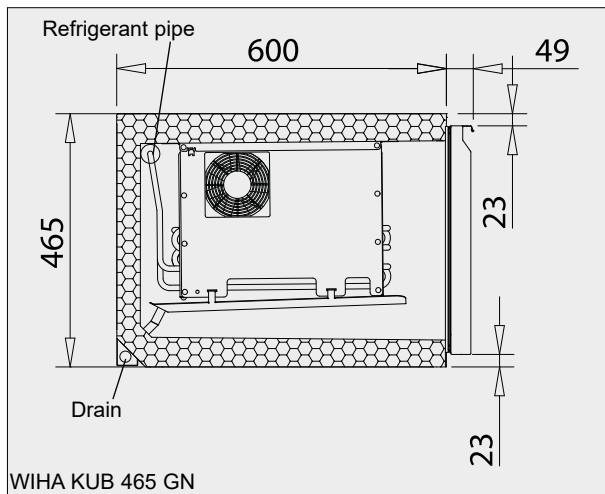
The digital defrost and temperature controller TMP 610 is equipped with a HACCP button to query the highest temperature and an ECO mode for saving energy.

### Model “with Cooling Unit Included”

The machine housing contains a robust cooling unit, which can just be pulled out at the front for cleaning and servicing, and is therefore easily accessible. A removable stainless-steel guard protects the cooling unit against mechanical damage. Under the cooling unit is an evaporation pan to catch falling condensate. It can be easily removed for cleaning. The digital defrost and temperature controller TMP 610 is equipped with a HACCP button to query the highest temperature and an ECO mode for saving energy.



## KUB 465 GN – Gastro-Norm Grid, 465 mm High


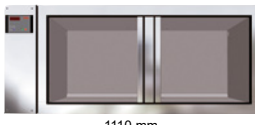


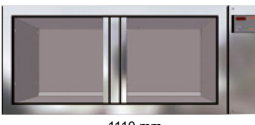



Design see page 299.









**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Also available with black front.

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 230W/-10°ET	Recommended cooling power: 230W/-10°ET	Cooling power: 230W/-10°ET Elec. connection: 230V/50Hz/240W
 960 mm <b>Art.-No. 9028</b>	 1110 mm <b>Art.-No. 20900</b>	 1310 mm <b>Art.-No. 9078</b>
 960 mm <b>Art.-No. 9029</b>	 1110 mm <b>Art.-No. 20901</b>	 1310 mm <b>Art.-No. 9079</b>

Height: 465 mm, depth: 600 mm + 49 mm

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 290W/-10°ET	Recommended cooling power: 290W/-10°ET	Cooling power: 290W/-10°ET Elec. connection: 230V/50Hz/270W
 1440 mm <b>Art.-No. 9032</b>	 1590 mm <b>Art.-No. 20902</b>	 1790 mm <b>Art.-No. 9083</b>
 1440 mm <b>Art.-No. 9033</b>	 1590 mm <b>Art.-No. 20903</b>	 1790 mm <b>Art.-No. 9084</b>

Height 465 mm, depth: 600 mm + 49 mm

# 11. Under Counter Refrigerators

KUB 465 GN



## Inserts KUB 465 GN

<b>Wing Door, Hinge Left (DIN)</b> with 1 supporting grid usable height 355 mm <b>Art.-No.</b> <b>9205</b>	
<b>Wing Door, Hinge Right (DIN)</b> with 1 supporting grid usable height 355 mm <b>Art.-No.</b> <b>9206</b>	
<b>Wing Door DIN Left</b> with 3 pairs of bearing rails for GN pans <b>Art.-No.</b> <b>9109</b>	
<b>Wing Door DIN Right</b> with 3 pairs of bearing rails for GN pans <b>Art.-No.</b> <b>9110</b>	

<b>Wing Door Hinge Left (DIN), Glass</b> with 1 supporting grid usable height 355 mm <b>Art.-No.</b> <b>9420</b>	
<b>Wing Door DIN Right, Glass</b> with 1 supporting grid usable height 355 mm <b>Art.-No.</b> <b>9421</b>	
<b>Wing Door DIN Left, Glass</b> with 3 pairs of bearing rails for GN pans <b>Art.-No.</b> <b>9422</b>	
<b>Wing Door DIN Right, Glass</b> with 3 pairs of bearing rails for GN pans <b>Art.-No.</b> <b>9423</b>	

<b>Telescopic Base Unit</b> (stainless steel pullout, load capacity 50 kg) usable height 327 mm <b>Art.-No.</b> <b>9043</b>	 only for 1 litre PET bottles
<b>Telescopic Base Unit</b> (stainless steel pullout, load capacity 50 kg) eff. depth 122 mm top, 147 mm bottom <b>Art.-No.</b> <b>9042</b>	
<b>Telescopic Base Unit</b> (stainless steel pullout, load capacity 50 kg) eff. depth 115 mm top, 170 mm bottom <b>Art.-No.</b> <b>9149</b>	

For 1 x GN 1/1-100 and 1 x GN 1/1-150 Especially suitable for GN pans.

### Usable dimensions of the drawers for KUB – GN

Usable height [mm]	Usable area Width/Depth	Type of the bottles	Dimension of the bottles D [mm] x H [mm]	Number of bottles	GN container
337	W 306 mm D 510 mm	PET 1,5 l PET 1,0 l Wine 0,7 l	94 x 337 81 x 299 78 x 311	15 18 24	1x GN 1/1-150 2x GN 1/2-150 2x GN 2/4-150
147	W 306 mm D 510 mm	bottles only in horizontal position			1x GN 1/1-100 2x GN 1/2-100 2x GN 2/4-100
122	W 306 mm D 510 mm	bottles only in horizontal position			1x GN 1/1-100 2x GN 1/2-100 2x GN 2/4-100

When placing your order, please quote the product number of the body and the number of the fronts/inserts from left to right, e.g. 9205 – 9109 – 9043.

## Special Accessories

	<b>Art.-No.</b>
Surcharge expansion valve for R452A instead R134a/R513A	<b>9117</b>
GN divider bar for pullout partitioning to accommodate bottles, lockable plastic model	<b>9118</b>
GN divider bar for pullout partitioning to accommodate bottles, fully adjustable metal model	<b>9129</b>
GN bearing rail for GN pullout	<b>9057</b>
Extra GN grid with 2 bottom beams	<b>9190</b>
GN intermediate section behind central bar (small grid for the space between 2 compartments)	<b>9191</b>
Extra pair of bearing rails for GN wing door compartment	<b>9051</b>
Base rail, 40 mm high, per r.m. body length	<b>9133</b>
4 round feet, adjustable height approx. 100–140 mm (for 1–2 compartments)	<b>9128</b>
5 round feet, adjustable height approx. 100–140 mm (for 3–4 compartments)	<b>9131</b>
Base retaining bracket for round feet, apiece	<b>9152</b>
Solenoid valve mounted behind the panel	<b>9122</b>
Drill hole 40 mm in body panel	<b>9137</b>
Refrigerant pipes on the rear, centred out of the body	<b>9139</b>
Lock for door or drawer	<b>9157</b>

## Description

Under counter refrigerator for cooling foodstuffs in the gastronomy sector.  
 Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

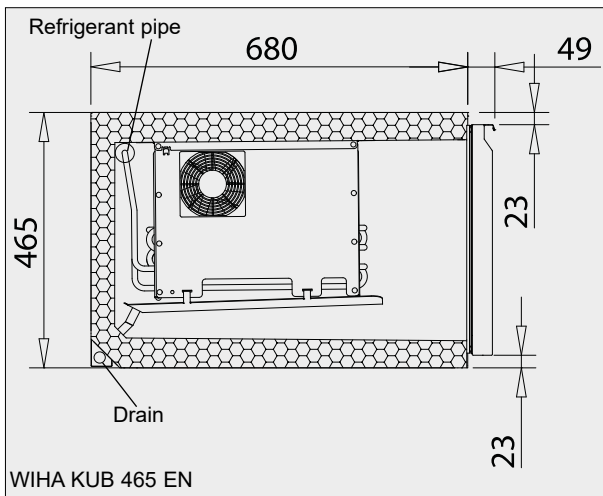
	<b>Art.-No.</b>
TMP 610 controller for standard cooling	<b>12205</b>
TMP 610-CLOUD controller for ext. cooling unit	<b>33575</b>
TMP 610-CLOUD controller instead of TMP 610	<b>33571</b>
Second evaporator (height 465) for external cooling systems	<b>8137</b>
Second evaporator (height 465) for ready-to-use refrigerators	<b>8136</b>
LED lighting 12V/5W (height of compartment 465) (incl. transformer 230V/12V)	<b>9445</b>

## Mounting Covers

Width 150 mm, height 465 mm	<b>Art.-No.</b>
Cover with cut-out for 1 x controller TMP 6xx, mounted on the left	<b>21100</b>
Cover with cut-out for 1 x controller TMP 6xx, mounted on the right	<b>21101</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the left	<b>21102</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the right	<b>21203</b>

**11**  
Under Counter  
Refrigerators

## KUB 465 EN – Euro-Norm Grid, 465 mm High









Design see page 299.

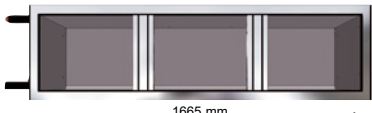
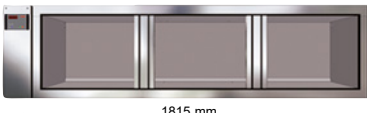
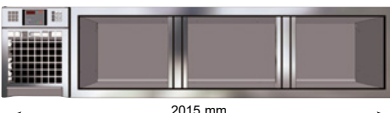
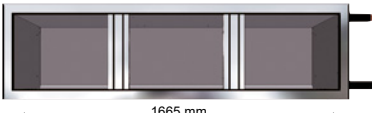
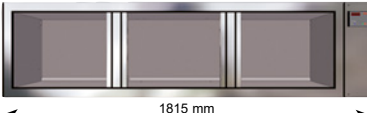
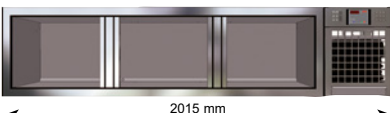


**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

Also available with black front.

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 230W/-10°ET	Recommended cooling power: 230W/-10°ET	Cooling power: 230W/-10°ET Elec. connection: 230V/50Hz/240W
 1110 mm <b>Art.-No. 9000</b>	 1260 mm <b>Art.-No. 20910</b>	 1460 mm <b>Art.-No. 9087</b>
 1110 mm <b>Art.-No. 9001</b>	 1260 mm <b>Art.-No. 20911</b>	 1460 mm <b>Art.-No. 9088</b>

Height: 465 mm, depth: 680 mm + 49 mm

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 290W/-10°ET	Recommended cooling power: 290W/-10°ET	Cooling power: 290W/-10°ET Elec. connection: 230V/50Hz/270W
 1665 mm <b>Art.-No. 9004</b>	 1815 mm <b>Art.-No. 20912</b>	 2015 mm <b>Art.-No. 9091</b>
 1665 mm <b>Art.-No. 9005</b>	 1815 mm <b>Art.-No. 20913</b>	 2015 mm <b>Art.-No. 9092</b>

Height: 465 mm, depth: 680 mm + 49 mm



# 11. Under Counter Refrigerators

KUB 465 EN



## Inserts KUB 465 EN

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 355 mm <b>Art.-No.</b> <b>9209</b>	
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 355 mm <b>Art.-No.</b> <b>9210</b>	
<b>Wing Door DIN Left</b> with 3 pairs of bearing rails for EN trays <b>Art.-No.</b> <b>9111</b>	
<b>Wing Door DIN Right</b> with 3 pairs of bearing rails for EN trays <b>Art.-No.</b> <b>9112</b>	

<b>Wing Door DIN Left, Glass</b> with 1 supporting grid usable height 355 mm <b>Art.-No.</b> <b>9424</b>	
<b>Wing Door DIN Right, Glass</b> with 1 supporting grid usable height 355 mm <b>Art.-No.</b> <b>9425</b>	
<b>Wing Door DIN Left, Glass</b> with 3 pairs of bearing rails <b>Art.-No.</b> <b>9426</b>	
<b>Wing Door DIN Right, Glass</b> with 3 pairs of bearing rails <b>Art.-No.</b> <b>9427</b>	

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 327 mm <b>Art.-No.</b> <b>9017</b>	 only for 1 litre PET bottles
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) eff. height 137 mm top, 142 mm bottom <b>Art.-No.</b> <b>9016</b>	

## Usable dimensions of the drawers for KUB – EN

Usable height [mm]	Usable area Width/ Depth	Type of the bottles	Dimension of the bottles D [mm] x H [mm]	Number of bottles	GN container
347	W 382 mm D 510 mm	PET 1,5 l PET 1,0 l Wine 0,7 l	94 x 337 81 x 299 78 x 311	20 24 30	3x GN 1/3-150 6x GN 1/6-150
257	W 382 mm D 510 mm	Water 0,25 l Beer 0,33 l PET 0,5 l	58 x 216 61 x 234 65 x 233	56 48 42	3x GN 1/3-150 6x GN 1/6-150
177	W 382 mm D 510 mm				3x GN 1/3-100 6x GN 1/6-100
147	W 382 mm D 510 mm				3x GN 1/3-100 6x GN 1/6-100

When placing your order, please quote the product number of the body and the number of the fronts/inserts from left to right, e.g. 9209 – 9111 – 9017.

## Special Accessories

	<b>Art.-No.</b>
Surcharge expansion valve for R452A instead R134a/R513A	<b>9117</b>
EN divider bar for pullout partitioning to accommodate bottles, lockable plastic model	<b>9119</b>
EN divider bar for pullout partitioning to accommodate bottles, fully adjustable metal model	<b>9140</b>
GN bearing rail for EN pullout	<b>9058</b>
Extra EN grid with 2 bottom beams	<b>9121</b>
EN intermediate section behind central bar (small grid for the space between 2 compartments)	<b>9192</b>
Extra pair bearing rails for EN wing door compartment	<b>9052</b>
Base rail, 40 mm high, per r.m. body length	<b>9133</b>
4 round feet, adjustable height approx. 100–140 mm (for 1–2 compartments)	<b>9128</b>
5 round feet, adjustable height approx. 100–140 mm (for 3–4 compartments)	<b>9131</b>
Base retaining bracket for round feet, apiece	<b>9152</b>
Solenoid valve mounted behind the panel	<b>9122</b>
Drill hole 40 mm in body panel	<b>9137</b>
Refrigerant pipes on the rear, centred out of the body	<b>9139</b>
Lock for door or drawer	<b>9157</b>

## Description

Under counter refrigerator for cooling foodstuffs in the bakery sector.  
 Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

	<b>Art.-No.</b>
TMP 610 controller for standard cooling	<b>12205</b>
TMP 610-CLOUD controller for cooling unit	<b>33575</b>
TMP 610-CLOUD controller instead of TMP 610	<b>33571</b>

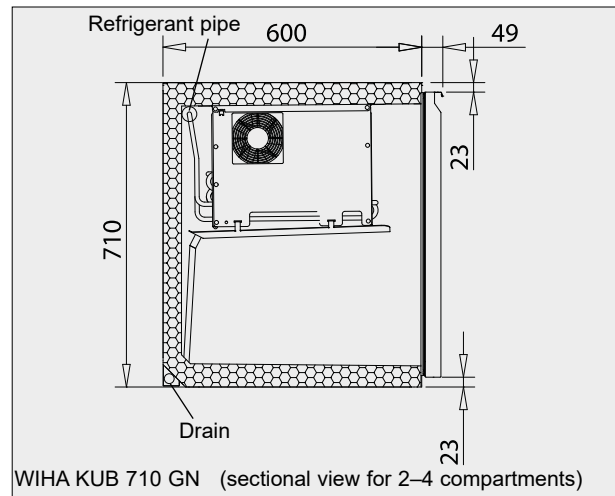
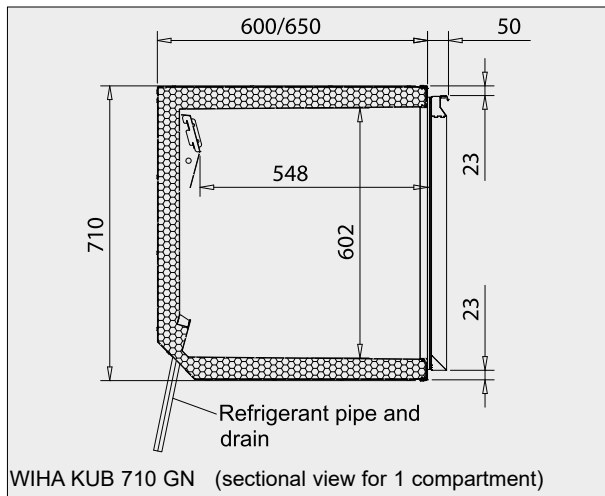
Second evaporator (height 465) for external cooling systems	<b>8137</b>
Second evaporator (height 465) for ready-to-use refrigerators	<b>8136</b>

LED lighting 12V/5W (height of compartment 465) (incl. transformer 230V/12V)	<b>9445</b>
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## Mounting Covers

Width 150 mm, height 465 mm	
	<b>Art.-No.</b>
Cover with cut-out for 1 x controller TMP 6xx, mounted on the left	<b>21100</b>
Cover with cut-out for 1 x controller TMP 6xx, mounted on the right	<b>21101</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the left	<b>21102</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the right	<b>21203</b>

## KUB 710 GN – Gastro-Norm Grid, 710 mm High



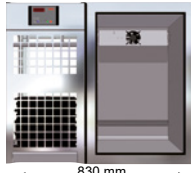





Design see page 299.

Also available with black front.



**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

For external cooling unit without controller		For external cooling unit with controller		Incl. cooling unit with controller	
Recom. cooling power: 200W/-15°ET (Delivery without expansion valve)		Recom. cooling power: 200W/-15°ET (Delivery without expansion valve)		Cooling power: 200W/-15°ET Elec. connection: 230V/50Hz/240W	
<b>Art.-No.</b> 9280 (*)	 Overall depth: 600 mm Note overall depth!	<b>Art.-No.</b> 20920 (*)	 Overall depth: 600 mm Note overall depth!	<b>Art.-No.</b> 9288 (*)	 Overall depth: 600 mm Note overall depth!
<b>Art.-No.</b> 9242		<b>Art.-No.</b> 12233		<b>Art.-No.</b> 12235	
Overall depth: 650 mm		Overall depth: 650 mm		Overall depth: 650 mm	
<b>Art.-No.</b> 9281 (*)	 Overall depth: 600 mm Note overall depth!	<b>Art.-No.</b> 20921 (*)	 Overall depth: 600 mm Note overall depth!	<b>Art.-No.</b> 9289 (*)	 Overall depth: 600 mm Note overall depth!
<b>Art.-No.</b> 9241		<b>Art.-No.</b> 12232		<b>Art.-No.</b> 12234	
Overall depth: 650 mm		Overall depth: 650 mm		Overall depth: 650 mm	


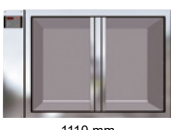

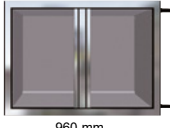
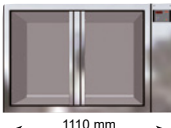
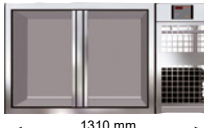
(\*) With overall depth 600 mm: only available with wing door compartment with supporting grid.

Height: 710 mm, depth: 600 mm + 49 mm or depth: 650 mm + 49 mm

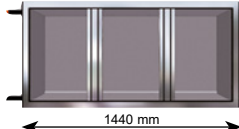
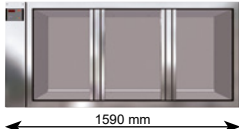
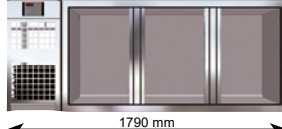
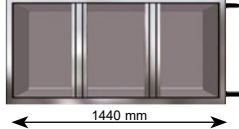
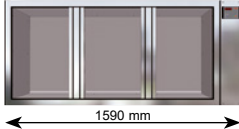
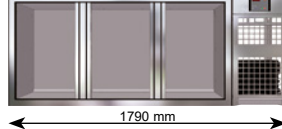
# 11. Under Counter Refrigerators

KUB 710 GN

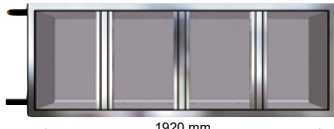

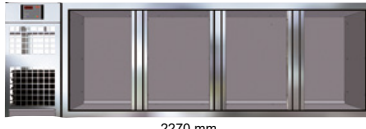
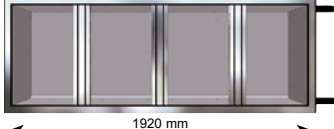
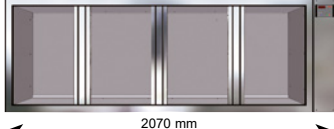
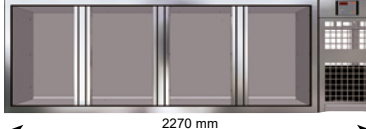


For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 290W/-10°ET	Recommended cooling power: 290W/-10°ET	Cooling power: 290W/-10°ET Elec. connection: 230V/50Hz/270W
 Art.-No. 9030	 Art.-No. 20922	 Art.-No. 9095
 Art.-No. 9031	 Art.-No. 20923	 Art.-No. 9096

Height: 710 mm, depth: 600 mm + 49 mm

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 360W/-10°ET	Recommended cooling power: 360W/-10°ET	Cooling power: 360W/-10°ET Elec. connection: 230V/50Hz/335W
 Art.-No. 9034	 Art.-No. 20924	 Art.-No. 9099
 Art.-No. 9035	 Art.-No. 20925	 Art.-No. 9100

Height: 710 mm, depth: 600 mm + 49 mm

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 430W/-10°ET	Recommended cooling power: 430W/-10°ET	Cooling power: 430W/-10°ET Elec. connection: 230V/50Hz/380W
 Art.-No. 9333	 Art.-No. 20926	 Art.-No. 9337
 Art.-No. 9332	 Art.-No. 20927	 Art.-No. 9336

Height: 710 mm, depth: 600 mm + 49 mm

### Inserts KUB 710 GN

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 595 mm <b>Art.-No.</b> <b>9207</b>	
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 595 mm <b>Art.-No.</b> <b>9208</b>	
<b>Wing Door DIN Left</b> with 5 pairs of bearing rails for GN pans <b>Art.-No.</b> <b>9113 (*)</b>	
<b>Wing Door DIN Right</b> with 5 pairs of bearing rails for GN pans <b>Art.-No.</b> <b>9114 (*)</b>	

<b>Wing Door DIN Left, Glass</b> with 1 supporting grid usable height 595 mm <b>Art.-No.</b> <b>9428</b>	
<b>Wing Door DIN Right, Glass</b> with 1 supporting grid usable height 595 mm <b>Art.-No.</b> <b>9429</b>	
<b>Wing Door DIN Left, Glass</b> with 5 pairs of bearing rails <b>Art.-No.</b> <b>9430 (*)</b>	
<b>Wing Door DIN Right, Glass</b> with 5 pairs of bearing rails <b>Art.-No.</b> <b>9431 (*)</b>	

<b>Telescopic Base Unit</b> (stainless steel pullout, load 50 kg) eff. height 177 mm top, 357 mm bottom <b>Art.-No.</b> <b>9059 (*)</b>	
<b>Telescopic Base Unit</b> (stainless steel pullout, load 50 kg) eff. height 357 mm top, 177 mm bottom <b>Art.-No.</b> <b>9061 (*)</b>	
<b>Telescopic Base Unit</b> (stainless steel pullout, load 50 kg) eff. height 250 mm top, 265 mm bottom <b>Art.-No.</b> <b>9069 (*)</b>	
<b>Telescopic Base Unit</b> (stainless steel pullout, load 50 kg) eff. height 145 mm / 160 mm / 180 mm <b>Art.-No.</b> <b>9068 (*)</b>	

(\*) The pullouts with telescopic base units and the wing doors with bearing rails cannot be inserted in the cooling body with only one compartment and with the overall depth 600 mm!

### Special Accessories

	Art.-No.
Surcharge expansion valve for R452A instead R134a/R513A	9117
GN divider bar for pullout partitioning to accommodate bottles, lockable plastic model	9118
GN divider bar for pullout partitioning to accommodate bottles, fully adjustable metal model	9129
GN bearing rail for GN pullout	9057
Extra GN grid with 2 bottom beams	9190
GN intermediate section behind central bar (small grid for the space between 2 compartments)	9191
Extra pair of bearing rails for GN wing door compartment	9051
GN grid, side limit left	6620
GN grid, side limit right	6621
Base rail, 40 mm high, per r.m. body length	9133
4 round feet, adjustable height approx. 100–140 mm (for 1–2 compartments)	9128
5 round feet, adjustable height approx. 100–140 mm (for 3–4 compartments)	9131
Base retaining bracket for round feet, apiece	9152
Solenoid valve mounted behind the panel	9122
Drill hole 40 mm in body panel	9137
Refrigerant pipes on the rear, centred out of body	9139
Lock for door or drawer	9157

### Usable dimensions of the drawers for KUB – GN

Usable height [mm]	Usable area Width/Depth	Type of the bottles	Dimension of the bottles D [mm] x H [mm]	Number of bottles	GN container
357	W 306 mm D 510 mm	PET 1,5 l	94 x 337	15	1x GN 1/1-150
		PET 1,0 l	81 x 299	18	2x GN 1/2-150
		Wine 0,7 l	78 x 311	24	2x GN 2/4-150
325	W 306 mm D 510 mm	PET 1,0 l	81 x 299	18	1x GN 1/1-150
		Wine 0,7 l	78 x 311	24	2x GN 1/2-150
		Beer 0,5 l	69 x 262	28	2x GN 2/4-150
177	W 306 mm D 510 mm				1x GN 1/1-100
					2x GN 1/2-100
					2x GN 2/4-100
147	W 306 mm D 510 mm				1x GN 1/1-100
					2x GN 1/2-100
					2x GN 2/4-100

### Description

Under counter refrigerator for cooling foodstuffs in the gastronomy sector.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Note:

A second evaporator is necessary, if in a body with 3 or 4 compartments more than one compartment is equipped with roller drawers.

The price of the second evaporator is not included in the price and must be added.

**Model GN 710-1 (overall depth 600 mm):**

This under counter refrigerator is available with wing doors with supporting grid.

**Model GT 710-1 (overall depth 650 mm):**

This under counter refrigerator is available with all inserts, which are shown on this page.

TMP 610 controller for standard cooling	<b>Art.-No.</b> <b>12205</b>
TMP 610-CLOUD controller for ext. cooling unit	<b>33575</b>
TMP 610-CLOUD controller instead of TMP 610	<b>33571</b>

Second evaporator for external cooling systems	<b>8099</b>
Second evaporator for ready-to-use refrigerators	<b>8095</b>

LED lighting 12V/8W (height of compartment 710) (incl. transformer 230V/12V)	<b>9444</b>
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### Mounting Covers

Width 150 mm, height 710 mm	Art.-No.
Cover with cut-out for 1 x controller TMP 6xx, mounted on the left	<b>21110</b>
Cover with cut-out for 1 x controller TMP 6xx, mounted on the right	<b>21111</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the left	<b>21112</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the right	<b>21113</b>

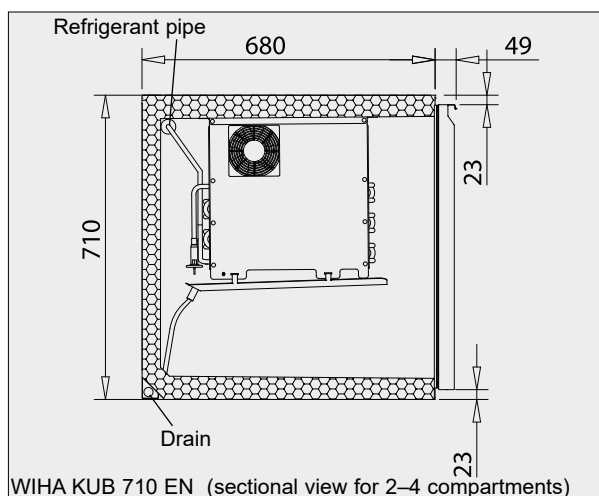
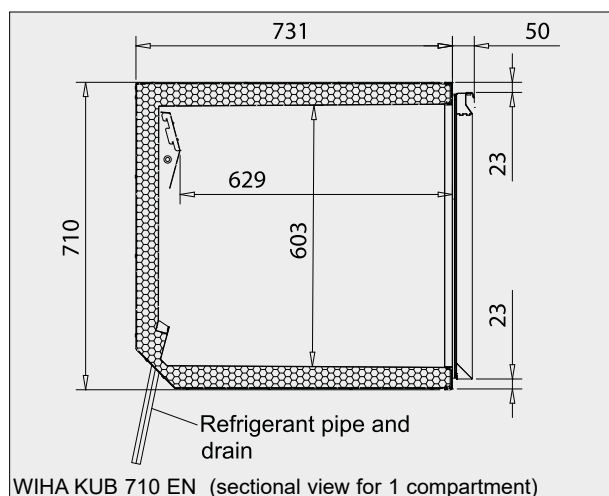


# 11. Under Counter Refrigerators

KUB 710 EN



## KUB 710 EN – Euro-Norm Grid, 710 mm High



Design see page 299.

Also available with black front.



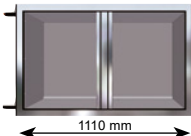
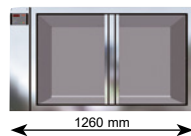
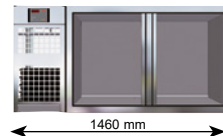
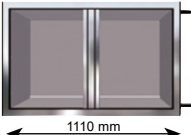
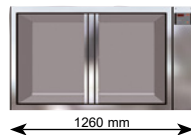
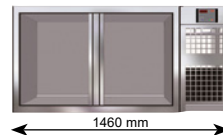
**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

**11**  
Under Counter  
Refrigerators

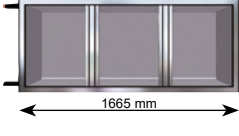
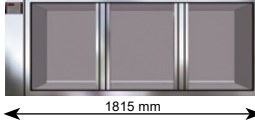
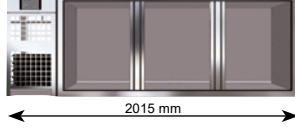
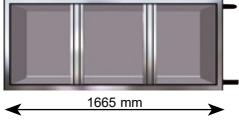
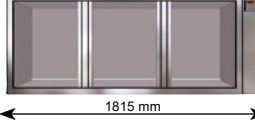
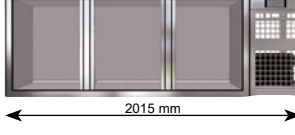
For external cooling unit without controller		For external cooling unit with controller		Incl. cooling unit with controller	
Recom. cooling power: 200W/-15°ET (Delivery without expansion valve)		Recom. cooling power: 200W/-15°ET (Delivery without expansion valve)		Cooling power: 200W/-15°ET Elec. connection: 230V/50Hz/240W	
Art.-No. 9249 (*)		Art.-No. 20930 (*)		Art.-No. 9253 (*)	
Art.-No. 9248 (*)		Art.-No. 20931 (*)		Art.-No. 9252 (*)	

(\*) Please note the body depth of 730 mm.

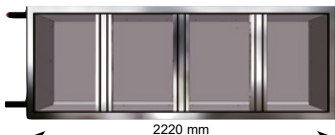
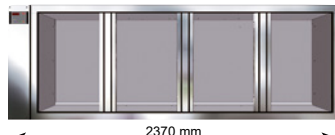
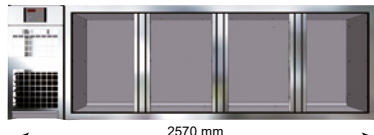
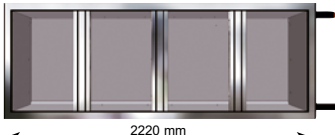
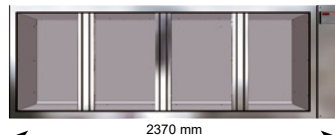
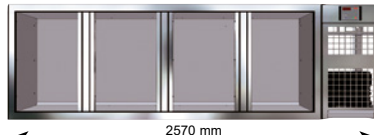
Height: 710 mm, depth: 730 mm + 49 mm

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 290W/-10°ET	Recommended cooling power: 290W/-10°ET	Cooling power: 290W/-10°ET Elec. connection: 230V/50Hz/270W
 <b>Art.-No.</b> 9002	 <b>Art.-No.</b> 20932	 <b>Art.-No.</b> 9107
 <b>Art.-No.</b> 9003	 <b>Art.-No.</b> 20933	 <b>Art.-No.</b> 9108

Height: 710 mm, depth: 680 mm + 49 mm

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 360W/-10°ET	Recommended cooling power: 360W/-10°ET	Cooling power: 360W/-10°ET Elec. connection: 230V/50Hz/335W
 <b>Art.-No.</b> 9006	 <b>Art.-No.</b> 20934	 <b>Art.-No.</b> 9103
 <b>Art.-No.</b> 9007	 <b>Art.-No.</b> 20935	 <b>Art.-No.</b> 9104

Height: 710 mm, depth: 680 mm + 49 mm

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 430W/-10°ET	Recommended cooling power: 430W/-10°ET	Cooling power: 430W/-10°ET Elec. connection: 230V/50Hz/380W
 <b>Art.-No.</b> 9339	 <b>Art.-No.</b> 20936	 <b>Art.-No.</b> 9343
 <b>Art.-No.</b> 9338	 <b>Art.-No.</b> 20937	 <b>Art.-No.</b> 9342

Height: 710 mm, depth: 680 mm + 49 mm

# 11. Under Counter Refrigerators

KUB 710 EN



## Inserts KUB 710 EN

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 595 mm <b>Art.-No.</b> <b>9211</b>	
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 595 mm <b>Art.-No.</b> <b>9212</b>	
<b>Wing Door DIN Left</b> with 5 pairs of bearing rails for EN trays <b>Art.-No.</b> <b>9115</b>	
<b>Wing Door DIN Right</b> with 5 pairs of bearing rails for EN trays <b>Art.-No.</b> <b>9116</b>	

<b>Wing Door DIN Left, Glass</b> with 1 supporting grid usable height 595 mm <b>Art.-No.</b> <b>9432</b>	
<b>Wing Door DIN Right, Glass</b> with 1 supporting grid usable height 595 mm <b>Art.-No.</b> <b>9433</b>	
<b>Wing Door DIN Left, Glass</b> with 5 pairs of bearing rails <b>Art.-No.</b> <b>9434</b>	
<b>Wing Door DIN Right, Glass</b> with 5 pairs of bearing rails <b>Art.-No.</b> <b>9435</b>	

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) eff. height 177 mm top, 347 mm bottom <b>Art.-No.</b> <b>9008</b>	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) eff. height 338 mm top, 177 mm bottom <b>Art.-No.</b> <b>9010</b>	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) eff. height 267 mm top, 260 mm bottom <b>Art.-No.</b> <b>9009</b>	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) effec. height 180 mm / 150 mm / 135 mm <b>Art.-No.</b> <b>9011</b>	

## Usable dimensions of the drawers for KUB – EN

Usable height [mm]	Usable area Width/Depth	Type of the bottles	Dimension of the bottles D [mm] x H [mm]	Number of bottles	GN container
347	W 382 mm D 510 mm	PET 1,5 l PET 1,0 l Wine 0,7 l	94 x 337 81 x 299 78 x 311	20 24 30	3x GN 1/3-150 6x GN 1/6-150
257	W 382 mm D 510 mm	Water 0,25 l Beer 0,33 l PET 0,5 l	58 x 216 61 x 234 65 x 233	56 48 42	3x GN 1/3-150 6x GN 1/6-150
177	W 382 mm D 510 mm				3x GN 1/3-100 6x GN 1/6-100
147	W 382 mm D 510 mm				3x GN 1/3-100 6x GN 1/6-100

## Description

Under counter refrigerator for cooling foodstuffs in the bakery sector.  
Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Note:

A second evaporator is necessary, if in a body with 3 or 4 compartments more than one compartment is equipped with roller drawers.  
The price of the second evaporator is not included in the price and must be added.

**11**  
Under Counter  
Refrigerators

## Special Accessories

Surcharge expansion valve for R452A instead R134a/R513A	<b>Art.-No.</b> <b>9117</b>
EN divider bar for pullout partitioning to accommodate bottles, lockable plastic model	<b>9119</b>
EN divider bar for pullout partitioning to accommodate bottles, fully adjustable metal model	<b>9140</b>
GN bearing rail for EN pullout	<b>9058</b>
Extra EN grid with 2 bottom beams	<b>9121</b>
EN intermediate section behind central bar (small grid for the space between 2 compartments)	<b>9192</b>
Extra pair bearing rails for EN wing door compartment	<b>9052</b>
Base rail, 40 mm high, per r.m. body length	<b>9133</b>
4 round feet, adjustable height approx. 100–140 mm (for 1–2 compartments)	<b>9128</b>
5 round feet, adjustable height approx. 100–140 mm (for 3–4 compartments)	<b>9131</b>
Base retaining bracket for round feet, apiece	<b>9152</b>
Solenoid valve mounted behind the panel	<b>9122</b>
Drill hole 40 mm in body panel	<b>9137</b>
Refrigerant pipes on the rear, centred out of the body	<b>9139</b>
Lock for door or drawer	<b>9157</b>

TMP 610 controller for standard cooling	<b>Art.-No.</b> <b>12205</b>
TMP 610-CLOUD controller for ext. cooling unit	<b>33575</b>
TMP 610-CLOUD controller instead of TMP 610	<b>33571</b>

Second evaporator for external cooling systems	<b>8099</b>
Second evaporator for ready-to-use refrigerators	<b>8095</b>

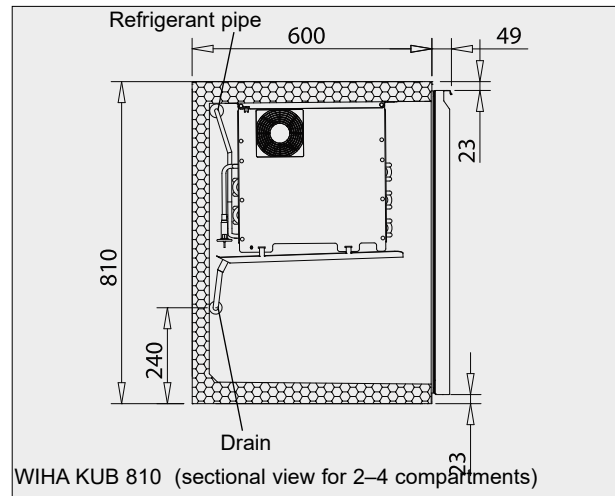
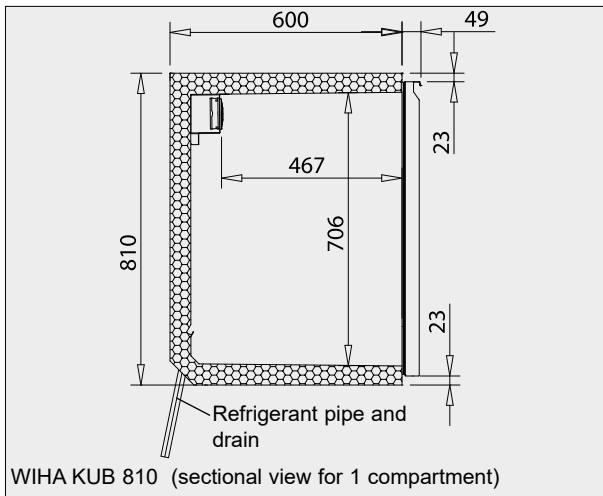
LED lighting 12V/8W (height of compartment 710) (incl. transformer 230V/12V)	<b>9444</b>
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## Mounting Covers

Width 150 mm, height 710 mm

Cover with cut-out for 1 x controller	<b>Art.-No.</b>
TMP 6xx, mounted on the left	<b>21110</b>
Cover with cut-out for 1 x controller	
TMP 6xx, mounted on the right	<b>21111</b>
Cover with cut-outs for 2 x controller	
TMP 6xx, mounted on the left	<b>21112</b>
Cover with cut-outs for 2 x controller	
TMP 6xx, mounted on the right	<b>21113</b>

## KUB 810 – for Beverages, 810 mm High



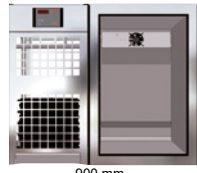


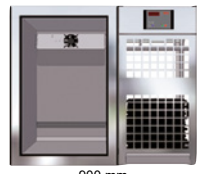


Design see page 299.

Also available with black front.



**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

For external cooling unit without controller		For external cooling unit with controller		Incl. cooling unit with controller	
Recom. cooling power: 200W/-15°ET (Delivery without expansion valve)		Recom. cooling power: 200W/-15°ET (Delivery without expansion valve)		Cooling power: 200W/-15°ET Elec. connection: 230V/50Hz/240W	
Art.-No. 10521 (*)		Art.-No. 20940 (*)		Art.-No. 10571 (*)	
	550 mm		700 mm		900 mm
Art.-No. 10531 (*)		Art.-No. 20941 (*)		Art.-No. 10581 (*)	
	550 mm		700 mm		900 mm

(\*) The pullout 10194 cannot be inserted in this model.

Height: 810 mm, depth: 600 mm + 49 mm

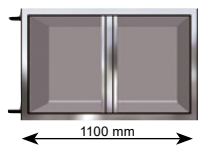
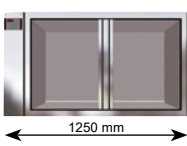
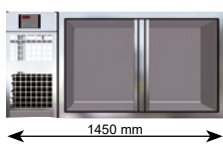
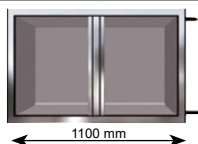
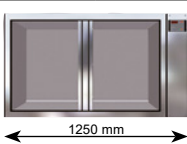
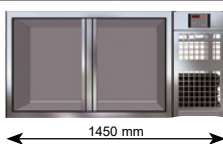
**11**  
Under Counter  
Refrigerators



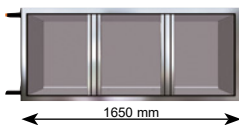
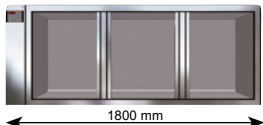
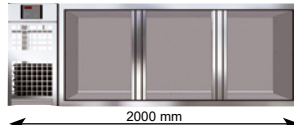
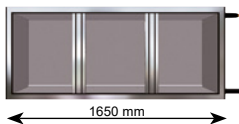
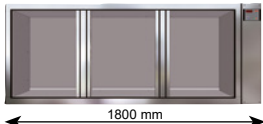
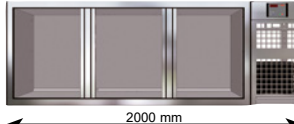
# 11. Under Counter Refrigerators

KUB 810



For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 290W/-10°ET	Recommended cooling power: 290W/-10°ET	Cooling power: 290W/-10°ET Elec. connection: 230V/50Hz/270W
 <p>Art.-No. 10522</p>	 <p>Art.-No. 20942</p>	 <p>Art.-No. 10572</p>
 <p>Art.-No. 10532</p>	 <p>Art.-No. 20943</p>	 <p>Art.-No. 10582</p>







Height: 810 mm, depth: 600 mm + 49 mm

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 360W/-10°ET	Recommended cooling power: 360W/-10°ET	Cooling power: 360W/-10°ET Elec. connection: 230V/50Hz/335W
 <p>Art.-No. 10523</p>	 <p>Art.-No. 20944</p>	 <p>Art.-No. 10573</p>
 <p>Art.-No. 10533</p>	 <p>Art.-No. 20945</p>	 <p>Art.-No. 10583</p>

Height: 810 mm, depth: 600 mm + 49 mm

11

Under Counter Refrigerators

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 430W/-10°ET	Recommended cooling power: 430W/-10°ET	Cooling power: 430W/-10°ET Elec connection: 230V/50Hz/380W
 <p>Art.-No. 10524</p>	 <p>Art.-No. 20946</p>	 <p>Art.-No. 10574</p>
 <p>Art.-No. 10534</p>	 <p>Art.-No. 20947</p>	 <p>Art.-No. 10584</p>

Height: 810 mm, depth: 600 mm + 49 mm

### Inserts KUB 810

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 700 mm <b>Art.-No.</b> <b>10182</b>	
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 700 mm <b>Art.-No.</b> <b>10183</b>	
<b>Wing Door DIN Left</b> with barrel rail for 30 l barrel usable height 695 mm <b>Art.-No.</b> <b>10184</b>	
<b>Wing Door DIN Right</b> with barrel rail for 30 l barrel usable height 695 mm <b>Art.-No.</b> <b>10185</b>	

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) effe. height 312 mm top, 305 mm bottom <b>Art.-No.</b> <b>10198</b>	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) effe. height 270 mm top, 350 mm bottom <b>Art.-No.</b> <b>10188</b>	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) effe. height 350 mm top, 260 mm bottom <b>Art.-No.</b> <b>10189</b>	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) effe. height 180 mm / 195 mm / 175 mm <b>Art.-No.</b> <b>10194 (*)</b>	

(\*) The stainless steel roller drawer no. 10194 cannot be inserted in a body with only one compartment!

<b>Wing Door DIN Left, Glass</b> with grid usable height 700 mm <b>Art.-No.</b> <b>9436</b>	
<b>Wing Door DIN Right, Glass</b> with grid usable height 700 mm <b>Art.-No.</b> <b>9437</b>	

### Usable dimensions of the drawers for KUB 810

Usable height [mm]	Usable area Width/Depth	Type of the bottles	Dimension of the bottles D [mm] x H [mm]	Number of bottles	GN container
350	W 376 mm D 510 mm	PET 1,5 l PET 1,0 l Glass 0,75 l Glass 0,33 l	94 x 337 81 x 303 80 x 321 61 x 234	20 30 30 42	3x GN 1/3-150 6x GN 1/6-150
315	W 376 mm D 510 mm	PET 1,0 l Glass 0,33 l Glass 0,25 l	81 x 303 61 x 234 58 x 216	30 42 56	3x GN 1/3-100 6x GN 1/6-100
270	W 376 mm D 510 mm	Glass 0,33 l Glass 0,25 l	61 x 234 58 x 216	42 56	3x GN 1/3-100 6x GN 1/6-100

### Description

Under counter refrigerator for cooling beverage bottles and beer barrels with a height of 695 mm.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Note:

A second evaporator is necessary, if in a body with 3 or 4 compartments more than one compartment is equipped with roller drawers.

The price of the second evaporator is not included in the price and must be added.

### Special Accessories

Surcharge expansion valve for R452A instead R134a/R513A	<b>Art.-No.</b> <b>9117</b>
Divider bar for pullout partitioning to accommodate bottles, lockable plastic model	<b>8882</b>
Divider bar for pullout partitioning to accommodate bottles, fully adjustable metal model	<b>8883</b>
GN bearing rail	<b>8886</b>
Extra grid with 2 bottom beams	<b>8885</b>
GN intermediate section behind central bar (small grid for the space between 2 compartments)	<b>9191</b>
GN grid, side limit left	<b>6620</b>
GN grid, side limit right	<b>6621</b>
Base rail, 40 mm high, per r.m. body length	<b>9133</b>
Solenoid valve mounted behind the panel	<b>9122</b>
Drill hole 35 mm in body panel	<b>21140</b>
Drill hole 46 mm in body panel	<b>21141</b>
Drill hole 65 mm in body panel	<b>21142</b>
Drill hole 76 mm in body panel	<b>21144</b>
Drill hole 86 mm in body panel	<b>21145</b>
Refrigerant pipes on the rear, centred out of the body	<b>9139</b>
Lock for door or drawer	<b>9157</b>

TMP 610 controller for standard cooling	<b>Art.-No.</b> <b>12205</b>
<b>TMP 610-CLOUD controller for ext. cooling unit</b>	<b>33575</b>
<b>TMP 610-CLOUD controller instead of TMP 610</b>	<b>33571</b>

Second evaporator for external cooling systems	<b>8099</b>
Second evaporator for ready-to-use refrigerators	<b>8095</b>
LED lighting 12V/8W (height of compartment 810) (incl. transformer 230V/12V)	<b>9444</b>

### Mounting Covers

Width 150 mm, height 810 mm	<b>Art.-No.</b>
Cover with cut-out for 1 x controller TMP 6xx, mounted on the left	<b>21120</b>
Cover with cut-out for 1 x controller TMP 6xx, mounted on the right	<b>21121</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the left	<b>21122</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the right	<b>21123</b>

## Under Counter Module for Sinks – 810 mm High

Made entirely of stainless steel

### Under Counter Module for Sinks

#### Design

The 810 mm high under counter module for sinks is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The module is equipped with wing doors on the front side. On the rear and the sides with cut-outs for the installation of water pipes and waste water pipes. The bottom area of the module for sinks is open to make "base installation" possible.

If required, a bottom plate made of stainless steel is available as accessory and can be inserted on site.

The under counter module for sinks can be attached to the "Under Counter Refrigerators KUB" equipped with two or more compartments.

Also available with black front.

#### With ready mounted controller for external cooling unit:

Width 450 mm (for single sink), wing door, hinged left  
Width 450 mm (for single sink), wing door, hinged right  
Width 800 mm (for double sink)

#### Art.-No.

**10600-940**  
**10600-941**  
**10601-940**

#### Without controller, without cooling unit:

Width 450 mm (for single sink), wing door, hinged left  
Width 450 mm (for single sink), wing door, hinged right  
Width 800 mm (for double sink)

**10600-960**  
**10600-961**  
**10601-960**

Bottom plate, stainless steel for 10600-940 and 10600-941

**10600-050**

Bottom plate, stainless steel for 10601-940

**10601-050**

(Two bottom plates can be inserted in the 800 mm wide under counter module)

Waste dumper instead of wing door, for module width=800 mm, mounted left

**10604**

Waste dumper instead of wing door, for module width=800 mm, mounted right

**10605**

Waste dumper instead of wing door, for module width=450 mm

**10606**



Art.-No. 10600-940



Art.-No. 10601-940

### End Plate for Under Counter Modules for Sinks and Under Counter Modules

If the side areas of the under counter modules are visible, an end plate is necessary.

The end plate is made of stainless steel, material 1.4016 with ground surface. It is lined with wood-based material, so that the end plate can be mounted easily with wood screws from the inside of the under counter module.

Dimensions: Height 810 mm, depth 600 mm, thickness 20 mm

#### Art.-No.

**9136**

End plate, height=810 mm



### Base Rails

#### Art.-No.

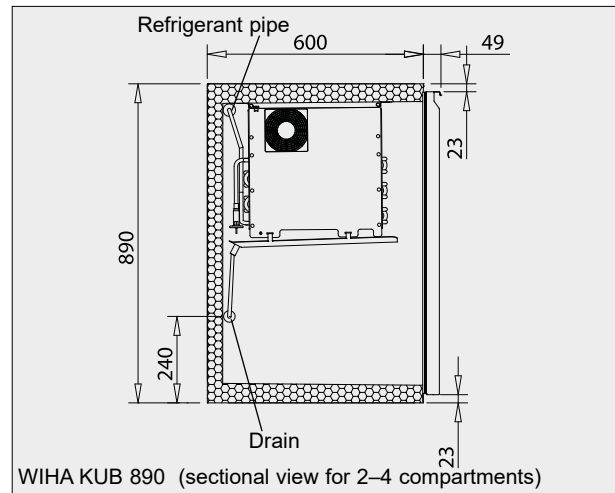
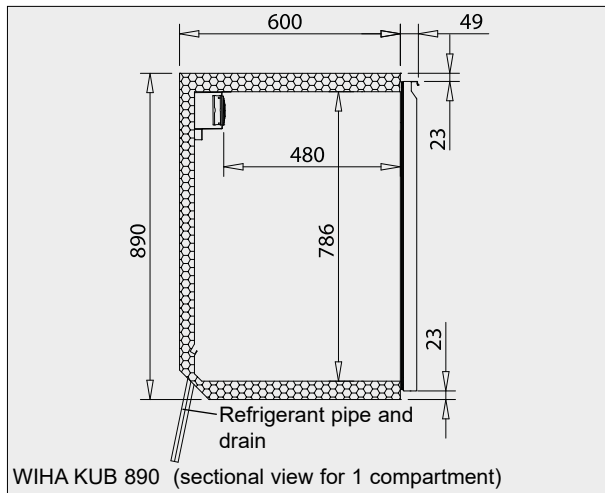
**9133**

Base rail 40 mm high,  
price per r.m. body length, fully mounted

**9134**

Base rail 50 mm high,  
price per r.m. body length, fully mounted

## KUB 890 – for Beverages, 890 mm High



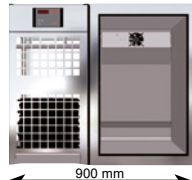


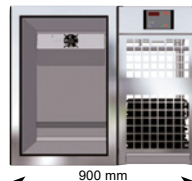


Design see page 299.

Also available with black front.



**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

For external cooling unit without controller		For external cooling unit with controller		Incl. cooling unit with controller	
Recom. cooling power: 200W/-15°ET (Delivery without expansion valve)		Recom. cooling power: 200W/-15°ET (Delivery without expansion valve)		Cooling power: 200W/-15°ET Elec. connection: 230V/50Hz/240W	
<b>Art.-No.</b> 8921 (*)		<b>Art.-No.</b> 20950 (*)		<b>Art.-No.</b> 8971 (*)	
<b>Art.-No.</b> 8931 (*)		<b>Art.-No.</b> 20951 (*)		<b>Art.-No.</b> 8981 (*)	

(\*) The stainless steel roller drawer no. 8799 cannot be inserted in a body with only 1 compartment.

Height: 890 mm, depth: 600 mm + 49 mm

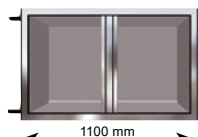
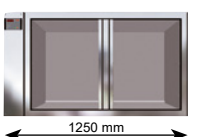
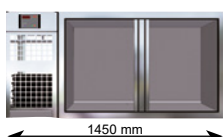
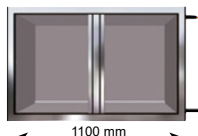
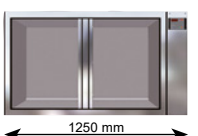
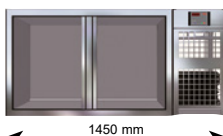
**11**  
Under Counter  
Refrigerators



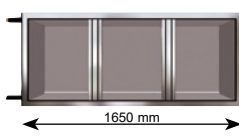
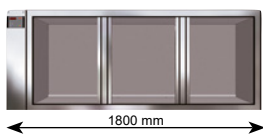
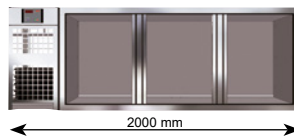
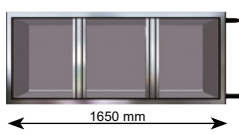
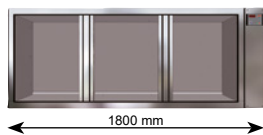
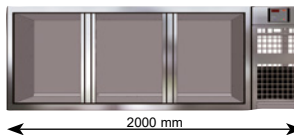
# 11. Under Counter Refrigerators

KUB 890



For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 290W/-10°ET	Recommended cooling power: 290W/-10°ET	Cooling power: 290W/-10°ET Elec. connection: 230V/50Hz/270W
 <p>1100 mm</p> <p><b>Art.-No.</b> 8922</p>	 <p>1250 mm</p> <p><b>Art.-No.</b> 20952</p>	 <p>1450 mm</p> <p><b>Art.-No.</b> 8972</p>
 <p>1100 mm</p> <p><b>Art.-No.</b> 8932</p>	 <p>1250 mm</p> <p><b>Art.-No.</b> 20953</p>	 <p>1450 mm</p> <p><b>Art.-No.</b> 8982</p>

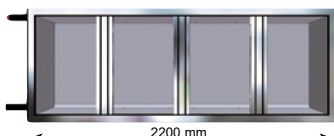
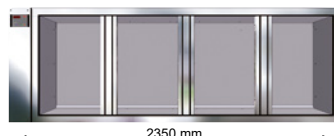
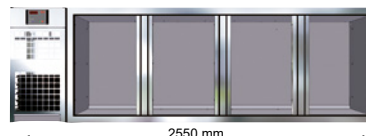
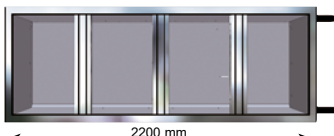
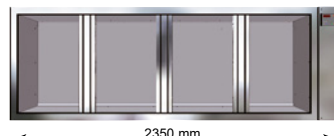
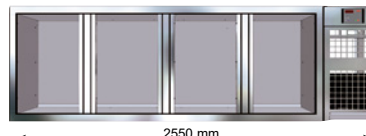
Height: 890 mm, depth: 600 mm + 49 mm

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 360W/-10°ET	Recommended cooling power: 360W/-10°ET	Cooling power: 360W/-10°ET Elec. connection: 230V/50Hz/335W
 <p>1650 mm</p> <p><b>Art.-No.</b> 8923</p>	 <p>1800 mm</p> <p><b>Art.-No.</b> 20954</p>	 <p>2000 mm</p> <p><b>Art.-No.</b> 8973</p>
 <p>1650 mm</p> <p><b>Art.-No.</b> 8933</p>	 <p>1800 mm</p> <p><b>Art.-No.</b> 20955</p>	 <p>2000 mm</p> <p><b>Art.-No.</b> 8983</p>

Height: 890 mm, depth: 600 mm + 49 mm

11

Under Counter Refrigerators

For external cooling unit without controller	For external cooling unit with controller	Incl. cooling unit with controller
Recommended cooling power: 430W/-10°ET	Recommended cooling power: 430W/-10°ET	Cooling power: 430W/-10°ET Elec. connection: 230V/50Hz/380W
 <p>2200 mm</p> <p><b>Art.-No.</b> 8924</p>	 <p>2350 mm</p> <p><b>Art.-No.</b> 20956</p>	 <p>2550 mm</p> <p><b>Art.-No.</b> 8974</p>
 <p>2200 mm</p> <p><b>Art.-No.</b> 8934</p>	 <p>2350 mm</p> <p><b>Art.-No.</b> 20957</p>	 <p>2550 mm</p> <p><b>Art.-No.</b> 8984</p>

Height: 890 mm, depth: 600 mm + 49 mm

### Inserts KUB 890

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 780 mm <b>Art.-No.</b> <b>8782</b>	
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 780 mm <b>Art.-No.</b> <b>8783</b>	
<b>Wing Door DIN Left</b> with barrel rail usable height 775 mm <b>Art.-No.</b> <b>8784</b>	
<b>Wing Door DIN Right</b> with barrel rail usable height 775 mm <b>Art.-No.</b> <b>8785</b>	

<b>Wing Door DIN Left, Glass</b> with grid usable height 780 mm <b>Art.-No.</b> <b>9440</b>	
<b>Wing Door DIN Right, Glass</b> with grid usable height 780 mm <b>Art.-No.</b> <b>9441</b>	

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) eff. height 355 mm top, 345 mm bottom <b>Art.-No.</b> <b>8798</b>	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) eff. height 310 mm top, 390 mm bottom <b>Art.-No.</b> <b>8788</b>	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) eff. height 390 mm top, 300 mm bottom <b>Art.-No.</b> <b>8789</b>	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) effec. height 200 mm / 215 mm / 230 mm <b>Art.-No.</b> <b>8799 (*)</b>	

(\*) The stainless steel roller drawer no. 8799 cannot be inserted in a body with only 1 compartment!

### Usable dimensions of the drawers for KUB 890

Usable height [mm]	Usable area Width/Depth	Type of the bottles	Dimension of the bottles D [mm] x H [mm]	Number of bottles	GN container
390	W 376 mm D 510 mm	PET 1,5 l PET 1,0 l Glass 0,75 l	94 x 337 81 x 303 80 x 321	20 24 30	3x GN 1/3-150 6x GN 1/6-150
355 345	W 376 mm D 510 mm	PET 1,5 l Glass 0,75 l Glass 0,33 l	94 x 337 80 x 321 61 x 234	20 30 42	3x GN 1/3-150 6x GN 1/6-150
230	W 376 mm D 510 mm	Glass 0,25 l Glass 0,2 l	58 x 216 60 x 199	56 48	3x GN 1/3-100 6x GN 1/6-100
210	W 376 mm D 510 mm	Glass 0,33 l Glass 0,2 l	70 x 175 60 x 199	35 48	3x GN 1/3-100 6x GN 1/6-100

### Description

Under counter refrigerator for cooling beverage bottles and beer barrels with a height of 775 mm.  
 Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Note:

A second evaporator is necessary, if in a body with 3 or 4 compartments more than one compartment is equipped with roller drawers.  
 The price of the second evaporator is not included in the price and must be added.

### Special Accessories

	<b>Art.-No.</b>
Surcharge expansion valve for R452A instead R134a/R513A	<b>9117</b>
Divider bar for pullout partitioning to accommodate bottles, lockable plastic model	<b>8882</b>
Divider bar for pullout partitioning to accommodate bottles, fully adjustable metal model	<b>8883</b>
GN bearing rails	<b>8886</b>
Extra grid with 2 bottom beams	<b>8885</b>
GN intermediate section behind central bar (small grid for the space between 2 compartments)	<b>9191</b>
GN grid, side limit left	<b>6620</b>
GN grid, side limit right	<b>6621</b>
Base rail, 40 mm high, per r.m. body length	<b>9133</b>
Solenoid valve mounted behind the panel	<b>9122</b>
Drill hole 35 mm in body panel	<b>21140</b>
Drill hole 46 mm in body panel	<b>21141</b>
Drill hole 65 mm in body panel	<b>21142</b>
Drill hole 76 mm in body panel	<b>21144</b>
Drill hole 86 mm in body panel	<b>21145</b>
Refrigerant pipes on the rear, centred out of the body	<b>9139</b>
Lock for door or drawer	<b>9157</b>
TMP 610 controller for standard cooling	<b>12205</b>
TMP 610-CLOUD controller for ext. cooling unit	<b>33575</b>
TMP 610-CLOUD controller instead of TMP 610	<b>33571</b>

Second evaporator for external cooling systems	<b>Art.-No.</b> <b>8099</b>
Second evaporator for ready-to-use refrigerators	<b>8095</b>

LED lighting 12V/8W (height of compartment 890) (incl. transformer 230V/12V)	<b>9446</b>
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### Mounting Covers

Width 150 mm, height 890 mm	<b>Art.-No.</b>
Cover with cut-out for 1 x controller TMP 6xx, mounted on the left	<b>21130</b>
Cover with cut-out for 1 x controller TMP 6xx, mounted on the right	<b>21131</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the left	<b>21132</b>
Cover with cut-outs for 2 x controller TMP 6xx, mounted on the right	<b>21133</b>

## Under Counter Module for Sinks – 890 mm High

Made entirely of stainless steel

### Under Counter Module for Sinks

#### Design

The 890 mm high under counter module for sinks is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The module is equipped with wing doors on the front side. On the rear and the sides with cut-outs for the installation of water pipes and waste water pipes. The bottom area of the module for sinks is open to make "base installation" possible.

If required, a bottom plate made of stainless steel is available as accessory and can be inserted on site.

The under counter module for sinks can be attached to the „Under Counter Refrigerators KUB“ equipped with two or more compartments.

Also available with black front.



Art.-No. 8800-940

#### With ready mounted controller for external cooling unit:

Width 450 mm (for single sink), wing door, hinged left

Width 450 mm (for single sink), wing door, hinged right

Width 800 mm (for double sink)

#### Art.-No.

8800-940

8800-941

8801-940

#### Without controller, without cooling unit:

Width 450 mm (for single sink), wing door, hinged left

Width 450 mm (for single sink), wing door, hinged right

Width 800 mm (for double sink)

8800-960

8800-961

8801-960



Art.-No. 8801-940

Bottom plate, stainless steel for 8800-940 and 8800-941

Bottom plate, stainless steel for 8801-940

(Body 8801-940: two bottom plates can be inserted)

8800-050

8801-050

Waste dumper instead of wing door, for module width=800 mm, mounted left

10604

Waste dumper instead of wing door, for module width=800 mm, mounted right

10605

Waste dumper instead of wing door, for module width=450 mm

10606

### End Plate for Under Counter Modules for Sinks and Under Counter Modules

If the side areas of the under counter modules are visible, an end plate is necessary.

The end plate is made of stainless steel, material 1.4016 with ground surface. It is lined with wood-based material, so that the end plate can be mounted easily with wood screws from the inside of the under counter module.

Dimensions: height 890 mm, depth 600 mm, thickness 20 mm



#### Art.-No.

9138

End plate, height=890 mm

### Base Rails

#### Art.-No.

9133

Base rail 40 mm high,

price per r.m. body length, fully mounted

9134

Base rail 50 mm high,

price per r.m. body length, fully mounted

## Overview Under Counter Modules

The under counter modules, listed here, are suitable for the 710, 810 and 890 mm high under counter refrigerators KUB.

Also available with black front.

**Under Counter Module, Height 710 mm**  
Can be equipped with 100 mm high adjustable feet

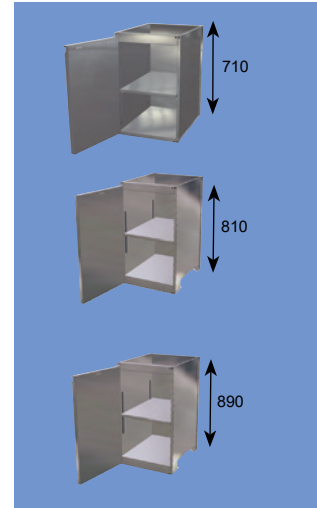
Page 320

**Under Counter Module, Height 810 mm**  
Can be mounted on base rails

Page 327

**Under Counter Module, Height 890 mm**  
Can be mounted on base rails

Page 335





# 11. Under Counter Refrigerators

Accessories KUB 710



## Under Counter Module – 710 mm High

Made entirely of stainless steel

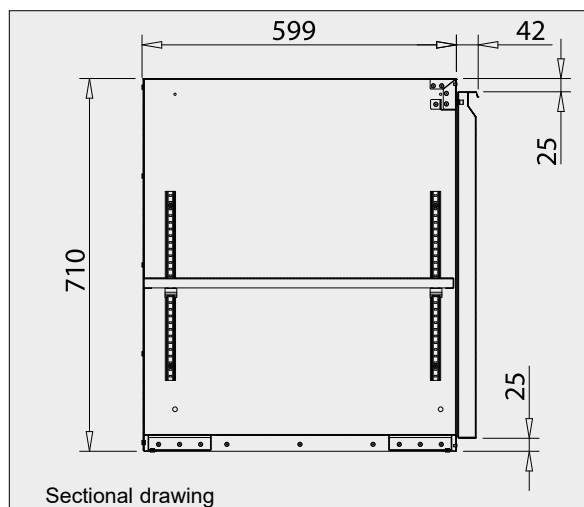
Also available with black front.

Integrated handle bar (stainless steel)



The under counter refrigerators of the series "KUB 710" can be combined with the unrefrigerated under counter modules listed here. If required both the under counter refrigerators and the under counter modules can be equipped with round feet (adjustable height approx. 100–140 mm).

If the lateral sides are visible, they must be closed with an on-site decorative plate or with an end plate made of stainless steel (available as accessory).



Sectional drawing

### Special Accessories

	<b>Art.-No.</b>
End plate, stainless steel height 710 mm, depth 600 mm, thickness 20 mm	<b>14220</b>
4 round feet, adjustable height approx. 100–140 mm	<b>9128</b>
Base retaining bracket for round feet, 1 piece	<b>9152</b>

### Open Module with Intermediate Shelf, Height=710 mm

Width 400 mm  
Width 450 mm  
Width 500 mm  
Width 600 mm  
Width 800 mm  
Width 1000 mm

**Art.-No.**  
**14100**  
**14101**  
**14102**  
**14103**  
**14104**  
**14105**

Special widths, see page 325.



### Design

Body is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops.

### Open Module with Rails for Dish Racks or GN Containers, Height=710 mm

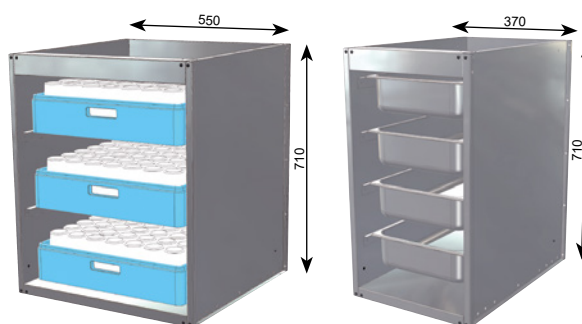
Width 550 mm, for 3 dish racks  
Width 370 mm, for 4 GN containers

**Art.-No.**  
**14110**  
**14111**

### Design

Body is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The side walls are fitted out with bearing rails for dish racks or GN containers.

The upper support edges of the body are equipped with holes to screw on worktops.



The dish racks and the cups are not included in delivery.

The GN containers are not included in delivery.

### Module with Wing Door and Intermediate Shelf, Height=710 mm

	<u>Art.-No.</u>	<u>Art.-No.</u>
Width 400 mm, wing door, hinged left	14120	14140
Width 400 mm, wing door, hinged right	14121	14141
Width 450 mm, wing door, hinged left	14122	14142
Width 450 mm, wing door, hinged right	14123	14143
Width 500 mm, wing door, hinged left	14124	14144
Width 500 mm, wing door, hinged right	14125	14145
Width 600 mm, wing door, hinged left	14126	14146
Width 600 mm, wing door, hinged right	14127	14147
Width 800 mm, with 2 wing doors	14130	14150
Width 1000 mm, with 2 wing doors	14131	14151
Width 1200 mm, with 2 wing doors	14132	14152

Lockable



#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

Special widths, see page 325.

### Module with Wing Door and Rails for Dish Racks, Height=710 mm

	<u>Art.-No.</u>
Width 550 mm, for 3 dish racks, wing door, hinged left	14160
Width 550 mm, for 3 dish racks, wing door, hinged right	14161

#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The side walls are fitted out with bearing rails for dish racks. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

### Module with Roller Drawers, Height=710 mm

Indication of the usable heights (UH) from top to bottom.

	<u>Art.-No.</u>
Width 400 mm, 2 roller drawers, UH=150/400	14170
Width 400 mm, 3 roller drawers, UH=150/170/170	14171

Special widths, see page 325.

#### Design

Body and drawers are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The upper support edges of the body are equipped with holes to screw on worktops. The drawers are fitted out with sturdy stainless-steel rollers (load capacity 50 kg). The drawer panels contain integrated handle bars.



### Waste Dumper/Roller Drawer, Height=710 mm

	<u>Art.-No.</u>
Width 400 mm, waste dumper at the bottom, roller drawer at the top (usable height = 150)	14175

### Waste Drawer/Roller Drawer, Height=710 mm

	<u>Art.-No.</u>
Width 400 mm, waste drawer at the bottom, roller drawer at the top (usable height = 150)	14180

#### Design

Body, drawers and waste dumper are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The upper support edges of the body are equipped with holes to screw on worktops. The drawer is fitted out with sturdy stainless-steel rollers (load capacity 50 kg). The waste dumper and the waste drawer are in a closed casing box and can be removed for emptying and cleaning. The drawer panels contain integrated handle bars made of stainless steel.



# 11. Under Counter Refrigerators

## Accessories KUB 710



### Large-Capacity Waste Dumper, Height=710 mm

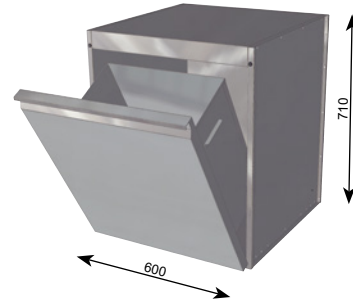
Width 600 mm, waste dumper

**Art.-No.**  
**14185**

#### Design

Body and waste dumper are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The upper support edges of the body are equipped with holes to screw on worktops.

The waste dumper can be removed for cleaning.



### Large-Capacity Coffee Ground Container, Height=710 mm

Width 400 mm,  
combination: wing door compartment with waste container at the bottom,  
coffee grounds dumper with knocking rod at the top  
(removable coffee grounds slide).

*Ideal for coffee shops  
with high sales*



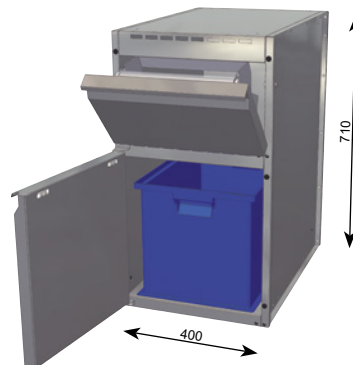
Wing door, hinged left  
Wing door, hinged right

**Art.-No.**  
**14186**  
**14187**

#### Design

The upper compartment can be swung open and is equipped with a sturdy stainless steel knocking rod with plastic coating. The knocked off coffee grounds falls down via a slide into the large-capacity container located in the lower compartment.

Body, wing door and dumper are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The upper support edges of the body are equipped with holes to screw on worktops. The panels contain integrated handle bars.



**11**  
Under Counter  
Refrigerators

### Under Counter Modules for Sinks, Height=710 mm

Height of the upper cover panel approx. 310 mm

Usable height of the wing door compartment approx. 320 mm

Width 400 mm, wing door hinged left (DIN)  
Width 400 mm, wing door hinged right (DIN)

**Art.-No.**  
**14190**  
**14191**

Width 500 mm, wing door hinged left (DIN)  
Width 500 mm, wing door hinged right (DIN)

**14192**  
**14193**

**Special widths, see page 326.**



#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground.

The module is equipped with a cover panel in the upper area and a wing door in the lower part. On the rear side with cut-outs for the installation of water and waste water pipes.

The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

### Module with Upper Cover Panel, Wing Door and Intermediate Shelf, Height=710 mm

Height of the upper cover panel: approx. 140 mm

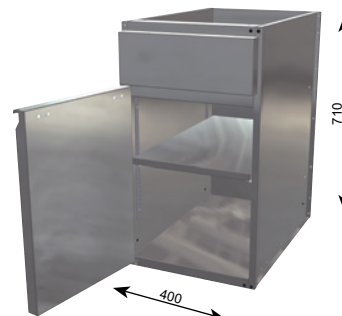
Usable height of the wing door compartment: approx. 470 mm

	<u>Art.-No.</u>
Width 400 mm, wing door hinge left	14210
Width 400 mm, wing door hinge right	14211

Special widths, see page 326.

#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. On the rear side located in the upper area behind the cover panel, the module is equipped with a cut-out for the running of cables. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.



### Module with Upper Cover Panel and Drawers, Height=710 mm

Height of the upper cover panel: approx. 140 mm

	<u>Art.-No.</u>
Width 400 mm, 1 roller drawer, usable height=450 mm	14215

Width 400 mm, 2 roller drawers, usable height=190/210 mm	14216
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Special widths, see page 326.

#### Design

Body and drawers are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. On the rear side located in the upper area behind the cover panel, the module is equipped with a cut-out for the running of cables. The upper support edges of the body are equipped with holes to screw on worktops. The drawers are fitted out with sturdy stainless-steel rollers (load capacity 50 kg). The drawer panels contain integrated handle bars.



### Extra Intermediate Shelf

for standard widths:

	<u>Art.-No.</u>
Body width 400 mm	13510-011
Body width 450 mm	13512-011
Body width 500 mm	13530-011
Body width 600 mm	13504-011
Body width 800 mm	13606-011
Body width 1000 mm	13608-011

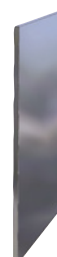


Load capacity of the shelves is up to 50 kg.

### End Plate for Under Counter Modules for Sinks and Under Counter Modules, Height=710 mm

If the side areas of the under counter modules are visible, an end plate is necessary. The end plate is made of stainless steel, material 1.4016 with ground surface. It is lined with wood-based material, so that the end plate can be mounted easily with wood screws from the inside of the under counter module.

Dimensions: height 710 mm, depth 600 mm, thickness 20 mm



	<u>Art.-No.</u>
End plate, height=710 mm	14220



# 11. Under Counter Refrigerators

Accessories KUB 710

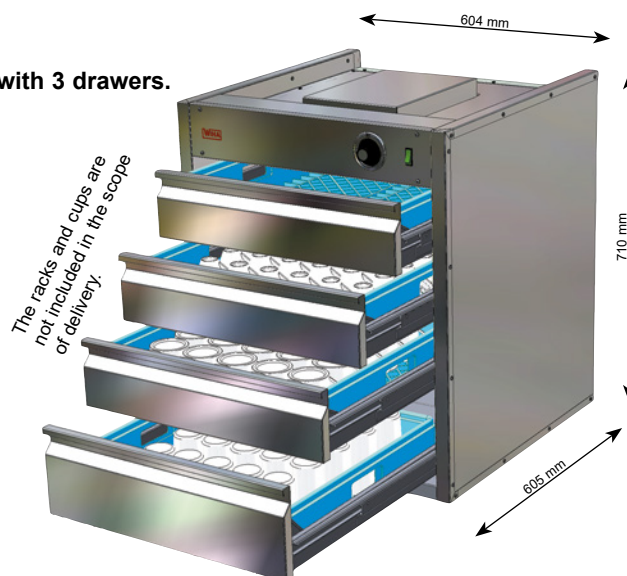


## Module – Cup Warmer

Height 710 mm



Also available with 3 drawers.



### The Well-Organised Cup Warmer

Just remove the rack from the dishwasher and transfer it with cups still on it to the cup warmer.

Tedious cup restacking is a thing of the past.

### Design

The circulating air hot cupboard is manufactured as a built-in module, so that it can be integrated into counter installations and wall units. The special circulating air heating with high performance and robust circulating fan ensures a constant and fast heat distribution. Double-leaf design with internal insulation. The inner and outer surfaces are made of stainless steel, material 1.4031. The three or four drawers are fitted out with stainless-steel telescopic base units (load capacity 25 kg). The racks (500 mm x 500 mm) from the dishwasher can be placed directly into the bottomless drawers.

Dimensions:	width 605 mm, depth 605 mm, height 710 mm
Usable height of drawers:	Art.-No. 2382: 3 x 110 mm, 1 x 160 mm Art.-No. 2391: 3 x 165 mm
Electrical connection:	230V/50Hz/1300W
Temperature range:	approx. 30°C to 80°C

### Reliable technology for the commercial operation

- Even heat distribution by circulating air heating
- Great heat output (1200 W)
- Stainless-steel telescopic pull-outs
- Service friendly
- For dishwasher racks 500 mm x 500 mm

### Special Accessories

Perforated shelf for a use without dishwasher racks  
(The usable height of the drawer is reduced by approx. 15 mm.)

Stainless steel feet  
(height: 100 mm to approx. 140 mm)

**Art.-No.**

**13719**

**9128**

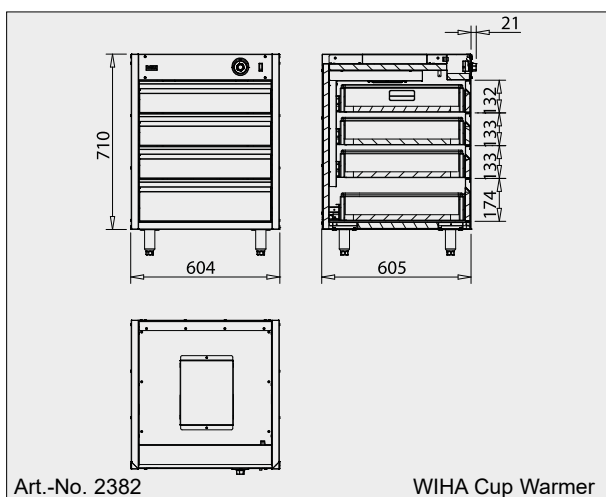
**11**  
Under Counter  
Refrigerators

**3 Drawers** for dishwasher racks  
500 mm x 500 mm

**Art.-No.**  
**2391**

**4 Drawers** for dishwasher racks  
500 mm x 500 mm

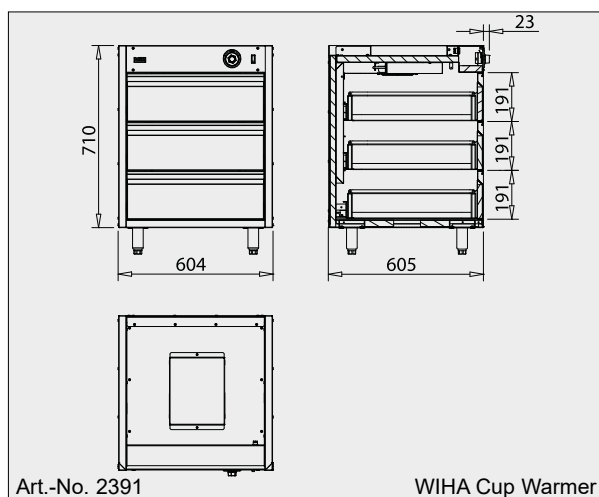
**2382**



Art.-No. 2382

WIHA Cup Warmer

The drawings are shown with special accessory that is not included.



Art.-No. 2391

WIHA Cup Warmer

### SPECIAL WIDTHS

#### Open Module with Intermediate Shelf, Height=710 mm

In addition to the width, the body depth can also be reduced, if desired.

	<u>Art.-No.</u>
Width up to 400 mm	14300
Width up to 500 mm	14301
Width up to 600 mm	14302
Width up to 800 mm	14303
Width up to 1000 mm	14304

#### Design

Body is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops.



### SPECIAL WIDTHS

#### Module with Wing Door and Intermediate Shelf, Height=710 mm

In addition to the width, the body depth can also be reduced, if desired.

	<u>Art.-No.</u>
Width up to 400 mm, wing door hinge left	14310
Width up to 400 mm, wing door hinge right	14311
Width up to 500 mm, wing door hinge left	14312
Width up to 500 mm, wing door hinge right	14313
Width up to 600 mm, wing door hinge left	14314
Width up to 600 mm, wing door hinge right	14315

Wing door/Drawer lockable  
(price per wing door/drawer) **13650**

#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.



### SPECIAL WIDTHS

#### Module with 2 wing doors and Intermediate Shelf, H=710 mm

Design is similar to the module with wing door and intermediate shelf.

Load capacity of the shelves is up to 50 kg.

In addition to the width, the body depth can also be reduced, if desired.

	<u>Art.-No.</u>
Width up to 800 mm, with 2 wing doors	14316
Width up to 1000 mm, with 2 wing doors	14317
Width up to 1200 mm, with 2 wing doors	14318

Wing door/Drawer lockable  
(price per wing door/drawer) **13650**



**11**  
Under Counter  
Refrigerators

### SPECIAL WIDTHS

#### Module with Drawers, Height=710 mm

Indication of the usable heights from top to bottom.

<u>Usable height 150 / 400</u>	<u>Art.-No.</u>
Width up to 400 mm, 2 roller drawers,	14320
Width up to 500 mm, 2 roller drawers,	14321
Width up to 600 mm, 2 roller drawers,	14322

<u>Usable height 150 / 170 / 170</u>	<u>Art.-No.</u>
Width up to 400 mm, 3 roller drawers,	14325
Width up to 500 mm, 3 roller drawers,	14326
Width up to 600 mm, 3 roller drawers,	14327

Wing door/Drawer lockable  
(price per wing door/drawer) **13650**



#### Design

Body and drawers are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The upper support edges of the body are equipped with holes to screw on worktops. The drawers are fitted out with sturdy stainless-steel rollers (load capacity 50 kg). The drawer panels contain integrated handle bars made of stainless steel.

# 11. Under Counter Refrigerators

## Accessories KUB 710



### SPECIAL WIDTHS

#### Under Counter Module for Sinks, Height=710 mm

Standard height of the upper cover panel: approx. 310 mm  
Usable height of the wing door compartment: 320 mm  
The height of upper cover panel is also available in other sizes, if desired.

	<u>Art.-No.</u>
Width up to 400 mm, wing door hinge left	<b>14330</b>
Width up to 400 mm, wing door hinge right	<b>14331</b>
Width up to 500 mm, wing door hinge left	<b>14332</b>
Width up to 500 mm, wing door hinge right	<b>14333</b>
Width up to 600 mm, wing door hinge left	<b>14334</b>
Width up to 600 mm, wing door hinge right	<b>14335</b>
Width up to 800 mm, 2 wing doors	<b>14340</b>
Width up to 1000 mm, 2 wing doors	<b>14341</b>
Wing door/Drawer lockable (price per wing door/drawer)	<b>13650</b>



#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground.  
The module is equipped with a cover panel in the upper area and a wing door in the lower part. On the rear side with cut-outs for the installation of water and waste water pipes.  
The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

### SPECIAL WIDTHS

#### Module with Upper Cover Panel, Wing Door and Intermediate Shelf, Height=710 mm

Standard height of the upper cover panel: approx. 140 mm  
Usable height of the wing door compartment: 470 mm  
The height of upper cover panel is also available in other sizes, if desired.  
In the upper cover panel, cut-outs are possible for controllers.  
The body depth can be reduced, if desired.

	<u>Art.-No.</u>
Width up to 400 mm, wing door hinge left	<b>14350</b>
Width up to 400 mm, wing door hinge right	<b>14351</b>
Width up to 500 mm, wing door hinge left	<b>14352</b>
Width up to 500 mm, wing door hinge right	<b>14353</b>
Width up to 600 mm, wing door hinge left	<b>14354</b>
Width up to 600 mm, wing door hinge right	<b>14355</b>
Wing door/Drawer lockable (price per wing door/drawer)	<b>13650</b>



#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. On the rear side located in the upper area behind the cover panel, the module is equipped with a cut-out for the running of cables.

The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

**11**

Under Counter  
Refrigerators

### SPECIAL WIDTHS

#### Module with Upper Cover Panel and Drawers, H=710 mm

Height of the upper cover panel: approx. 140 mm

	<u>Art.-No.</u>
(UH=usable height)	
Width up to 400 mm, 2 roller drawers, UH=190/210	<b>14360</b>
Width up to 500 mm, 2 roller drawers, UH=190/210	<b>14361</b>
Width up to 600 mm, 2 roller drawers, UH=190/210	<b>14362</b>
Wing door/Drawer lockable (price per wing door/drawer)	<b>13650</b>

#### Design

Body and drawers are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. On the rear side located in the upper area behind the cover panel, the module is equipped with a cut-out for the running of cables. The upper support



edges of the body are equipped with holes to screw on worktops. The drawers are fitted out with sturdy stainless-steel rollers (load capacity 50 kg). The drawer panels contain integrated handle bars made of stainless steel.

#### Additional Intermediate Shelf for special widths:

In addition to the width, the body depth can also be reduced, if desired.

	<u>Art.-No.</u>
Body width up to 400 mm	<b>13750</b>
Body width up to 500 mm	<b>13751</b>
Body width up to 600 mm	<b>13752</b>
Body width up to 800 mm	<b>13753</b>
Body width up to 1000 mm	<b>13754</b>



Load capacity of the shelves is up to 50 kg.

## Under Counter Module – 810 mm High

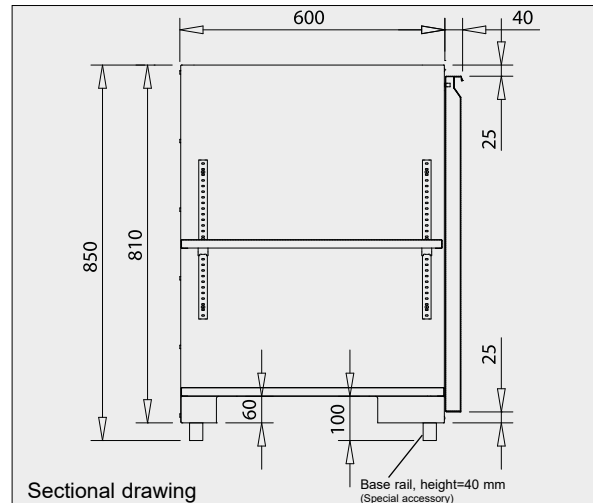
Made entirely of stainless steel

Also available with black front.

Integrated handle bar (stainless steel)



Supply lines can be installed beneath the removable bottom plate.



Sectional drawing

The under counter refrigerators of the series “KUB 810” and the under counter modules listed here can be mounted together on base rails (height 40 or 50 mm) to form a block. The base rail is to be added separately per running meter of body length.

The under counter modules are designed so that the lower bottom plate can be removed and this space is available for the installation of supply lines.

If the lateral sides are visible, they must be closed with an on-site decorative plate or with an end plate made of stainless steel (available as accessory).

### Special Accessories

End plate, stainless steel height 810 mm, depth 600 mm, thickness 20 mm	<b>Art.-No.</b> <b>9136</b>
Base rail 40 mm high, price per r.m. body length, fully mounted	<b>9133</b>
Base rail 50 mm high, price per r.m. body length, fully mounted	<b>9134</b>

### Open Module with Intermediate Shelf, Height=810 mm

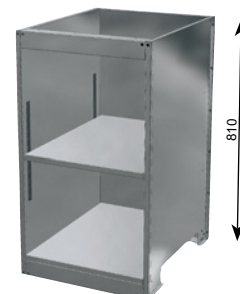
Width 400 mm  
Width 450 mm  
Width 500 mm  
Width 600 mm  
Width 800 mm  
Width 1000 mm

**Art.-No.**  
**13600**  
**13601**  
**13602**  
**13604**  
**13606**  
**13608**

Special widths, see page 333.

### Design

Body is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The bottom plate is removable so that the base area is accessible for the installation of supply lines. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops.





# 11. Under Counter Refrigerators

## Accessories KUB 810

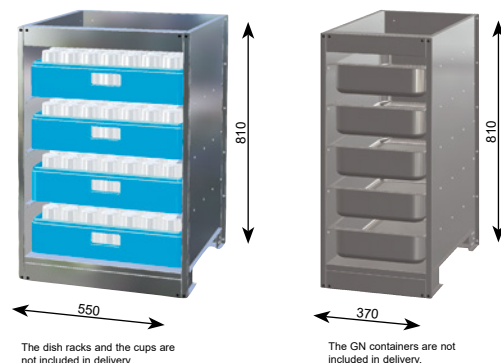


### Open Module with Rails for Dish Racks or GN Container, Height=810 mm

Width 550 mm, for 3 dish racks	<u>Art.-No.</u> <b>13641</b>
Width 550 mm, for 4 dish racks	<b>13609</b>
Width 370 mm, with 5 rails for GN containers	<b>13695</b>

#### Design

Body is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The bottom plate is removable so that the base area is accessible for the installation of supply lines. The side walls are fitted out with bearing rails for dish racks or GN containers. The upper support edges of the body are equipped with holes to screw on worktops.



### Module with Wing Door and Intermediate Shelf, Height=810 mm

	<u>Art.-No.</u>	<u>Art.-No.</u>
Width 400 mm, wing door, hinged left	<b>13610</b>	<b>13620</b>
Width 400 mm, wing door, hinged right	<b>13611</b>	<b>13621</b>
Width 450 mm, wing door, hinged left	<b>13612</b>	<b>13623</b>
Width 450 mm, wing door, hinged right	<b>13613</b>	<b>13624</b>
Width 500 mm, wing door, hinged left	<b>13630</b>	<b>13640</b>
Width 500 mm, wing door, hinged right	<b>13631</b>	<b>13622</b>
Width 600 mm, wing door, hinged left	<b>13634</b>	<b>13625</b>
Width 600 mm, wing door, hinged right	<b>13635</b>	<b>13626</b>
Width 800 mm, with 2 wing doors	<b>13636</b>	<b>13627</b>
Width 1000 mm, with 2 wing doors	<b>13637</b>	<b>13628</b>
Width 1200 mm, with 2 wing doors	<b>13638</b>	<b>13629</b>

Special widths, see page 333.

#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The bottom plate is removable so that the base area is accessible for the installation of supply lines.

The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

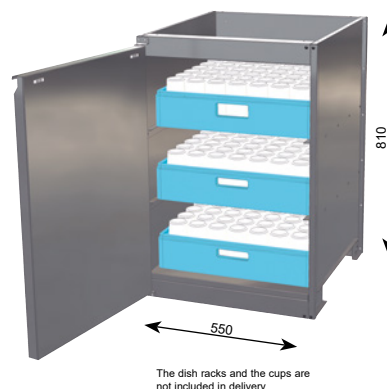


### Module with Wing Door and Rails for Dish Racks, Height=810 mm

Width 550 mm, for 3 dish racks, wing door, hinged left	<u>Art.-No.</u> <b>13642</b>
Width 550 mm, for 3 dish racks, wing door, hinged right	<b>13643</b>

#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The bottom plate is removable so that the base area is accessible for the installation of supply lines. The intermediate shelf is height adjustable. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.



### Module with Roller Drawers, Height=810 mm

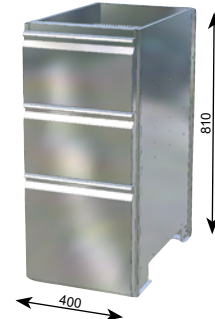
Indication of the usable heights (UH) from top to bottom.

	<u>Art.-No.</u>
Width 400 mm, 2 roller drawers, UH=310/310	<b>13660</b>
Width 400 mm, 2 roller drawers, UH=220/400	<b>13661</b>
Width 400 mm, 2 roller drawers, UH=400/220	<b>13662</b>
Width 400 mm, 3 roller drawers, UH=165/185/220	<b>13663</b>
Width 400 mm, 4 roller drawers, UH=120/140/140/120	<b>13668</b>

#### Lockable

<u>Art.-No.</u>
<b>13664</b>
<b>13665</b>
<b>13666</b>
<b>13667</b>
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Special widths, see page 333.



### Design

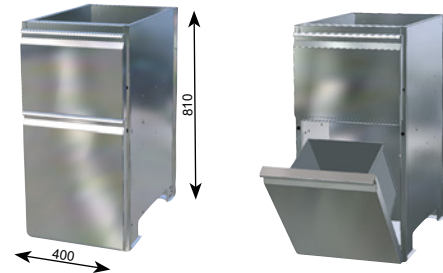
Body and roller drawers are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. There is free space for the installation of supply lines underneath the roller drawers. The upper support edges of the body are equipped with holes to screw on worktops.

The drawers are fitted out with sturdy stainless-steel rollers (load capacity 100 kg). The drawer panels contain integrated handle bars made of stainless steel.

### Waste Dumper/Roller Drawer, H=810 mm

Width 400 mm,  
waste dumper at the bottom,  
roller drawer at the top (usable height=220)

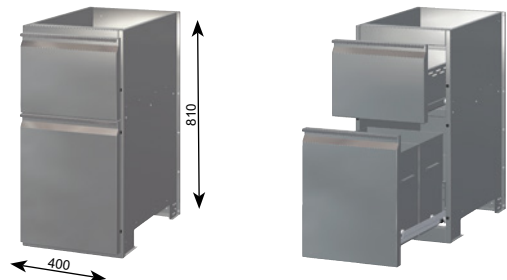
Art.-No.  
**13670**



### Waste Drawer/Roller Drawer, H=810 mm

Width 400 mm,  
waste drawer at the bottom,  
roller drawer at the top (usable height=220)

Art.-No.  
**13671**



### Design

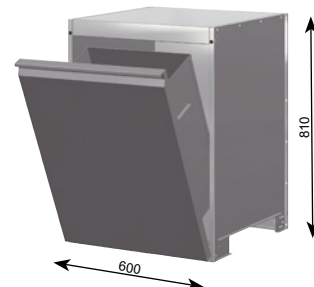
Body, drawers and waste dumper are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. There is free space in the bottom of the body for laying installation cables. The upper support edges of the body are equipped with holes to screw on worktops.

The drawers are fitted out with sturdy stainless-steel rollers (load capacity 50 kg). The front panels contain integrated handle bars made of stainless steel.

### Large-Capacity Waste Dumper, Height=810 mm

Width 600 mm, waste dumper

Art.-No.  
**13692**



### Design

Body and waste dumper are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. There is free space in the bottom of the body for laying installation cables. The upper support edges of the body are equipped with holes to screw on worktops.

The waste dumper can be removed for cleaning.

# 11. Under Counter Refrigerators

## Accessories KUB 810

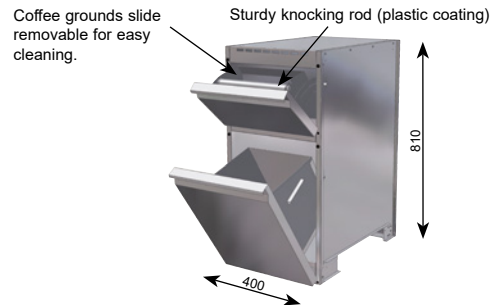


### Waste Dumper/Coffee Grounds Dumper, Height=810 mm

Width 400 mm,

combination: waste dumper at the bottom,  
coffee grounds dumper with knocking rod at the top

Art.-No.  
13691



### Large-Capacity Coffee Ground Container, Height=810 mm

Width 400 mm,

combination: wing door compartment with waste container at the bottom,  
coffee grounds dumper with knocking rod at the top  
(removable coffee grounds slide)

Art.-No.  
13682  
13683

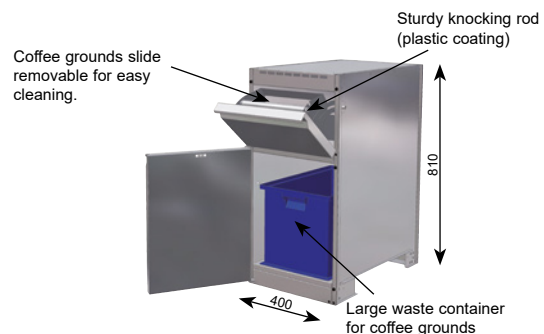
Wing door, hinged left  
Wing door, hinged right

**Ideal for coffee shops  
with high sales.**



### Design

The upper compartment can be swung open and is equipped with a robust stainless steel knocking rod with plastic coating. The knocked off coffee grounds falls down via a slide into the large-capacity container located in the lower compartment. Body, wing door and dumper are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. There is free space in the bottom of the body for laying installation cables. The upper support edges of the body are equipped with holes to screw on worktops. The front panels contain integrated handle bars made of stainless steel.



### Waste Drawer/Coffee Grounds Drawer, Height=810 mm

Width 400 mm,

combination: waste drawer at the bottom,  
coffee grounds drawer at the top

Art.-No.  
13694

Coffee grounds drawer, waste drawer  
with 2 waste containers

### Design

Body and drawers are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. There is free space in the bottom of the body for laying installation cables. The upper support edges of the body are equipped with holes to screw on worktops. The drawer panels contain integrated handle bars made of stainless steel.



## Under Counter Modules for Sinks, Height=810 mm

Height of the upper cover panel: approx. 310 mm

Usable height of the wing door compartment: approx. 375 mm

Art.-No.  
Width 400 mm, wing door hinge left 13800  
Width 400 mm, wing door hinge right 13801

Width 500 mm, wing door hinge left 13802  
Width 500 mm, wing door hinge right 13804

**Special widths, see page 334.**

### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The module is equipped with a cover panel in the upper area and a wing door in the lower part. On the rear side with cut-outs for the installation of water and waste water pipes. The bottom plate is removable so that the base area is accessible for the installation of supply lines. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.



### Module with Upper Cover Panel, Wing Door and Intermediate Shelf, Height=810 mm

Height of the upper cover panel: approx. 140 mm  
Usable height of the wing door compartment: 525 mm

Width 400 mm, wing door hinge left  
Width 400 mm, wing door hinge right

**Art.-No.**  
**13820**  
**13821**

Special widths, see page 334.

#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. On the rear side located in the upper area behind the cover panel, the module is equipped with a cut-out for the running of cables. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The bottom plate is removable so that the base area is accessible for the installation of supply lines. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.



### Module with Upper Cover Panel and Drawers, Height=810 mm

Height of the upper cover panel: approx. 140 mm

Width 400 mm, 2 roller drawers,  
usable heights = 165/310 mm

**Art.-No.**  
**13840**

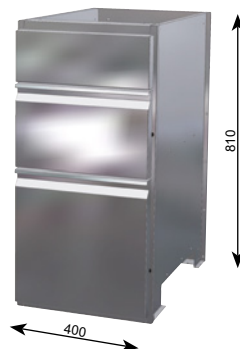
Special widths, see page 334.

#### Design

Body and drawers are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. On the rear side located in the upper area behind the cover panel, the module is equipped with a cut-out for the running of cables.

There is free space for the installation of supply lines underneath the roller drawers. The upper support edges of the body are equipped with holes to screw on worktops.

The drawers are fitted out with sturdy stainless-steel rollers (load capacity 100 kg). The drawer panels contain integrated handle bars made of stainless steel.



### Additional Intermediate Shelf

for standard widths:

Body width 400 mm  
Body width 450 mm  
Body width 500 mm  
Body width 600 mm  
Body width 800 mm  
Body width 1000 mm

**Art.-No.**  
**13510-011**  
**13512-011**  
**13530-011**  
**13504-011**  
**13606-011**  
**13608-011**



Load capacity of the shelves is up to 50 kg.

### End Plate for Under Counter Modules for Sinks and Under Counter Modules, Height=810 mm

If the side areas of the under counter modules are visible, an end plate is necessary. The end plate is made of stainless steel, material 1.4016 with ground surface. It is lined with wood-based material, so that the end plate can be mounted easily with wood screws from the inside of the under counter module.

Dimensions: height 810 mm, depth 600 mm, thickness 20 mm

End plate, height=810 mm

**Art.-No.**  
**9136**

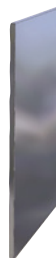
#### Base Rails

Base rail 40 mm high,  
price per r.m. body length, fully mounted

**Art.-No.**  
**9133**

Base rail 50 mm high,  
price per r.m. body length, fully mounted

**9134**





# 11. Under Counter Refrigerators

Accessories KUB 810



## Module – Cup Warmer

Height 810 mm

**Reliable technology for the commercial operation**

- Even heat distribution by circulating air heating
- Great heat output (1200 W)
- Stainless-steel telescopic pull-outs
- Service friendly
- For dishwasher racks 500 mm x 500 mm

	<u>Art.-No.</u>
3 Drawers for dishwasher racks 500 mm x 500 mm	13710
4 Drawers for dishwasher racks 500 mm x 500 mm	13711

### Special Accessories

	<u>Art.-No.</u>
Perforated shelf for a use without dishwasher racks	13719
(The usable height of the drawer is reduced by 15 mm.)	



### Design

The circulating air hot cupboard is manufactured as a built-in module, so that it can be integrated into counter installations and wall units.

The special circulating air heating with high performance and robust circulating fan ensures a constant and fast heat distribution.

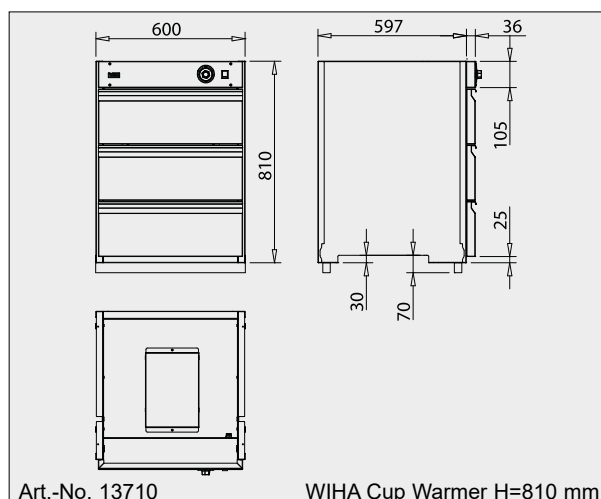
The body of the cupboard is made entirely of stainless steel, material 1.4016. The insulation is mounted on the exterior and is exposed. The three or four drawers are fitted out with stainless-steel telescopic base units (load capacity 25 kg).

The racks (500 mm x 500 mm) from the dishwasher can be placed directly into the bottomless drawers. By default, the connecting cable is guided to the base area.

Dimensions: width 600 mm, height 810 mm,  
depth body 600 mm,  
cover panels protruding

Usable heights of drawers: Art.-No. 13710: 195/210/175 mm  
Art.-No. 13711: 125/135/135/175 mm

Electrical connection: 230V/50Hz/1300W  
Temperature range: approx. 30 °C to 80 °C



WIHA Cup Warmer H=810 mm

The drawing is shown with special accessory that is not included.

11  
Under Counter  
Refrigerators

## Module with Drawer for Dishwasher Racks, Height=810 mm

	<u>Art.-No.</u>
3 Drawers for dishwasher racks 500 mm x 500 mm	13715
4 Drawers for dishwasher racks 500 mm x 500 mm	13716

### Design

The cupboard with drawers is manufactured as a built-in module, so that it can be integrated into counter installations and wall units.

The body of the cupboard is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground.

The three or four drawers are fitted out with stainless-steel telescopic base units (load capacity 25 kg).

The racks (500 mm x 500 mm) from the dishwasher can be placed directly into the bottomless drawers.

Dimensions: width 600 mm, height 810 mm,  
depth body 600 mm,  
cover panels protruding

Usable heights of drawers: Art.-No. 13715: 195/210/175 mm  
Art.-No. 13716: 125/135/135/175 mm



### SPECIAL WIDTHS

#### Open Module with Intermediate Shelf, Height=810 mm

In addition to the width, the body depth can also be reduced, if desired.

	<u>Art.-No.</u>
Width up to 400 mm	13730
Width up to 500 mm	13731
Width up to 600 mm	13732
Width up to 800 mm	13733
Width up to 1000 mm	13734



#### Design

Body is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The bottom plate is removable so that the base area is accessible for the installation of supply lines. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops.

### SPECIAL WIDTHS

#### Module with Wing Door and Intermediate Shelf, Height=810 mm

In addition to the width, the body depth can also be reduced, if desired.

	<u>Art.-No.</u>
Width up to 400 mm, wing door, hinged left	13740
Width up to 400 mm, wing door, hinged right	13741
Width up to 500 mm, wing door, hinged left	13742
Width up to 500 mm, wing door, hinged right	13743
Width up to 600 mm, wing door, hinged left	13744
Width up to 600 mm, wing door, hinged right	13745

Wing door/Drawer lockable (price per wing door/drawer)	13650
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#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The bottom plate is removable so that the base area is accessible for the installation of supply lines. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

### SPECIAL WIDTHS

#### Module with 2 Wing Doors and Intermediate Shelf, Height=810 mm

Design is similar to the module with wing door and intermediate shelf. Load capacity of the shelves is up to 50 kg.

In addition to the width, the body depth can also be reduced, if desired.

	<u>Art.-No.</u>
Width up to 800 mm, with 2 wing doors	13746
Width up to 1000 mm, with 2 wing doors	13747
Width up to 1200 mm, with 2 wing doors	13748

Wing door/Drawer lockable (price per wing door/drawer)	13650
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### SPECIAL WIDTHS

#### Module with Drawers, Height=810 mm

Indication of the usable heights from top to bottom.

	<u>Art.-No.</u>
<b>Usable height 310/310</b>	
Width up to 400 mm, 2 roller drawers	13760
Width up to 500 mm, 2 roller drawers	13761
Width up to 600 mm, 2 roller drawers	13762
<b>Usable height 220/400</b>	
Width up to 400 mm, 2 roller drawers	13770
Width up to 500 mm, 2 roller drawers	13771
Width up to 600 mm, 2 roller drawers	13772
<b>Usable height 400/220</b>	
Width up to 400 mm, 2 roller drawers	13780
Width up to 500 mm, 2 roller drawers	13781
Width up to 600 mm, 2 roller drawers	13782
<b>Usable height 165/185/220</b>	
Width up to 400 mm, 3 roller drawers	13790
Width up to 500 mm, 3 roller drawers	13791
Width up to 600 mm, 3 roller drawers	13792
Wing door/Drawer lockable (price per wing door/drawer)	13650



#### Design

Body and roller drawer are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. There is free space for the installation of supply lines underneath the roller drawers. The upper support edges of the body are equipped with holes to screw on worktops. The drawers are fitted out with sturdy stainless-steel rollers (load capacity 100 kg). The drawer panels contain integrated handle bars made of stainless steel.

# 11. Under Counter Refrigerators

## Accessories KUB 810



### SPECIAL WIDTHS

#### Under Counter Modules for Sinks, Height=810 mm

Standard height of the upper cover panel: approx. 310 mm  
Usable height of the wing door compartment: 375 mm  
The height of upper cover panel is also available in other sizes, if desired.

	<u>Art.-No.</u>
Width up to 400 mm, wing door, hinged left	<b>13810</b>
Width up to 400 mm, wing door, hinged right	<b>13811</b>
Width up to 500 mm, wing door, hinged left	<b>13812</b>
Width up to 500 mm, wing door, hinged right	<b>13813</b>
Width up to 600 mm, wing door, hinged left	<b>13814</b>
Width up to 600 mm, wing door, hinged right	<b>13815</b>
Width up to 800 mm, 2 wing doors	<b>13816</b>
Width up to 1000 mm, 2 wing doors	<b>13817</b>
Wing door/Drawer lockable (price per wing door/drawer)	<b>13650</b>



#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The module is equipped with a cover panel in the upper area and a wing door in the lower part. On the rear side with cut-outs for the installation of water and waste water pipes.

The bottom plate is removable so that the base area is accessible for the installation of supply lines. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

### SPECIAL WIDTHS

#### Module with Upper Cover Panel, Wing Door and Intermediate Shelf, Height=810 mm

Standard height of the upper cover panel: approx. 140 mm  
Usable height of the wing door compartment: 525 mm  
The height of upper cover panel is also available in other sizes, if desired.  
In the upper cover panel, cut-outs are possible for controllers.  
The body depth can be reduced, if desired.

	<u>Art.-No.</u>
Width up to 400 mm, wing door, hinged left	<b>13830</b>
Width up to 400 mm, wing door, hinged right	<b>13831</b>
Width up to 500 mm, wing door, hinged left	<b>13832</b>
Width up to 500 mm, wing door, hinged right	<b>13833</b>
Width up to 600 mm, wing door, hinged left	<b>13834</b>
Width up to 600 mm, wing door, hinged right	<b>13835</b>
Wing door/Drawer lockable (price per wing door/drawer)	<b>13650</b>



#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. On the rear side located in the upper area behind the cover panel, the module is equipped with a cut-out for the running of cables. The intermediate

shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The bottom plate is removable so that the base area is accessible for the installation of supply lines. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

### SPECIAL WIDTHS

#### Module with Upper Cover Panel and Drawers, Height=810 mm

Height of the upper cover panel approx. 140 mm

	<u>Art.-No.</u>
(UH = usable height)	
Width up to 400 mm, 2 roller drawers, UH = 165/310	<b>13850</b>
Width up to 500 mm, 2 roller drawers, UH = 165/310	<b>13851</b>
Width up to 600 mm, 2 roller drawers, UH = 165/310	<b>13852</b>
Wing door/Drawer lockable (price per wing door/drawer)	<b>13650</b>



#### Design

Body and roller drawer are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. On the rear side located in the upper area behind the cover panel, the module is equipped with a cut-out for the running of cables. There is free space

for the installation of supply lines underneath the roller drawers. The upper support edges of the body are equipped with holes to screw on worktops. The drawers are fitted out with sturdy stainless-steel rollers (load capacity 100 kg). The drawer panels contain integrated handle bars made of stainless steel.

#### Additional Intermediate Shelf for special widths:

In addition to the width, the body depth can also be reduced, if desired.

	<u>Art.-No.</u>
Body width up to 400 mm	<b>13750</b>
Body width up to 500 mm	<b>13751</b>
Body width up to 600 mm	<b>13752</b>
Body width up to 800 mm	<b>13753</b>
Body width up to 1000 mm	<b>13754</b>



Load capacity of the shelves is up to 50 kg.

## Under Counter Module – 890 mm High

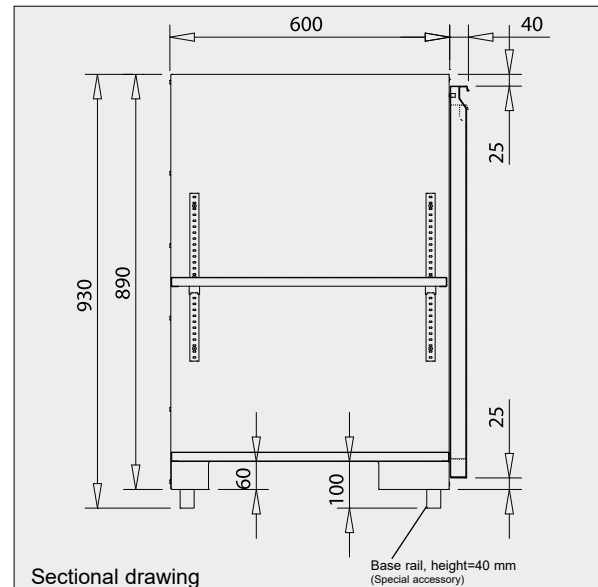
Made entirely of stainless steel

Also available with black front.

Integrated handle bar (stainless steel)



Supply lines can be installed beneath the removable bottom plate.



The under counter refrigerators of the series “KUB 890” and the under counter modules listed here can be mounted together on base rails (height 40 or 50 mm) to form a block. The base rail is to be added separately per running meter of body length.

The under counter modules are designed so that the lower bottom plate can be removed and this space is available for the installation of supply lines.

### Special Accessories

	<u>Art.-No.</u>
End plate, stainless steel height 890 mm, depth 600 mm, thickness 20 mm	<b>9138</b>
Base rail 40 mm high, price per r.m. body length, fully mounted	<b>9133</b>
Base rail 50 mm high, price per r.m. body length, fully mounted	<b>9134</b>

### Open Module with Intermediate Shelf, Height=890 mm

	<u>Art.-No.</u>
Width 400 mm	<b>13500</b>
Width 450 mm	<b>13501</b>
Width 500 mm	<b>13502</b>
Width 600 mm	<b>13504</b>
Width 800 mm	<b>13505</b>
Width 1000 mm	<b>13506</b>



### Design

Body is made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The bottom plate is removable so that the base area is accessible for the installation of supply lines. The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops.



# 11. Under Counter Refrigerators

## Accessories KUB 890



### Module with Wing Door and Intermediate Shelf, Height=890 mm

	<u>Art.-No.</u>
Width 400 mm, wing door, hinged left	<b>13510</b>
Width 400 mm, wing door, hinged right	<b>13511</b>
Width 450 mm, wing door, hinged left	<b>13512</b>
Width 450 mm, wing door, hinged right	<b>13513</b>
Width 500 mm, wing door, hinged left	<b>13530</b>
Width 500 mm, wing door, hinged right	<b>13531</b>
Width 600 mm, wing door, hinged left	<b>13532</b>
Width 600 mm, wing door, hinged right	<b>13533</b>



#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. The bottom plate is removable so that the base area is accessible for the installation of supply lines.

The intermediate shelf is height adjustable. Load capacity of the shelves is up to 50 kg. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.

### Extra Intermediate Shelf

	<u>Art.-No.</u>
Body width 400 mm	<b>13510-011</b>
Body width 450 mm	<b>13512-011</b>
Body width 500 mm	<b>13530-011</b>
Body width 600 mm	<b>13504-011</b>
Body width 800 mm	<b>13606-011</b>
Body width 1000 mm	<b>13608-011</b>

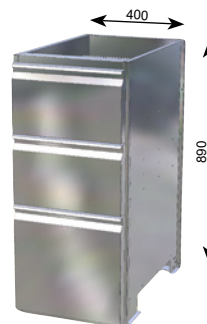


Load capacity of the shelves is up to 50 kg.

### Module with Drawers, Height=890 mm

Indication of the usable heights (UH) from top to bottom.

	<u>Art.-No.</u>
Width 400 mm, 2 roller drawers, UH=350/350	<b>13560</b>
Width 400 mm, 2 roller drawers, UH=300/400	<b>13561</b>
Width 400 mm, 2 roller drawers, UH=400/300	<b>13562</b>
Width 400 mm, 3 roller drawers, UH=165/185/300	<b>13563</b>



#### Design

Body and roller drawer are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. There is free space for the installation of supply lines underneath the roller drawers. The upper support edges of the body are equipped with holes to screw on worktops.

The drawers are fitted out with sturdy stainless-steel rollers (load capacity 100 kg). The drawer panels contain integrated handle bars made of stainless steel.

**11**  
Under Counter  
Refrigerators

### Waste Dumper/Roller Drawer, H=890 mm

	<u>Art.-No.</u>
Width 400 mm, waste dumper at the bottom, roller drawer at the top (usable height=300)	<b>13570</b>

### Waste Drawer/Roller Drawer, H=890 mm

	<u>Art.-No.</u>
Width 400 mm, waste drawer at the bottom, roller drawer at the top (usable height=300)	<b>13571</b>

#### Design

Body, drawers and waste dumper are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. There is free space in the bottom of the body for laying installation cables. The upper support edges of the body are equipped with holes to screw on worktops. The drawers are fitted out with sturdy stainless-steel rollers (load capacity 100 kg). The waste dumper and the waste drawer are in a closed casing box and can be removed for emptying and cleaning. The front panels contain integrated handle bars made of stainless steel.



### Waste Dumper/Coffee Grounds Dumper, Height=890 mm

Width 400 mm,  
combination: waste dumper at the bottom,  
coffee grounds dumper with knocking rod at the top

**Art.-No.**  
**13891**

### Large-Capacity Coffee Ground Container, Height=890 mm

Width 400 mm,  
combination: wing door compartment with waste container at the bottom,  
coffee grounds dumper with knocking rod at the top  
(removable coffee grounds slide)

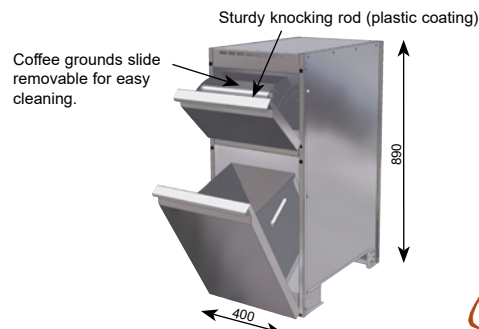
Wing door, hinged left  
Wing door, hinged right

**Art.-No.**  
**13895**  
**13896**

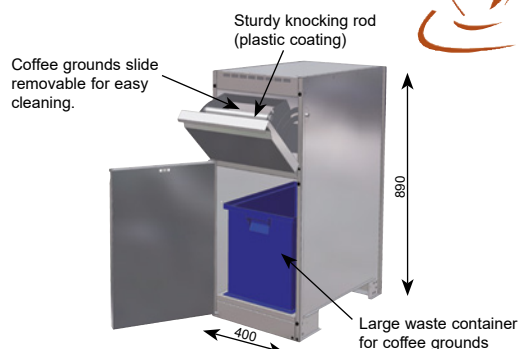
#### Design

The upper compartment can be swung open and is equipped with a robust stainless steel knocking rod with plastic coating. The knocked off coffee grounds falls down into the large-capacity container located in the lower compartment.

Body, wing door and dumper are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground. Free space is available for the installation of supply lines in the lowest part of the body. The upper support edges of the body are equipped with holes to screw on worktops. The front panels contain integrated handle bars made of stainless steel.



**Ideal for coffee shops  
with high sales.**



### Under Counter Modules for Sinks, Height=890 mm

Height of the upper cover panel: approx. 310 mm  
Usable height of the wing door compartment: approx. 475 mm

Width 400 mm, wing door, hinged left  
Width 400 mm, wing door, hinged right

**Art.-No.**  
**13580**  
**13581**

Width 500 mm, wing door, hinged left  
Width 500 mm, wing door, hinged right

**13582**  
**13583**

#### Design

Body and wing door are made entirely of stainless steel, material 1.4016. The exterior surface of the front side is ground.

The module is equipped with a cover panel in the upper area and a wing door in the lower part. On the rear side with cut-outs for the installation of water and waste water pipes.

The bottom plate is removable so that the base area is accessible for the installation of supply lines. The upper support edges of the body are equipped with holes to screw on worktops. The wing door panel contains an integrated handle bar.



### End Plate for Under Counter Modules for Sinks and Under Counter Modules, Height=890 mm

If the side areas of the under counter modules are visible, an end plate is necessary.

The end plate is made of stainless steel, material 1.4016 with ground surface. It is lined with wood-based material, so that the end plate can be mounted easily with wood screws from the inside of the under counter module.

Dimensions: height 890 mm, depth 600 mm, thickness 20 mm

End plate, height=890 mm

**Art.-No.**  
**9138**

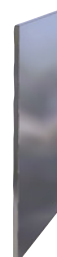
#### Base Rails

Base rail 40 mm high,  
price per r.m. body length, fully mounted

**Art.-No.**  
**9133**

Base rail 50 mm high,  
price per r.m. body length, fully mounted

**9134**



# 11. Refrigerated Beverage Counters

and Accessories



## Overview

### Beverage Counters

Also available with black front.

#### Beverage Counters, Height 900 mm

For external cooling units and ready-to-use

Page 341

#### Beverage Counters, Height 980 mm

For external cooling units and ready-to-use

Page 346

#### Bar Counter Tops

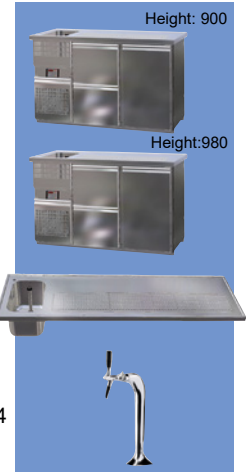
Standard versions available at short notice and non-standard designs

Page 351

#### Accessories

Mixer taps, beer taps, tap columns

Page 353/354



## WIHA Beverage Counter

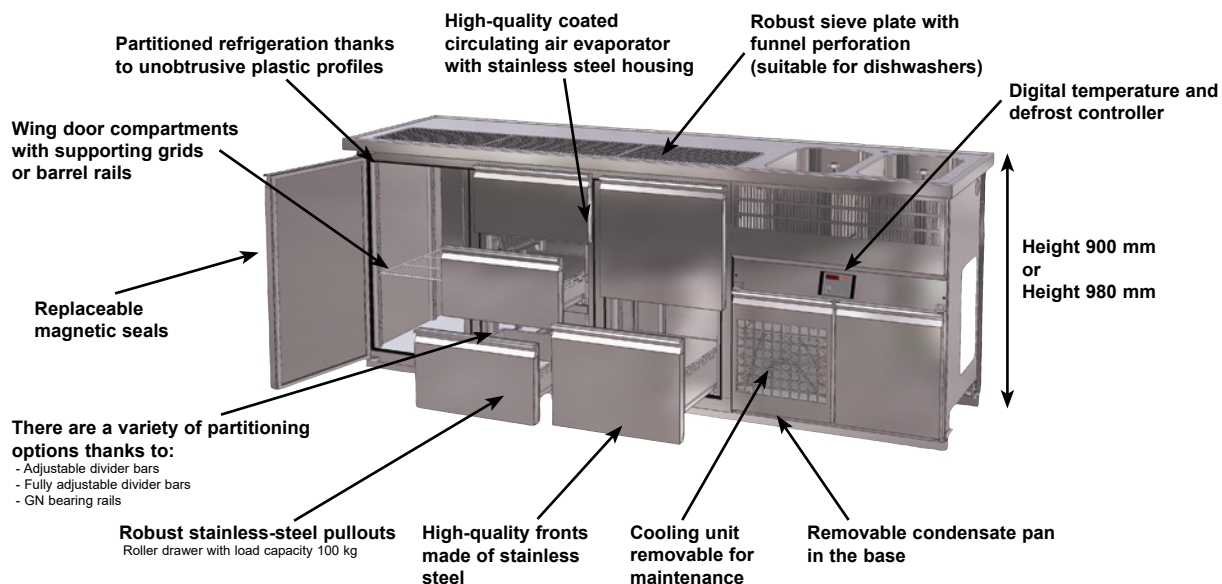
Modern attractive stainless-steel design



- High-quality stainless-steel design with integrated handle bars
- Double-walled body, seamless foamed (CFC-free)
- Front side and interior are entirely made of stainless steel
- Air distribution ranges for even temperature distribution
- High-quality coated circulating air evaporator with stainless steel housing
- System-tested cooling units, extractable on rails for easy maintenance
- Refrigerated compartments with magnetic hollow chamber profile seals
- Digital controller with automatic defrosting
- Counter top with an extra-large hole rate and funnel-shaped holes
- Glass door fronts are available with LED lighting
- ECO mode to reduce the energy consumption
- HACCP button to query the highest temperature
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

11  
Beverage  
Counters







## Description

Beverage counter with under counter refrigerator and counter top.  
Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

## Design Bar Counter Top

The bar counter top is made entirely of stainless steel, material 1.4301. The drip tray is deep-drawn and has a slope to the drain. The perforated sieve plates are made of 1.5 mm thick stainless steel, material 1.4301. An extra-large proportion of holes (distance only 20 mm) in combination with effective, round, funnel-shaped holes ensure that the water drains away quickly.

The sieve plates are equipped with an almost vertical 8 mm high locking mechanism and are therefore slip-proof. The formats of the perforated sieve plates are suitable for dishwashers.

The bar counter top has a drill hole (diameter 32 mm) for the water tap.  
Dimension sink: width 305 mm, depth 505 mm, height 300 mm

## Design Body

The body interior is made entirely of stainless steel, material 1.4301. The insulation is made of polyurethane (CFC-free) and is designed without thermal bridge. The exterior surface of the front side is made of stainless steel, while the other exterior surfaces are made of galvanised sheet steel.

To ensure even cold distribution, the body has air ducts areas on the internal sides to provide circulation to the inserted compartments.

Even temperature distribution by the use of a large-sized finned evaporator blowing out in two directions and mounted in a stainless steel housing.

### External Models:

The connecting cables for refrigeration, waste water and the fan are guided outwards.

The evaporator is equipped with an expansion valve for R134a/R513A by default.

On special request the under counter refrigerators can also be supplied with expansion valves for R452A.

## Model “for External Cooling Unit”

The under counter module for sinks is equipped with one or two wing doors (without perforated grid).

To make a “basement installation” possible, the base elements for sinks have no bottom plate. However, a bottom plate can be inserted on site.

The electronic defrost and temperature controller TMP 610 is equipped with a HACCP button to query the highest temperature and an ECO mode for saving energy.

## Model “with Cooling Unit Included”

The machine housing contains a robust cooling unit (R290) which can be easily pulled out to the front for cleaning and servicing and is thus easily accessible.

The cooling unit is protected against mechanical damage by a perforated wing door. Under the cooling unit is an evaporation pan to catch falling condensate. It can be easily pulled out to the front for cleaning.

The electronic defrost and temperature controller TMP 610 is equipped with a HACCP button to query the highest temperature and an ECO mode for saving energy.



# 11. Refrigerated Beverage Counters



## Design Built-In Compartments

### Model with wing door compartment and supporting grid:

The wing door compartments have sturdy stainless steel revolving door fittings. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. Located inside the wing door compartment is a vertically adjustable supporting grid. The front panel with integrated handle bar is made entirely of stainless steel, material 1.4301, the outer surface has a fine surface finish.

### Model with wing door compartment and barrel rails:

The wing door compartments have sturdy stainless steel revolving door fittings. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. The bottom area is reinforced and equipped with guiding rails for a beer barrel. The front panel with integrated handle bar is made entirely of stainless steel, material 1.4301, the outer surface has a fine surface finish.

Please note the usable height. Some of the beer barrels with a capacity of 50 litres do not fit into the 900 mm high beverage counters!

### Model with stainless steel roller drawers:

The drawers are fitted out with sturdy stainless-steel rollers with overlength (load capacity 100 kg). They can be partitioned with divider bars. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. The front panel with integrated handle bar is made entirely of stainless steel, material 1.4301, the outer surface has a fine surface finish.

Two versions of divider bars are available to subdivide the drawers.

#### Design 1:

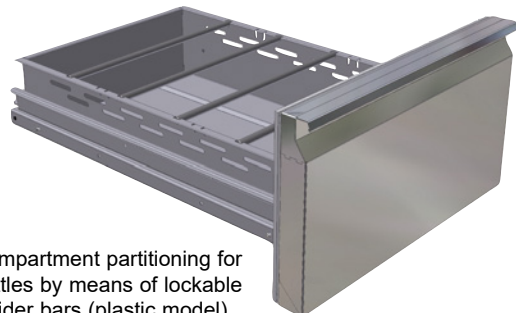
Low-priced plastic design, which can be locked into place in a fixed grid.

#### Design 2:

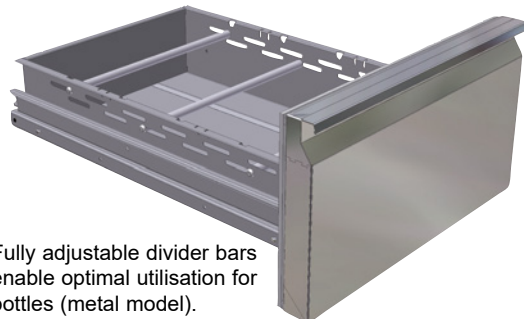
More robust divider bars made of metal, which are screwed in continuously. This means that an optimal use of space can always be achieved!

#### Note:

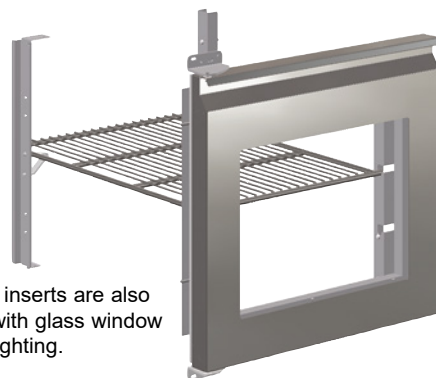
If in a body with 3 or 4 compartments more than one compartment is equipped with roller drawers, a second evaporator is necessary! The price of the second evaporator is not included in the price and must be added.



Compartment partitioning for bottles by means of lockable divider bars (plastic model).



Fully adjustable divider bars enable optimal utilisation for bottles (metal model).



Wing door inserts are also available with glass window and LED lighting.

**Art.-No.**  
**8099**

Second evaporator for devices (KUB) with external cooling systems

(necessary, if in a body with 3 or 4 compartments more than one compartment is equipped with roller drawers)

**Art.-No.**  
**8095**

Second evaporator for ready-to-use refrigerators

(necessary, if in a body with 3 or 4 compartments more than one compartment is equipped with roller drawers)

### Usable dimensions of the drawers

Usable height [mm]	Usable area Width/Depth	Type of bottles	Dimension of the bottles D [mm] x H [mm]	Number of bottles	GN container
390	W 376 mm D 510 mm	PET 1,5 l PET 1,0 l Glass 0,75 l	94 x 337 81 x 303 80 x 321	20 24 30	3x GN 1/3-150 6x GN 1/6-150
360 355 345	W 376 mm D 510 mm	PET 1,5 l Glass 0,75 l Glass 0,33 l	94 x 337 80 x 321 61 x 234	20 30 42	3x GN 1/3-150 6x GN 1/6-150
230	W 376 mm d 510 mm	Glass 0,25 l Glass 0,2 l	58 x 216 60 x 199	56 48	3x GN 1/3-100 6x GN 1/6-100
210	W 376 mm D 510 mm	Glass 0,33 l Glass 0,2 l	70 x 175 60 x 199	35 48	3x GN 1/3-100 6x GN 1/6-100

## Beverage Counter with 2 Compartments and 1 Sink

Body length 1550 mm, total height 900 mm

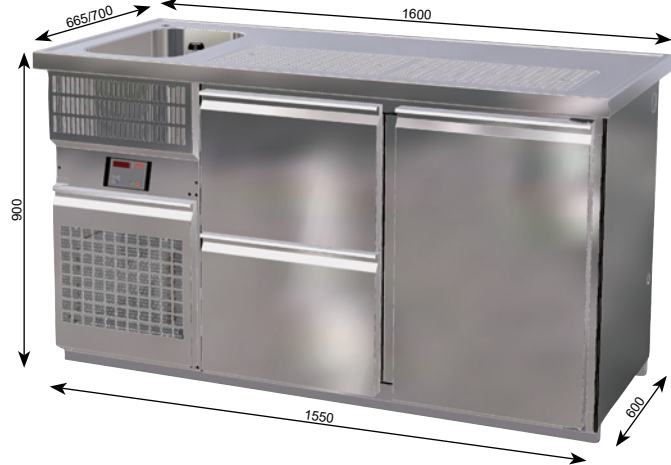
Also available with black front.

The total price consists of  
 + price bar counter top  
 + price under counter refrigerator  
 + price inserts

This page can be used as a template for the order.

Cooling power: 290W/-10°ET/R134a/R513A  
 Elec. connection: 230V/270W

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



### Bar Counter Top 1600

<input type="checkbox"/> <b>1 Sink left</b> No-drips edge on all sides	<input type="checkbox"/> <b>1 Sink left</b> Upstand on customer side	<input type="checkbox"/> <b>1 Sink right</b> No-drip edge on all sides	<input type="checkbox"/> <b>1 Sink right</b> Upstand on customer side
Width: 1600 mm Depth: 700 mm	Width: 1600 mm Depth: 665 mm	Width: 1600 mm Depth: 700 mm	Width: 1600 mm Depth: 665 mm
<b>Art.-No.</b> 8700	<b>Art.-No.</b> 8701	<b>Art.-No.</b> 8702	<b>Art.-No.</b> 8703

### Under Counter Refrigerator KUB 810-1SL-2

<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use
<b>Art.-No.</b> 10700	<b>Art.-No.</b> 10701
Model for external cooling: the wing door is without perforated grid.	

### Under Counter Refrigerator KUB 810-1SR-2

<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<b>Art.-No.</b> 10702	<b>Art.-No.</b> 10703
Model for external cooling: the wing door is without perforated grid.	

### Inserts KUB 810

Wing doors with glass window see page 313.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 700 mm <b>Art.-No.</b> 10182	<input type="checkbox"/> left <input type="checkbox"/> right 
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 700 mm <b>Art.-No.</b> 10183	<input type="checkbox"/> left <input type="checkbox"/> right 
<b>Wing Door DIN Left</b> with barrel rail for 30 l barrel usable height 695 mm <b>Art.-No.</b> 10184	<input type="checkbox"/> left <input type="checkbox"/> right 
<b>Wing Door DIN Right</b> with barrel rail for 30 l barrel usable height 695 mm <b>Art.-No.</b> 10185	<input type="checkbox"/> left <input type="checkbox"/> right 

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 312 mm top, 305 mm bottom <b>Art.-No.</b> 10198	<input type="checkbox"/> left <input type="checkbox"/> right 
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 270 mm top, 350 mm bottom <b>Art.-No.</b> 10188	<input type="checkbox"/> left <input type="checkbox"/> right 
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 350 mm top, 260 mm bottom <b>Art.-No.</b> 10189	<input type="checkbox"/> left <input type="checkbox"/> right 
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 180 mm/195 mm/175 mm <b>Art.-No.</b> 10194	<input type="checkbox"/> left <input type="checkbox"/> right 

### Special Accessories

___ pcs. Divider bars, plastic	<b>Art.-No.</b> 8882
___ pcs. Divider bars, metal	<b>Art.-No.</b> 8883
___ pcs. GN bearing rail	<b>Art.-No.</b> 8886
___ pcs. Extra supporting grid	<b>Art.-No.</b> 8885
___ pcs. Expansion valve R452A	<b>Art.-No.</b> 9117
<b>TMP 610-CLOUD controller instead of TMP 610</b>	<b>Art.-No.</b> 33571

### Water Taps for single sink with one lower rinsing pipe:

<input type="checkbox"/> Cold water tap	<b>Art.-No.</b> 8840
<input type="checkbox"/> Mixer tap HD1 (2 connection pipes, high pressure)	<b>Art.-No.</b> 8841
<input type="checkbox"/> Mixer tap ND1 (3 connection pipes, for boiler)	<b>Art.-No.</b> 8842
<input type="checkbox"/> Drain set for 1 sink with hose (for drain of drip tray)	<b>Art.-No.</b> 8891
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	<b>Art.-No.</b> 8899

# 11. Refrigerated Beverage Counters



Total Height 900 mm

## Beverage Counter with 3 Compartments and 1 Sink

Body length 2100 mm, total height 900 mm

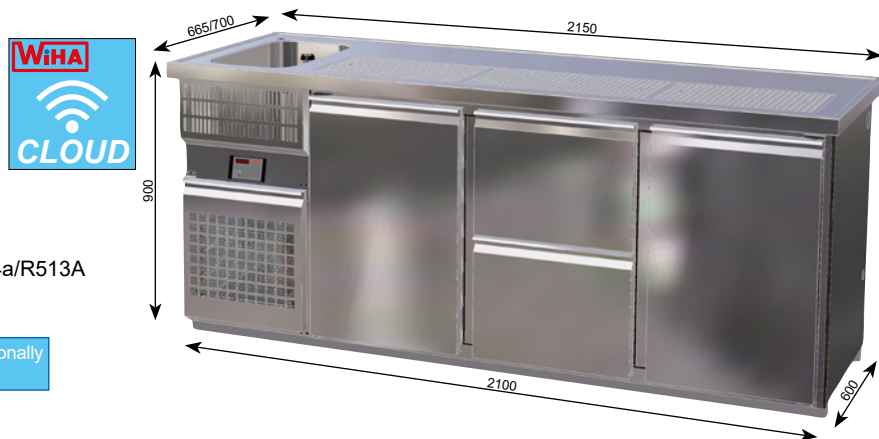
Also available with black front.

The total price consists of  
 + price bar counter top  
 + price under counter refrigerator  
 + price inserts

This page can be used as a template for the order.

Cooling power: 360W/-10°ET/R134a/R513A  
 Elec. connection: 230V/335W

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.



### Bar Counter Top 2150

<input type="checkbox"/> 1 Sink left No-drip edge on all sides	<input type="checkbox"/> 1 Sink left Upstand on customer side	<input type="checkbox"/> 1 Sink right No-drip edge on all sides	<input type="checkbox"/> 1 Sink right Upstand on customer side
Width: 2150 mm Depth: 700 mm	Width: 2150 mm Depth: 665 mm	Width: 2150 mm Depth: 700 mm	Width: 2150 mm Depth: 665 mm
<b>Art.-No.</b> 8710	<b>Art.-No.</b> 8711	<b>Art.-No.</b> 8712	<b>Art.-No.</b> 8713

### Under Counter Refrigerator KUB 810-1SL-3

<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use
<b>Art.-No.</b> 10704	<b>Art.-No.</b> 10705
Model for external cooling: the wing door is without perforated grid.	

### Under Counter Refrigerator KUB 810-1SR-3

<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<b>Art.-No.</b> 10706	<b>Art.-No.</b> 10707
Model for external cooling: the wing door is without perforated grid.	

### Inserts KUB 810

Wing doors with glass window see page 313.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 700 mm <b>Art.-No.</b> 10182	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 312 mm top, 305 mm bottom <b>Art.-No.</b> 10198	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 700 mm <b>Art.-No.</b> 10183	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 270 mm top, 350 mm bottom <b>Art.-No.</b> 10188	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Left</b> with barrel rail for 30 l barrel usable height 695 mm <b>Art.-No.</b> 10184	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 350 mm top, 260 mm bottom <b>Art.-No.</b> 10189	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Right</b> with barrel rail for 30 l barrel usable height 695 mm <b>Art.-No.</b> 10185	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 180 mm / 195 mm / 175 mm <b>Art.-No.</b> 10194	<input type="checkbox"/> left <input type="checkbox"/> right

### Special Accessories

<input type="checkbox"/> pcs. Divider bars, plastic	<b>Art.-No.</b> 8882
<input type="checkbox"/> pcs. Divider bars, metal	<b>Art.-No.</b> 8883
<input type="checkbox"/> pcs. GN bearing rail	<b>Art.-No.</b> 8886
<input type="checkbox"/> pcs. Extra supporting grid	<b>Art.-No.</b> 8885
<input type="checkbox"/> pcs. Expansion valve R452A	<b>Art.-No.</b> 9117
<input type="checkbox"/> Second evaporator for external cooling systems (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8099
<input type="checkbox"/> Second evaporator for ready-to-use refrigerators (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8095

TMP 610-CLOUD controller instead of TMP 610

**Art.-No.**  
33571

### Water Taps for single sink with one lower rinsing pipe:

<input type="checkbox"/> Cold water tap	<b>Art.-No.</b> 8840
<input type="checkbox"/> Mixer tap HD1 (2 connection pipes, high pressure)	<b>Art.-No.</b> 8841
<input type="checkbox"/> Mixer tap ND1 (3 connection pipes, for boiler)	<b>Art.-No.</b> 8842
<input type="checkbox"/> Drain set for 1 sink with hose (for drain of drip tray)	<b>Art.-No.</b> 8891
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	<b>Art.-No.</b> 8899

## Beverage Counter with 2 Compartments and 2 Sinks

Body length 1900 mm, total height 900 mm

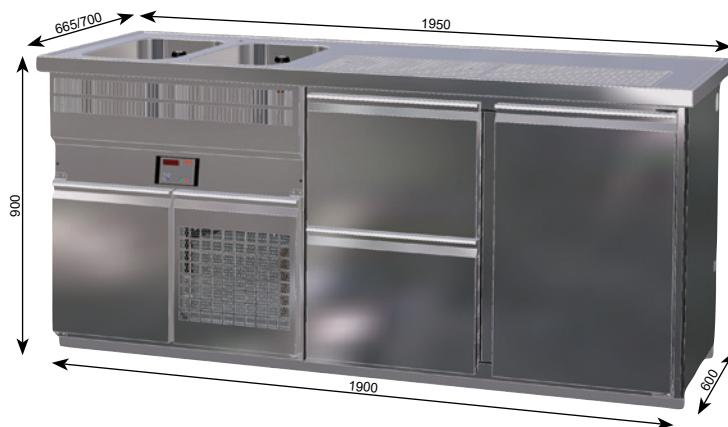
Also available with black front.

The total price consists of  
+ price bar counter top  
+ price under counter refrigerator  
+ price inserts

This page can be used as a template for the order.

Cooling power: 290W/-10°ET/R134a/R513A  
Elec. connection: 230V/270W

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



### Bar Counter Top 1950

<input type="checkbox"/> <b>2 Sinks left</b> No-drip edge on all sides	<input type="checkbox"/> <b>2 Sinks left</b> Upstand on customer side	<input type="checkbox"/> <b>2 Sinks right</b> No-drip edge on all sides	<input type="checkbox"/> <b>2 Sinks right</b> Upstand on customer side
Width: 1950 mm Depth: 700 mm	Width: 1950 mm Depth: 665 mm	Width: 1950 mm Depth: 700 mm	Width: 1950 mm Depth: 665 mm
<b>Art.-No.</b> 8720	<b>Art.-No.</b> 8721	<b>Art.-No.</b> 8722	<b>Art.-No.</b> 8723

### Under Counter Refrigerator KUB 810-2SL-2

<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use
<b>Art.-No.</b> 10708	<b>Art.-No.</b> 10709
Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the left partition	<b>Art.-No.</b> 10604

### Under Counter Refrigerator KUB 810-2SR-2

<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<b>Art.-No.</b> 10710	<b>Art.-No.</b> 10711
Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the right partition	<b>Art.-No.</b> 10605

### Inserts KUB 810

Wing doors with glass window see page 313.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 700 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 10182		
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 700 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 10183		
<b>Wing Door DIN Left</b> with barrel rail for 30 l barrel usable height 695 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 10184		
<b>Wing Door DIN Right</b> with barrel rail for 30 l barrel usable height 695 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 10185		

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 312 mm top, 305 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 10198		
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 270 mm top, 350 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 10188		
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 350 mm top, 260 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 10189		
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 180 mm/195 mm/175 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 10194		

### Special Accessories

___ pcs.	Divider bars, plastic	<b>Art.-No.</b> 8882
___ pcs.	Divider bars, metal	<b>Art.-No.</b> 8883
___ pcs.	GN bearing rail	<b>Art.-No.</b> 8886
___ pcs.	Extra supporting grid	<b>Art.-No.</b> 8885
___ pcs.	Expansion valve R452A	<b>Art.-No.</b> 9117
<b>TMP 610-CLOUD controller instead of TMP 610</b>		<b>Art.-No.</b> 33571

### Water Taps for double sink with two lower rinsing pipes:

<input type="checkbox"/> Mixer tap HD2 (2 connection pipes, high pressure)	<b>Art.-No.</b> 8856
<input type="checkbox"/> Mixer tap ND2 (3 connection pipes, for boiler)	<b>Art.-No.</b> 8857
<input type="checkbox"/> Drain set for 2 sinks with hose (for drain of drip tray)	<b>Art.-No.</b> 8892
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	<b>Art.-No.</b> 8899



# 11. Refrigerated Beverage Counters

Total Height 900 mm



## Beverage Counter with 3 Compartments and 2 Sinks

Body length 2450 mm, total height 900 mm

Also available with black front.



The total price consists of  
price bar counter top  
+ price under counter refrigerator  
+ price inserts

This page can be used as a template for the order.

Cooling power: 360W/-10°ET/R134a/R513A  
Elec. connection: 230V/335W

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.



### Bar Counter Top 2500

<input type="checkbox"/> 2 Sinks left No-drip edge on all sides	<input type="checkbox"/> 2 Sinks left Upstand on customer side	<input type="checkbox"/> 2 Sinks right No-drip edge on all sides	<input type="checkbox"/> 2 Sinks right Upstand on customer side
Width: 2500 mm Depth: 700 mm	Width: 2500 mm Depth: 665 mm	Width: 2500 mm Depth: 700 mm	Width: 2500 mm Depth: 665 mm
<b>Art.-No.</b> 8730	<b>Art.-No.</b> 8731	<b>Art.-No.</b> 8732	<b>Art.-No.</b> 8733

### Under Counter Refrigerator KUB 810-2SL-3

<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use	<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<b>Art.-No.</b> 10712	<b>Art.-No.</b> 10713	<b>Art.-No.</b> 10714	<b>Art.-No.</b> 10715
Model for external cooling: the wing door is without perforated grid.		Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the left partition	<b>Art.-No.</b> 10604	<input type="checkbox"/> Waste dumper mounted in the right partition	<b>Art.-No.</b> 10605

### Under Counter Refrigerator KUB 810-2SR-3

### Inserts KUB 810

Wing doors with glass window see page 313.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 700 mm <b>Art.-No.</b> 10182	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 312 mm top, 305 mm bottom <b>Art.-No.</b> 10198	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 700 mm <b>Art.-No.</b> 10183	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 270 mm top, 350 mm bottom <b>Art.-No.</b> 10188	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Left</b> with barrel rail for 30 l barrel usable height 695 mm <b>Art.-No.</b> 10184	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 350 mm top, 260 mm bottom <b>Art.-No.</b> 10189	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Right</b> with barrel rail for 30 l barrel usable height 695 mm <b>Art.-No.</b> 10185	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 180 mm / 195 mm / 175 mm <b>Art.-No.</b> 10194	<input type="checkbox"/> left <input type="checkbox"/> right

### Special Accessories

<input type="checkbox"/> pcs. Divider bars, plastic	<b>Art.-No.</b> 8882
<input type="checkbox"/> pcs. Divider bars, metal	<b>Art.-No.</b> 8883
<input type="checkbox"/> pcs. GN bearing rail	<b>Art.-No.</b> 8886
<input type="checkbox"/> pcs. Extra supporting grid	<b>Art.-No.</b> 8885
<input type="checkbox"/> pcs. Expansion valve R452A	<b>Art.-No.</b> 9117
<input type="checkbox"/> Second evaporator for external cooling systems (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8099
<input type="checkbox"/> Second evaporator for ready-to-use refrigerators (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8095

TMP 610-CLOUD controller instead of TMP 610

**Art.-No.**  
33571

### Water Taps for double sink with two lower rinsing pipes:

<input type="checkbox"/> Mixer tap HD2 (2 connection pipes, high pressure)	<b>Art.-No.</b> 8856
<input type="checkbox"/> Mixer tap ND2 (3 connection pipes, for boiler)	<b>Art.-No.</b> 8857
<input type="checkbox"/> Drain set for 2 sinks with hose (for drain of drip tray)	<b>Art.-No.</b> 8892
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	<b>Art.-No.</b> 8899

## Beverage Counter with 4 Compartments and 2 Sinks

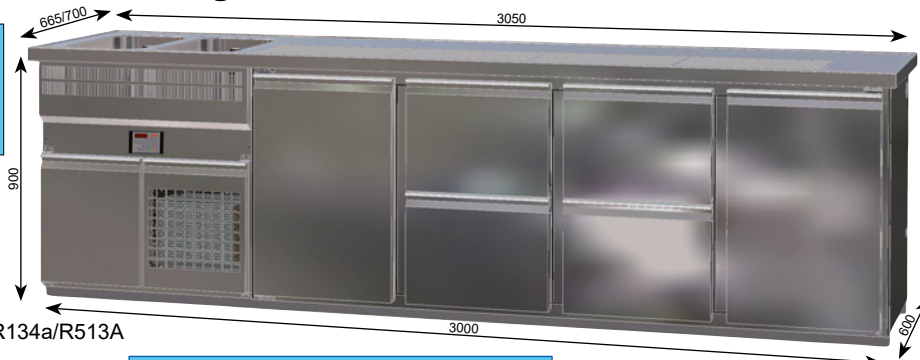
Body length 3000 mm, total height 900 mm

Also available with black front.



The total price consists of  
price bar counter top  
+ price under counter refrigerator  
+ price inserts

This page can be used as a template for the order.



Cooling power: 430W/-10°ET/R134a/R513A

Elec. connection: 230V/380W

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

### Bar Counter Top 3050

<input type="checkbox"/> <b>2 Sinks left</b> No-drip edge on all sides	<input type="checkbox"/> <b>2 Sinks left</b> Upstand on customer side	<input type="checkbox"/> <b>2 Sinks right</b> No-drip edge on all sides	<input type="checkbox"/> <b>2 Sinks right</b> Upstand on customer side
Width: 3050 mm    Depth: 700 mm	Width: 3050 mm    Depth: 665 mm	Width: 3050 mm    Depth: 700 mm	Width: 3050 mm    Depth: 665 mm
<b>Art.-No.</b> 8740	<b>Art.-No.</b> 8741	<b>Art.-No.</b> 8742	<b>Art.-No.</b> 8743

### Under Counter Refrigerator KUB 810-2SL-4

<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use
<b>Art.-No.</b> 10716	<b>Art.-No.</b> 10717
Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the left partition	<b>Art.-No.</b> 10604

### Under Counter Refrigerator KUB 810-2SR-4

<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<b>Art.-No.</b> 10718	<b>Art.-No.</b> 10719
Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the right partition	<b>Art.-No.</b> 10605

### Inserts KUB 810

Wing doors with glass window see page 313.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 700 mm	
<b>Art.-No.</b> 10182	
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 700 mm	
<b>Art.-No.</b> 10183	
<b>Wing Door DIN Left</b> with barrel rail for 30 l barrel usable height 695 mm	
<b>Art.-No.</b> 10184	
<b>Wing Door DIN Right</b> with barrel rail for 30 l barrel usable height 695 mm	
<b>Art.-No.</b> 10185	

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 312 mm top, 305 mm bottom	
<b>Art.-No.</b> 10198	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 270 mm top, 350 mm bottom	
<b>Art.-No.</b> 10188	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 350 mm top, 260 mm bottom	
<b>Art.-No.</b> 10189	
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 180 mm / 195 mm / 175 mm	
<b>Art.-No.</b> 10194	

### Special Accessories

___ pcs. Divider bars, plastic	<b>Art.-No.</b> 8882
___ pcs. Divider bars, metal	<b>Art.-No.</b> 8883
___ pcs. GN bearing rail	<b>Art.-No.</b> 8886
___ pcs. Extra supporting grid	<b>Art.-No.</b> 8885
___ pcs. Expansion valve R452A	<b>Art.-No.</b> 9117
<input type="checkbox"/> Second evaporator for external cooling systems (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8099
<input type="checkbox"/> Second evaporator for ready-to-use refrigerators (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8095

TMP 610-CLOUD controller instead of TMP 610

**Art.-No.**  
33571

### Water Taps for double sink with two lower rinsing pipes:

<input type="checkbox"/> Mixer tap HD2 (2 connection pipes, high pressure)	<b>Art.-No.</b> 8856
<input type="checkbox"/> Mixer tap ND2 (3 connection pipes, for boiler)	<b>Art.-No.</b> 8857
<input type="checkbox"/> Drain set for 2 sinks with hose (for drain of drip tray)	<b>Art.-No.</b> 8892
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	<b>Art.-No.</b> 8899

# 11. Refrigerated Beverage Counters



Total Height 980 mm

## Beverage Counter with 2 Compartments and 1 Sink

Body length 1550 mm, total height 980 mm

Also available with black front.

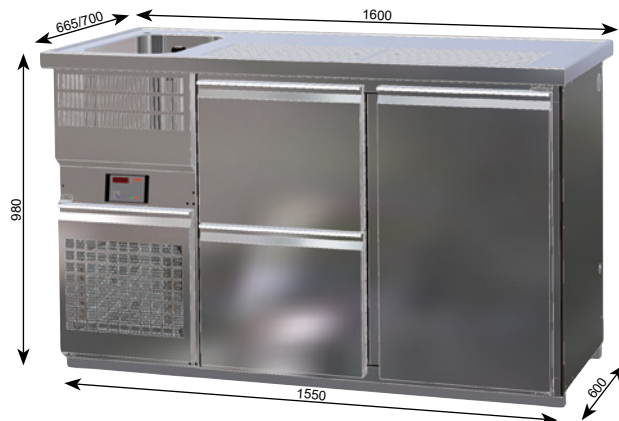
The total price consists of  
 price bar counter top  
 + price under counter refrigerator  
 + price inserts



This page can be used as a template for the order.

Cooling power: 290W/-10°ET/R134a/R513A  
 Elec. connection: 230V/270W


**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.




### Bar Counter Top 1600

<input type="checkbox"/> 1 Sink left No-drip edge on all sides	<input type="checkbox"/> 1 Sink left Upstand on customer side	<input type="checkbox"/> 1 Sink right No-drip edge on all sides	<input type="checkbox"/> 1 Sink right Upstand on customer side
Width: 1600 mm Depth: 700 mm	Width: 1600 mm Depth: 665 mm	Width: 1600 mm Depth: 700 mm	Width: 1600 mm Depth: 665 mm
<u>Art.-No.</u> 8700	<u>Art.-No.</u> 8701	<u>Art.-No.</u> 8702	<u>Art.-No.</u> 8703

### Under Counter Refrigerator KUB 890-1SL-2

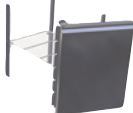



<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use
<u>Art.-No.</u> 10800	<u>Art.-No.</u> 8602
	
Model for external cooling: the wing door is without perforated grid.	




### Under Counter Refrigerator KUB 890-1SR-2

<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<u>Art.-No.</u> 10801	<u>Art.-No.</u> 8612
	
Model for external cooling: the wing door is without perforated grid.	

### Inserts KUB 890

Wing doors with glass window see page 317.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 780 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<u>Art.-No.</u> 8782		
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 780 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<u>Art.-No.</u> 8783		
<b>Wing Door DIN Left</b> with barrel rail usable height 775 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<u>Art.-No.</u> 8784		
<b>Wing Door DIN Right</b> with barrel rail usable height 775 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<u>Art.-No.</u> 8785		

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 355 mm top, 345 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<u>Art.-No.</u> 8798		
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 310 mm top, 390 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<u>Art.-No.</u> 8789		
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 390 mm top, 300 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<u>Art.-No.</u> 8788		
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 200 mm/215 mm/230 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<u>Art.-No.</u> 8799		

### Special Accessories

___ pcs.	Divider bars, plastic	<u>Art.-No.</u> 8882
___ pcs.	Divider bars, metal	8883
___ pcs.	GN bearing rail	8886
___ pcs.	Extra supporting grid	8885
___ pcs.	Expansion valve R452A	9117
	TMP 610-CLOUD controller instead of TMP 610	33571

### Water Taps for single sink with one lower rinsing pipe:

<input type="checkbox"/> Cold water tap	<u>Art.-No.</u> 8840
<input type="checkbox"/> Mixer tap HD1 (2 connection pipes, high pressure)	8841
<input type="checkbox"/> Mixer tap ND1 (3 connection pipes, for boiler)	8842
<input type="checkbox"/> Drain set for 1 sink with hose (for drain of drip tray)	8891
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	8899

## Beverage Counter with 3 Compartments and 1 Sink

Body length 2100 mm, total height 980 mm

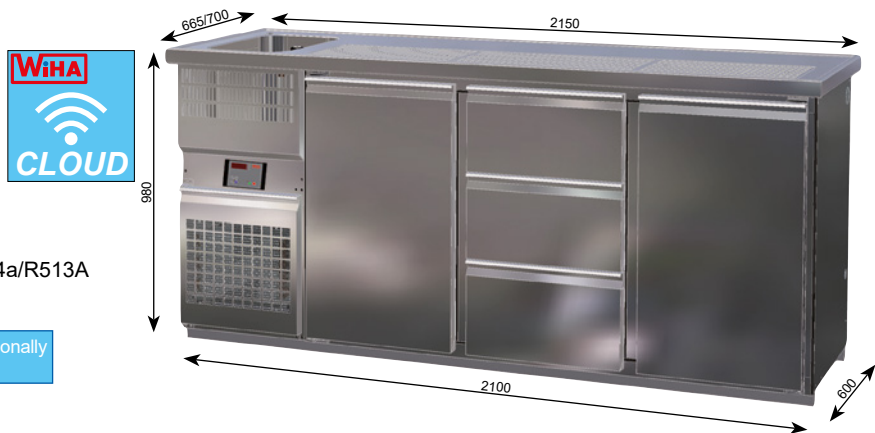
Also available with black front.

The total price consists of  
 price bar counter top  
 + price under counter refrigerator  
 + price inserts

This page can be used as a template for the order.

Cooling power: 360W/-10°ET/R134a/R513A  
 Elec. connection: 230V/335W

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



### Bar Counter Top 2150

<input type="checkbox"/> 1 Sink left No-drip edge on all sides	<input type="checkbox"/> 1 Sink left Upstand on customer side	<input type="checkbox"/> 1 Sink right No-drip edge on all sides	<input type="checkbox"/> 1 Sink right Upstand on customer side
Width: 2150 mm Depth: 700 mm	Width: 2150 mm Depth: 665 mm	Width: 2150 mm Depth: 700 mm	Width: 2150 mm Depth: 665 mm
<b>Art.-No.</b> 8710	<b>Art.-No.</b> 8711	<b>Art.-No.</b> 8712	<b>Art.-No.</b> 8713

### Under Counter Refrigerator KUB 890-1SL-3

<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use
<b>Art.-No.</b> 10802	<b>Art.-No.</b> 8603
Model for external cooling: the wing door is without perforated grid.	

### Under Counter Refrigerator KUB 890-1SR-3

<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<b>Art.-No.</b> 10803	<b>Art.-No.</b> 8613
Model for external cooling: the wing door is without perforated grid.	

### Inserts KUB 890

Wing doors with glass window see page 317.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 780 mm <b>Art.-No.</b> 8782	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 780 mm <b>Art.-No.</b> 8783	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Left</b> with barrel rail usable height 775 mm <b>Art.-No.</b> 8784	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Right</b> with barrel rail usable height 775 mm <b>Art.-No.</b> 8785	<input type="checkbox"/> left <input type="checkbox"/> right

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 355 mm top, 345 mm bottom <b>Art.-No.</b> 8798	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 310 mm top, 390 mm bottom <b>Art.-No.</b> 8789	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 390 mm top, 300 mm bottom <b>Art.-No.</b> 8788	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 200 mm/215 mm/230 mm <b>Art.-No.</b> 8799	<input type="checkbox"/> left <input type="checkbox"/> right

### Special Accessories

<input type="checkbox"/> pcs. Divider bars, plastic	<b>Art.-No.</b> 8882
<input type="checkbox"/> pcs. Divider bars, metal	8883
<input type="checkbox"/> pcs. GN bearing rail	8886
<input type="checkbox"/> pcs. Extra supporting grid	8885
<input type="checkbox"/> pcs. Expansion valve R452A	9117
<input type="checkbox"/> Second evaporator for external cooling systems (if more than one compartment is equipped with roller drawers)	8099
<input type="checkbox"/> Second evaporator for ready-to-use refrigerators (if more than one compartment is equipped with roller drawers)	8095

TMP 610-CLOUD controller instead of TMP 610 **Art.-No.** 33571

### Water Taps

<input type="checkbox"/> Cold water tap	8840
<input type="checkbox"/> Mixer tap HD1 (2 connection pipes, high pressure)	8841
<input type="checkbox"/> Mixer tap ND1 (3 connection pipes, for boiler)	8842
<input type="checkbox"/> Drain set for 1 sink with hose (for drain of drip tray)	8891
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	8899



# 11. Refrigerated Beverage Counters



Total Height 980 mm

## Beverage Counter with 2 Compartments and 2 Sinks

Body length 1900 mm, total height 980 mm

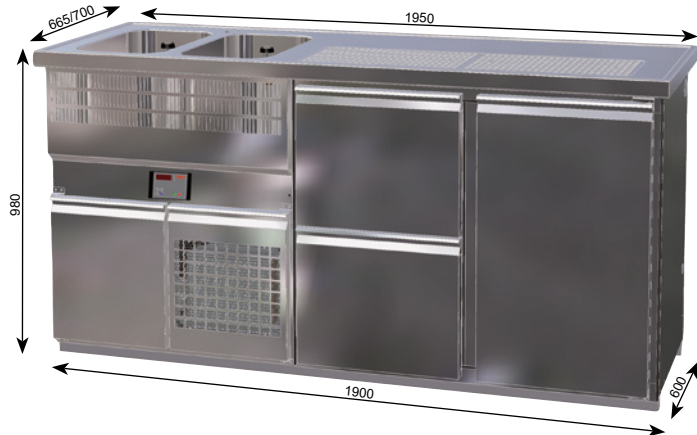
Also available with black front.

The total price consists of  
price bar counter top  
+ price under counter refrigerator  
+ price inserts

This page can be used as a template for the order.

Cooling power: 290W/-10°ET/R134a/R513A  
Elec. connection: 230V/270W

**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.



### Bar Counter Top 1950

<input type="checkbox"/> 2 Sinks left No-drip edge on all sides	<input type="checkbox"/> 2 Sinks left Upstand on customer side	<input type="checkbox"/> 2 Sinks right No-drip edge on all sides	<input type="checkbox"/> 2 Sinks right Upstand on customer side
Width: 1950 mm Depth: 700 mm	Width: 1950 mm Depth: 665 mm	Width: 1950 mm Depth: 700 mm	Width: 1950 mm Depth: 665 mm
<b>Art.-No.</b> 8720	<b>Art.-No.</b> 8721	<b>Art.-No.</b> 8722	<b>Art.-No.</b> 8723

### Under Counter Refrigerator KUB 890-2SL-2

<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use	<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<b>Art.-No.</b> 10804	<b>Art.-No.</b> 8622	<b>Art.-No.</b> 10805	<b>Art.-No.</b> 8632
Model for external cooling: the wing door is without perforated grid.		Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the left partition	<b>Art.-No.</b> 10604	<input type="checkbox"/> Waste dumper mounted in the right partition	<b>Art.-No.</b> 10605

### Under Counter Refrigerator KUB 890-2SR-2

### Inserts KUB 890

Wing doors with glass window see page 317.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 780 mm	<input type="checkbox"/> left <input type="checkbox"/> right		<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 355 mm top, 345 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8782			<b>Art.-No.</b> 8798		
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 780 mm	<input type="checkbox"/> left <input type="checkbox"/> right		<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 310 mm top, 390 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8783			<b>Art.-No.</b> 8789		
<b>Wing Door DIN Left</b> with barrel rail usable height 775 mm	<input type="checkbox"/> left <input type="checkbox"/> right		<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 390 mm top, 300 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8784			<b>Art.-No.</b> 8788		
<b>Wing Door DIN Right</b> with barrel rail usable height 775 mm	<input type="checkbox"/> left <input type="checkbox"/> right		<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 200 mm/215 mm/230 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8785			<b>Art.-No.</b> 8799		

### Special Accessories

___ pcs. Divider bars, plastic	<b>Art.-No.</b> 8882
___ pcs. Divider bars, metal	<b>Art.-No.</b> 8883
___ pcs. GN bearing rail	<b>Art.-No.</b> 8886
___ pcs. Extra supporting grid	<b>Art.-No.</b> 8885
___ pcs. Expansion valve R452A	<b>Art.-No.</b> 9117
<b>TMP 610-CLOUD controller instead of TMP 610</b>	<b>Art.-No.</b> 33571

### Water Taps for double sink with two lower rinsing pipes:

<input type="checkbox"/> Mixer tap HD2 (2 connection pipes, high pressure)	<b>Art.-No.</b> 8856
<input type="checkbox"/> Mixer tap ND2 (3 connection pipes, for boiler)	<b>Art.-No.</b> 8857
<input type="checkbox"/> Drain set for 2 sinks with hose (for drain of drip tray)	<b>Art.-No.</b> 8892
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	<b>Art.-No.</b> 8899

## Beverage Counter with 3 Compartments and 2 Sinks

Body length 2450 mm, total height 980 mm

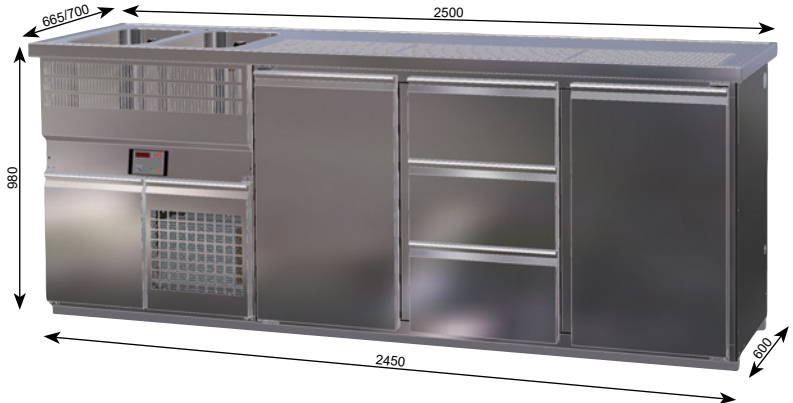
Also available with black front.

The total price consists of  
+ price bar counter top  
+ price under counter refrigerator  
+ price inserts

This page can be used as a template for the order.

Cooling power: 360W/-10°ET/R134a/R513A  
Elec. connection: 230V/335W

**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.



### Bar Counter Top 2500

<input type="checkbox"/> <b>2 Sinks left</b> No-drip edge on all sides	<input type="checkbox"/> <b>2 Sinks left</b> Upstand on customer side	<input type="checkbox"/> <b>2 Sinks right</b> No-drip edge on all sides	<input type="checkbox"/> <b>2 Sinks right</b> Upstand on customer side
Width: 2500 mm Depth: 700 mm	Width: 2500 mm Depth: 665 mm	Width: 2500 mm Depth: 700 mm	Width: 2500 mm Depth: 665 mm
<b>Art.-No.</b> 8730	<b>Art.-No.</b> 8731	<b>Art.-No.</b> 8732	<b>Art.-No.</b> 8733

### Under Counter Refrigerator KUB 890-2SL-3

<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use
<b>Art.-No.</b> 10806	<b>Art.-No.</b> 8623
Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the left partition	<b>Art.-No.</b> 10604

### Under Counter Refrigerator KUB 890-2SR-3

<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<b>Art.-No.</b> 10807	<b>Art.-No.</b> 8633
Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the right partition	<b>Art.-No.</b> 10605

### Inserts KUB 890

Wing doors with glass window see page 317.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 780 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8782		
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 780 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8783		
<b>Wing Door DIN Left</b> with barrel rail usable height 775 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8784		
<b>Wing Door DIN Right</b> with barrel rail usable height 775 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8785		

<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 355 mm top, 345 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8798		
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 310 mm top, 390 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8789		
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 390 mm top, 300 mm bottom	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8788		
<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 200 mm/215 mm/230 mm	<input type="checkbox"/> left <input type="checkbox"/> right	
<b>Art.-No.</b> 8799		

### Special Accessories

<input type="checkbox"/> pcs. Divider bars, plastic	<b>Art.-No.</b> 8882
<input type="checkbox"/> pcs. Divider bars, metal	<b>Art.-No.</b> 8883
<input type="checkbox"/> pcs. GN bearing rail	<b>Art.-No.</b> 8886
<input type="checkbox"/> pcs. Extra supporting grid	<b>Art.-No.</b> 8885
<input type="checkbox"/> pcs. Expansion valve R452A	<b>Art.-No.</b> 9117
<input type="checkbox"/> Second evaporator for external cooling systems (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8099
<input type="checkbox"/> Second evaporator for ready-to-use refrigerators (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8095

**TMP 610-CLOUD controller instead of TMP 610** **Art.-No.** 33571

### Water Taps for double sink with two lower rinsing pipes:

<input type="checkbox"/> Mixer tap HD2 (2 connection pipes, high pressure)	<b>Art.-No.</b> 8856
<input type="checkbox"/> Mixer tap ND2 (3 connection pipes, for boiler)	<b>Art.-No.</b> 8857
<input type="checkbox"/> Drain set for 2 sinks with hose (for drain of drip tray)	<b>Art.-No.</b> 8892
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	<b>Art.-No.</b> 8899

# 11. Refrigerated Beverage Counters



Total Height 980 mm

## Beverage Counter with 4 compartments and 2 Sinks

Body length 3000 mm, total height 980 mm

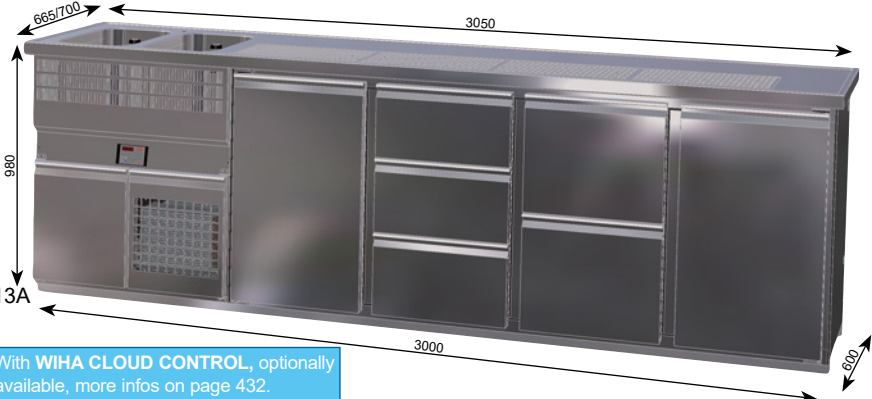
Also available with black front.



The total price consists of  
+ price bar counter top  
+ price under counter refrigerator  
+ price inserts

This page can be used as a template for the order.

Cooling power: 430W/-10°ET/R134a/R513A  
Elec connection: 230V/380W



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

### Bar Counter Top 3050

<input type="checkbox"/> <b>2 Sinks left</b> No-drip edge on all sides	<input type="checkbox"/> <b>2 Sinks left</b> Upstand on customer side	<input type="checkbox"/> <b>2 Sinks right</b> No-drip edge on all sides	<input type="checkbox"/> <b>2 Sinks right</b> Upstand on customer side
Width: 3050 mm Depth: 700 mm	Width: 3050 mm Depth: 665 mm	Width: 3050 mm Depth: 700 mm	Width: 3050 mm Depth: 665 mm
<b>Art.-No.</b> 8740	<b>Art.-No.</b> 8741	<b>Art.-No.</b> 8742	<b>Art.-No.</b> 8743

### Under Counter Refrigerator KUB 890-2SL-4

<input type="checkbox"/> Sink base mounted on the left, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the left, with cooling unit ready-to-use
<b>Art.-No.</b> 10808	<b>Art.-No.</b> 8624
Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the left partition	<b>Art.-No.</b> 10604

### Under Counter Refrigerator KUB 890-2SR-4

<input type="checkbox"/> Sink base mounted on the right, for external cooling unit (incl. controller)	<input type="checkbox"/> Sink base mounted on the right, with cooling unit ready-to-use
<b>Art.-No.</b> 10809	<b>Art.-No.</b> 8634
Model for external cooling: the wing door is without perforated grid.	
<input type="checkbox"/> Waste dumper mounted in the right partition	<b>Art.-No.</b> 10605

### Inserts KUB 890

Wing doors with glass window see page 317.

<b>Wing Door DIN Left</b> with 1 supporting grid usable height 780 mm <b>Art.-No.</b> 8782	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 355 mm top, 345 mm bottom <b>Art.-No.</b> 8798	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Right</b> with 1 supporting grid usable height 780 mm <b>Art.-No.</b> 8783	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 310 mm top, 390 mm bottom <b>Art.-No.</b> 8789	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Left</b> with barrel rail usable height 775 mm <b>Art.-No.</b> 8784	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 390 mm top, 300 mm bottom <b>Art.-No.</b> 8788	<input type="checkbox"/> left <input type="checkbox"/> right
<b>Wing Door DIN Right</b> with barrel rail usable height 775 mm <b>Art.-No.</b> 8785	<input type="checkbox"/> left <input type="checkbox"/> right	<b>Stainless Steel Roller Drawer</b> (drawer with overlength, load 100 kg) usable height 200 mm/215 mm/230 mm <b>Art.-No.</b> 8799	<input type="checkbox"/> left <input type="checkbox"/> right

### Special Accessories

<input type="checkbox"/> pcs. Divider bars, plastic	<b>Art.-No.</b> 8882
<input type="checkbox"/> pcs. Divider bars, metal	<b>Art.-No.</b> 8883
<input type="checkbox"/> pcs. GN bearing rail	<b>Art.-No.</b> 8886
<input type="checkbox"/> pcs. Extra supporting grid	<b>Art.-No.</b> 8885
<input type="checkbox"/> pcs. Expansion valve R452A	<b>Art.-No.</b> 9117
<input type="checkbox"/> Second evaporator for external cooling systems (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8099
<input type="checkbox"/> Second evaporator for ready-to-use refrigerators (if more than one compartment is equipped with roller drawers)	<b>Art.-No.</b> 8095

TMP 610-CLOUD controller instead of TMP 610

**Art.-No.**  
33571

### Water Taps for double sink with two lower rinsing pipes:

<input type="checkbox"/> Mixer tap HD2 (2 connection pipes, high pressure)	<b>Art.-No.</b> 8856
<input type="checkbox"/> Mixer tap ND2 (3 connection pipes, for boiler)	<b>Art.-No.</b> 8857
<input type="checkbox"/> Drain set for 2 sinks with hose (for drain of drip tray)	<b>Art.-No.</b> 8892
<input type="checkbox"/> Glass pressure rinser, integrated in drip tray	<b>Art.-No.</b> 8899

### Bar Counter Tops

Available at short notice!

- Robust sieve plates with 8 mm high locking mechanism that prevent the plates from slipping
- Extra-large proportion of holes rate per area
- Hygienic round funnel-shaped holes
- Dishwasher suitable formats of the sieve plates
- Excellent stability of the glasses even with a small foot



Hygienic, round, funnel-shaped holes ensure that the water drains away quickly.

#### Design

The bar counter top is made entirely of stainless steel, material 1.4301. The drip tray is deep-drawn and has a slope to the drain. The perforated sieve plates are made of 1.5 mm thick stainless steel, material 1.4301. An extra-large proportion of holes (distance only 20 mm) in combination with effective, round, funnel-shaped holes ensure that the water drains away quickly.

The sieve plates are equipped with almost vertical 8 mm high folded edges that prevent the sieve plates from slipping. The formats of the perforated sieve plates are suitable for dishwashers.

The bar counter top has a drill hole (diameter 32 mm) for the water tap.

Dimension sink: width 305 mm, depth 505 mm, height 300 mm

#### Note:

The prices for the bar counter tops are calculated unpacked ex works. We charge extra costs per running metre for disposable packaging.

### Bar Counter Tops with 1 Sink



#### Width 1600 mm, 1 Sink

Sinks	Design	Width [mm]	Depth [mm]	Height [mm]	Art.-No.
1 Sink left	no-drip edge	1600	700	50	<b>8700</b>
1 Sink left	upstand	1600	665	50	<b>8701</b>
1 Sink right	no-drip edge	1600	700	50	<b>8702</b>
1 Sink right	upstand	1600	665	50	<b>8703</b>

#### Width 2150 mm, 1 Sink

Sinks	Design	Width [mm]	Depth [mm]	Height [mm]	Art.-No.
1 Sink left	no-drip edge	2150	700	50	<b>8710</b>
1 Sink left	upstand	2150	665	50	<b>8711</b>
1 Sink right	no-drip edge	2150	700	50	<b>8712</b>
1 Sink right	upstand	2150	665	50	<b>8713</b>

### Bar Counter Tops with 2 Sinks



#### Width 1950 mm, 2 Sinks

Sinks	Design	Width [mm]	Depth [mm]	Height [mm]	Art.-No.
2 Sinks left	no-drip edge	1950	700	50	<b>8720</b>
2 Sinks left	upstand	1950	665	50	<b>8721</b>
2 Sinks right	no-drip edge	1950	700	50	<b>8722</b>
2 Sinks right	upstand	1950	665	50	<b>8723</b>

#### Width 2500 mm, 2 Sinks

Sinks	Design	Width [mm]	Depth [mm]	Height [mm]	Art.-No.
2 Sinks left	no-drip edge	2500	700	50	<b>8730</b>
2 Sinks left	upstand	2500	665	50	<b>8731</b>
2 Sinks right	no-drip edge	2500	700	50	<b>8732</b>
2 Sinks right	upstand	2500	665	50	<b>8733</b>

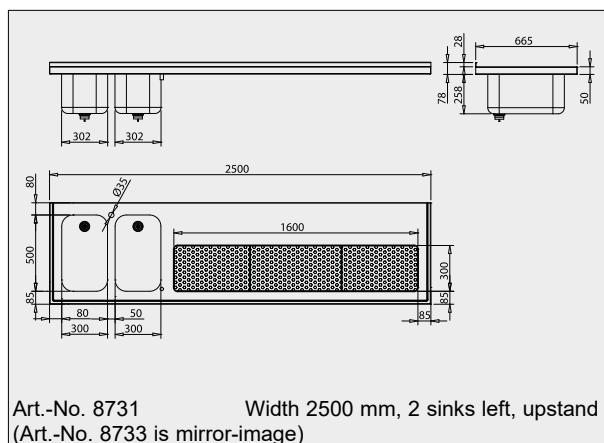
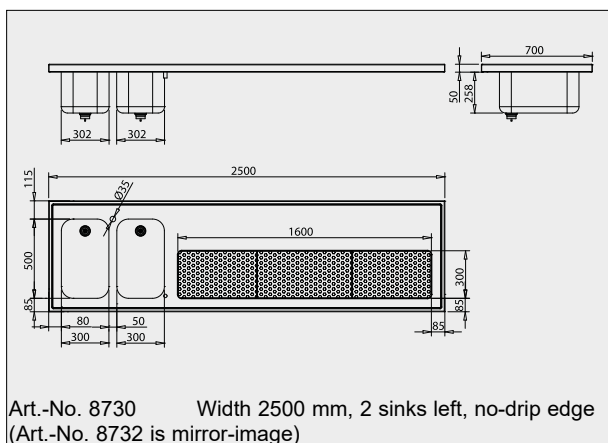
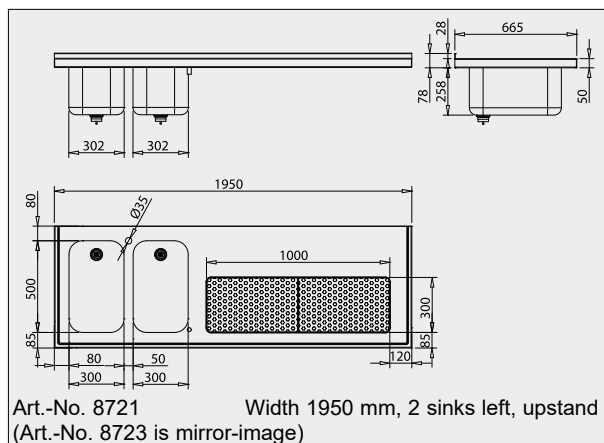
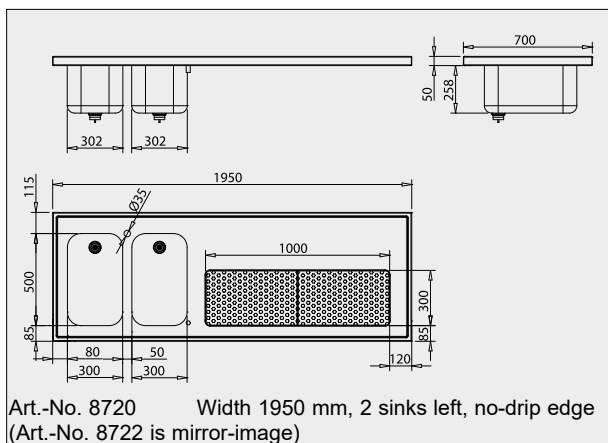
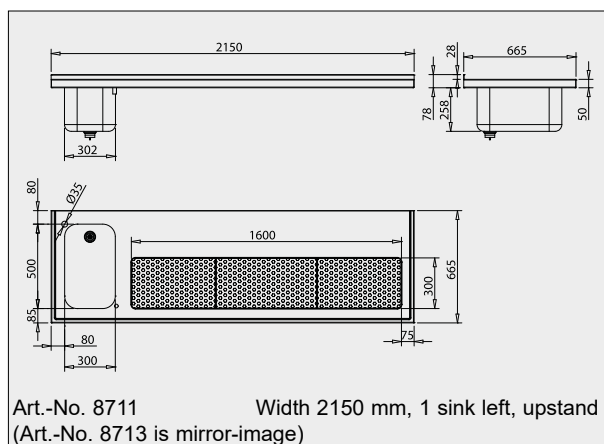
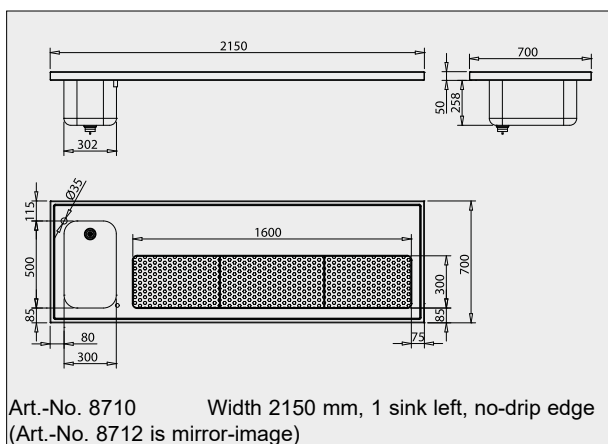
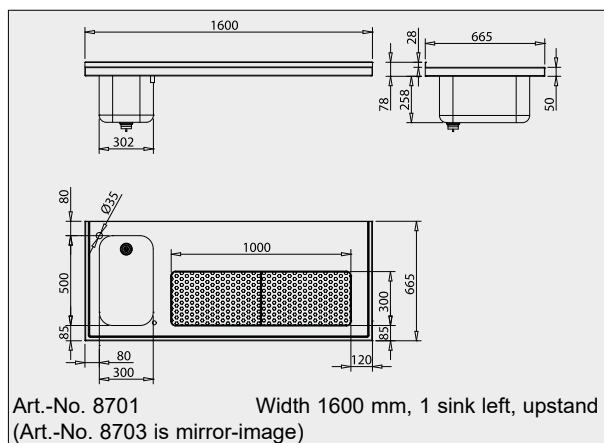
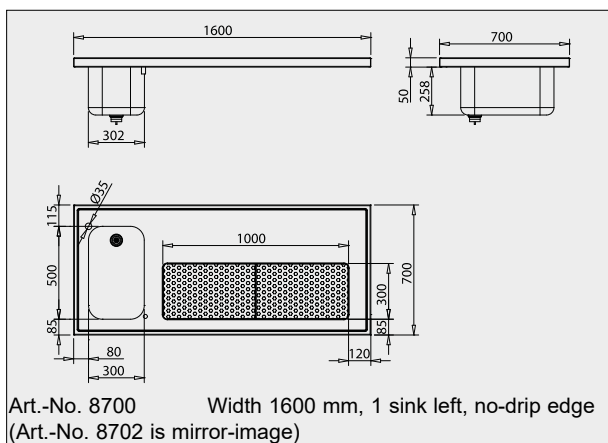
#### Width 3050 mm, 2 Sinks

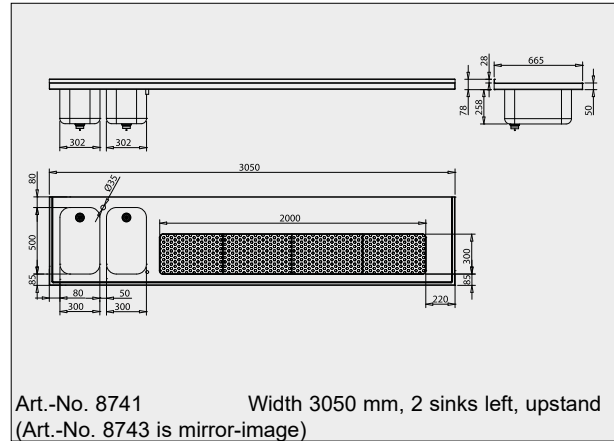
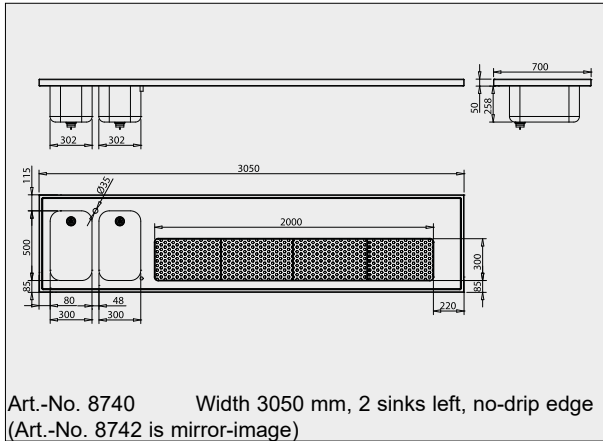
Sinks	Design	Width [mm]	Depth [mm]	Height [mm]	Art.-No.
2 Sinks left	no-drip edge	3050	700	50	<b>8740</b>
2 Sinks left	upstand	3050	665	50	<b>8741</b>
2 Sinks right	no-drip edge	3050	700	50	<b>8742</b>
2 Sinks right	upstand	3050	665	50	<b>8743</b>



# 11. Refrigerated Beverage Counters

## Bar Counter Tops





## Accessories for Bar Counter Tops

### Water Taps

Chrome-plated design

**For single sink with one lower rinsing pipe:**

Cold water tap (1 connection pipe) **Art.-No. 8840**

Note: The fastening thread on the cold-water tap is shorter than the thickness of the bar counter top. For this reason, the wooden underlay of the bar counter top in the area of the cold-water tap must be milled off approx. 10 mm for the fastening nut before installing the bar counter top.

Mixer tap HD1 (2 connection pipes, high pressure) **8841**

Mixer tap ND1 (3 connection pipes, for boiler) **8842**

**For double sink with two lower rinsing pipes:**

Mixer tap HD2 (2 connection pipes, high pressure) **8856**

Mixer tap ND2 (3 connection pipes, for boiler) **8857**



### Drain Sets

(Only if a bar counter top is ordered at the same time.)

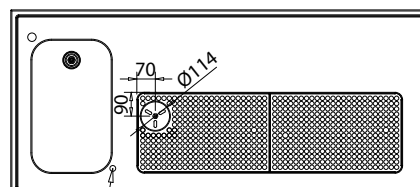
Drain set for 1 sink with hose for drip tray **Art.-No. 8891**

Drain set for 2 sinks with hose for drip tray **8892**

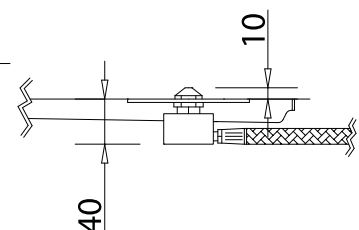
### Glass Pressure Rinser

Glass pressure rinser integrated in drip tray  
Position as shown in the drawing on the right.  
If a different position is required, please ask for price.  
Connection 3/8" max. 1.5 bar, regulated via separate pressure reducer.

**Art.-No. 8899**



Drain of the drip tray Ø22



### Drill Holes

Drill hole up to D=100 mm

**Art.-No. 8898**

# 11. Refrigerated Beverage Counters

Bar Counter Tops



## Bar Counter Tops in Special Design

for individual shopfitting concepts



*For special dimensions  
and special designs  
please ask for the price.*

**11**  
Beverage  
Counters

## Tap Column

### Tap Column Classic-Elegant

Chrome-plated design with self-closing compensator beer taps and beer pipes made of stainless steel.

1 pipe, pipe diameter 7 mm	<b>Art.-No.</b> <b>8990</b>
1 pipe, pipe diameter 10 mm	<b>8992</b>
2 pipes, pipe diameter 7 mm	<b>8991</b>
2 pipes, pipe diameter 10 mm	<b>8993</b>





**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

### **SUSHI-BEST-EASY and SUSHI-BEST-EASY BLACK**

**Self-service refrigerated display shelf for SUSHI**

- Depth of the device 952 mm
- 2 adjustable intermediate levels



SUSHI-BEST-EASY

SUSHI-BEST-EASY BLACK

**Self-service** refrigerated display shelf, floor-standing device

**Self-service** refrigerated display shelf, floor-standing device

Page 356

Page 356



## 12. Refrigerated Wall Display Shelves



### SUSHI-BEST-EASY

Self-service refrigerated display shelf for SUSHI

Also available with glazed side panels.




- Optimal presentation on 3-fold tiered merchandise display
- Highly luminous LED lighting
- Effective cooling with additional cold air curtain
- Lifiable evaporator for easy cleaning


Sushi is the perfect food for the health-conscious gourmets: sushi tastes good, it's filling for a long time and it's low in calories. These positive qualities have made sushi a big seller also in Europe.

An important factor for sales success is the right presentation. The self-service refrigerated display shelf SUSHI-BEST-EASY is provided with several tiered display levels, on which the products can be offered in a clearly arranged way.

With the bright LED lighting it is possible to draw the attention of the customers to the products. The dimensions chosen allow a position of the refrigerated display shelf in front of a wall or the placement in the SUSHI preparation area.

The refrigerated display shelf SUSHI-BEST-EASY is available as ready-to-use device with cooling unit and controller.

SUSHI-BEST-EASY	With cooling unit and controller				
	 slanted				
Self-service version		Width [mm]	Depth [mm]	Height [mm]	Connection
SUSHI-BEST-EASY 1000	33183	1040	950	1180	230V/1280W
SUSHI-BEST-EASY 1500	33184	1540	950	1180	230V/1450W
SUSHI-BEST-EASY 2000	33185	1996	950	1180	230V/1510W
SUSHI-BEST-EASY 3000	33187	2996	950	1180	230V/1550W

SUSHI-BEST-EASY BLACK	With cooling unit and controller	
	 slanted	
Self-service version		
SUSHI-BEST-EASY 1000 BLACK	33188	
SUSHI-BEST-EASY 1500 BLACK	33189	
SUSHI-BEST-EASY 2000 BLACK	33190	
SUSHI-BEST-EASY 3000 BLACK	33192	



## Special Accessories

Drain fitting 1 1/4"	<b>Art.-No.</b> <b>3815</b>
(For size 2000 and 3000, two drain fittings are necessary.)	
<b>Surcharge for WIHA CLOUD CONTROL</b>	<b>33577</b>
Glazed side panel, left	<b>33198</b>
Instead of a closed side panel on the left (view from the customer side), the device is delivered with a double-glazed side panel.	
Glazed side panel, right	<b>33197</b>
Instead of a closed side panel on the right (view from the customer side), the device is delivered with a double-glazed side panel.	
Price label rail lower display area 1000	<b>33244</b>
Price label rail per glass shelf 1000	<b>33249</b>
Price label rail per glass shelf with stopper 1000	<b>33254</b>
Price label rail, lower display area 1500 (two-piece)	<b>33245</b>
Price label rail, glass shelf 1500 (two-piece)	<b>33250</b>
Price label rail with stopper, glass shelf 1500 (two-piece)	<b>33255</b>
Price label rail, lower display area 2000 (three-piece)	<b>33246</b>
Price label rail, glass shelf 2000 (three-piece)	<b>33251</b>
Price label rail with stopper, glass shelf 2000 (three-piece)	<b>33256</b>
Price label rail, lower display area 3000 (four-piece)	<b>33248</b>
Price label rail, glass shelf 3000 (four-piece)	<b>33253</b>
Price label rail with stopper, glass shelf 3000 (four-piece)	<b>33258</b>

## For SUSHI-BEST-EASY BLACK:

<b>Art.-No.</b> <b>33287</b>	Glazed side panel, left
	Instead of a closed side panel on the left (view from the customer side), the device is delivered with a double-glazed side panel.
<b>33288</b>	Glazed side panel, right
	Instead of a closed side panel on the right (view from the customer side), the device is delivered with a double-glazed side panel.
<b>33289</b>	Price label rail, lower display area 1000
<b>33290</b>	Price label rail per glass shelf 1000
<b>33291</b>	Price label rail per glass shelf with stopper 1000
<b>33293</b>	Price label rail, lower display area 1500 (two-piece)
<b>33294</b>	Price label rail, glass shelf 1500 (two-piece)
<b>33295</b>	Price label rail with stopper, glass shelf 1500 (two-piece)
<b>33297</b>	Price label rail, lower display area 2000 (three-piece)
<b>33298</b>	Price label rail, glass shelf 2000 (three-piece)
<b>33299</b>	Price label rail with stopper, glass shelf 2000 (three-piece)
<b>33301</b>	Price label rail, lower display area 3000 (four-piece)
<b>33302</b>	Price label rail, glass shelf 3000 (four-piece)
<b>33203</b>	Price label rail with stopper, glass shelf 3000 (four-piece)

## Description

Refrigerated display shelf with circulating air for cooling packaged SUSHI products. Optimal presentation thanks to the 3-fold tiered merchandise display with bright LED lighting. Optical doubling of the goods by reflective surfaces.  
Easy to clean thanks to the liftable evaporator technology. Effective cooling by cold air curtain. Interior and exterior surfaces completely made of stainless steel.  
Temperature < 5°C at 25% 60% relative humidity (climate class 3 according to DIN EN ISO 23953). Commercial product for the installation in stationary food and service counter.

## Design

Interior pan made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). CFC-free insulation, the exterior is made of stainless steel, surface ground.  
Inside the pan are circulating air evaporators with coated surface, and quiet low-voltage ventilators for air circulation.  
Located above the circulating air evaporators are merchandise displays made of ground stainless steel and two glass shelves.  
To clean the bottom of the inner pan, the circulating air evaporators and ventilators can be folded upwards after removing the merchandise displays. The evaporator is locked in the top position via gas pressure springs so that the tub is freely accessible for cleaning.  
The shelves are equipped with bright LED lightings and are height adjustable in several steps.

The base frame below the cooling pan is completely clad with stainless steel on the outside, surface ground. The feet are equipped with height-adjustable screw studs to compensate for uneven floors. The defrost and temperature controller is fully pre-assembled in the panel of the base.

## Cooling Unit Model

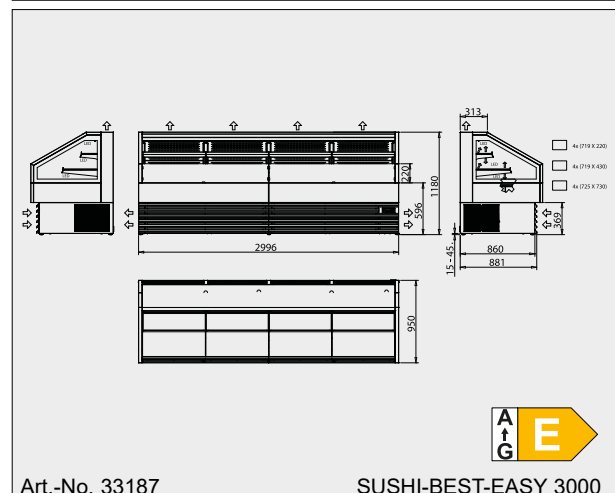
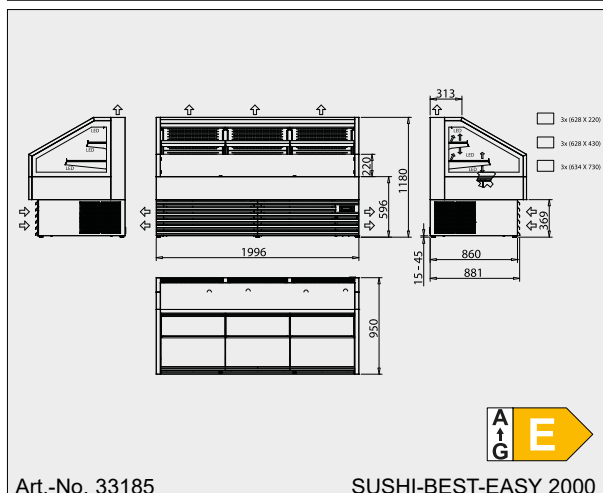
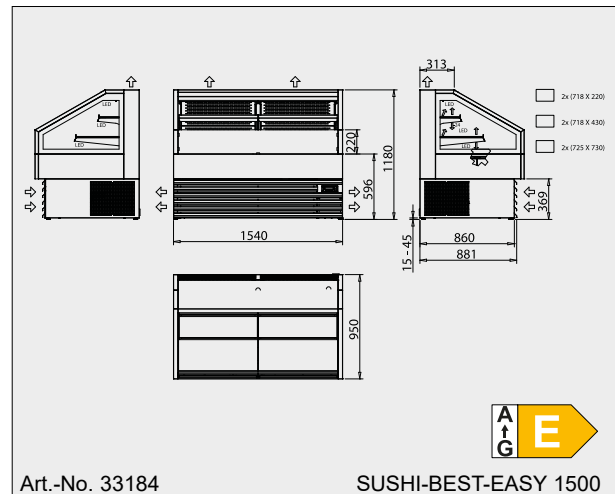
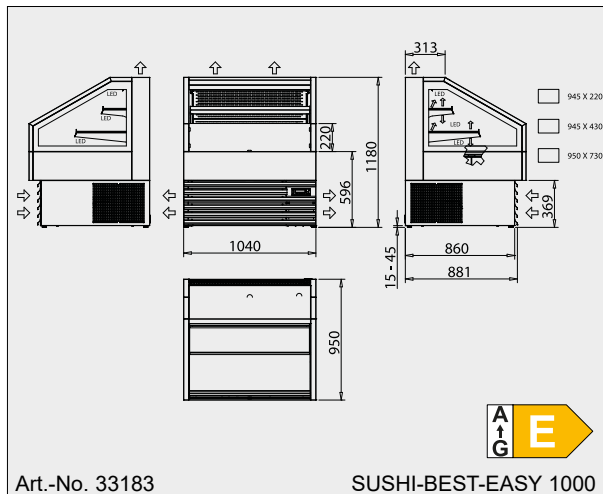
The cooling unit is mounted in lower tubular frame rack. The waste heat of the cooling unit is safely discharged upwards via a channel integrated in the rear wall. (The top may not be closed in this area by on-site cladding panels or the like.)  
For easy cleaning of the condenser, the front base plate can be removed without tools.

### Please note carefully:

The decorative panel on the operator side of the cooling unit must not be closed because otherwise proper ventilation of the cooling unit cannot be guaranteed. Likewise, the upper hot air outlet on the top of the device must not be blocked. Lateral ventilation openings should be kept as free as possible.

### Delivery includes:

- Expansion valves
- Digital defrost and temperature controller
- Cooling unit mounted in the base



The drawings are shown with special accessory that is not included in the scope of delivery; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

## Overview

### Bain-Maries and Hotplates

#### Bain-Marie STANDARD

Flexible in use – good value for money!

Page 360

#### Bain-Marie PROFI SRV

Easy installation and connection because of standpipe valve – comfortable water filling by means of mounted water inlet valve

Page 363

#### Bain-Marie AUTOMATIC SRV

Easy installation and connection because of standpipe valve – with fully automatic water filling

Page 366

#### Bain-Marie STEAM

With adjustable steam addition

Page 369

#### DRY HEATED Bain-Marie

For an operation without water connection!

Page 371

#### Hotplates

Page 372



### Keeping food warm in Bain-Maries

If food is to be kept warm over a longer period of time, the core temperature must be at least 65°C.

This temperature can only be maintained in a Bain-Marie without additional heat radiators if the GN containers hang with the base surface in the hot water bath and the GN containers are covered with lids. The Bain-Marie must also be fully equipped with Gastro-Norm containers.

In a "HOT COUNTER" with a glass top, there should always be top heating above the Bain-Marie in the form of powerful heat radiators (see chapter 14 "Heat Radiators"). Bain-Maries with a depth of 1+1/3 and 1+1/2 should have 2 rows of heat radiators.

If the Bain-Marie and the top heat can be controlled separately, the temperature of the Bain-Marie can be used to optimise the humidity for the respective product.

Bain-Marie at approx. 80°C + strong top heat:

- medium humidity
- no to low misting of the glass panes

Bain-Marie at approx. 90°C up to 95°C + medium top heat:

- very high humidity for meatloaf, for example
- glass panes mist up heavily

If it is particularly important to have a uniform humidity, we recommend using perforated dividers for even steam distribution. This means that the food dries out less on the surface.

If the glass tops are completely closed, the temperature of the Bain-Marie should not be set above 80°C, as this usually leads to heavy misting of the glass panes.

In our experience, the temperature of the Bain-Marie can be set higher if the glass tops are open on the operating side. The panes do not mist up as quickly here.

## WIHA Bain-Marie

With this Bain-Marie, you can choose between three models:

### ■ Bain-Marie STANDARD

Standard model that's great value for money. It is filled with water by hand, e.g. with a bucket or a swivel tap installed by the customer.

### ■ Bain-Marie PROFI SRV (with standpipe valve)

This Bain-Marie is equipped with a water tap at the bottom. To avoid overfilling, this Bain-Marie is provided with an overflow.

### ■ Bain-Marie AUTOMATIC SRV (with standpipe valve)

With this device, the water filling capacity is controlled automatically. Evaporating water is automatically refilled via an electronic level controller.

### ■ Easy installation of the controller in a control panel

Alternatively, the controller can be easily mounted in a counter panel.

### ■ Easy cleaning of the smooth surfaces of the water bath

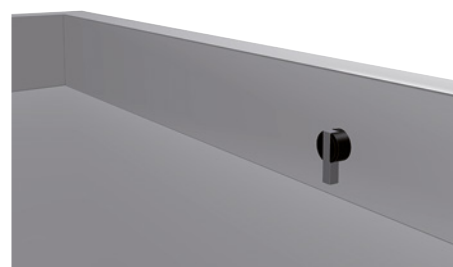
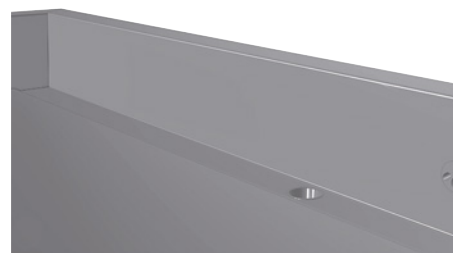
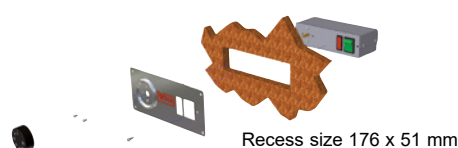
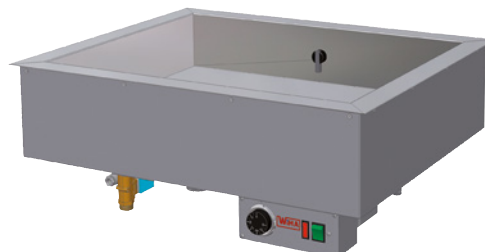
Reduced calcification at the water level sensor mounted above the water level and the water inlet valve mounted above the water level

### ■ High operational safety

with solid stainless steel level sensor.

### ■ Water drain and standpipe valve are made of solid stainless steel

All joints of the water-carrying pipes are seamlessly welded together up to the connection beneath the tub. Leakages because of wearing seals are impossible. The oversized 1 1/4" drain ensures rapid emptying of the Bain-Marie.



Please note:

Our Bain-Maries are designed for keeping food warm in Gastro-Norm containers. To prevent unnecessary vapour loss, the surface should be filled completely with Gastro-Norm containers. The Bain-Marie is filled with about 2–3 cm of water. After the water has been heated to the desired temperature, the device can be filled with food. To guarantee optimal heat transfer, the base of the Gastro-Norm container must be in hot water. The Bain-Marie must also be fully equipped with Gastro-Norm containers.

Because different quantities of merchandise are required depending on the design, our Bain-Marie is available in three depths for Gastro-Norm containers with 100, 150 and 200 mm depths.

Flat Bain-Maries for Gastro-Norm containers that are 100 mm deep are suitable for e.g. a self-service restaurant for different types of finger food, which can always be reheated fresh in small amounts. Deep Bain-Maries for Gastro-Norm containers that are 200 mm deep are suitable for e.g. staff canteens where large amounts of food are required for a fixed time.



## Bain-Marie STANDARD

Flexible in use – good value for money

### ■ Continuously adjustable temperature control

So easy to tailor to your merchandise.  
Temperature range is about 30°C to 90°C.

### ■ Easy installation

The 13 mm rotary mounting lip makes it easy to mount the Bain-Marie in a recess that fits.  
The controller is installed under the Bain-Marie.  
An alternative place to mount the controller is in a counter panel.

### ■ Easy connection

All models come complete with a mains plug.

### ■ Safe heating technology

This is thanks to heating elements spread out under the pan bottom. Each heating element comes with an overheating control.



### WIHA Bain-Marie STANDARD

Model	Dimensions (Width – Depth)	Effective Height 100 External Height 185 mm	Effective Height 150 External Height 235 mm	Effective Height 200 External Height 285 mm	Connection
		Art.-No.	Art.-No.	Art.-No.	
Bain-Marie STANDARD GN 1/1	W 407 mm, D 610 mm	5564	5565	5566	230V/0.85kW
Bain-Marie STANDARD GN 2/1	W 732 mm, D 610 mm	5476	5480	5484	230V/1.70kW
Bain-Marie STANDARD GN 3/1	W 1057 mm, D 610 mm	5477	5481	5485	230V/2.55kW
Bain-Marie STANDARD GN 4/1	W 1382 mm, D 610 mm	5478	5482	5486	230V/3.40kW
Bain-Marie STANDARD GN 1 x 2/1	W 612 mm, D 730 mm	----	5594	5599	230V/1.70kW
Bain-Marie STANDARD GN 2 x 2/1	W 1142 mm, D 730 mm	----	5489	5490	230V/3.40kW
Bain-Marie STANDARD GN 2/1 L	W 1142 mm, D 405 mm	----	5491	5492	230V/1.70kW
Bain-Marie STANDARD GN 1 x (1/1+1/3)	W 407 mm, D 786 mm	----	5595	5596	230V/1.15kW
Bain-Marie STANDARD GN 2 x (1/1+1/3)	W 732 mm, D 786 mm	----	5495	5496	230V/2.30kW
Bain-Marie STANDARD GN 3 x (1/1+1/3)	W 1057 mm, D 786 mm	----	5497	5498	230V/3.45kW
Bain-Marie STANDARD GN 1 x (1/1+1/2)	W 407 mm, D 875 mm	----	5597	5598	230V/1.15kW
Bain-Marie STANDARD GN 2 x (1/1+1/2)	W 732 mm, D 875 mm	----	5501	5502	230V/2.30kW
Bain-Marie STANDARD GN 3 x (1/1+1/2)	W 1057 mm, D 875 mm	----	5503	5504	230V/3.45kW

13

Bain-Maries

### Special Accessories

#### Standpipe valve for Bain-Marie

When using the overflow pipe, the tub is emptied by pulling out the overflow pipe.  
The ball valve is then in the open position.  
Not suitable for size GN 1/1, GN 1x(1/1+1/3) und GN 1x(1/1+1/2).

Divider bar GN 1/1 lengthwise, width 530 mm, standard design

Divider bar GN 1/1 lengthwise, width 530 mm, with clamping spring

Divider bar GN 1/1 lengthwise, width 530 mm, with clamping spring and perforation

Divider bar GN 1/1 crosswise, width approx. 325 mm

Art.-No.  
5474

1025  
8108

8109  
3010

**Tip:**  
For suitable GN container  
see page 418.



### Design

Bain-Marie for Gastro-Norm containers that are 100 mm, 150 mm or 200 mm deep.

Double-wall design. Inner pan, lateral outer surfaces and drain fitting are made of stainless steel, material 1.4301. Tank has a smooth bottom area.

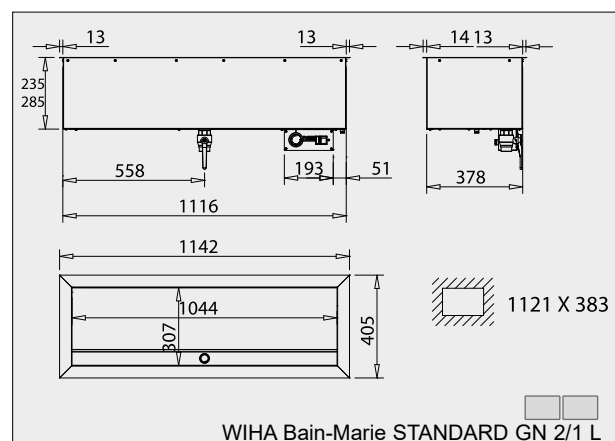
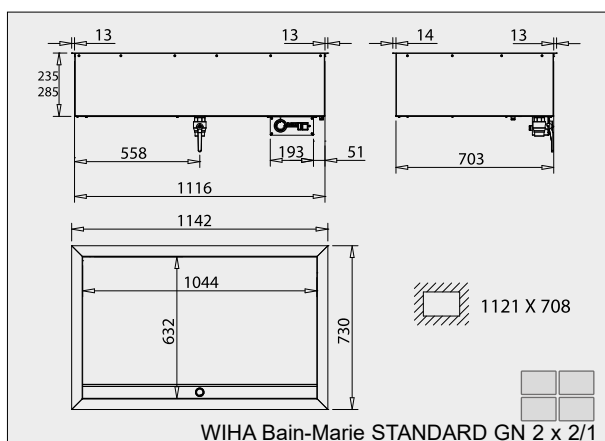
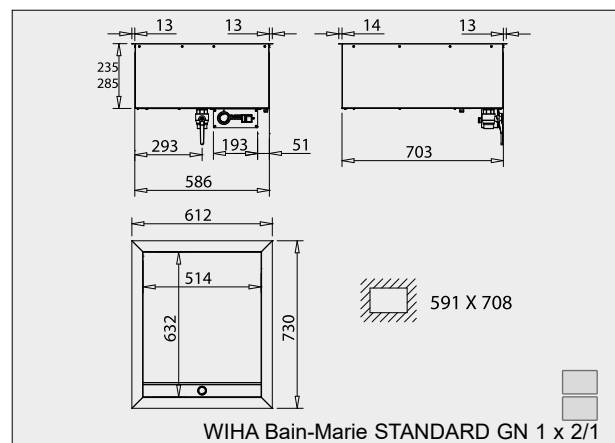
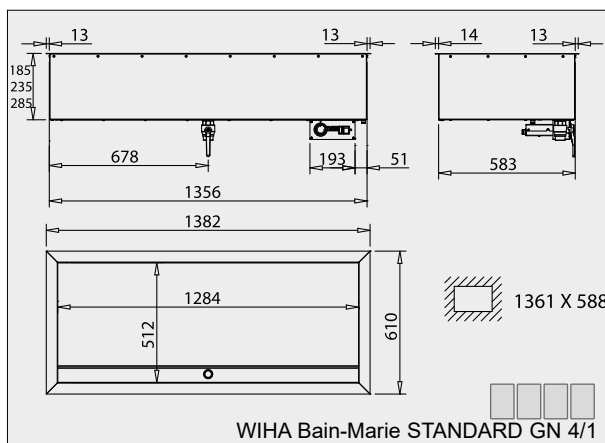
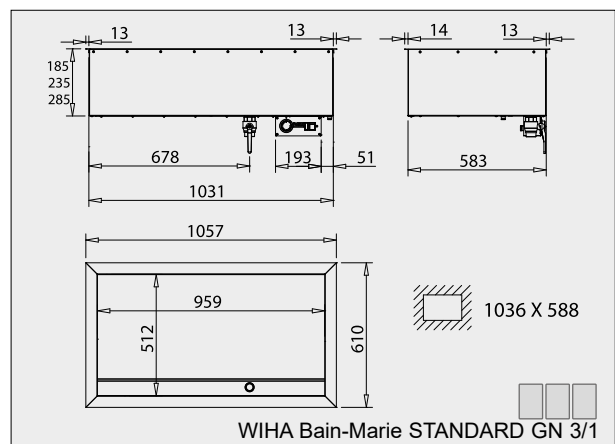
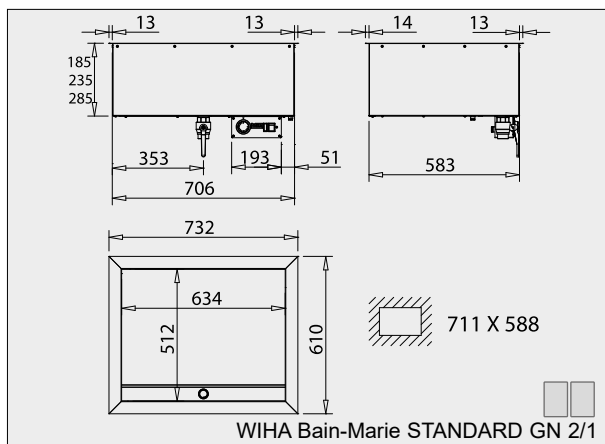
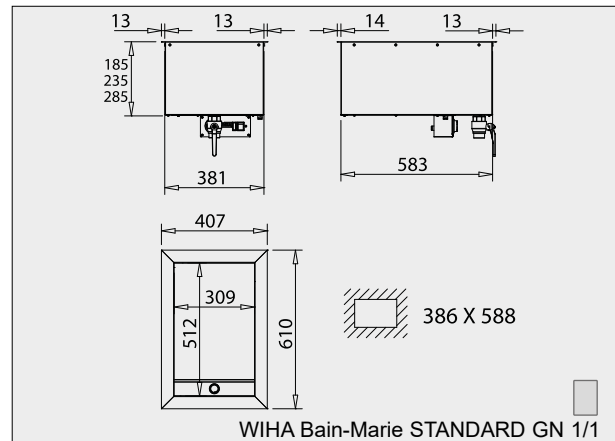
Heating element under the base is spread over a large area. Each heating element comes with an overheat thermostat. Drain 1 1/4" (external thread) with accessible ball valve. Welded model, mounting lip with ground surface.

The thermostat is encased in an installation housing that's easy to maintain and can also be mounted in a counter panel (cable length: approx. 120 cm).

The temperature adjustment range is about 30°C to 90°C.

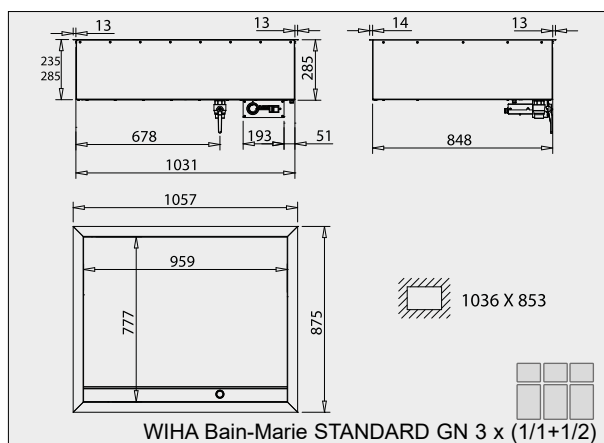
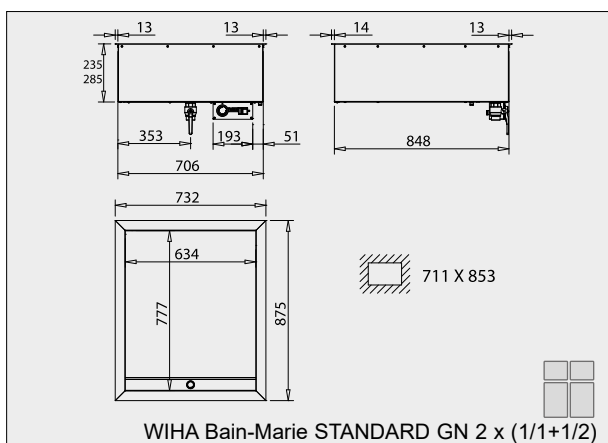
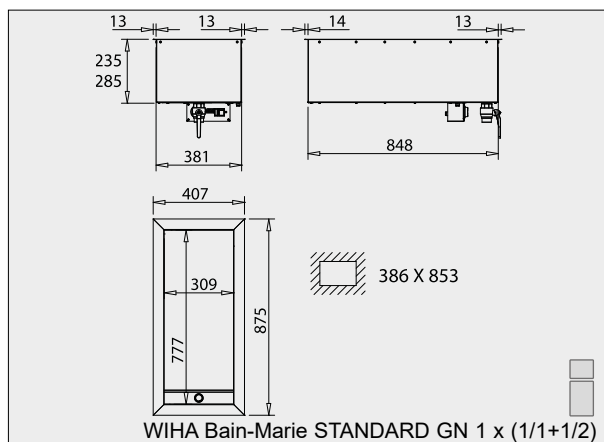
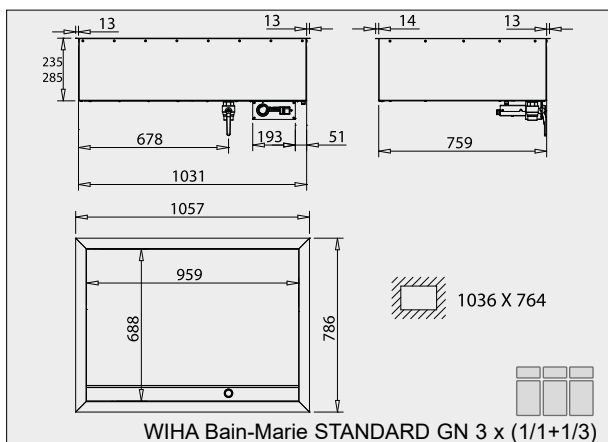
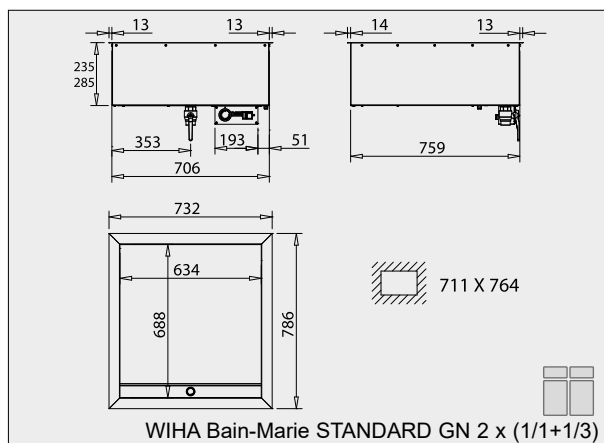
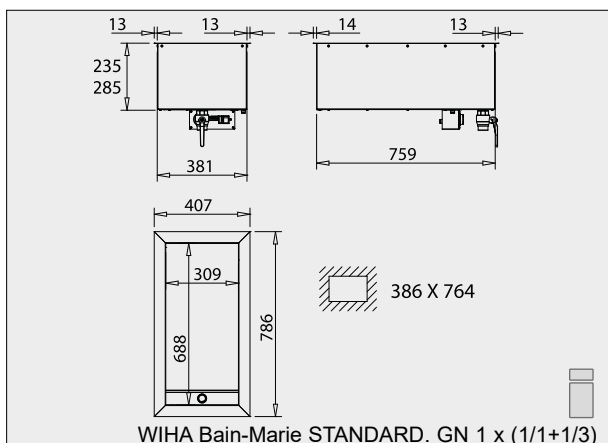
The filling with water, which is necessary for an even heat transfer, is done manually.

More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



# 13. Bain-Maries

## Bain-Marie STANDARD



More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

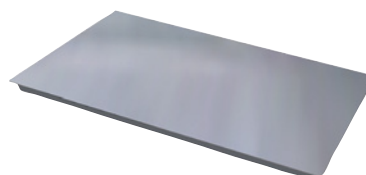
**13**  
Bain-Maries

### Merchandise Shelf for Bain-Marie

With this cover plate a smooth surface is created in the Bain-Marie to display food on dinner plates, etc. The cover plate is kept warm from the underside by water vapour. Note: In order to keep food warm for longer periods of time, we recommend the use of additional heat radiators.

Width: 325 mm, depth 530 mm

**Art.-No.**  
**8118**

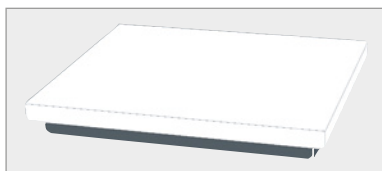


### Cutting Board Polyethylene (PE)

In a Bain-Marie, you can easily integrate a cutting board for cutting meat loaf, for example.

Material: Polyethylene (PE), food-safe  
Dimensions: 325 mm x 265 mm x 30 mm

**Art.-No.**  
**3017**



## Bain-Marie PROFI SRV

The directly attached water supply tap makes it easy to fill the device with water

- **Easier connection,**  
there is no overflow to be connected separately.
- **Easy installation behind counter panels,**  
because a tap extension for the drain valve is not necessary.
- **Easier cleaning and decalcification,**  
because the water inlet valve is located above the water level.
- **Robust construction,**  
because water inlet and outlet are welded seamlessly  
(no seals, no wearing parts).
- **No shut-off valve in the drain,**  
that means "jamming" with leftovers is not possible  
and rapid draining of the tub.
- **Easy water filling**  
with additional water inlet valve.
- **Safe heating technology**  
This is thanks to heating elements spread out under the pan  
bottom. Each heating element comes with an overheating fuse.



Alternatively, the controller can be mounted in a counter panel (cable length approx. 120 cm).

### WIHA Bain-Marie PROFI SRV

Model	Dimensions (Width – Depth)	Effective Height 100 External Height 185 mm Art.-No.	Effective Height 150 External Height 235 mm Art.-No.	Effective Height 200 External Height 285 mm Art.-No.	Connection
Bain-Marie PROFI SRV GN 1/1	W 407 mm, D 610 mm	5462	5466	5470	230V/0.85kW
Bain-Marie PROFI SRV GN 2/1	W 732 mm, D 610 mm	5463	5467	5471	230V/1.70kW
Bain-Marie PROFI SRV GN 3/1	W 1057 mm, D 610 mm	5464	5468	5472	230V/2.55kW
Bain-Marie PROFI SRV GN 4/1	W 1382 mm, D 610 mm	5465	5469	5473	230V/3.40kW
Bain-Marie PROFI SRV GN 1 x 2/1	W 612 mm, D 730 mm	----	5505	5506	230V/1.70kW
Bain-Marie PROFI SRV GN 2 x 2/1	W 1142 mm, D 730 mm	----	5507	5508	230V/3.40kW
Bain-Marie PROFI SRV GN 2/1 L	W 1142 mm, D 405 mm	----	5509	5510	230V/1.70kW
Bain-Marie PROFI SRV GN 1 x (1/1+1/3)	W 407 mm, D 786 mm	----	5511	5512	230V/1.15kW
Bain-Marie PROFI SRV GN 2 x (1/1+1/3)	W 732 mm, D 786 mm	----	5513	5514	230V/2.30kW
Bain-Marie PROFI SRV GN 3 x (1/1+1/3)	W 1057 mm, D 786 mm	----	5515	5516	230V/3.45kW
Bain-Marie PROFI SRV GN 4 x (1/1+1/3)	W 1382 mm, D 786 mm	----	----	5542	400V/4.6kW *
Bain-Marie PROFI SRV GN 1 x (1/1+1/2)	W 407 mm, D 875 mm	----	5517	5518	230V/1.15kW
Bain-Marie PROFI SRV GN 2 x (1/1+1/2)	W 732 mm, D 875 mm	----	5519	5520	230V/2.30kW
Bain-Marie PROFI SRV GN 3 x (1/1+1/2)	W 1057 mm, D 875 mm	----	5521	5522	230V/3.45kW

\* For the version with 400 V are required: 2 Ph, N, PE

### Special Accessories

Water supply tap extension (not available with 48 hrs. programme)  
Standard length 400 mm, the shaft can be shortened.  
Instead of a ball valve, a smooth-running shut-off valve is mounted.

Divider bar GN 1/1 lengthwise, width 530 mm, standard design  
Divider bar GN 1/1 lengthwise, width 530 mm, with clamping spring  
Divider bar GN 1/1 lengthwise, width 530 mm, with clamping spring  
and perforation  
Divider bar GN 1/1 crosswise, width approx. 325 mm

Art.-No.  
5097

1025  
8108

8109  
3010

**Tip:**  
For suitable GN container  
see page 418.





# 13. Bain-Maries

## Bain-Marie PROFI SRV



### Design

Bain-Marie for Gastro-Norm containers that are 100 mm, 150 mm or 200 mm deep. This Bain-Marie is equipped with a manual water filling valve located under the pan.

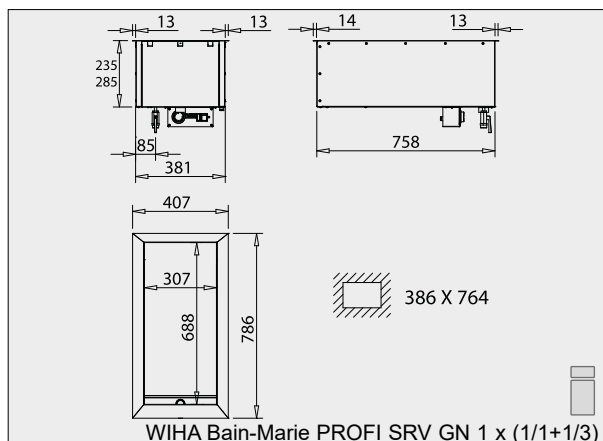
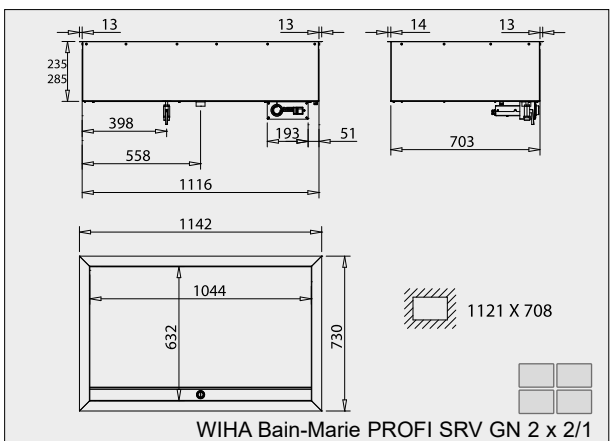
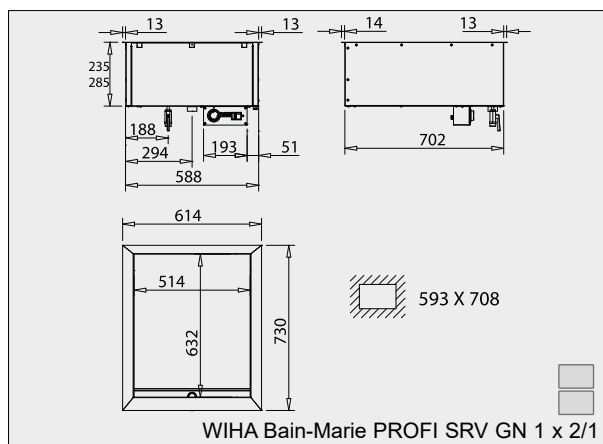
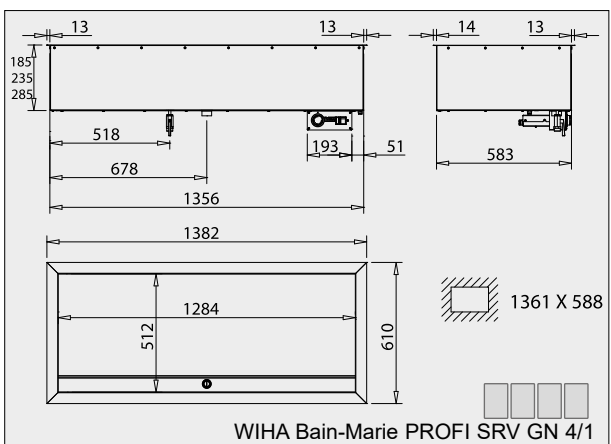
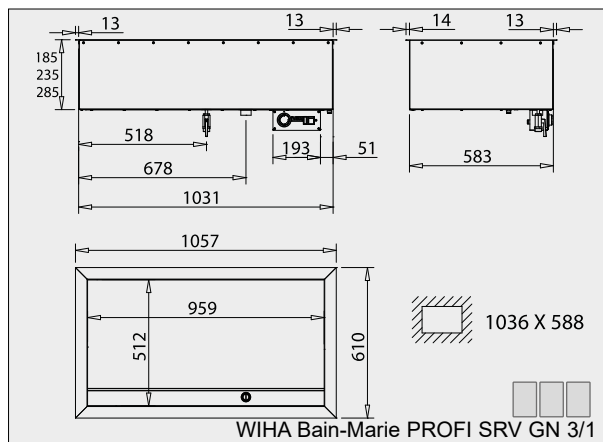
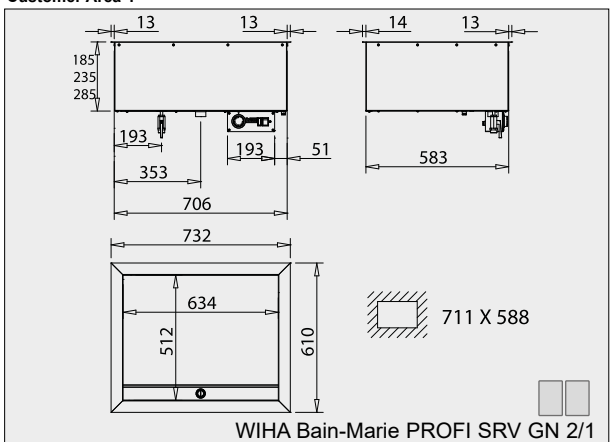
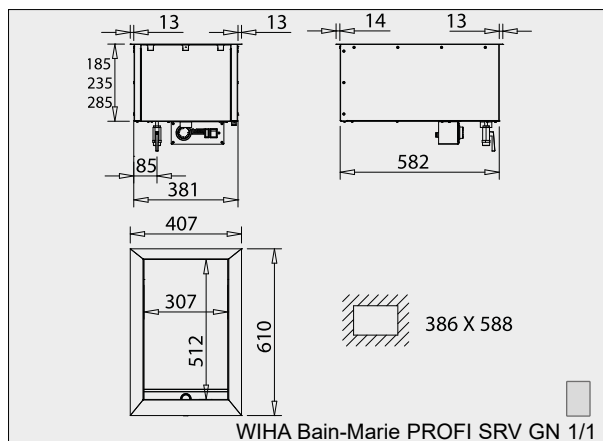
Double-wall design with integrated thermal insulation. Inner pan, drain, water intake and lateral outer surfaces are made of stainless steel, material 1.4301. Tank has a smooth bottom area and slope towards the drain channel. Heating element under the base is spread over a large area. Each heating element comes with an overheat thermostat. Drain 1 1/4" (external thread) with with standpipe valve. Water is connected via a 3/4" (external thread) connector. Inner pan is fully welded, mounting lip with ground surface.

The thermostat is encased in an installation housing that's easy to maintain and can also be mounted in a counter panel (cable length: approx. 120 cm).

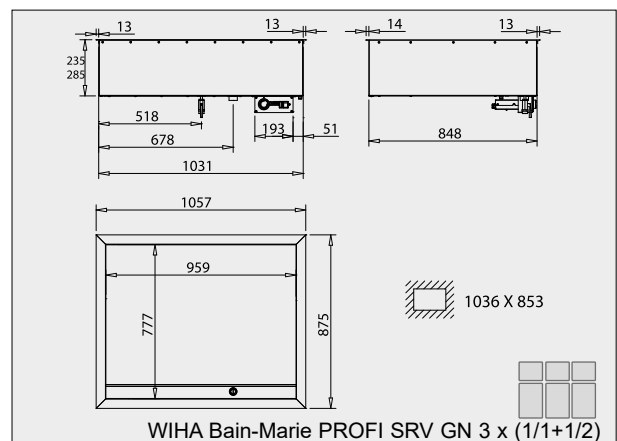
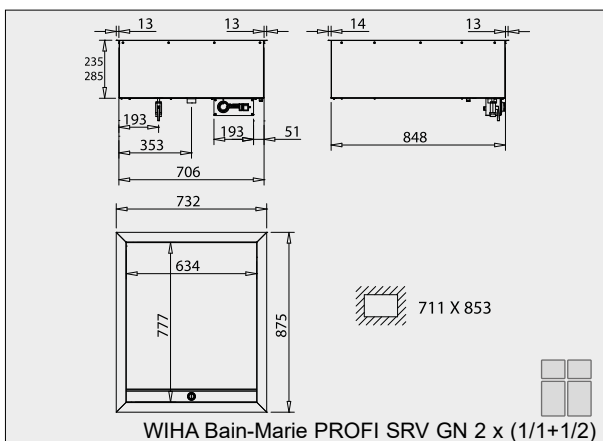
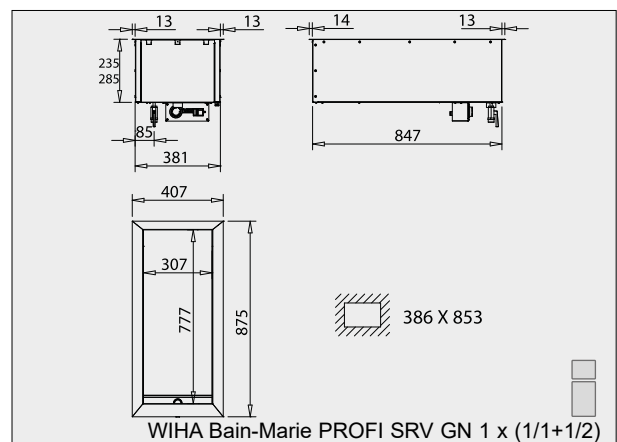
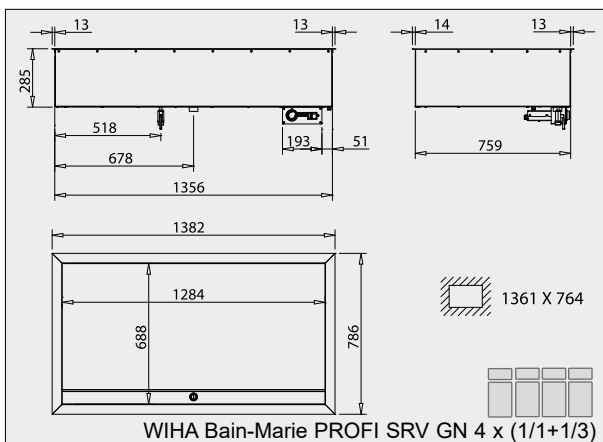
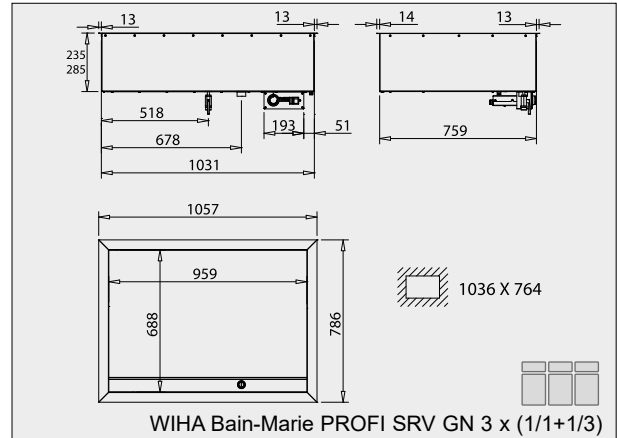
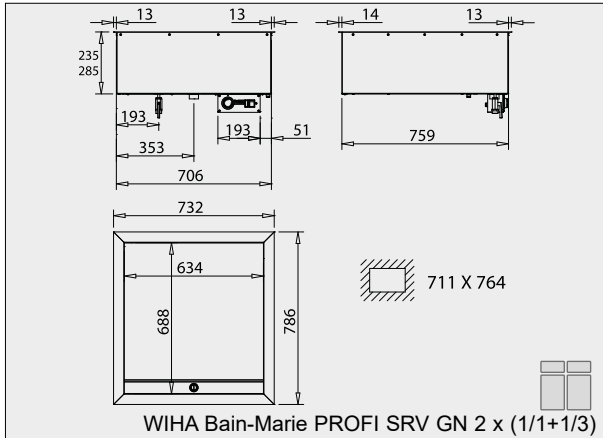
The temperature adjustment range is about 30°C to 90°C.

Delivery includes water-connection hose 1.5 m; 3/4" for connection to an on-site connection tap.

More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



**13**  
Bain-Maries



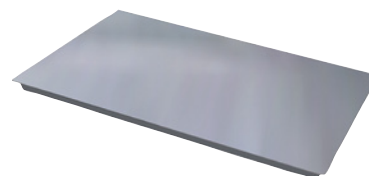
More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

### Merchandise Shelf for Bain-Marie

With this cover plate a smooth surface is created in the Bain-Marie to display food on dinner plates, etc. The cover plate is kept warm from the underside by water vapour. Note: In order to keep food warm for longer periods of time, we recommend the use of additional heat radiators.

Width: 325 mm, depth 530 mm

**Art.-No.**  
**8118**



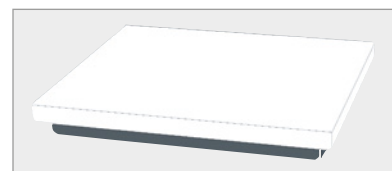
### Cutting Board Polyethylene (PE)

In a Bain-Marie, you can easily integrate a cutting board for cutting meat loaf, for example.

Material: Polyethylene (PE), food-safe

Dimensions: 325 mm x 265 mm x 30 mm

**Art.-No.**  
**3017**



## Bain-Marie AUTOMATIC SRV

With automatic level control

### ■ Fully automatic filling with water and automatic level control

Safe operation with maximum heat transfer for food by automatically controlled water level.

### ■ Easier connection,

there is no overflow to be connected separately.

### ■ Easy installation behind counter panels,

because a tap extension for the drain valve is not necessary.

### ■ Easier cleaning and decalcification,

because the water inlet valve and water level sensor are located above the water level.

### ■ Water level sensor less sensitive

to calcification (removal of the calcific deposits rarely necessary).

### ■ Robust construction,

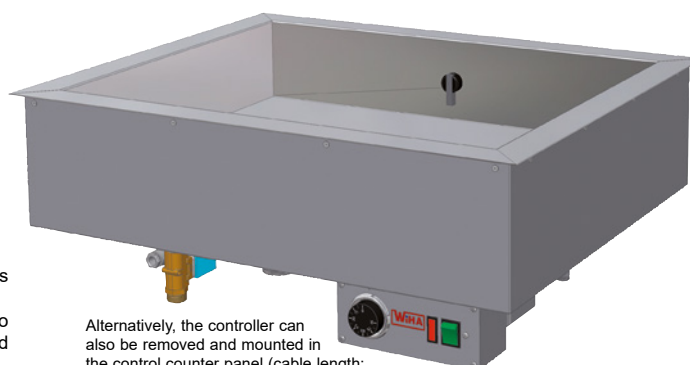
because water inlet and outlet are welded seamlessly (no seals, no wearing parts).

### ■ No shut-off valve in the drain,

that means "jamming" with leftovers is not possible.

### ■ Safe heating technology

This is thanks to heating elements spread out under the pan bottom. Each heating element comes with an overheating fuse.



Alternatively, the controller can also be removed and mounted in the control counter panel (cable length: approx. 120 cm).

### Unsusceptible water level sensor

The water level is measured by a sensor finger made of solid stainless steel for automatic water filling and level control.

The sensor finger dips down into the water from above and is due to the large surface area considerably less sensitive to calcification and impurities than conventional solutions.

## WIHA Bain-Marie AUTOMATIC SRV

Model	Dimensions (Width – Depth)	Effective Height 100 External Height 185 mm Art.-No.	Effective Height 150 External Height 235 mm Art.-No.	Effective Height 200 External Height 285 mm Art.-No.	Connection
Bain-Marie AUTOMATIC SRV GN 1/1	W 407 mm, D 610 mm	5450	5454	5458	230V/0.85kW
Bain-Marie AUTOMATIC SRV GN 2/1	W 732 mm, D 610 mm	5451	5455	5459	230V/1.70kW
Bain-Marie AUTOMATIC SRV GN 3/1	W 1057 mm, D 610 mm	5452	5456	5460	230V/2.55kW
Bain-Marie AUTOMATIC SRV GN 4/1	W 1382 mm, D 610 mm	5453	5457	5461	230V/3.40kW
Bain-Marie AUTOMATIC SRV GN 1 x 2/1	W 612 mm, D 730 mm	----	5523	5524	230V/1.70kW
Bain-Marie AUTOMATIC SRV GN 2 x 2/1	W 1142 mm, D 730 mm	----	5525	5526	230V/3.40kW
Bain-Marie AUTOMATIC SRV GN 2/1 L	W 1142 mm, D 405 mm	----	5527	5528	230V/1.70kW
Bain-Marie AUTOMATIC SRV GN 1 x (1/1+1/3)	W 407 mm, D 786 mm	5543	5529	5531	230V/1.15kW
Bain-Marie AUTOMATIC SRV GN 2 x (1/1+1/3)	W 732 mm, D 786 mm	5544	5532	5533	230V/2.30kW
Bain-Marie AUTOMATIC SRV GN 3 x (1/1+1/3)	W 1057 mm, D 786 mm	5545	5534	5535	230V/3.45kW
Bain-Marie AUTOMATIC SRV GN 4 x (1/1+1/3)	W 1382 mm, D 786 mm	----	5546	5547	400V/4.6kW *
Bain-Marie AUTOMATIC SRV GN 1 x (1/1+1/2)	W 407 mm, D 875 mm	5548	5536	5537	230V/1.15kW
Bain-Marie AUTOMATIC SRV GN 2 x (1/1+1/2)	W 732 mm, D 875 mm	5549	5538	5539	230V/2.30kW
Bain-Marie AUTOMATIC SRV GN 3 x (1/1+1/2)	W 1057 mm, D 875 mm	5550	5540	5541	230V/3.45kW

\* For the 400 V version are required: 2 Ph, N, PE

### Special Accessories

Divider bar GN 1/1 lengthwise, width 530 mm, standard design  
 Divider bar GN 1/1 lengthwise, width 530 mm, with clamping spring  
 Divider bar GN 1/1 lengthwise, width 530 mm, with clamping spring and perforation  
 Divider bar GN 1/1 crosswise, width approx. 325 mm

Art.-No.  
1025  
8108

8109  
3010



**Tip:**  
For suitable GN container see page 418.

### Design

Bain-Marie for Gastro-Norm containers that are 100 mm, 150 mm or 200 mm deep.

This Bain-Marie comes complete with automatic filling and automatic level control.

Double-wall design with integrated thermal insulation.

Inner pan, drain, water intake and lateral outer surfaces are made of stainless steel, material 1.4301. Tank has a smooth bottom area and slope towards the drain channel.

Heating element under the base is spread over a large area. Each heating element comes with an overheat thermostat. Drain fitting 1 1/4" (external thread) with standpipe valve.

Water is connected via a 3/4" (external thread) connector.

Inner pan is fully welded, mounting lip with ground surface.

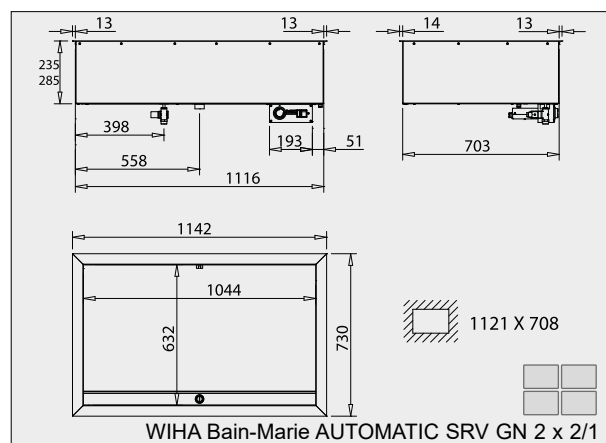
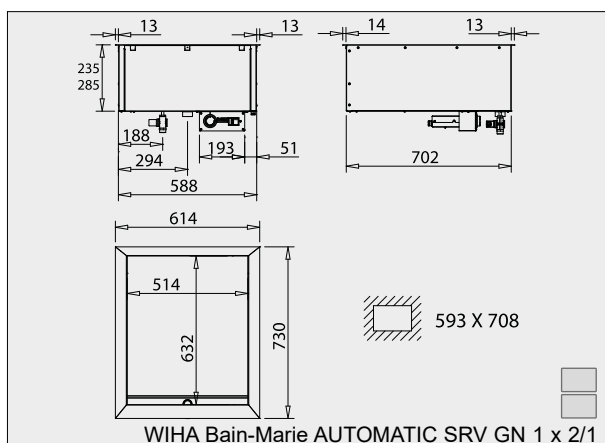
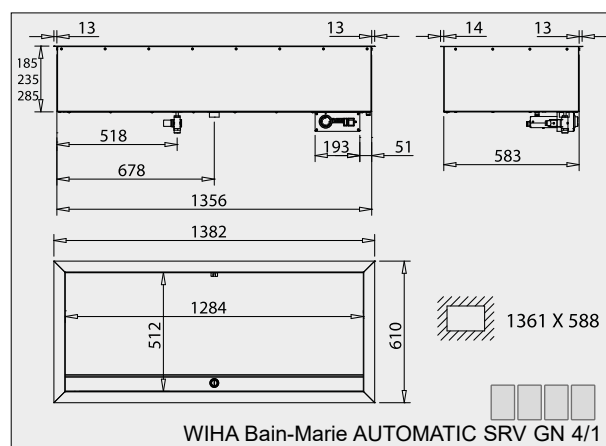
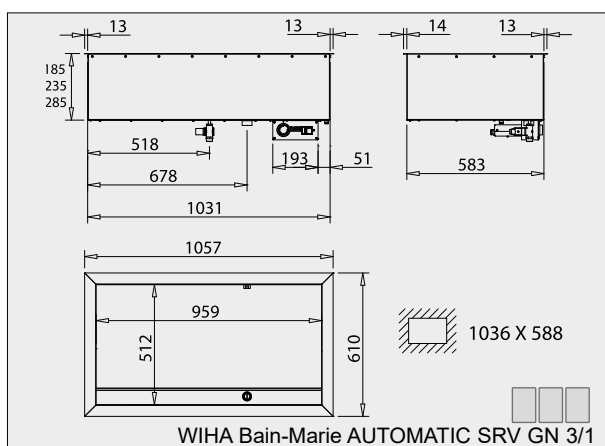
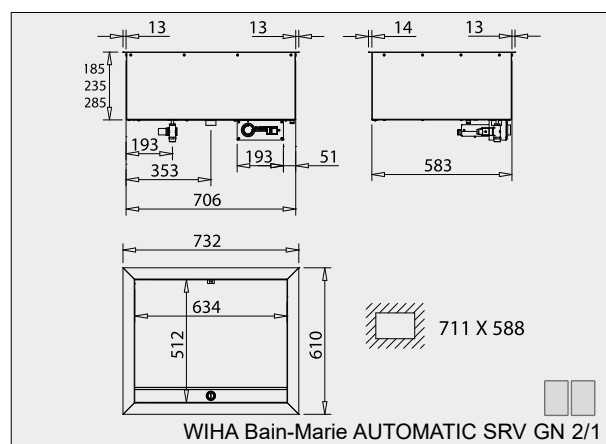
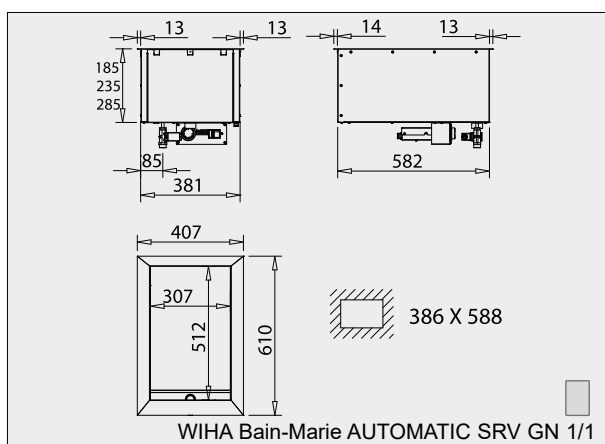
The thermostat is encased in an installation housing that's easy to maintain and can also be mounted in a counter panel (cable length: approx. 120 cm).

The level is controlled with a measurement of the water's conductance and should be adjusted on-site to the local water conductance.

The temperature adjustment range is about 30°C to 90°C.

Delivery includes water-connection hose 1.5 m; 3/4" for connection to an on-site connection tap.

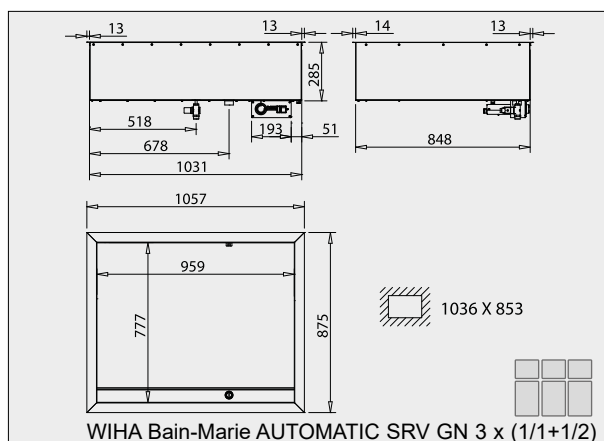
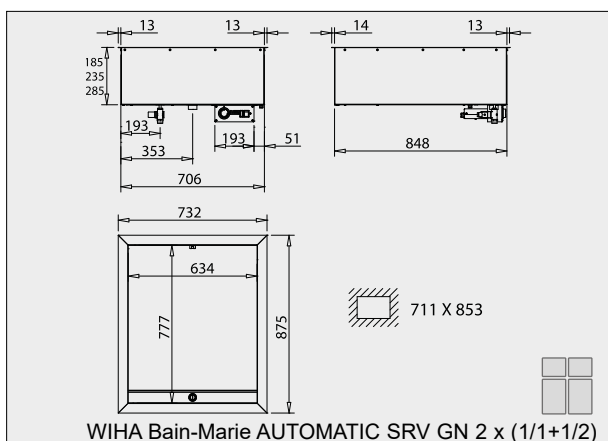
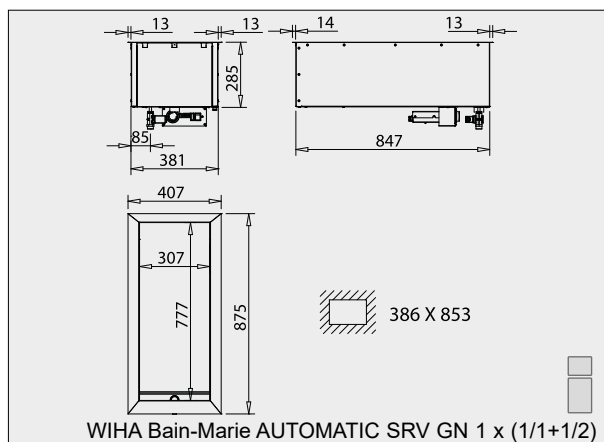
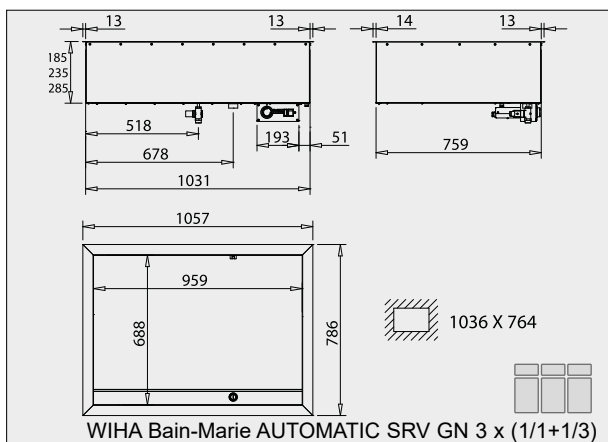
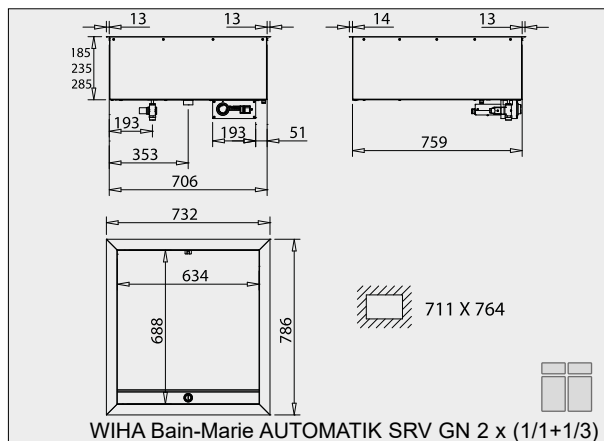
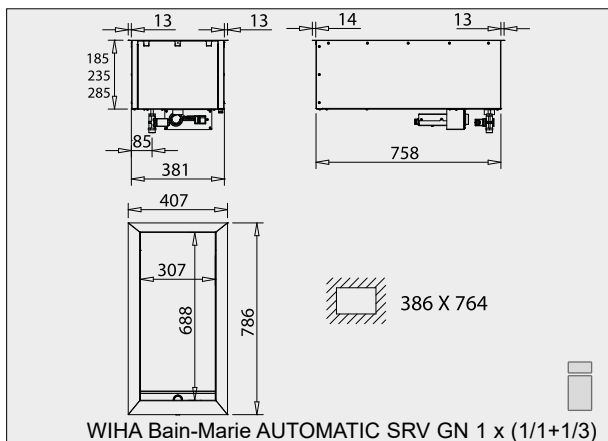
More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".





# 13. Bain-Maries

## Bain-Marie AUTOMATIC SRV



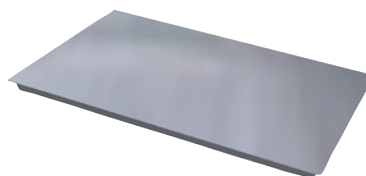
More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

**13**  
Bain-Maries

### Merchandise Shelf for Bain-Marie

With this cover plate a smooth surface is created in the Bain-Marie to display food on dinner plates, etc. The cover plate is kept warm from the underside by water vapour.  
Note: In order to keep food warm for longer periods of time, we recommend the use of additional heat radiators.  
Width: 325 mm, depth 530 mm

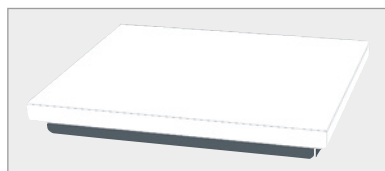
**Art.-No.**  
**8118**



### Cutting Board Polyethylene (PE)

In a Bain-Marie, you can easily integrate a cutting board for cutting meat loaf, for example.  
Material: Polyethylene (PE), food-safe  
Dimensions: 325 mm x 265 mm x 30 mm

**Art.-No.**  
**3017**



## Bain-Marie STEAM

With adjustable steam addition

**Bain-Marie STEAM for a longer lasting freshness of the goods**

- Steam addition adjustable in 6 steps for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- No water connection or drain required
- Climate control slider for adjusting the humidity distribution
- Easy cleaning: fold-up hotplate and removable humidifier tray



The advantage of the Bain-Marie STEAM is the adjustable steam addition! Higher humidity slows down the drying process when keeping food warm – the goods stay fresh longer!

Since humidity and temperature can be adjusted independently of each other, there are practically no problems with fogged glass panes.

Another advantage is the removable water bowl, which can be easily cleaned and descaled outside of the device. If the limescale build-up is too extreme, as can quickly happen with tap water with a high lime content, the removable water bowl can be

### Preferred application:

For keeping solid foods warm, such as meat products and filled pasta.

easily replaced. The water bowl is a standard GN container and therefore easy to obtain.

Bain-Marie STEAM	Dimensions (Width – Depth)	Necessary Heat Radiator	Tank/Pump System	Fixed Water Connection	Connection
Effective Height 100 External Height 268 mm			Art.-No.	Art.-No.	
Bain-Marie STEAM GN 1/1	W 491 mm, D 703 mm	1 x 500 W	33343	---	230V/1.68kW
Bain-Marie STEAM GN 2/1	W 780 mm, D 703 mm	2 x 500 W	33344	33354	230V/2.38kW
Bain-Marie STEAM GN 3/1	W 1120 mm, D 703 mm	3 x 500 W	33345	33355	230V/3.58kW

### Special Accessories

Heat radiator 500 watts, length 591 mm  
Heat radiator 1000 watts, length 880 mm  
Heat radiator 1500 watts, length 1220 mm

Art.-No.  
33346  
33347  
33348

### Tip:

A higher humidity and longer keep-warm times can be achieved with a closed glass construction!

# 13. Bain-Maries

## Bain-Marie STEAM



### Description

Dry heated Bain-Marie with adjustable steam addition for Gastro-Norm containers that are 100 mm deep.

To operate it, the customer should provide a glass top that should only be open on the operator side.

For longer keep-warm times, the glass construction must be designed closed on all sides.

Above the device at a distance of approx. 300 mm, a heat radiator (500 W per GN) is required, which can be connected directly to the controller.

The heating plate, the heat radiator to be provided by the customer and the steam generator can each be adjusted in 6 steps.

### Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface.

The heating is made by a powerful large-area heating plate and a powerful quartz radiator with medium and long-wave infrared radiation. The heating plate can be easily folded up for cleaning the interior and is self-holding in the open position.

The steam generator operates fully automatically and is equipped with a tank/pump system and an automatic water filling system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

The service-friendly controller can be folded down so that all test points are easily accessible.

Delivery includes:

- GN holding frame with perforation for mounting GN containers (100 mm deep)
- Separator bars for GN 2/4
- Climate control slider for adjusting the humidity distribution

#### Version "Tank/Pump System"

The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

Delivery includes water tank (5 litres) with pump system.

#### Version "Fixed Water Connection"

The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread).

Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

The drain must be connected by the customer via drain trap and funnel outlet.

### Design "Heat Radiator"

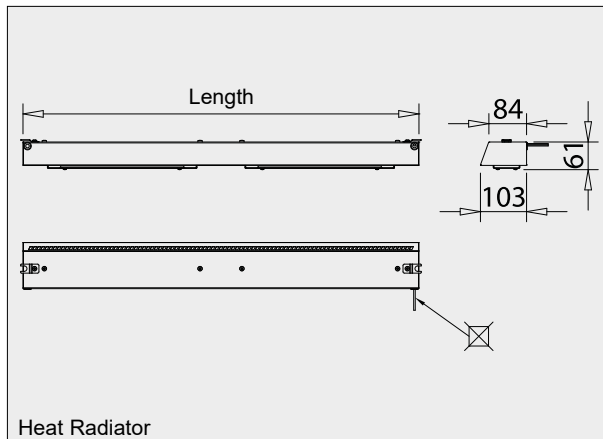
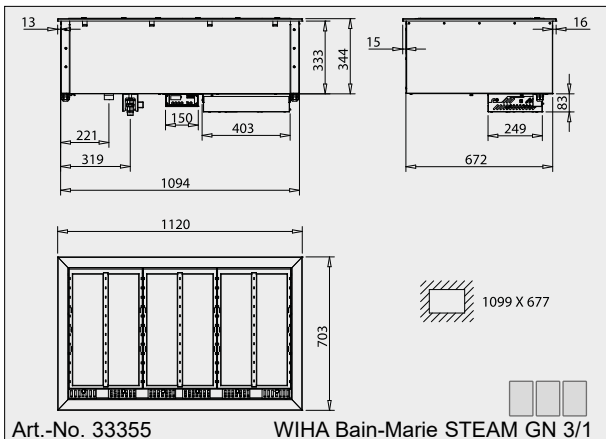
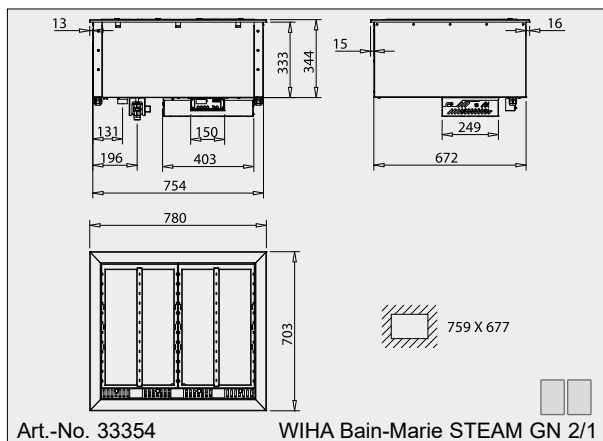
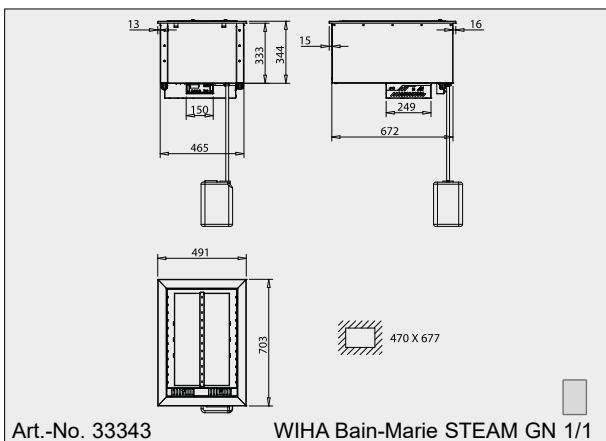
Heat radiator with high infrared portion for a large heat dissipation. Longer lifespan due to additional protection tube made of quartz glass. Water splash, cleaning agents, fingerprints, etc., can no longer come into contact with the lamp body. Protection of the food in case of bursting lamp body.

Included with delivery is a 1.5 m long silicone connecting cable.

Please note:

Make sure that there is good ventilation when installing the radiator. Hot air must be able to rise freely upwards. Maximum humidity of 75% at the installation place. Water condensation must not occur at the place of installation.

The heat radiators are suitable for the WIHA TOP 3535 glass supports system.



## Dry Heated Bain-Marie

For an operation without water connection!

### ■ Water connection is not necessary

That makes it suitable also for the point of sale.

### ■ Continuously adjustable temperature control

So easy to tailor to your merchandise. This Bain-Marie can be operated with lateral bars either perforated or unperforated. Temperature range approx. 60°C to 110°C.

### ■ Easy installation

The 15 mm rotary mounting lip makes it easy to mount the Bain-Marie in a recess that fits. The control panel has already been mounted beneath the Bain-Marie. But it can also be easily mounted in a counter panel.

### ■ Easy connection

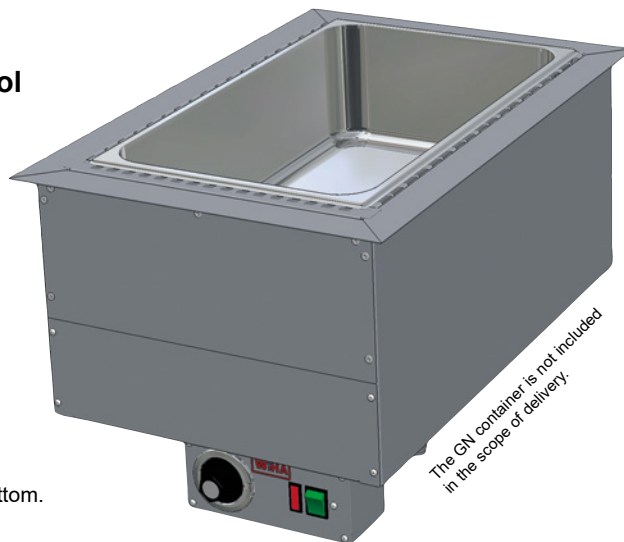
All models come complete with a mains plug. Water connection and drain are not required.

### ■ Safe heating technology









This is thanks to heating elements spread out under the pan bottom.

### ■ Easy cleaning




There are no calcifications, a decalcification is not required. The smooth pan bottom can easily be wiped out.



Alternatively, the controller can also be removed and mounted in the control counter panel (cable length: approx. 45 cm).

Dry Heated Bain-Marie	Dimensions (Width – Depth)	Effective Height 150 External Height 268 mm Art.-No.	Connection
Dry Heated Bain-Marie GN 1/1	W 427 mm, D 630 mm	5650	230V/0.85kW 
Dry Heated Bain-Marie GN 2/1	W 752 mm, D 630 mm	5651	230V/1.70kW 
Dry Heated Bain-Marie GN 3/1	W 1077 mm, D 630 mm	5652	230V/2.55kW 
Dry Heated Bain-Marie GN 4/1	W 1402 mm, D 630 mm	5657	230V/3.40kW 
Dry Heated Bain-Marie GN 1 x (1/1+1/3)	W 427 mm, D 806 mm	5653	230V/1.15kW 
Dry Heated Bain-Marie GN 2 x (1/1+1/3)	W 752 mm, D 806 mm	5654	230V/2.30kW 
Dry Heated Bain-Marie GN 3 x (1/1+1/3)	W 1077 mm, D 806 mm	5655	230V/3.45kW 
Dry Heated Bain-Marie GN 4 x (1/1+1/3)	W 1402 mm, D 806 mm	5656	400V/4.6kW * 

\* For the 400 V version are required: 2 Ph, N, PE

Dry Heated Bain-Marie with separate heating zones	Dimensions (Width – Depth)	Effective Height 150 External Height 268 mm Art.-No.	Connection
Dry Heated Bain-Marie 2 x GN 1/1 (separate heating zones)	W 752 mm, D 630 mm	5680	2 x 230V/0.85kW 
Dry Heated Bain-Marie 3 x GN 1/1 (separate heating zones)	W 1077 mm, D 630 mm	5681	3 x 230V/0.85kW 
Dry Heated Bain-Marie 4 x GN 1/1 (separate heating zones)	W 1402 mm, D 630 mm	5682	4 x 230V/0.85kW 

## Design

Bain-Marie for Gastro-Norm containers that are 50–150 mm deep. Double-wall construction.

Inner pan is made of stainless steel material 1.4301 with smooth bottom area (without drain). Heating element under the base is spread over a large area for a constant heat distribution.

The Bain-Marie is equipped with 3 perforated bars. The side bars can be inserted as desired so that the holes are either closed or open. Thus, the heat can be led selectively into the upper area.

The lateral outer surfaces are made of stainless steel. On the front side is a removable cover plate for service operations. The service can be done either from the underside (removable bottom plate) or from the front (removable service cover). The controller is encased in an installation housing that's easy to maintain and can also be mounted in

a counter panel (cable length: approx. 45 cm). Delivery includes three perforated bars (1 x front, 2 x side).

Note:

For a longer keep-warm period, it is necessary to provide powerful heat radiators above the Bain-Marie. Due to the dry heat, the device is only conditionally suitable for moisture-sensitive foods, such as meat loaf.

## Design “with separate heating zones”

For each heating zone, the device is equipped with separate controller with mains plug. The controllers are mounted in a shipping brace under the pan. Alternatively, the controllers can also be mounted in a counter panel (cable length approx. 45 cm).



## Overview

### Hotplates

#### HOTPLATE ECO

Flexible in use – good value for money

Page 373

#### HOTPLATE PROFI – Tabletop Device

Continuously adjustable temperature control

Page 374

#### HOTPLATE PROFI – Built-In Type

Continuously adjustable temperature control

Page 375

#### HOTPLATE DIGITAL – Built-In Type

With digital temperature control and temperature display

Page 377

#### HOTPLATE DIGITAL BG

With black glass surface and digital temperature control

Page 378



### HOTPLATE ECO

Flexible in use – good value for money



#### Application:

Hotplate to keep pastries, prepared food and hot casseroles warm.  
Not suitable for hot casseroles taken directly out of an oven at a temperature exceeding 100°C.  
In order to keep the food warm for longer periods, we recommend the use of additional heat radiators.

#### Gastro-Norm or Euro-Norm

#### Design

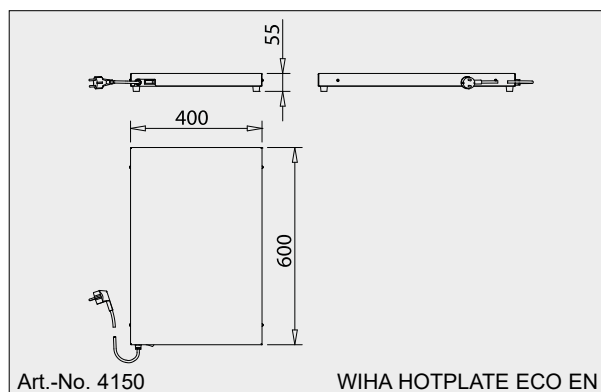
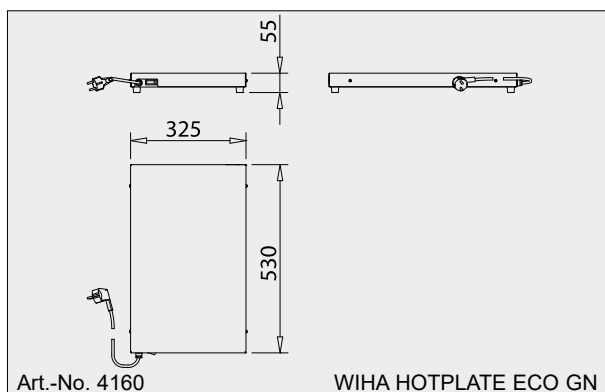
Hotplate to keep pastries and prepared food warm. Not suitable for hot casseroles taken directly out of an oven at a temperature exceeding 100°C.

Temperature is fixed to approx. 80°C. The exterior is made entirely of stainless steel, material 1.4301, with ground surface. The unit is connected via a 1.4 m connecting cable with safety plug.

#### WIHA HOTPLATE ECO

Model	Dimensions (Width – Depth – Height)	Art.-No.	Connection
HOTPLATE ECO – Gastro-Norm	W 325 mm, D 530 mm, H 55 mm	4160	230V/350W
HOTPLATE ECO – Euro-Norm	W 400 mm, D 600 mm, H 55 mm	4150	230V/450W

Heating-up period approx. 45 minutes.



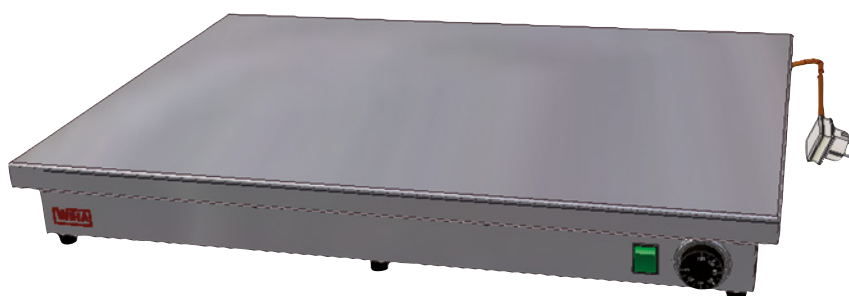
# 13. Hotplates

Tabletop Devices



## HOTPLATE PROFI – Tabletop Device

Continuously adjustable temperature control



### Application:

Hotplate to keep pastries, prepared food and hot casseroles warm.

In order to keep the food warm for longer periods, we recommend the use of additional heat radiators.

### ■ Continuously adjustable temperature control

So easy to tailor to your merchandise.

Temperature range approx. 30 °C to max. approx. 110 °C

### ■ Easy to handle

Simply place it on the table and insert the plug into the mains socket.

### Design

Hotplate to keep pastries, prepared food and hot casseroles warm.

The temperature range is approx. 30 °C to approx. 110 °C.

The exterior is made entirely of stainless steel, material 1.4301, with a ground surface. Continuously adjustable temperature control via a thermostat switch with signal light. The unit is connected via a 1.5 m connecting cable with safety plug.

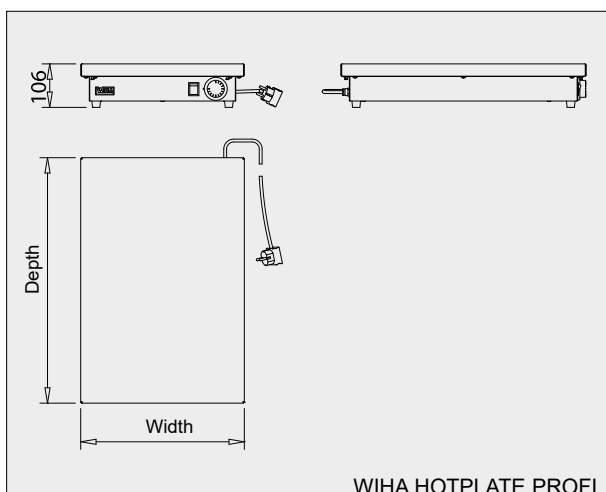
### WIHA HOTPLATE PROFI, Depth 600 mm (Tabletop Device)

Model	Dimensions (Width – Depth – Height)	Art.-No.	Connection
HOTPLATE PROFI 400x600	W 400 mm, D 600 mm, H 106 mm	4170	230V/500W
HOTPLATE PROFI 600x600	W 600 mm, D 600 mm, H 106 mm	4171	230V/650W
HOTPLATE PROFI 800x600	W 800 mm, D 600 mm, H 106 mm	4172	230V/750W

Heating-up period approx. 45 minutes.

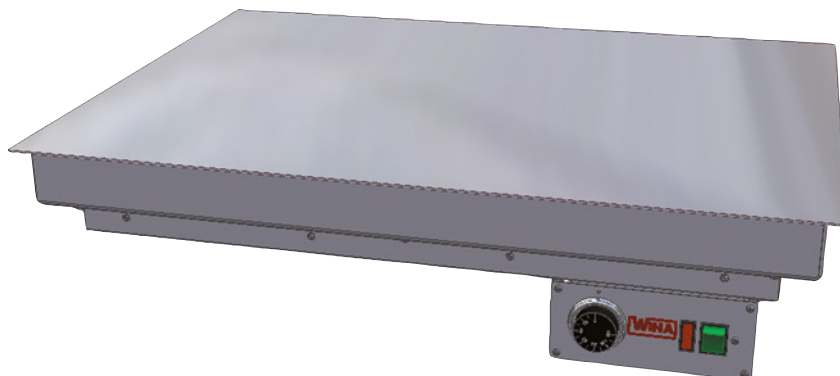
13

Hotplates



## HOTPLATE PROFI – Built-In Devices

Continuously adjustable temperature control



An alternative place to mount the controller is in a counter panel  
(Cable length: approx. 120 cm).

### **Application:**

Hotplate to keep pastries, prepared food and hot casseroles warm.

In order to keep the food warm for longer periods, we recommend the use of additional heat radiators.

### ■ Continuously adjustable temperature control

So easy to tailor to your merchandise.

Temperature range approx. 30°C to max. approx. 110°C

### ■ Easy installation

The 15 mm rotary mounting lip makes it easy to mount the HOTPLATE in a recess that fits.

### ■ Easy connection

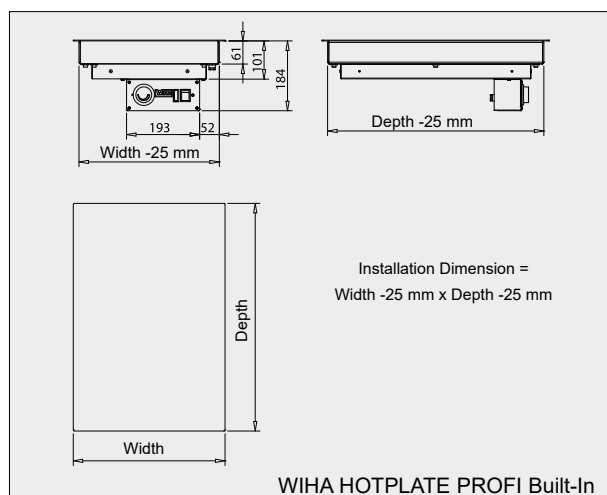
because it is wired so as to be ready for use.

### Design

Built-in hotplate to keep pastries, prepared food and hot casseroles warm.

The temperature range is approx. 30°C to approx. 110°C. The top is made of 2 mm thick stainless steel, material 1.4301, with a ground surface. The housing underneath is made of galvanised sheet metal. Continuously adjustable temperature control via a thermostat switch with signal light. The unit is connected via a 1.5 m connecting cable with safety plug.

The controller is mounted in a transport casing beneath the plate. Alternatively, the controller can be mounted in a counter panel (cable length: approx. 120 cm).





# 13. Hotplates

## Built-In Devices



### WIHA HOTPLATE PROFI – Built-In Device, Depth 400 mm

Model	Dimensions (Width – Depth – Height)	Art.-No.	Connection
HOTPLATE PROFI 400x400 – built-in	W 400 mm, D 400 mm, H 101 mm	4360	230V/350W
HOTPLATE PROFI 500x400 – built-in	W 500 mm, D 400 mm, H 101 mm	4361	230V/350W
HOTPLATE PROFI 600x400 – built-in	W 600 mm, D 400 mm, H 101 mm	4362	230V/500W
HOTPLATE PROFI 700x400 – built-in	W 700 mm, D 400 mm, H 101 mm	4363	230V/650W
HOTPLATE PROFI 800x400 – built-in	W 800 mm, D 400 mm, H 101 mm	4364	230V/650W
HOTPLATE PROFI 900x400 – built-in	W 900 mm, D 400 mm, H 101 mm	4365	230V/750W
HOTPLATE PROFI 1000x400 – built-in	W 1000 mm, D 400 mm, H 101 mm	4366	230V/750W
HOTPLATE PROFI 1100x400 – built-in	W 1100 mm, D 400 mm, H 101 mm	4367	230V/1000W
HOTPLATE PROFI 1200x400 – built-in	W 1200 mm, D 400 mm, H 101 mm	4368	230V/1000W
HOTPLATE PROFI 1300x400 – built-in	W 1300 mm, D 400 mm, H 101 mm	4369	230V/1250W
HOTPLATE PROFI 1400x400 – built-in	W 1400 mm, D 400 mm, H 101 mm	4370	230V/1250W
HOTPLATE PROFI 1500x400 – built-in	W 1500 mm, D 400 mm, H 101 mm	4371	230V/1250W

Heating-up period approx. 45 minutes.

### WIHA HOTPLATE PROFI – Built-In Device, Depth 600 mm

Model	Dimensions (Width – Depth – Height)	Art.-No.	Connection
HOTPLATE PROFI 400x600 – built-in	W 400 mm, D 600 mm, H 101 mm	4180	230V/500W
HOTPLATE PROFI 500x600 – built-in	W 500 mm, D 600 mm, H 101 mm	4321	230V/650W
HOTPLATE PROFI 600x600 – built-in	W 600 mm, D 600 mm, H 101 mm	4182	230V/650W
HOTPLATE PROFI 700x600 – built-in	W 700 mm, D 600 mm, H 101 mm	4323	230V/750W
HOTPLATE PROFI 800x600 – built-in	W 800 mm, D 600 mm, H 101 mm	4183	230V/750W
HOTPLATE PROFI 900x600 – built-in	W 900 mm, D 600 mm, H 101 mm	4325	230V/1000W
HOTPLATE PROFI 1000x600 – built-in	W 1000 mm, D 600 mm, H 101 mm	4184	230V/1000W
HOTPLATE PROFI 1100x600 – built-in	W 1100 mm, D 600 mm, H 101 mm	4189	230V/1000W
HOTPLATE PROFI 1200x600 – built-in	W 1200 mm, D 600 mm, H 101 mm	4185	230V/1250W
HOTPLATE PROFI 1300x600 – built-in	W 1300 mm, D 600 mm, H 101 mm	4329	230V/1250W
HOTPLATE PROFI 1400x600 – built-in	W 1400 mm, D 600 mm, H 101 mm	4330	230V/1500W
HOTPLATE PROFI 1500x600 – built-in	W 1500 mm, D 600 mm, H 101 mm	4331	230V/1500W
HOTPLATE PROFI 1600x600 – built-in	W 1600 mm, D 600 mm, H 101 mm	4332	230V/2000W

Heating-up period approx. 45 minutes.

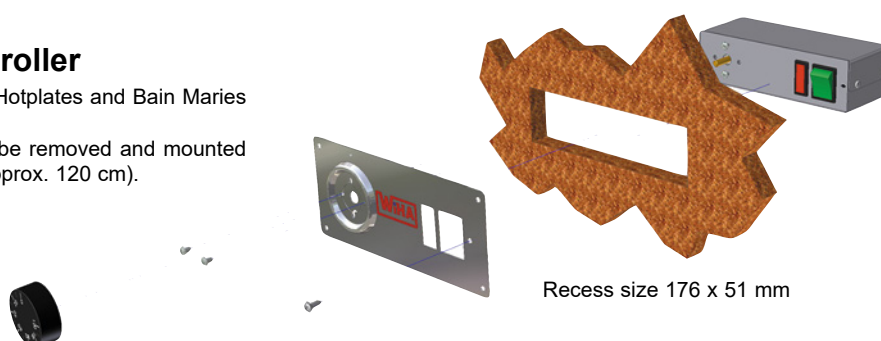
13

Hotplates

### The WIHA Built-In Controller

We secure the built-in controllers of Hotplates and Bain Mariés in a shipping brace under the unit.

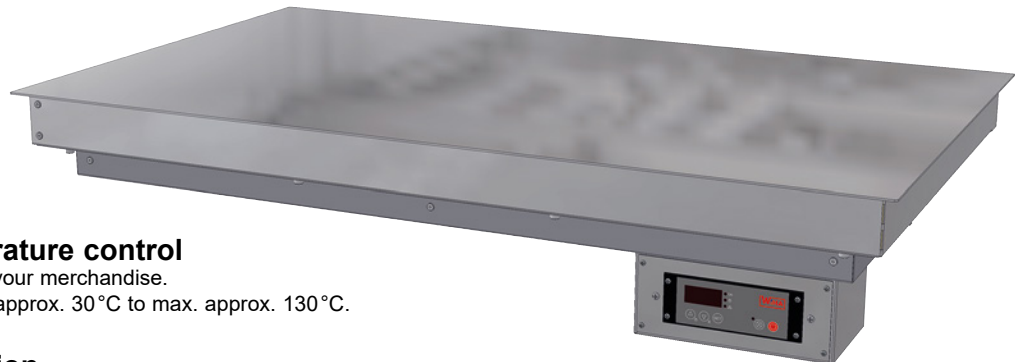
Alternatively, the controller can also be removed and mounted in the counter panel (cable length: approx. 120 cm).



Recess size 176 x 51 mm

### HOTPLATE DIGITAL – Built-In Device

With digital temperature control and temperature display



#### ■ Digital temperature control

So easy to tailor to your merchandise.

Temperature range approx. 30°C to max. approx. 130°C.

#### ■ Easy installation

The 15 mm rotary mounting lip makes it easy to mount the HOTPLATE in a recess that fits.

#### ■ Easy connection,

because it is wired so as to be ready for use.

#### WIHA HOTPLATE DIGITAL – Built-In Device, Depth 600 mm

Model	Dimensions (Width – Depth – Height)	Art.-No.	Connection
HOTPLATE DIGITAL 400x600 – built-in	W 400 mm, D 600 mm, H 101 mm	4602	230V/500W
HOTPLATE DIGITAL 600x600 – built-in	W 600 mm, D 600 mm, H 101 mm	4604	230V/1150W
HOTPLATE DIGITAL 800x600 – built-in	W 800 mm, D 600 mm, H 101 mm	4606	230V/1500W

#### Design

Built-in hotplate to keep pastries, prepared food and hot casseroles warm.

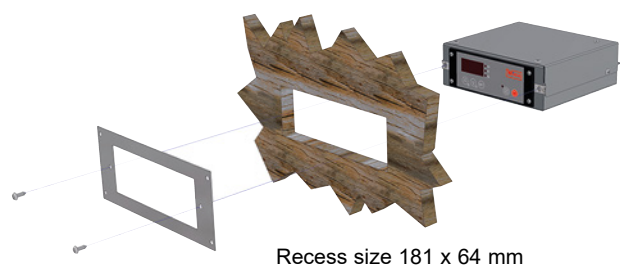
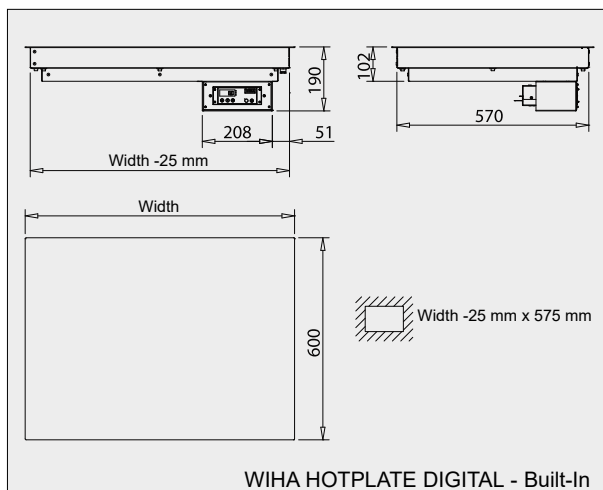
The temperature range is approx. 30°C to approx. 130°C. The top is made of 2 mm thick stainless steel, material 1.4301, with a ground surface. The housing underneath is made of galvanised sheet metal. Temperature control is made via digital temperature controller with temperature display. The unit is connected via a 1.5 m connecting cable with safety plug.

The controller is mounted in a transport casing beneath the plate. Alternatively, the controller can be mounted in a counter panel (cable length: approx. 100 cm).

#### Application:

Hotplate to keep pastries, prepared food and hot casseroles warm.

In order to keep the food warm for longer periods, we recommend the use of additional heat radiators.



## Built-In Devices



With black glass surface and digital temperature control

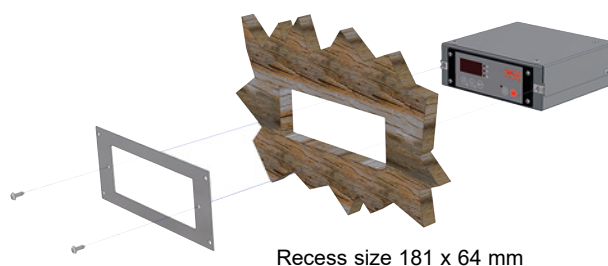
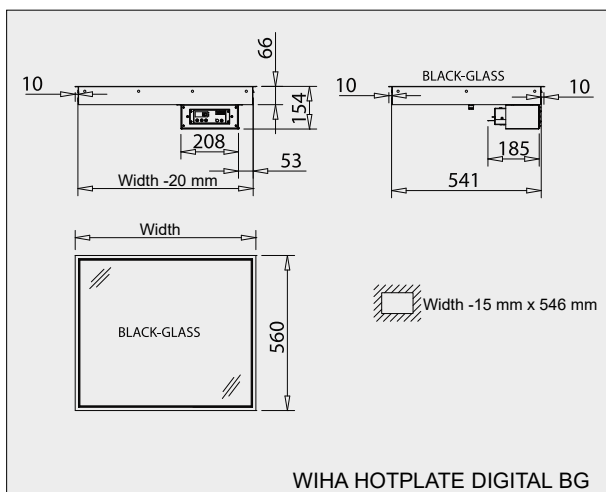


**Easy connection,**  
because it is wired so as to be ready for use.

Model	Dimensions (Width – Depth – Height)	Art.-No.	Connection
HOTPLATE DIGITAL BG GN 1.5	W 490 mm, D 560 mm, H 66 mm	4611	230V/770W
HOTPLATE DIGITAL BG GN 2	W 653 mm, D 560 mm, H 66 mm	4612	230V/1020W
HOTPLATE DIGITAL BG GN 3	W 978 mm, D 560 mm, H 66 mm	4613	230V/1320W

# 13

## Hotplates



## Overview

### Safety Heat Radiator 300 W

Heat radiators with small infrared portion, longer lifespan by means of a protection tube made of quartz glass

Page 380

### Safety Heat Radiator 500 W

Heat radiator with high infrared portion, longer lifespan by means of a protection tube made of quartz glass

Page 380

### Heat Bridges

With individually switchable radiators

Page 381

### Accessories for Heat Radiators

Switch, dimmer, etc.

Page 382

### Module – Cup Warmer, Height 810 mm

Can be combined easily with the under counter modules

Page 383

### Built-in Cup Warmers, Height 710 mm

No more time-consuming restacking

Page 384



## Keeping food warm using heat radiators

Heat radiators can be used to help keep food warm on Hotplates or in Bain-Maries.

The 300 watts halogen radiators have a low infrared portion with very bright light. They are particularly suitable for keeping pizzas and baked goods warm on hotplates. The lower infrared portion means less drying out and therefore longer freshness.

For casseroles, roasts, vegetables, etc., radiant heaters with a high infrared portion should be used together with a Bain-Marie or Hotplate. Due to the high infrared portion, these radiant heaters can transfer the heat directly.

We recommend our new "Safety Heat Radiator 500 Watts" with a high infrared portion for this purpose.

The hot and sensitive radiator tube is better protected by an additional protective glass.

The heat radiator lasts longer because it is protected against splashes. The protective glass also provides greater protection against glass splinters if the radiator tube bursts.

In practice, it is often useful to be able to regulate the heat output. This can be done with our dimmer (page 382), for example.

Reference values for distances:

300 Watts Halogen Radiator – approx. 300 mm  
500 Watts Halogen Radiator – approx. 300 to 400 mm

(Depending on the installation situation and local requirements, a different distance may be necessary.)

Note:

If the area to be kept warm is deeper than approx. 500 mm, two parallel heat radiators should be installed at a distance of at least 10 cm from each other.



## Safety Heat Radiator 300 W

Heat Radiator with small infrared portion and very bright light

### Built-In Heat Radiator 300 Watts

Heat radiator with small infrared portion (low heat dissipation) and bright light. Suitable for bakery products, pizzas, etc. on hotplates. Lower infrared portions means that food dries out less and remains fresh for longer.

Longer lifespan due to additional protective tube made of quartz glass. Water splash, cleaning agents, fingerprints, etc., can no longer come into contact with the lamp body. Protection of the food in case of bursting lamp body.

Included with delivery is a 1.5 m long silicone connecting cable (without mains plug or without switch).

Please note: Make sure that there is good ventilation when installing the radiator. Hot air must be able to rise freely upwards. Maximum humidity of 75% at the installation place. Water condensation must not occur at the place of installation.

Distance to the surface to be kept warm approx. 300 mm.

Keep warm area maximum approx. 400 mm x 400 mm.

Dimensions: length 250 mm x width 80 mm x height 65 mm

Connection: 230V/300W; colour temperature 3000 K

**Art.-No.**  
**2490**

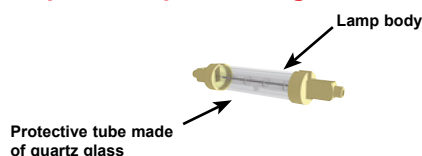
Replacement Halogen Tube 300 W  
with protective tube made of quartz glass

**V-1286**



#### Advantages:

- Longer lifespan
- Shatter protection
- Optimized power range



### Reflector Bars with 300 Watts Safety Halogen Infrared Radiators (can be used together with lighting covers, see chapter 15)

Depending on the length equipped with several 300 W heat radiators. Suitable for bakery products, pizzas, etc. on hotplates.

Included with delivery is a 1.5 m long silicone connecting cable (without mains plug or without switch).

Please note: Make sure that there is good ventilation when installing the radiator. Hot air must be able to rise freely upwards.

Maximum humidity of 75% at the installation place. Water condensation must not occur at the place of installation.

Distance to the surface to be kept warm approx. 300 mm.

Length	Distance between supports	Art.-No.	Connection
330–620 mm	L+7 mm	5230	230V/300W
620–910 mm	L+7 mm	5231	230V/600W
910–1200 mm	L+7 mm	5232	230V/900W
1200–1490 mm	L+7 mm	5233	230V/1200W
1490–1780 mm	----	5234	230V/1500W
1780–2000 mm	----	5235	230V/1800W

The length of the reflector bar must be 7 mm smaller than the center-to-center distance of the glass supports.

Included with delivery is a 1.5 m long silicone connecting cable (without mains plug). An on/off switch should be attached to the outside. The vent holes must not be covered – hot air must be able to rise upwards unhindered.

The reflector bar is not suitable for the WIHA glass support system TOP 3535 SB.

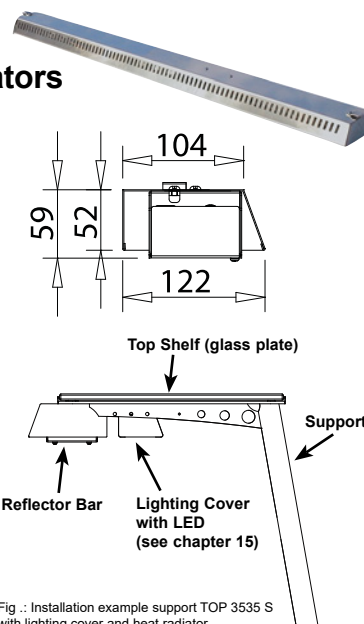


Fig.: Installation example support TOP 3535 S with lighting cover and heat radiator

## Safety Heat Radiator 500 W

Heat Radiator with high infrared portion

### Built-In Heat Radiator 500 Watts

New developed heat radiator with high infrared portion for a large heat dissipation. Suitable for casseroles, roasts, vegetables, bakery products etc.

Longer lifespan due to additional protective tube made of quartz glass. Water splash, cleaning agents, fingerprints, etc., can no longer come into contact with the lamp body. Protection of the food in case of bursting lamp body.

Included with delivery is a 1.5 m long silicone connecting cable (without mains plug or without switch).

Please note: Make sure that there is good ventilation when installing the radiator. Hot air must be able to rise freely upwards. Maximum humidity of 75% at the installation place. Water condensation must not occur at the place of installation.

When used above a Bain-Marie, an operation is only permitted together with the Bain-Marie to avoid condensation.

Distance to the surface to be kept warm approx. 300 mm to 350 mm.

Keep warm area maximum approx. 500 mm x 500 mm.

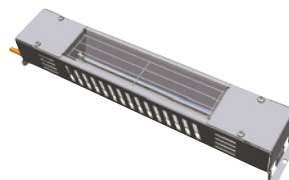
Dimensions: length 355 mm x width 60 mm x height 60 mm

Connection: 230V/500W

**Art.-No.**  
**5204**

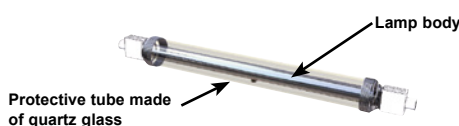
Replacement Halogen Infrared Tube 500 W  
with protective tube made of quartz glass

**V-4415**



#### Advantages:

- Longer lifespan
- Shatter protection
- Optimized power range

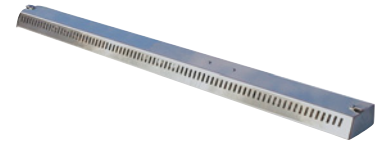
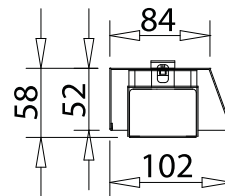


## Reflector Bar with 500 Watts Safety Halogen Infrared Radiator (can be used together with lighting covers, see chapter 15)

Depending on the length equipped with several built-in 500 W heat radiators. Included with delivery is a 1.5 m long silicone connecting cable (without mains plug or without switch).

Please note: Make sure that there is good ventilation when installing the radiator. Maximum humidity of 75% at the installation place. Water condensation must not occur at the place of installation.

Hot air must be able to rise freely upwards. When used above a Bain-Marie, an operation is only permitted together with the Bain-Marie to avoid condensation. Distance to the surface to be kept warm approx. 300 mm to 350 mm. Depth of the keep warm area 500 mm.



Length	Distance between supports	Art.-No.	Connection
435–830 mm	L+7 mm	5205	230V/500W
830–1225 mm	L+7 mm	5206	230V/1000W
1225–1620 mm	L+7 mm	5207	230V/1500W
1620–2000 mm	----	5208	230V/2000W

The length of the reflector bar must be 7 mm smaller than the center-to-center distance of the glass supports.

Included with delivery is a 1.5 m long silicone connecting cable (without mains plug). An on/off switch should be attached to the outside. The vent holes must not be covered – hot air must be able to rise upwards unhindered. The reflector bar is not suitable for the WiHA glass support system TOP 3535 SB.

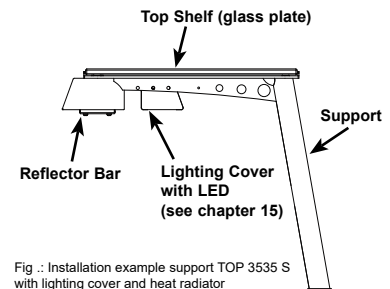


Fig. 1: Installation example support TOP 3535 S with lighting cover and heat radiator

## Heat Bridge for Hanging or Free-Standing

With individually switchable radiators

- **Radiator units individually switchable**
- **Equipped with 500 Watts radiator modules**  
Radiator with high infrared portion and bright light.
- **Double-protected!**  
Longer lifespan and shatter protection by protective tube made of quartz glass above the lamp body.  
Additional mechanical protection by stainless steel grille.



Heat Bridges for Hanging		
Length	Art.-No.	Connection
650 mm	14421	230V/500W
850 mm	14422	230V/1000W
1000 mm	14423	230V/1000W
1200 mm	14424	230V/1500W

Heat Bridges for Free-Standing		
Length	Art.-No.	Connection
650 mm	14401	230V/500W
850 mm	14402	230V/1000W
1000 mm	14403	230V/1000W
1200 mm	14404	230V/1500W



### Design

Heat radiator with high infrared portion for heat dissipation. Suitable for casseroles, roasts, vegetables etc.

The heat radiator is entirely made of stainless steel. 500 watts heating elements are mounted inside of the reflector. They can be switched separately by a built-in switch. The heating elements are protected by a quartz glass tube and a metal grille. Water splash, cleaning agents, fingerprints etc. can no longer come in contact with the lamp body.

Included with delivery is a 1.5 m long silicone connecting cable with mains plug. Please note:

Make sure that there is good ventilation when installing the radiator. Hot air must be able to rise freely upwards. Maximum humidity at the installation place 75%. Water condensation must not occur at the place of installation.

Make sure that there is a distance of 300 mm between heat radiator and the keep warm surface.

# 14. Heat Radiators

## Accessories



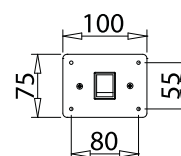
### Special Accessories

Surcharge for splitting into two heating zones (connection cables are led out on the left and right sides)	<b>Art.-No.</b> <b>5229</b>
Surcharge for silicone cable extension per r.m.	<b>5228</b>
Replacement halogen infrared tube 500 W with protective tube made of quartz glass	<b>V-4415</b>
Replacement halogen infrared tube 300 W with protective tube made of quartz glass	<b>V-1286</b>

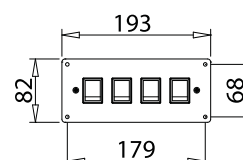
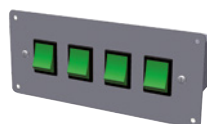


### Built-In Switch

Built-in switch panel, single ON/OFF switch with stainless steel installation panel with rear cover. Switch illuminated. Load capacity max. 230V/15A AC1.	<b>Art.-No.</b> <b>3664</b>
--	--------------------------------



Built-in switch housing, fourfold ON/OFF switches in stainless steel housing. Switches illuminated. Load capacity max. 230V/15A AC1. Switches must be wired on site. Dimensions cover: width 193 mm, height 82 mm Dimensions housing: width 170 mm, height 50 mm, depth 85 mm; cable output to the rear	<b>3666</b>
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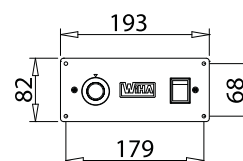
### Dimmer

Built-in dimmer Dimmer for the power control of heat radiators. Built-in device for commercial installations. Power: 230 V/1500 watts	<b>Art.-No.</b> <b>3669</b>
--	--------------------------------

Dimensions cover: width 193 mm, height 82 mm  
Dimensions housing: width 174 mm, height 73 mm, depth 172 mm;  
cable output to the rear

Connection mains power cable: L,N via 6.3 mm accessory shoes  
PE via terminal 1.5 mm<sup>2</sup>  
Connection consumers: 3-pole terminal 1.5 mm<sup>2</sup>

Cannot be used for inductive loads.  
Connection and initial operation must be performed by a qualified electrician in  
accordance with the standard norm EN 60204-1 (VDE 0113) and the German  
VBG 4 (accident prevention regulations).



### Module – Cup Warmer

Height 810 mm

#### Reliable technology for the commercial operation

- Even heat distribution by circulating air heating
- Great heat output (1200 W)
- Stainless-steel telescopic pull-outs
- Service friendly
- For dishwasher racks 500 mm x 500 mm

#### Cup Warmer, Height: 810 mm

This cup warmer and the under counter refrigerators from the "KUB 810" series and the under counter modules (height 810 mm) can be mounted together on base rails (height 40 or 50 mm) to form a block (see chapter 10: KUB 810 and the under counter modules 810 mm). The base rail must be added separately per running metre of body length.

The cup warmer and the under counter modules are designed so that the lower base plate can be removed and this space is available for the installation of connection lines.

If the lateral sides are visible, they must be closed with an on-site decorative plate or with an end plate made of stainless steel (available as accessory).

	Art.-No.
<b>3 Drawers</b> for dishwasher racks 500 mm x 500 mm	<b>13710</b>
<b>4 Drawers</b> for dishwasher racks 500 mm x 500 mm	<b>13711</b>

#### Special Accessories

	Art.-No.
Perforated shelf for a use without dishwasher racks (The usable height of the drawer is reduced by approx. 15 mm.)	<b>13719</b>
End plate, stainless steel height 810 mm, depth 600 mm, thickness 20 mm	<b>9136</b>
Base rail 40 mm high, price per r.m. body length, fully mounted	<b>9133</b>
Base rail 50 mm high, price per r.m. body length, fully mounted	<b>9134</b>



The 810 mm high cup warmer can be combined easily with the under counter modules (see page 327) or the under counter refrigerators of the series "KUB 810" (see page 311).



#### Design

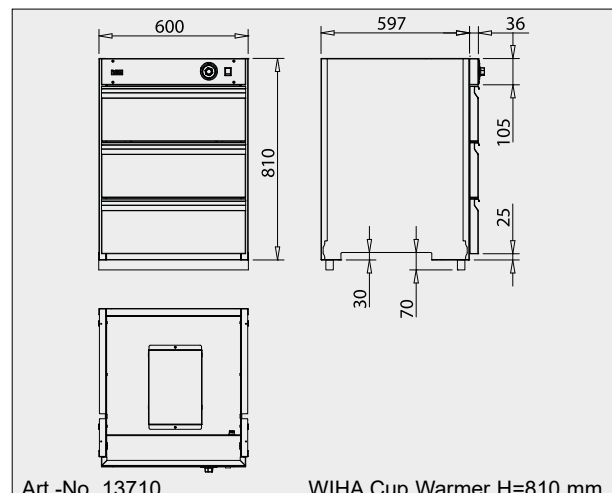
The circulating air hot cupboard is manufactured as a built-in module, so that it can be integrated into counter installations and wall units.

The special circulating air heating with high performance and robust circulating fan ensures a constant and fast heat distribution. The body of the cupboard is made entirely of stainless steel, material 1.4016. The insulation is mounted on the exterior and is exposed.

The three or four drawers are fitted out with stainless-steel telescopic base units (load capacity 25 kg).

The racks (500 mm x 500 mm) from the dishwasher can be placed directly into the bottomless drawers. By default, the connecting cable is guided to the base area.

Dimensions:	width 600 mm, height 810 mm, depth body 600 mm, cover panels protruding
Effective depth drawers:	Art.-No. 13710: 195/210/175 mm Art.-No. 13711: 125/135/135/175 mm
Electrical connection:	230V/50Hz/1300W
Temperature range:	approx. 30°C to 80°C



Art.-No. 13710

WIHA Cup Warmer H=810 mm

The drawings are shown with special accessory that is not included.



# 14. Heat Radiators

## Cup Warmers



## The Well-Organised Cup Warmer

No more time-consuming restacking



### Design

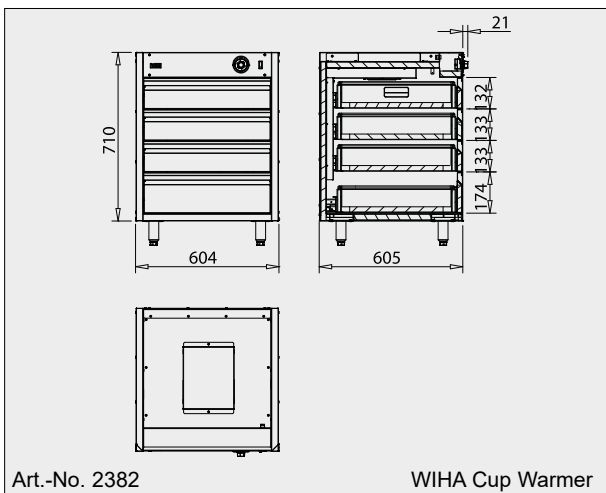
The circulating air hot cupboard is manufactured as a built-in module, so that it can be integrated into counter installations and wall units. The special circulating air heating with high performance and robust circulating fan ensures a constant and fast heat distribution. Double-leaf design with internal insulation. The inner and outer surfaces are made of stainless steel, material 1.4031. The three or four drawers are fitted out with stainless-steel telescopic base units (load capacity 25 kg). The racks (500 mm x 500 mm) from the dishwasher can be placed directly into the bottomless drawers.

Dimensions: width 605 mm, depth 605 mm, height 710 mm  
 Usable height of drawers: Art.-No. 2382: 3 x 110 mm, 1 x 160 mm  
 Art.-No. 2391: 3 x 165 mm  
 Electrical connection: 230V/50Hz/1300W  
 Temperature range: approx. 30°C to 80°C

- 3 Drawers** for dishwasher racks  
500 mm x 500 mm
- 4 Drawers** for dishwasher racks  
500 mm x 500 mm

**Art.-No.**  
**2391**

**2382**



Art.-No. 2382

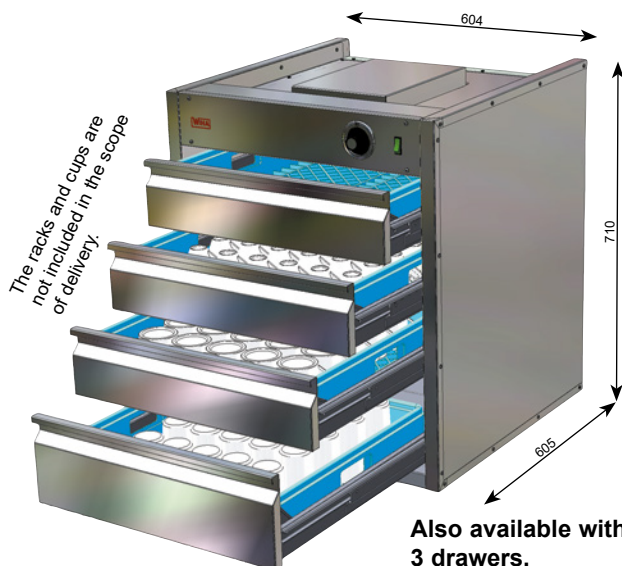
WIHA Cup Warmer

The drawings are shown with special accessory that is not included.

### The Well-Organised Cup Warmer

Just remove the rack from the dishwasher and transfer it with cups still on it to the cup warmer.

Tedious cup restacking is a thing of the past.



### Reliable technology for the commercial operation

- Even heat distribution by circulating air heating
- Great heat output (1200 W)
- Stainless-steel telescopic pull-outs
- Service friendly
- For dishwasher racks 500 mm x 500 mm

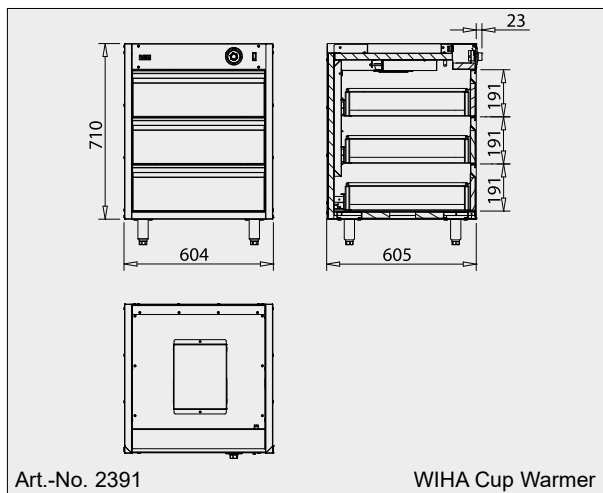
### Special Accessories

Perforated shelf for a use without dishwasher racks  
 (The usable height of the drawer is reduced by approx. 15 mm.)

**Art.-No.**  
**13719**

Stainless steel feet  
 (height: 100 mm to approx. 140 mm)

**9128**



Art.-No. 2391

WIHA Cup Warmer

## Overview

### Sneeze Guard Tops, Stainless Steel Glass Supports and Lighting Covers

For individual counter concepts

#### Sneeze Guard Top SB-GN (for Self-Service)

Glass construction with sneeze guard function and LED lighting

Page 386

#### Sneeze Guard Top HOT SB-GN (for Self-Service)

Glass construction with sneeze guard function and heat radiator

Page 388

### Stainless Steel Glass Supports

#### Glass Support System TOP 3535 S, TOP 3535 SW, TOP3535 SM

For straight and angled counter tops with lighting

Page 392

#### Glass Support System TOP 3535 SBM

Easily adaptable from serve-over version to self-service version

Page 394

#### Glass Support System TOP 3536 S and TOP 3536 SBM

For straight and angled counter tops with lighting

Page 395

#### Glass Support System TOP 4940 SM and TOP 4940 SZM

For straight and angled counter tops – TOP 4940 SZM with intermediate shelf

Page 396

#### Glass Support System TOP 4540 T

For self-service buffets

Page 397

#### Glass Support System TOP 37 and TOP 48

Vertical glass supports

Page 397

#### Glass Support System TOP 3536 SE and TOP 3536 SEM

Ideal as complement to angular and slanted WIHA display cases

Page 399

#### Glass Support System TOP 3536 VE and TOP 3536 VEM

Angular glass supports systems for straight counter tops

Page 400

#### Glass Support System TOP 3536 VE SB and TOP 3536 VEM SB

Angular glass supports systems for straight self-service counter tops

Page 401

### Lighting Covers

#### Lighting Covers

With LED

Page 402



# 15. Stainless Steel Glass Supports

Sneeze Guard Tops

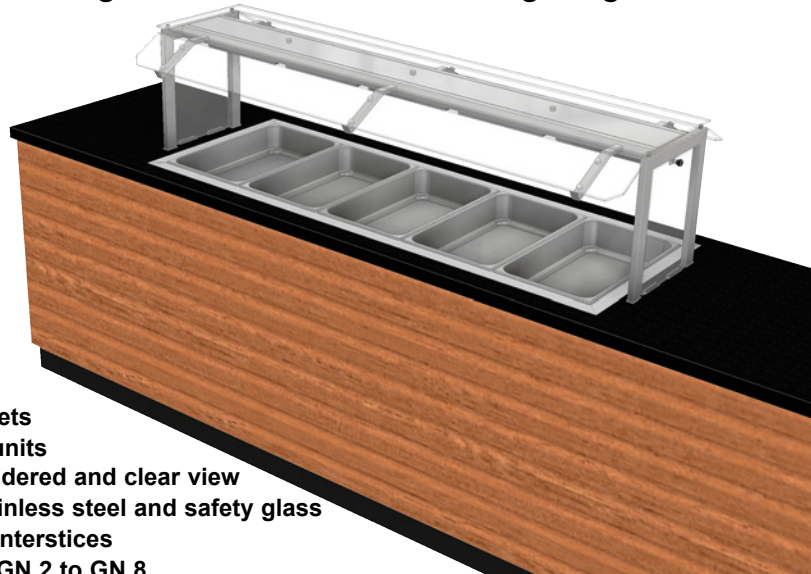


## Sneeze Guard Top SB-GN (for Self-Service)

Glass construction with sneeze guard function and LED lighting

**Preferred application:**  
To be used for self-service counters with air chiller units (in GN dimensions), such as the WIHA Gastro-Snack.

**Tip:**  
Suitable Mirror Rear Panels are on page 389.



### Sneeze Guard Top SB-GN

- Perfect for high turnover salad buffets
- For free-standing or wall-standing units
- Glass panels designed for an unhindered and clear view
- Stable construction, made from stainless steel and safety glass
- Easy cleaning of glass panels and interstices
- Available in a uniform design from GN 2 to GN 8
- Double-row, highly luminous LED light for a good illumination

### Easy Set-Up on Worktops

The compact construction of the Sneeze Guard TOP SB-GN is available for a single-sided or double-sided customer's access to self-service salad buffets. To match your client's needs, it is available in several GN-Sizes.

Two lateral pipe brackets (U-form) made from stainless steel and connection struts allow a self-supporting installation. A glass pad made from safety glass is mounted above the connection struts.

The Sneeze Guard glass panels are securely mounted on inclined tubular consoles. The customer-sided glass corners are bevelled.

In-between the connection struts, a reflector profile holds the highly luminous LED lights with a colour temperature of approximately 4.000 K (white).

In comparison to conventional lamps, the LED lights allow a saving of up to 60 % energy and an extended lifespan of up to 30.000 hours. The very bright light of the LED lights will set your customers products effectively in scene to assist the rise of the client's interest.

The connection cables of the LED lights are hidden inside the side brackets and guided out of them to be connected underneath the worktop.

The Sneeze Guard Top SB-GN is placed on the worktop and secured by four screws from underneath.

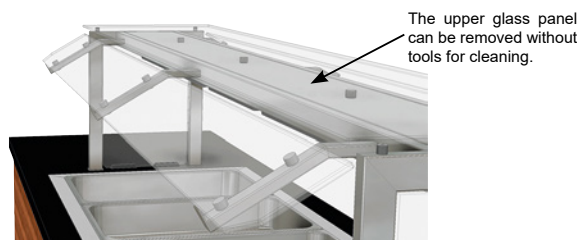
WIHA Sneeze Guard Top SB-GN	One-sided, self-service	Two-sided, self-service		
Model	LED	LED	Width [mm]	Connection
	Art.-No.	Art.-No.		
Sneeze Guard SB-GN 2	13011	12030	830	230V/15W
Sneeze Guard SB-GN 3	13012	12031	1155	230V/28W
Sneeze Guard SB-GN 4	13013	12032	1480	230V/30W
Sneeze Guard SB-GN 5	13014	12033	1805	230V/42W
Sneeze Guard SB-GN 6	13015	12026	2130	230V/54W
Sneeze Guard SB-GN 7	13016	12027	2455	230V/77W
Sneeze Guard SB-GN 8	13017	12028	2780	230V/87W



The model "One-sided, self-service" is also available on request as corner solution:  
„Sneeze Guard Top CORNER 90°“  
Art.-No. 13010.

### Special Accessories

Side glass panel for sneeze guard top SB, one-sided	<b>Art.-No.</b> <b>13028</b>
Side glass panel for sneeze guard top SB, two-sided	<b>13029</b>
Retainer set, side glass panel for sneeze guard top SB	<b>13036</b>
Mounting kit COMBINATION	<b>13037</b>



Due to a well thought design regarding the distance of the glass panels to the stainless steel frame, a hygienic cleaning is almost child's play.

### Description

Compact sneeze guard construction equipped with highly luminous LED lighting for the installation above cooled or uncooled counter areas. Dimensions are according to the GN grid, suitable, for example, for the WIHA Gastro-Snack air chiller unit.

### Design

The glass construction is made from welded stainless steel square tubes, horizontally oriented with lateral stand pipes. The horizontal tubes are two parallel installed pipes with a lighting channel between them. The tubular frame is made of square stainless steel tubes 40 mm x 20 mm with a ground surface.

Inside the lighting channel, a reflector profile holds two parallel rows of LED lamps to guarantee an even and highly luminous illumination. The glass panels are made of safety glass and screwed onto the frame rack with clamping plates. The customer-sided sneeze guard glass panels are placed on inclined consoles that are welded to the tubular frame.

The Sneeze Guard Top SB-GN is fixed with M8 tapping screws to the worktop.

Delivery includes:

- Safety glass panels
- Fixing screws for the glass construction
- Installation and operating instructions

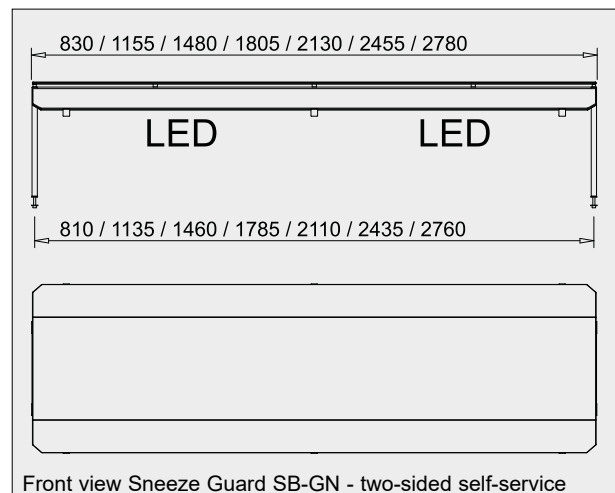
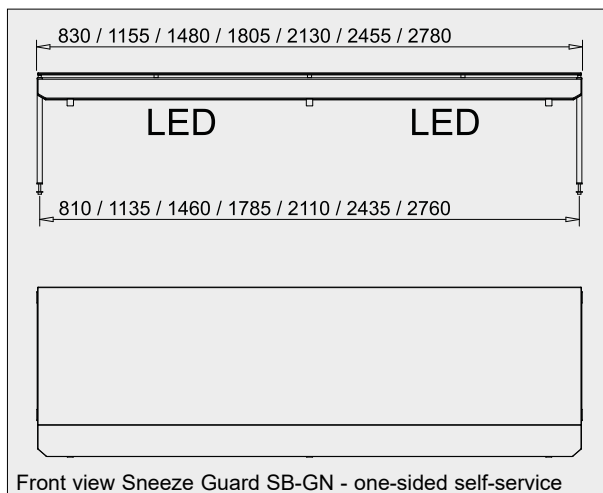
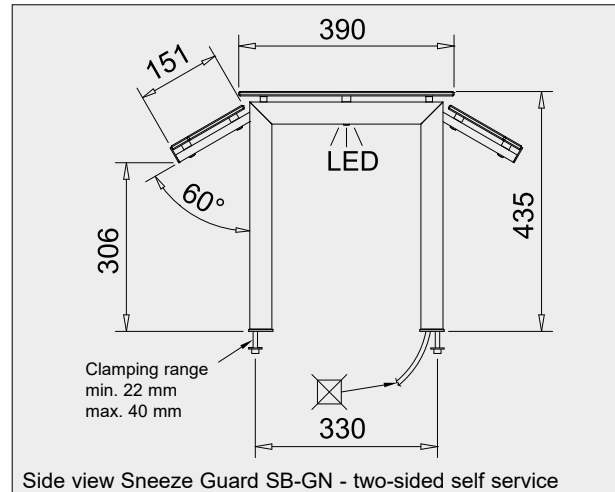
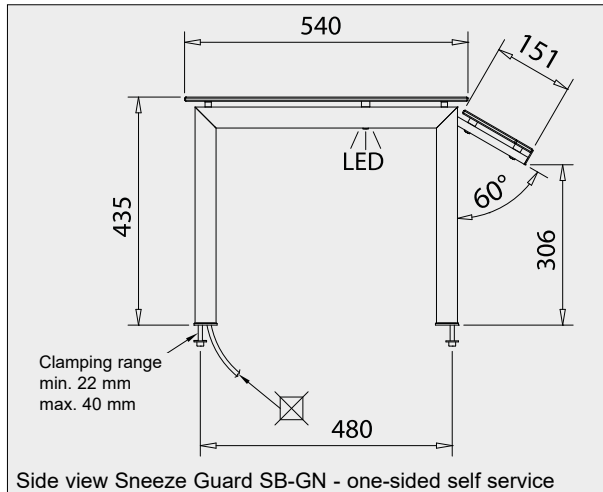


Fig.: Gastro-Snack with Sneeze Guard Top SB-GN – one-sided, self-service.



Fig.: Cooling pan KW-KT-HB with Sneeze Guard Top SB-GN – one-sided, self-service with Mirror Rear Panel (see page 389).



# 15. Stainless Steel Glass Supports

Sneeze Guard Tops



## Sneeze Guard Top HOT SB-GN (for Self-Service)

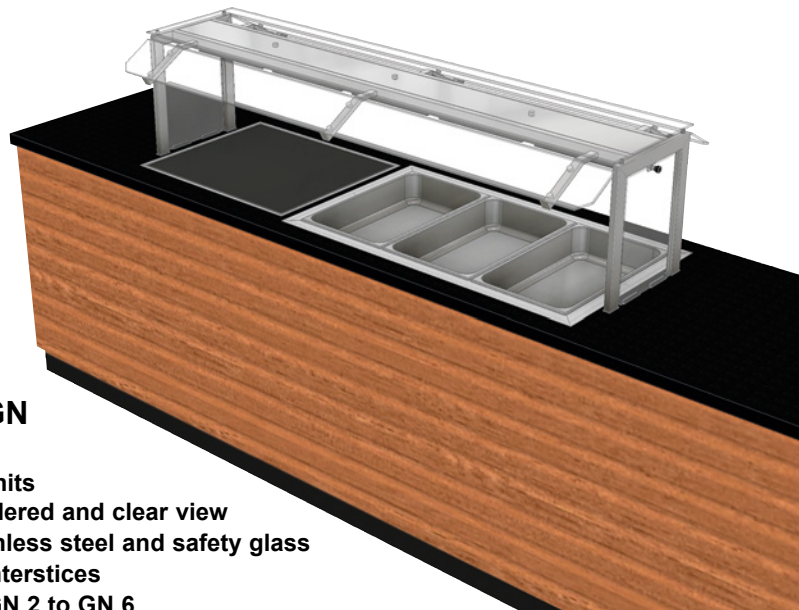
Glass construction with sneeze guard function and heat radiator

### Preferred application:

To be used for self-service counters with devices for keeping warm (in GN dimensions), such as the WIHA Bain-Maries or WIHA Hotplates.

### Tip:

Suitable Mirror Rear Panels are on page 389.



### Sneeze Guard Top HOT SB-GN

- Perfect for high turnover buffets
- For free-standing or wall-standing units
- Glass panels designed for an unhindered and clear view
- Stable construction, made from stainless steel and safety glass
- Easy cleaning of glass panels and interstices
- Available in a uniform design from GN 2 to GN 6

### Easy Set-Up on Worktops

The compact construction of the Sneeze Guard TOP SB-GN is available for a single-sided or double-sided customer's access to self-service salad buffets. To match your client's needs, it is available in several GN-Sizes.

Two lateral pipe brackets (U-form) made from stainless steel and connection struts allow a self-supporting installation. A glass pad made from safety glass is mounted above the connection struts.

The Sneeze Guard glass panels are securely mounted on inclined tubular consoles. The customer-sided glass corners are bevelled.

Depending on the length, several 500 W radiant heaters are mounted in a reflector profile below the upper glass support.

Radiant heater with high infrared content for a high heat output. Suitable for casseroles, roasts, vegetables, baked goods, etc. Longer life thanks to additional quartz glass protective tube. Water splashes, cleaning agents, fingerprints, etc. can no longer come into contact with the lamp body. Protection of food in case the lamp body bursts.

The connecting lines of the radiant heaters are led out through the side brackets to be connected underneath the worktop.

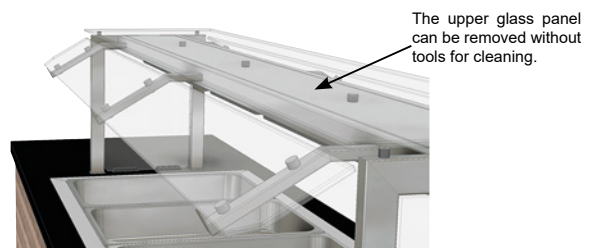
The Sneeze Guard Top SB-GN is placed on the worktop and secured by four screws from underneath.

WIHA Sneeze Guard Top HOT SB-GN	One-sided, self-service	Two-sided, self-service		
Model	Art.-No.	Art.-No.	Width [mm]	Connection
Sneeze Guard HOT SB-GN 2	12150	12155	830	230V/1000 W
Sneeze Guard HOT SB-GN 3	12151	12156	1155	230V/1500 W
Sneeze Guard HOT SB-GN 4	12152	12157	1480	230V/1000 W + 1000 W
Sneeze Guard HOT SB-GN 5	12153	12158	1805	230V/1000 W + 1500 W
Sneeze Guard HOT SB-GN 6	12154	12159	2130	230V/1500 W + 1500 W



### Special Accessories

Side glass panel for sneeze guard top SB, one-sided	<b>Art.-No.</b> 13028
Side glass panel for sneeze guard top SB, two-sided	13029
Retainer set, side glass panel for sneeze guard top SB	13036
Mounting kit COMBINATION	13037



Due to a well thought design regarding the distance of the glass panels to the stainless steel frame, a hygienic cleaning is almost child's play.

### Description

Compact sneeze guard construction equipped with heat radiators with high infrared portion and great heat dissipation. Version for mounting above hotplates and bain-maries; the dimensions are according to the GN grid.

### Design

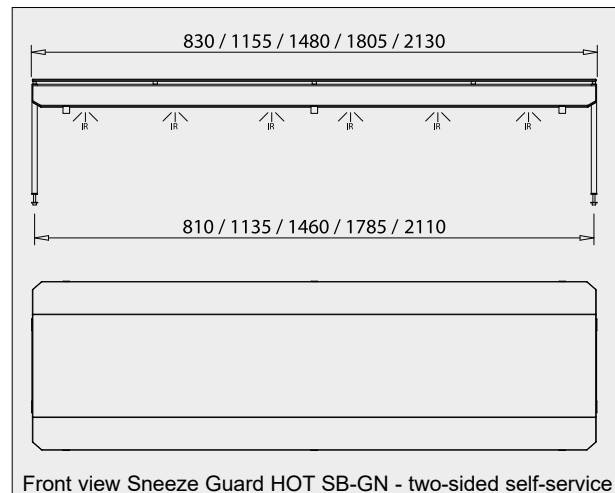
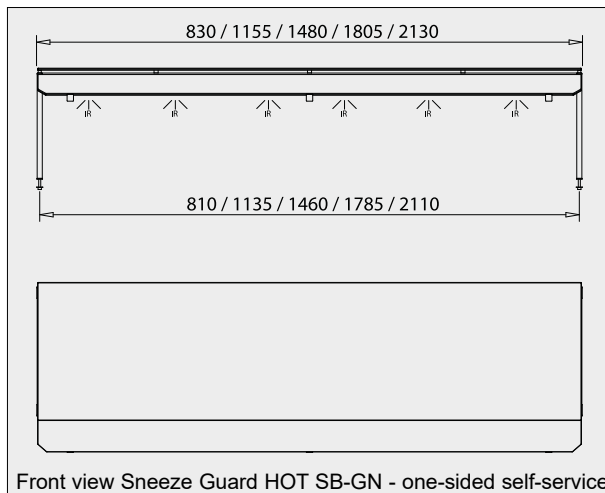
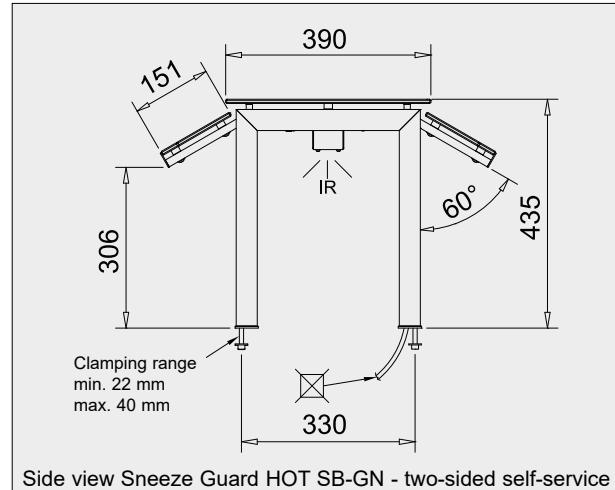
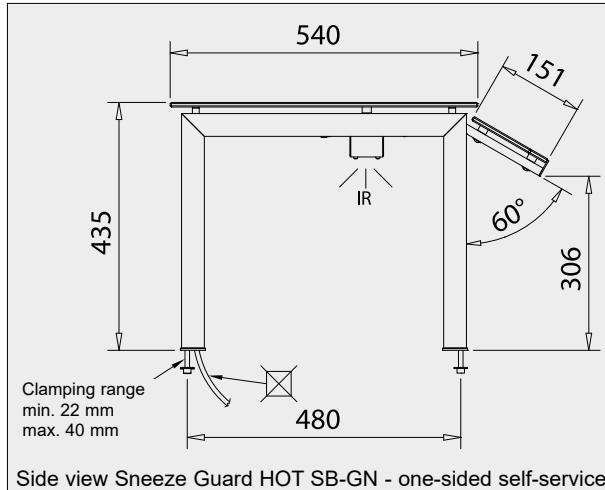
The glass construction is made from welded stainless steel square tubes, horizontally oriented with lateral stand pipes. Between the transverse tubes, several heat radiators are placed in a housing. The tubular frame is made of square stainless steel tubes 40 mm x 20 mm with a ground surface.

The glass panels are made of safety glass and screwed onto the frame rack with clamping plates. The customer-sided sneeze guard glass panels are placed on inclined consoles that are welded to the tubular frame.

The Sneeze Guard Top SB-GN is fixed with M8 tapping screws to the worktop.

Delivery includes:

- Safety glass panels
- Fixing screws for the glass construction
- Installation and operating instructions



## Mirror Rear Panel for Sneeze Guard SB-GN

Suitable for the one-sided Sneeze Guard Top HOT SB-GN or the one-sided Sneeze Guard Top SB-GN

Unit consists of a five-sided stainless steel housing, in which one or two mirrors are securely installed in an inclined position.








The mounting of the Mirror Rear Panel on the Sneeze Guard Top is possible in two positions:

1. Lying directly on the worktop. This position should be selected if the counter is placed with its rear side in front of a wall, for example.
2. Floating approx. 23 mm above the worktop. This position should be selected if the counter is placed in a free space and the rear side is easily accessible for cleaning. This way, the surface below the mirror can also be cleaned.

The Mirror Rear Panel can be pulled out of the holder without tools.

Delivery includes:

- Footplates with fitted bolts for the WIHA Sneeze Guard Top

WIHA Mirror Rear Panel for Sneeze Guard Top Model	Art.-No.	
Mirror Rear Panel for Sneeze Guard SB-GN 2	13021	
Mirror Rear Panel for Sneeze Guard SB-GN 3	13022	
Mirror Rear Panel for Sneeze Guard SB-GN 4	13023	
Mirror Rear Panel for Sneeze Guard SB-GN 5	13024	
Mirror Rear Panel for Sneeze Guard SB-GN 6	13025	
Mirror Rear Panel for Sneeze Guard SB-GN 7	13026	
Mirror Rear Panel for Sneeze Guard SB-GN 8	13027	

# Stainless Steel Glass Supports

With matt finish



## Note on the WIHA Stainless Steel Supports



**15**  
Stainless Steel  
Glass Supports

### Easy cleaning of the front panel!

The front panel can be rotated for cleaning, that even the inside can be cleaned from the front side.

### 1. Design

The supports are made entirely of stainless steel, material 1.4301. The surface is matt finished (glass bead blasted).

#### The following applies to:

TOP 3535 S, TOP 3535 SW, TOP 3536 S, TOP 37, TOP 3536SE, TOP 3536 SEM types:

The support is made secure at the base with the M8 screw included in delivery.

#### The following applies to:

TOP 3535 SM, TOP 4940 SM, TOP 4940 SZM, TOP 3535 SB, TOP 4540 T, TOP 3536 SBM, TOP 3536 VE, TOP 3536 VEM types:

The support is made secure with a mounting plate available as an accessory.

#### The following applies to:

TOP 3535 S, TOP 3535 SW, TOP 3535 SM, TOP 3536 S, TOP 4940 SM, TOP 4940 SZM, TOP 3536 SE, TOP 3536 SEM, TOP 3536 VE, TOP 3536 SEM types:

The front panels can be rotated and removed for cleaning with a patented safety hinge. The "Front Panel Retaining Set", required for this, should be ordered separately.

#### The following applies to:

TOP 3535 S, TOP 3535 SW, TOP 3535 SM, TOP 3536 S, TOP 4940 SM, TOP 4940 SZM, TOP 3535 SB, TOP 4540 T, TOP 3536 SBM, TOP 3536 SE, TOP 3536 SEM, TOP 3536 VE, TOP 3536 VEM types:

The supports are prepared for a cable inlet with duct openings. The cross-beam has a M5 thread for securing a side panel.



## 2. Securing the Glass Supports

### 2.1 Securing at the Base with Screws

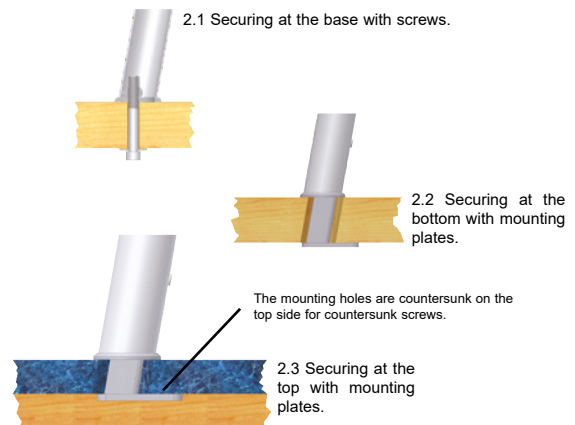
Easy cost-effective securing option. However, it is only suitable for pressure-proof worktops.

### 2.2 Securing at the Bottom with Mounting Plates

Can be used for normal work surfaces. The large bearing surface results in high stability.

### 2.3 Securing at the Top with Mounting Plates

Can be used for granite work surfaces. For the mounting plate, pockets are cut in the base plate with a router and the mounting plate is then secured in these with countersunk screws. The granite covers the mounting plate. Thus the supports do not put any pressure on the granite surface.



## 3. Note on the Glasses

For the top glass plate, we recommend a glass thickness of at least 10 mm for support gaps up to a maximum of 1250 mm. For the hinged front glass, 8 mm-thick toughened safety glass or float glass should be used, depending on the application. Laminated safety glass is not suitable as a front panel. The glass for the side panels should be at least 8 mm thick.

## 4. Glass Blanks

The glass lengths can be determined from the applicable tables.

The glass lengths result from the centre distance of the supports, to or from which the glass length for each of the two supports is added/subtracted. With mitres, the required angle of the panel should be calculated from the side of the supports and the table. Please note that, with mitres, the front panel should be partially bevelled in the upper corners. Otherwise, the corner of the glass panel will strike the cross-beam of the support.

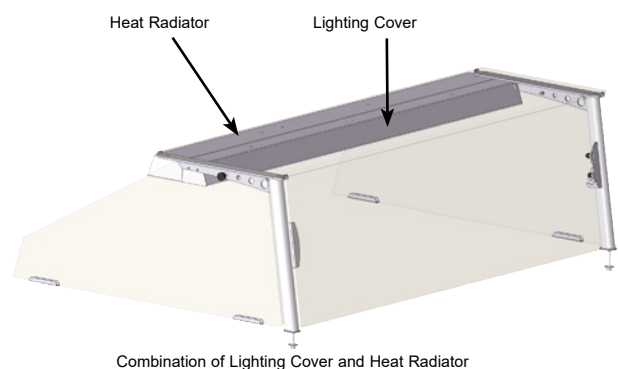
## 5. Lighting Instructions

For illumination, lighting covers can be bolted between the supports. The supports are ready-made with mounting holes. Our lighting covers are made of polished stainless steel and come complete with fluorescent lamps and electronic ballast. Our light covers can be attached to counter mitres via e.g. spacers that the customer can easily make out of e.g. an aluminium tube (10 mm diameter).

## 6. Combination of Lighting Cover and Heat Radiator

With most support systems, the lighting cover and heat radiator can be used simultaneously. To guide the heat radiator's connecting cable down into the counter, a through hole should be made in the lighting cover for the lead through of the heat radiator's connecting cable.

Note: The heat radiator must be secured in such a way there is at least 10 mm of clearance between the heat radiator and lighting cover.





# 15. Stainless Steel Glass Supports

with round tube



## System TOP 3535 S

For straight counter tops with lighting



**Tip:**  
Suitable lighting covers are  
on page 402.



The front panel can be rotated  
for easy cleaning!

- Easy cleaning of the front panel
- Patented safety function
- Simple cable inlet/guiding
- Made of high-quality stainless steel

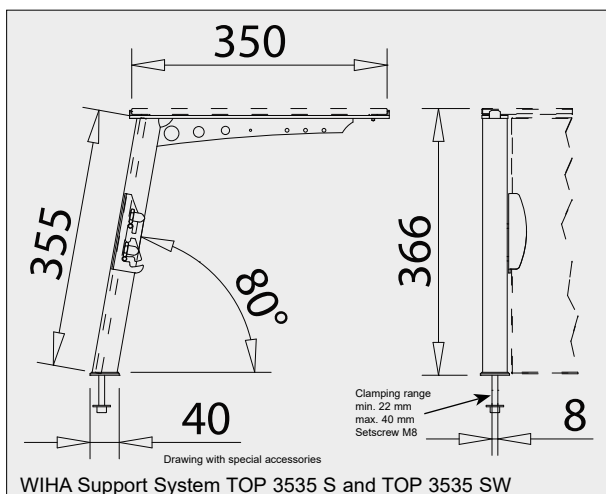
### WIHA TOP 3535 S

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left	4005	+17 mm	90°	-20,5 mm	90°
Support right	4006	+17 mm	90°	-20,5 mm	90°
Central support - 180°	4007	-1 mm	90°	-20,5 mm	90°
Retainer set, front panel	2419				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.  
Note: Drill hole diameter for fixing screw = 10 mm, the drill hole must be offset 4 mm forward in relation to the centre of the support tube.

## System TOP 3535 SW

For straight and angled counter tops without lighting



### WIHA TOP 3535 SW

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left	4005	+17 mm	90°	-20,5 mm	90°
Support right	4006	+17 mm	90°	-20,5 mm	90°
Central support - 180°	4007	-1 mm	90°	-20,5 mm	90°
Central support - 165° <sup>(1)</sup>	4009	-1 mm	82,5°	-20,5 mm	88,5°
Central support - 150° <sup>(1)</sup>	4010	-1 mm	75°	-20,5 mm	87° <sup>(1)</sup>
Central support - 135° <sup>(1)</sup>	4011	-1 mm	67,5°	-20,5 mm	85,5° <sup>(2)</sup>
Central support - 120° <sup>(1)</sup>	4018	-1 mm	60°	-20,5 mm	84° <sup>(3)</sup>
Retainer set, front panel	2419				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.

(1) For this support, the top corner of the front panel must be bevelled approx. 20/20 mm.

(2) For this support, the top corner of the front panel must be bevelled approx. 30/30 mm.

(3) For this support, the top corner of the front panel must be bevelled approx. 40/40 mm.

Note: Drill hole diameter for fixing screw = 10 mm, the drill hole must be offset 4 mm forward in relation to the centre of the support tube.

<sup>(1)</sup> Angle: View from the operator side.

**15**  
Stainless Steel  
Glass Supports

## System TOP 3535 SM

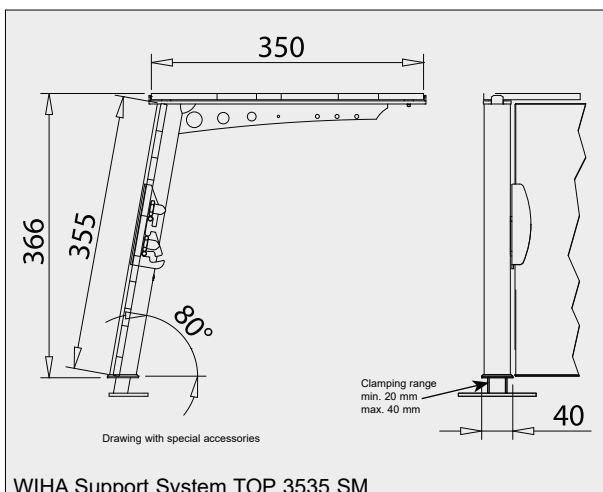
For straight counter tops with lighting



**Tip:**  
Suitable lighting covers are on page 402.

The front panel can be rotated for easy cleaning!

- Suitable for granite surfaces
- Easy cleaning of the front panel
- Patented safety function
- Simple cable inlet/guiding
- Made of high-quality stainless steel



### WIHA TOP 3535 SM

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left	4025	+17 mm	90°	-20,5 mm	90°
Support right	4026	+17 mm	90°	-20,5 mm	90°
Central support - 180°	4027	-1 mm	90°	-20,5 mm	90°
Mounting plate	4024				
Retainer set, front panel	2419				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.

# 15. Stainless Steel Glass Supports

with round tube



## System TOP 3535 SBM

Easily adaptable from serve-over version to self-service version

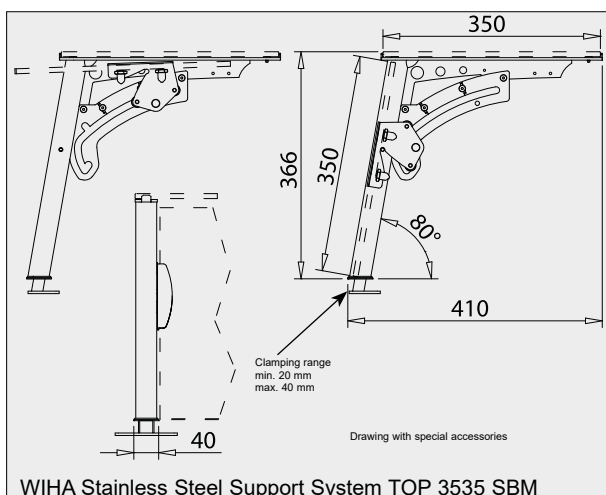


**Tip:**  
Suitable lighting covers are on page 402.



- Easily adaptable from serve-over version to self-service version
- With sneeze guard
- Also suitable for granite surfaces
- Made of high-quality stainless steel

**With sneeze guard**



### WIHA TOP 3535 SBM

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left	2396	+17 mm	90°	-20,5 mm	90°
Support right	2397	+17 mm	90°	-20,5 mm	90°
Central support - 180°	2398	-1 mm	90°	-20,5 mm	90°
Mounting plate (support)	4024				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.

**15**  
Stainless Steel  
Glass Supports

### Design

The supports are made entirely of stainless steel, material 1.4301. The surface is matt finished (glass bead blasted). The support is made secure with a mounting plate available as an accessory. The supports are prepared for a cable inlet with duct openings.

The cross-beam has an M5 thread for securing the necessary side panel.

The maximum distance between the supports must not exceed 1250 mm.

#### Attention:

If no side glass panel is mounted on the support, the support must be stabilised by a separate support strut!

### Special Accessories

Support strut for stabilisation, if no side glass panel is mounted.

The use of support struts is also recommended with central supports.

Design: Stainless steel round tube, diameter = 10 mm.

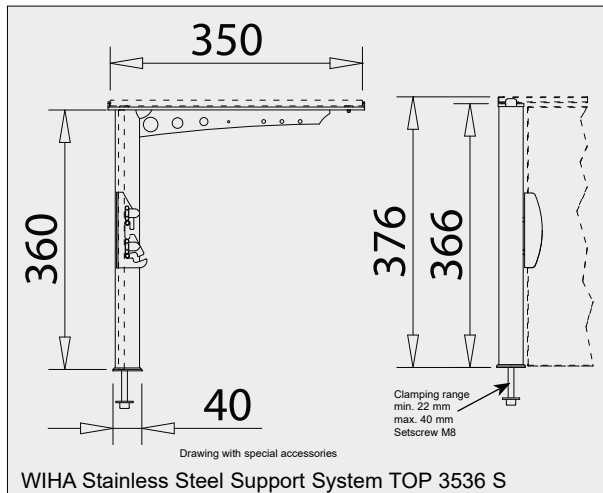
**Art.-No.**

**2394**

## System TOP 3536 S

For straight and angled counter tops with lighting

- Easy cleaning of the front panel
- Patented safety function
- Simple cable inlet/guiding
- Made of high-quality stainless steel



### WIHA TOP 3536 S

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left	4080	+17 mm	90°	-20,5 mm	90°
Support right	4081	+17 mm	90°	-20,5 mm	90°
Central support - 180°	4082	-1 mm	90°	-20,5 mm	90°
Retainer set, front panel	2419				
Retainer set, side panel	2407				

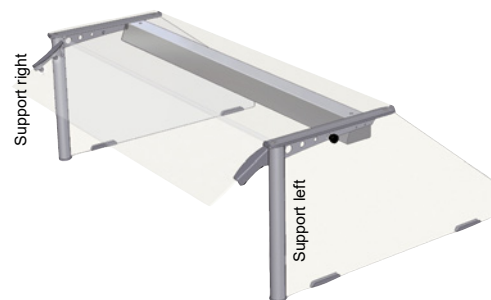
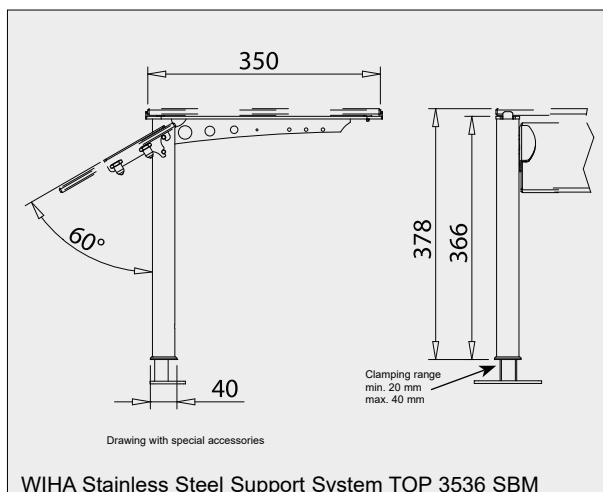
The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.  
Note: Drill hole diameter for fixing screw = 10 mm, the drill hole must be offset 4 mm forward in relation to the centre of the support tube.

**Tip:**  
Suitable lighting covers are on page 402.

## System TOP 3536 SBM

For straight self-service counter tops with lighting

- Easy cleaning of the front panel
- Simple cable inlet/guiding
- Made of high-quality stainless steel



### WIHA 3536 SBM

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left	15450	+17 mm	90°	-20,5 mm	90°
Support right	15451	+17 mm	90°	-20,5 mm	90°
Central support - 180°	15452	-1 mm	90°	-20,5 mm	90°
Mounting plate (support)	4060				
Retainer set, front panel	15459				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.



# 15. Stainless Steel Glass Supports

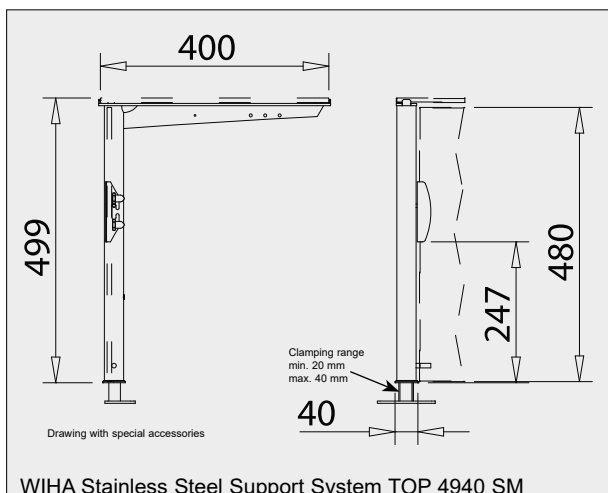
with round tube



## System TOP 4940 SM

For straight and angled counter tops

- Easy cleaning of the front panel
- Patented safety function
- Simple cable inlet/guiding
- Suitable for granite surfaces
- Made of high-quality stainless steel



### WIHA TOP 4940 SM

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left	4050	+17 mm	90°	-20,5 mm	90°
Support right	4051	+17 mm	90°	-20,5 mm	90°
Central support - 180°	4052	-1 mm	90°	-20,5 mm	90°
Central support - 135° <sup>(1)</sup>	4054	-1 mm	67,5°	-20,5 mm	90° <sup>(1)</sup>
Mounting plate (support)	4060				
Retainer set, front panel	2406				
Retainer set, side panel	2407				

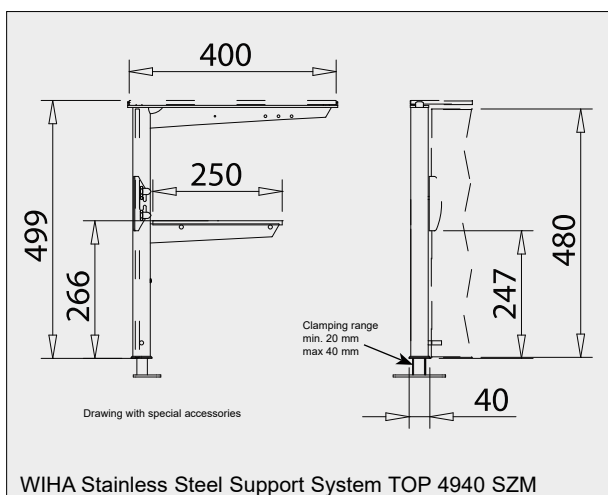
The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.  
 (1) For this support, the top corner of the front panel must be bevelled approx. 34/34 mm.  
 Note: Drill hole diameter for mounting plate = 32 mm.  
<sup>(1)</sup> Angle: View from the operator side.

**Tip:**  
Suitable lighting covers are on page 402.

## System TOP 4940 SZM

For straight and angled counter tops

- Easy cleaning of the front panel
- Patented safety function
- Simple cable inlet/guiding
- Suitable for granite surfaces
- Made of high-quality stainless steel



### WIHA TOP 4940 SZM

Name of the item	Art.-No.	Glass shelf		Front panel		Intermediate shelf	
		Glass length	Angle	Glass length	Angle	Glass length	Angle
Support left	4057	+17 mm	90°	-20,5 mm	90°	-3 mm	90°
Support right	4058	+17 mm	90°	-20,5 mm	90°	-3 mm	90°
Central support - 180°	4059	-1 mm	90°	-20,5 mm	90°	-3 mm	90°
Central support - 135° <sup>(1)</sup>	4061	-1 mm	67,5°	-20,5 mm	90° <sup>(1)</sup>	-3 mm	67,5°
Mounting plate (support)	4060						
Retainer set, front panel	2406						
Retainer set, side panel	2407						

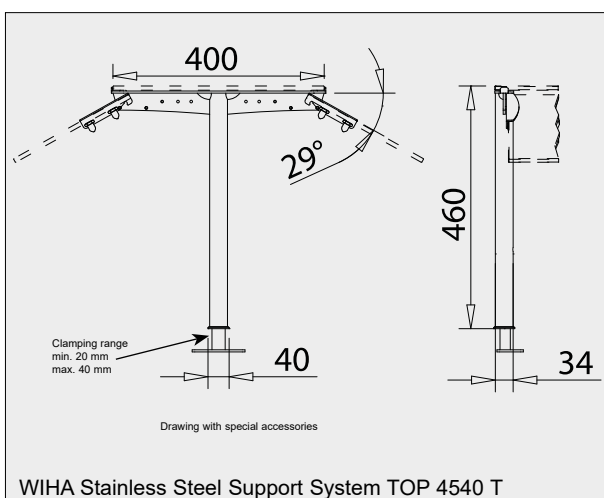
The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.  
 (1) For this support, the top corner of the front panel must be bevelled approx. 34/34 mm.  
 Note: Drill hole diameter for mounting plate = 32 mm.  
<sup>(1)</sup> Angle: View from the operator side.

## System TOP 4540 T

For self-service buffets



- Simple cable inlet/guiding
- Made of high-quality stainless steel



WIHA Stainless Steel Support System TOP 4540 T

### WIHA TOP 4540 T

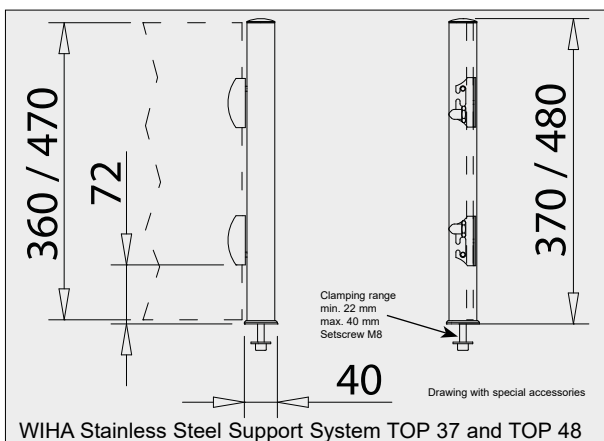
Name of the item	Art.-No.	Glass shelf		Sneeze guard	
		Glass length	Angle	Glass length	Angle
Support left/right	4070	+17 mm	90°	-9 mm	90°
Central support - 180°	4071	-1 mm	90°	-9 mm	90°
Mounting plate (support)	4060				
Retainer set, sneeze guard	4063				
Retainer set, side panel	4079				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.  
Note: Drill hole diameter for mounting plate = 32 mm.

**Tip:**  
Suitable lighting covers are on page 402.

## System TOP 37 and TOP 48

Vertical glass support with screw fastening



WIHA Stainless Steel Support System TOP 37 and TOP 48



The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.  
Note: Drill hole diameter for fixing screw = 10 mm, the drill hole must be offset 4 mm forward in relation to the centre of the support tube.

### WIHA TOP 37

Name of the item	Art.-No.	Glass panel	
		Shortening	Angle
Support left/right, height 370 mm	3841	-20,5 mm	90°
Central support, height 370 mm	3842	-20,5 mm	90°
Corner support 90°, height 370 mm	3847	-20,5 mm	90°
Retainer set, glass panel (4 pieces)	2480		

### WIHA TOP 48

Name of the item	Art.-No.	Glass panel	
		Shortening	Angle
Support left/right, height 480 mm	3843	-20,5 mm	90°
Central support, height 480 mm	3844	-20,5 mm	90°
Corner support 90°, height 480 mm	3848	-20,5 mm	90°
Retainer set, glass panel (4 pieces)	2480		

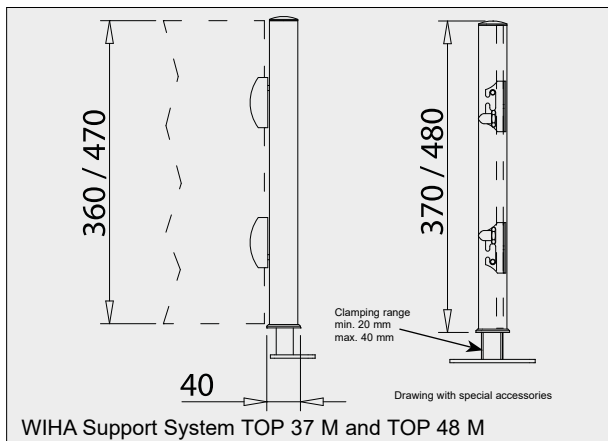
# 15. Stainless Steel Glass Supports

with round tube



## System TOP 37 M and TOP 48 M

Vertical glass support with mounting plate



The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.

### WIHA TOP 37 M (height 370 mm)

Name of the item	Art.-No.	Glass panel	
		Shortening	Angle
Support left	15440	-20,5 mm	90°
Support right	15444	-20,5 mm	90°
Central support 180°	15447	-20,5 mm	90°
Central support 90°	15441	-20,5 mm	90°
Central support 120°	15442	-20,5 mm	90°
Central support 135°	15443		
End support left 90°	15445	-20,5 mm	90°
End support right 90°	15446	-20,5 mm	90°
Mounting plate (support)	4060		
Retainer set, glass panel (4 pieces)	2480		

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.

### WIHA TOP 48 M (height 480 mm)

Name of the item	Art.-No.	Glass panel	
		Shortening	Angle
Support left	15460	-20,5 mm	90°
Support right	15464	-20,5 mm	90°
Central support 180°	15467	-20,5 mm	90°
Central support 90°	15461	-20,5 mm	90°
Central support 120°	15462	-20,5 mm	90°
Central support 135°	15463		
End support left 90°	15465	-20,5 mm	90°
End support right 90°	15466	-20,5 mm	90°
Mounting plate (support)	4060		
Retainer set, glass panel (4 pieces)	2480		

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.

## System TOP 3536 SE

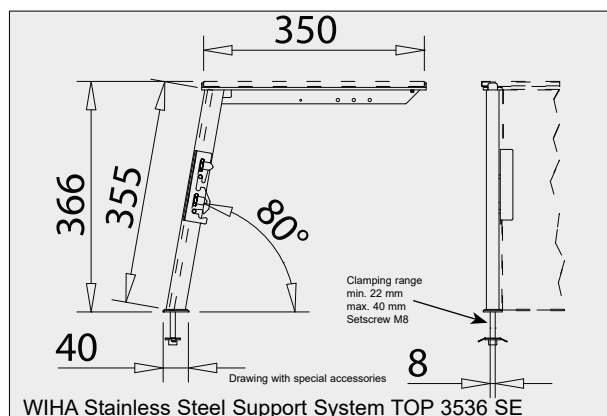
Angular glass supports for 10° inclined counter tops

- Easy cleaning of the front panel
- Patented safety function
- Simple cable inlet/guiding
- Made of high-quality stainless steel

### Design

The supports are made entirely of stainless steel, material 1.4301. The surface is matt finished (glass bead blasted). The support is made secure at the base with screws. Easy cost-effective securing option. However, it is only suitable for pressure-proof worktops. The supports are prepared for a cable inlet with duct openings.

The cross-beam has an M5 thread for securing the necessary side panel



### WIHA TOP 3536 SE

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left	12450	+15 mm	90°	-14,5 mm	90°
Support right	12451	+15 mm	90°	-14,5 mm	90°
Central support - 180°	12452	-1 mm	90°	-14,5 mm	90°
Retainer set V, front panel	12453				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.  
Note: Drill hole diameter for fixing screw = 10 mm, the drill hole must be offset 5 mm forward in relation to the centre of the support tube.

**Tip:**  
Suitable lighting covers are on page 402.

## System TOP 3536 SEM

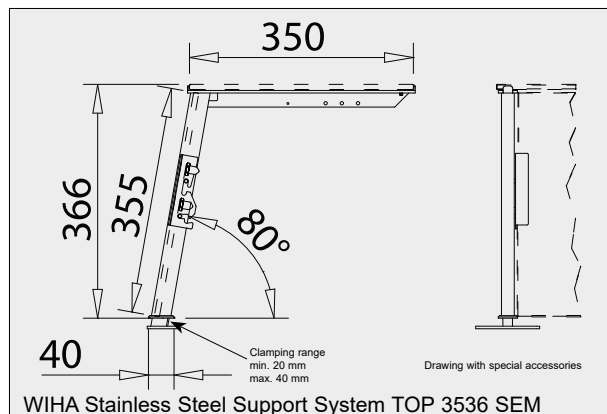
Angular glass supports for 10° inclined counter tops with mounting plate

- Suitable for granite surfaces
- Easy cleaning of the front panel
- Patented safety function
- Simple cable inlet/guiding
- Made of high-quality stainless steel

### Design

The supports are made entirely of stainless steel, material 1.4301. The surface is matt finished (glass bead blasted). The support is made secure with a mounting plate available as an accessory. The supports are prepared for a cable inlet with duct openings.

The cross-beam has an M5 thread for securing the necessary side panel.



### WIHA TOP 3536 SEM

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left SEM	12454	+15 mm	90°	-14,5 mm	90°
Support right SEM	12455	+15 mm	90°	-14,5 mm	90°
Central support SEM - 180°	12456	-1 mm	90°	-14,5 mm	90°
Mounting plate SE (support)	12464				
Retainer set V, front panel	12453				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.



# 15. Stainless Steel Glass Supports

with rectangular tube



## System TOP 3536 VE

Angular glass supports for straight counter tops

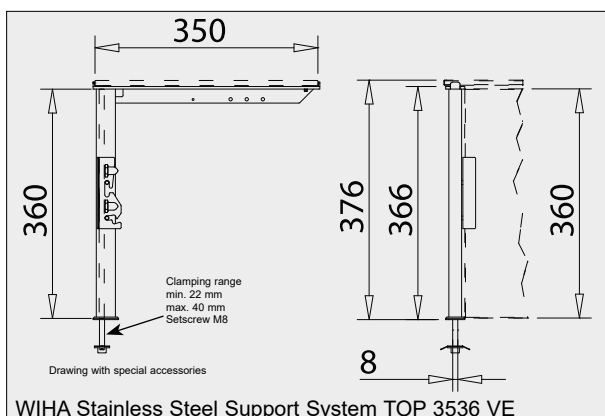
- Easy cleaning of the front panel
- Patented safety function
- Simple cable inlet/guiding
- Made of high-quality stainless steel

### Design

The supports are made entirely of stainless steel, material 1.4301. The surface is matt finished (glass bead blasted). The support is made secure at the base with screws. Easy cost-effective securing option. However, it is only suitable for pressure-proof worktops. The supports are prepared for a cable inlet with duct openings. The cross-beam has an M5 thread for securing the necessary side panel



The front panel can be rotated for easy cleaning!



### WIHA TOP 3536 VE

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left VE	12458	+15 mm	90°	-14,5 mm	90°
Support right VE	12459	+15 mm	90°	-14,5 mm	90°
Central support VE - 180°	12460	-1 mm	90°	-14,5 mm	90°
Retainer set V, front panel	12453				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.  
Note: Drill hole diameter for fixing screw = 10 mm, the drill hole must be offset 6 mm forward in relation to the centre of the support tube.

**Tip:**  
Suitable lighting covers are on page 402.

## System TOP 3536 VEM

Angular glass supports for straight counter tops with mounting plate

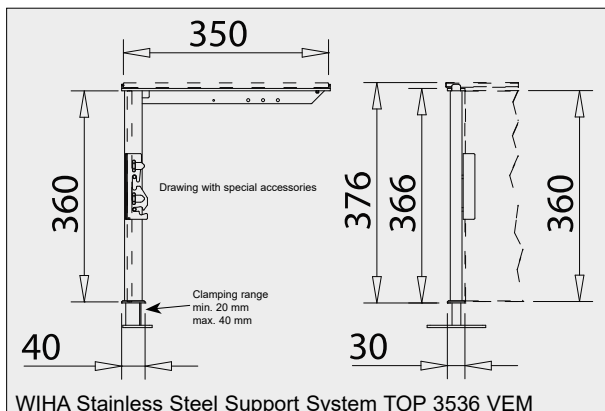
- Suitable for granite surfaces
- Easy cleaning of the front panel
- Patented safety function
- Simple cable inlet/guiding
- Made of high-quality stainless steel

### Design

The supports are made entirely of stainless steel, material 1.4301. The surface is matt finished (glass bead blasted). The support is made secure with a mounting plate available as an accessory. The supports are prepared for a cable inlet with duct openings. The cross-beam has an M5 thread for securing the necessary side panel.



The front panel can be rotated for easy cleaning!



### WIHA TOP 3536 VEM

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left VEM	12461	+15 mm	90°	-14,5 mm	90°
Support right VEM	12462	+15 mm	90°	-14,5 mm	90°
Central support VEM - 180°	12463	-1 mm	90°	-14,5 mm	90°
Mounting plate VE (support)	12457				
Retainer set V, front panel	12453				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.

**15**  
Stainless Steel  
Glass Supports

## System TOP 3536 VE SB

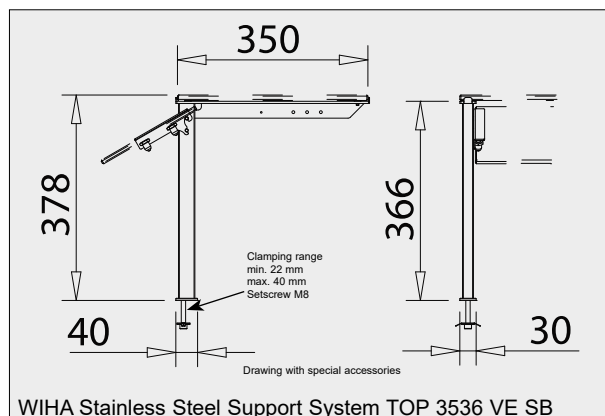
Angular glass supports for straight self-service counter tops

- Easy cleaning of the front panel
- Simple cable inlet/guiding
- Made of high-quality stainless steel

### Design

The supports are made entirely of stainless steel, material 1.4301. The surface is matt finished (glass bead blasted). The support is made secure at the base with screws. Easy cost-effective securing option. However, it is only suitable for pressure-proof worktops. The supports are prepared for a cable inlet with duct openings.

The cross-beam has an M5 thread for securing the necessary side panel.



WIHA Stainless Steel Support System TOP 3536 VE SB

### WIHA TOP 3536 VE SB

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left VE SB	12465	+15 mm	90°	-14,5 mm	90°
Support right VE SB	12466	+15 mm	90°	-14,5 mm	90°
Central support VE SB - 180°	12467	-1 mm	90°	-14,5 mm	90°
Retainer set V, front panel	12471				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.

Note: Drill hole diameter for fixing screw = 10 mm, the drill hole must be offset 6 mm forward in relation to the centre of the support tube.

**Tip:**  
Suitable lighting covers are on page 402.

## System TOP 3536 VEM SB

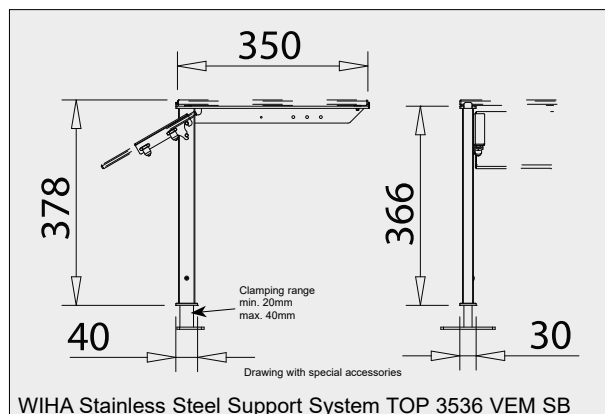
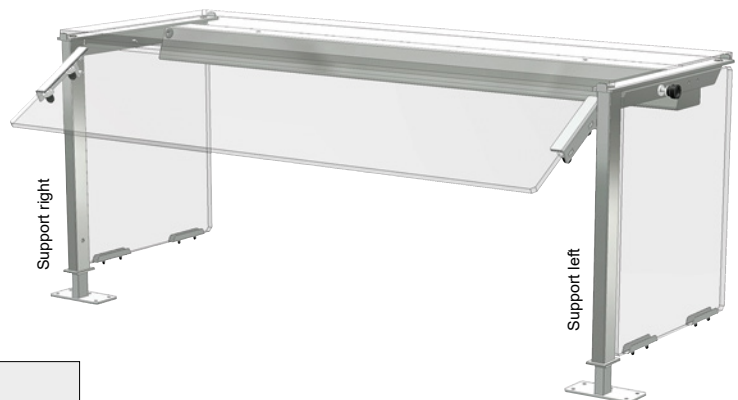
Angular glass supports for straight self-service counter tops with mounting plate

- Suitable for granite surfaces
- Easy cleaning of the front panel
- Simple cable inlet/guiding
- Made of high-quality stainless steel

### Design

The supports are made entirely of stainless steel, material 1.4301. The surface is matt finished (glass bead blasted). The support is made secure with a mounting plate available as an accessory. The supports are prepared for a cable inlet with duct openings.

The cross-beam has an M5 thread for securing the necessary side panel.



WIHA Stainless Steel Support System TOP 3536 VEM SB

### WIHA TOP 3536 VEM SB

Name of the item	Art.-No.	Glass shelf		Front panel	
		Glass length	Angle	Glass length	Angle
Support left VEM SB	12468	+15 mm	90°	-14,5 mm	90°
Support right VEM SB	12469	+15 mm	90°	-14,5 mm	90°
Central support VEM SB - 180°	12470	-1 mm	90°	-14,5 mm	90°
Mounting plate VE (support)	12457				
Retainer set V, front panel	12471				
Retainer set, side panel	2407				

The glass length is based on the centre distance (drilling distance) of the supports. Changing the glass length should be considered for each support on a case-by-case basis.

# 15. Stainless Steel Glass Supports

and Lighting Covers



## Lighting Cover with LED

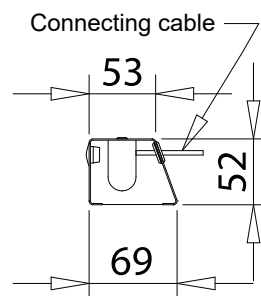
Easy installation



### Design

Lighting cover made of stainless steel with glossy surface. A LED bar with protective insulation is mounted inside the cover. The LED bar (light colour: white) is protected with a transparent cover. The connecting cable (approx. 1.5 m long) is led out to the left on the operator side.

Please observe VDE requirements when connecting the cable. Do not use in environments where condensation can be expected in the area of the lamp. If the connecting cable is guided through counter supports, these should be earthed.



### WIHA Lighting Covers

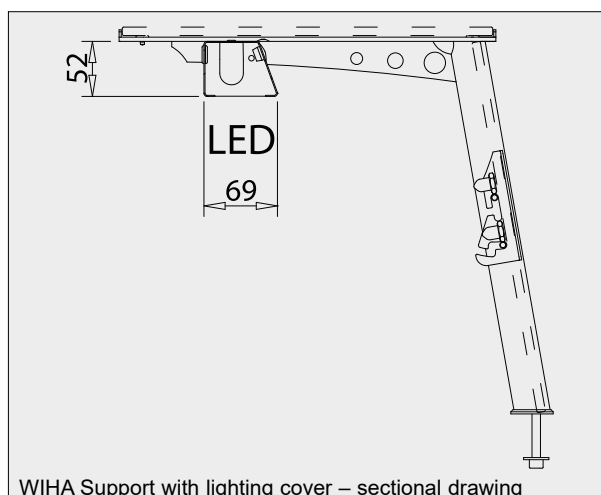
Length	Spacing of Supports	Art.-No.	Connection
380–604 mm	L+5 mm	33165	230V/4W
605–939 mm	L+5 mm	33166	230V/9W
940–1239 mm	L+5 mm	33167	230V/13W
1240–1600 mm	L+5 mm	33168	230V/18W

The length of the lighting cover must be 5 mm less than the centre distance (drilling distance) of the supports in the case of straight glass tops.

### Mounting kit for securing lighting covers on corner supports

consisting of two threaded rods (M4 x 100) with nuts and 2 aluminium tubes (diameter = 10 mm, length = 100 mm). The lighting covers need a distance of about 20 mm to 40 mm to the console of the support. The aluminium tubes can be reduced accordingly and adjusted in angle.

**Art.-No.**  
2334



WIHA Support with lighting cover – sectional drawing



## Overview

### Accessories

#### Accessories Refrigeration Circuit

Expansion valves, copper pipes, refrigerant couplings, suction pressure regulator ...

Page 404

#### Base Elements

For different installation situations

Page 405

#### Temperature Controllers

With digital temperature control and temperature display

Page 407

#### Cleaning Heads, Condensate Pans

Page 414

#### Drain Fittings, Ventilation Grille

Page 415

#### Holder for Packaging Material, Coffee Ground Drawer

Page 415

#### Paper Towel Dispenser, Waste Dumper

Page 416

#### FLEXI – the flexible counter accessories

Page 417

#### GN Containers, Toppingstation

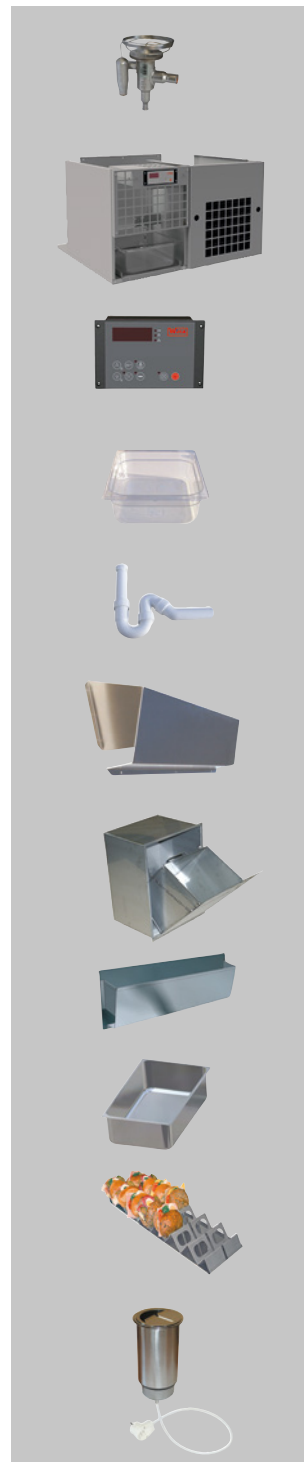
Page 418

#### Display Trays, Snack Racks

Page 419

#### Knife Scrapers

Page 420





## Expansion Valve for R134a/R513A, R452A and R454C

If we are required to connect a cooling unit for injection via an expansion valve to a cooling pan with contact pipes (KW06, SST5, SST6) or a cooling plate with contact pipes (KKP05, KKP10), an expansion valve should be included per evaporator.

Note: Our circulating air cooling pans already have an expansion valve fitted.



### Standard valves for

- circulating air cooling pans,
- cooling systems with finned evaporators and
- small cooling systems with contact pipes:

	<u>Art.-No.</u>
R134a/R513A, fully soldered	2696
R452A, fertig fully soldered	2767
R454C, fertig fully soldered	33264

### Expansion valve with external pressure equalization

for cooling systems with contact pipes with 500 W power or more:

	<u>Art.-No.</u>
R134a/R513A, at 500 to 650 W/-10°ET	9300
R134a/R513A, at 651 to 950 W/-10°ET	9301
R452A, at 500 to 650 W/-10°ET	2768
R452A, at 651 to 950 W/-10°ET	2769

## Extra Charge for Modification to R452A

Modification of an evaporator for an external cooling unit with standard expansion valves for R134a/R513A to R452A. Price per evaporator!

### R134a/R513A → R452A

	<u>Art.-No.</u>
Refrigerating capacity up to 600 W per evaporator	33267
Refrigerating capacity 601–1200 W per evaporator	33268
Refrigerating capacity 1201–2100 W per evaporator	33269

Note:

The modification to R452A is not approved for hot/cold devices.

## Extra Charge for Modification to R454C

Modification of an evaporator for an external cooling unit with standard expansion valves to R454C. Price per evaporator!

### → R454C

	<u>Art.-No.</u>
Refrigerating capacity up to 600 W per evaporator	33180
Refrigerating capacity 601–1200 W per evaporator	33270
Refrigerating capacity 1201–2100 W per evaporator	33271

## Extra Charge for Modification to CO<sub>2</sub>

Various cooling devices that are ordered without cooling unit can also be supplied for the refrigerant CO<sub>2</sub> (R744) with a pressure resistance of 60 bar for external electronic expansion valve.

Please ask for the feasibility and the price, if required.

### → CO<sub>2</sub>

Note: CO<sub>2</sub> is increasingly used in industrial refrigeration systems and larger commercial units (for example supermarkets).

## Copper Cable Extension

The price includes suction and pressure pipes as well as insulation per r. m. Please note that with longer copper lines a larger cooling capacity may be necessary. Maximum length is 5 metres.

<u>Art.-No.</u>
2710



Cannot be used with capillary systems!

## Refrigerant Couplings (not with R290)

Ready-to-use cooling units can be fitted out with these refrigerant couplings connectors if the refrigerator and cooling pan/plate have to be transported separately or if the installation situation makes this necessary. The refrigerator and refrigerated unit can simply be connected on site. The couplings can be unscrewed and reassembled several times.



Cannot be used with capillary systems!

	<u>Art.-No.</u>
For refrigerating power up to 700W/-10°ET	2690
For refrigerating power up to 2000W/-10°ET	2183

## Solenoid Valve 6 mm

The solenoid valve is completely mounted below the cooling pan in the pressure pipe. When ordered with a ready-to-use system including a WiHA temperature controller, the solenoid valve is connected to this controller via a 2 m long connection cable.

<u>Art.-No.</u>
9122

## Filter Drier before Expansion Valve

If external cooling systems are connected to on-site refrigeration units or multi-compressor refrigeration systems by means of longer copper pipes, small impurities in the pipes can often not be excluded during installation. In this case the expansion valve could get clogged which may in turn lead to compressor damage and even a complete breakdown of the system. That risk can be effectively reduced by a filter drier connected upstream.



For refrigerating capacity:	<u>Art.-No.</u>
up to 500 W/-10°ET	6207
501 – 1000 W/-10°ET	6208

## WIHA Base Elements

### **Base Element UTB 51**

Base Element UTB 51 for ready-to-use no-frost refrigerators for ventilation on the operator's side.

The base element UTB 51 is available if this is indicated on the catalogue page and if the size of the cooling is at least size GN 2 (not GN 2L) or Euro-Norm 800.

Make sure that when using the ready-to-use no-frost refrigerator, the right controller for your requirements is selected. A description of the controller can be found starting on page 407 of the catalogue.

### **Important installation instruction:**

No laterally protruding side walls of the counter or similar surfaces must be in the area of the ventilation openings. Areas that protrude above the ventilation openings must be at a distance of at least 200 mm from the air ducts and may not be deeper than 200 mm.

Protruding areas may cause the air duct to have a short circuit. Other devices in the immediate vicinity must not give off additional warm air.



## Base Element UTB 51

The base element UTB 51 can be supplied instead of the standard housing for ready-to-use air chiller units, cooling pans or closed refrigerated display cases, insofar as this is indicated on the respective catalogue page. The delivery includes a machine cover to protect the cooling unit, which can also be removed for cleaning purposes.

### Placement below an air chiller unit:

The right side of the base element is mounted offset inwards by 30 mm compared to the right side of the air chiller unit (on the operator side).

The cooling pan protrudes over the level of the front panel by 15 mm on the operator side.

### Placement below a cooling pan with contact pipes KW or KW-KT:

The left side of the base element is mounted flush compared to the left side of the cooling pan with contact pipes on the operator side (except for the size GN 4/1, because it must be mounted offset inwards by 30 mm).

### Placement below a closed display case:

The base element is mounted flush with the right side of the refrigerated display case (on the operator side).

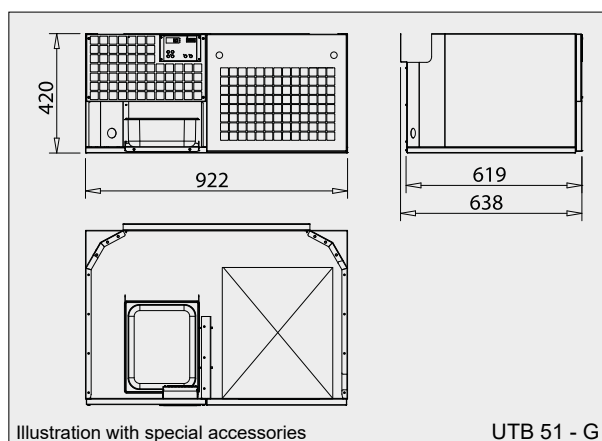
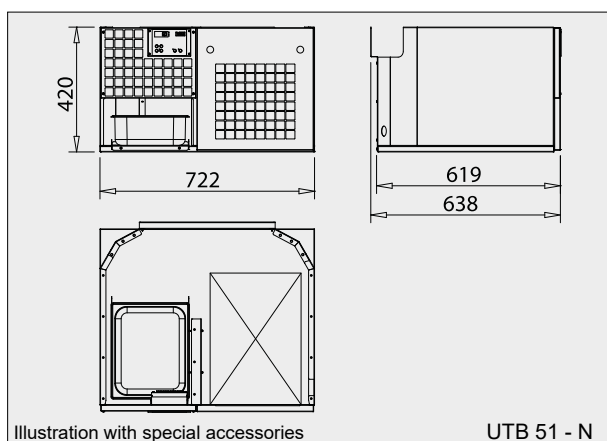
The cooling pan protrudes over the level of the front panel by 15 mm on the operator side.

## Table Base Element UTB 51

Type	Refrigerant	Refrigerating Capacity	Width mm	Depth mm	Height mm	Art.-No.
UTB 51 - N	R290 / R454C	230 W	722	615	420	33222
UTB 51 - N	R290 / R454C	360 W	722	615	420	33223
UTB 51 - N	R290 / R454C	450 W	722	615	420	33224
UTB 51 - N	R290 / R454C	605 W	722	615	420	33225
UTB 51 - N	R290	825 W	722	615	420	33226
UTB 51 - G	R454C	825 W	922	615	420	33227
UTB 51 - G	R454C	1060 W	922	615	420	33228

## Accessories UTB 51

	UTB 51 - N Art.-No.	UTB 51 - G Art.-No.	Note:
Cover TMP 5XX UTB 51	33229	33230	for display cases
Cover TMP 6XX / TMP 730 UTB 51	33231	33232	for air chiller units
Cover TMP 350 UTB 51	33233	---	for contact cooling pans/plates
Cover 2x TMP 6XX UTB 51	33234	33235	
Cover TMP 26XX UTB 51	33236	33237	
Cover without controller UTB 51	33240	33241	with SPLIT controller (mounted at another place)
Cover in front of the compartment "consensate pan" UTB 51	33238	33239	when connected permanently to a drain on site
Compartment condensate pan UTB 51 (with hose and stainless steel CNS guide rails)	33242	33242	



## WIHA Controller



### Built-In Controller TMP 350

Low-priced controller for cooling plates, cooling pans with contact pipes.

**Not suitable for no-frost refrigerators with circulating air!**

Temperature range: -30°C up to max. 20°C

Load capacity switching output: 230V, max. 6A.

For additional functions such as lighting an additional switch is available.

The supply line and cooling unit/solenoid valve and light are connected inside the housing via clamp connections/screw connections.

Dimensions for front panel: width 200 x height 82 mm

Housing dimensions: width 180 mm x height 61 mm x depth 175 mm



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

**TMP 350 Controller**  
with temperature sensor

**Art.-No.**  
**3310**

**NEW!** **TMP 350-CLOUD Controller**  
Version as TMP 350 but with gateway for WIHA CLOUD CONTROL

**33574**

### Special Accessories

PTC temperature sensor 5x20

(colour black, -50° to 110°C, lenght 3 m)

PTC defrost sensor 5x20

(colour yellow, -50° to 110°C, lenght 3 m)

**Art.-No.**  
**4155**

**4166**

Extension of the connection cable for sensors

Extension of the connection cable for fans

**10048**

**2173**

Mounting bracket for controller TMP 350  
Made entirely of stainless steel.

**10107**



#### Outputs:

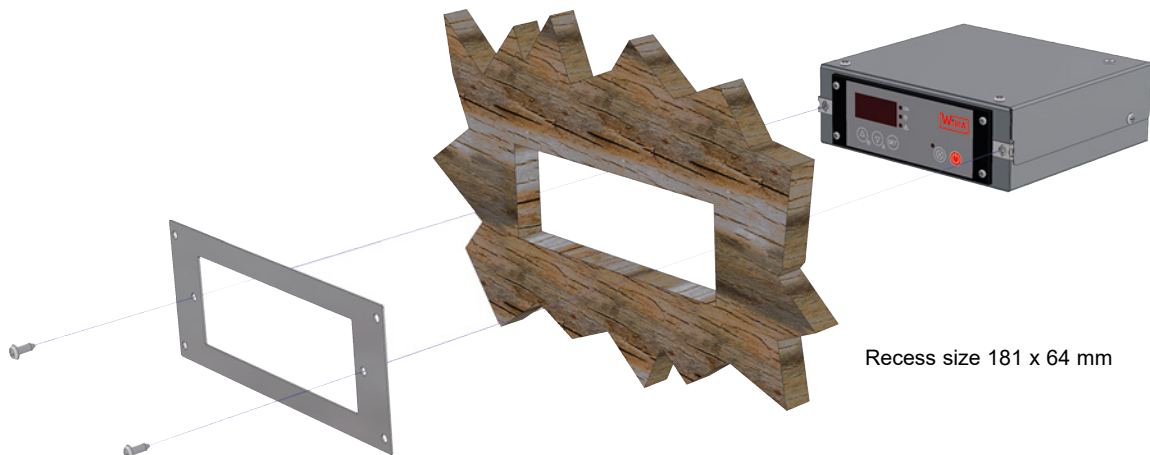
- Refrigerator (230V, max. 400VA)  
or with a purely resistive load up to 3400W
- Switching output (230V, max. 6.3A)  
for light or frame heater  
(with electronic ballast max. 30VA allowed)

#### Inputs:

- Room sensor
- Defrost sensor if required

**Housing dimensions:** width 180 mm x height 61 mm x depth 175 mm

**Recess size:** 181 mm x 64 mm



Recess size 181 x 64 mm



## Built-In Controller of the Series TMP 600

Specially for the counter area

Our built-in controllers of the series TMP 600 are specially designed for the counter area.

The installation depth is only about 70 mm and thus the controller can be easily mounted in almost any counter panels.

The control panel of the split design requires only an installation depth of 20 mm and disappears almost completely in the cut-out of a 19 mm thick decorative plate.

A great advantage of this series is the similar operation of all devices. The series TMP 600 can be used for all no-frost refrigerators, refrigerated display cases, devices for cooling chocolates and hot/cold devices. The use with Bain-Maries and hot plates is also possible, if desired.

### Compact design (installation depth approx. 70 mm)

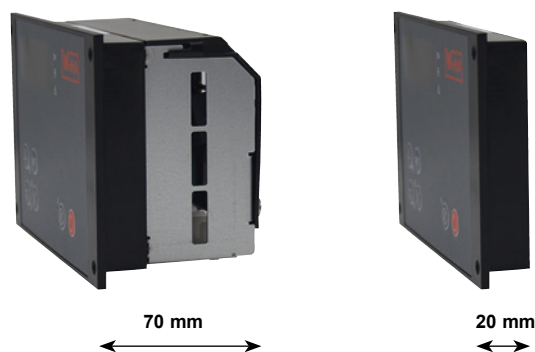
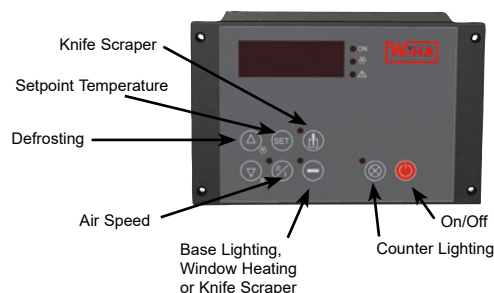
The controllers with this compact design are equipped with a metal casing on the rear side and can be easily mounted in a counter panel. Due to the flat design (installation depth approx. 70 mm) the plugs do not have to be removed – the controller can be simply inserted through the back of the cut-out.

### Split design (installation depth of the control panel only 20 mm)

In case of split design, the control panel is only 20 mm thick, so that it will fit in any counter panel.

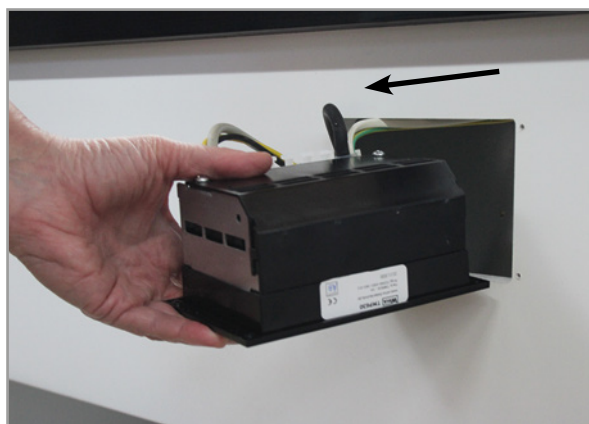
Due to the low depth, it can also be mounted directly in front of a cooling pan without problems.

The switching unit of the split design is equipped with powerful relay contacts and an extra strong transformer for the 12 volt safety fans. Thus, it is also suitable for larger cooling pans and refrigerated display cases.



Connection lines are guided to the rear side.

Installation is possible directly in front of the cooling pan.



Figures:  
Installing a controller of the series TMP 600 with compact housing without loosening the connection leads.



Recess size  
125 mm x 85 mm

## Built-In Controller TMP 620

Built-in controller with **one freely usable light switch**.

Can be used for any no-frost refrigerator or cooling system with contact pipes. For no-frost refrigerators, outputs for 12V safety fans (max. 0.85A, i.e. 5 standard fans) are available. The fans can be operated at two speeds.

Delivery includes a connecting plug. A temperature sensor and a defrost sensor can be connected.

Note: In the case of no-frost refrigerators, temperature sensors are normally mounted in the factory.

	<u>Art.-No.</u>
<b>TMP 620 Controller, Compact Design</b> without temperature sensor	<b>12201</b>
<b>TMP 620 Controller, Split Design</b> without temperature sensor	<b>12225</b>

## Special Accessories

	<u>Art.-No.</u>
PTC temperature sensor 5x20 (colour black, -50°C to 110°C, lenght 3 m)	<b>4155</b>
PTC defrost sensor 5x20 (colour yellow, -50°C to 110°C, lenght 3 m)	<b>4166</b>
Extension of the connection cable for sensors	<b>10048</b>
Extension of the connection cable for fans	<b>2173</b>
Mounting bracket for controller Made entirely of stainless steel.	<b>12253</b>



### Outputs:

- Fan voltage 12V DC, max. 0.85A  
(2-stage for "Bäcker-Snack" etc.)
- Refrigerator (230V, max. 1200VA)
- Light (230V, max. 6.3A, with electronic ballast max. 100VA allowed)

### Inputs:

- Room sensor
- Defrost sensor (can be switched off)

### Interfaces:

- RTU MODBUS for networking with systems from other manufacturers

**Dimension compact housing:** W 144 mm x H 92 mm x D 70 mm

**Recess size:** 125 mm x 85 mm

(Connection lines go out of the housing to the rear.)

### Dimension switching unit, split design:

width 170 mm x height 130 mm x T 80 mm

### Dimension control panel, split design:

width 144 mm x height 92 mm x depth 20 mm

**Recess size:** 125 mm x 85 mm

## Built-In Controller TMP 620 PR

Built-in controller for chocolates cooling with energy management system and a freely useable light switch and with an additional freely usable switching output (can be operated with button I/II).

Energy-saving thanks to the new energy management, which, depending on the climatic conditions, switches the heating and cooling unit to save energy.

This controller also includes a safety shutdown for the heating in case of a defective cooling circuit.

For no-frost refrigerators, outputs for 12V safety fans (max. 0.8A) are available. Delivery includes a connecting plug. A temperature sensor and a defrost sensor can be connected.

Note: In the case of no-frost refrigerators, temperature sensors are normally mounted in the factory.

	<u>Art.-No.</u>
<b>TMP 620 PR Controller, Compact Design</b> without temperature sensor	<b>12200</b>
<b>TMP 620 PR Controller, Split Design</b> without temperature sensor	<b>12227</b>



**NEW!** With WiHA CLOUD CONTROL, optionally available, more infos on page 432.

### Outputs:

- Fan voltage 12V DC, max. 0.85A
- Refrigerator (230V, max. 1200VA)
- Light 1 (230V, max. 6.3A, with electronic ballast max. 100VA)
- Light 2 or similar (230V, max. 2 A, with electronic ballast max. 30VA), switchable via button I/II  
(Alternatively, this output can also be used to operate a 230V / 12V transformer with fan power over 10 watts)
- Evaporator heater (230V, max. 2A)

### Inputs:

- Room sensor
- Defrost sensor (can be switched off)

### Interfaces:

- RTU MODBUS for networking with systems from other manufacturers

### Dimension compact housing:

width 144 mm x height 92 mm x depth 70 mm

**Recess size:** 125 mm x 85 mm

(Connection lines go out of the housing to the rear.)

### Dimension switching unit split design:

width 275 mm x height 230 mm x depth 85 mm

### Dimension control panel split design:

width 144 mm x height 92 mm x depth 20 mm

**Recess size:** 125 mm x 85 mm

**NEW!**

<b>TMP 620 PR-CLOUD Controller, Compact Design</b> Version as TMP 620 PR, but with gateway for WiHA CLOUD CONTROL	<b>33573</b>
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## Special Accessories

	<u>Art.-No.</u>
PTC temperature sensor 5x20 (colour black, -50°C to 110°C, lenght 3 m)	<b>4155</b>
PTC defrost sensor 5x20 (colour yellow, -50°C to 110°C, lenght 3 m)	<b>4166</b>
Extension of the connection cable for sensors	<b>10048</b>
Extension of the connection cable for fans	<b>2173</b>
Mounting bracket for controller Made entirely of stainless steel.	<b>12253</b>

## Built-In Controller TMP 630

Built-in controller is equipped with **two freely usable switching outputs** (light, knife scraper, base lighting or similar).

Can be used for any no-frost refrigerator or cooling system with contact pipes.

For no-frost refrigerators, outputs for 12V safety fans (max. 0.85A, i.e. 5 standard fans) are available. The fans can be operated at two speeds.

The delivery includes a 1 m long connection cable (flat cable, thickness approx. 1 mm, width approx. 25 mm).

A temperature sensor and a defrost sensor can be connected.

Note: In the case of no-frost refrigerators, temperature sensors are normally mounted in the factory.



**NEW!** With **WIHA CLOUD CONTROL**, optionally available, more infos on page 432.

	<u>Art.-No.</u>
<b>TMP 630 Controller, Compact Design</b> without temperature sensor	<b>12202</b>
<b>TMP 630 Controller, Split Design</b> without temperature sensor	<b>12226</b>
<b>NEW!</b> <b>TMP 630-CLOUD Controller, Compact Design</b> Version as TMP 630 but with gateway for WIHA CLOUD CONTROL	<b>33572</b>

## Special Accessories

	<u>Art.-No.</u>
PTC temperature sensor 5x20 (colour black, -50°C to 110°C, lenght 3 m)	<b>4155</b>
PTC defrost sensor 5x20 (colour yellow, -50°C to 110°C, lenght 3 m)	<b>4166</b>
Extension of the connection cable for sensors	<b>10048</b>
Extension of the connection cable for fans	<b>2173</b>
Mounting bracket for controller Made entirely of stainless steel.	<b>12253</b>

## TMP 630 Compact Design, TMP 630 Split Design

### Outputs:

- Fan voltage 12V DC, max. 0.85A  
(2-stage for "Bäcker-Snack" etc.)
- Refrigerator (230V, max. 1200VA)
- Light 1 (230V, max. 6.3A, with electronic ballast max. 100VA)
- Light 2 (230V, max. 2A, with electronic ballast max. 30VA)  
(Alternatively, this output can also be used to operate a 230V/12V transformer with fan power over 10 watts)
- Knife scraper (230V, max. 2A)

### Inputs:

- Room sensor
- Defrost sensor (can be switched off)

### Interfaces: -

- RTU MODBUS for networking with systems from other manufacturers

**Dimension compact housing:** W 144 mm x H 92 mm x D 70 mm

**Recess size:** 125 mm x 85 mm

(Connection lines go out of the housing to the rear.)

### Dimension switching unit, split design:

width 170 mm x height 130 mm x depth 80 mm

### Dimension control panel, split design:

width 144 mm x height 92 mm x depth 20 mm

**Recess size:** 125 mm x 85 mm

## TMP 630 Split Design



Control Panel:  
TMP 630, Split Design



20 mm  
↔

Switching Unit:  
TMP 630, Split Design



## CONTROLLERS WITH GRAPHIC DISPLAY

The new split controllers with graphic display offer a significantly improved operation. The user guidance is currently available in German, English and French.

**For this controller, an individual branding is possible.**



### Clear display

By default, the dynamic display shows only the data that is really important. These are the setpoint temperature and the current operation state.

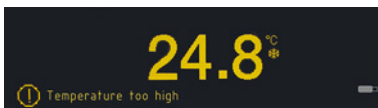


With the dual controller TMP 2640 DUO, the temperatures of both devices can be displayed at the same time.



### Warning and error messages are easy to read

Warning messages are additionally shown flashing.

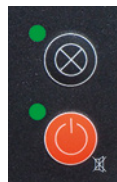


Error messages are displayed very clearly and flashing, alternating with the temperature.



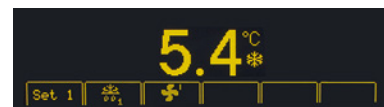
### Easy switching on and off of the controller

There are fixed buttons for the main functions "cooling on/off" and "light", which can be reached very easily and quickly.



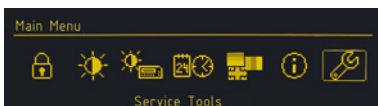
### Function buttons for important device functions

Functions that are used less frequently, such as setting the setpoint, manual defrosting or selecting the air speed, etc., can be called up quickly using function buttons.



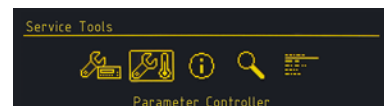
### Graphic menu for settings and diagnostics

Functions that are rarely required, such as setting the language, clock, timer, key lock, etc., can be easily selected using a graphic menu.



### A wide variety of information for maintenance and service

There are various analysis options for service and maintenance.

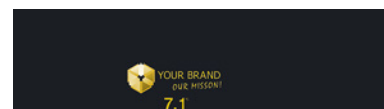


### Individual user logo

As a special highlight, an enlarging individual user logo can be displayed when the controller is switched on.



This logo is also shown in a smaller size as a screen saver together with the temperature and operating status.



**If you are interested in individual branding, please ask.**



## TMP 2630 and TMP 2640 DUO

### Built-In Controller TMP 2630

Built-in controller TMP 2630 is a controller in split design, which can be used for any no frost refrigerators and cooling systems with contact pipes. The control panel is equipped with a large graphic display (3.2") and contains versatile functions:

- Meaningful user instructions in plain text (German / English / French)
- Temperatures can be logged on a USB stick and read out with Excel or similar
- Timer for switching on/off the device, lighting, defrost etc.
- Configurable key lock
- Temperature curve can be shown on the display
- Extended error analysis for problems
- Management of cleaning and service intervals possible
- The setting parameters are labelled with explanatory text for the service
- The WIHA logo can be replaced by a customer-specific logo

For no frost refrigerators, outputs for 12V safety fans (max. 2A) are available. The fans can be operated at two speeds.

Delivery includes a RJ45 connecting cable with a length of approx. 2 metres.

A temperature sensor and a defrost sensor can be connected.

Note: In the case of no-frost refrigerators, temperature sensors are normally mounted in the factory.

	<u>Art.-No.</u>
<b>TMP 2630 Controller</b>	<b>12223</b>
without temperature sensor	

<b>NEW!</b>	<b>TMP 2630-CLOUD Controller</b>	<b>33584</b>
	Version as TMP 2630 but with gateway for WIHA CLOUD CONTROL	

### Special Accessories

	<u>Art.-No.</u>
PTC temperature sensor 5x20 (colour black, -50°C to 110°C, length 3 m)	<b>4155</b>
PTC defrost sensor 5x20 (colour yellow, -50°C to 110°C, length 3 m)	<b>4166</b>
Mounting bracket for controller Made entirely of stainless steel.	<b>12257</b>
Transfer of the individual company symbol to the controller	<b>12222</b>
One-off costs for the creation of the reusable company symbol	<b>12229</b>



**NEW!** With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

#### Outputs:

- Fan voltage 12V DC, max. 2A  
(2-stage for "Bäcker-Snack" etc.)
- Refrigerator (230V, max. 1200VA)
- Light 1 (230V, max. 6.3A, with electronic ballast max. 100VA)
- Light 2 (230V, max. 6.3A, with electronic ballast max. 100VA)
- Knife scraper (230V, 2A)

#### Inputs:

- Room sensor
- Defrost sensor

#### Interfaces:

- RTU MODBUS for networking with systems from other manufacturers

**Dimension switching unit:** W 144 mm x H 52 mm x D 35 mm

**Recess size:** 124 mm x 46 mm

**Dimension control panel:** W 275 mm x H 230 mm x D 85 mm

Switching Unit:  
TMP 2630



### Built-In Controller TMP 2640 DUO

Dual controller in split design for two no-frost refrigerators or two static cooling systems connected to a common cooling unit. A freely usable output can be used for counter lighting.

For both cooling systems, a 12V fan control is included. The combined connected load of the two fans must not exceed 24W (2A).

The two controllers can be operated independently of each other.

For each cooling, a temperature sensor and, if required, a defrost sensor can be connected.

The control panel is equipped with a large graphic display (3.2") and contains versatile functions:

- Meaningful user instructions in plain text (German / English / French)
- Temperatures can be logged on a USB stick and read out with Excel or similar
- Timer for switching on/off the device, lighting, defrost etc.
- Configurable key lock
- Temperature curve can be shown on the display
- Extended error analysis for problems
- Management of cleaning and service intervals possible
- The setting parameters are labelled with explanatory text for the service
- The WIHA logo can be replaced by a customer-specific logo

For no frost refrigerators, outputs for 12V safety fans (max. 2A) are available.

Delivery includes a RJ45 connecting cable with a length of approx. 2 metres.

A temperature sensor and a defrost sensor can be connected.

Note: In the case of no-frost refrigerators, temperature sensors are normally mounted in the factory.

	<u>Art.-No.</u>
<b>TMP 2640 DUO Controller</b>	<b>12224</b>
without temperature sensor	

### Special Accessories

	<u>Art.-No.</u>
PTC temperature sensor 5x20 (colour black, -50°C to 110°C, length 3 m)	<b>4155</b>
PTC defrost sensor 5x20 (colour yellow, -50°C to 110°C, length 3 m)	<b>4166</b>
Mounting bracket for controller Made entirely of stainless steel.	<b>12257</b>
Transfer of the individual company symbol to the controller	<b>12222</b>
One-off costs for the creation of the reusable company symbol	<b>12229</b>

#### Outputs:

- 2 x fan voltage 12V DC  
(Load capacity together: max. 24W / 2A)
- Refrigerator (230V, max. 1200VA)
- Solenoid valve 1 (230V, max. 20VA)
- Solenoid valve 2 (230V, max. 20VA)
- Light 1 (230V, max. 6.3A, with electronic ballast max. 100VA)

#### Inputs:

- Room sensor
- Defrost sensor

#### Interfaces:

- RTU MODBUS for networking with systems from other manufacturers

**Dimension switching unit:**

width 144 mm x height 52 mm x depth 35 mm

**Recess size:** 124 mm x 46 mm

**Dimension control panel:**

width 275 mm x height 230 mm x depth 85 mm

Switching Unit:  
TMP 2640 DUO



## TMP 730

### Built-In Controller TMP 730

Built-in controller TMP 730 is a compact controller, which can be used for any no frost refrigerators and cooling systems with contact pipes.

For no-frost refrigerators, outputs for 12V safety fans (max. 0.85A, i.e. 5 standard fans) are available. The fans can be operated at two speeds.

The control panel is equipped with a large graphic display and contains versatile functions:

- Meaningful user instructions in plain text (German / English / French)
- Temperatures can be logged on a USB stick and read out with Excel or similar
- Timer for switching on / off the device, lighting, defrost etc.
- Configurable key lock
- Temperature curve can be shown on the display
- Extended error analysis for problems
- Management of cleaning and service intervals possible
- The setting parameters are labelled with explanatory text for the service
- The WiHA logo can be replaced by a customer-specific logo

For no frost refrigerators, outputs for 12V safety fans (max. 0.85A) are available. The fans can be operated at two speeds.

A temperature sensor and a defrost sensor can be connected.

Note: In the case of no-frost refrigerators, temperature sensors are normally mounted in the factory.



**TMP 730 Controller**  
without temperature sensor

**Art.-No.**  
**33133**

### Special Accessories

PTC Temperature sensor 5x20  
(colour black, -50°C to 110°C, length 3 m)  
PTC defrost sensor 5x20  
(colour yellow, -50°C to 110°C, length 3 m)  
Extension of the connection cable for sensors  
Extension of the connection cable for fans

**Art.-No.**  
**4155**  
**4166**  
**10048**  
**2173**

Mounting bracket for controller  
Made entirely of stainless steel.

**12253**

Transfer of the individual company symbol  
to the controller

**12222**

One-off costs for the creation of the  
reusable company symbol

**12229**

#### Outputs:

- Fan voltage 12V DC, max. 0.85A  
(2-stage for "Bäcker-Snack" etc.)
- Refrigerator (230V, max. 1200VA)
- Light 1 (230V, max. 6.3A, with electronic ballast max. 100VA)
- Light 2 (230V, max. 6.3A, with electronic ballast max. 100VA),  
knife scraper (230V, 2A) or similar

#### Inputs:

- Room sensor
- Defrost sensor

#### Interfaces: -

- RTU MODBUS for networking with systems from other manufacturers

#### Dimension switching unit:

width 144 mm x height 92 mm x depth 70 mm

#### Recess size: 125 mm x 85 mm

(Connection lines go out of the housing to the rear.)



## Transformer with Rectifier

This transformer is required if controllers from foreign manufacturers are used with a 230 V fan outlet.

Power 20 VA

Art.-No.  
2452



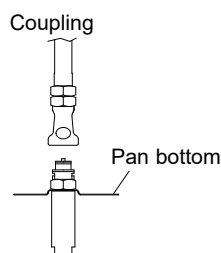
## Cleaning Head

Coupling completely installed. Attention – the installation cannot be made in all devices. In general, the cleaning head can be installed, if the article "cleaning head" is listed under "Special Accessories"; otherwise only on request.

Note: Cooling pans with cleaning head should always be connected to an on-site drain. When using condensate pans, these can flow over. For water pressures above 2 bar, an adjustable pressure reducer must be provided by the customer.



<b>Cleaning head</b>	<u>Art.-No.</u> 6322
with coupling installed into the pan bottom. Cleaning head with hose, length 1.25 m.	
<b>Quick-connect coupling, completely installed into the pan bottom.</b>	6324
Please follow the instructions above.	
<b>Cleaning head, single</b>	6323
Cleaning head with hose, length 1.25 m.	
<b>Cleaning head, single</b>	6331
Cleaning head with hose, length 2 m.	



## Control Thermometer TPE 2

Control thermometer for reading the temperature of the merchandise display on the customer side. Version with carrier plate to attach to the rear stop edge of the merchandise surface.

Art.-No.  
2182

## Condensate Pan, Model "KWA 4"

Flat condensate pan made of transparent plastic.  
(The "KWA 4" condensate pan is usually inserted.)  
Dimensions: width 325 mm, depth 265 mm, height 100 mm



Art.-No.  
3819

## Condensate Pan, Model "KWA 5"

Design same as model "KWA 4", but 50 mm higher.  
Dimensions: width 325 mm, depth 265 mm, height 150 mm



Art.-No.  
3852

## Guide Rails

Suitable for condensate pan "KWA 4" and "KWA 5".  
Length = 400 mm

Art.-No.  
3820



## Electric Condensate Evaporator "Type 7/24"

Condensate pan with enlarged reservoir and increased evaporation capacity.

Electric condensate evaporator for on-site installation. The on-site installation site must be sufficiently ventilated and the installation floor must be temperature-resistant (permanently 100 °C). In case of insufficient ventilation, the formation of condensation water can be expected. There must be no open laminate panels or the like in the area of the condensate evaporation. The on-site installation must be carried out in such a way that an overflowing condensate pan can not cause any damage. The evaporator pan is not designed for cleaning water or thawing crushed ice / flake ice.



Art.-No.  
25518

Power max.: ca. 7.2 L/24 hrs.  
Capacity: 1.9 L  
Dimensions: width 130 mm, depth 280 mm, height 72 mm  
Connection: 230V/50Hz/330W

## Drain Fitting

Standard drain fitting 1 1/4" for cooling pans.

**Art.-No.**  
**3815**



## Drain Fitting, Flat

Flat 1 1/4" drain fitting for cooling pans. This drain fitting is used if there is not enough room under the drain for the standard fitting.

**Art.-No.**  
**3816**



## Drain Fitting with Hose

Flat drain fitting 1 1/4" with 1.5 m hose. This drain fitting is necessary for fitting out the base element UTB with the condensate pan KWA 4.

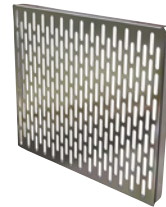
**Art.-No.**  
**3830**  
Surcharge per additional r.m. (running metre) **3798**



## Ventilation Grille for Installation in the Front of the Counter

W 350 mm, H 300 mm, D 21 mm  
W 450 mm, H 350 mm, D 21 mm

**Art.-No.**  
**8110**  
**8111**

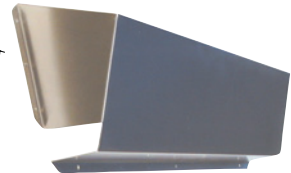
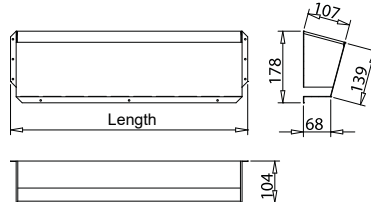


## Holder for Packaging Material

This holder can be screwed on to the service side of the bakery counter. Required packaging material such as cardboard trays can be placed on it.

Length 400 mm  
Length 590 mm  
Length 890 mm  
Length 1290 mm

**Art.-No.**  
**3867**  
**3826**  
**3821**  
**3827**



## Full Set of the Coffee Grounds Drawer

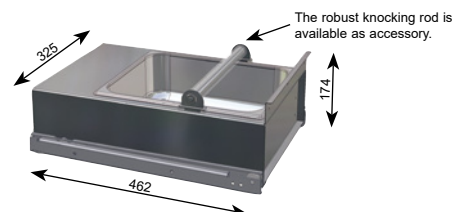
Includes the coffee grounds drawer, the knocking rod and the stainless steel cover.

**Art.-No.**  
**10730**

## Coffee Grounds Drawer

**Sturdy model** with CNS pullout (100 kg loading capacity). The front side has a perforated mounting cover for a decor cover provided by the customer. Removable metal tray. Width 325, depth 450 (462), height 164 (174) mm. The knocking rod is not included in the scope of delivery.

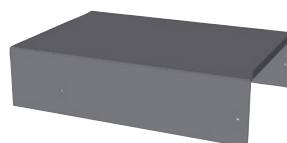
**Art.-No.**  
**2387**



## Stainless Steel Cover

For the coffee grounds drawer. Can be used to protect your wooden furniture from steam. Width 325 mm, depth 460 mm, height 120 mm

**Art.-No.**  
**2390**



## Knocking Rod for Coffee Grounds Drawer

**Extremely robust.** Solid stainless steel with replaceable protective hose made of plastic.

**Art.-No.**  
**2388**

**Please note also our  
"Large-capacity Coffee Grounds Containers"  
on page 322 and 330.**



## Paper Towel Dispenser

The new WIHA paper towel dispenser with waste chute is a practical tool. The paper towel dispenser is mounted at the wing door in the base cabinet under the hand washbasin. To dry the hands, the paper towels can be taken out and after use thrown into the waste chute placed below.

The refilling of the paper towel dispenser and the emptying of the collection box are particularly easy after opening the hinged door.

### Dimensions:

Width: 309 mm, height: 226 mm, installation depth: 159 mm + 160 mm.

### Design:

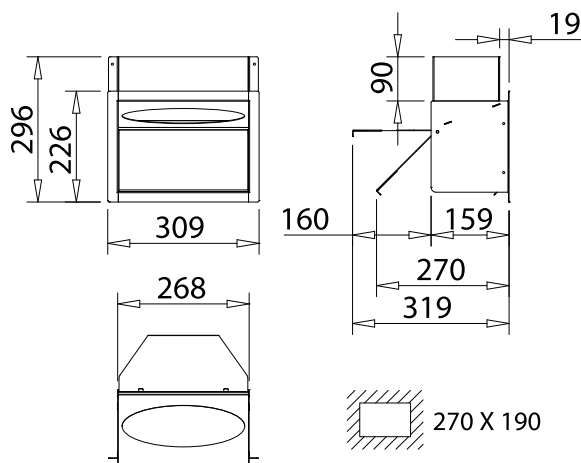
Paper towel dispenser made of stainless steel with swing flap. Towel dispenser suitable for paper towels 9.84 inch x 25 cm.

The swing flap of the waste chute is self-closing.

Required installation opening: 27 cm x 19 cm.

Storage compartment suitable for about 300 sheets.

**Art.-No.**  
**10611**

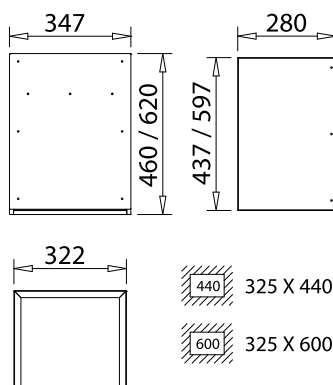


## Waste Dumper

Closed metal box with removable waste dumper. Metal box and dumper entirely made of stainless steel. Installation depth 325 mm, Height 440 mm or 600 mm, mounting lip overlaying Depth 280 mm

**Height 440 mm**  
**Height 600 mm**

**Art.-No.**  
**8100**  
**8113**



**Smooth front!**  
Decorative panels can simply be screwed on!

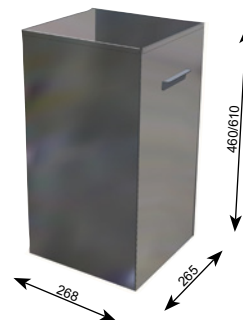
*Can be easily combined with the coffee grounds drawer (same installation width).*

## Waste Container for Mounting

Waste container for mounting, made entirely of stainless steel. Width 268 (300) mm, depth 265 mm.

**Height 460 mm**  
**Height 610 mm**

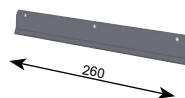
**Art.-No.**  
**8120**  
**8121**



## Mounting Bracket for Waste Container

Made entirely of stainless steel. Dimensions: 266 mm x 40/10 mm

**Art.-No.**  
**8122**

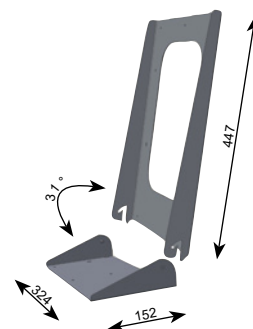


## Swing Flap

Entirely made of stainless steel. Includes mounting frame (approx. 20 x 20 mm) with mounted swing flap.

Dimensions: 338 x 219 mm, recess size 306 x 182 mm

**Art.-No.**  
**8125**



## Lid Hinges for Waste Bin Lids

For screwing onto the customer's lid and base. The lid hinge is inserted into the base hinge. Made entirely of stainless steel.

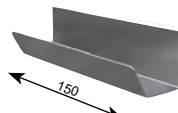
Width 324 mm, depth 152 mm, height 447 mm

**Art.-No.**  
**8123**

## Brush Holder

For mounting in the waste container, made entirely of stainless steel. Width 150 mm, depth 50 mm, height 40 mm

**Art.-No.**  
**8124**



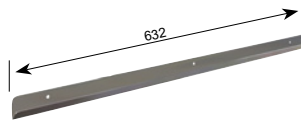
## FLEXI – the flexible counter accessories

You can tailor your counters to your working procedures

### Clasp Bar

This clasp bar forms the basic element of the FLEXI system. All following holders can be mounted on it.  
Length 632 mm.

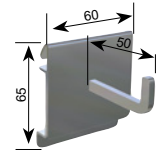
**Art.-No.**  
**3855**



### Tear-Off Bag Holder

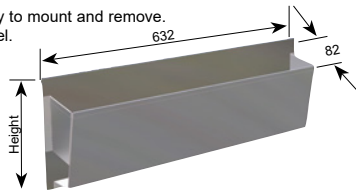
Easy to mount and remove.  
Design: Made entirely of stainless steel.

**Art.-No.**  
**3861**



### Packing Paper Holder

Available in two different heights. Easy to mount and remove.  
Design: Made entirely of stainless steel.

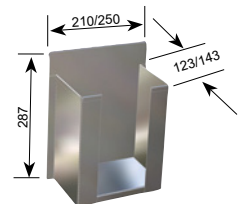


Height 211 mm  
Height 279 mm

**Art.-No.**  
**3856**  
**3857**

### Box Holder

Available in two different sizes.  
Easy to mount and remove.  
Design: Made entirely of stainless steel.

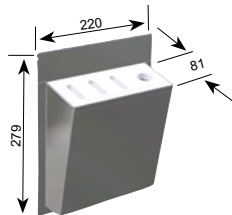


Inside dimension 178 mm x 120 mm  
Inside dimension 218 mm x 140 mm

**Art.-No.**  
**3858**  
**3859**

### Knife Holder

Easy to mount and remove.  
Design: Made entirely of stainless steel;  
inner section for knives is made of  
white PE (polyethylene).

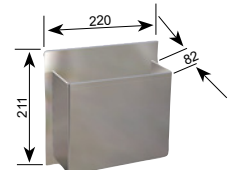


Width 220 mm

**Art.-No.**  
**3860**

### Waste Container

Easy to mount and remove.  
Design: Made entirely of stainless steel.

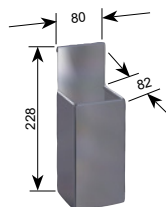


Width 220 mm

**Art.-No.**  
**3862**

### Tongs Holder

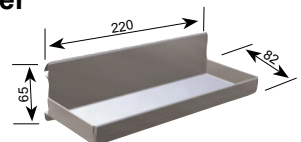
Easy to mount and remove.  
Design: Made entirely of stainless steel.



**Art.-No.**  
**3875**

### Writing Material Holder

Easy to mount and remove.  
Design: Made entirely of stainless steel.

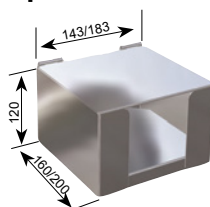


Width 220 mm

**Art.-No.**  
**3863**

### Self-Service Storage Box “Napkin”

Made entirely of stainless steel with hinged lid.

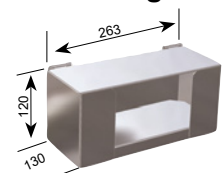


Inside dimension 140 x 140 mm  
(Napkins 130 x 130 mm)  
Inside dimension 180 x 180 mm  
(Napkins 170 x 170 mm)

**Art.-No.**  
**3883**  
**3876**

### Self-Service Storage Box “Small Bag”

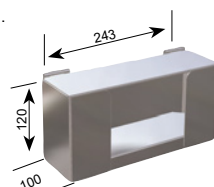
Made entirely of stainless steel with hinged lid.  
Suitable for bags 250 mm x 100 mm.  
Inside dimension: 260 mm x 110 mm



**Art.-No.**  
**3877**

### Self-Service Storage Box “Sausage Paper Plate”

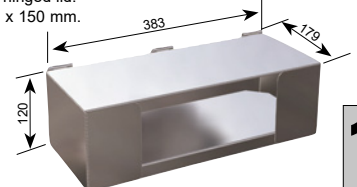
Made entirely of stainless steel with hinged lid.  
Suitable for sausage paper plates 230 mm x 70 mm.  
Inside dimension: 240 x 80 mm



**Art.-No.**  
**3878**

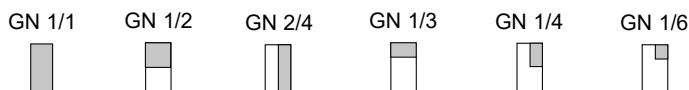
### Self-Service Storage Box “Big Bag”

Made entirely of stainless steel with hinged lid.  
Suitable for big paper bags 370 mm x 150 mm.  
Inside dimension: 380 x 160 mm



**Art.-No.**  
**3879**

## Stainless Steel Gastro-Norm Containers



### Gastro-Norm-Containers

Model	Exterior Dimensions	Depth 100 mm Art.-No.	Volume Litre	Depth 150 mm Art.-No.	Volume Litre	Depth 200 mm Art.-No.	Volume Litre
GN 1/1	530 x 325 mm	2108	14	2094	21	3539	28
GN 1/2	325 x 265 mm	1028	6.50	1035	9.50	3540	12.50
GN 2/4	530 x 162 mm	3011	6	3012	9	----	----
GN 1/3	325 x 176 mm	2107	4	2109	5.70	3538	7.80
GN 1/4	265 x 162 mm	2408	2.80	4500	4	----	----
GN 1/6	176 x 162 mm	3639	1.60	3614	2.40	----	----

## Perforated Stainless Steel Gastro-Norm Containers

### Perforated GN Containers

Model	Exterior Dimensions	Depth 40 mm Art.-No.	Volume Litre
GN 1/1	530 x 325 mm	4501	5

GN 1/1

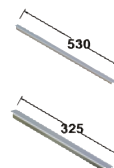


### Lids for GN Container

Model	Art.-No.
GN 1/1	3652
GN 1/2	2647
GN 2/4	3653
GN 1/3	2645
GN 1/4	3640
GN 1/6	3641
GN 1/6 Polycarbonate	2646

### Divider Bars

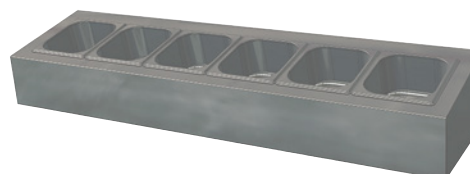
	Art.-No.
Gastro-Norm divider bar 1/1 lengthwise 530 mm	1025
Gastro-Norm divider bar 1/1 crosswise 325 mm	3010



For **perforated divider bars** see chapter 13 "Bain-Maries".

## Toppingstation

Holding frame for 6 GN containers 1/6-100.  
Entirely made of stainless steel, surface ground.  
Width approx. 1040 mm, depth approx. 250 mm,  
height approx. 170/125 mm

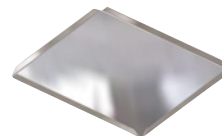


**Art.-No.**  
**3657**

## Display Trays

Design: Made entirely of stainless steel, ground surface.  
Set on edge on 4 sides, open corners.

Dimensions	Art.-No.
600 x 400 x 10 mm	3670
600 x 200 x 10 mm	3671
400 x 400 x 10 mm	3655
300 x 400 x 10 mm	3672
200 x 200 x 10 mm	3674
200 x 160 x 10 mm	2320
180 x 180 x 10 mm	3676

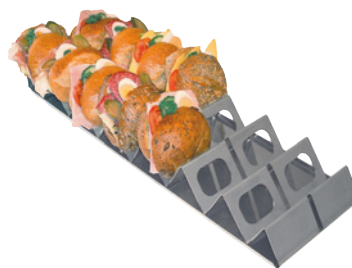


Special sizes are available on request!

## Snack Racks

For presentation of snacks. Made entirely of stainless steel, design with 4, 5, 6 or 7 compartments.  
Note: Only suitable for no-frost refrigerators with a high cold reservoir (tiered refrigeration modules (SKE), Bäcker-Snack VT-HB, ...)

Dimensions	Art.-No.	Number of compartments
90 x 595 mm	2676	7
180 x 595 mm	2681	7
180 x 390 mm	2682	4
90 x 510 mm	11904	6
90 x 420 mm	11903	5
90 x 330 mm	11902	4



## Cutlery Holder One-Part

Made entirely of stainless steel. The outer surface is ground and the top edge polished.

Height:	173 mm
External Diameter:	126 mm
Internal Diameter:	113 mm

Art.-No.  
8159



## Cutlery Holder Two-Part

Includes an external container (permanently mounted) and an internal container (removable). Made entirely of stainless steel. The outer surface is ground and the top edge polished.

Height:	173 mm
External Diameter:	126 mm
Internal Diameter:	113 mm

Art.-No.  
8162





## Knife Scraper

Knife scraper for scraping knives to cut your cream cakes and tarts. The knife scrapers comply with LMHV (Food Hygiene Regulations) requirements. They are made entirely of stainless steel, material 1.4301.

### Heated Device for Inserting into the Worktop

#### Knife Scraper Type 5, Heated

The external container with heating can be permanently mounted. The insert is fitted with a **tuck-in (slotted) lid**, which contains a scraper slot. The removable insert is filled with hot water, which is kept warm over a longer period by the heater.

It is connected with a 70 cm silicone cable and mains plug with switch.

Height incl. heating element: 230 mm  
External diameter: 126 mm  
Installation diameter: 113 mm  
Temperature: 60°C, fix temperature  
Connection: 230 V/approx. 150 W (safety plug with switch)

**Art.-No.**  
**8151**

*Plug with ON/OFF switch!*

#### Knife Scraper Type 6, Heated

The external container with heating can be permanently mounted. The insert is fitted with **scraper rod** made of plastic. The removable insert is filled with hot water, which is kept warm over a longer period by the heater.

It is connected with a 70 cm silicone cable and mains plug with switch.

Height incl. heating element: 230 mm  
External diameter: 126 mm  
Installation diameter: 113 mm  
Temperature: 60°C, fix temperature  
Connection: 230 V/approx. 150 W (safety plug with switch)

**Art.-No.**  
**8150**

*Plug with ON/OFF switch!*

### Holder for Mounting “Type 5” and “Type 6”

#### Holder for Knife Scraper Type 5 and Type 6

Holder for mounting the heated knife scraper type 5 and type 6 to a body wall. Entirely made of stainless steel. The bottom side is open.

Width 140 (175) mm, depth 135 mm, height 242 mm

**Art.-No.**  
**4842**



### Unheated Device for Inserting into the Worktop

#### Knife Scraper Type 6a, Unheated

The external container can be permanently mounted. The insert is fitted with **scraper rod** made of plastic. The insert is removed for a change of water. Fill only the insert with hot water and refill after it has cooled.

Height: 173 mm  
External diameter: 126 mm  
Installation diameter: 113 mm

**Art.-No.**  
**8152**

#### Knife Scraper Type 7, Unheated

The external container can be permanently mounted. The insert is removed for a change of water. The **tuck-in (slotted) lid** has a scraper slot. Fill only the insert with hot water and refill after it has cooled.

Height: 173 mm  
External diameter: 126 mm  
Installation diameter: 113 mm

**Art.-No.**  
**8153**



## Unheated Device for Mounting on the Counter Front

### Knife Scraper Type 10, Unheated

The holder can be attached to a counter surface. The insert is fitted with a scraper rod made of plastic. The insert is removed for a change of water. Fill only the insert with hot water and refill after it has cooled.  
Width 125 (170) mm, depth 125 mm, height 180 mm

**Art.-No.**  
**8157**



### Knife Scraper Type 11, Unheated

The holder can be attached to a counter surface. The insert is removed for a change of water. The **tuck-in (slotted) lid** has a scraper slot. Fill only the insert with hot water and refill after it has cooled.  
Width 125 (170) mm, depth 125 mm, height 180 mm

**Art.-No.**  
**8158**



## Unheated Device for Inserting into the Worktop

### Knife Scraper Type 1, Unheated

The container can be mounted in the counter. The container is fitted with a **tuck-in (slotted) lid**, which contains a scraper slot.  
Fill the container with hot water and refill after it has cooled.

Height: 169 mm  
External Diameter: 123 mm  
Installation Diameter: 109 mm

**Art.-No.**  
**8154**



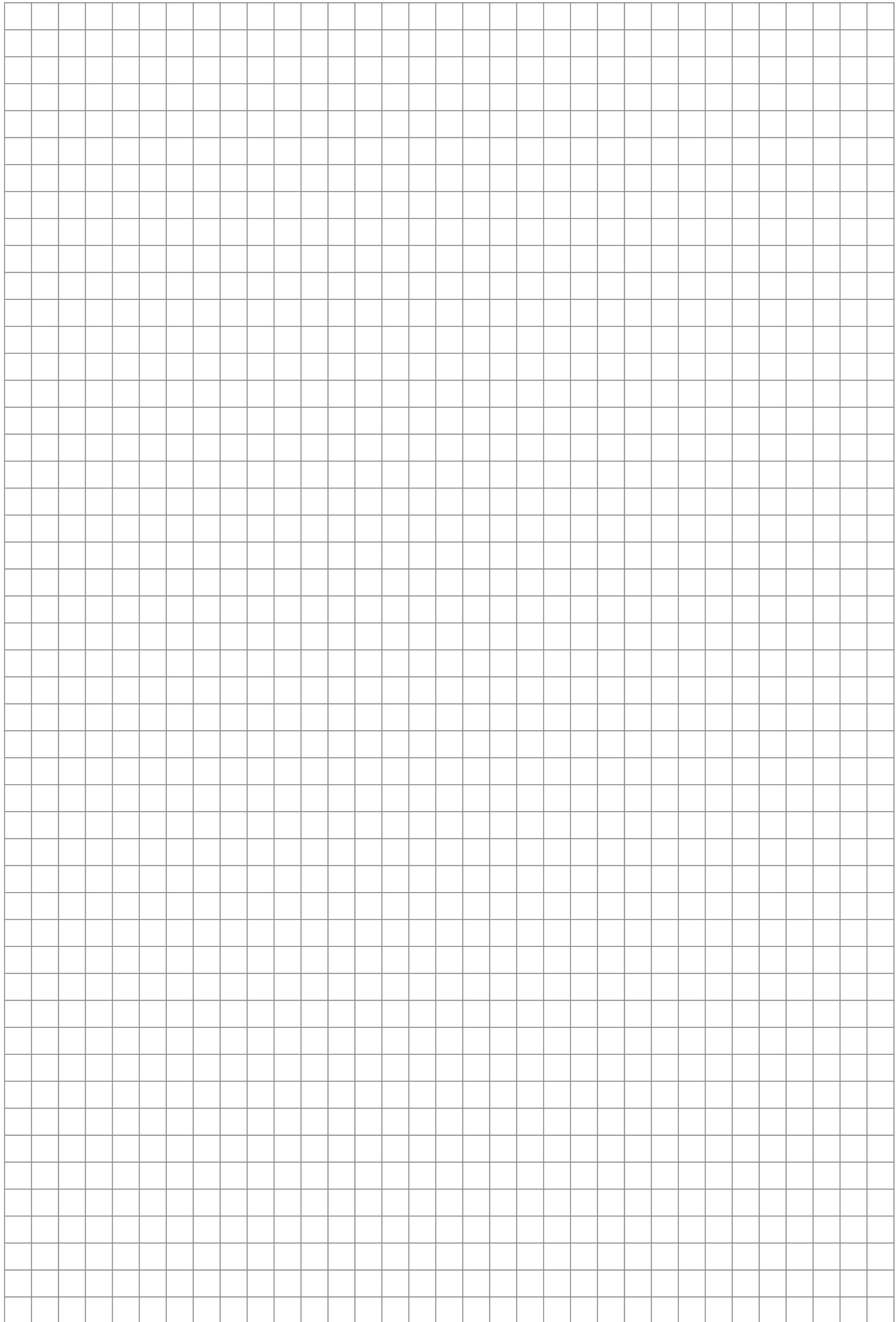
### Knife Scraper Type 3, Unheated

The container can be mounted in the counter. The container is fitted with a **scraper rod** made of plastic.  
Fill the container with hot water and refill after it has cooled.

Height: 169 mm  
External Diameter: 123 mm  
Installation Diameter: 109 mm

**Art.-No.**  
**8155**





## I. General

1. The following Terms and Conditions apply to all legal relationships between us and our customers and suppliers (hereinafter "Customers").
2. Conflicting, diverging or supplementary terms and conditions of the Customer, even if acknowledged, shall not be part of this contract, unless their validity is expressly agreed.
3. These terms and conditions shall also apply to all future offers, deliveries and services between the parties, even if they are not again agreed to separately.

## II. Offer, conclusion of contract

1. Our offers are subject to change without notice and are non-binding.
2. All contracts for goods and services and all other agreements and legally relevant declarations must be confirmed by us in writing or by fax to be legally effective. This also applies to supplements and amendments.
3. We are entitled to accept contract offers from our Customers within two weeks of receipt.
4. Quantity, quality and description of as well as any specification of the goods shall correspond to our offer (if accepted by the Customer) or the Customer's order (if this is accepted by us).
5. The Customer must check the order confirmation received from us immediately and inform us of any complaints immediately in writing. Defects that arise from the failure of the Customer to carry out this inspection are not covered by warranty.
6. The Customer shall assume responsibility with regard to the accuracy of the order and shall be responsible for providing us with any required information regarding the ordered goods within a reasonable time so that the order can be executed according to contract.
7. If the products must be manufactured or otherwise processed or finished by us and if the Customer has submitted specifications to this effect, the Customer shall indemnify us for any loss, damages, costs or other expenses that we must pay or are ready to pay because the contractual processing or finishing of goods to the specification of the Customer has infringed upon a patent, copyright, trademark or other intellectual property rights held by a third party.
8. Typical commercial deviations and those that may be performed due to legal regulations or that represent technical improvements are permitted, provided they do not affect the usability for the contractually intended purpose.
9. We retain all property rights to or copyright on all offers made, estimates, drawings made available to the Customer, calculations, descriptions, models, tools and other documents, tools and auxiliary materials. The Customer may not make these items available to third parties or report, use or reproduce them without our explicit consent. He must return the same to us on demand in full and without making copies.
10. Returns of defect-free items that we have delivered are allowed only if we have granted prior consent to the return in writing or by fax. Permission to return is always under the condition that the goods are properly packaged for the return and remain undamaged and saleable. For the return of such defect-free goods, the Customer shall pay us a handling fee of 15 percent of the sales price. Returns that have not been confirmed by us shall be deemed to be sales and must be paid for by the Customer. We may at any time ship such returns back to the customer at his expense.

## III. Purchase price, payment, off-setting, retention, assignment

1. Unless otherwise agreed, the prices from our warehouse are subject to applicable value-added tax. They do not include packaging, freight, postage, insurance and other shipping costs.
2. The invoice amounts are payable immediately on receipt of invoice without deduction. Payment terms must be agreed in writing. Cheques are only accepted as conditional payment.
3. Without regard to other provisions of the Customers, all payments shall be credited initially against expenses, then against interest and finally against the oldest prior claim.
4. Offsetting claims are ruled out unless the claim is undisputed or has been declared final or established by law. In addition, the Customer may exercise a right of retention insofar as his counter-claim is based on the same contractual relationship.
5. Commercial right of retention under § 369 HGB (Commercial Code) shall not apply for the Customer.

## IV. Delivery, passing of risk, packaging

1. Delivery times and dates as well as performance periods and dates are always only "approx." unless a fixed period or a fixed date has been agreed. Insofar as shipment has been agreed, the delivery times and dates are related to the time of handover to the forwarding agent, carrier or other persons or company authorised for the transport.
2. The term of the delivery and performance shall not begin before receipt of an agreed advance payment. Delivery and performance periods shall be extended by the period in which the purchaser does not comply with his obligations under the business relationship with the user. Delivery and performance dates shall be shifted accordingly.
3. Delays in delivery due to force majeure, strikes, unanticipated disruptions in operations, delays in delivery by suppliers, transport bottlenecks, lack of raw materials, regulatory measures and other circumstances beyond our control justify appropriate changes in delivery dates and deadlines. In the event of any delay in delivery, the Customer, after the expiry of a reasonable period that he has put in writing, which must be at least two weeks, is entitled to refuse to accept the delayed deliveries. Furthermore, in these cases, the Customer is not entitled to bring claims against the Client.
4. In the event of delayed performance or impossibility of delivery, the Customer's entitlement to claim compensation for damages is restricted solely to claims for foreseeable, typically occurring damages. The aforementioned liability limitation does not apply if the reason for the delay in performance or the impossibility of performance is based on wilful intent or gross negligence by our statutory representatives or by one of our agents.

5. The risk shall be transferred to the purchaser at the latest at the handover of the delivery item to the shipper, the carrier or otherwise to the specific person or company handling the shipment. This also applies to partial deliveries. If the transfer or shipment is delayed due to circumstances whose cause lies with the purchaser, the risk shall pass to the purchaser from the day the goods are ready to be sent.
6. If the Customer has not fixed a method of shipment, we will choose the most favourable type of shipment (rail, road, postal, UPS, etc.) at our sole discretion. Deliveries from here are sent freight forward.
7. In shipments to us, the Customer is responsible for the risk associated with shipping, such as transport risk, until the goods arrive at our location.
8. The Customer is responsible for disposing of the packaging at his own cost, unless the goods are delivered by our vehicles and immediately unpacked.

## V. Warranty

1. Any Customer claims against us in the event of defects shall be handled under the statutory provisions within the statutory deadlines, so long as no discrepancies with these Terms and Conditions arise. Damage to packaging and/or the goods is to be recorded in writing on the delivery note or consignment note of the delivering company.
2. Warranty claims must be submitted in writing with description of the delivery. Costs that arise from unfounded warranty claims are to be borne by the buyer.
3. If delivery/service is defective, as interpreted under the statutory provisions, we are entitled to choose to repair the defect or to deliver defect-free goods within a reasonable time (supplementary performance). The expenses arising from this shall be borne by us, especially transport, travel, labour and material costs, provided these costs are not increased by the removal of the purchased item to a location other than the place of performance, with the consequence that service areas for our products are not freely accessible and our products cannot be taken freely to an installation point. Place of fulfillment of our warranty is the headquarters of the purchaser. Warranty costs in excess arising from performance at another location, or arising from inaccessibility, shall be borne by the purchaser. The Customer is obliged to accept supplementary performance. If the supplementary performance has failed or is unreasonable, the Customer is entitled to withdraw from the contract in accordance with statutory provisions or to demand an appropriate reduction in the purchase price. Withdrawal from the contract is excluded if the breach of duty is deemed merely negligible as set out in § 323 (5)(2) of the BGB (German Civil Code).
4. The right to supplementary performance is limited to one year. Claims for a reduction in the purchase price and the exercise of a right of withdrawal are excluded once the right to supplementary performance has expired.
5. Supplementary to (4), the following applies: Warranty rights and claims against us are excluded if the Customer has failed to inspect the delivery/performance immediately for damage and failed to notify us immediately of any such damage in writing stating the precise facts thereof. The provision of § 377 shall remain applicable as a supplement.
6. For further claims (especially compensation claims) the limitation of liability under Section VI shall apply.

## VI. Limitation of liability

1. So far as no deviations arise from the following Clause VI (2), claims of the Customer in excess of those in the preceding paragraph V (especially compensation claims), for whatever reason, are excluded.
2. The regulated disclaimer of the above Clause VI (1) does not apply:
  - 2.1 to damage caused by intentional or grossly negligent breach of duty by the contractor, his agents or subcontractors;
  - 2.2 to damages resulting from death, injury or impaired health due to a culpable breach of duty by us, our legal representatives or agents;
  - 2.3 to damages caused by the culpable breach of an essential contractual duty or by a breach of a contractual obligation by us, our legal representatives or agents, in which case the liability is limited to typical and foreseeable damages;
  - 2.4 in cases where liability arises under the Product Liability Act for defects in the goods or for personal or property damage from privately used objects.
3. For all the typical contractual foreseeable damage, liability is limited to a maximum of EUR 1,000,000 per incident.
4. For the condition of the goods, only the manufacturer's product description, as agreed, shall apply. Public statements, recommendations or advertisements of the manufacturer do not constitute a contractual description of the condition of the goods.
5. We assume no responsibility for defects of the goods that can be traced back to a physical description or specification by the purchaser.
6. If the Customer receives defective assembly instructions, we are only obliged to supply correct assembly instructions, and then only if the fault in the assembly instructions impedes proper assembly.
7. The Customer shall receive no guarantees in the legal sense from us. Manufacturer's warranties remain hereby unaffected.
8. So far as our manufactures are based on drawings, patterns, models and templates of the Customer, we are responsible only for exterior styling and technical execution, but not for the intended purpose, even if the Customer has been advised by us.
9. For parts that are delivered by the Customer for processing, the warranty is excluded.

## VII. Retention of title

1. The purchased goods shall pass into the ownership of the Customer only once he has fulfilled all his obligations to us under the existing business relationship.
2. The Customer is obliged to handle the goods with care. If maintenance and inspection work is required, the Customer shall perform these regularly at his own expense.
3. On our express request, the Customer must deliver to us all the necessary information on the inventory of goods that remain in our ownership, on the location of the leased property and on the claims assigned to us, and notify his customers of the assignment.



4. In the event of a breach of the Customer's contractual obligations, especially delays in payment or breach of an obligation under (2) and (3) of this provision, we are entitled to withdraw from the contract and reclaim the goods.
5. In addition, the following applies:
  - 5.1 The Customer is entitled to resell the goods in his ordinary course of business. He shall hereby cede to us all claims in the amount of the invoice amount that he acquires from the sale to a third party. We accept the assignment. After the assignment, the Customer is authorised to collect the receivable. We reserve the right to collect the debt ourselves, if the Customer does not meet his payment obligations in an orderly fashion and falls into arrears or if insolvency proceedings against his assets are begun. In this case, we may require that the Customer notify us of all assigned claims and their recipients, furnish all information necessary for collection, hand over the relevant documents and inform the recipients of the assignment.
  - 5.2 The Customer may not undertake any other dispositions, and especially not otherwise pledge the retained goods or assign them as security.
  - 5.3 The handling and processing of the goods carried out by the Customer shall be in our name and on our mandate. If they are processed with other goods that we do not own, we shall acquire co-ownership rights to the new goods in the proportion of the value of the goods supplied by us to the other processed goods. The same shall apply if the goods are mixed with other goods that we do not own. If the Customer is by law the sole owner of the new product through processing or combination, he hereby expressly consents to our taking co-ownership of the new good in the amount of the invoice value. The Customer shall also take over the obligation of orderly preservation.
6. We retain all property rights to or copyright on all offers made, estimates, drawings made available to the purchaser, calculations, descriptions, models, tools and other documents, tools and auxiliary materials. The Customer may not make these items available to third parties or report, use or reproduce them without our explicit consent. He must return the same to us on demand in full and without making copies.
7. In the event of seizure or other interventions by third parties, the Customer must notify us immediately to allow us to bring an action under § 771 ZPO (Code of Civil Procedure). If the Customer fails to meet this obligation, he shall be liable for any losses incurred.

## VIII. Other agreements

1. German law shall apply, to the exclusion of the UN Convention on the International Sale of Goods.
2. If the Customer is a merchant, legal entity under public law or a special fund under public law, the exclusive jurisdiction for any disputes arising from contractual relationships shall be Oldenburg. In this case, however, we have the right to sue also at the competent court in the Customer's location or in any other court that may have jurisdiction under national or international law. The same shall apply if the Customer has no general place of jurisdiction in Germany or if his habitual residence at the time of a legal action is unknown.
3. Place of performance for all obligations arising out of the contract shall be our headquarters.
4. Should individual clauses of these Terms and Conditions prove invalid in whole or in part, the validity of the remaining clauses or remaining parts of such clauses shall remain unaffected. The wholly or partially invalid provision shall be replaced by a provision whose commercial intent comes as close as possible to the commercial intent of the invalid provision.
5. The Customer is hereby notified that the data from the contractual relationship shall be stored for purposes of data processing, and we reserve the right to communicate the data necessary for credit insurance to a credit insurer. Information on data collection, processing and use for our own business purposes can be found within the separate document "Data Protection and Creditworthiness Information".
6. Where these terms and conditions or a contract are translated into a language other than German, this shall be only for the purposes of better understanding by the Customer. However, for the agreed and binding contractual provisions and for the interpretation of the contract, only the German version of the Terms and Conditions shall be decisive.

As of: May 2018

WIHA-THEKENTECHNIK  
Hakemann GmbH & Co. KG  
Barnstorfer Str. 31  
D - 49424 Goldenstedt

A	
Accessories	403
Accessories Euro-Counter	156-157
Accessories for Bar Counter Tops	353
Accessories Heat Radiators	382
Accessories Snack-Counter	135-136
Accessories Snack-Counter STEAM	272
Air Duct Housing UTB 60 for FrontSeller XL	41
B	
Bäcker-Snack	9
Bäcker-Snack 8°	84
Bäcker-Snack 8° BG IMPULSE	90
Bäcker-Snack 8° IMPULSE	88
Bäcker-Snack 8° SKU IMPULSE	86
Bäcker-Snack FLA 8° IMPULSE	92
Bäcker-Snack GRANITE	17
Bäcker-Snack GRANITE IMPULSE	19
Bäcker-Snack HOT-COLD	25
Bäcker-Snack IMPULSE	14
Bäcker-Snack MOVE	21
Bäcker-Snack VARIO	12
Bain-Marie – Dry Heated	371
Bain-Marie AUTOMATIC SRV	366
Bain-Marie PROFI SRV	363
Bain-Marie STANDARD	360
Bain-Marie STEAM	369
Bain-Maries – Information	358-359
Bar Counter Tops	351
Bar Counter Tops – Special Design	354
Base Elements UTB 51	405-406
Beverage Counters	338
Beverage Counter Height 900 mm	341
Beverage Counter Height 980 mm	346
Bottle Cooler	39
Bottle Cooler PLUS	40
C	
CIK – Crushed Ice Cooling Pan	106
CIKB – Crushed Ice Cooling Pan	107
Cleaning Head	414
Coffee Grounds Drawer	415
Coffee Grounds Dumper	322, 330, 337
Coffee-Snack	171
Combi-Line ECO EN COLD BE	291
Combi-Line ECO GN COLD BE	279
Combi-Line EN COLD BE	291
Combi-Line EN NEUTRAL BE	293
Combi-Line GN COLD BE	279
Combi-Line GN COLD SB	281
Combi-Line GN NEUTRAL BE	283
Combi-Line GN NEUTRAL SB	285
Combi-Line GN STEAM BE	287
Combi-Line GN STEAM SB	289
Combi-Line – Information	274-278
Condensate Pans	414
Contact Cooling Plate Flat SPECIAL DESIGN	101
Contact Cooling Plate KKP-Flat	101
Contact Cooling Plate KKP-Recessed	100
Contact Cooling Plate Recessed SPECIAL DESIGN	100
Controller TMP	407-413
Cooling Pan with Contact Pipes – SPECIAL FORM	106
Cooling Pan with Contact Pipes KW	102
Cooling Pan with Contact Pipes KWHB	102
Cooling Pan with Contact Pipes KW-KT	104
Cooling Pan with Contact Pipes KW-KT-HB	104
Copper Cable Extensions	404
Crushed Ice Cooling Pan – SPECIAL FORM	107
Crushed Ice Cooling Pan CIK	106
Crushed Ice Cooling Pan CIKB	107
Cup Warmers	324, 332, 383-384
Custom-Made Air Chiller Units RONDO	30, 78

Custom-Made Refrigerated Display Cases	172, 174
Cutlery Holders	419
Cutting Board	272, 362, 365, 368

D	
DISPENSER	188
DISPENSER-AS, lockable	188
Display Case Connectors	135, 156
Display Trays	419
Display Trays for Euro-Counter	156
Divider Bars	360, 418
Drain Fittings	415
Dry Heated Bain-Marie	371

E	
EASY-CLEAN	5, 8
EASY-OPEN Option	138
ECO-PLUS – Information	124
Electric Condensate Evaporator "Type 7/24"	414
Euro-Counter 280 SLIDE OUT 1000	139
Euro-Counter 280 SLIDE OUT 1000 Praline	141
Euro-Counter 520/710 SLIDE OUT 1000	150
Euro-Counter BE	143
Euro-Counter BLACK	157
Euro-Counter COMBI	230
Euro-Counter Combinations	156
Euro-Counter Connectors	156
Euro-Counter DRAWER	152
Euro-Counter ECO 870	154
Euro-Counter ECO BE	146
Euro-Counter ECO OK	240
Euro-Counter OK	239
Euro-Counter Praline 280 SLIDE OUT 1000	141
Euro-Counter XXL 1000	148
Expansion Valves	404

F	
Filter Drier	404
FLEXI – Counter Accessories	417
FRESHNESS SYSTEM	33, 45
Front-Counter BE	160
Front-Counter ECO BE	163
Front-Counter KO-LS	211
Front-Counter SB	209
FrontSeller	110
FrontSeller XL	41

G	
Gastro-Norm Containers	418
Gastro-Norm Containers, perforated	418
Gastro-Snack	34
Gastro-Snack HOT-COLD	37
GELATO – Ice Cream Freezer	96
General Terms and Conditions	423-424
GUSTO	73
GUSTO Special Design	74
Glass Pressure Rinser	353

H	
Heat Bridge for Free-Standing	381
Heat Bridge for Hanging	381
Heat Radiator 300 Watt	380
Heat Radiator 500 Watt	380
Heat Radiators – Information	379
Heated Display Cases	242
Heated Display Cases – Accessories	272
Holder for Knife Scraper	420
Holder for Packaging Material	415, 417
HOT WATER BATH – Bain-Maries	358
HOTPLATE	372
HOTPLATE DIGITAL – Built-In Type	377

HOTPLATE DIGITAL BG – BLACK GLASS	378
HOTPLATE ECO	373
HOTPLATE PROFI – Built-In Type	375
HOTPLATE PROFI – Tabletop Device	374

## I, J

Ice Cream Conservator	108
Ice Cream Freezer GELATO	96
iLogic Controller – Information	246-247
Inserts KUB 465 EN	304
Inserts KUB 465 GN	302
Inserts KUB 710 EN	310
Inserts KUB 710 GN	307
Inserts KUB 810	313
Inserts KUB 890	317
Installation instructions	429

## K

KKP-Flat – Contact Cooling Plate	101
KKP-Recessed – Contact Cooling Plate	100
Knife Scrapers	420
Kondito STANDARD	80
Kondito STANDARD with easy-access shelf	81
KUB – Information	297-299
KUB – Storage Cooling Cake 12	300
KUB – Under Counter Refrigerators	296
KUB 465 EN – Euro-Norm Grid	303
KUB 465 GN – Gastro-Norm Grid	301
KUB 710 EN – Euro-Norm Grid	308
KUB 710 GN – Gastro-Norm Grid	305
KUB 810 for Beverages	311
KUB 890 for Beverages	315
KW – Cooling Pan with Contact Pipes	102
KWHB – Cooling Pan with Contact Pipes	102
KW-KT – Cooling Pan with Contact Pipes	104
KW-KT-HB – Cooling Pan with Contact Pipes	104

## L

LED – Information	137
LED Lighting	138
Lids for Gastro-Norm Container	418
Liftable Evaporator	44
Lighting Cover with LED	402
LONG-LIFE FUNCTION	8

## M, N

Mirror Rear Panel for Sneeze Guard Top	389
MOVE-AWAY PATENT	6
MOVE-DOWN +	4
MOVE-DOWN TECHNOLOGY	6
MOVE-UP TECHNOLOGY	6
Neutral Display Cases	236
Night Cover FrontSeller XL	42
Night Cover Snack-Counter KO	178, 184, 186

## O, P, Q

Packing Paper Holder	415, 417
Paper Towel Dispenser	416
POSEIDON – Cooling Insert for Fish	76
Price Label Rails for Euro-Counter	157
Price Label Rails for Snack-Counter	136
PROFI-Counter	158
PROFI-Counter ECO	158
PROFI-Counter OK and ECO OK	241

## R

Rack for Glasses	103
Reflector Bar with 500 Watts Radiator	381
Refrigerant Couplings	404
Refrigerated Beverage Counters	338
Refrigerated Display Cases	113, 176, 225
Refrigerated Display Cases – Information	112, 116-119

Refrigerated Wall Display Shelf – SUSHI-BEST-EASY	355
RONDO FL – Praline	31
RONDO FL (flat)	30
RONDO HL – Praline	79
RONDO HL (heightened)	78
RONDO HL BLACK	79
RONDO VT (deepened)	31
ROUND-BOTTOM	5, 8

## S

Safety Heat Radiator 300 Watts	380
Safety Heat Radiator 500 Watts	380
Salad Bar 260 SB	221
Separator Bars	136
SKE 120	61
SKE 120 IMPULSE COMBI	71
SKE 120 SP IMPULSE	49
SKE 150	63
SKE 150 SB	65
SKE 150 SP	51
SKE 150 SP GRANITE	57
SKE 180	67
SKE 90 SP	47
SKE 90/120 SP GRANITE	55
SKE 90/120/150 SP Praline	59
SKE EASY 150 SP	53
SKE PLUS	69
Snack-Counter – Information	116-119
Snack-Counter 430 KO-VT-RG	219
Snack-Counter 870 E BE-VT	131
Snack-Counter 870 E KO-VT	205
Snack-Counter 870 E KO-VT-RG	205
Snack-Counter 870 E SB-VT	203
Snack-Counter BE	120
Snack-Counter BE-VT	122
Snack-Counter BLACK	136
Snack-Counter COMBI	226-229
Snack-Counter COMBI HOT+COLD	234
Snack-Counter COMBI HOT+COLD MULTI	232
Snack-Counter Combinations	135
Snack-Counter Connectors	135
Snack-Counter DISPENSER	188
Snack-Counter ECO 710 E KO-VT-LS	180
Snack-Counter ECO 870	133
Snack-Counter ECO BE	125
Snack-Counter ECO BE-VT	127
Snack-Counter ECO OK	238
Snack-Counter ECO SB-KST-VT	196
Snack-Counter ECO SB-KST-VT-RG	198
Snack-Counter ECO-Special Size	174
Snack-Counter HOT BE	252
Snack-Counter HOT KO	264
Snack-Counter HOT KST	262
Snack-Counter HOT MULTI	250
Snack-Counter HOT SB	260
Snack-Counter KO-VT-LS	178
Snack-Counter KO-VT-LS-HS-RG	186
Snack-Counter KO-VT-LS-RG	184
Snack-Counter MULTI	215
Snack-Counter MULTI DISPENSER	217
Snack-Counter OK-BE	237
Snack-Counter Praline BE	129
Snack-Counter SB	190
Snack-Counter SB-EHB	213
Snack-Counter SB-KST	194
Snack-Counter SB-KST-RG	200
Snack-Counter SB-RG	192
Snack-Counter Special Size	172
Snack-Counter STEAM – Accessories	272
Snack-Counter STEAM 430 KO-VT-RG	270
Snack-Counter STEAM 520 BE-VT	256
Snack-Counter STEAM BE	254

Snack-Counter STEAM MULTI	248
Snack-Counter STEAM SB	266
Snack-Counter STEAM SB-EHB	268
Snack-Counter STEAM SLIDE OUT	258
Snack-Fresh	32
Snack-Genie	26
Snack-Genie IMPULSE	28
Snack-Genie 8°	94
Snack-Racks	419
Snack-Racks for Euro-Counter	144, 156
Snacky Euro	168
Snacky Gastro	166
Sneeze Guard Top – Mirror Rear Panel	389
Sneeze Guard Top HOT SB-GN	388
Sneeze Guard Top SB-GN	386
Solenoid Valve	404
SPLIT-CONTROL	409, 410, 412
SST – Work Station	109
Static Cooling Systems	99
SUSHI-BEST-EASY	356
Symbol Description	430-431

## T

Tap Column	354
Temperature Controllers	407-413

Temperature Controllers – TMP 600 Series	408
Temperature Controllers with Graphic Display	411
Temperature Sensor	407-412
Tiered Insert Module, three steps	59
Tiered Insert Module, two steps	51, 53, 57
Tiered Refrigeration Modules SKE	43
TMP Controllers	407-413
Toppingstation	418
Transformer with Rectifier	414

## U, V

UKE =FLAT=	23
Under Counter Refrigerators KUB	296
UTB 51 – Base Elements	405-406
UTB 60 for FrontSeller XL	41
Ventillation Grille	415

## W, X, Y, Z

Waste Container for Mounting	416
Waste Dumper	321, 322, 329, 330, 336, 337, 416
WIHA CLOUD CONTROL	432
WIHA Contact Information	3
WIHA Symbols – Description	430-431
Work Station SST	109



## 3D Models by WIHA

3D visualization promotes your sales!

Visualizations awake emotions that help you to reach your customer. With integrating realistic visualizations into your CAD system, you enable your customer to have views from different perspectives at the new interior design and allow him a better imagination and identification with your results. This way, sales negotiations will be facilitated!

It is our declared goal to assist you with the realistic presentation of the cooling technology.

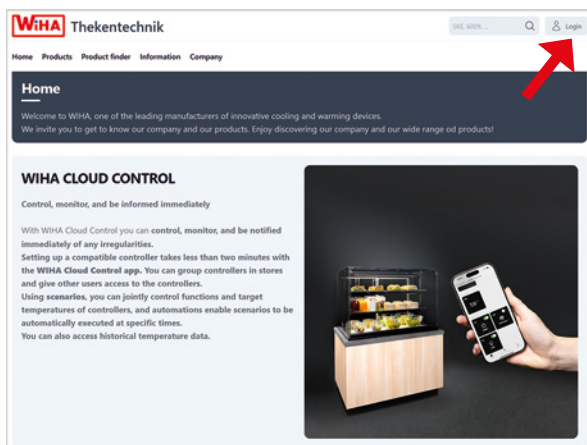


## More than 4.000 WIHA products now available in 3D!

All 3D files are now available for download at [www.wiha-web.com](http://www.wiha-web.com) – ready for the integration in your visualization!

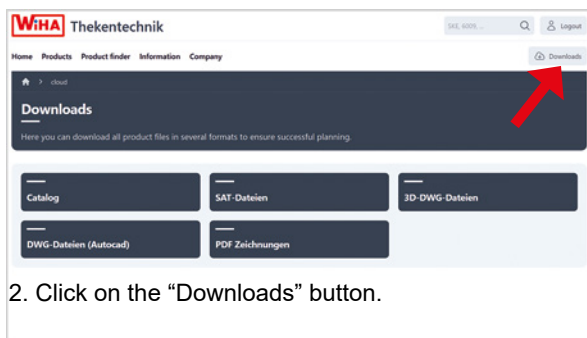
The files are formatted in SAT & DWG format that can be imported into a wide range of 3D CAD systems. Merely the surface colours have to be adjusted after the import.

## In 4 Steps to 2D/3D Files:



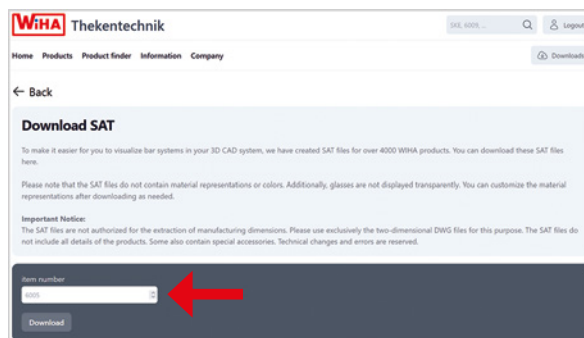
1. To download data, go to [www.wiha-web.com](http://www.wiha-web.com) and simply click on the "Login" button and enter your access data.

If you have not yet registered for our customer area, please request your access data using our registration form.



2. Click on the "Downloads" button.

3. Select data type:
- Sat files
  - 3D DWG files
  - DWG files
  - PDF drawings

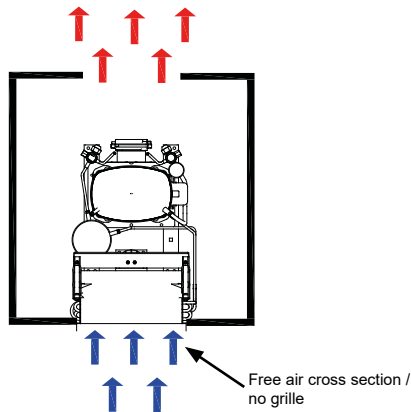


4. To download:  
Enter the article number and download the file by clicking on the "Download" button.

## Avoid installation errors

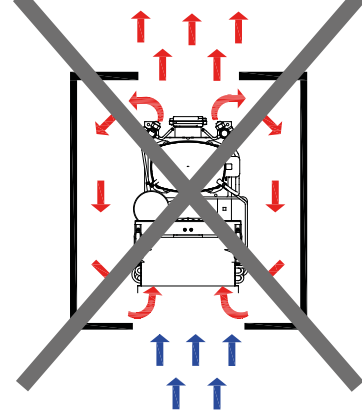
**Make sure that the cooling unit is properly ventilated (supply air and exhaust air).**

### Correct ventilation – supply air:



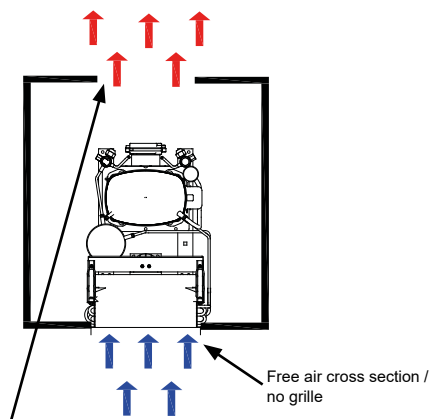
The cooling unit is placed directly in front of the opening. Only fresh air is guided towards the device.

### Incorrect ventilation – supply air:



The distance between the cooling and the ventilation openings leads to the result that the already warmed air is guided again to the cooling unit and the cooling unit overheats.

### Correct ventilation – exhaust air:



The exhaust opening is placed in the centre of the cooling unit; the lower opening edge is aligned with the bottom of the appliance.

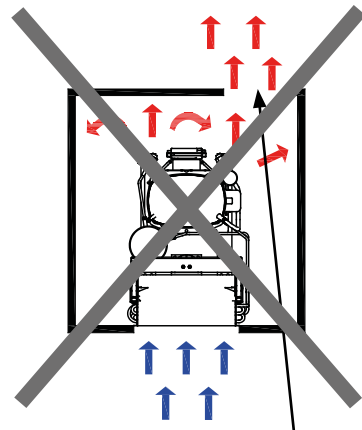
#### **Minimum free air cross section:**

*Circulating air cooling units, refrigerated display cases - closed:* 0,12 square meters;  
from a cooling capacity of 800 W/-10°C 0.18 m².

*Refrigerated display cases - open:*

0.16 square meters;  
from a cooling capacity of 1140 W/-15°C 0.2 m².

### Incorrect ventilation – exhaust air:



The ventilation opening is too small and is placed offset to the air blow-out direction.



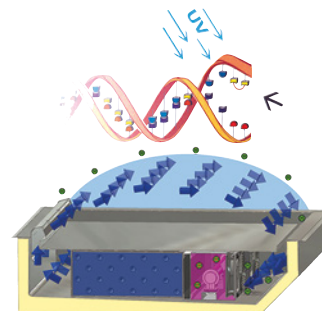
## SAFETY GLASS

The glass has an increased impact resistance and breaking strength. If the glass breaks due to heavy load, it breaks up into small pieces, which reduce the risk of injury greatly.



## WIHA FRESHNESS SYSTEM

Exposed food remains fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. The patented WIHA Freshness System contains a highly effective combination of a circulating air filter and UV disinfecting device. Before entering the evaporator, air is disinfected with intense UV radiation. Only after dust particles have been filtered out is the air in the evaporator cooled and blasted into the display as clean air to protect sensitive merchandise. This puts exposed food in a purified protective atmosphere, which keeps it fresh for longer.



Exposed food is in a purified protective atmosphere, which keeps it fresh for longer.



## WIHA MOVE-DOWN

Germs can no longer hide in hard-to-reach parts of the evaporator. Just fold the evaporator away from the open merchandise display, and you can access the top side for cleaning.



MOVE-DOWN technology makes it easy to clean the evaporator.



## WIHA MOVE-DOWN +

High hygienic standards for the commercial sale of chilled food are vitally important. Regular cleaning must be easy and done within a minimum of time. WIHA air chiller units, which are equipped with the new WIHA MOVE-DOWN feature, are particularly easy and quick to clean. Additional gas pressure springs are used to compensate the weight of the evaporator to minimize the effort that is needed to fold them down for cleaning. An additional removable tray is located underneath the evaporator, to catch crumbs and other remains to prevent them from blocking the drain.



The daily cleaning of the air chiller unit is simplified enormously thanks to the MOVE-DOWN + technology.



## WIHA MOVE-AWAY

With the patented MOVE-AWAY SYSTEM hard to reach parts of the pan are history. The whole technology and the rear pan area are easily accessible for care and maintenance.



MOVE-AWAY technology makes it easy to clean the customer side of the pan.



## WIHA EASY-CLEAN

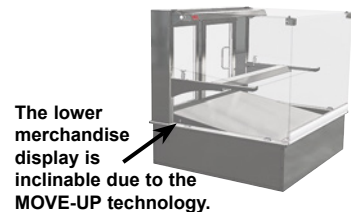
The air duct can be unfolded to enable a very easy and quick cleaning. Crumbs and remains of cream can simply be wiped off.





## WIHA MOVE-UP

The merchandise display can be easily inclined towards the customer for the impulse sale. The better view of the goods encourages the customer to buy the displayed goods. The goods can remain on the merchandise display at the same time.



## WIHA ROUND-BOTTOM

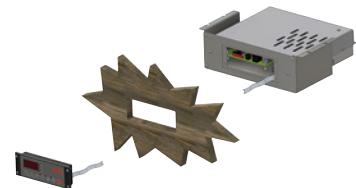


Advanced easy cleaning of the pan bottom due to round shaped hygienic corners.



## WIHA SPLIT CONTROL

The controller is now available with a detachable panel. The control element can be easily positioned at the optimal place. Due to the low installation depth of only 20 mm, the control element disappears almost completely in the cut-out of a 19 mm thick decorative plate.



## WIHA LED LIGHTING

Advantages of LED Technology:

- Power saving up to 60%
- Lifespan of the LEDs over 30000 hours
- Flicker-free light even at low temperatures



## WIHA LONG LIFE

The operating life of a cooling unit decreases rapidly when it is often overheated. This happens due to inadequate cleaning or when boxes or the like obstruct the cooling unit.

The WIHA LONG-LIFE checks the cooling unit permanently for proper operation. In the event of overload an alarm occurs. WIHA LONG-LIFE avoids unnecessary wear and cost-intensive maintenance and repair.



## WIHA ECO-PLUS

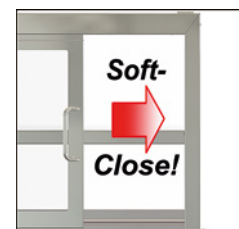
All refrigerated display cases, labelled with the ECO symbol, have been optimised for lower energy consumption:

- All external panes made of high-quality insulating glass
- Energy-efficient LED lighting
- Energy-saving EC fan motors
- Cooling unit with high efficiency



## WIHA SOFT-CLOSE

The optional SOFT-CLOSE sliding door function ensures a safe and quiet closing of the sliding doors. During the closing process, the sliding door is softly slowed down before reaching the end position and is quietly moved into the respective end position.



## WIHA CLOUD CONTROL

Smart control and monitoring with the WIHA app and over the Internet:

- **Remote control made easy:** adjust set values and manage every function of your controller through the mobile app or the website
- **All shops, all controllers, at a glance**
- **Informed Immediately:** notifications in the event of irregularities via push notification or email
- **Reliable temperature monitoring:** access to temperature data from the past 12 months

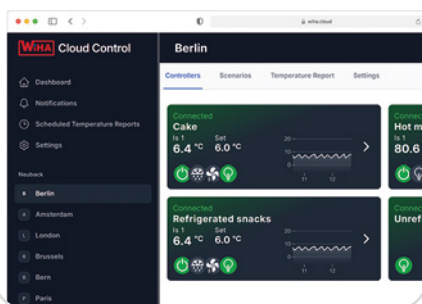


WIHA Cloud Control allows you to control and monitor your WIHA products remotely via the WIHA Cloud Control App or website. You can receive automated temperature reports, notifications in the case of malfunctions and you profit from a maintenance and service monitor – even for multiple shops. Thanks to the storage of temperature data for a year, you have all the data at a glance.

WIHA Cloud Control is already integrated as standard in Combi-Line series products and is available as an option for many other WIHA products. If required, service partners can customize important parameters such as defrost times.

## Website

available at  
**wiha.cloud**

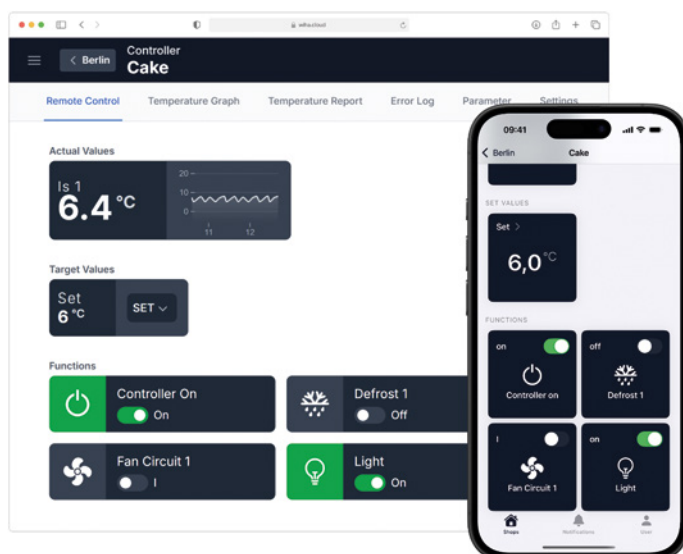


## Up and Running in Less Than 2 Minutes

No complicated setup required. Simply scan the QR code on the WIHA Cloud Control gateway with the app, enter your Wi-Fi details, and you're good to go.

## Remote Control Made Easy

Adjust set values and manage every function of your controller – anytime, anywhere. Whether through the mobile app or the website, you're always in control.



## All Shops, All Controllers, At a Glance

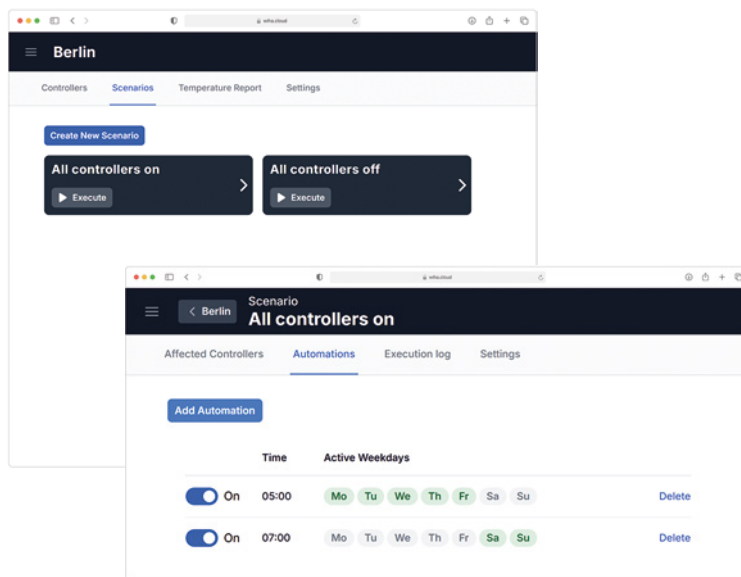
Group controllers by shop and monitor multiple shops simultaneously. Get a complete, real-time overview of all your operations.





## Connected Processes: Scenarios & Automations

Combine multiple controllers in one shop, create custom scenarios, and trigger them with scheduled automations. Streamline your daily routines for greater efficiency.

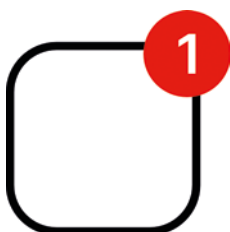


## iOS & Android App



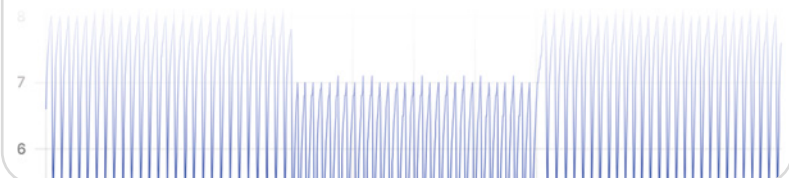
## Informed Immediately

Notifications in the event of irregularities via push notification or email.




## Reliable Temperature Monitoring

Access the past twelve months of temperature data at any time. Generate automatic logs in a snap for seamless and comprehensive documentation.



## Combi-Line COLD SB

Self-service refrigerated display case with delayed self-closing removal flaps


- On the customer side with delayed closing removal flaps (Soft-Close) 
- Transparent and modern design
- High-quality lighting emphasises the product freshness
- Inclinal glass shelves
- Coated finned evaporator
- Patented MOVE-DOWN technology and MOVE-AWAY technology for easy cleaning
- Longer product freshness thanks to the intelligent fan control IFC and the patented FRESHNESS SYSTEM (optionally available)
- Mit WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app
- Easy to combine



See page 281.

## Combi-Line STEAM SB

Self-service heated display case with delayed self-closing removal flaps

- On the customer side with delayed closing removal flaps (Soft-Close) 
- Transparent and modern design
- High-quality lighting emphasises the product freshness
- Inclinal glass shelves
- Adjustable humidity (6 steps) for an optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful circulating air heater for even temperature distribution
- Mit WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app
- Easy to combine



See page 289.