

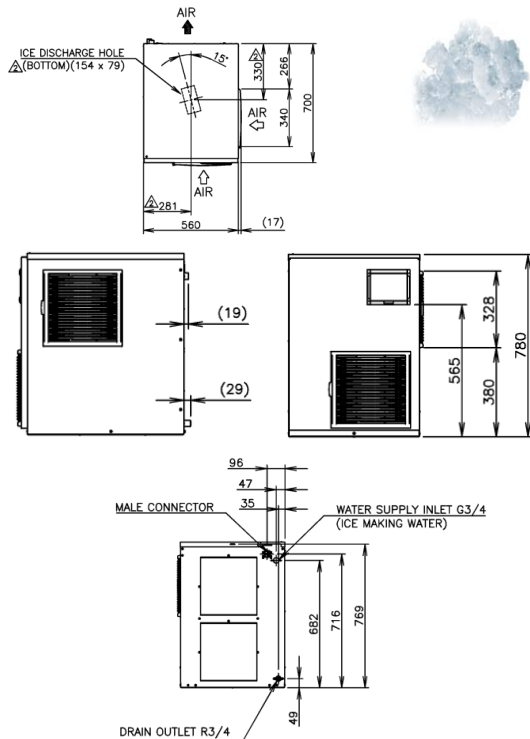


PRODUCT FEATURES

- “Freeze Burn” is no longer an issue when displaying fresh fish or produce.
- Carbon auger bearings have a longer life expectancy than roller bearing, reducing maintenance costs.
- Automatic flush function, helps keep the ice making system clean.
- Controller board with Operational Status display assists in trouble shooting.
- Due to the auger system, water consumption is equal to ice production.
- Can be converted to Nugget ice by changing the extruding head and cutter (parts at an additional cost).



TECHNICAL DRAWING



PRODUCT SPECIFICATION

Production Capacity / 24hrs	Approx. 425kg @ 21°C Air temp; 15°C water Approx. 325kg @ 32°C Air temp; 21°C water
Dimensions	560mm (W) x 700mm (D) x 780mm (H)
Cooling	Air
Weight Net/Gross (kg)	95/102
Refrigerant Charge	R404A
AC Supply Voltage	1 PHASE 230V 50Hz/ 10 AMP Plug
Amperage	Running: 8.4A Starting: 43A
Operating Conditions:	
Ambient Temp	5-40°C
Water Supply Temp	5-35°C
Water Supply Pressure	0.07-0.8MPa (0.7-8bar)
Voltage Range	±10%

INSTALLATION REQUIREMENTS

- Ensure the condenser is cleaned periodically as per the manufacturer’s manual.
- Do not plug the unit into multi-plug power boards with other appliances
- Room ventilation or air conditioning can improve the situation by reducing the humidity.
- Hoshizaki recommends the use of a compatible water filter to prevent non-warrantable scale & sediment complications.

*Refer to manual for full installation & maintenance requirements.



For free 6 month extended warranty, register online within 4 weeks of purchase date.
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