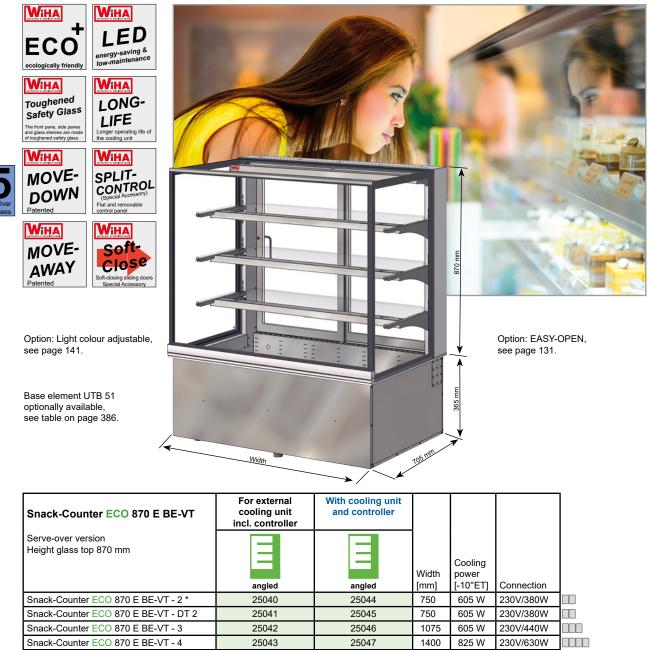
## 5. Display Cases – refrigerated

for serve-over



# Snack-Counter ECO 870 E BE-VT

Energy-saving refrigerated display case with deep cooling pan, insulating glazing on all sides and LED lighting



Protective machine cover and condensate pan/drain trap are available as accessories. The version "DT" has wing doors on the operator side instead of sliding doors. \* Max. opening width of the sliding door approx. 277 mm

## Snack-Counter ECO

- Energy-saving
- All external glass panes made of insulating glass
- Low-maintenance LED lighting
- No condensation on the front glass pane! (\*)
- Front glass pane, side glass panes and upper glass pane made of insulating laminated safety glass
  Longer operating life of the cooling unit (LONG-LIFE)
  Energy-saving EC fan motors (low voltage)
  Temperature: < 5 °C at an ambient temperature of 25 °C</li>

- Liftable evaporator for easy cleaning
- Coated lamellar evaporator
- Patented MOVE-DOWN and MOVE-AWAY TECHNOLOGY for easy cleaning

<sup>(\*)</sup>At setpoint 6°C/AT 25°C/RH. 70%.

Special Accessories	ArtNo.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting	
to the customer's drain	3815
Protective machine cover type 605-825	33195
Air cooler for operation with refrigerant CO <sub>2</sub>	10197
(design see page 384)	
Bearing rails for GN containers and shelves	
(1 pair)	9880
Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller	
GN containers additional separator bars are required, see page 139.	
Display shelf, unperforated; Width=325 mm	6413
(Bearing rails no. 9880 must be ordered separately.)	
Sliding door lockable	10147
Wing door DT lockable	30005
Option soft-close (soft-closing sliding doors)	4711
Light colour adjustable (meat, cheese or cake) see page 141.	
Easy-Open option (easy opening of the front glass) see page 131.	
Suitable price label rails see page 139.	



## 5. Display Cases – refrigerated

### for serve-over

#### Description

Energy-saving refrigerated display case with circulating air, recessed cooling pan and insulating glazing on all sides for cooling cakes, cream cakes and snacks. ECO-PLUS version with reduced

glazing on all sides for cooling cakes, cream cakes and snacks. ECO-PLUS version with reduced energy consumption. On the customer side, lateral and on top with insulating glazing made of safety glass. Temperature: < 5°C at 25°C/80% relative humidity (climate class 3 according to DIN EN ISO 23953). Humidity: approx. 70% to 85%. Commercial product for the installation in stationary food and service counter.

#### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Recessed inner pan is finished with 11/4" flush threaded drain fitting and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation. The exterior is made of

that are easy to clean. Pressule-injected expanded polyuternate instalation. 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 provided 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 uverted and lowed in the tor position via gate preserves propers. For easy cleaning of

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 merchanise uspace of the service of the merchanise of the service of the serv

shelves are made of safety glass. For good illumination, a shielded LED light (standard colour: white) is mounted above each shelf. The shelves are suitable for Gastro-Norm dimensions. The mounting illy makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1 m). With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

<u>Version DT:</u> The operator side has wing doors made of insulating glass.

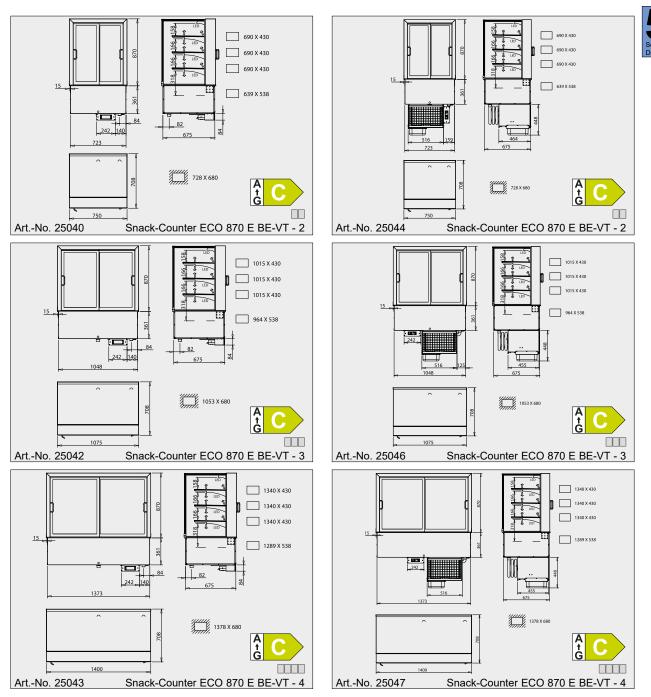
#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

For external cooling unit Delivery includes: - Expansion valve for R134a/R513A - Digital defrost and temperature controller

### **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; more drawings are available on www.wiha-web.com under "Info Centre / Customer Area".

Errors and technical modification excepted. All prices are in Euro exclusive the statutory VAT. (status 05/2023)