

Salad Bar 260 SB

For presenting salads in an appealing way



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
- Lifiable evaporator, MOVE-DOWN and MOVE-AWAY TECHNOLOGY ensure an easy cleaning

The shown counter furniture and the shown accessories are not included in the delivery.

Salads presented in an appealing way!

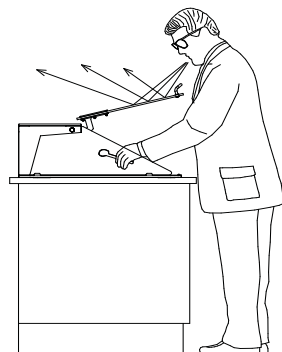
Whether in the salad department of the supermarket, the breakfast buffet in the hotel or in the restaurant: crisp salads are presented hygienically fresh in the Salad Bar 260 SB.

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)	Width [mm]	Cooling-power [-10°ET]	Connection	
	External	Base element UTB	Refrigerant couplings				
Self-service version Height glass top 260 mm							
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	□□□□□□□□

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) **Art.-No. 10364**
 Salad dressing container 1,3 l stainless steel, single **8033**
 Sauce ladle, single **12910**
 Condensate pan mounted below **2680**
 Drain fitting 1 1/4" for on-site drain **3815**

Available as accessory up to size 7 GN:
 Detachable control panel (SPLIT CONTROL) **12219**
 (size 8 GN includes SPLIT-CONTROL)

Protective machine cover type 370-825 for model 2-5 **6253**
 Protective machine cover type 1060 for model 6, 7 **6445**

Air cooler for operation with refrigerant CO₂ **10197**
 (price per air cooler, from model 6 upwards with 2 air coolers, design see page 384)

Display shelf GN 1/1, unperforated (for snacks etc.) **6218**
 Display shelf GN 1/1, perforated **6217**
 Separator bar GN 1/1, lengthwise 530 mm **1025**
 Separator bar GN 1/1, crosswise 325 mm **3010**
 Separator bar GN 1/1, lengthwise with fixed position in GN 1/1 grid **6219**

Patented WIHA FRESHNESS SYSTEM see page 126.

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.

flap has a sneeze guard function according to DIN 18865-4. For good illumination, a shielded 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.

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

For external cooling unit

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

Cooling Unit Model

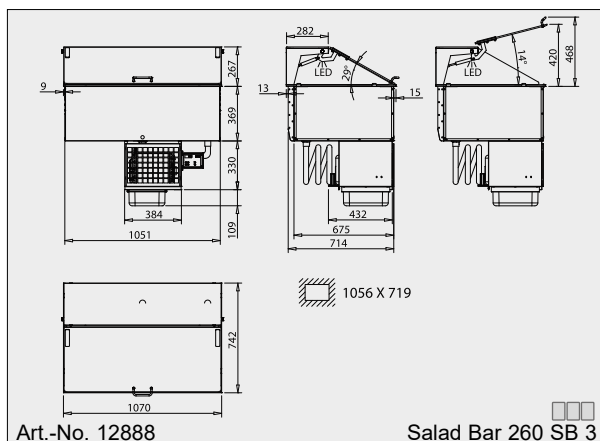
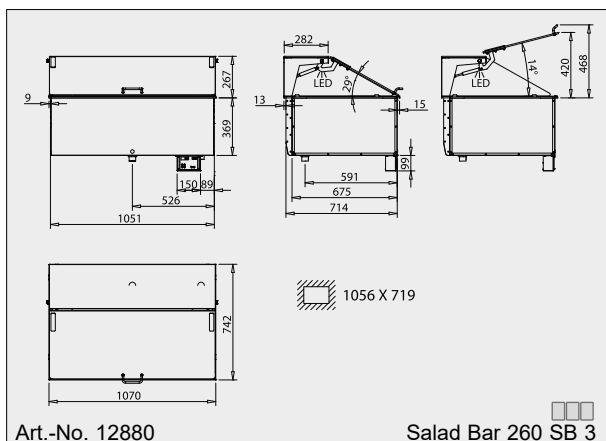
Model salad bar with cooling unit mounted in the base element:
 The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The digital defrost and temperature controller is mounted to the right of the cooling unit (up to size GN 7 with controller TMP 620, size GN 8 with controller TMP 630 SPLIT). Two air speeds can be selected for different foods.

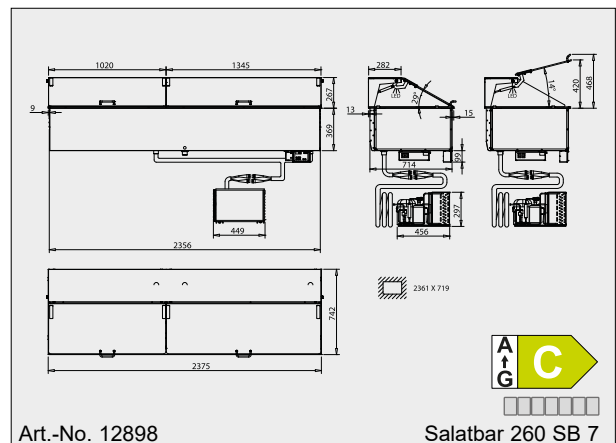
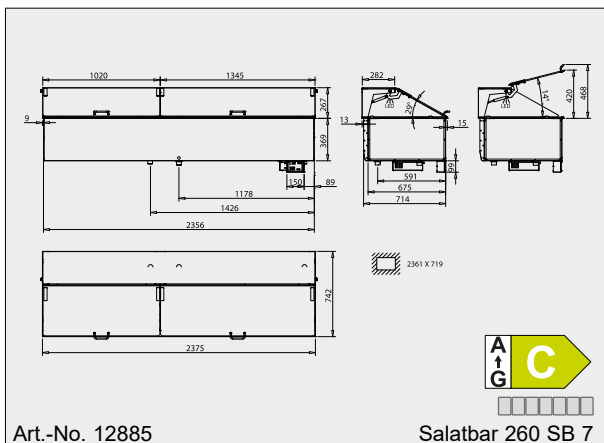
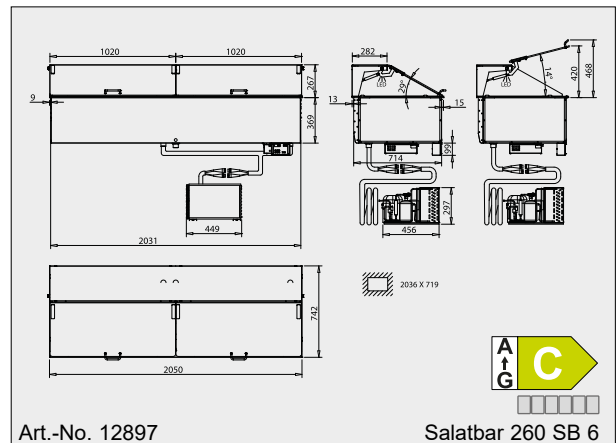
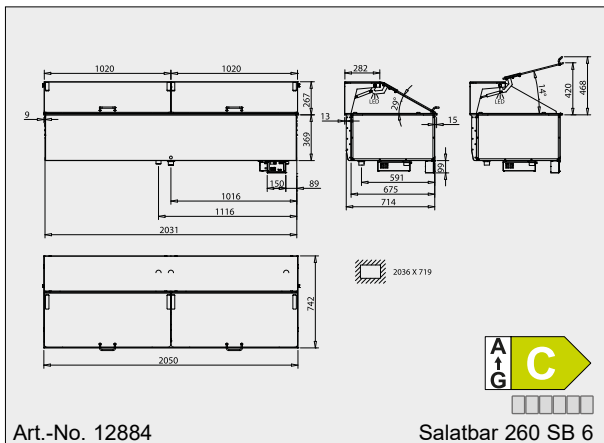
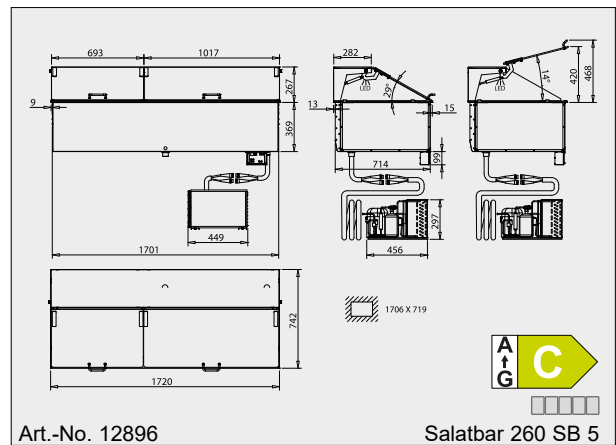
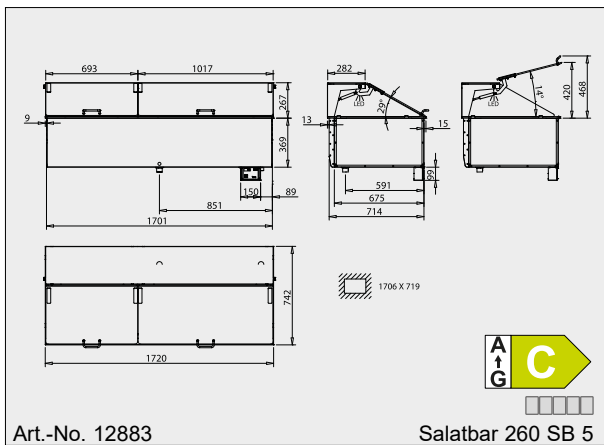
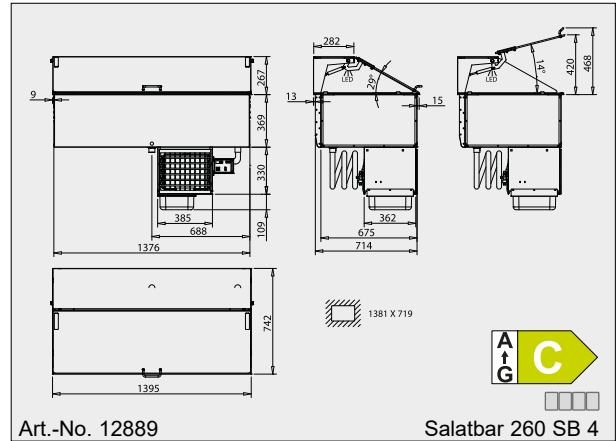
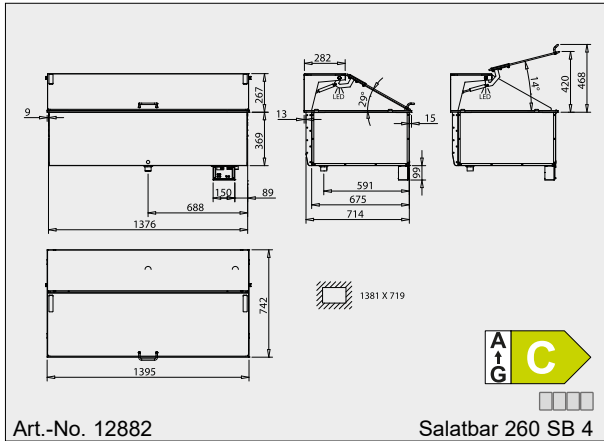
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

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.





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 under "Info Centre / Customer Area".