

## 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

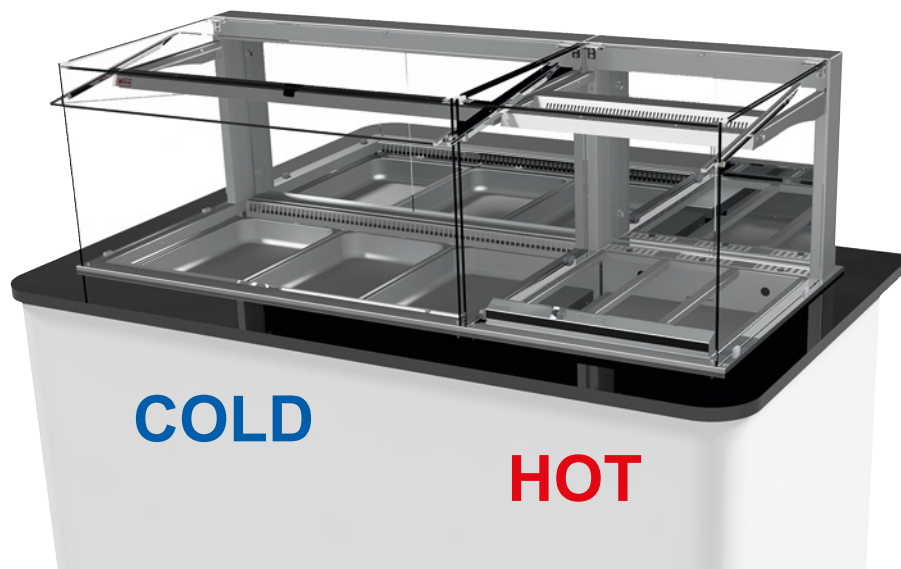


Illustration with special accessories.

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.

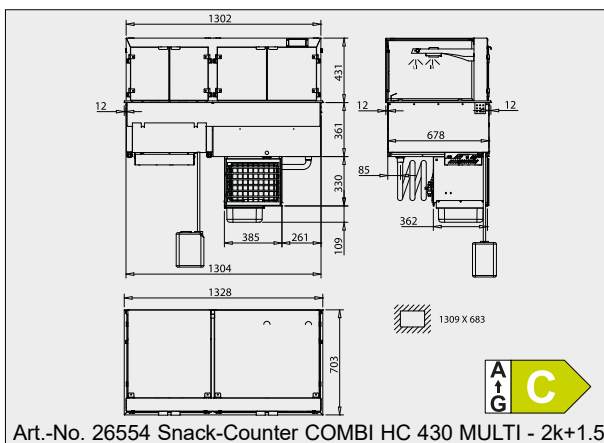
Occurring malfunctions, such as an empty water tank or a missing humidifier tray, are shown in the display in the form of an error message. In addition, there is a short alarm tone every 20 seconds.

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.

