

## Euro-Snack®

For cakes, cream cakes, snacks, beverages, salads and more

**1**  
Straight  
Installation



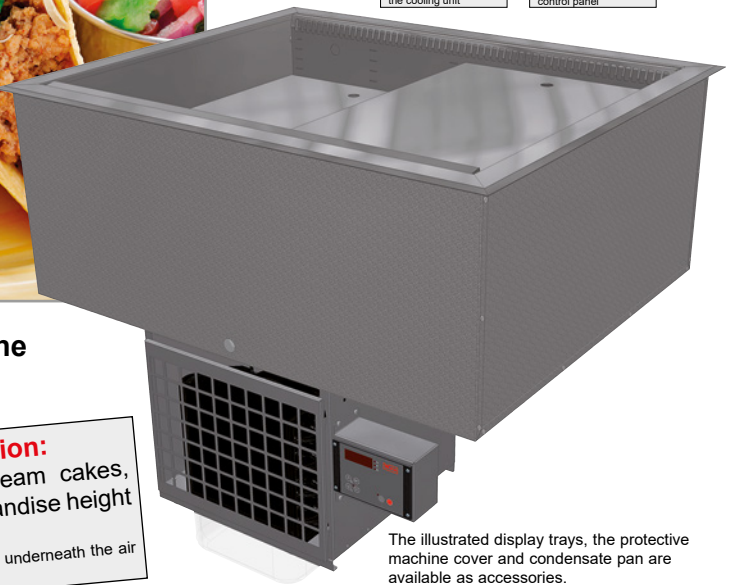
**WiHA**  
**Freshness  
System**  
(Special Accessory)  
Patented

**WiHA**  
**MOVE-  
DOWN**  
Patented

**WiHA**  
**MOVE-  
AWAY**  
Patented

**WiHA**  
**LONG-  
LIFE**  
Longer operating life of  
the cooling unit

**WiHA**  
**SPLIT-  
CONTROL**  
(Special Accessory)  
Flat and removable  
control panel



Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base
- 4°C cooling technology
- 2 air speeds
- Lifiable evaporator

**Preferred application:**  
Cakes, pieces of cream cakes,  
snacks with a merchandise height  
of up to max. 15 cm.  
(Merchandise must be located underneath the air  
blow-off nozzle.)

The illustrated display trays, the protective machine cover and condensate pan are available as accessories.

WIHA Euro-Snack	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-Nr.			
Euro-Snack 400 *	6294	6295	370 W	230V/270W	■
Euro-Snack 800	6220	20342	450 W	230V/350W	■■
Euro-Snack 1200	6221	20343	605 W	230V/390W	■■■
Euro-Snack 1600	6222	20344	825 W	230V/540W	■■■■
Euro-Snack 600 L *	6240	20347	370 W	230V/210W	■
Euro-Snack 1200 L *	6241	20348	450 W	230V/350W	■■

Delivery includes mounting frame. The refrigeration modules for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WIHA FRESHNESS SYSTEM, protective machine cover and condensate pan/drain trap are available as accessories.

\* Not available with FRESHNESS SYSTEM.

Base element UTB 51 optionally available, see table 1 on page 386.

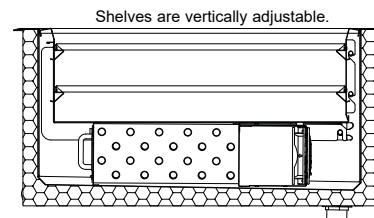
### Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
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	
Protective machine cover type 370-825	33194

**Air cooler for operation with refrigerant CO<sub>2</sub>** 10197  
(price per air cooler, design see page 384)

Display shelf 406 x 606 mm 6205  
(unperforated for snacks etc.)

Patented WIHA FRESHNESS SYSTEM see page 31.



Shelves are vertically adjustable.

### Description

Chiller unit with circulating air for cooling food on Euro-Norm trays and on shelves, which are available optionally.

To operate it with a glass top that should only be open on the air blow-off side applies:

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

To operate it without a glass top applies:

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

For proper cooling, the merchandise must not protrude from the cooling pan.

Commercial product for the installation in stationary food and service counter.

# 1. Air Chiller Units

## straight installation



1  
Straight  
Installation

### Design

Interior pan is made entirely of stainless steel and is finished with flush threaded drain fitting (1 1/4") 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 circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The longitudinal walls above the evaporator are equipped with vertically adjustable bottom beams. Euro-Norm trays (400 mm x 600 mm) or display shelves (available as accessories) can be mounted on the bottom beams.

To clean the pan bottom, the inner base with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the inner base is open. To clean the rear area of the pan or to carry out servicing, the inner base can be moved forwards (MOVE-AWAY TECHNOLOGY).

Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

For external cooling unit

Delivery includes:

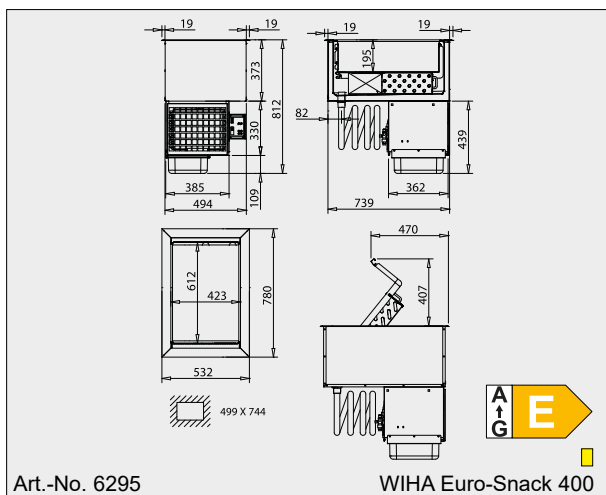
- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

### Cooling Unit Model

The cooling unit is encased in stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

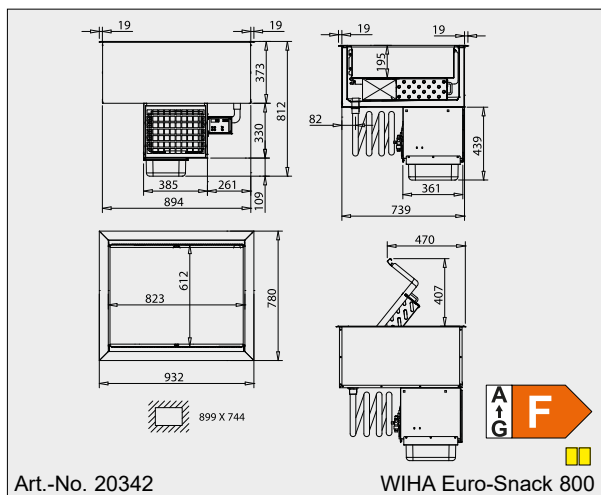
**With WIHA-LONG-LIFE for a longer operating life of the cooling unit.**

If there is no on-site drainage, a condensate pan can be mounted under the cooling unit on request.



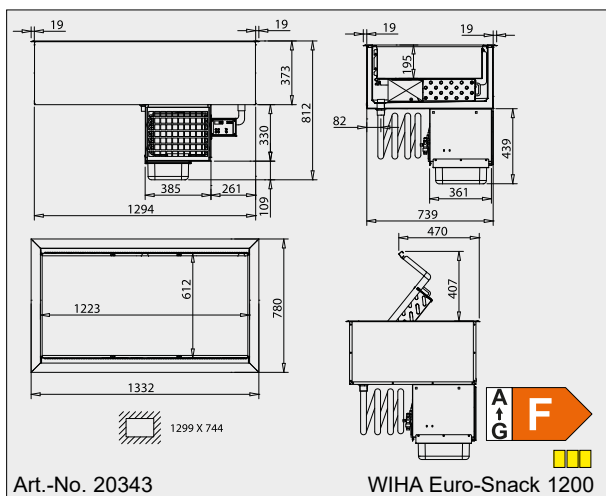
Art.-No. 6295

WIHA Euro-Snack 400



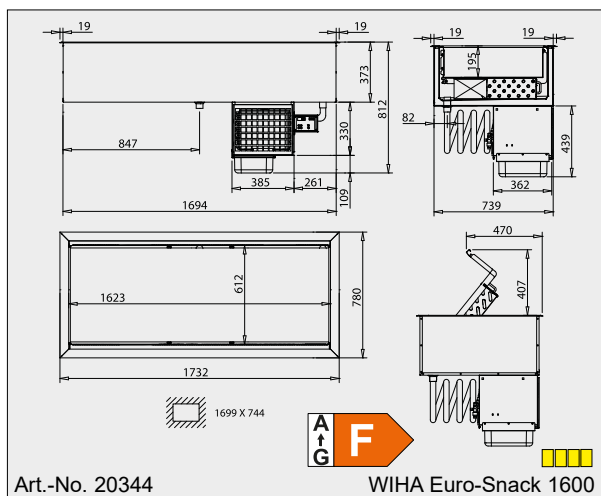
Art.-No. 20342

WIHA Euro-Snack 800



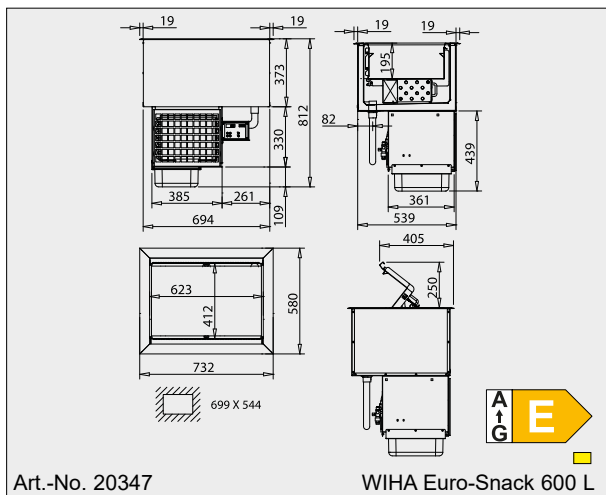
Art.-No. 20343

WIHA Euro-Snack 1200



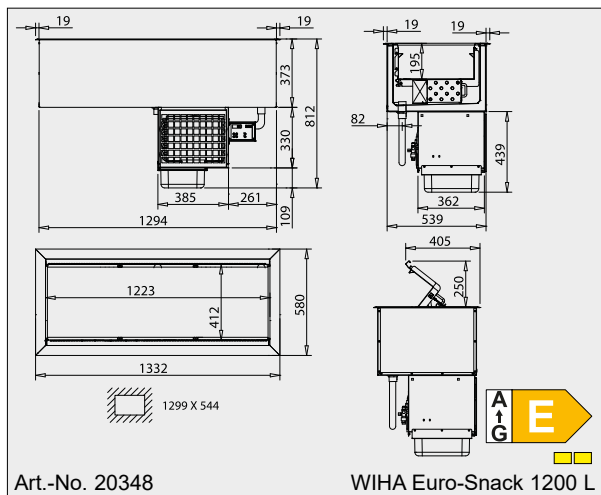
Art.-No. 20344

WIHA Euro-Snack 1600



Art.-No. 20347

WIHA Euro-Snack 600 L



Art.-No. 20348

WIHA Euro-Snack 1200 L