

S SERIES GRANULAR ICE

GRANULAR ICE: This vertical evaporator ice machine produces flaked granular ice at a temperature of -0.5°C using fresh water. The range includes models from 140kg - 600kg / 24 hours.

The ice is already crushed and ready to be used. Ideal for quick cooling of bottles and cocktails and for display or transportation of fish, meat and vegetables. Also suitable for supermarkets, hospitals, bakeries and laboratories.

This kind of ice is ready to use and does not require any crushing and can be used directly onto fish, meat and vegetables.

PLC programmable logic controller to protect the evaporator against any mechanical stress on the evaporator and motor gearbox assembly.

Sub zero flake ice models available

Features

- Stainless steel shell with rounded corners
- Vertical evaporator
- PLC controlled
- Technical support
- Split system models available



Models from 140kg - 600kg
Produces granular ice at -0.5°C



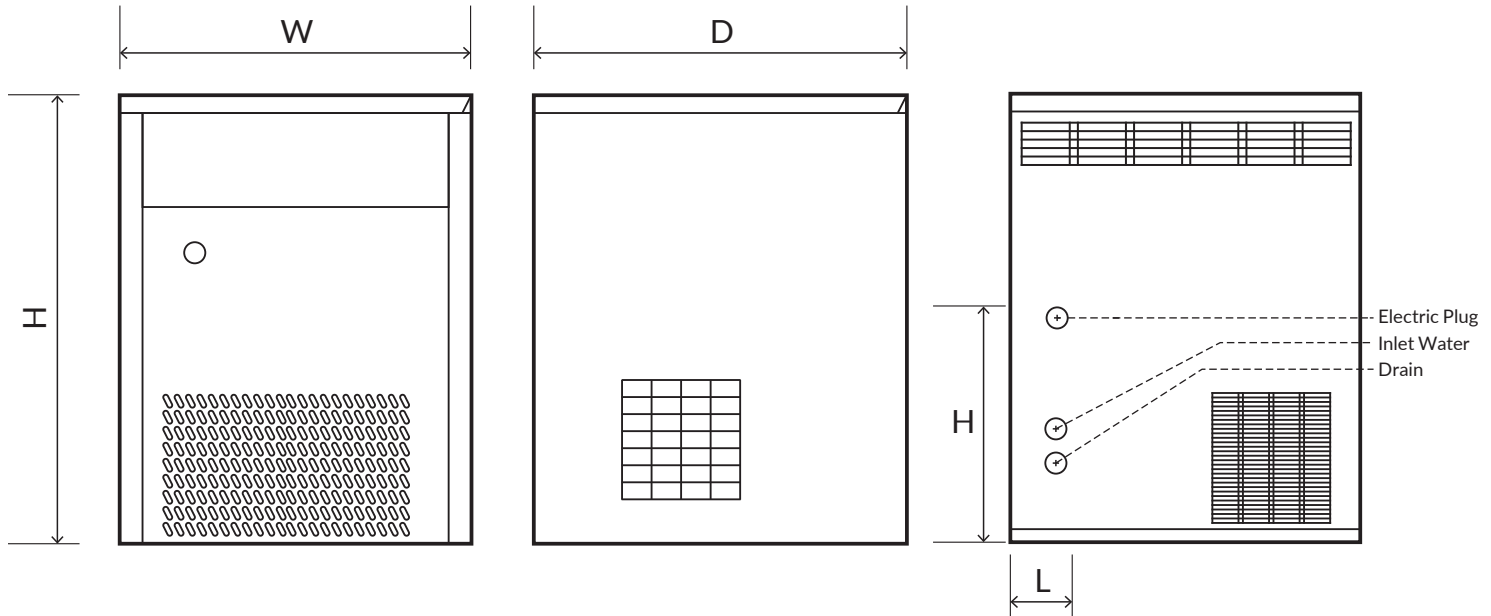
Manufactured in Italy



Ideal for display, service, conservation and transportation of fish, meat and vegetable



Water and air cooled



	KS140	KS300	KS600
Cooling System	Air / Water Cooled	Air / Water Cooled	Air / Water Cooled
Ice Production in 24 Hours	140 kg	300 kg	600 kg
Bins Usable	BIN 150 / 250	BIN 250 / 400	BIN 250 / 400
Voltage Standard	230V - 50Hz	230V - 50Hz	230V - 50Hz
Power Consumption	700 W	1300 W	2000 W
Type of Refrigerant	R 452 A	R 452 A	R 452 A
Dimensions (W x D x H)	566 x 525 x 560 mm	560 x 525 x 560 mm	605 x 570 x 725 mm
Net Weight	55 kg	66 kg	102 kg
Packing Dimensions	597 x 608 x 703 mm	600 x 600 x 710 mm	680 x 680 x 880 mm
Gross Weight	65 kg	72 kg	110 kg

Sub zero flake ice models available.

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