



General features

ICE TECH SS series are designed for the hospitality industry: bars, restaurants, pubs... incorporating innovative features.

ICE TECH SS gourmet full ice cube is the most desired ice cube either for the professional or consumer. Ideal to be used with soft drinks and spirits.

ICE TECH SS ice cubes melt very slowly, allowing customers to enjoy cooled drinks longer.

AISI 304 Stainless Steel external high quality finishing with integrated door improves machine cleanliness.

HCFC free foam injected polyurethane for outstanding insulation, ICE TECH SS, machine will preserve the consistency and the quality of the ice produced, longer than any other machine.

All parts in contact with water have been designed in order to minimize their friction and to ensure maximum surface tension, reducing substantially the sound level.

Technical features / Operating limits

Ice cube	M 22gr. L 34gr.
Body	AISI 304 Stainless Steel.
Spray system	With special flexible spray nozzles ICE TECH patented and designed to prevent the calcareous buildup.
Electromechanic controls	Machines are timer and thermostat operated. Simple, easy to understand and service. High reliability and low spare parts cost.
Switch	External On/Off switch.
Tropicalized machines	Class T
Range	Air temperature: 5 - 40°C Water temperature: 5 - 35°C Pressure: 0,7 - 6 bar
Ice production capacity	Kg/24h at Ambient temperature 21°C, Water temperature 15°C.
Certification	ISO 9001, CE
Others	Refrigerant R404 Water inlet connection 3/4" Gas Drain 20mm connection Single-phase input 220V-50Hz. / Optional: 220V-60Hz

M | 22 gr

L | 34 gr



Model

Model	Ice Cube	Condensation System	Production Kg. / Day *Capacity Kg. / Min.	Storage Kg.	Maximum Power Input W.	WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH SS 150	M,L	Air Water	150 153	MODULAR	1500	775 x 625 x 805
ICE TECH SS 400 TRIPHASE/ TRIPHASE/ MONOPHASE	M,L	Air Water	380 350	MODULAR	3300 3140	1321 x 638 x 978

Supplement

ICE TECH CRUSHER	-	*3	1	150	180 x 330 x 320
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