

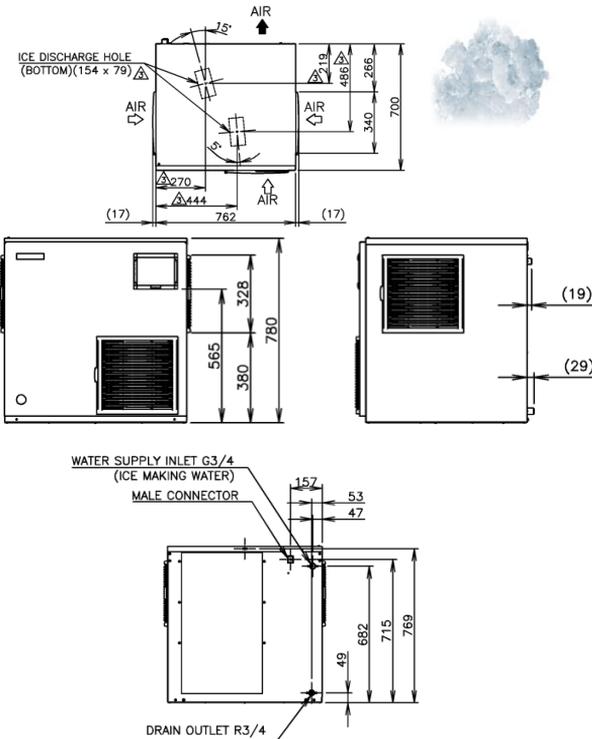


## PRODUCT FEATURES

- “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. 650kg @ 21°C Air temp; 15°C Water Approx. 530kg @ 32°C Air temp; 21°C Water
Dimensions	762mm (W) x 700mm (D) x 780mm (H)
Cooling	Air
Weight Net/Gross (kg)	133/143
Refrigerant Charge	R404A
AC Supply Voltage	1 PHASE 220-240V 50Hz / 15 AMP Plug
Amperage	Running: 9.2A Starting: 43A
<b>Operating Conditions:</b>	
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. [hoshizaki.com.au](http://hoshizaki.com.au)

