

9. Display Cases – heated

for keeping food warm

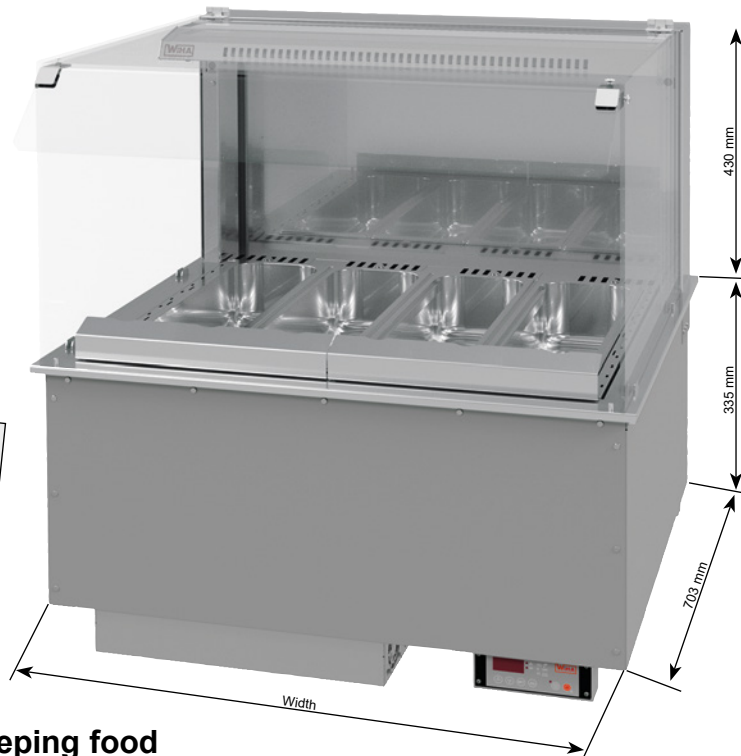


Snack-Counter STEAM 430 KO-VT-RG

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 225.



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	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Self-service version Height glass top 430 mm	angled	angled				
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 angled 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"

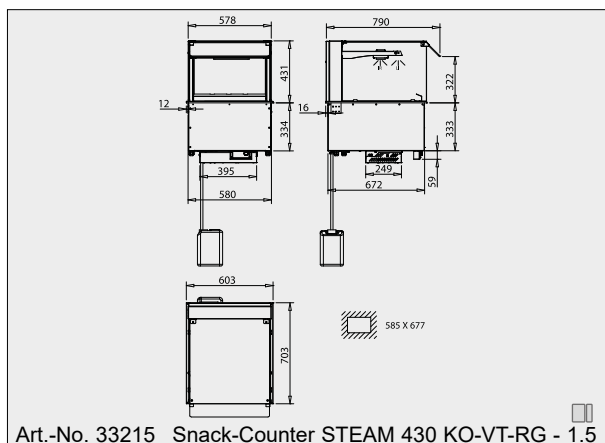
The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread).

Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

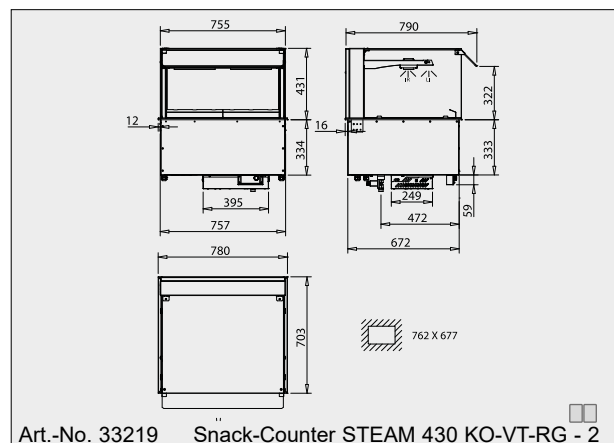
The drain must be connected by the customer via drain trap and funnel outlet.

Delivery includes:

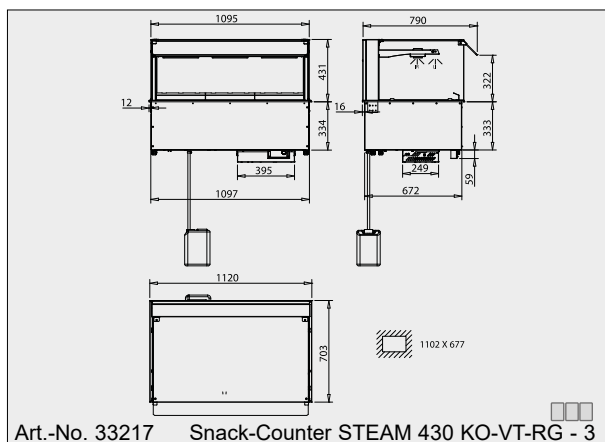
- GN holding frame with perforation for mounting GN containers (100 mm deep)
- Separator bars for GN 2/4
- Climate control slider for adjusting the humidity distribution
- Ladle holder for the customer side



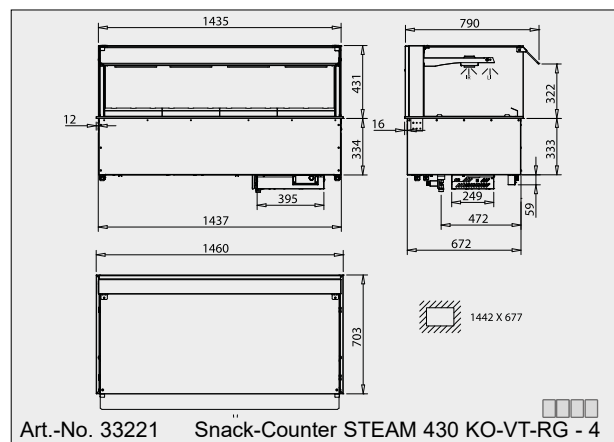
Art.-No. 33215 Snack-Counter STEAM 430 KO-VT-RG - 1.5



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 under "Info Centre / Customer Area".