

Gastro-Snack[®] 1+1/3 & Gastro-Snack[®] 2 x L

Versatile usable – model for deep counter installations

1
Straight
Installation



For Gastro-Norm container with a depth of 100 mm or 150 mm.
Also available with display shelves.

The Gastro-Norm containers are not included in delivery.



Food stays fresh for longer thanks
to the patented FRESHNESS SYSTEM

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

Preferred application:
For cooling food in Gastro-Norm containers, pieces of cake, snacks, salad bowls, bottles, etc.
(Height of the GN container 100 mm or 150 mm. For proper cooling, the merchandise must not jut out of the cooling pan.)

WIHA Gastro-Snack 1+1/3	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.	Art.-No.		
Gastro-Snack 2 x (1+1/3) *	21602	21612	450 W	230V/320W
Gastro-Snack 3 x (1+1/3)	21603	21613	605 W	230V/400W
Gastro-Snack 4 x (1+1/3)	21604	21614	825 W	230V/550W
Gastro-Snack 5 x (1+1/3)	21605	21615 **	1060 W	230V/1050W

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.

** Without base element; the cooling unit is connected via refrigerant couplings. TMP 620 is the used controller.

WIHA Gastro-Snack 2 x L	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.	Art.-No.		
Gastro-Snack 2 x (1+1/3) L	6171	20321	450 W	230V/350W
Gastro-Snack 2 x 2 L	6172	20322	605 W	230V/390W

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.

Special Accessories

Gastro-Snack 1+1/3	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) extra charge for device with cooling unit in the base housing	12219
Protective machine cover type 450-825	33194
Display shelf 1/1+1/3 GN, unperforated	6225
Display shelf 1/1+1/3 GN, perforated	6226
Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required:	
Separator bar GN 1/1, lengthwise 530 mm	1025
Separator bar GN 1/1, crosswise 325 mm	3010

Patented WIHA FRESHNESS SYSTEM see page 31.

Special Accessories

Gastro-Snack 2 x L	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
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TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
Detachable control panel (SPLIT-CONTROL) extra charge for device with cooling unit in the base housing	12219
Protective machine cover type 480-605	33194
Set of display shelves 1/1+1/3 GN, unperforated	6201
Set of display shelves 2x2 GN, unperforated	6202
Note: GN 1/1 and GN 2/4 containers can be mounted directly, for smaller GN containers additional separator bars are required:	
Separator bar GN 1/1, lengthwise 530 mm	1025
Separator bar GN 1/1, crosswise 325 mm	3010

Patented WIHA FRESHNESS SYSTEM see page 31.

1. Air Chiller Units

straight installation



1

Straight
Installation

Description

Chiller unit with circulating air for cooling food in Gastro-Norm containers (100 mm or 150 mm deep) 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.

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 generously sized 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. Gastro-Norm containers 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.

Delivery includes Gastro-Norm bars.

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.

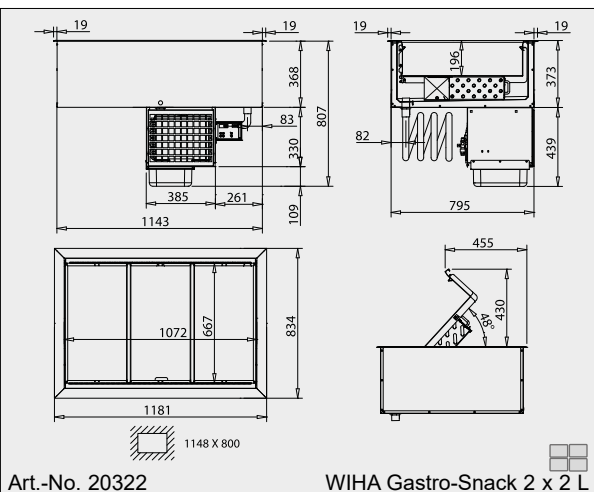
If there is no on-site drainage, a condensate pan can be mounted under the cooling unit on request.

For model Gastro-Snack 5x 1+1/3:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. A freely usable output can be used for counter lighting.

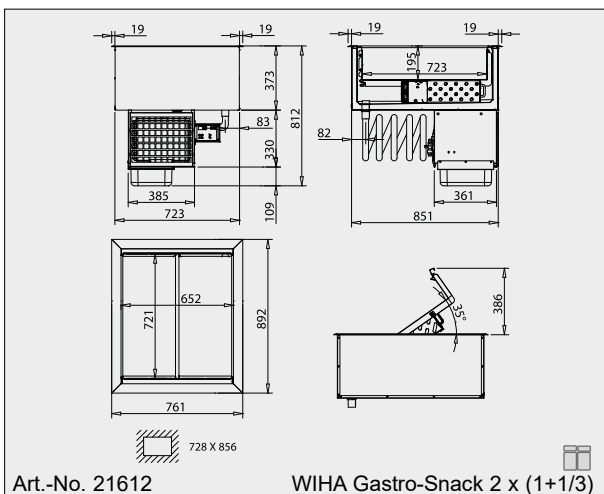
The counter design should include a well-ventilated base unit beneath the cooling pan.

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



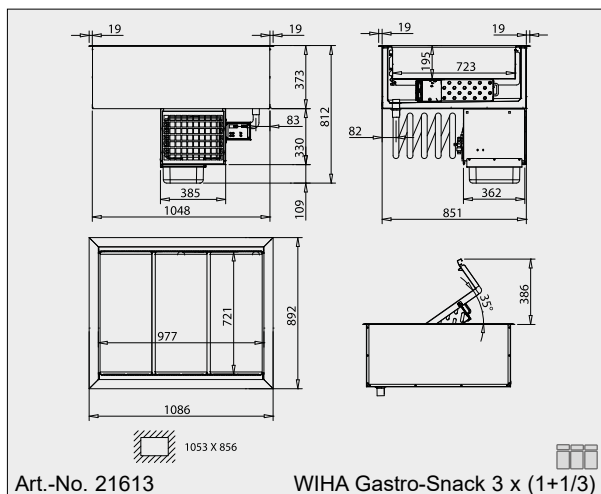
Art.-No. 20322

WIHA Gastro-Snack 2 x 2 L



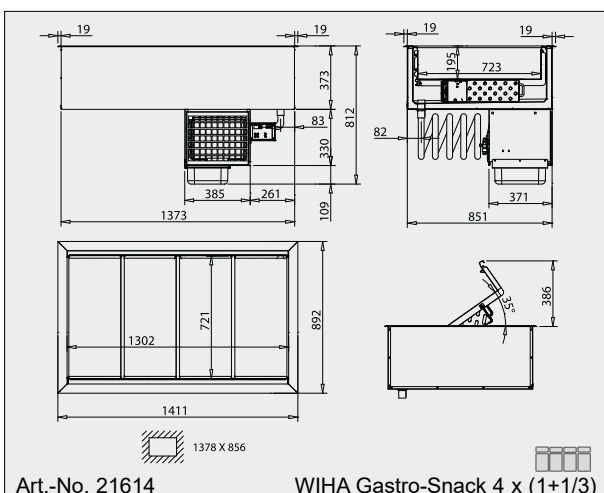
Art.-No. 21612

WIHA Gastro-Snack 2 x (1+1/3)



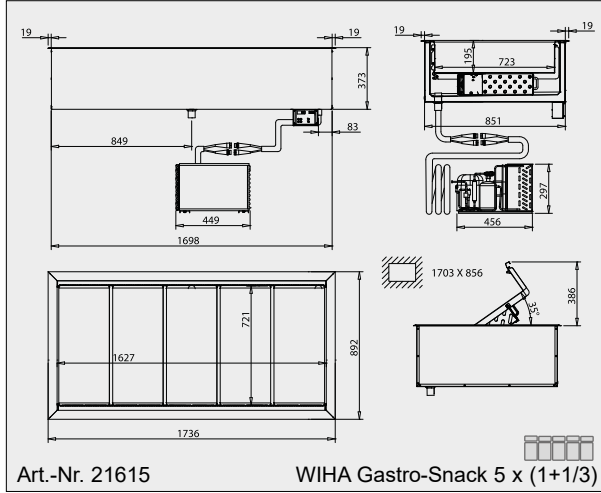
Art.-No. 21613

WIHA Gastro-Snack 3 x (1+1/3)



Art.-No. 21614

WIHA Gastro-Snack 4 x (1+1/3)



Art.-Nr. 21615

WIHA Gastro-Snack 5 x (1+1/3)

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".