



Combi-line



**The ideal solution for
ice cubes and crushed ice**

WESSAMAT
perfect ice!

The variable ice production concept.

Today, the catering trade can hardly do without crystal-clear ice cubes. In addition, sparkling crushed ice enjoys more and more popularity of the catering trade and the customers. The Combi-Line by WESSAMAT fulfills both expectations because these variable, modular ice preparation machines produce ice cubes and crushed ice of first quality.



Impressive presentation

The Combi-Line by WESSAMAT is the ideal solution for production of first-class ice cubes

- for the hotel bar,
- for the sun deck,
- for the kitchen,
- for the restaurant and
- for cool drinks in the rooms.

Crushed ice is produced by automatic crushing of the ice cubes. This is to obtain crystal-clear crushed ice, which is due to its firm consistency, particularly suitable

- for preparing of extraordinary cocktails,
- for cooling of fruit juices, dairy products and fruits,
- for presentation of fresh salads and
- for arrangement of impressive buffets with seafood.



Crystal-clear ice cubes and crushed ice allow for extraordinary arrangements...

Ice cubes or crushed ice?

This is often the question when considering the purchase of an ice preparation system, since, on the one hand, the catering trade can hardly do without ice cubes, but, on the other hand, crushed ice is also recommended for various purposes.

Finally, the Combi-Line by WESSAMAT is the satisfactory answer to this question. Not "either or" but "as well as" is the principle of this unique ice preparation concept which offers the user ice cubes or crushed ice or both at the same time.

To serve ice-cooled

The use of ice cubes and crushed ice in the catering trade is versatile. For serving of champagne, sparkling wine and various white wines, ice cubes are required for cooling of the bottles and to attain the ideal temperature. Refreshments, long drinks, cocktails and various alcoholic beverages are prepared respectively served with ice cubes or crushed ice.



... and cocktails become an experience.



Whether ice cubes or crushed ice – the Combi-Line by WESSAMAT delivers the ideal ice for any need.

Due to their versatility, the Combi-Line products are also used successfully beyond gastronomy.

- Catering-companies
- Market halls
- Shops with display counters
- Chemical and biological laboratories
- Medical and therapeutic applications

Space saving and versatile.

Modular construction

Up to now, two ice preparation machines were necessary for the production of ice cubes and crushed ice. Or the ice cubes had to be crushed by hand or with a separate crusher. The modular construction of the Combi-Line units, suitable for the catering trade, allows for production of both types of ice with only one complete solution. This reduces the costs of acquisition and the installation expenditure and saves a lot of space.



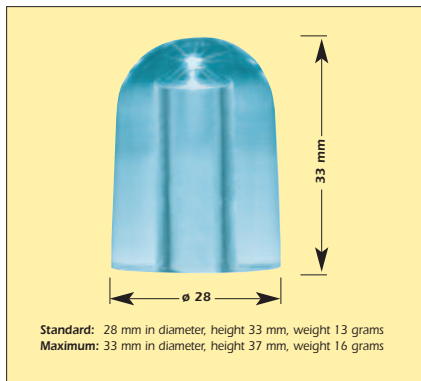
fig. Combi-Line model W 120 ECL

Stocks and logistics

All Combi-Line units, which produce ice cubes and crushed ice as well, are equipped with a manual preferential connection. If one half of the separated storage container is filled with the selected type of ice (for example ice cubes), the machine automatically starts with production of the second type of ice (crushed ice). If this storage container is also filled, the machine changes over to the standby mode. Ice preparation is automatically continued if sufficient quantities of crushed ice or ice cubes have been taken out of the storage containers.

Cooling types

All ice maker units of the Combi-Line are available as air-cooled or water-cooled models. At ambient temperatures of 10 to 30 degrees centigrade, the use of the air-cooled type is recommended since saving of cooling water favorably affects the production costs for ice cubes and crushed ice. In case of higher ambient temperatures (up to 45 degrees centigrade) as well as in rooms with high humidity of the air, low air circulation and in the kitchen area, utilization of water-cooled units is favorable in view of constant ice productions, lower energy consumption, and less maintenance costs.




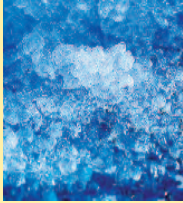


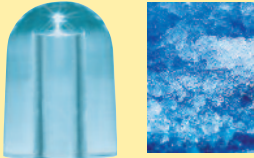




Combi-Line

- Three ice variants
- Two types of cooling
- One concept

Perfect Ice Cubes

The unmistakable hollow ice cubes (ice cones) of the WESSAMAT wave technology impress by their special shape and quality. These crystal-clear ice cubes - without cloudiness - are a mandatory component of the modern, refined restaurant trade. And since not only the taste but also the intended purposes are different, the size of the ice cubes can even be changed easily.

ice output type of ice	126 kg/day	240 kg/day
 Ice Cubes	 W 120 L/W	 W 240 L/W
 C = Crushed Ice	 W 120 CL/CW	 W 240 CL/CW
 EC = Ice Cubes + Crushed Ice	 W 120 ECL/ECW	 W 240 ECL/ECW

L = air-cooled ice maker / W = water-cooled ice maker

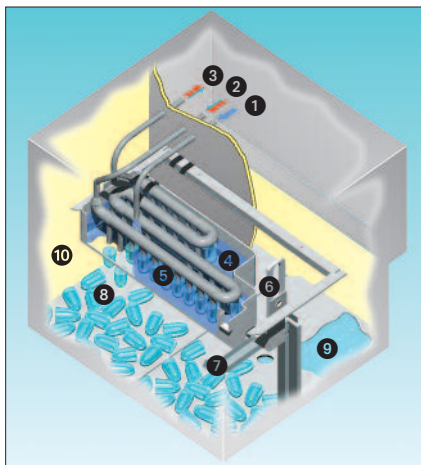
Efficient Ice Producing Technology.

Advantages of the wave technology

The wave technology developed by WESSAMAT is the guarantor for perfection and reliability in ice cube preparation. Due to the wave movement of the water, the water molecules will freeze first at the evaporator fingers. Dissolved components in the drinking water and impurities (minerals, dirt particles, etc.) will remain in the trough and will be led into the sewer line together with the residual water. This special process produces crystal-clear, hygienically impeccable ice cubes.

This unique ice preparation technology, which needs neither pumps nor stirring implements, is particularly recommended for use in areas with a relatively high hardness of the drinking water. Besides, the wave technology works very silently compared to conventional ice producing technologies. It does not cause any disturbing spray or paddling noises, which is another important aspect recommending the use of Combi-Line machines with wave technology.

The wave technology principle



- ❶ Fresh water inlet
- ❷ Refrigerant/hot gas inlet
- ❸ Refrigerant/hot gas reflux
- ❹ Trough
- ❺ Evaporator profiles
- ❻ Mechanical system for wave movement
- ❼ Drain gutter for residual water
- ❽ Storage bin with double bottom
- ❾ Melt water drain
- ❿ Cold insulation

Combi-line



890 mm

fig. Combi-Line model W 120 L

Technical data / Specification

Model	Order No.	Type ¹⁾	Production ²⁾		Storage ³⁾ kg	Dimensions ⁴⁾ (HxWxL) mm	Currency Cons. kW	Weight kg	Water Consumption Liters / Kg Ice	
			kg/day	IC/day					Ice Production	Cooling
W 120 L	3061	Inox	126	7875	130	1400/890/670	0,96	119	2,2	-
W 120 W	3062	Inox	126	7875	130	1400/890/670	0,90	119	2,2	16
W 120 CL	3063	Inox	126	7875	130	1720/890/670	1,08	157	2,2	-
W 120 CW	3064	Inox	126	7875	130	1720/890/670	1,02	157	2,2	16
W 120 CL	3065	Inox	126	7875	130	1720/890/670	1,08	162	2,2	-
W 120 CW	3066	Inox	126	7875	130	1720/890/670	1,02	162	2,2	16
W 240 L	3081	Inox	240	15000	220	1520/1020/890	1,20	190	2,1	-
W 240 W	3082	Inox	240	15000	220	1520/1020/890	1,11	190	2,1	13,5
W 240 CL	3083	Inox	240	15000	220	1920/1020/890	1,32	235	2,1	-
W 240 CW	3084	Inox	240	15000	220	1920/1020/890	1,22	235	2,1	13,5
W 240 CL	3085	Inox	240	15000	220	1920/1020/890	1,32	240	2,1	-
W 240 CW	3086	Inox	240	15000	220	1920/1020/890	1,22	240	2,1	13,5

Cooling: L = air-cooled, W = water-cooled

¹⁾ Casing and storage bin made of stainless steel.

²⁾ Ice production (IC = ice cubes or corresponding quantity of crushed-ice) at ambient and water temperatures of 10° C (and condenser temperature of 20° C for water-cooled models).

³⁾ The capacity of the storage bin and the dispensers in kg refers to taking full advantage of the complete available storage volume.

⁴⁾ All dimensions (height) including vertically adjustable feet (enclosed as standard accessory).

Recommended area of use for air-cooled units: 10° C to 30° C ambient temperature
Recommended area of use for water-cooled units: 10° C to 45° C ambient temperature.

Drinking water connection: Flexible hose with connection thread R 3/4".

Electrical connection: Standard 230 V/50 Hz (special voltages available).

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Your WESSAMAT-dealer: