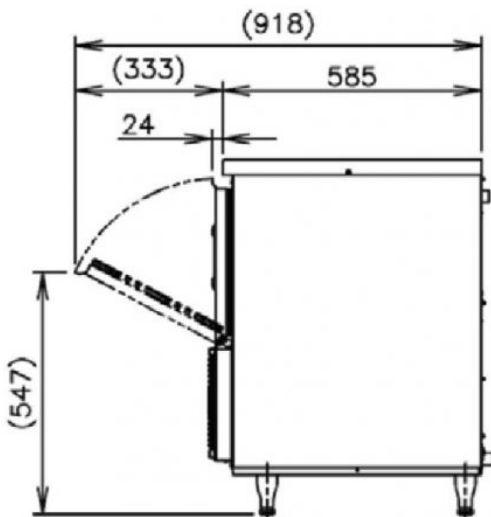


HOSHIZAKI ice chip machine

R4036



Hoshizaki ice chip machines use the most efficient ice making process: thanks to its unique screw system, ice production corresponds exactly to the amount of water consumed. Being smaller, the ice is able to adapt more easily to the various shapes, thus offering a larger contact surface and becoming ideal for cooling cocktails or bottles in champagne buckets.



Technical Specifications

MEASUREMENT DIMENSIONS (MM)	
TYPE DE GLAÇONS	
ADJUSTABLE FEET	
BODYWORK	stainless steel
PROD. CAPACITY IN 24H (KG)	
STORAGE CAPACITY (KG)	
COOLING	AIR
WATER CONSUMPTION (APPROX)	
ROOM TEMPERATURE (°C)	5 to 40
WATER TEMPERATURE (C°)	5 to 35
POWER SUPPLY	220 – 240 V / 50 Hz
CONSUMPTION (WH)	
GROUNDING OUTLET	Mandatory
REFRIGERANT FLUID	R290
WEIGHT (KG)	

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

