

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

■ 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 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 CO₂
(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

10364

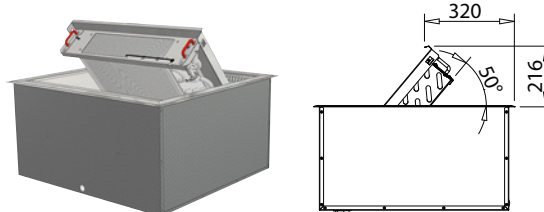
(incl. three price tag holders, three salad dressing containers and three suitable sauce ladles)

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.

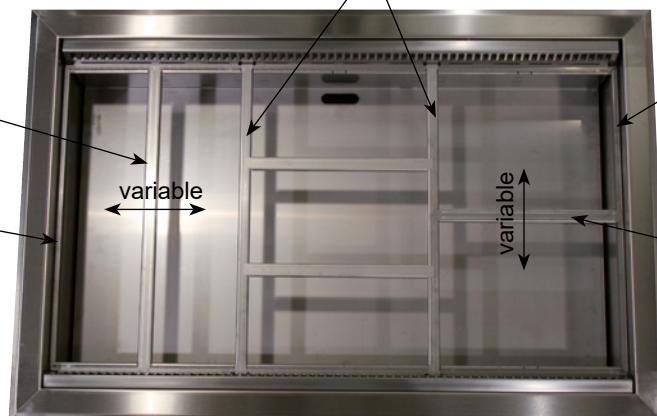


Art.-No. 6219
with fixed position

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

Art.-No. 1025
variable

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



Art.-No. 3010
variable

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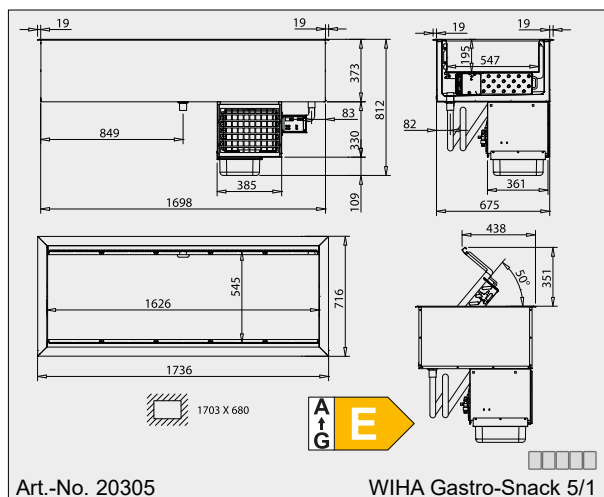
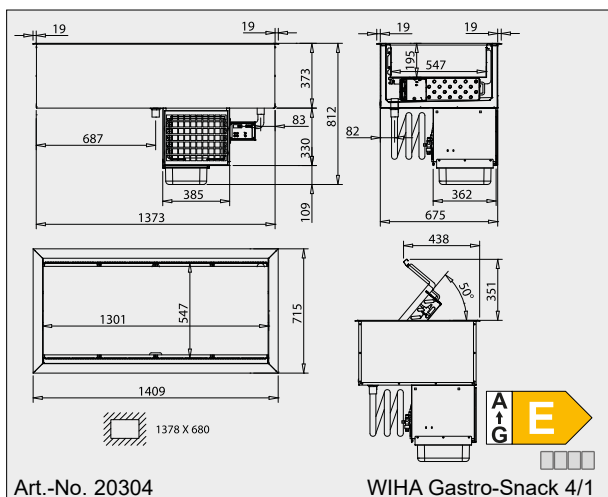
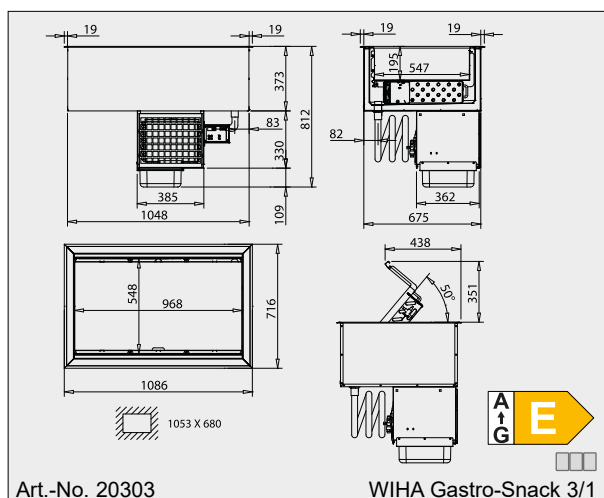
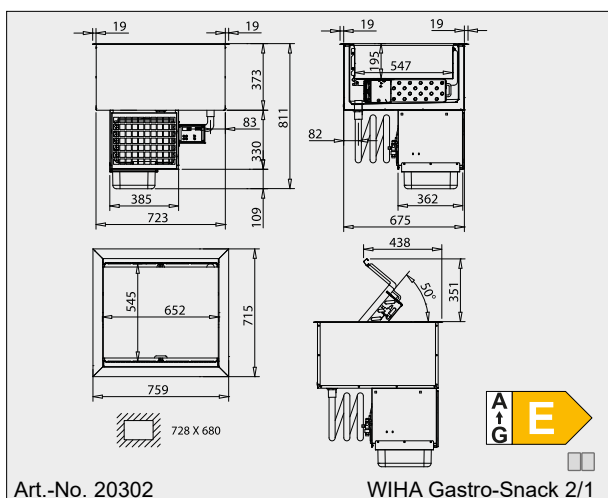
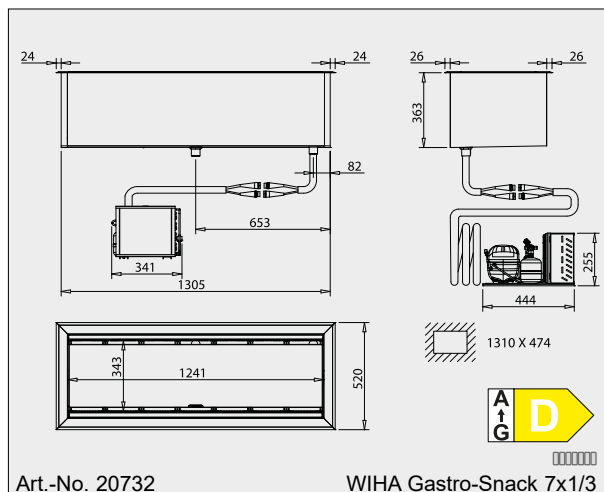
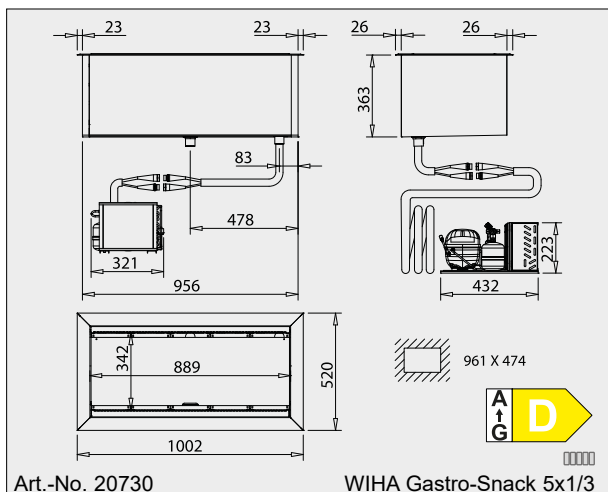
Straight
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Sneeze Guard TOP SB-GN (for Self-Service)

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 under "Info Centre / Customer Area".