



# Perfect Ice. Pure emotion.



## Product range 3.1



Ice crusher  
Ice cube makers  
Crushed Ice maker  
Micro Cube ice makers  
Ice cube dispenser  
Flake ice maker  
Nugget ice maker  
High-performance ice cube plants  
Industrial ice production

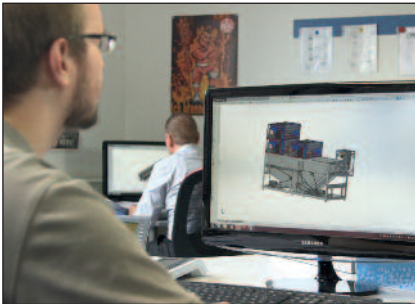






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# Competence in ice preparation



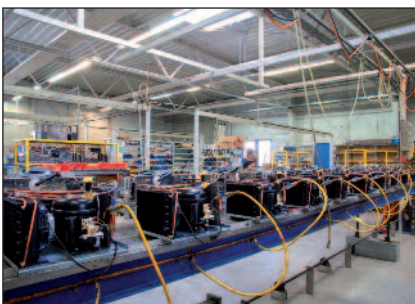
## Success Story

Since the company was founded in the year 1986, WESSAMAT has become one of the leading companies for ice makers in Europe due to its high-performance products, innovative technology and a high level of quality and reliability. WESSAMAT offers individual solutions for a wide variety of applications, ranging from compact ice makers, ready to plug-in, for the hospitality industry to high-performance ice preparation plants for industrial ice production. The extensive product range of WESSAMAT offers the ideal ice for every application.



## Progress through innovation

For the development of innovative, future-oriented and energy efficient ice preparation techniques, WESSAMAT has been promoted and awarded multiple times in recent decades by the Federal Ministry of Research and Development as well as by the State Government of Rhineland-Palatinate with the innovation prize "SUCCESS" of the state of Rhineland-Palatinate and the grand prize for small and medium-sized businesses 2018 "Großer Preis des Mittelstandes".



Awarded with the prize  
**Großer Preis des  
Mittelstandes 2018**



# Quality made in Germany

Being the inventor of the unique wave technology for the production of crystal-clear hollow ice cones, WESSAMAT has deliberately chosen the new industrial site "Nord" of the University city Kaiserslautern as production site in Germany when time came for an expansion. This decision is encouraged by securing jobs in the region, the experience and the know-how of the employees in the departments Development, Construction, Production, Service and Sales. The constant strive for perfection, our passion for ice and the high quality expectations of our customers will also in the future be our drive for quality and reliability "Made in Germany".



According to  
our General  
Terms of Sale,  
Rev. December  
2015



\* All WESSAMAT ice makers except the product lines Smart Line, Cube-Line WV, Flake Line and Nugget Line are manufactured in the factory in Kaiserslautern/Germany.

When planning tailored ice production plants, we are collaborating hand in hand with designers and architects. Being a member of the designer association "Verband der Fachplaner", we are your competent partner for planning your individual projects and complete gastronomy concepts.



## Climate-friendly refrigerants

As an innovative, future-oriented company, we feel committed to climate protection and the use of environmentally friendly materials. On the basis of the Regulation which entered into force on 01.01.2015 to reduce greenhouse gas emissions, we use the refrigerants and components available on the market, in order to comply with the limit values and put ice makers on the market with a low GWP-value. Currently, we work with the climate-friendly refrigerant R 290/GWP value 3 (depending on the permitted filling charges) for plug-in ice machines or with the refrigerant R744 (CO<sub>2</sub>)/GWP value 1 for ice machines to be connected to central cooling systems. The industry continues to work on the development of climate-friendly refrigerants; however their use in ice machines is dependent on the components that are suitable and available on the market. We are constantly in touch with renowned manufacturers and are monitoring these developments very closely, for being able to offer both, our customers as well as our climate, the best possible solution with the lowest possible GWP value.



The properties and technical data specified in this product program refer to the state of the art at the time of printing. The values specified are standard values, which may differ from the values in practice. WESSAMAT reserves the right to make changes in design. Image sources: WESSAMAT photo archive · AdobeStock.

# The ideal ice



Classic gastronomy



Bars and bistros



Discotheques and clubs



Restaurants and hotels



Large-scale kitchens and community catering



Party service and event catering



Event catering and event gastronomy



Food retailers and supermarkets



Cooling of fresh fish



# For individual **applications**

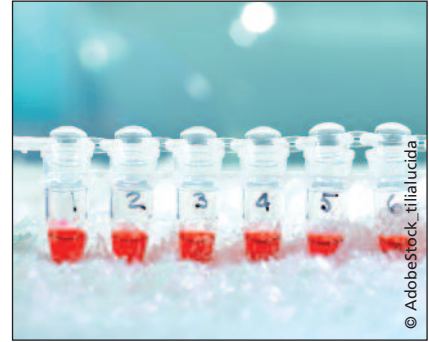
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Cooling of asparagus and vegetables



Production of baked goods



Laboratory and medical technology



Sauna and spa



Physical therapy, cryotherapy and sports medicine



Exclusive kitchen interiors



In-flight catering



High-performance ice preparation plants and filling systems



Complete solutions for commercial and industrial ice preparation

# Types of ice and cooling properties



## Hollow ice cones

Hollow ice cones fascinate by their crystal clear optics and particularly aesthetic form. They are easier to handle and to dose than square-sized full cubes and are eye candy in slim cocktails or long drink glasses. Due to the larger surface and the slim form, they release melting water more quickly and thus create a better cooling effect in comparison to full ice cubes.



## Full ice cones

Full cones are often used as an alternative to square full ice cubes. Compared to hollow ice cones, they have a larger mass and therefore release the melting water more slowly - just like the full ice cubes. Besides this special cooling feature, the full ice cone is also used for many application purposes in gastronomy due to its cylindrical form.



## Full square-sized ice cubes

The square ice cube is considered the embodiment of the classic ice cube. Due to its relatively larger mass, it releases melting water slower when cooling beverages and preparing cocktails and drinks, which again results in a long-lasting cooling effect. Due to the typical form and its cooling properties, it is popular with bartenders and restaurateurs alike.



## Micro Cubes

Due to their unique format and particular consistency, Micro Cube fine ice cubes are perfectly applicable for versatile cooling tasks. Because of their dimensions of approximately 7 x 7 x 7 mm and a constant temperature of exactly 0° Celsius, this ice is particularly versatile in use. As a basis in refrigerated counters, for the presentation and display of fish and seafood, fruits, juices and dairy products as well as in the dough production.





## Crushed Ice

Real crushed ice is the only true ice for a variety of cocktails and drinks. In comparison to nugget ice, which some manufacturers erroneously describe as crushed ice, real crushed ice is produced by the mechanical milling of ice cubes. In contrast to the milky and fast-thawing flake or nugget ice, real crushed ice has a solid consistency and a brilliant look. Therefore, crushed ice is also ideal for cooling and presenting food and beverages.



## Nugget ice

With a temperature of  $-0.5^{\circ}$  Celsius, its consistency and its cooling properties, nugget ice can be used for the preparation of cocktails as well as for many other applications. In comparison to flake ice, it has a more solid consistency and clearer contours. Whenever no real crushed ice is available, nugget ice can be used as an alternative.



## Flake ice

In terms of size and form, flake ice is uneven and may be appropriate for different cooling tasks. With a temperature of  $-0.5^{\circ}$  Celsius the crystalline ice flakes are perfectly appropriate for various cooling tasks. Thus, the commodities to be cooled can easily be embedded and gently covered. The ice flakes are easy to shape and are therefore predominantly used for the cooling of asparagus and vegetables, as well as in the laboratory and medical sector and in sauna/spa areas.



## Tube ice

Tube-Ice is available in different diameters and in various lengths. Due to the ice preparation technology used, tube ice is the more cost-effective alternative to full or hollow ice cubes, in case crystal clear ice in particularly large quantities is required for industrial and commercial applications or for the commercial sale of ice.

# Types of ice and product lines



## Hollow ice cones

High Line  
Top Line  
Combi Line  
Life Line  
Mega Line



## Tube ice

Mega Line



## Full ice cones

Smart Line



## Crushed ice

Ice crusher  
Combi Line  
Cube Line  
Mega Line



## Full square-sized ice cubes

Cube Line  
Mega Line



## Nugget ice

Nugget Line



## Micro Cubes

Micro Cubes



## Flake ice

Flake Line



Whenever ice cubes are mechanically crushed by a grinder, the result is real crushed ice. Real crushed ice is produced by the WESSAMAT ice crushers (page 12-13) or by the ice makers of the product lines Combi Line (pages 27-30) and Cube Line (pages 34-41).





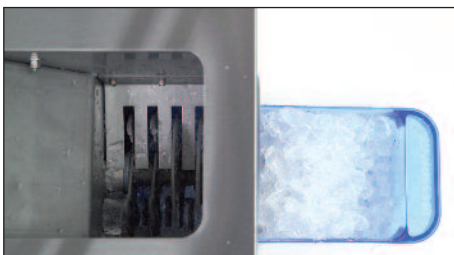


### Practical handling

The grinder of the models C 103/CB 103 to crush the ice cubes is actuated by the locking mechanism of the shaft.

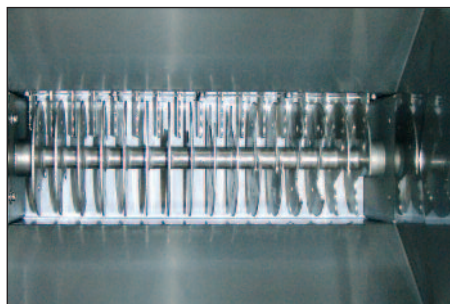


### Crushed Ice



### Easy take-out

The ground crushed ice accumulates in the drip tray, which can be removed completely or partly from the crusher housing for easy take-out of the crushed ice.



### Reliable Technology

The milling technology developed by WESSAMAT protects the grinder, reduces the power requirement and minimizes energy consumption.



## The fastest way to obtain real crushed ice

Space-saving devices for the production of real crushed ice made from ice cubes. The ideal companion for every ice maker if, in addition to ice cubes, also crushed ice is needed. By help of the integrated grinding mill the ice cubes are turned into crushed ice within seconds. For 3 kg to 5 kg crushed ice per minute. Available in glossy stainless steel, embossed stainless steel (colour anthracite) as well as with individual design.



Ice crusher C 103 in classic gastronomy design with housing made of stainless steel and collection tray made of food-safe plastic



Ice crusher CB 103 with exclusive design housing made of embossed stainless steel (colour anthracite) and collection tray made of food-safe plastic



Ice crusher model CB 105 with housing made of embossed stainless steel (colour anthracite) and collection tray made of food-safe plastic

## Technical data and performance

Model	Order No.	Version	Capacity kg/min.	Ice storage kg	Dimensions W(L)xDxH mm	Power consumption KW <sup>3)</sup>	Weight kg <sup>4)</sup>
C 103	1005	Stainless steel <sup>1)</sup>	3	1	175/330/315	0.15	10
CB 103	1006	Stainless steel <sup>2)</sup>	3	1	175/330/315	0.15	10
C 105	1010	Stainless steel <sup>1)</sup>	5	5	370/315/515	0.15	21
CB 105	1011	Stainless steel <sup>2)</sup>	5	5	370/315/515	0.15	21

<sup>1)</sup> Housing made of stainless steel; collection tray made of food-safe plastic

<sup>2)</sup> Housing made of embossed stainless steel (colour anthracite); collection tray made of food-safe plastic

<sup>3)</sup> Power supply 230V / 50Hz. Special voltages are available on request.

<sup>4)</sup> Net weight



### Ideal combination

The ice crushers from WESSAMAT turn ice cubes into real crushed ice within seconds. For this process all kinds of ice cubes from other brands may be used. However, the use of deep-frozen ice cubes should be avoided.



### Customized Branding

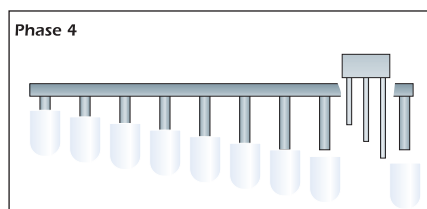
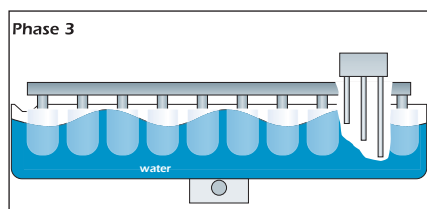
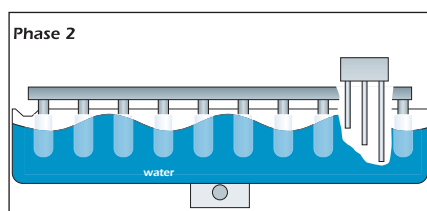
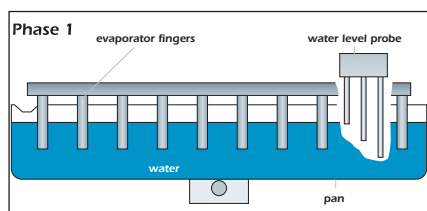
For promotion and other sales purposes, the housing of the ice crushers can be branded individually.

# Crystal clear **Hollow ice cones**

Hollow ice cones are popular among restaurateurs and consumers alike and impress with their special format and crystal-clear look. Ice makers for production of hollow ice cones can be found under the product lines High Line, Top Line, Combi Line, Life Line and Mega Line (Models Z 2000 and Z 2005). See table of contents "At a glance", page 3.







## The perfect wave

The wave technology developed by WESSAMAT is still the ultimate ice production technology (hollow ice cones) in terms of reliability and water compatibility. Even in case of higher drinking water hardness, this unique ice preparation technology ensures the operation of the ice maker without using upstream water treatment.

For producing hollow ice cones, the water trough integrated in the ice maker is filled with fresh tap water before each new production cycle (phase 1).

The water is moved rhythmically by help of a pan motor in precisely calculated wave intervals. (phase 2).

As soon as the hollow ice cones have reached their defined thickness, the ice preparation process is automatically terminated. The minerals and impurities dissolved in the water remain in the trough and are drained with the residual water in a controlled manner (phase 3).

For this emptying process, the pan is brought into a vertical position and hot gas is piped into the evaporator profiles, so that the ice cubes detach and fall into the storage tank (phase 4).

The high reliability and the quality of the ice cubes produced thereby are the main reasons for the positive reputation of this internationally recognized wave technology of WESSAMAT.



## Ice preparation technology

Reliable wave technology for the production of crystal-clear, hygienically impeccable hollow ice cones. Even suitable in case drinking water has a high hardness, without using upstream water treatment.



## Hollow ice cones

Diameter: approx. 32 mm

Height: approx. 35 mm

Weight: approx. 15 g



## Removal hatch made of stainless steel

Flap with inlay (to prevent condensation water). Storage bin with LED lighting. For hygienic reasons, no rubber seal is used.



## Removable front panels

The removable front panels allow for easy access to the ice preparation technology (front panel above) and to the condenser fins (Fig. front panel below) in case of service, maintenance and cleaning purposes.



## Compact ice maker for the production of hollow ice cones

These ice makers have been particularly designed for the integration into counters and systems furniture (see page 24). This particularly slim design is space-saving and ideally suited when there is only little room for installation or already integrated ice makers must be replaced by a fitting model. For an ice requirement of 20 kg up to 55 kg per day (24h). The ice preparation technology and the condenser are easily accessible for servicing and maintenance from the front. All models may also be placed detached as table top device.



Ice cube maker model W 23 LE



Ice cube maker model W 25 LE



Ice cube maker model W 55 LE (for counter integration).  
Optionally available with melt water pump.

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
W 23 LE	4039	Stainless steel	20	6,5	334/545/640	0.172	36
W 25 LE	4040	Stainless steel	22	8	400/445/690	0.172	40
W 25 W	4043	Stainless steel	22	8	400/445/690	0.165	40
W 55 LE	4041	Stainless steel	55	17	500/555/810	0.390	55
W 55 W	4044	Stainless steel	55	17	500/555/810	0.345	55

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

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35°C (for water-cooled machines).

<sup>3)</sup> In case of completely filled storage bin.

<sup>4)</sup> All dimensions (height) are including height-adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230V / 50Hz. Special voltages are available on request. · <sup>6)</sup> Net weight

To drain the residual and melt water into a higher drain, the ice cube makers can be supplemented with the condensate pump type E (article-no. 24611 + 27875 / see page 62).

**Ice preparation system:**

Wave technology

**Cooling method:**

LE = air cooling · W = Water cooling (also available with separate cooling circuit)

All air-cooled models can be prepared for connection to a remote condenser.

All models may be prepared for connection to a central cooling system.

**Required water pressure:**

2 – 6 bar

**Drinking water quality:**

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

**Drinking Water connection:**

Flexible hose connection with 3/4" fitting

**Drinking water temperature:**

5 - 25°C

**Accessories:**

Appropriate underframes for the High Line ice cubes makers are available (see page 61).



### Storage bin made of stainless steel

The storage bin is equipped with a double bottom to drain the melting water of the ice cubes in a controlled manner. In comparison to plastic, stainless steel has a positive impact on hygiene and cleaning.



### Controlled drainage of residual water

The residual water remaining after the ice cube production will be drained in a controlled manner via the U-shaped draining channels by lowering the water pan. Thus, no ice cube comes in touch with the residual water.



## Installation model

The air-cooled models W 21 LE, W 31 LE and W 51 LE are suitable for the cooling water-saving and space-saving installation into bar counters. The storage bin with the transparent removal hatch is illuminated by LED lights.



## Hollow ice cones

Diameter: approx. 32 mm

Height: approx. 35 mm

Weight: approx. 15 g



## Ice preparation technology

Reliable wave technology for the production of crystal-clear, hygienically impeccable hollow ice cones. Even suitable in case drinking water has a high hardness, without using upstream water treatment.



## Powerful ice makers for the production of hollow ice cones

Premium ice makers for requirements ranging from 24 kg to 180 kg ice per day (24 h). With integrated storage bin made of stainless steel. The models W 21 LE, W 31 LE and W 51 LE (air-cooled version) as well as the water-cooled models W 21 W, W 31 W and W 51 W are suitable for installation into bar counters (see page 22).



Ice maker model W 21 L/W



Ice maker model W 81 L/W



Ice maker model W 121 L/W

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)x D x H mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
W 21 L	1020	Stainless steel	24	9	365/530/475	0.172	33
W 21 LE	1022	Stainless steel	24	9	460/530/540	0.185	38
W 21 W	1021	Stainless steel	24	9	365/530/475	0.165	33
W 31 L	1030	Stainless steel	35	15	465/530/525	0.180	39
W 31 LE	1032	Stainless steel	35	15	560/530/590	0.195	42
W 31 W	1031	Stainless steel	35	15	465/530/525	0.175	39
W 51 L	1050	Stainless steel	55	29	485/615/665	0.390	49
W 51 LE	1052	Stainless steel	55	29	580/615/730	0.405	51
W 51 W	1051	Stainless steel	55	29	485/615/665	0.345	49
W 81 L	1080	Stainless steel	80	50	615/645/855	0.512	71
W 81 W	1081	Stainless steel	80	50	615/645/855	0.490	71
W 121 L	1120	Stainless steel	126	80	860/700/1075	0.600	109
W 121 W	1121	Stainless steel	126	80	860/700/1075	0.580	106
W 251 L	1250	Stainless steel	200	180	990/865/1315	1.365	170
W 251 W	1251	Stainless steel	200	180	990/865/1315	1.240	164

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

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35°C (for water-cooled machines).

<sup>3)</sup> In case of completely filled storage bin.

<sup>4)</sup> All dimensions (height) are including height-adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230V / 50Hz. Special voltages are available on request.

<sup>6)</sup> Net weight

To drainage the residual and melt water into a higher drain, the ice cube makers can be supplemented with the condensate pump type E (article-no. 24611 + 27875 / see page 62).

### Ice preparation system:

Wave technology

### Cooling method:

L = air cooling · LE = air cooling air cooling/installation model · W = Water cooling (also available with separate cooling circuit). All air-cooled models can be prepared for connection to a remote condenser.

All models can be prepared for connection to a central refrigeration system.

### Required water pressure:

2 – 6 bar

### Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

### Accessories:

Suitable underframes for the models W 21 L/W to W 81 L/W are available (see page 61).

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

# Integratable ice makers



## Space-saving. Environmentally friendly.

For preparing cocktails and long drinks as well as for cooling and serving alcoholic and non-alcoholic beverages, both ice cubes and crushed ice is needed in different quantities at the bar. In order to have both types of ice immediately available, the space-saving integration of this ice maker is the perfect solution. The ice is produced in the proximate working environment and stored in sufficient quantity with a trend going towards air-cooled ice makers, which don't consume any cooling water compared to water-cooled devices, which again saves considerable costs and is good for the environment. Moreover, all integratable WESSAMAT ice makers operate with the climate-friendly refrigerant R 290.



### Hollow ice cones

The integratable ice makers of the product lines High Line and Top Line (pages 21-22) produce crystal-clear, hygienically impeccable ice cubes (hollow ice cones) with the reliable WESSAMAT wave technology. With the ice crushers C 103/ CB 103 or C105/CB 105 these hollow ice cones can be transformed into real crushed ice within seconds (see pages 12/13).



### Full ice cubes

The integratable ice makers Cube Line IC 70 EL/EW (page 23) work with innovative injection evaporators. This ice production technology forms square full ice cubes in format 30 x 30 x 30 mm and with a weight of approx. 25 g. These ice cubes are particularly famous among barkeepers and restaurateurs due to their typical form and their cooling properties.



### Nugget ice

The built-in ice makers NF 80 L/W (see page 24) are an alternative to the production of crushed ice.



## Integratable ice makers of the product line HighLine producing hollow ice cones

The ice makers of the product line HighLine have been particularly designed for the integration into counters and systems furniture. They operate on the reliable WESSAMAT wave technology and come with an integrated storage bin made of stainless steel. The particularly slim design is space-saving and ideally suited when there is only little installation space or already integrated ice makers should simply be replaced by a fitting model. Aeration is effected via ventilation grills in the front of the casing. The ice makers are easily accessible for servicing and maintenance from the front and available in three performance classes: from 20 kg to 55 kg ice per day (24 h). Those ice makers can be supplemented by an external condensate pump (see page 62). This solution is ideal for all installation situations where is no or only an insufficient gradient between the water drain of the ice maker and the on-site waste water drain.



Ice maker model W 23 LE for counter integration (see pages 16-17)



Ice cube maker model W 25 LE/W for integration into counters (see pages 16-17)

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
W 23 LE	4039	Stainless steel	20	6,5	334/545/640	0.172	36
W 25 LE	4040	Stainless steel	22	8	400/445/680	0.172	40
W 25 W	4043	Stainless steel	22	8	400/445/680	0.165	40
W 55 LE	4041	Stainless steel	55	17	500/555/800	0.390	55
W 55 W	4044	Stainless steel	55	17	500/555/800	0.345	55

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

<sup>2)</sup> At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 35 °C (water-cooled machines).

<sup>3)</sup> When storage bin is completely full.

<sup>4)</sup> All dimensions (height) given w/o adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230 V / 50 Hz. Special voltages on request.

<sup>6)</sup> Net weight

To drainage the residual and melt water into a higher drain, the ice cube makers can be supplemented with the condensate pump type E (article-no. 24611 + 27875 / see page 62).

**Ice preparation system:**

Wave technology

**Cooling method:**

EL = Air-cooled/integratable

W = water-cooled (also available for separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser.

All models may be prepared for connection to a central cooling system.

**Required water pressure:**

2 – 6 bar

**Drinking water quality:**

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

**Drinking Water connection:**

Flexible hose connection with 3/4" fitting

**Drinking water temperature:** 5 - 25°C

# Integratable ice makers

## Integratable ice makers of the product line TopLine producing hollow ice cones

For the space-saving integration into counters, the air- and water-cooled ice makers of the product line **Top Line** (models **W 21 LE/W – W 51 LE/W**) offer individual solutions. These ice makers with capacities of 22 kg – 55 kg ice cubes per day (24 h) work with the reliable WESSAMAT wave technology and have an integrated storage bin made of stainless steel. The integration of the air-cooled version does not require cooling water, which is of ecological advantage and reduces operation costs. Aeration is effected via a cross-flow fan on top and a lateral ventilation grid, which can be removed easily for cleaning purposes. Those ice makers can be supplemented by an external condensate pump (see page 62). This solution is ideal for all installation situations where is no or only an insufficient gradient between the water drain of the ice maker and the on-site waste water drain.



Integratable ice maker  
Product line Top-Line (detailed product description see pages 18-19)



Suitable for counter installation:  
Ready to built-in ice cube makers of series Top-Line (details at page 18-19)

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
W 21 LE	1022	Stainless steel	24	9	460/530/530	0.185	38
W 21 W	1021	Stainless steel	24	9	365/530/465	0.165	33
W 31 LE	1032	Stainless steel	35	15	560/530/580	0.195	42
W 31 W	1031	Stainless steel	35	15	465/530/515	0.175	39
W 51 LE	1052	Stainless steel	55	29	580/615/720	0.405	51
W 51 W	1051	Stainless steel	55	29	485/615/655	0.345	49

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

<sup>2)</sup> At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 35 °C (water-cooled machines).

<sup>3)</sup> When storage bin is completely full.

<sup>4)</sup> All dimensions (height) given w/o adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230 V / 50 Hz. Special voltages on request.

<sup>6)</sup> Net weight

To drainage the residual and melt water into a higher drain, the ice cube makers can be supplemented with the condensate pump type E (article-no. 24611 + 27875 / see page 62).

### Ice preparation system:

Wave technology

### Cooling method:

EL = Air-cooled/integratable

W = water-cooled (also available for separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser.

All models may be prepared for connection to a central cooling system.

### Required water pressure:

2 – 6 bar

### Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C



## Integratable ice makers of the product line CubeLine producing full ice cubes

Compact ice maker **Cube Line (IC 70 EL/EW)** for cocktail bars, restaurants, hotels and other gastronomy facilities. Not only the water-cooled version, but also the air-cooled version is fully integratable, which means it doesn't consume cooling water and is thus good for the environment. The ice makers of the series Cube Line work with a reliable PLC control and innovative evaporator technology (injection evaporator) and produce ice cubes in square format (size approx. 30 x 30 x 30 mm). Aeration is effected via a ventilation grill in the front. This ice maker has a performance of 65 kg/day (24 h). The integrated storage bin made of stainless steel has a capacity of 36 kg. Those ice makers can be supplemented by an external condensate pump (see page 62). This solution is ideal for all installation situations where is no or only an insufficient gradient between the water drain of the ice maker and the on-site waste water drain.



Built-in ice cube maker product line Cube-Line (model IC 70 EL/EW).  
For detailed product description see page 35.

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)x D x H mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
IC 70 EL	2207	Stainless steel	65	36	910/560/790	0.625	80
IC 70 EW	2208	Stainless steel	65	36	910/560/790	0.615	80

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

<sup>2)</sup> At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 35 °C (water-cooled machines).

<sup>3)</sup> When storage bin is completely full.

<sup>4)</sup> All dimensions (height) given w/o adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230 V / 50 Hz. Special voltages on request.

<sup>6)</sup> Net weight

To drainage the residual and melt water into a higher drain, the ice cube makers can be supplemented with the condensate pump type E (article-no. 24611 + 27875 / see page 62).

**Ice preparation system:**

injection evaporator

**Cooling method:**

EL = Air-cooled/integratable

EW = water-cooled (also available with separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser (see page 60).

All models may be prepared for connection to a central cooling system.

**Required water pressure:**

2 – 6 bar

**Drinking water quality:**

Air-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

**Drinking Water connection:**

Flexible hose connection with 3/4" fitting

**Drinking water temperature:** 5 - 25°C

# Integratable ice makers

## Integratable ice makers of the product line NuggetLine producing nugget ice

For the production of nugget ice (as alternative for real crushed ice) the ice makers **Nugget Line (NF 80 L/W)** for integration into bars and counters are ideally suitable. Both versions (air- and water-cooled) are fully integratable and produce about 80 kg nugget ice/day (24 h). When installing the air-cooled version, no cooling water is needed, which saves water and reduces operation costs. The ice maker has an integrated storage bin made of plastic on the inside with a capacity of about 25 kg (when completely filled). Aeration is effected via ventilation grills in the front side.



Due to the compact design, the models NF 80 L (air-cooling) and NF 80 W (water-cooling) may be integrated into counters and gastronomy furniture. Detailed product description see pages 54-55.

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
NF 80 L	2056	Stainless steel	80	25	485/620/720	0.52	57
NF 80 W	2057	Stainless steel	80	25	485/620/720	0.52	57

<sup>1)</sup> Casing made of stainless steel. Storage bin made of plastic.

<sup>2)</sup> At a drinking water temperature of 10 °C and ambient temperature of 10 °C.

<sup>3)</sup> When storage bin is completely full.

<sup>4)</sup> All dimensions (height) given w/o adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230 V / 50 Hz. Special voltages on request.

<sup>6)</sup> Net weight

**Ice preparation system:** evaporator cylinder with auger

**Cooling method:** EL = Air-cooled/integratable  
W = water-cooled (also available for separate cooling cycle)

**Required water pressure:** 2 – 6 bar

**Drinking water quality:** Max. 10 °dH (approx. 300 µs/cm conductivity)  
In case of higher Drinking water hardness, we recommend the use of softened water.

**Drinking Water connection:** Flexible hose connection with 3/4" fitting

**Drinking water temperature:** 5 - 25°C









## Hollow ice cones and real Crushed Ice

### Ice preparation technology

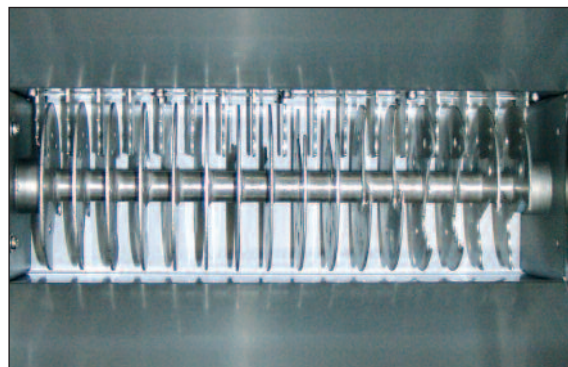
For the production of the hollow ice cones in the models of the Combi Line series of course the proven and reliable WESSAMAT wave technology is used. This ice preparation technology also works with a higher water hardness without pre-treatment of the drinking water. After the end of the production process, the crystal clear hollow ice cones drop either into the storage bin or the downstream crusher module. At the models ECL/ECW crushed ice and ice cubes are separately stored in the bin.



Reliable WESSAMAT-Wavetechnology.

### Crushed Ice production

The ECL and ECW models of the product series Combi Line have an integrated crusher module. With the crushing technology developed by WESSAMAT, the previously produced hollow ice cones are reliably transformed into real crushed ice. The core of this crushing technology is the grinder made of solid stainless steel, which is characterized by permanent and reliable function even under heavy load.



Grinding gear of the crusher unit made of solid stainless steel.





## Space-saving multi-talent

The ice makers of the series Combi Line are very versatile due to their construction and the different versions.



## Hollow ice cones

Diameter: approx. 32 mm  
Height: approx. 35 mm  
Weight: approx. 15 g



## Crushed Ice



## Demand-oriented production control

In the ECL/ECW models the production of ice cubes or crushed ice can be controlled according to customer's requirements by help of a priority switch positioned in the front panel.

## Ice maker for the production of hollow ice cones and real crushed ice

Space-saving compact ice maker for use in cocktail bars, restaurants, hotels and other catering businesses. The ice output is 80 kg per day (24 h). Storage is effected by the integrated bin made of stainless steel. The models W 80 CL/CW only produce crushed ice. In the models W 80 ECL/ECW the production of ice cubes and crushed ice can be controlled according to customer's requirements by help of a priority switch positioned in the front panel.



Storage bin model W 80 ECL / ECW, filled with hollow ice cones and crushed ice



Ice maker model W 80 ECL/ECW

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
W 80 CL	3053	Stainless steel	80	67	715/605/1815	0.512	130
W 80 CW	3054	Stainless steel	80	67	715/605/1815	0.490	130
W 80 ECL	3055	Stainless steel	80	67	715/605/1815	0.512	138
W 80 ECW	3056	Stainless steel	80	67	715/605/1815	0.490	138

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

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35°C (for water-cooled machines).

<sup>3)</sup> In case of completely filled storage bin.

<sup>4)</sup> All dimensions (height) are **including height-adjustable feet** (supplied as standard).

<sup>5)</sup> Power supply 230V / 50Hz. Special voltages are available on request.

<sup>6)</sup> Net weight

### Ice preparation system:

Wave technology

### Model descriptions:

CL = crushed ice / air cooling · CW = crushed ice / water cooling ·

ECL = ice cubes + crushed ice / air cooling · ECW = ice cubes + crushed ice / water cooling

L = air-cooling · W = water cooling (also available with separate cooling circuit)

All air-cooled models can be prepared for connection to a remote condenser (see page 60).

All models can be prepared for connection to a central refrigeration system.

### Required water pressure:

2 – 6 bar

### Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



## Ice maker for the production of hollow ice cones and real crushed ice

Powerful, versatile ice maker for an ice requirement of 126 kg or 240 kg hollow ice cones and/or crushed ice per day (24 h). Storage is effected by the integrated bin made of stainless steel. The ideal solution for all users with moderate to high demand of ice cubes and/or crushed ice. In the models W 120 ECL/ECW and W 240 ECL/ECW the production of ice cubes and crushed ice can be controlled according to customer's requirements by help of a priority switch positioned in the front panel. Particularly beneficial: For an effective cleaning, the crusher unit can be pulled out of the machine housing.



Storage bin model W 120 CL / CW,  
filled with crushed ice



The extractable crusher unit facilitates the  
cleaning



Ice maker model W 120 ECL/ECW

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)x D x H mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
W 120 EL	3061	Stainless steel	126	130	890/720/1400	0.600	119
W 120 EW	3062	Stainless steel	126	130	890/720/1400	0.580	119
W 120 CL	3063	Stainless steel	126	130	890/720/1720	0,674	157
W 120 CW	3064	Stainless steel	126	130	890/720/1720	0,650	157
W 120 ECL	3065	Stainless steel	126	130	890/720/1720	0,674	162
W 120 ECW	3066	Stainless steel	126	130	890/720/1720	0,650	162
W 240 EL	3081	Stainless steel	240	220	1020/890/1520	1.365	190
W 240 EW	3082	Stainless steel	240	220	1020/890/1520	1.240	190
W 240 CL	3083	Stainless steel	240	220	1020/890/1920	1.500	235
W 240 CW	3084	Stainless steel	240	220	1020/890/1920	1.350	235
W 240 ECL	3085	Stainless steel	240	220	1020/890/1920	1.500	240
W 240 ECW	3086	Stainless steel	240	220	1020/890/1920	1.350	240

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

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35°C (for water-cooled machines).

<sup>3)</sup> In case of completely filled storage bin.

<sup>4)</sup> All dimensions (height) are **including height-adjustable feet** (supplied as standard).

<sup>5)</sup> Power supply 230V / 50Hz. Special voltages are available on request.

<sup>6)</sup> Net weight

### Ice preparation system:

#### Model descriptions:

Wave technology

EL = ice cubes / air cooling · EW = ice cubes / water cooling

CL = crushed ice / air cooling · CW = crushed ice / water cooling ·

ECL = ice cubes + crushed ice / air cooling · ECW = ice cubes + crushed ice / water cooling

L = air-cooling · W = water cooling (also available with separate cooling circuit)

All air-cooled models can be prepared for connection to a remote condenser (see page 60).

All models can be prepared for connection to a central refrigeration system.

2 – 6 bar

### Required water pressure:

#### Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Flexible hose connection with 3/4" fitting

### Drinking Water connection:

#### Drinking water temperature:

#### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

## Ice maker for the production of hollow ice cones or real crushed ice with intermediate storage and mobile storage bin

Powerful ice maker with intermediate storage and mobile storage bin (ice transportation system) for the production of hollow ice cones and real crushed ice. The ice output is 126 kg or 240 kg per day (24 h). The ideal solution when the location of the ice maker and the place of use for the ice cubes or crushed ice are spatially separated from each other. With the mobile storage container (ice transport cart), the ice cubes can be transported quickly and comfortably to the points of consumption (e.g. refrigerated counters).



Ice transport cart, capacity 109 kg



Ice maker model W 240 CLF/CWF

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg	Dimensions W(L)xDxH mm <sup>5)</sup>	Power consumption KW <sup>6)</sup>	Weight kg <sup>7)</sup>
W 120 ELF	3071	Stainless steel	126	45 <sup>3)/109 <sup>4)</sup></sup>	790/1150/1595	0.600	166
W 120 EWF	3072	Stainless steel	126	45 <sup>3)/109 <sup>4)</sup></sup>	790/1150/1595	0.580	166
W 120 CLF	3073	Stainless steel	126	45 <sup>3)/109 <sup>4)</sup></sup>	790/1150/1915	0.674	204
W 120 CWF	3074	Stainless steel	126	45 <sup>3)/109 <sup>4)</sup></sup>	790/1150/1915	0.650	204
W 240 ELF	3095	Stainless steel	240	227 <sup>3)/109 <sup>4)</sup></sup>	890/1150/2045	1.365	270
W 240 EWF	3096	Stainless steel	240	227 <sup>3)/109 <sup>4)</sup></sup>	890/1150/2045	1.240	270
W 240 CLF	3097	Stainless steel	240	227 <sup>3)/109 <sup>4)</sup></sup>	890/1150/2445	1.500	315
W 240 CWF	3098	Stainless steel	240	227 <sup>3)/109 <sup>4)</sup></sup>	890/1150/2445	1.350	315

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

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35°C (for water-cooled machines).

<sup>3)</sup> Ice capacity in the intermediate storage when completely filled.

<sup>4)</sup> The ice capacity in mobile storage bin (ice transportation cart without totes) when completely filled.

<sup>5)</sup> All dimensions (height) are including height-adjustable feet (supplied as standard).

<sup>6)</sup> Power supply 230V / 50Hz. Special voltages are available on request.

<sup>7)</sup> Net weight

### Ice preparation system:

Wave technology

### Model descriptions:

ELF = Ice Cubes / air cooling / mobile storage bin · EWF = ice cubes / water cooling / mobile storage bin  
CLF = crushed ice / air cooling / mobile storage bin · CWF = crushed ice / water cooling / mobile storage bin

### Cooling method:

L = air-cooling · W = water cooling (also available with separate cooling circuit)  
All air-cooled models can be prepared for connection to a remote condenser (see page 60).  
All models can be prepared for connection to a central refrigeration system.

### Required water pressure:

2 – 6 bar

### Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)  
Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)  
In case of a higher drinking water hardness we recommend the use of softened water.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



The ice transport carts (Order No. 5520) are available with or without removable totes (Order No. 5510) and also available separately as accessory (see page 61).





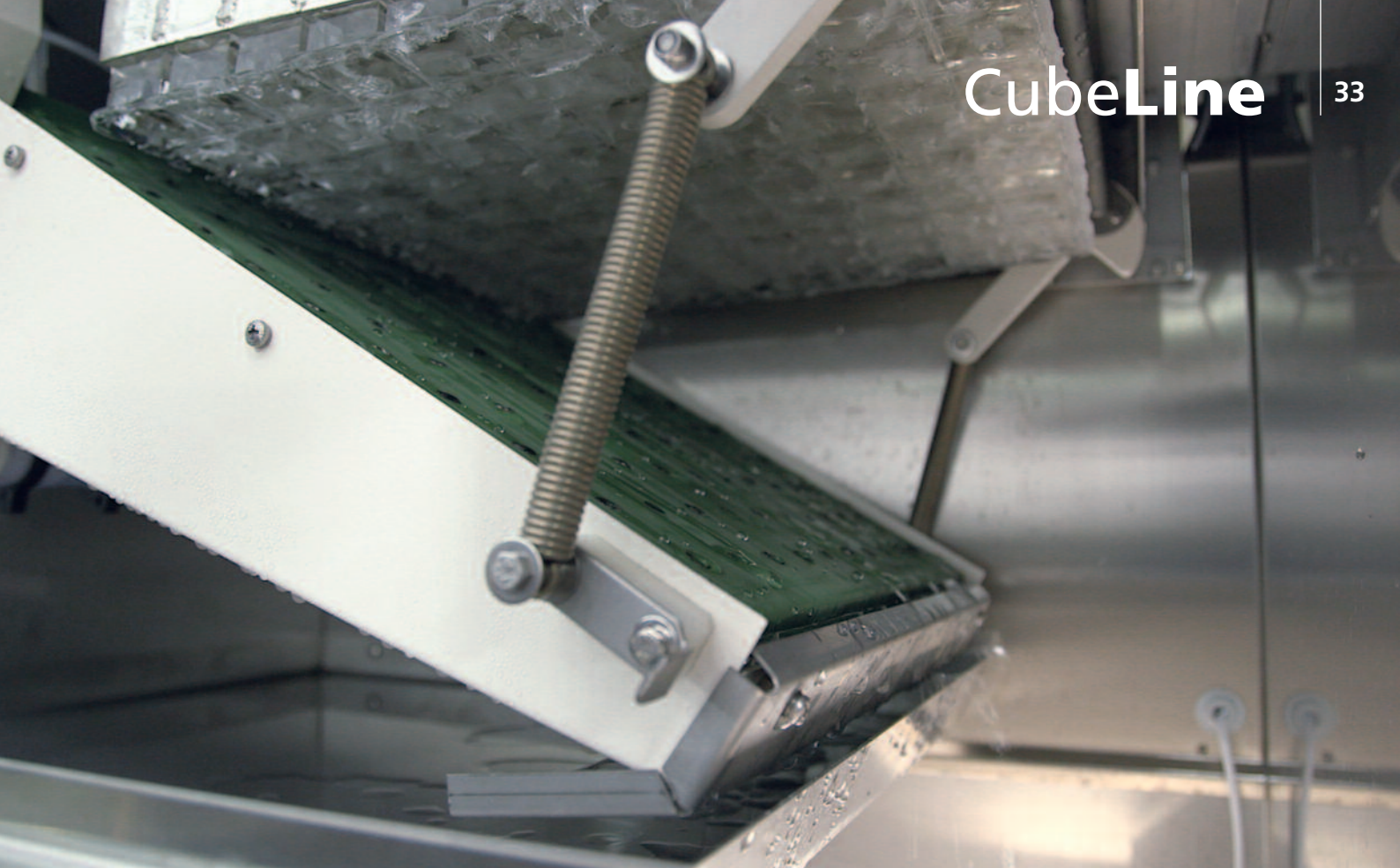


# Square **full** ice cube

The square ice cube is the classic model among the ice cubes. It has gained a cult status and is considered the embodiment of a typical ice cube.



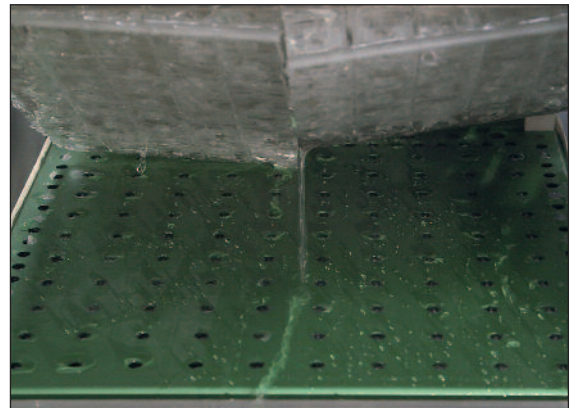




# Innovative ice preparation technology

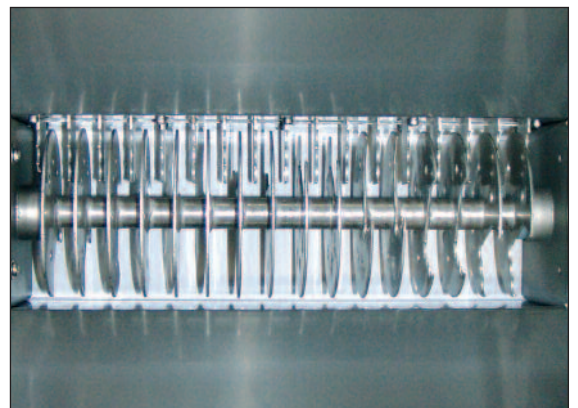
## Ice preparation technology

This innovative ice production technique injects water through a so-called splash plate into a square evaporator. The injected water is regulated during production to avoid that the ice cubes freezing together. The result is a well-shaped ice cube with clear edges and contours. During the defrosting phase, the square ice cubes are released from the evaporator and dropping into the storage bin (model EL/EW) or into the applied crusher-module (ECL/ECW).



## Cleaning program

To permit a maximum of hygiene at the ice production, each model of the Cube-Line series is equipped with a menu-driven cleaning program.



Gefördert durch:



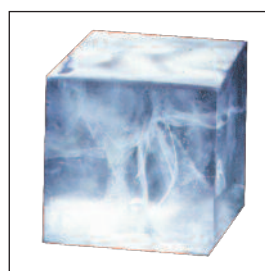
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für Wirtschaft  
und Technologie





## Ice cube in classic format

The square full ice cube is considered the embodiment of a typical ice cube among many bar keepers and restaurateurs.



## Full ice cube

Format: approx. 30 x 30 x 30 mm  
Weight: approx. 25 g



## Installation variant

The ice maker IC 70 EL may be fully integrated into counters even in air-cooled version (see page 23).



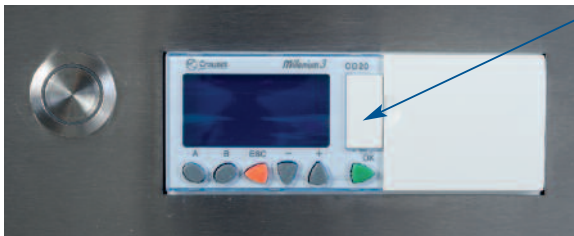
## Storage bin

The integrated storage bin made of stainless steel has a capacity of approx. 30 kg. For hygienic reasons, no rubber seal is used.



## Ice maker for production of square full ice cubes

Compact ice maker for cocktail bars, restaurants, hotels and other gastronomy facilities. Not only the water-cooled version, but also the air-cooled version is fully integratable (see page 23). To produce square ice cubes (approx. 30 x 30 x 30 mm). The ice makers of the series Cube-Line are equipped with a reliable controlling (PLC) and an innovative injection technique of the evaporator. The menu-driven cleaning program permit a maximum of hygiene at the ice production. Casing and integrated storage bin are completely produced of stainless steel. Those ice makers can be supplemented by an external condensate pump (see page 62). This solution is ideal for all installation situations where is no or only an insufficient gradient between the water drain of the ice maker and the on-site waste water drain.



The ice maker IC 70 EL/EW is equipped with a reliable PLC-control. The current operating states are shown to the user via the digital display in the front panel.



Ice cube maker Model IC 70 EL/EW

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)x D x H mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
IC 70 EL	2207	Stainless steel	65	30	910/560/800	0.360	80
IC 70 EW	2208	Stainless steel	65	30	910/560/800	0.370	85

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

<sup>2)</sup> At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 35 °C (water-cooled machines).

<sup>3)</sup> When storage bin is completely full.

<sup>4)</sup> All dimensions (height) given including height-adjustable feet (supplied as standard). For integration, feet may be removed. Thus, the height of the ice maker is reduced by 10 mm to a height of 790 mm.

<sup>5)</sup> Power supply 230 V / 50 Hz. Special voltages on request.

<sup>6)</sup> Net weight

To drainage the residual and melt water into a higher drain, the ice cube makers can be supplemented with the condensate pump type E (article-no. 24611 + 27875 / see page 62).

### Ice preparation system:

### Model descriptions:

### Cooling method:

injection evaporator

EL = ice cubes / air cooling / Integratable · EW = ice cubes / water cooling

L = Air-cooled / Integratable · W = water-cooled (also available with separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser (see page 60).

All models can be prepared for connection to a central refrigeration system.

### Required water pressure:

2 – 6 bar

### Drinking water quality:

Air-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

### Option:

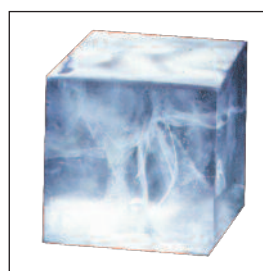
The models IC 70 EL/EW are available with integrated pump for draining the residual and melted water (Order No. 26899) out of the storage bin into a higher positioned drain (see page 24).





## Ice cube in classic format

The square full ice cube is considered the embodiment of a typical ice cube among many bar keepers and restaurateurs.



## Full ice cube

Format: approx. 30 x 30 x 30 mm  
Weight: approx. 25 g



## Reliable Control

All ice makers of the product line Cube Line are equipped with a reliable control (PLC).

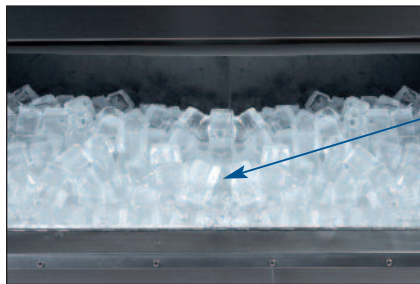


## Integrated storage bin

Made of stainless steel with transparent storage flap.

## Ice maker for production of square full ice cubes

High performance ice cube makers for the usage at cocktail bars, restaurants, hotels and further horeca applications. To produce square ice cubes (approx. 30 x 30 x 30 cm). Ice cubes are stored in the integrated bin. Casing and storage bin are completely produced of stainless steel. The ice makers of the series Cube-Line are equipped with a reliable controlling (PLC) and an innovative injection technique of the evaporator. The current operational states and eventual production interruptions (e.g. water shortage) are shown at the display of the PLC. The menu-driven cleaning program permit a maximum of hygiene at the ice production.



Storage bin model IC 130 EL/EW, filled with square full ice cubes



Ice cube maker model IC 130 EL/EW

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)x D x H mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
IC 130 EL	2210	Stainless steel	125	60	715/605/1815	0.625	132
IC 130 EW	2211	Stainless steel	125	60	715/605/1815	0.615	132
IC 135 EL	2216	Stainless steel	125	130	890/700/1510	0,625	125
IC 135 EW	2217	Stainless steel	125	130	890/700/1510	0,615	125

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

<sup>2)</sup> At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 35 °C (water-cooled machines).

<sup>3)</sup> When storage bin is completely full.

<sup>4)</sup> All dimensions (height) given including adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230 V / 50 Hz. Special voltages on request.

<sup>6)</sup> Net weight

### Ice preparation system:

### Model descriptions:

### Cooling method:

injection evaporator

EL = ice cubes / air cooling · EW = ice cubes / water cooling

L = Air-cooled / Integratable · W = water-cooled (also available with separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser (see page 60).

All models can be prepared for connection to a central refrigeration system.

2 – 6 bar

Air-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



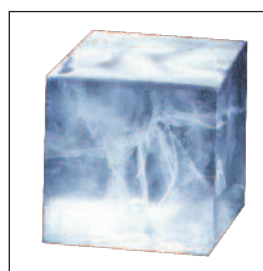
Ice cube maker model IC 135 EL/EW





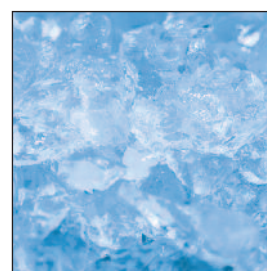
## Ice cube in classic format

The square full ice cube is considered the embodiment of a typical ice cube among many bar keepers and restaurateurs.



## Full ice cube

Format: approx. 30 x 30 x 30 mm  
Weight: approx. 25 g



## Crushed-Ice



## Demand-oriented ice production

In the models IC 135 ECL/ECW, the production of ice cubes and crushed ice can be controlled in a demand-oriented manner.



## A perfect combination

The models IC 135 ECL/ECW produce square full ice cubes as well as real crushed ice (see page 41).

## Ice maker for production of square full ice cubes and real crushed ice

The models IC 135 ECL/ECW are producing full square ice cubes and real crushed-ice, an ideal solution for each user who needs a bigger amount of ice cubes and real crushed-ice. Both kind of ice are separately stored in a bin. Casing and storage bin are completely produced of stainless steel. The ice makers of the series Cube-Line are equipped with a reliable controlling (PLC) and an innovative injection technique of the evaporator. The current operational states and eventual production interruptions (e.g. water shortage) are shown at the display of the PLC. The menu-driven cleaning program permit a maximum of hygiene at the ice production.



The current operating states are shown to the user via the digital display in the front panel.



Ice maker  
model IC 135 ECL/ECW

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
IC 135 ECL	2212	Stainless steel	125	130	890/700/1860	0.635	172
IC 135 ECW	2213	Stainless steel	125	130	890/700/1860	0.625	172

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

<sup>2)</sup> At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 35 °C (water-cooled machines).

<sup>3)</sup> When storage bin is completely full.

<sup>4)</sup> All dimensions (height) given including adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230 V / 50 Hz. Special voltages on request.

<sup>6)</sup> Net weight

### Ice preparation system:

### Model descriptions:

### Cooling method:

### Required water pressure:

### Drinking water quality:

### Drinking Water connection:

### Drinking water temperature:

### Installation note:

injection evaporator

ECL = ice cubes + crushed ice/ air cooling · ECW = ice cubes + crushed ice / water cooling

L = Air-cooled · W = water-cooled (also available with separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser (see page 58).

All models can be prepared for connection to a central refrigeration system.

2 – 6 bar

Air-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Flexible hose connection with 3/4" fitting

5 - 25°C

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



The models IC 250 EL/EW are also available with ice transport system (intermediate storage and mobile storage bin). They may also be supplied without a storage bin (for combination with existing storage containers or tanks from other manufacturers). Prices are given on request.





### Full ice cube

Format: approx. 25 x 25 x 25 mm

Weight: approx. 12 g



### Stationary storage bin B 180

This storage bin is suitable for use in combination with the models WV 300/400 LP/WP.

## Ice maker for the production of square full ice cubes without storage container

The models WV 300/400 LP/WP are high-performance ice cube makers for the production of square ice cubes (approx. 25 x 25 x 25 mm). Suitable for use at cocktail bars, restaurants, hotels and further horeca applications, whenever a larger quantity of square ice cubes are required. The capacity is approx. 290 or 385 kg ice cubes/day (24 h). For the storage of the ice cubes the ice making modules can be combined with the stationary storage bin B 180 (see below). In those models a vertical evaporator system is used for the production of square ice cubes. The casing is made of chrome-nickel steel and the ice makers are equipped with an electronic function control system (display of operating states) as well as a cleaning system to remove deposits and impurities from the drinking water.

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg	Dimensions W(L)x DxH mm	Power consumption KW <sup>3)</sup>	Weight kg <sup>4)</sup>
WV 300 LP	2093	chrom-nickel steel	290	–	750/625/562	1,500	80
WV 300 WP	1026	chrom-nickel steel	295	–	750/625/562	1,500	80
WV 400 LP	2135	chrom-nickel steel	385	–	750/625/751	3,500	101
WV 400 WP	1055	chrom-nickel steel	395	–	750/625/751	3,500	101

<sup>1)</sup> Casing made of chrome-nickel steel.

<sup>2)</sup> At drinking water temperature of 10 °C and ambient temperature of 10 °C.

<sup>3)</sup> Power supply 230 V / 50 Hz. Special voltages available on request.

<sup>4)</sup> Net weight

### Ice making system:

### Model designations:

### Cooling type:

### Required water pressure:

### Drinking water quality:

Vertical evaporator

LP = ice cube / air-cooled - WP = ice cube / water-cooled

L = air-cooled - W = water-cooled (also available with separate cooling cycle)

2 – 6 bar

Air-cooled model: max. 12 °dH (approx. 360 µs/cm conductivity)

Water-cooled model: max. 12 °dH (approx. 360 µs/cm conductivity)

For higher drinking water hardness, the use of softened water is recommended.

Flexible hose connection with 3/4" connection screw

### Drinking water connection:

### Drinking water temperature:

### Installation note:

5 – 25 °C

When installing air-cooled models "L", there must be sufficient clearance to the side, to the rear wall and to the ceiling. (see specification texts and technical data sheets).

## Storage bins for models WV 300/400 LP/WP

The B 180 stationary storage bin is ideally suited for storing the ice cubes because it is tailored to the format and capacity of the WV 300/400 LP/WP ice cube makers. To mount the ice maker on the storage bin, only a cover is required. The casing of the storage bin is made of high-quality stainless steel. Of course, the WV 300/400 LP/WP ice makers can also be combined with other (possibly already existing) storage bins if the dimensions and capacity of the storage container matches the size and production capacity of the ice cube maker.

## Technical data and performance

Model	Order No.	Suitable for ice maker	Version	Ice storage kg <sup>2)</sup>	Dimensions W(L)x DxH mm <sup>3)</sup>	Weight kg <sup>4)</sup>
B 180	3136	WV 300/400 LP/WP	Iron steel <sup>1)</sup>	160 (220)	805/605/1255 (1605)	58 (73)
B 180 - E <sup>5)</sup>	3137	WV 300/400 LP/WP	Iron steel <sup>1)</sup>	–	–	–
B 180 - V+A <sup>6)</sup>	28423	WV 300/400 LP/WP	Iron steel <sup>1)</sup>	–	–	–

<sup>1)</sup> Storage bin made of stainless steel

<sup>2)</sup> When space of storage is completely filled (with expansion, the ice storage is extended up to approx. 220 kg).

<sup>3)</sup> All dimensions (height) are given including height-adjustable feet (supplied as a standard).

<sup>4)</sup> Net weight (with expansion of storage bin 73 kg)

<sup>5)</sup> Required to increase the volume of the storage up to approx. 220 kg. The height of the storage bin is with expansion 1605 mm.

<sup>6)</sup> Required to reinforce and cover the storage bin.



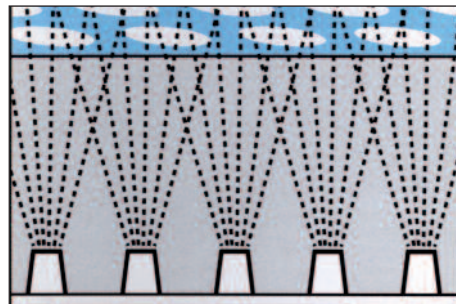


#### Full ice cones (cylindrical form)

Diameter: approx. 27 mm

Height: approx. 32 mm

Weight: approx. 18 g



#### Ice preparation technology

The ice preparation technology used in the ice makers of the Smart Line series is the cost-effective spray system.

## Low-cost ice makers for the production of full ice cones

Ideal for users with low to medium ice requirements, ranging from 18 kg to 58 kg per day (24 h). Compact design with storage bin made of easy-care plastic. Simple operation and reliable performance. Even in the air-cooled version the model S 38 is suitable for integration into counters.



Ice maker model S 18 L/W



Ice maker model S 38 L/W  
(Fully integratable in air-cooled version)

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
S 18 L	2060	Steel	21	6,5	345/460/613	0.31	29
S 18 W	2061	Steel	22	6,5	345/460/613	0.31	29
S 38 L <sup>7)</sup>	2064	Stainless steel	40	17	495/573/845	0.40	50
S 38 W	2065	Stainless steel	42	17	495/573/845	0.40	50
S 58 L	2066	Stainless steel	60	20	495/573/992	0.65	54
S 58 W	2067	Stainless steel	62	20	495/573/992	0.65	54

<sup>1)</sup> Housing made of plastic-coated steel (models S 18) or stainless steel (models S 38 and S 58), storage bin made of plastic.

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 10 °C.

<sup>3)</sup> In case of completely filled storage bin.

<sup>4)</sup> All dimensions (height) are **including height-adjustable feet** (supplied as standard).

<sup>5)</sup> Power supply 230 V / 50Hz. Special voltages are available on request.

<sup>6)</sup> Net weight

<sup>7)</sup> Air-cooled / fully integratable.

### Ice preparation system:

Spray system

### Cooling method:

L = air cooling · W = water cooling (also available with separate cooling cycle)

### Required water pressure:

2 – 6 bar

### Drinking water quality:

In case of a drinking water hardness of more than 12 °dH (about 360 µs/cm conductivity) the use of softened water is recommended.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

### Accessories:

Appropriate underframes for the Smart Line ice cube makers are available (see page 60).

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).





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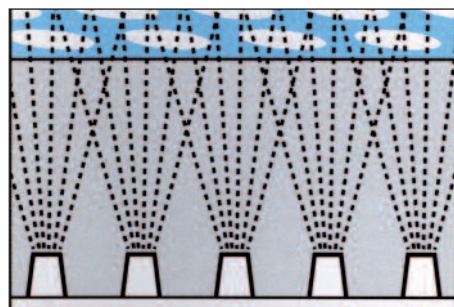


#### Full ice cones (cylindrical form)

Diameter: approx. 27 mm

Height: approx. 32 mm

Weight: approx. 18 g



#### Ice preparation technology

The ice preparation technology used in the ice dispensers of the Smart Line series is the cost-effective spray system.

## Ice cube dispenser for the production and release of full ice cones

Versatile ice cube dispenser for the production and release of full ice cones. Both, the table-top model DT 30 EL/EW and the stand-alone model D 30 EL/EW are available in air-cooled and water-cooled version. The ice output is 30 kg per day (24 h). The storage capacity is approximately 13 kg. The space-saving concept is particularly suitable for canteens, snack bars, hotels, fast food restaurants, as well as free-flow areas of restaurants and cafeterias.



Table-top model DT 30 EL



Stand-alone model D 30 EL

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg	Dimensions W(L)x D x H mm <sup>3)</sup>	Power consumption KW <sup>4)</sup>	Weight kg <sup>5)</sup>
D 30 EL	2090	Stainless steel	30	13	417/531/1515	0.42	59
D 30 EW	2129	Stainless steel	31	13	417/531/1515	0.42	59
DT 30 EL	2091	Stainless steel	30	13	417/531/767	0.42	46
DT 30 EW	2092	Stainless steel	31	13	417/531/767	0.42	46

<sup>1)</sup> Housing made of stainless steel.

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 10 °C.

<sup>3)</sup> All dimensions (height) are including height-adjustable feet (supplied as standard).

<sup>4)</sup> Power supply 230 V / 50Hz. Special voltages are available on request.

<sup>5)</sup> Net weight

### Ice preparation system:

Spray system

### Cooling method:

L = air cooling · W = water cooling (also available with separate cooling cycle)

### Required water pressure:

2 – 6 bar

### Drinking water quality:

In case of a drinking water hardness of more than 12 °dH (about 360 µs/cm conductivity) the use of softened water is recommended.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



# Versatile fine ice cubes



## Excellent cooling at 0° C

Micro Cube fine ice cubes are perfectly suitable for many applications due to their special properties. With its square format of approx. 7 x 7 x 7 mm, the special consistency and the constant temperature of exactly 0°C, this ice offers unique cooling properties. Ideally suited for applications in the catering and hospitality industry, in food retail and in supermarkets and wherever a gentle, exact cooling of foodstuffs is important, e.g. in displays, refrigerated counters and buffets.

## Beneficial properties

Micro Cube fine ice cubes have a uniform grain size, do not glaciare and also don't form any lumps when mixed with water. This guarantees an ideal cooling and a perfect presentation over a long period of time. Even during extended storage, Micro Cube fine ice cubes remain easy to pour and do not stick to the commodities to be cooled. All this makes the Micro Cube fine ice cubes the perfect cooling medium during the sausage and baked goods production as well as in many other areas of application.

## Cleaning program

To permit a maximum of hygiene at the ice production, each model of the Micro-Cube series is equipped with a menu-driven cleaning program. Optional you can choose to add an integrated, fully automatic cleaning system (CIP = Cleaning in process).



### Cooling of fresh fish and seafood

Micro Cube fine ice cubes are ideally suitable for cooling and presentation of fish and seafood.



### Production of pastries

When adding Micro Cube fine ice cubes instead of cold water, a more effective cooling of the dough may be achieved.



## Cooling of fruits, meals and beverages

Micro Cube fine ice cubes are the perfect basis for the presentation of fruits, juices, milk and fresh products



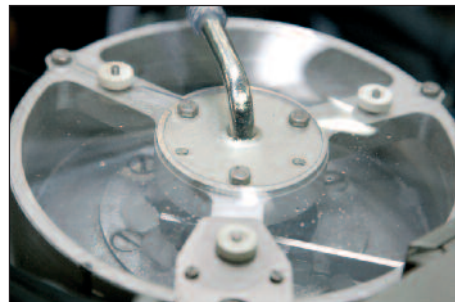
## Micro Cube fine ice cubes

Format: approx. 7 x 7 x 7 mm



## Cooling of vegetables and asparagus

The Micro Cube fine ice cubes are perfectly suitable for the gentle cooling of asparagus and other vegetables



## Ice preparation technology

With this unique ice preparation technique tap water is cooled down to 0°C in a freezing cylinder. The ice produced as a result is compressed through a press core. This forms the special shape of the square fine ice cubes, which then drop down into the storage bin.



## Ice machines for the production of fine ice cubes

Universal ice maker for the production of fine ice cubes with a square format. Ideal for use in the catering trade, for refrigerated counters and displays in food retail and supermarkets, for medical and laboratory applications as well as for the manufacture of bakery and sausage products. For an ice output of 120 kg up to 800 kg per day (24 h). With integrated storage bin made of stainless steel. Ideally suited for connection to climate-friendly CO<sub>2</sub>-compound systems.



All models of the Micro-Cube ice makers are equipped with a reliable control (PLC). The current operating states are shown to the user via the digital display in the front panel.



Ice maker model M 200 L

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
M 120 L	5200	Stainless steel	120	100	605/605/1690	0.850	123
M 120 W	5201	Stainless steel	120	100	605/605/1690	0.580	121
M 120 Z	5202	Stainless steel	120	100	605/605/1690	0.300	104
M 200 L	5210	Stainless steel	200	175	805/605/1795	0.930	151
M 200 W	5211	Stainless steel	200	175	805/605/1795	0.600	147
M 200 Z	5212	Stainless steel	200	175	805/605/1795	0.550	121
M 400 L	5220	Stainless steel	400	250	805/605/2145	1.700	185
M 400 W	5221	Stainless steel	400	250	805/605/2145	1.500	171
M 400 Z	5222	Stainless steel	400	250	805/605/2145	0.550	136
M 800 LP <sup>7) 8)</sup>	5230	Stainless steel	800	***)	800/605/540	3.100	140
M 800 WP <sup>7)</sup>	5231	Stainless steel	800	***)	800/605/540	2.800	144
M 800 ZP <sup>7)</sup>	5232	Stainless steel	800	***)	800/605/540	0.800	94

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

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 15 °C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35 °C (for water-cooled machines).

At a drinking water temperature of 10°C and ambient temperature of 15 °C and condensing temperature of 35 °C (for centrally cooled machines).

<sup>3)</sup> In case of completely filled storage bin.

<sup>4)</sup> All dimensions (height) are including height-adjustable feet (except model M800 LP/WP/ZP).

The height-adjustable feet are included as standard.

<sup>5)</sup> Power supply 400 V / 50Hz. Special voltages are available on request.

<sup>6)</sup> Net weight

<sup>7)</sup> Ice maker without storage bin! Suitable storage bins (with and without ice transport cart) are available. Prices given on request.

<sup>8)</sup> This model can only be operated in conjunction with a remote condenser (see page 60)

### Ice preparation system:

Freezing cylinder with a spiral conveyor and press core

### Cooling method:

L = air-cooling · W = water cooling (also available with separate cooling circuit)

Z = Connection to a locally existing central refrigeration system (for example, climate-friendly CO<sub>2</sub>-compound system)

All air-cooled models can be prepared for connection to a remote condenser (see page 60).

The model M 800 LP is as a standard prepared for connection to a remote condenser.

All models are available for operation with brine cooling and re-cooling. Prices given on request.

### Required water pressure:

2 – 6 bar

### Drinking water quality:

In case of a drinking water hardness of more than 10 °dH (about 300 µs/cm conductivity) the use of partially desalinated water by the WESSAMAT reverse osmosis system (see page 63) is recommended.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

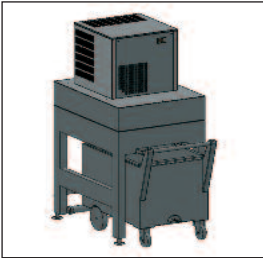
5 - 25°C

### Installation note:

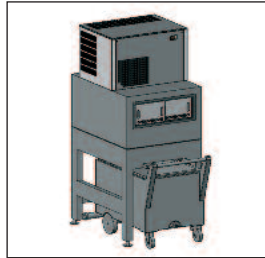
When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

## Ice machines for the production of fine ice cubes with mobile storage bin

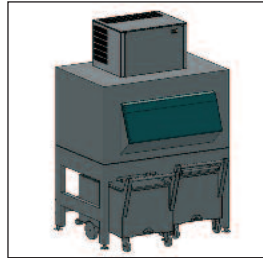
Ice machines for the production of fine ice cubes in square format. The practical solution to distribute the fine ice cubes to different consumption points, e.g. to restaurants, service stations or supermarkets. For an ice output of 120 kg up to 800 kg per day (24 h). The storage is effected in an intermediate storage and in the ice transport cart. Ideally suited for the connection to climate-friendly CO<sub>2</sub>-compound systems.



Model M 120 LF



Model M 200 LF



Model M 800 LF-2



Ice maker model M 400 LF

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg	Dimensions W(L)xDxH mm <sup>5)</sup>	Power consumption KW <sup>6)</sup>	Weight kg <sup>7)</sup>
M 120 LF	5250	Stainless steel	120	45 <sup>3)</sup> /109 <sup>4)</sup>	790/1150/1735	0.850	175
M 120 WF	5251	Stainless steel	120	45 <sup>3)</sup> /109 <sup>4)</sup>	790/1150/1735	0.580	173
M 120 ZF	5252	Stainless steel	120	45 <sup>3)</sup> /109 <sup>4)</sup>	790/1150/1735	0.300	156
M 200 LF	5255	Stainless steel	200	227 <sup>3)</sup> /109 <sup>4)</sup>	800/1150/2065	0.930	244
M 200 WF	5256	Stainless steel	200	227 <sup>3)</sup> /109 <sup>4)</sup>	800/1150/2065	0.600	240
M 200 ZF	5257	Stainless steel	200	227 <sup>3)</sup> /109 <sup>4)</sup>	800/1150/2065	0.550	214
M 400 LF	5260	Stainless steel	400	318 <sup>3)</sup> /109 <sup>4)</sup>	800/1220/2445	1.700	284
M 400 WF	5261	Stainless steel	400	318 <sup>3)</sup> /109 <sup>4)</sup>	800/1220/2445	1.500	270
M 400 ZF	5262	Stainless steel	400	318 <sup>3)</sup> /109 <sup>4)</sup>	800/1220/2445	0.550	235
M 800 LF-1 <sup>8)</sup>	5235	Stainless steel	800	318 <sup>3)</sup> /109 <sup>4)</sup>	800/1220/2445	3.100	312
M 800 WF-1	5236	Stainless steel	800	318 <sup>3)</sup> /109 <sup>4)</sup>	800/1220/2445	2.800	316
M 800 ZF-1	5241	Stainless steel	800	318 <sup>3)</sup> /109 <sup>4)</sup>	800/1220/2445	0.800	266
M 800 LF-2 <sup>8)</sup>	5240	Stainless steel	800	612 <sup>3)</sup> /218 <sup>4)</sup>	1525/1220/2445	3.100	484
M 800 WF-2	5237	Stainless steel	800	612 <sup>3)</sup> /218 <sup>4)</sup>	1525/1220/2445	2.800	488
M 800 ZF-2	5242	Stainless steel	800	612 <sup>3)</sup> /218 <sup>4)</sup>	1525/1220/2445	0.800	438

<sup>1)</sup> Ice maker: Housing made of stainless steel · Intermediate storage: Housing of stainless steel / interior panel made of plastic · Frame: stainless steel  
Mobile storage bin: plastic

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 15 °C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35 °C (for water-cooled machines).

At a drinking water temperature of 10°C and ambient temperature of 15 °C and condensing temperature of 35 °C (for centrally cooled machines).

<sup>3)</sup> Ice capacity in the intermediate storage when completely filled.

<sup>4)</sup> The ice capacity in mobile storage bin (ice transportation cart without totes) when completely filled.

<sup>5)</sup> All dimensions (height) are including height-adjustable feet (supplied as standard).

<sup>6)</sup> Power supply 400 V / 50Hz. Special voltages are available on request.

<sup>7)</sup> Net weight

<sup>8)</sup> This model can only be operated in conjunction with a remote condenser (see page 60)

### Ice preparation system:

#### Model descriptions:

Freezing cylinder with a spiral conveyor and press core

LF = air cooling / mobile storage bin · WF = water cooling / mobile storage bin

ZF = Connection to a locally existing central refrigeration system (for example, climate-friendly CO<sub>2</sub>-compound system) / mobile storage bin

#### Cooling method:

L = air-cooling · W = water cooling (also available with separate cooling circuit)

All air-cooled models can be prepared for connection to a remote condenser (see page 60).

The Models M 800 LF-1/WF-1/ZF-1 are equipped with 1 ice transport cart.

The Models M 800 LF-2/WF-2/ZF-2 are equipped with 2 ice transport carts.

#### Required water pressure:

2 – 6 bar

#### Drinking water quality:

In case of a drinking water hardness of more than 10 °dH (about 300 µs/cm conductivity) the use of partially desalinated water by the WESSAMAT reverse osmosis system (see page 63) is recommended.

#### Drinking Water connection:

Flexible hose connection with 3/4" fitting

#### Drinking water temperature:

5 - 25°C

#### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



The ice transport carts (Order No. 5520) are available with or without removable totes (Order No. 5510) and also available separately as accessory (see page 61).



## Ice maker for producing fine ice cubes with stationary storage bin for connection to climate-friendly CO<sub>2</sub>-compound systems

Ice maker for producing fine ice cubes in square format. Ideally suited for connection to compound systems with climate-friendly refrigerant 744 (CO<sub>2</sub> / GWP value 1). For use in food retail and in supermarkets, for refrigerated counters and food displays as well as use in production of pastries and sausage products. The capacity is from 120 kg to 800 kg per day (24 h). They have an integrated storage bin made of stainless steel.



All models of the Micro-Cube ice makers are equipped with a reliable control (PLC). The current operating states are shown to the user via the digital display in the front panel.



Ice cube maker model M 200 Z-CO<sub>2</sub>

## Technical data and performance

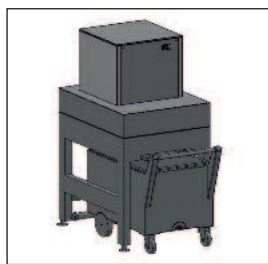
Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
M 120 Z-CO <sub>2</sub>	5199	Stainless steel	120	100	605/605/1690	0.300	104
M 200 Z-CO <sub>2</sub>	5334	Stainless steel	200	175	805/605/1795	0.550	121
M 400 Z-CO <sub>2</sub>	5248	Stainless steel	400	250	805/605/2145	0.550	136
M 800 ZP-CO <sub>2</sub> <sup>7)</sup>	5379	Stainless steel	800	***)	800/605/540	0.800	94

<sup>1)</sup> Casing and storage bin made of stainless steel.  
<sup>2)</sup> At drinking water temperature of 10 °C, ambient temperature of 15 °C and condenser temperature of 35 °C.  
<sup>3)</sup> When storage bin is completely full.  
<sup>4)</sup> All dimensions (height) are **including height-adjustable feet** (except model M800 ZP-CO<sub>2</sub>). The height-adjustable feet are included as standard.  
<sup>5)</sup> Power supply 400 V / 50 Hz. Special voltages on request.  
<sup>6)</sup> Net weight  
<sup>7)</sup> The model M 800 ZP-CO<sub>2</sub> is supplied without integrated storage bin! It can be combined with the storage bin B 750 (see page 69) or the ice transport systems ITS 700 / ITS 1350 (see page 55). Prices given on request.

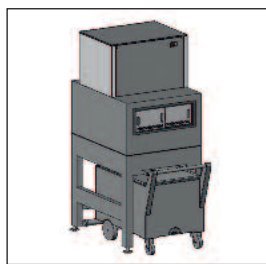
**Ice preparation system:** Freezing cylinder with a spiral conveyor and press core  
**Cooling method:** Z = connection to a locally existing CO<sub>2</sub>-compound system  
**Required water pressure:** 2 – 6 bar  
**Drinking water quality:** In case of a drinking water hardness of more than 10 ° dH (about 300 µs/cm conductivity), the use of partially desalinated water by the WESSAMAT-reverse osmosis system is recommended (see page 63).  
**Drinking Water connection:** Flexible hose connection with 3/4" fitting  
**Drinking water temperature:** 5 - 25°C  
**Installation note:** For installation you must absolutely consider the operating manual as well as the technical data sheet.

## Ice maker for producing fine ice cubes with mobile storage bin for connection to climate-friendly CO<sub>2</sub>-compound systems

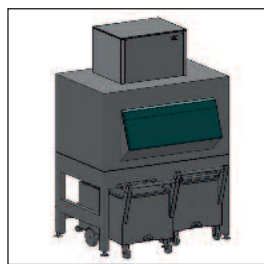
Ice maker for production of fine ice cubes in square format. Ideally suitable for the connection to compound systems with climate-friendly refrigerant R 744 (CO<sub>2</sub> / GWP value 1). The practical solution for distributing the fine ice cubes to various points of consumption, e. g. restaurants, service areas or supermarkets. Capacities range from 120 kg up to 800 kg per day (24 h). Ice storage is effected in the intermediate bin as well as in the transport cart. Perfect for connection to climate-friendly CO<sub>2</sub>-compound systems.



Model M 120 ZF-CO<sub>2</sub>



Model M 200 ZF-CO<sub>2</sub>



Model M 800 ZF-2-CO<sub>2</sub>



Ice maker model M 200 ZF-CO<sub>2</sub>

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg	Dimensions W(L)x D x H mm <sup>5)</sup>	Power consumption KW <sup>6)</sup>	Weight kg <sup>7)</sup>
M 200 ZF-CO <sub>2</sub>	5335	Stainless steel	200	227 <sup>3)/109 <sup>4)</sup></sup>	800/1150/2065	0.550	214
M 400 ZF-CO <sub>2</sub>	5340	Stainless steel	400	318 <sup>3)/109 <sup>4)</sup></sup>	800/1220/2445	0.550	235
M 800 ZF-1-CO <sub>2</sub>	5345	Stainless steel	800	318 <sup>3)/109 <sup>4)</sup></sup>	800/1220/2445	0.800	266
M 800 ZF-2-CO <sub>2</sub> <sup>8)</sup>	–	Stainless steel	800	612 <sup>3)/218 <sup>4)</sup></sup>	1525/1220/2445	0.800	438

<sup>1)</sup> Ice maker: Housing made of stainless steel · Intermediate storage: Housing of stainless steel / interior panel made of plastic · Frame: stainless steel  
Mobile storage bin: plastic

<sup>2)</sup> At drinking water temperature of 10 °C, ambient temperature of 15 °C and condenser temperature of 35 °C.

<sup>3)</sup> Ice capacity in intermediate bin when completely filled.

<sup>4)</sup> Ice capacity in mobile storage bin (ice transport cart w/o totes) when completely filled.

<sup>5)</sup> All dimensions (height) given including height-adjustable feet (supplied as standard).

<sup>6)</sup> Power supply 400 V / 50 Hz. Special voltages on request.

<sup>7)</sup> Net weight

<sup>8)</sup> The model M 800 ZF-2 is equipped with 2 ice transport carts.

### Ice preparation system:

Freezing cylinder with a spiral conveyor and press core

### Cooling method:

Z = connection to a locally existing CO<sub>2</sub>-compound system

### Required water pressure:

2 – 6 bar

### Drinking water quality:

In case of a drinking water hardness of more than 10 ° dH (about 300 µs/cm conductivity), the use of partially desalinated water by the WESSAMAT-reverse osmosis system is recommended (see page 63).

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

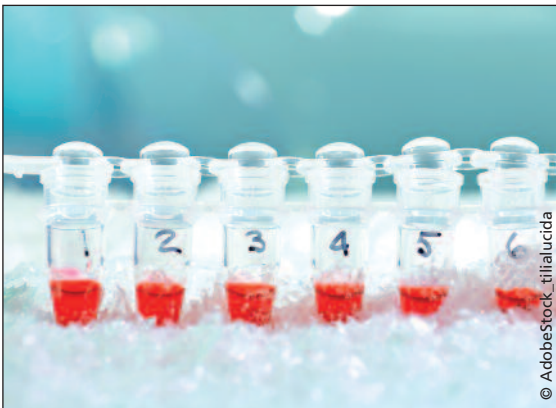
### Installation note:

For installation you must absolutely consider the operating manual as well as the technical data sheet.



The ice transport carts (Order No. 5520) are available with or without removable totes (Order No. 5510) and also available separately as accessory (see page 61).





## Laboratory and medical technology

Flake ice is of versatile use in terms of cooling purposes in the laboratory and in the medical field.



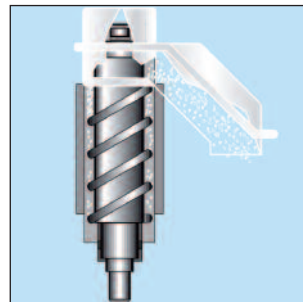
## Flake ice

Flake ice is appropriate for a variety of applications and cooling tasks, due to its shape, consistency and temperature. With a temperature of minus 0.5°C the crystalline, irregularly shaped ice flakes are of versatile use.



## Sauna and spa

In sauna and spa areas flake ice is used for ice fountains and infusions.



## Ice preparation system

By feeding it with water, a thin ice layer is being formed on the inside wall of the freezing cylinder. The spiral conveyor continuously transports the ice upwards to the outlet of the freezing cylinder, where crystalline ice flakes are formed.

## Ice maker for producing flake ice with integrated storage bin

Space-saving compact machines for production of 40 kg to 175 kg of flake ice per day (24 h). Available in air-cooled and water-cooled version. For the economic production of flake ice to be used in laboratories, hospitals, bakeries and restaurants, with cultivators of asparagus and other vegetables as well as in the areas of sauna and spa of hotels and baths.



Model F 35 L/W



Model F 75 L/W



Model F 125 L/W



Model F 175 L/W with laterally integrated storage bin



Flake ice maker model F 75 L/W

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
F 35 L	2070	Stainless steel	40	10	345/520/635	0.410	39
F 35 W	2071	Stainless steel	42	10	345/520/635	0.410	39
F 75 L <sup>7)</sup>	2072	Stainless steel	80	25	485/586/860	0.410	55
F 75 W	2073	Stainless steel	83	25	485/586/860	0.410	55
F 125 L	2079	Stainless steel	135	42	680/588/1030	0.590	69
F 125 W	2080	Stainless steel	141	42	680/588/1030	0.590	69
F 175 L	2083	Stainless steel	175	60	953/590/921	0.650	85
F 175 W	2084	Stainless steel	183	60	953/590/921	0.650	85

<sup>1)</sup> Housing made of stainless steel / storage bin made of plastic

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 10 °C.

<sup>3)</sup> In case of completely filled storage bin.

<sup>4)</sup> All dimensions (height) are including height-adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230 V / 50Hz. Special voltages are available on request.

<sup>6)</sup> Net weight

<sup>7)</sup> The model F 75 L is fully integratable, even in air-cooled version.

### Ice preparation system:

Evaporator cylinder with auger

### Cooling method:

L = air cooling · W = water cooling (also available with separate cooling cycle)

### Required water pressure:

2 – 6 bar

### Drinking water quality:

In case of a drinking water hardness of more than 10 °dH (about 300 µs/cm conductivity) the use of softened water is recommended. For laboratory and medical purposes, the flake ice makers may be operated with de-mineralized (deionised) water; however under partially limited warranty.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



# FlakeLine | Flake ice maker

## Ice maker for producing flake ice without integrated storage bin

Ice preparation units for producing 200 kg to 2500 kg flake ice per day (24 h), available in air-cooled and water-cooled version. The ice preparation units can be combined with stationary or mobile storage bins (ice transport systems). The storage bins and ice transport systems are available in different versions with various capacities (see page 55).



Models F 100 LP/WP,  
F 200 LP/WP, F 300 LP/WP



Model F 600 LP/WP



Model F 1200 LP/WP



Model F 2500 LP/WP

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm	Power consumption KW <sup>4)</sup>	Weight kg <sup>5)</sup>
F 100 LP <sup>6)</sup>	2075	Stainless steel	110	–	560/640/622	0.450	53
F 100 WP <sup>6)</sup>	2076	Stainless steel	120	–	560/640/622	0.450	53
F 200 LP <sup>6)</sup>	2081	Stainless steel	195	–	560/640/622	0.720	58
F 200 WP <sup>6)</sup>	2082	Stainless steel	205	–	560/640/622	0.720	58
F 300 LP <sup>6)</sup>	2085	Stainless steel	300	–	560/640/622	0.920	58
F 300 WP <sup>6)</sup>	2086	Stainless steel	305	–	560/640/622	0.920	58
F 600 LP <sup>6)</sup>	2099	Stainless steel	600	–	620/640/755	1.950	111
F 600 WP <sup>6)</sup>	2100	Stainless steel	615	–	620/640/755	1.950	111
F 1200 LP <sup>6)</sup>	2101	Stainless steel	1150	–	850/640/915	3.600	173
F 1200 WP <sup>6)</sup>	2102	Stainless steel	1165	–	850/640/915	3.600	173
F 2500 LP <sup>6)</sup>	2110	Stainless steel	2300	–	1200/800/1126	7.200	295
F 2500 WP <sup>6)</sup>	2112	Stainless steel	2330	–	1200/800/1126	7.200	295

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

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 10 °C.

<sup>3)</sup> All models are supplied **w/o storage bin**. They can be combined with stationary bins or ice transport systems (see page 55).

<sup>4)</sup> Power supply: 230 V / 50 Hz. Model F 2500 LP/WP: 400 V / 50Hz. Special voltages are available on request.

<sup>5)</sup> Net weight

<sup>6)</sup> All models can be combined with stationary storage bins or ice transport systems (see page 55).

### Ice preparation system:

Evaporator cylinder with screw conveyor

### Cooling method:

L = air cooling · W = water cooling

The models F 600 / F 1200 / F 2500 can be prepared for connection to a remote condenser (see page 60) or to a central cooling system.

### Required water pressure:

2 – 6 bar

### Drinking water quality:

In case of a drinking water hardness of more than 10 ° dH (about 300 µs/cm conductivity), the use of softened water is recommended. For laboratory and medical purposes, the flake ice makers may be operated with de-mineralized (deionised) water; however under partially limited warranty.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 25°C

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

## Storage bins and ice transport systems for flake ice makers

For storing the produced flake ice, storage bins and ice transport systems in different versions, dimensions and capacities are available. The housing of the storage bins is made of high-quality stainless steel. The ice transport systems ITS 100 – ITS 1350 consist of a stainless-steel frame for mounting the ice maker as well as an intermediate bin and a mobile bin made of solid plastic. Please check below table to find out which storage bin or ice transport system fits which ice maker best.



Stationary storage bin  
B 70 (for flake ice maker F 100) and  
B 180 (for flake ice maker F 200 LP/WP)



Ice transport system ITS 100  
for flake ice maker F 100 LP/WP



Ice transport system ITS 500  
for flake ice maker F 200 LP/WP  
and F 300 LP/WP

## Technical data and performance

Model	Order No.	suitable for ice makers	Version <sup>1)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxDH mm <sup>6)</sup>	Weight kg <sup>7)</sup>
B 70	3131	F 100	Stainless steel <sup>1)</sup>	70	605/605/850	36
B 180	3136	F 200/ F 300 / F 600	Stainless steel <sup>1)</sup>	175 (250 <sup>11)</sup> )	805/605/1255 (1605 <sup>12)</sup> )	58 (73 <sup>13)</sup> )
B 180-A <sup>8)</sup>	3137					
B 180-V+A <sup>9)</sup>	25750					
ITS 100	5508	F 100	see <sup>2)</sup>	45 <sup>4)</sup>   109 <sup>5)</sup>	790/1020/1195	120
Cover <sup>10)</sup>	26747					
ITS 500	5509	F 200 / F 300	see <sup>2)</sup>	227 <sup>4)</sup>   109 <sup>5)</sup>	790/1020/1525	169
Cover <sup>10)</sup>	26747					
ITS 700	5512	F 600	see <sup>2)</sup>	318 <sup>4)</sup>   109 <sup>5)</sup>	790/1020/1905	181
Cover <sup>10)</sup>	26747					
ITS 1350	5513	F 1200 / F 2500	see <sup>2)</sup>	612 <sup>4)</sup>   218 <sup>5)</sup>	1525/1220/1905	323

<sup>1)</sup> Storage bin completely made of stainless steel

<sup>2)</sup> ITS 100 – ITS 1350: intermediate bin: casing made of stainless steel / interior panels of plastic · Frame: stainless steel

Mobile storage bin made of plastic

<sup>3)</sup> When completely filled.

<sup>4)</sup> Storage capacity in intermediate bin.

<sup>5)</sup> Storage capacity in mobile bin.

<sup>6)</sup> All dimensions (height) are given including height-adjustable feet (supplied as a standard).

<sup>7)</sup> Net weight

<sup>8)</sup> Required to increase the volume of the storage up to approx. 220 kg.

<sup>9)</sup> Required to reinforce and cover the storage bin.

<sup>10)</sup> Cover for ice transport system (in connection with article no. 5508, 5509 and 5512) required.

<sup>11)</sup> Ice storage with expansion of storage bin.

<sup>12)</sup> The height of the storage bin combined with expansion.

<sup>13)</sup> Net weight with expansion of storage bin.

# NuggetLine | Nugget ice makers



## Cocktail preparation and presentation

Nugget ice is used as an alternative to real crushed ice when preparing cocktails or presenting food and beverages.



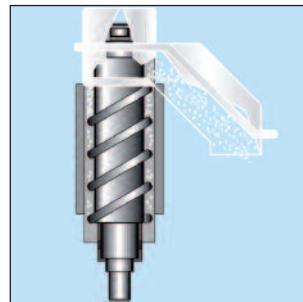
## Nugget ice

Due to its form, consistency and temperature, nugget ice is appropriate for various fields of application. With a temperature of minus 0.5°C, the crystalline, irregularly shaped nugget ice is of versatile use.



## Production of pastries

By adding nugget ice instead of cold water, a more effective cooling of the dough is reached.



## Ice preparation system

By feeding water into the system, a thin ice layer forms on the inside wall of the freezing cylinder. The screw conveyor pushes the ice continuously towards the exit of the freezing cylinder which results in crystalline nugget ice.



## Ice maker for producing nugget ice with integrated storage bin

Meant for the production of nugget ice with a temperature of  $-0.5^{\circ}\text{C}$ . The ice capacity is ranging between 80 kg and 175 kg per day (24 h). Due to its consistency, nugget ice is an alternative to crushed ice and can be used e. g. for the preparation of cocktails or cooling and presenting food and beverages. In the pastries production, nugget ice is particularly well suited for cooling the dough. The models NF 80 W/L may be fully integrated into counters and gastronomy furniture (see page 24).



Due to the compact construction, the models NF 80 L (air-cooled) and NF 80 W (water-cooled) can be mounted into counters and gastronomy furniture. Nugget ice maker model NF 80 L/W with integrated storage bin.



Nugget ice maker model NF 80 L/W with integrated storage bin.

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm <sup>4)</sup>	Power consumption KW <sup>5)</sup>	Weight kg <sup>6)</sup>
NF 80 L <sup>7)</sup>	2056	Stainless steel	75	25	485/620/860	0.520	57
NF 80 W	2057	Stainless steel	78	25	485/620/860	0.520	57
NF 125 L	2058	Stainless steel	120	42	680/620/1030	0.450	71
NF 125 W	2059	Stainless steel	125	42	680/620/1030	0.450	71
NF 175 L	2046	Stainless steel	165	60	953/590/921	0.690	85
NF 175 W	2047	Stainless steel	170	60	953/590/921	0.690	85

<sup>1)</sup> Housing made of stainless steel / storage bin made of plastic

<sup>2)</sup> At a drinking water temperature of  $10^{\circ}\text{C}$  and ambient temperature of  $10^{\circ}\text{C}$ .

<sup>3)</sup> In case of completely filled storage bin.

<sup>4)</sup> All dimensions (height) are including height-adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 230 V / 50Hz. Special voltages are available on request.

<sup>6)</sup> Net weight

<sup>7)</sup> The model NF 80 L is fully integratable, even in air-cooled version, up to an ambient temperature of  $+40^{\circ}\text{C}$ .

### Ice preparation system:

Evaporator cylinder with auger

### Cooling method:

L = air cooling · W = water cooling (also available with separate cooling cycle)

### Required water pressure:

2 – 6 bar

### Drinking water quality:

In case of a drinking water hardness of more than  $10^{\circ}\text{dH}$  (about  $300\text{ }\mu\text{S/cm}$  conductivity) the use of softened water is recommended. For laboratory and medical purposes, the nugget ice makers may be operated with de-mineralized (deionised) water; however under partially limited warranty.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 -  $25^{\circ}\text{C}$

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

# NuggetLine | Nugget ice maker

## Ice maker for producing nugget ice without integrated storage bin

Ice production unit for producing between 200 kg and 1700 kg nugget ice per day (24 h), available in air-cooled and water-cooled version. The production units can be combined with stationary or mobile storage bins (ice transport systems). The storage bins and ice transport systems are available in different versions with various capacities (see page 59).



Models NF 200 LP/WP  
and NF 300 LP/WP



Model NF 600 LP/WP



Model NF 1200 LP/WP



Model NF 2500 LP/WP

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance kg/24 h <sup>2)</sup>	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxH mm	Power consumption KW <sup>4)</sup>	Weight kg <sup>5)</sup>
NF 200 LP <sup>6)</sup>	2043	Stainless steel	175	–	560/640/622	0.72	58
NF 200 WP <sup>6)</sup>	2044	Stainless steel	180	–	560/640/622	0.72	58
NF 300 LP <sup>6)</sup>	2051	Stainless steel	270	–	560/640/622	0.92	58
NF 300 WP <sup>6)</sup>	2053	Stainless steel	275	–	560/640/622	0.92	58
NF 600 LP <sup>6)</sup>	2054	Stainless steel	500	–	620/640/755	1.95	111
NF 600 WP <sup>6)</sup>	2062	Stainless steel	510	–	620/640/755	1.95	111
NF 1200 LP <sup>6)</sup>	2048	Stainless steel	970	–	850/640/915	3.60	173
NF 1200 WP <sup>6)</sup>	–	Stainless steel	980	–	850/640/915	3.60	173
NF 1700 LP <sup>6)</sup>	2049	Stainless steel	1700	–	1200/800/1126	7.20	295
NF 1700 WP <sup>6)</sup>	–	Stainless steel	1720	–	1200/800/1126	7.20	295

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

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 10 °C.

<sup>3)</sup> All models are supplied **w/o** storage bin. They can be combined with stationary bins or ice transport systems (see page 59).

<sup>4)</sup> Power supply: 230 V / 50 Hz. Model NF 1700 LP/WP: 400 V / 50Hz. Special voltages are available on request.

<sup>5)</sup> Net weight

<sup>6)</sup> All models can be combined with stationary storage bins or ice transport systems (see page 55).

### Ice preparation system:

Evaporator cylinder with screw conveyor

### Cooling method:

L = air cooling · W = water cooling

The models NF 600 / NF 1200 / NF 2500 can be prepared for the connection to a remote condenser (see page 60) or a central refrigeration system

2 – 6 bar

### Required water pressure:

### Drinking water quality:

In case of a drinking water hardness of more than 10 ° dH (about 300 µs/cm conductivity), the use of softened water is recommended. For laboratory and medical purposes, the flake ice makers may be operated with de-mineralized (deionised) water; however under partially limited warranty.

Flexible hose connection with 3/4" fitting

### Drinking Water connection:

### Drinking water temperature:

5 - 25°C

### Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

## Storage bins and ice transport systems for nugget ice maker

For storing the produced nugget ice, storage bins and ice transport systems in different versions, dimensions and capacities are available. The housing of the storage bins is made of high-quality stainless steel. The ice transport systems ITS 500 – ITS 1350 consist of a stainless-steel frame for mounting the ice maker as well as an intermediate bin and a mobile bin made of solid plastic. Please check below table to find out which storage bin or ice transport system fits which ice maker best.



Stationary storage bin B 180  
for nugget ice maker NF 200 LP/WP  
to NF 600 LP/WP



Ice transport system ITS100  
for nugget ice maker NF 200 LP/WP



Ice transport system ITS 500  
for nugget ice maker NF 300 LP/WP

## Technical data and performance

Model	Order No.	suitable for ice makers	Version	Ice storage kg <sup>3)</sup>	Dimensions W(L)xDxDH mm <sup>6)</sup>	Weight kg <sup>7)</sup>
B 180	3136	NF 200	Stainless steel <sup>1)</sup>	175	805/605/1255	58
B 180-V+A <sup>8)</sup>	25750					
B 180	3136	F 200 / F 300 / F 600	Stainless steel <sup>1)</sup>	175 (250 <sup>11)</sup> )	805/605/1255 (1605 <sup>12)</sup> )	58 (73 <sup>13)</sup> )
B 180-A <sup>9)</sup>	3137					
B 180-V+A <sup>8)</sup>	25750					
ITS 500	5509	NF 200 / 300	see <sup>2)</sup>	227 <sup>4)</sup>   109 <sup>5)</sup>	790/1020/1525	169
Cover <sup>10)</sup>	26747					
ITS 700	5512	NF 600	see <sup>2)</sup>	318 <sup>4)</sup>   109 <sup>5)</sup>	790/1020/1905	181
Cover <sup>10)</sup>	26747					
ITS 1350	5513	NF 1200 / NF 2500	see <sup>2)</sup>	612 <sup>4)</sup>   218 <sup>5)</sup>	1525/1220/1905	323

<sup>1)</sup> Storage bin completely made of stainless steel

<sup>2)</sup> ITS 500 – ITS 1350: intermediate bin: casing made of stainless steel / interior panels of plastic · Frame: stainless steel

Mobile storage bin made of plastic

<sup>3)</sup> When completely filled.

<sup>4)</sup> Storage capacity in intermediate bin.

<sup>5)</sup> Storage capacity in mobile bin.

<sup>6)</sup> All dimensions (height) are given **including height-adjustable feet** (supplied as a standard).

<sup>7)</sup> Net weight

<sup>8)</sup> Required to increase the volume of the storage up to approx. 250 kg.

<sup>9)</sup> Required to reinforce and cover the storage bin.

<sup>10)</sup> Cover for ice transport system (in connection with article no. 5508, 5509 and 5512) required.

<sup>11)</sup> Ice storage with expansion of storage bin.

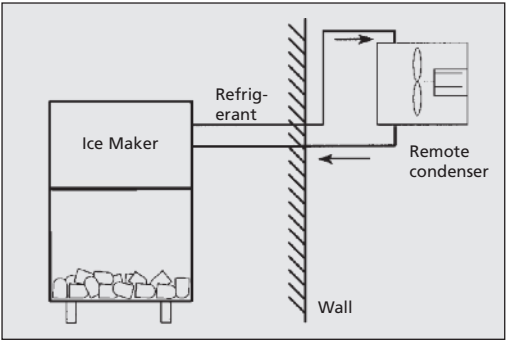
<sup>12)</sup> The height of the storage bin combined with expansion.

<sup>13)</sup> Net weight with expansion of storage bin.



## Remote condenser

If you plan to use an air-cooled machine but do not wish to have an additional source of heat emission, we recommend installing a remote condenser (split condenser) on the outside area. The filling quantity of the refrigerant depends on the dimension of the pipes. The regulations of the F-Gas ordinance must be considered. In the following table you will find condensers including speed controller and wall brackets for different types of ice makers. Prices for other types of condensers, speed controllers and wall brackets are given on request.



Air-cooled ice maker with remote condenser

Condenser	Order No.	for connection to ice maker <sup>3)</sup>	
Type 0 <sup>1)</sup>	12925	W 80 CL   W 80 ECL   W 81 L   IC 70 EL	
Type 1 <sup>1)</sup>	12731	W 120 L   W 121 L   M 120 L   IC 130 EL   IC 135 EL	
Type 2 <sup>2)</sup>	12732	W 240 L   W 251 L   M 200 L	
Type 3 <sup>2)</sup>	12733	M 400 L   F 600 L   NF 600 L	
Type 4 <sup>2)</sup>	12734	M 800 L   Z 2000 L   Z 2005 L	
Type 5 <sup>2)</sup>	12735	M 800 L   Z 2000 L   Z 2005 L   F+NF 1200/1700/2500	
Type 6 (tropicalized) <sup>1)</sup>	12736	M 800 L   Z 2000 L   Z 2005 L	

<sup>1)</sup> condenser, horizontal airflow  
<sup>2)</sup> condenser, vertical airflow  
<sup>3)</sup> Information on remote condensers for models that are not listed are given on request.

## Special cleaner

The WESSAMAT special cleaner for effective cleaning and disinfection of ice makers. Ready-to-use solution for quick and sustainable removal of impurities (e. g. lime) and bacteriological contaminations.



Special cleaner in plastic bottle with a screw cap

Special cleaner	Order No.	Packaging Unit
Plastic bottle with screw cap	5007	4 x 1 litre-bottles
Plastic container with screw cap	5008	1 x 20 litre container

## Coloured coating

In order to have a universal design or for realizing individual customer's wishes regarding colour, most of the WESSAMAT ice-makers may be supplied with a powder-coated or varnished casing in all standard RAL-colours. Contact us to learn more about which models may be powder-coated with individual colours. Prices and lead times are given on request.



## Underframes for ice makers

This is the practical solution in case ice makers should be mounted in a certain height. These underframes made of high-class stainless steel enable the cleaning of the floor at the installation site of the ice maker and facilitate ice take-out due to the elevated position. Fitting underframes in different heights are available for the series High Line, Top Line and Smart Line. Prices are given on request.



## Ice transport carts

As complement to the stationary ice makers, these ice transport carts can serve as mobile storage bins. They are ideally suitable for transporting the produced ice quickly and conveniently to different consumption areas (e. g. refrigerated counters or fruit, juice and salad bars).



Model	Order No.	Version	Volume kg	Dimensions W(L)xDxH/mm
Ice transport cart Smart Cart 240	5520	Polyethylene	109	625/1055/905
Insert containers/totes for Smart Cart 240 <sup>1)</sup>	5510	Polyethylene	68 <sup>2)</sup>	—

<sup>1)</sup> Totes (6 pieces per set) including fold-away holder for easy handling

<sup>2)</sup> When using the totes, the capacity of the Smart Cart 240 is reduced from 109 kg to 68 kg (6 totes à 11.3 kg).

# Water treatment for ice makers

## Meltwater and residual water pump type E

This high-performance pump is used to transport meltwater from the storage bin and residual water from the ice production into a higher positioned water drain. This pump must be connected externally and is suitable for all ice makers with a capacity of up to 250 kg/24 h. The melt- and residual water is accumulated in the container of the pump (container volume 1.7 l) and conveyed into a drain up to a maximum height of 5 m. The container volume is not sufficient for collecting the melt- and residual water in case of a pump breakdown. In order to prevent the container from overflowing in case of a failure, the control contact of the pump can be connected to the ice maker. In the event of a breakdown, the ice maker will be turned off automatically. Therefore you need an additional safety shutdown (pump failure protection), which is not included in scope of delivery.



Modell	Order No.	Dimensions W(L)x DxH/mm	Container volume litre	Pumping quantity (litre/h)	Delivery head max. meters	Power cons. <sup>1)</sup> (kW)	Weight <sup>2)</sup> (kg)
Type E	24611	285/134/144	1.7	550	5.0	0.56	1.65
Pump failure protection	27875	–	–	–	–	–	–

Drain connection: 6 or 10 mm (depending on the ice maker capacity). Voltage 230 V / 50 Hz. Protection type: IP 24 splash-water proof. The pump must be connected to a separate socket with permanent current (230 V/50 Hz) and be separately fused.

## Multi-component filter

These filter cartridges are especially suitable for water filtration in conjunction with the use of ice machines. The multi-component filter system of membrane filter and lime stabiliser removes suspended particles. It reduces microbiological contamination (99.9% reduction of bacteria, E. coli and pseudomonads) and lime deposits in the ice maker. For the initial installation, a connection set with all the necessary fittings and hose connections is available. There are two water filter cartridges with different power ratings. Depending on the flow rate and water quality, the filter cartridges should be replaced at least every 12 months.



Model	Order No.	Dimensions (Ø x H)	Ice makers with production capacity up to (kg)	Flow Rate (litres / min.)
Connection set type 1 + 2	25435	–	–	–
Connection kit type 1 + 2 SK <sup>1)</sup>	26574	–	–	–
Filter head type 1 + 2 <sup>2)</sup>	25189	–	–	–
Filter cartridge type 1	25190	102 x 380	130	7.6
Filter cartridge type 2 <sup>3)</sup>	25191	102 x 600	400	13.2

<sup>1)</sup> For water-cooled ice makers with separate cooling cycle · <sup>2)</sup> Including wall support · <sup>3)</sup> For water-cooled ice makers



## Ozonation unit

Ozone is a natural, highly effective disinfection agent in line with the German Drinking Water Ordinance (TrinkwV, section 11) and approved by the food industry. The Clean-Ice-DF® is integrated into the water supply of the ice maker. In order to protect the ozonation unit from contaminants and particles in the tap water, we recommend using an upstream Multi-component filter. The ozonation unit Clean-Ice-DF® reduces germs and bacteria by up to 99.99% (LOG 5). Harmful biofilms are eliminated and their new formation permanently disabled. The operating statuses are displayed by light emitting diodes. During maintenance of the machine, the ozone cell should be replaced semi-annually. Suitable for drinking water with a total hardness of 13° dH and an ambient temperature of 1° C up to 43° C.



Model	Order No.	Dimensions (Ø x H)	Water flow (litres / min.)	Line voltage	System voltage
Clean-Ice-DF®	25680	75 x 250	0.1 - 4.5	240 V / 50-60 Hz	28 V / 0.3 A
Ozone cell (Exchange)	25681	–	–	–	–

## Reverse osmosis system UO 400

Compact, particularly low-cost reverse osmosis system for the treatment of drinking water. The minerals dissolved in the drinking water (e. g. lime) are removed and deposits in the ice preparation system are avoided. The mix of the treated water with the existing tap water to a residual salt content of approx. 150 µS/cm creates optimal preconditions for the operation of the ice maker. The performance of the reverse-osmosis-system is sufficient for the operation of ice makers with a capacity of up to 400 kg / 24 h. All components including pre-filter, membrane, pressure tank and dilution device are integrated in a closed housing with height-adjustable feet. All hose fittings are equipped with the John-Guest-system.



Model	Order No.	Dimensions <sup>1)</sup> W(L)xDxH/mm	Performance (litres/h)	Weight <sup>2)</sup> (kg)
UO 400	27649	760/300/760	17	60

<sup>1)</sup> w/o height-adjustable feet (150 - 170 mm) · <sup>2)</sup> Net weight  
Drinking water connection: R ¾" · Hose fittings: John-Guest-System



### Experience for all senses

The crystal-clear hollow ice cones with their aesthetic form are very popular for use in the private sector.



### Crystal clear hollow ice cubes

The hollow ice cubes produced with the WESSAMAT wave technology are crystal clear and due to their large surface they have a fast cooling effect.



### Sophisticated design

The ice maker Life Line W 20 with its clear lines and state-of-the-art design can be perfectly integrated into modern kitchen and living room furnishings. The blue LED for illumination of the ice cubes in the storage tank is an impressive detail.



### Professional technology

The product line Life Line is also using the reliable WESSAMAT wave technology for the production of ice, just like the ice machines for the gastronomy.

## Ice makers for exclusive kitchens and residential facilities

These devices with professional ice preparation technology have been developed for use and integration into kitchen and living room facilities. The perfect solution for those who don't want to do without hygienically impeccable ice cubes in their private surroundings (kitchen, apartment, yacht, holiday residence). The ice capacity is 15 kg per day/24 h. The integrated storage bin holds 5 kg of ice cubes. The integration format was adapted to the traditional niche dimensions for kitchen appliances. Easy installation is ensured by the slide-in frame included in the scope of delivery.



Ice maker W 20 W, front panel made of stainless steel with slide-in frame for integration into kitchen facilities.



The front panel of the ice cube maker W 20 W is available in different RAL-colors for additional costs

## Technical data and performance

Model	Order No.	Version	Performance kg/24 h <sup>5)</sup>	Storage kg <sup>6)</sup>	Fitting dimensions W(L)x DxH/mm <sup>7)</sup>	Dimensions W(L)x DxH/mm <sup>8)</sup>	Power consumption KW <sup>9)</sup>	Weight kg <sup>10)</sup>
W 20 L	2018	Stainless steel <sup>1)</sup>	15	5	555/498/455	595/515/461	0,172	47
W 20 W	2026	Stainless steel <sup>1)</sup>	15	5	555/498/455	595/515/461	0.160	47
W 20 W-B	2017	Stainless steel <sup>2)</sup>	15	5	555/498/455	595/515/461	0.160	47
Front panel	27760	matt <sup>3)</sup>	–	–	–	–	–	–
Front panel	28342	glossy <sup>4)</sup>	–	–	–	–	–	–

<sup>1)</sup> Housing and front panel made of stainless steel.

<sup>2)</sup> Housing and front panel of embossed stainless steel (anthracite).

<sup>3)</sup> Front panel for additional costs, powder-coated, matt (RAL-colors on customer demands) available.

<sup>4)</sup> Front panel for additional costs, lacquered, glossy (RAL-colors on customer demands) available.

<sup>5)</sup> At a drinking water temperature of 10°C and ambient temperature of 15 °C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35 °C (for water-cooled machines).

<sup>6)</sup> In case of completely filled storage bin.

<sup>7)</sup> Required niche dimensions for ice maker including insert frame.

<sup>8)</sup> Dimensions including front panel.

<sup>9)</sup> Power supply 230 V / 50Hz. Special voltages are available on request. <sup>10)</sup> Net weight

**Ice preparation system:**

Wave technology

**Cooling method:**

L = Air cooling · W = Water cooling

**Continuous sound level:**

Air-cooled models ≤ 45 dB(A)

Water-cooled models ≤ 42 dB(A)

**Required water pressure:**

2 – 6 bar

**Drinking water quality:**

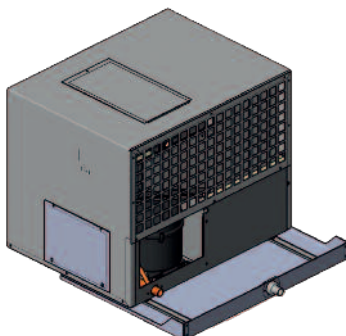
Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

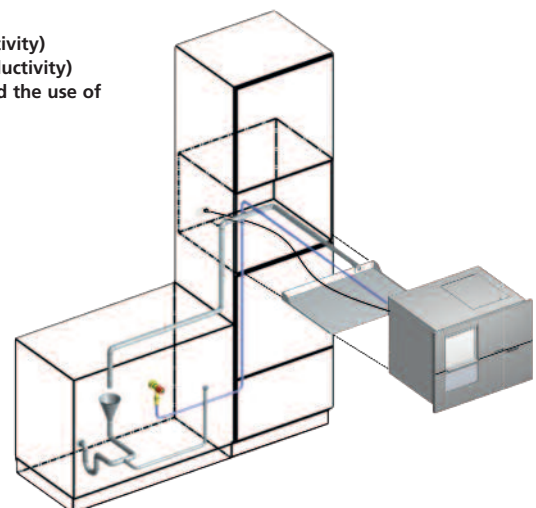
**Drinking Water connection:** Flexible hose connection with 3/4" fitting

**Drinking water temperature:** 5 - 25°C



### Easy Installation

Insert frame with drain coupling  
(for mounting of drain hose)  
(Example: model W 20 L)



### Installation sketch

Dimensions and fitting dimensions see table





## Powerful and energy-efficient plant concepts

Besides the development and production of ready-to-use ice makers, WESSAMAT is also your competent address when it comes to high-performance plants and complete solutions for the production, intermediate storage, filling and weight-precisely bagging of hollow ice cones, full ice cubes, tube ice or crushed ice. Innovative, powerful technology as well as a vast know-how about the production and packaging of different types of ice are key conditions for being successful in this global market.

For companies with a high own demand, for the supply of large-scale consumers or for the commercial sale of different types of ice, WESSAMAT can offer individual and energy-efficient ice preparation concepts for the fishing industry, for producers of packaged ice, for the inflight catering on international airports and other branches, where particular types of ice are required in bulk quantities and in packaged form. In the bounds of industry and customer-specific solutions, performances ranging from 1 ton up to 100 tons per 24 h may be realised with different ice plants and system components.



Individually designed WESSAMAT conveyor technology with automatic filling and bagging unit for ice cubes and crushed ice



Ice production with semi-automatic filling of hollow ice cones for the inflight catering





High-performance ice preparation plant IC 1500 with belt conveyor system and filling unit for square full ice cubes

## Model IC 1500 L/W

### Ice makers for the production of square-sized full ice cubes

This innovative and energy-efficient compound system concept is using the waste heat resulting from the ice production for the thawing process, which is usually drained off unused with single-evaporator systems. A total of 12 injection evaporator systems work time-lagged in order to produce 1,500 kg of ice cubes within 24 hrs. With a minimum use of fresh water an extraordinarily high efficiency rate is achieved as well as a reduced energy consumption by approx. 20 % when compared to ice preparation plants with traditional evaporator technology. Details, performance data and prices are given on request.

### Technical data and performance

Model	Order No.	Version	Performance <sup>2)</sup> kg/24 h	Dimensions W(L)xDxH mm	Power consumption KW <sup>4)</sup>	Weight kg <sup>5)</sup>
IC 1500 L	2230	1)	1.500	2970/1110/1400	9.5	950
IC 1500 W	2231	1)	1.500	2970/1110/1400	9.5	950
BF-IC 1	26350	1)	–	3)	3)	3)
BF-IC 2	25579	1)	–	3)	3)	3)

<sup>1)</sup> Housing of ice preparation system made of stainless steel / frame is powder coated. Material of the belt conveyor systems BF-IC 1 and 2 on request.

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35°C (for water-cooled machines).

<sup>3)</sup> Depending on the version

<sup>4)</sup> Power supply 400 V / 50Hz. Special voltages are available on request.

<sup>5)</sup> Net weight

#### Ice preparation system:

Injection evaporator

#### Cooling method:

W = Water cooling in connection with a cooling tower or water chiller.

L = Air-cooled version prepared for connection to a remote condenser.

#### Required water pressure:

2 – 6 bar

#### Drinking water quality:

In case of a drinking water hardness of more than 7 – 8 °dH (about 240 µs/cm conductivity) the use of softened water is recommended.

#### Drinking water temperature:

5 - 20°C



# MegaLine | Ice preparation systems



Ice preparation system with 9 ice preparation modules Z 2005 L/W on Dispenser D 2005 for storing and semi-automatic filling of hollow ice cones. Performance approximately 7,400 kg/24h.



## Models Z 2000 L/W for the production of hollow ice cones

Powerful ice makers for the production of 800 kg hollow ice cones per day (24 h). Combined with a storage bin for manual ice take-out, this is the most practical and cost-effective solution for all users looking for an easy solution. For doubling the performance, two ice makers Z 2000 L/W can be installed on top of each other. Details, performance data and prices are given on request.



Model Z 2000 W with storage bin B 750

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance <sup>2)</sup> kg/24 h	Capacity <sup>3)</sup> kg	Dimensions <sup>4)</sup> W(L)xDxD mm	Power consumption KW <sup>5)</sup>	Weight <sup>6)</sup> kg
Z 2000 L	4102	Stainless steel	800	–	1700/850/600	4.10	245
Z 2000 W	4101	Stainless steel	800	–	1700/850/600	4.10	245
B 750	4110	Stainless steel	–	560	1700/1005/1095	–	150

## Models Z 2005 L/W for the production of hollow ice cones and crushed ice

The ice maker models Z 2005 L/W with a performance of 800 kg hollow ice cones per day (24 h) have been designed for the combination with the Dispenser D 705 and D 2005 for storing and automatic filling of the ice cubes. For the filling of hollow ice cones and crushed ice, the multi-functional dispenser D 720 may be used. In this filling unit, a powerful crusher module is integrated, which turns the hollow ice cones from the dispenser into crushed ice. To enhance performance, several ice makers Z 2005 L/W may be installed on one Dispenser. Details, performance data and prices are given on request.



2 x model Z 2005 W on Dispenser D 705 for 1,600 kg/24 h ice cubes

## Technical data and performance

Model	Order No.	Version <sup>1)</sup>	Performance <sup>2)</sup> kg/24 h	Capacity <sup>3)</sup> kg	Dimensions <sup>4)</sup> W(L)xDxD mm	Power consumption KW <sup>5)</sup>	Weight <sup>6)</sup> kg
Z 2005 L	4112	Stainless steel	800	–	1700/850/600	4.10	245
Z 2005 W	4106	Stainless steel	800	–	1700/850/600	4.10	245
D 705	4125	Stainless steel	–	480	935/3045/2110	1.10	410
D 720	4121	Stainless steel	–	480	935/3045/2110	1.10	450
D 2005	4134	Stainless steel	–	1100	1920/4095/2100	2.00	1100

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

<sup>2)</sup> At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 35°C (for water-cooled machines).

<sup>3)</sup> In case of completely filled storage bin.

<sup>4)</sup> All dimensions (height) are including height-adjustable feet (supplied as standard).

<sup>5)</sup> Power supply 400 V / 50Hz. Special voltages are available on request.

<sup>6)</sup> Net weight

### Ice preparation system:

Centrifugal Technology

### Cooling method:

W = water cooling (also available with separate cooling circuit)

L = Air-cooled version prepared for connection to a remote condenser (see page 66).

All models can be prepared for connection to a central refrigeration system (thawing with hot gas required).

To reduce the cooling water consumption, the Z 2000 W/Z 2005 W may optionally be supplied with cooling tower or prepared for connection to a cold water kit.

### Required water pressure:

2 – 6 bar

### Drinking water quality:

In case of a drinking water hardness of more than 7 – 8 °dH (about 240 µs/cm conductivity) the use of softened water is recommended.

### Drinking Water connection:

Flexible hose connection with 3/4" fitting

### Drinking water temperature:

5 - 20°C



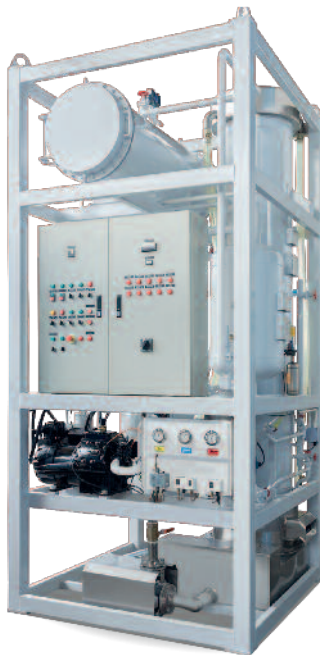


PATKOL-WESSAMAT ice preparation plant PK 10 AU for the production of crystal clear tube ice. The ice preparation plant model PK 10 AU can be seen when paying a visit to the WESSAMAT competence centre where you can experience the ice production including conveying system and filling technology live (see page 75).



## PATKOL-WESSAMAT models PK 10 AU and PK 25 AU for the production of tube ice

In cooperation with PATKOL, WESSAMAT is offering powerful plant installations for the production of tube ice to end users with a particularly high demand of ice cubes. This ice may be tailored to the individual requirements of the customer with regard to length and diameter. Already in the bounds of project planning, the desired diameter between 16 mm and 47.8 mm is predefined. At the output of the evaporator, the tube ice is cut to the desired length between 40 mm and 50 mm. These ice cube plants are available with performances of 10 to 140 tons/24 h. Suitable system components for conveying, storing and filling of tube ice are also available. Details, performance data and prices are given on request.



PATKOL-WESSAMAT ice preparation plant  
model PK 10 AU



PATKOL-WESSAMAT ice preparation plant  
model PK 25 AU

## Technical data and performance

Model	Order No.	Version	Performance <sup>2)</sup> kg/24 h	Dimensions W(L)xDxH mm	Power consumption KW <sup>3)</sup>	Weight kg <sup>4)</sup>
PK 10 AU	25456	1)	11.800	2000/220/4500	60	6,100
PK 25 AU	26346	1)	23.600	2480/2160/4600	87.5	8,870

<sup>1)</sup> Frame made of painted steel. Tube evaporators made of stainless steel.

<sup>2)</sup> In case of drinking water temperature of 10°C.

<sup>3)</sup> Power supply 400 V / 50Hz. Special voltages are available on request.

<sup>4)</sup> Weight including refrigerant, oil and water

### Ice preparation system:

Vertical tube evaporator for the energy-efficient operation with refrigerant R 717. Alternatively, the use of conventional refrigerants is possible.

### Cooling method:

W = Water cooling in connection with a cooling tower or water chillers.

### Required water pressure:

2 – 6 bar

### Drinking water quality:

In case of a drinking water hardness of more than 30 °dH (about 900 µs/cm conductivity) the use of treated water is recommended.

### Drinking water temperature:

5 - 30 °C



Ice preparation plants for the production of tube ice are also available with higher performances. Technical specifications and prices on request.



## Ice cube dispenser D 705 / D 720 / D 2005

Dispenser with integrated conveyor system and semi-automatic, interval-controlled loosening unit. Capacity 480 kg. Compatible with ice preparation units for storing and filling of hollow ice cones. The Dispenser model D 720 disposes of a crusher unit integrated in the filling station head and thus allows for the filling of hollow ice cones and crushed ice. For the filling into portions between 1 kg and 5 kg, the requested weight is factory pre-set. Alternatively, dispensing of the ice can also be carried out manually by a foot switch. A PLC control for dispenser, dispensing unit and the compatible ice preparation modules offers a high degree of functionality and reliability. Technical specifications and prices on request.



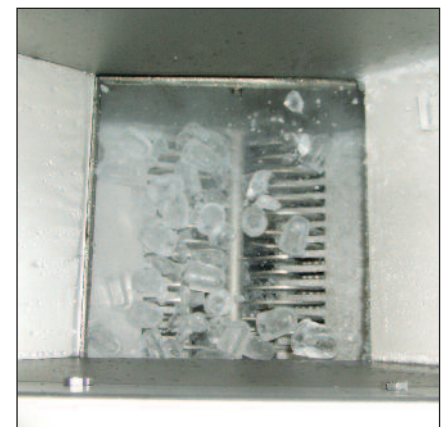
## Filling station for ice cubes

Semi-automatically controlled filling unit for weight-precise filling of ice cubes. This filling station can be combined with Dispensers D 705 / D 2005 or a storage bin with conveyor belt for transporting the ice. The perfect solution for all users with smaller quantities where a fully automatic bagging unit is not cost effective in proportion to the produced ice. Suitable for use in combination with WESSAMAT storage conveyor systems or other brands of ice makers. Technical specifications and prices on request.



## High-performance crushing unit

If, in addition to ice cubes, also crushed ice is required for specific customer plant applications, high-performance crushers may be integrated into the overall concept in the bounds of project engineering. The robust grinders are electronically controlled and turn the previously produced ice cubes into real crushed ice with brilliant visual appearance and excellent consistency. Suitable for processing all traditional types of ice, such as hollow ice cones, full ice cubes, tube ice etc., up to a crushing performance of maximum 60 kg/minute. Details, performance data and prices are given on request.



Individual system components tailored to the respective application with regard to version and performance are available. Prices and performance data are given on request.

## Conveyor systems and transport belts

After production, the ice cubes must usually be further processed. In the bounds of complete solutions, individual storage and conveying systems such as transport belts must be integrated to transport the ice towards a freezer (dryer), an ice crusher unit, a filling station or a bagging machine. For this purpose, WESSAMAT offers individual solutions (from 3 m to 18 m conveying distances), which are customized for each application case and planned into the complete configuration of the plant beforehand. These conveyor systems and transportation belts are constructed in a way, that they meet the highest standards for cleaning and hygiene. Details, performance data and prices are given on request.



## Volumetric packaging machine

For the filling and packaging of ice cubes and crushed ice, suitable tubular bag and packaging machines are available for large-scale consumers or for the commercial sale. These electronically controlled systems can be integrated into new or already existing production plants. When selecting the most suitable type of tubular bagging machine, customer-specific parameters, such as the desired quantity to be filled, the type of ice and the requested portion sizes/bag contents must be taken into account. Details, performance data and prices are given on request.



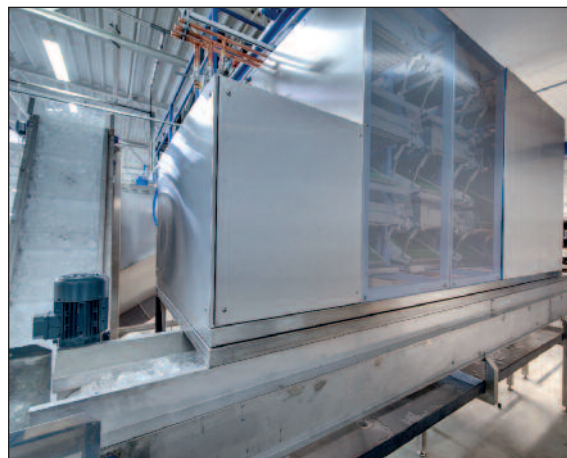


## Experience live industrial ice production

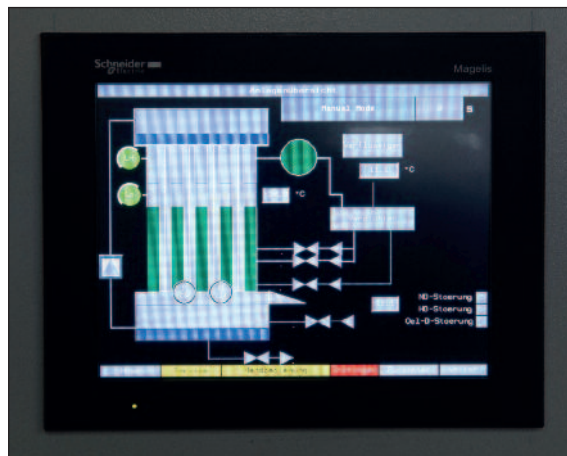
At the competence centre in Kaiserslautern (factory site), potential buyers can convince themselves of the dimension and functionality of high-performance ice preparation plants. Here, you can experience different production plants with various ice preparation technologies as well as system components for storing, transporting and filling of different types of ice live and in real-time. No matter if you are interested in crystal-clear hollow ice cones, classical full ice cubes, perfect tube ice or brilliant crushed ice – in our competence centre we will demonstrate you the technical possibilities and quality of various types of ice and their individual features.

Take advantage of our experience and expert knowledge when it comes to preparing, project engineering and realising major projects and complete ice factories. Visit our competence centre in Kaiserslautern and obtain information about innovative technologies and the latest developments regarding industrial ice preparation and production of packaged ice. Located in a central area of Germany, you can reach us easily by car, train or plane. We are also able to arrange a shuttle service to the train station Kaiserslautern or to the Airport Frankfurt.

**We are looking forward to your visit.**

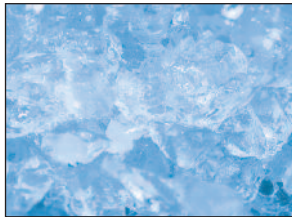


Ice preparation system IC 1500 on ice transportation belt for the production of square-sized full ice cubes



Central plant control with digital touch screen panel





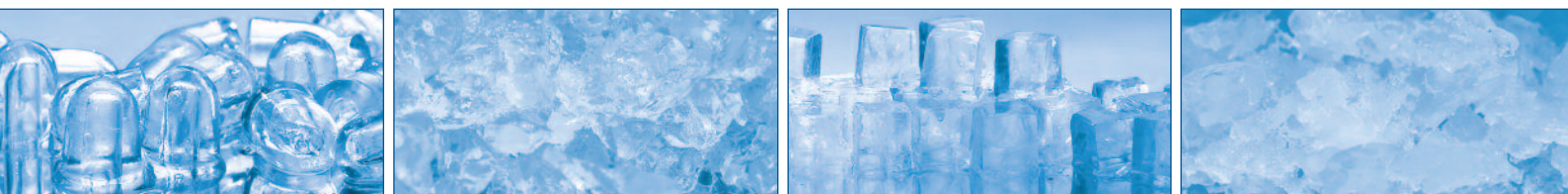
Find out more about the technical possibilities for the production of the various ice types



The location of WESSAMAT factory with competence centre in Kaiserslautern



Ice production plant PATKOL-WESSAMAT PK 10 AU for the production of tube ice.



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