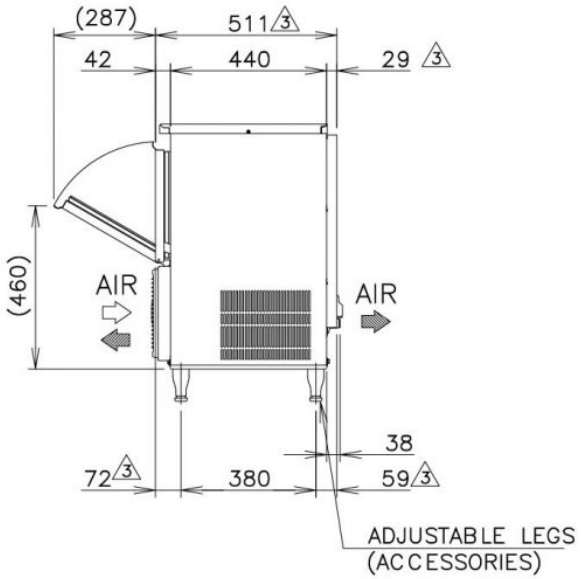
HOSHIZAKI solid ice machine

Production 46 kg / 24h

R4001



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 DE POSE	BUILT-IN
DIMENSIONS (MM)	L.633 x d.511 x h.690
TYPE DE GLAÇONS	
PIEDS REGLABLES	
CAROSSERIE	stainless steel
PRODUCTION NB/GLACON PAR CYLE	30/ cycle
CAPACITE DE PROD. EN 24H (KG)	46
CAPACITE DE STOCKAGE (KG)	15
REFROIDISSEMENT	AIR
SYSTÈME FABRICATION GLAÇONS	Injection system
CONSOMMATION D'EAU (APPROX)	
TEMPERATURE AMBIANTE (°C)	1 to 40
TEMPERATURE DE L'EAU (C°)	5 to 35
ALIMENTATION	220 – 240 V / 50 Hz
CONSOMMATION (WH)	
PRISE DE TERRE	Mandatory
FLUIDE FRIGORIGENE	R290
POIDS	

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

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