



Top-Line



**Perfection in
Ice Cube Preparation**

WESSAMAT
perfect ice!



Unique Ice Preparation Technology

In the modern catering trade, crystal-clear, hygienically impeccable ice cubes are an unrenouncable product. Not only the quality of the ice cubes but also the reliability of the ice cube maker are subject to constantly increasing requirements. The WESSAMAT Top-Line ice cube makers convince by perfect technology, durable reliability and excellent ice cube quality and without doubt they are the leading product in ice cube preparation.



Ice-cooled pleasure

Champagne, sparkling wine, and various white wines need the right temperature to develop their typical bouquet. Whether for a reception, a banquet or the „Dinner for Two“ – the real pleasure requires crystal-clear ice cubes.



Fresh and ice-cooled seafood, fruit, salads and juices are a special pleasure. Also here, crystal-clear, hygienically impeccable ice cubes are the ideal background for extraordinary arrangements and demanding customers.

A pure matter of taste

Refreshments, longdrinks, and classical cocktails become a special experience if prepared with perfect ice cubes. Wherever first class cocktails are mixed and chilled drinks are served, the quality and reliability of the WESSAMAT ice cube makers are appreciated.



Dahlmeiers Cocktail-Tip

GEISHA

1.5 cl of lime juice
1.5 cl of Kwai Feh
2.5 cl of Gordon gin
0.5 cl of red orange

Stir with ice cubes in a glass and strain off into a cocktail glass. Add some with lemon peel. Decoration:
1 currant panicle
1 mint leaf



Quality in detail

The combination of high quality materials and innovative ice preparation technology turns the Top-Line units into the leading products in ice cube preparation.

- casing and storage bin of stainless steel
- insulation free of fluorocarbon
- no calcification of nozzles and stirring devices
- no pumps susceptible to trouble
- no sharp-edged ice plates
- no energy consuming heating wires
- crystal-clear, hygienically impeccable ice cubes
- integrated storage bin with large storage
- capacity and double bottom (for drainage of thawing water)

Extremely silent

Compared with ice cube makers operating according to the conventional ice preparation technologies, the Top-Line ice cube makers can hardly be heard. Another advantage of this unique wave technology which does not cause any disturbing spray or paddling noises. For this reason, the Top-Line ice cube makers are particularly suitable for use in the direct vicinity of customers and personnel.



fig. models
L/W 121 and L/W 251

Why for First Class Ice Cubes!

Product Variety

For ice requirements from 24 kg to 240 kg per day, the Top-Line series offers various models with different ice outputs. Due to the compact design, suitable for the catering trade, the Top-Line ice cube makers are particularly suitable for utilization in:

- hotels and restaurants
- pubs and discotheques
- cocktail bars
- bistros and cafés

and wherever special ice cube quality and reliable ice cube makers are required.



Due to the functionality, the reliability and the extremely high ice cube storage capacity, the Top-Line ice cube makers are particularly appreciated in the bulk catering trade.



The Top-Line ice cube makers are very compact, extremely silent and reliable. The space-saving wave technology provides the space for the large storage containers integrated in the casing. Ice cube production is controlled via a thermostat in the storage bin. This ensures that always a sufficient amount of ice cubes will be available.

fig. models
L/W 21 - L/W 81



Types of Refrigeration

The Top-Line ice cube makers are available:

- as air-cooled model (series L)
- as water-cooled model (series W)
- as air-cooled model which can be built in completely (series LE)

The decision for the most suitable variant depends on the space required and the room climate at the place of installation.

For free-standing installation of the so-called „table top units“, the air-cooled model is recommended, provided there is sufficient air circulation and an ambient temperature of max. 30° Celsius. These units do not require any water for cooling which positively affects the operation costs.

The water-cooled units are particularly suitable for installation in counters and system furniture as well as for use in rooms with high ambient temperature and air humidity. Particularly for installation in the kitchen area, the water-cooled units are to be preferred for this reason.

Special installation variants

Special variants for installation in counters and restaurant system furniture are the LE-models of the Top-Line. Due to the innovative ventilation system with integrated axial-flow fan optimum air circulation can also be guaranteed if these units are built-in completely.



With the LE-models, the Top-Line offers extremely economic alternatives to the water-cooled ice cube makers which can be built in.

The unmistakable ice cones of the Top-Line units captivate by their special shape and their high consistency. These crystal-clear ice cubes – without cloudiness – are a mandatory component of the modern, refined restaurant trade.



Standard: Ø 28 mm, H 33 mm, 13 g
Maximal: Ø 33 mm, H 37 mm, 16 g

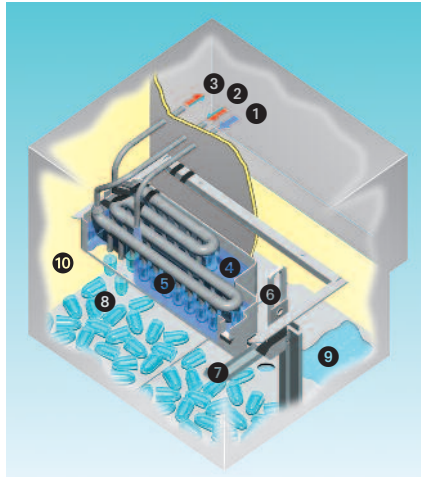
Individual and diverse

Top-line

Unique ice preparation technology

The wave technology developed by WESSAMAT is the guarantor for perfection and reliability in ice cube preparation. The water for ice cube preparation is rhythmically moved in a trough causing uniform waves with a constant water speed. Due to the wave movement, the water molecules in the ice preparation system will freeze first. 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 ice preparation process produces crystal-clear, hygienically impeccable ice cubes.

The wave technology principle



- 1 Fresh water inlet
- 2 Refrigerant/hot gas inlet
- 3 Refrigerant/hot gas return line
- 4 Trough
- 5 Evaporator profiles
- 6 Mechanical system for wave movement
- 7 Drain gutter for residual water
- 8 Storage bin with double bottom
- 9 Melt water drain
- 10 Cold insulation

Technical data / Specification

Model	Order No.	Type ¹⁾	Performance ²⁾		Storage ³⁾ kg	Dimensions ⁴⁾ (HxWxD) mm	Power consumption kW	Weight kg	Water consumption Liter / Kg ice	
			kg/day	IC/day					Ice production	Cooling
W 21 L	1020	Inox	24	1.500	10	475 / 365 / 530	0,30	33	3,3	-
W 21 LE	1022	Inox	24	1.500	10	540 / 460 / 530	0,35	38	3,3	-
W 21 W	1021	Inox	24	1.500	10	475 / 365 / 530	0,30	33	3,3	6,6
W 31 L	1030	Inox	35	2.180	16	525 / 465 / 530	0,39	39	2,9	-
W 31 LE	1032	Inox	35	2.180	16	590 / 560 / 530	0,44	42	2,9	-
W 31 W	1031	Inox	35	2.180	16	525 / 465 / 530	0,39	39	2,9	8,2
W 51 L	1050	Inox	55	3.380	30	665 / 485 / 615	0,48	49	2,7	-
W 51 LE	1052	Inox	55	3.380	30	730 / 580 / 615	0,53	51	2,7	-
W 51 W	1051	Inox	55	3.380	30	665 / 485 / 615	0,48	49	2,7	7,2
W 81 L	1080	Inox	80	5.000	50	855 / 615 / 645	0,60	71	2,7	-
W 81 W	1081	Inox	80	5.000	50	855 / 615 / 645	0,56	71	2,7	10,8
W 121 L	1120	Inox	126	7.875	80	1075 / 860 / 650	0,96	109	2,2	-
W 121 W	1121	Inox	126	7.875	80	1075 / 860 / 650	0,90	106	2,2	16,0
W 120 L	3061	Inox	126	7.875	130	1400 / 890 / 670	0,96	119	2,2	-
W 120 W	3062	Inox	126	7.875	130	1400 / 890 / 670	0,90	119	2,2	16,0
W 251 L	1250	Inox	180	11.250	180	1315 / 990 / 810	0,98	170	2,8	-
W 251 W	1251	Inox	180	11.250	180	1315 / 990 / 810	0,90	164	2,8	18,0
W 240 L	3081	Inox	240	15.000	220	1520 / 1020 / 890	1,20	190	2,1	-
W 240 W	3082	Inox	240	15.000	220	1520 / 1020 / 890	1,10	190	2,1	13,5

Cooling: L = air-cooled, LE = air-cooled, build-in model, W = water-cooled

¹⁾ Casing and storage bin made of inox

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 machines: 10°C – 30°C ambient temperature.
Recommended area of use for water-cooled machines: 10°C – 45°C ambient temperature.

Drinking water connection for all ice makers: Flexible hose with connection thread R3/4"

Electrical connection: Standard 230 V – 50 Hz (special tensions available on demand).

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