

2. Air Chiller Units

tiered installation



Air chiller unit to establish your individual food counter

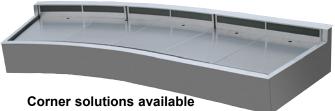


Example of installation.





- 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)



with angled or curved design!

Preferred application: Meat products and delicacies up to a merchandise height of up to 15 cm.

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.

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WIHA GUSTO

Installation



		cooling unit	and controller
	Model	ArtNo.	ArtNo.
	GUSTO 1250	23851	23871
2	GUSTO 1875	23852	23872
	GUSTO 2500	23853 *	23873
	* The controller TMP 2630 is necessary, artno. 12223.		

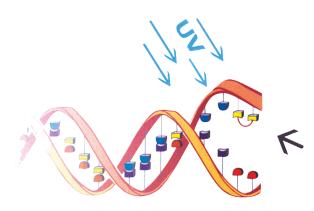
Please ask about special lengths and shapes.

GUSTO Special Design (only with changed dimensions) Art.-No. 22300

For external

GUSTO Special Design (angled or arcuate) Art.-No. 22301

Special Accessories	<u>ArtNo.</u>			
Drain fitting 1 1/4" for connecting				
to the customer's drain	3815			
Controller for models GUSTO 1250 and 1875:				
TMP 620 controller for external cooling unit	12201			
TMP 630 COMPACT controller				
for external cooling unit	12202			
TMP 630 controller instead of TMP 620 with				
2 freely usable outputs	12210			
Detachable control panel (SPLIT-CONTROL)	12219			
extra charge for device with cooling unit in the base	housing			
Controller for model GUSTO 2500:				
TMP 2630 controller				
for external cooling unit	12223			
Quick-connect cleaning head	6322			
(Hose lenght of the shower head 1,25 m,				
on-site drain is necessary!)				
Additional guick-connect coupling, mounted in the pan	6324			
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Patented WIHA FRESHNESS SYSTEM 1200	23803			
(For lenght 1250, 1 piece is required;				
for lenght 2500, 2 pieces are required)				
Patented WIHA FRESHNESS SYSTEM 1600	23804			
(For lenght 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.



Description

Depth

[mm]

1025

1025

1025

Cooling

. [-10°ET]

power

700 W

1050 W

1400 W

Width

[mm]

1350

1975

2600

With cooling unit

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.

Connection

cooling unit

230V/420W

230V/620W

230V/860W

Temperatures GUSTO 1250, 1875 and 2500 and GUSTO Special Design in straight shape:

Serve-over version with a glass top, only open on the service 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 service 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!



tiered installation

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

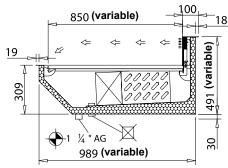
Two air speeds can be selected for different food. A freely usable output can b used for counter lighting.

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.

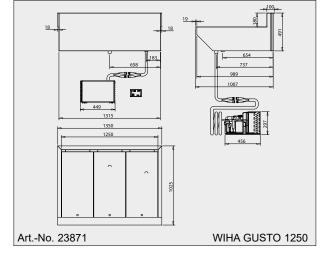






Cross section "GUSTO" with straight design.

Note: A free space of approx. 30 mm is to be taken into account below the cooling pan.



Art.-No. 23873 WIHA GUSTO 2500

