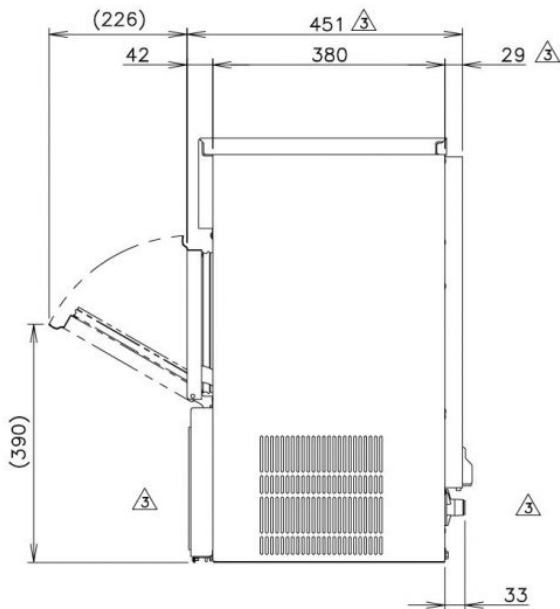


HOSHIZAKI solid ice machine

R4000



Hoshizaki's unique range of ice makers has been designed with hygiene as a priority. Each cycle is prepared with fresh water to ensure the best quality ice. Ice cubes are easily recognizable by their precise shape, clarity and slow dilution. These qualities are particularly important for ice cubes used in prestigious drinks such as cocktails because they preserve the integrity of the flavours of the preparation. This reliable and robust ice maker is ideal for restaurants or communities looking to purchase top-of-the-range equipment.



Technical Specifications

TYPE OF INSTALLATION	BUILT-IN
MEASUREMENT DIMENSIONS (MM)	L.398 x d.451 x h.695
TYPE DE GLAÇONS	
FEET	
BODYWORK	stainless steel
PRODUCTION NB/ICE CUBES PER CYCLE	18 / cycle
PROD. CAPACITY IN 24H (KG)	
STORAGE CAPACITY (KG)	11.5
COOLING	AIR
ICE PRODUCTION SYSTEM	Injection system
WATER CONSUMPTION (APPROX)	
ROOM TEMPERATURE (°C)	1 to 40
WATER TEMPERATURE (C°)	5 to 35
POWER SUPPLY	220 – 240V/50Hz
CONSUMPTION (WH)	
GROUNDING OUTLET	Mandatory
REFRIGERANT FLUID	R290
WEIGHT (KG)	

To discover more about this product, scan this QR code.

