

GUSTO for a better taste!

Air chiller unit to establish your individual food counter

2
Tiered
Installation



Example of installation.



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

GUSTO for a better taste!

- Perfect product presentation
- Long freshness due to high humidity
- Easy and safe cleaning (liftable evaporator)
- Highly economical and energy efficient
- Optional available WIHA FRESHNESS SYSTEM
- Angled or arcuate shapes possible!
- With WIHA LONG-LIFE for a longer operating life of the cooling unit

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.

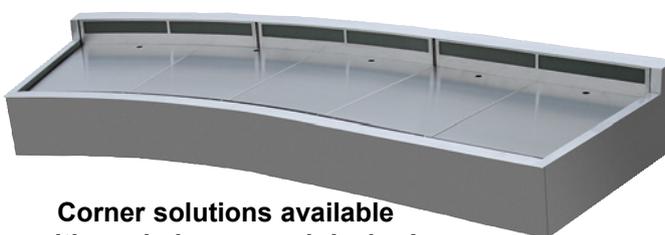
The patented WIHA FRESHNESS SYSTEM is a highly effective combination of a circulating air filter and a UV disinfecting device. Beside the reduction of particles (e.g. dust), it reduces the air pollution of germs to extend the freshness of the presented goods.

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.



Corner solutions available with angled or curved design!

2. Air Chiller Units

tiered installation



2
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WIHA GUSTO	For external cooling unit	With cooling unit and controller	Width [mm]	Depth [mm]	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.	Art.-No.				
GUSTO 1250	23851	23871	1350	1025	700 W	230V/420W
GUSTO 1875	23852	23872	1975	1025	1050 W	230V/620W
GUSTO 2500	23853 *	23873	2600	1025	1400 W	230V/860W

* The controller TMP 2630 is necessary, art.-no. 12223.

Please ask about special lengths and shapes.

GUSTO Special Design (only with changed dimensions)

Art.-No. 22300

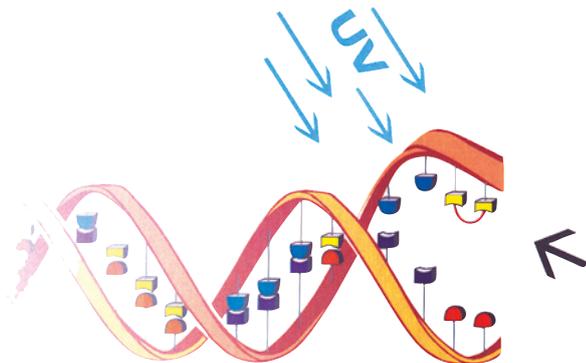
GUSTO Special Design (angled or arcuate)

Art.-No. 22301

Special Accessories

	Art.-No.
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 (Detachable control panel SPLIT CONTROL not possible)	12223
Quick-connect cleaning head (Hose length of the shower head 1,25 m, on-site drain is necessary!)	6322
Additional quick-connect coupling, mounted in the pan	6324

Patented WIHA FRESHNESS SYSTEM see page 47.



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.**

GUSTO for a better taste!

Description

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.

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

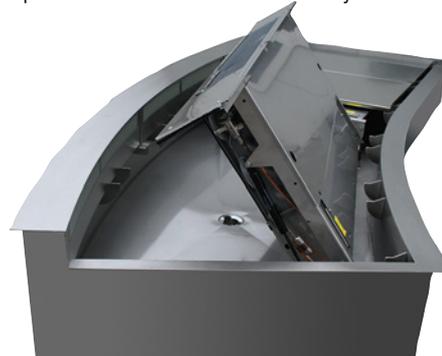
Serve-over version with a glass top, only open on the service side:
< 5°C at AT 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

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!

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 defrost and temperature sensors

Cooling Unit Model

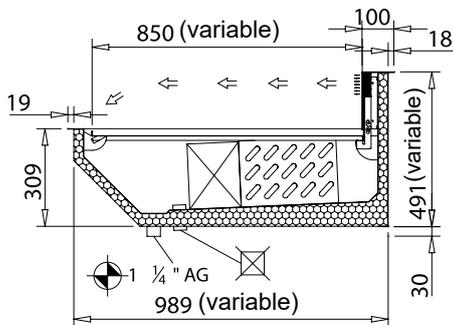
The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the built-in controller TMP 620 (for GUSTO 1250 and 1875) or with the TMP 2630 (for GUSTO 2500) that are connected to the cooling unit and cooling pan via cable connectors.

Two air speeds can be selected for different food. A freely usable output can be 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.

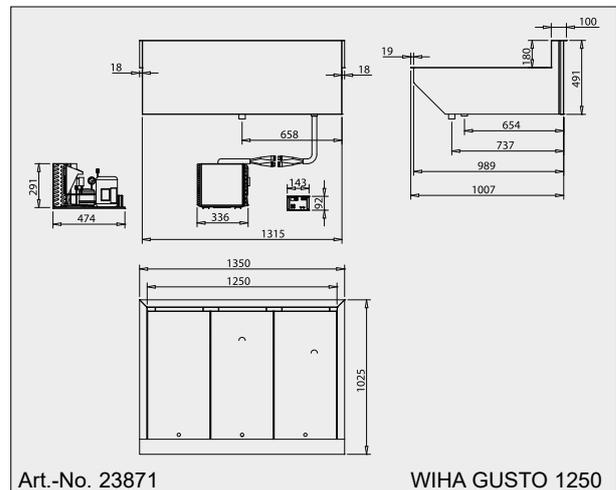
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Cross section "GUSTO" with straight design.

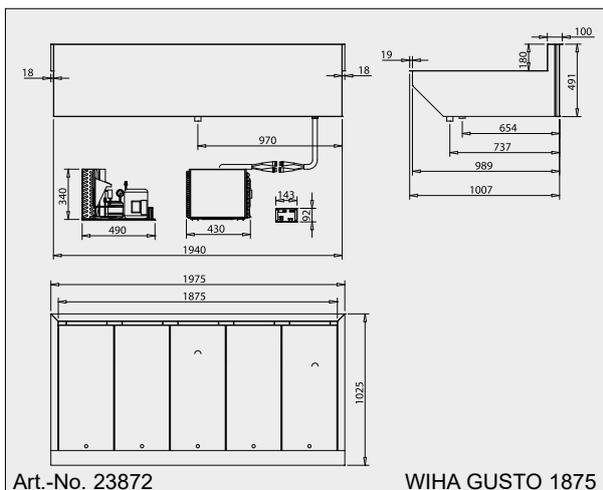
Note: A free space of approx. 30 mm is to be taken into account below the cooling pan.

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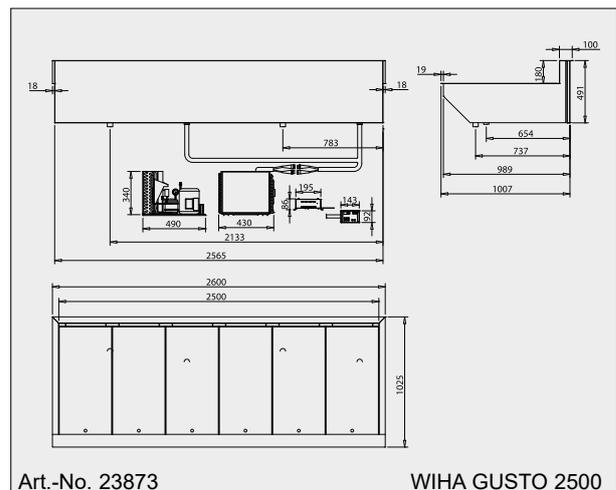
Art.-No. 23871

WIHA GUSTO 1250



Art.-No. 23872

WIHA GUSTO 1875



Art.-No. 23873

WIHA GUSTO 2500