



*Combi-line*  
**W 80**



**The new standard for  
ice cubes and crushed-ice**

**WESSAMAT**  
*perfect ice!*



# One machine – two kinds of ice!

The Combi-Line W 80 complements the already existing product range Combi-Line in the lower and middle range of capacity. Due to its performance and the new, compact machine concept the Combi-Line W 80 represents the ideal solution for gastronomy use with low or moderate demand of ice cubes and crushed-ice.

*Combi-Line*  
**W 80**

## Design suitable for gastronomy

The modern design, the space-saving construction and a performance up to 80 kg per day make the Combi-Line W 80 the ideal ice cube maker for

- cocktail bars,
- restaurants,
- hotels

and wherever small or moderate quantities of ice cubes or crushed-ice are required. The solid construction is based on a new concept with front ventilation, which allows a slender, attractive and space-saving product design.

Casing, storage bin and crusher are completely made of stainless steel. An aspect, that does not only facilitate cleaning but also helps to observe the existing regulations concerning hygiene.



The Combi-Line W 80 represents the ideal solution for the production of small and moderate quantities of ice cubes and crushed-ice in the gastronomy.

## Two types

Combi-Line W 80 is available in two different types:

- **W 80 CL/CW** for the sole production of crushed-ice
- **W 80 ECL/ECW** for the production of ice cubes and crushed-ice (storage bin divided)



If required, the production of the desired ice variant (ice cubes or crushed-ice) can be controlled by the integrated selector switch of type ECL/ECW. This selector switch is one of a number of advantages, that where realized by applying the intelligent PCL-control.

## Two cooling methods

To be independent from ambient temperatures and installation requirements, both types are available as air-cooled models (W 80 ECL and W 80 CL) and as water-cooled models (W 80 ECW and W 80 CW). Due to the higher water consumption (cooling water) of water-cooled models, air-cooled models are recommended at ambient temperatures of 10°C up to 30°C.

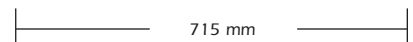


Abb. Modell W 80 ECL

## Technical data / Specification

Model	Order No.	Type <sup>1)</sup>	Production <sup>2)</sup>		Storage <sup>3)</sup> kg	Dimensions <sup>4)</sup> (HxWxD) mm	Current consumpt. kw	Weight kg	Water consumption Liter/Kg ice	
			kg/day	IC/day					Ice production	Cooling
<b>W 80 CL</b>	3053	Inox	80	5.000	67	1765 / 715 / 600	0,68	130	2,7	–
<b>W 80 CW</b>	3054	Inox	80	5.000	67	1765 / 715 / 600	0,68	130	2,7	10,8
<b>W 80 ECL</b>	3055	Inox	80	5.000	67	1765 / 715 / 600	0,68	138	2,7	–
<b>W 80 ECW</b>	3056	Inox	80	5.000	67	1765 / 715 / 600	0,68	138	2,7	10,8

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

<sup>1)</sup> Casing and storage bin made of stainless steel.

<sup>2)</sup> 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).

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

<sup>4)</sup> 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).