

## Ice machines

Hoshizaki is widely considered to be one of the world's leading manufacturers of ice machines and is committed to providing an outstanding level of reliability and performance to ensure customers can depend on them season after season, year after year. The range encompasses many machines that make different types of ice for different users across a wide span of industry sectors. However, all the machines bear the unique hallmark of quality that is associated with Hoshizaki.

The product range include machines for cube ice, cubelet ice, crescent ice, flake ice, nugget ice and ice dispensers with models suitable for small cafés or bars right through to large, modular, industrial models.

All machines are originally designed and specified by a massive Japanese Research & Development team employing over 150 engineers. The basic designs and major component parts are specified for a global market meaning that Hoshizaki machines will effortlessly and quickly achieve outstanding levels of efficiency in ambient temperatures of between 5°C and 40°C even in humid environments.

Parts are precision engineered exclusively for each machine to further enhance the most efficient operation. Bins are polyurethane foam injected for insulation. A closed environment is created by precision made doors with gaskets. This minimises meltage and decreases the number of ice production cycles.

### IM, cube ice machines

Ice is the finishing touch to any cold drink and the quality of ice can leave a lasting impression with the customer. Hoshizaki IM machines produce exceptionally hard, crystal clear ice cubes. This ice melts very slowly, allowing customers to enjoy their cooled drinks longer. Five different sizes of ice cubes are available.



Small (21):	21 x 21 x 14 mm
Medium (25):	25 x 25 x 23 mm
Medium/Large (23):	28 x 28 x 23 mm
Large (standard):	28 x 28 x 32 mm
Extra Large: (IM240DME32)	32 x 32 x 32 mm

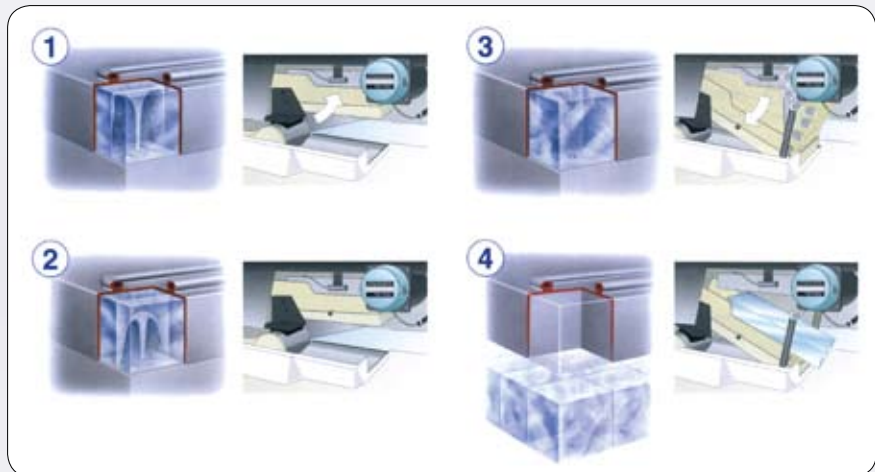


## IM, cube ice machines

### Unique production system

The unique IM range of ice makers is designed with hygiene as a priority and utilises a closed cell ice making system that has an automatic rinse and flush cycle. This means that, after every new batch of ice, the water reservoir will drain, rinse and then refill with fresh water.

1. With the water plate closed against the underside of the evaporator, the water circuit is closed to both outside contamination and water loss under normal circumstances. Importantly, each cube is made individually by a dedicated jet spray to ensure the highest possible ice quality.
2. As the ice cube slowly forms, the spray continues till the end of the cycle. No fresh water is required as the internal reservoir capacity is adequate for a full cycle of ice.
3. When the cube is fully formed, the electronic controller initiates a hot gas defrost cycle. The water plate opens and the hot gas slowly warms the evaporator. At this point, all remaining water from the ice making cycle is drained.
4. Eventually, the ice will drop from the evaporator into the ice bin. The water plate will be rinsed with fresh water to remove any remaining particles before it starts to close again. Fresh water continues to enter until the reservoir is full to enable a new freeze cycle to commence.



The easy to clean storage bin has high density foam injected insulation to slow down the ice melting, while a gasket on the insulated door ensures the tightest possible fit to prevent particles entering the storage bin that could contaminate the ice. Another valuable feature is the detachable, condenser air filter that can be easily removed for cleaning. A dirt-free air filter helps keep the icemaker performing at maximum yield as per the original design specification.

- Each ice cycle is made with fresh water.
- The water plate is rinsed on every cycle.
- Closed water circuit for ultimate contamination protection.
- Stainless steel exterior.
- Integrated door handles.
- Removable door gaskets.
- Easily cleanable air filter.
- Foam injected polyurethane for outstanding insulation (HFC free).
- Ice machines are micro computer controlled.

The ice production of the IM range varies from 22 – 720 kg in 24 hours. Even in high ambient temperatures, Hoshizaki IM machines are durable and reliable making them suitable across all sizes of bars, pubs, restaurants, cafes, sandwich shops, hotels etc.





## IM, cube ice machines

Self contained

### IM100CLE



Production capacity (kg/24h)	95
Storage bin capacity (kg)	38
Dimensions W x D x H (mm)	1000 x 600 x 700 <sup>1</sup>
Electrical supply	1/220-240V/50Hz
Electrical consumption (kW)	0,63
Refrigerant	R 134A
Weight (kg)	77

- IM100CLE** (air cooled, L cube)
- IM100CLE23** (air cooled, ML cube)
- IM100CLE21** (air cooled, S cube)<sup>2</sup>

### IM130ME



Production capacity (kg/24h)	130
Storage bin capacity (kg)	50
Dimensions W x D x H (mm)	704 x 506 x 1200 <sup>1</sup>
Electrical supply	1/220-240V/50Hz
Electrical consumption (kW)	0,7
Refrigerant	R 404A
Weight (kg)	80

- IM130ME** (air cooled, L cube)
- IM130ME23** (air cooled, ML cube)
- IM130ME21** (air cooled, S cube)<sup>2</sup>
- IM130WME** (water cooled, L cube)
- IM130WME23** (water cooled, ML cube)<sup>2</sup>
- IM130WME21** (water cooled, S cube)<sup>2</sup>

### IM240M2E



Production capacity (kg/24h)	240
Storage bin capacity (kg)	110
Dimensions W x D x H (mm)	704 x 685 x 1510 <sup>1</sup>
Electrical supply	1/220-240V/50Hz
Electrical consumption (kW)	1,33
Refrigerant	R 404A
Weight (kg)	114

- IM240M2E** (air cooled, L cube)
- IM240M2E23** (air cooled, ML cube)
- IM240M2E21** (air cooled, S cube)<sup>2</sup>
- IM240WM2E** (water cooled, L cube)
- IM240WM2E23** (water cooled, ML cube)<sup>2</sup>
- IM240WM2E21** (water cooled, S cube)<sup>2</sup>

<sup>1</sup> Legs supplied with IM100 up to IM240M2E add 90 mm to height (adjustable to max 135 mm max).

<sup>2</sup> Upon request.

IM cube