

9. Display Cases – heated

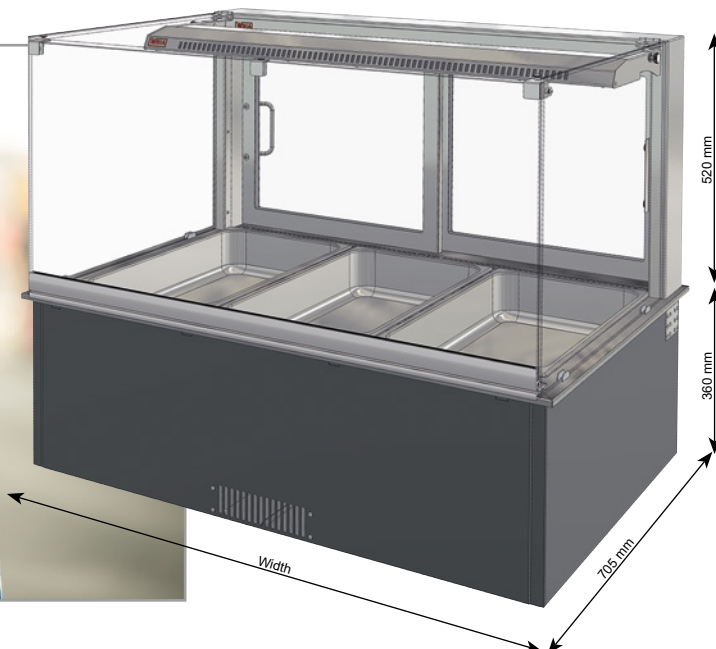
for keeping food warm



Snack-Counter STEAM 520 BE-VT

Heated display case with recessed pan, circulating air heating, heat radiator and STEAM technology.

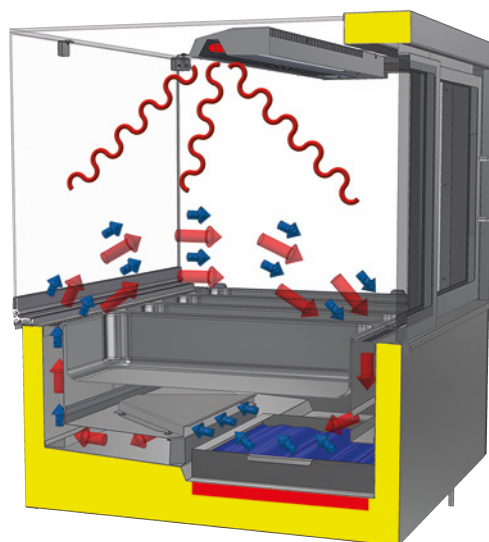
Serve-over version, the customer side has a glass pane made of toughened safety glass.



You will find the special accessories on page 272.

Unique! Heated display case with even circulating air and adjustable humidity

- Adjustable humidity (6 steps) for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful air circulation for even temperature distribution
- Easy cleaning of the removable humidifier tray
- Good illumination of the merchandise room by a temperature-resistant lighting
- For the version with tank/pump system:
No water connection or drain required!
- Temperature can easily be adjusted digitally up to approx. 80°C
- No or very slight fogging of the glass panes even at higher humidity



Snack-Counter STEAM 520 BE-VT	Tank/Pump System Without intermediate level			Fixed Water Connection Without intermediate level			Width [mm]	Connection
	round	angled	slanted	round	angled	slanted		
Serve-over version Height glass top 520 mm								
Snack-Counter STEAM 520 BE-VT - DT 1.5 **	26306	26314	26322	---	---	---	587	230V/2.35kW
Snack-Counter STEAM 520 BE-VT - 2 *	26307	26315	26323	22833	22836	22839	750	230V/2.9kW
Snack-Counter STEAM 520 BE-VT - DT 2 **	26308	26316	26324	22834	22837	22840	750	230V/2.9kW
Snack-Counter STEAM 520 BE-VT - 3	26309	26317	26325	22835	22838	22841	1075	230V/3.5kW ***

* The maximum opening width is approx. 277 mm due to the sliding door.

** The operator side has wing doors instead of sliding doors.

*** The device can also be operated with 400V, 3Ph, N with max. 6A per phase.

Description

Heated display case with circulating air heating for keeping all types of food warm. For optimal product quality, the inside temperature is adjustable from 40 to 75 °C and the humidity in 6 steps.

The steam generator operates fully automatically.

Good illumination of the merchandise room by a temperature-resistant lighting (warm colour reproduction).

GN containers and GN trays with a depth of up to 100 mm can be inserted in the device.

All components are easily accessible for maintenance and cleaning.

The customer side has a rounded, angled or slanted glass construction made of safety glass.

The operator side has sliding doors or wing doors made of insulating glass.

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.

The front glass pane is made of safety glass. It can be swung outwards for easy cleaning. The side glass panes are also made of safety glass.

The heating is made by a powerful circulating air heater blower and a powerful quartz radiator with medium and long-wave infrared radiation.

The steam generator operates fully automatically and is equipped with an automatic water filling system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling. The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

Version DT:

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).

Version "Tank/Pump System"

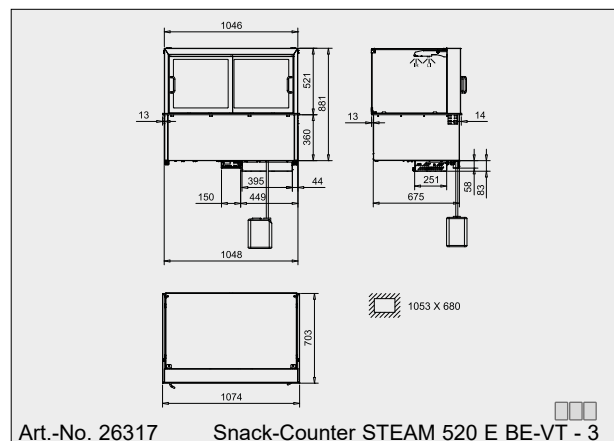
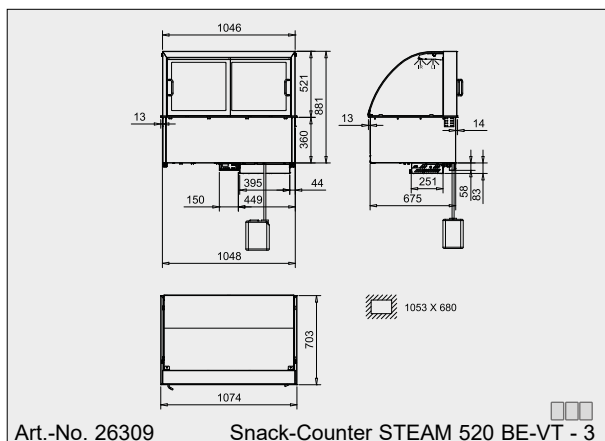
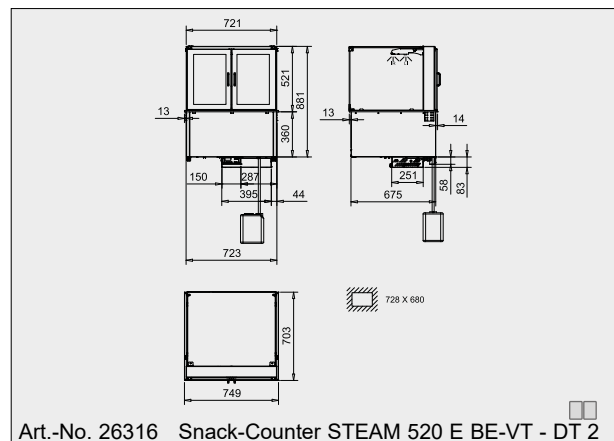
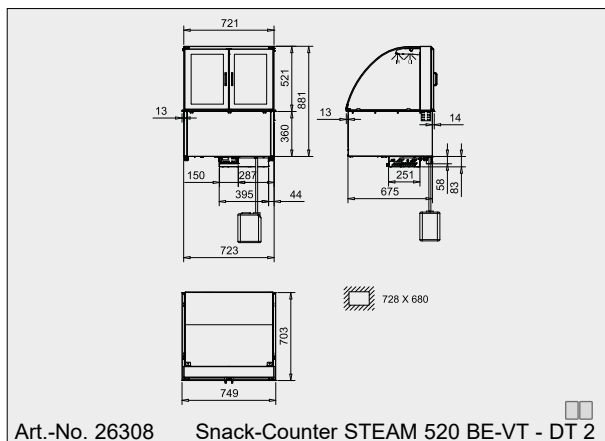
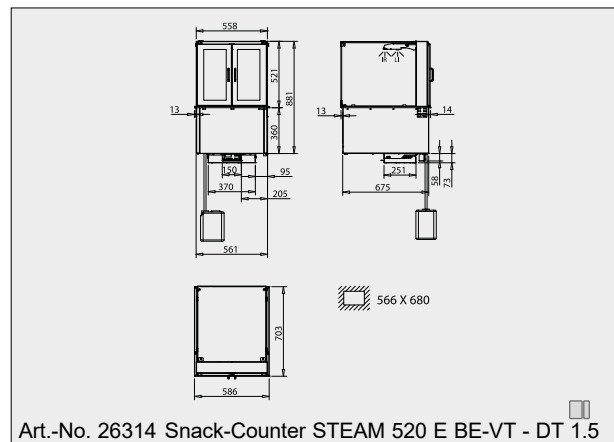
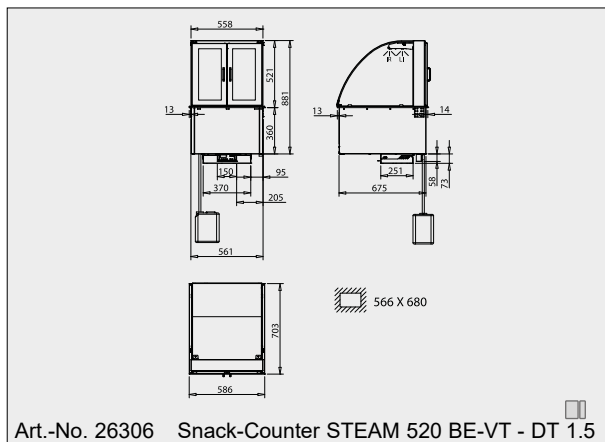
The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

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.



More drawings are available on www.wiha-web.com under "Info Centre / Customer Area".