

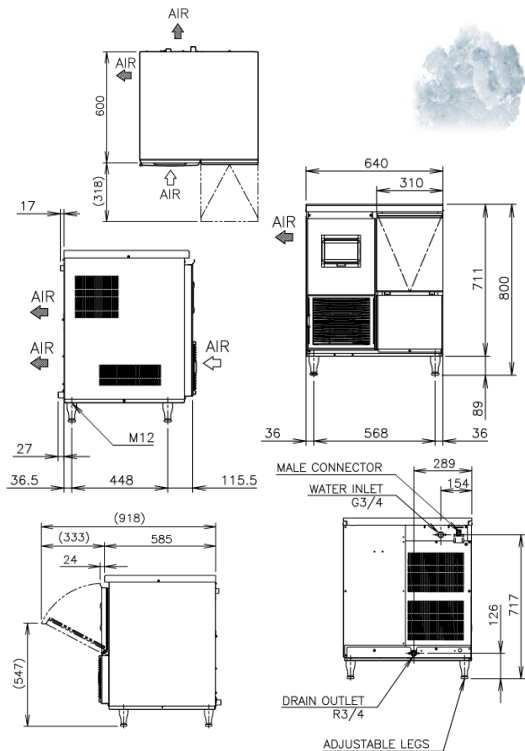


PRODUCT FEATURES

- "Freeze Burn" is no longer an issue when displaying fresh fish or produce.
- Carbon auger bearings have a longer life expectancy than roller bearing, reducing maintenance costs.
- One piece bin moulding - rounded corners for hygiene and ease of cleaning.
- Automatic flush function, helps keep the ice making system clean.
- Integrated door handle for ease use and hygiene.
- Controller board with Operational Status display assists in troubleshooting.
- Due to the auger system, water consumption is equal to ice production.
- Can be converted to nugget ice by changing the extruding head and cutter (parts at an additional cost).



TECHNICAL DRAWING



PRODUCT SPECIFICATION

Production Capacity / 24hrs	Approx. 130kg @ 21°C Air temp; 15°C Water Approx. 110kg @ 32°C Air temp; 21°C Water
Max Storage Capacity	Approx. 26kg -Leveled
Dimensions	640mm (W) x 600mm (D) x 803mm (H) (Includes 70mm-110mm Legs)
Cooling	Air
Weight Net/Gross (kg)	71/82
Refrigerant Charge	R134a / 200g
AC Supply Voltage	1 PHASE 220-240V 50Hz/ 10 AMP Plug
Amperage	Running: 5.0A Starting: 20A
Operating Conditions:	
Ambient Temp	5-40°C
Water Supply Temp	5-35°C
Water Supply Pressure	0.07-0.8MPa (0.7-8bar)
Voltage Range	±10%

INSTALLATION REQUIREMENTS

- Ensure the condenser is cleaned periodically as per the manufacturer's manual.
- Do not plug the unit into multi-plug power boards with other appliances
- Room ventilation or air conditioning can improve the situation by reducing the humidity.
- Hoshizaki recommends the use of a compatible water filter to prevent non-warrantable scale & sediment complications.

*Refer to manual for full installation & maintenance requirements.



For free 6 month extended warranty, register online within 4 weeks of purchase date. hoshizaki.com.au

