



Perfect Ice. Pure emotion.



Product range 2.1



Ice crusher
Ice cube makers
Crushed Ice maker
Micro Cube ice makers
Ice cube dispenser
Flake ice maker
Nugget ice maker
Scale ice maker
High-performance ice cube plants
Industrial ice production





Competence in ice preparation	4
Quality made in Germany Climate-friendly refrigerant	5
The ideal ice for individual applications	6-7
Types of ice and cooling properties	8-9
Types of ice and product lines	10
Real crushed ice	11
Ice crusher Crushed Ice	12-13
Crystal clear hollow ice cones	14
Unique ice preparation technology / wave technology	15
Blue Line Ice maker Hollow ice cones	16-17
High Line Ice maker Hollow ice cones	18-19
Top Line Ice maker Hollow ice cones	20-21
Integratable ice maker	22-26
Hollow ice cones and real crushed ice	28
Combi Line Ice maker Hollow ice cones and crushed ice	29-32
Square full ice cube	34
Innovative ice preparation technique/injection evaporator	35
Cube Line Ice maker Full ice cubes and crushed ice Nugget ice	36-43
Smart Line Ice maker Full ice cone	44-45
Smart Line Ice cube dispenser Full ice cone	46-47
Versatile fine ice cubes	48
Micro Cubes Ice maker Fine ice cubes	49-53
Flake Line Ice maker Flake ice	54-57
Nugget Line Ice maker Nugget ice	59-61
Scale Line Ice maker Scale ice	62-63
Accessories for ice makers	64-67
Life Line Ice maker for exclusive kitchen designs	68-69
Industrial ice production High Performance	70
Mega Line High-performance ice preparation systems	71-75
Mega Line System components	76-77
Centre of Competence	78-79

Competence in ice preparation



Success Story

Since the company was founded in the year 1986, WESSAMAT has become one of the leading companies for ice makers in Europe due to its high-performance products, innovative technology and a high level of quality and reliability. WESSAMAT offers individual solutions for a wide variety of applications, ranging from compact ice makers, ready to plug-in, for the hospitality industry to high-performance ice preparation plants for industrial ice production. The extensive product range of WESSAMAT offers the ideal ice for every application.



Progress through innovation

For the development of innovative, future-oriented and energy efficient ice preparation techniques, WESSAMAT has been promoted and awarded multiple times in recent decades by the Federal Ministry of Research and Development as well as by the State Government of Rhineland-Palatinate with the innovation prize "SUCCESS" of the state of Rhineland-Palatinate and the grand prize for small and medium-sized businesses 2018 "Großer Preis des Mittelstandes".



Awarded with the prize
Großer Preis des
Mittelstandes 2018

Being the inventor of the unique wave technology for the production of crystal-clear hollow ice cones, WESSMAT has deliberately chosen the new industrial site "Nord" of the University city Kaiserslautern as production site in Germany when time came for an expansion. This decision is encouraged by securing jobs in the region, the experience and the know-how of the employees in the departments Development, Construction, Production, Service and Sales. The constant strive for perfection, our passion for ice and the high quality expectations of our customers will also in the future be our drive for quality and reliability "Made in Germany".



* All WESSMAT ice makers except the product lines Smart Line, Flake Line and Nugget Line are manufactured in the factory in Kaiserslautern/Germany.

When planning tailored ice production plants, we are collaborating hand in hand with designers and architects. Being a member of the designer association "Verband der Fachplaner", we are your competent partner for planning your individual projects and complete gastronomy concepts.



Climate-friendly refrigerants

As an innovative, future-oriented company, we feel committed to climate protection and the use of environmentally friendly materials. On the basis of the Regulation which entered into force on 01.01.2015 to reduce greenhouse gas emissions, we use the refrigerants and components available on the market, in order to comply with the limit values and put ice makers on the market with a low GWP-value. Currently, we work with the climate-friendly refrigerant R 290/GWP value 3 (depending on the permitted filling charges) for plug-in ice machines or with the refrigerant R744 (CO₂)/GWP value 1 for ice machines to be connected to central cooling systems. The industry continues to work on the development of climate-friendly refrigerants; however their use in ice machines is dependent on the components that are suitable and available on the market. We are constantly in touch with renowned manufacturers and are monitoring these developments very closely, for being able to offer both, our customers as well as our climate, the best possible solution with the lowest possible GWP value.



The properties and technical data specified in this product program refer to the state of the art at the time of printing. The values specified are standard values, which may differ from the values in practice. WESSMAT reserves the right to make changes in design. Image sources: WESSMAT photo archive · Fotolia.

The ideal ice



Classic gastronomy



Bars, bistros and discotheques



Event catering and event gastronomy



Restaurants and hotels



Large-scale kitchens and community catering



Party service and event catering



Food retailers and supermarkets



Cooling of asparagus and vegetables



Exclusive kitchen interiors

For individual **applications**

7



Cooling of fresh fish



Production of sausages



Production of baked goods



Sauna and spa



Physical therapy, cryotherapy
and sports medicine



Laboratory and medical
technology



In-flight catering



High-performance ice
preparation plants and
filling systems



Complete solutions for
commercial and industrial ice
preparation

Types of ice and cooling properties



Hollow ice cones

Hollow ice cones fascinate by their crystal clear optics and particularly aesthetic form. They are easier to handle and to dose than square-sized full cubes and are eye candy in slim cocktails or long drink glasses. Due to the larger surface and the slim form, they release melting water more quickly and thus create a better cooling effect in comparison to full ice cubes.



Full ice cones

Full cones are often used as an alternative to square full ice cubes. Compared to hollow ice cones, they have a larger mass and therefore release the melting water more slowly - just like the full ice cubes. Besides this special cooling feature, the full ice cone is also used for many application purposes in gastronomy due to its cylindrical form.



Full square-sized ice cubes

The square ice cube is considered the embodiment of the classic ice cube. Due to its relatively larger mass, it releases melting water slower when cooling beverages and preparing cocktails and drinks, which again results in a long-lasting cooling effect. Due to the typical form and its cooling properties, it is popular with bartenders and restaurateurs alike.



Micro Cubes

Due to their unique format and particular consistency, Micro Cube fine ice cubes are perfectly applicable for versatile cooling tasks. Because of their dimensions of approximately 7 x 7 x 7 mm and a constant temperature of exactly 0° Celsius, this ice is particularly versatile in use. As a basis in refrigerated counters, for the presentation and display of fish and seafood, fruits, juices and dairy products as well as in the dough production.



Crushed Ice

Real crushed ice is the only true ice for a variety of cocktails and drinks. In comparison to nugget ice, which some manufacturers erroneously describe as crushed ice, real crushed ice is produced by the mechanical milling of ice cubes. In contrast to the milky and fast-thawing flake or nugget ice, real crushed ice has a solid consistency and a brilliant look. Therefore, crushed ice is also ideal for cooling and presenting food and beverages.



Nugget ice

With a temperature of -0.5° Celsius, its consistency and its cooling properties, nugget ice can be used for the preparation of cocktails as well as for many other applications. In comparison to flake ice, it has a more solid consistency and clearer contours. Whenever no real crushed ice is available, nugget ice can be used as an alternative.



Flake ice

In terms of size and form, flake ice is uneven and may be appropriate for different cooling tasks. With a temperature of -0.5° Celsius the crystalline ice flakes are perfectly appropriate for various cooling tasks. Thus, the commodities to be cooled can easily be embedded and gently covered. The ice flakes are easy to shape and are therefore predominantly used for the cooling of asparagus and vegetables, as well as in the laboratory and medical sector and in sauna/spa areas.



Scale ice

Scale ice has a constant temperature of -6° to -8° Celsius and is preferably used for cooling fresh fish and seafood during transportation, processing and presentation. It is also used in butcher shops and by the meat processing industry in the manufacture of sausages.



Tube ice

Tube-Ice is available in different diameters and in various lengths. Due to the ice preparation technology used, tube ice is the more cost-effective alternative to full or hollow ice cubes, in case crystal clear ice in particularly large quantities is required for industrial and commercial applications or for the commercial sale of ice.



Individual types and forms of ice

For particular fields of application and requirements, we are able to offer ice production systems for ice in individual versions (e. g. white or coloured ice cubes) and with different formats. Please contact us for further information.

Types of ice and product lines



Hollow ice cones

Blue Line
High Line
Top Line
Combi Line
Life Line
Mega Line



Crushed ice

Ice crusher
Combi Line
Cube Line
Mega Line



Full ice cones

Smart Line



Nugget ice

Flake Line



Full square-sized ice cubes

Cube Line
Mega Line



Flake ice

Flake Line



Micro Cubes

Micro Cubes



Scale ice

Scale Line



Tube ice

Mega Line

Real Crushed Ice 11

Whenever ice cubes are mechanically crushed by a grinder, the result is real crushed ice. Real crushed ice is produced by the WESSAMAT ice crushers (page 12-13) or by the ice makers of the product lines Combi Line (pages 30-32) and Cube Line (page 41).





Practical handling

The grinder of the models C 103/CB 103 to crush the ice cubes is actuated by the locking mechanism of the shaft.



Crushed Ice



Easy take-out

The ground crushed ice accumulates in the drip tray, which can be removed completely or partly from the crusher housing for easy take-out of the crushed ice.



Reliable Technology

The milling technology developed by WESSAMAT protects the grinder, reduces the power requirement and minimizes energy consumption.

The fastest way to obtain real crushed ice

Space-saving devices for the production of real crushed ice made from ice cubes. The ideal companion for every ice maker if, in addition to ice cubes, also crushed ice is needed. By help of the integrated grinding mill the ice cubes are turned into crushed ice within seconds. For 3 kg to 5 kg crushed ice per minute. Available in glossy stainless steel, embossed stainless steel (colour anthracite) as well as with individual design.



Ice crusher C 103 in classic gastronomy design with housing made of stainless steel and collection tray made of food-safe plastic



Ice crusher CB 103 with exclusive design housing made of embossed stainless steel (colour anthracite) and collection tray made of food-safe plastic



Ice crusher model CB 105 with housing made of embossed stainless steel (colour anthracite) and collection tray made of food-safe plastic

Technical data and performance

Model	Order No.	Version	Capacity kg/min.	Ice storage kg	Dimensions W(L)xDxH mm	Performance KW ³⁾	Weight kg ⁴⁾
C 103	1005	Stainless steel ¹⁾	3	1	175/330/315	0.15	10
CB 103	1006	Stainless steel ²⁾	3	1	175/330/315	0.15	10
C 105	1010	Stainless steel ¹⁾	5	5	370/315/515	0.15	21
CB 105	1011	Stainless steel ²⁾	5	5	370/315/515	0.15	21

¹⁾ Housing made of stainless steel; collection tray made of food-safe plastic

²⁾ Housing made of embossed stainless steel (colour anthracite); collection tray made of food-safe plastic

³⁾ Power supply 230V / 50Hz. Special voltages are available on request.

⁴⁾ Net weight



Ideal combination

The ice crushers from WESSAMAT turn ice cubes into real crushed ice within seconds. For this process all kinds of ice cubes from other brands may be used. However, the use of deep-frozen ice cubes should be avoided.



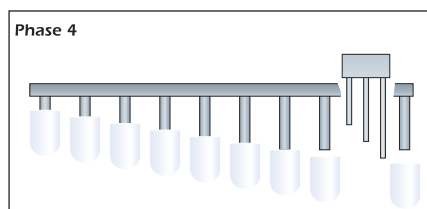
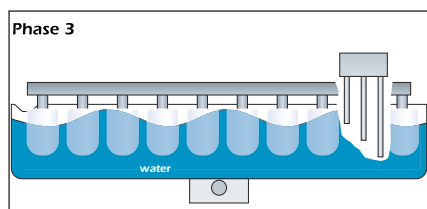
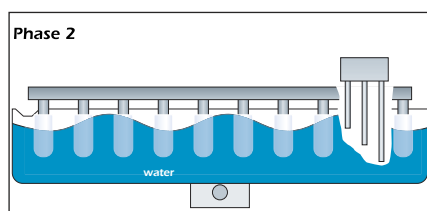
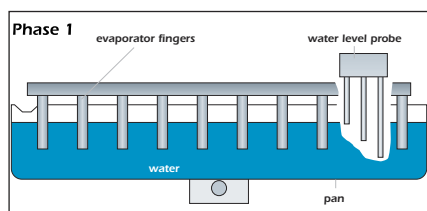
Customized Branding

For promotion and other sales purposes, the housing of the ice crushers can be branded individually.

Crystal clear **Hollow ice cones**

Hollow ice cones are popular among restaurateurs and consumers alike and impress with their special format and crystal-clear look. Ice makers for production of hollow ice cones can be found under the product lines Blue Line, High Line, Top Line, Combi Line, Life Line and Mega Line/Models Z 2000 and Z 2005 (see table of contents "At a glance", page 3).





The perfect wave

The wave technology developed by WESSAMAT is still the ultimate ice production technology (hollow ice cones) in terms of reliability and water compatibility. Even in case of higher drinking water hardness, this unique ice preparation technology ensures the operation of the ice maker without using upstream water treatment.

For producing hollow ice cones, the water trough integrated in the ice maker is filled with fresh tap water before each new production cycle (phase 1).

The water is moved rhythmically by help of a pan motor in precisely calculated wave intervals. (phase 2).

As soon as the hollow ice cones have reached their defined thickness, the ice preparation process is automatically terminated. The minerals and impurities dissolved in the water remain in the trough and are drained with the residual water in a controlled manner (phase 3).

For this emptying process, the pan is brought into a vertical position and hot gas is piped into the evaporator profiles, so that the ice cubes detach and fall into the storage tank (phase 4).

The high reliability and the quality of the ice cubes produced thereby are the main reasons for the positive reputation of this internationally recognized wave technology of WESSAMAT.



Ice preparation technology

Reliable wave technology for the production of crystal-clear, hygienically impeccable hollow ice cones. Even suitable in case drinking water has a high hardness, without using upstream water treatment.



Hollow ice cones

Diameter: approx. 33 mm

Height: approx. 37 mm

Weight: approx. 16 g



Storage bin made of stainless steel

The storage bin is equipped with a double bottom to drain the melting water of the ice cubes in a controlled manner. In comparison to plastic, stainless steel has a positive impact on hygiene and cleaning.



Controlled drainage of residual water

The residual water remaining after the ice cube production will be drained in a controlled manner via the U-shaped draining channels by lowering the water pan. Thus, no ice cube comes in touch with the residual water.

Low-budget ice makers for the production of hollow ice cones

The ideal solution for ice requirements of 22 kg to 46 kg per day (24 h). With integrated storage bin made of stainless steel. The water-cooled models (version W), as well as the air-cooled models (version LE) are fully integratable (see page 23) and suitable for installation into counters or catering furniture.



Ice maker model W 19 L/W



Ice maker model W 19 LE air-cooled version
for installation into counters and system
furniture

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
W 19 L	2030	Stainless steel	22	7	410/545/545	0.20	41
W 19 LE	2032	Stainless steel	22	7	500/545/595	0.25	45
W 19 W	2031	Stainless steel	22	7	410/545/545	0.20	41
W 29 L	4024	Stainless steel	32	15	510/600/665	0.23	52
W 29 LE	4026	Stainless steel	32	15	600/600/715	0.26	56
W 49 L	4030	Stainless steel	46	15	510/600/665	0.41	52
W 49 LE	4032	Stainless steel	46	15	600/600/715	0.44	57

¹⁾ Housing and storage bin made of stainless steel. For special applications all models are also available in V4A stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are including height-adjustable feet (supplied as standard).

⁵⁾ Power supply 230V / 50Hz. Special voltages are available on request.

⁶⁾ Net weight

Ice preparation system: Cooling method:

Wave technology

L = air-cooling · LE = air cooling (integratable version) · W = Water cooling (also available with separate cooling circuit)

All air-cooled models can be prepared for connection to a remote condenser.

All models may be prepared for connection to a central cooling system.

2 – 6 bar

Required water pressure: Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Flexible hose connection with 3/4" fitting

Drinking Water connection: Drinking water temperature:

5 - 25°C

Accessories:

Appropriate underframes for the Blue Line ice cubes makers are available (see page 65).

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



Ice preparation technology

Reliable wave technology for the production of crystal-clear, hygienically impeccable hollow ice cones. Even suitable in case drinking water has a high hardness, without using upstream water treatment.



Hollow ice cones

Diameter: approx. 33 mm

Height: approx. 37 mm

Weight: approx. 16 g



Removal hatch made of stainless steel

Removal hatch with inlay in order to avoid forming of condensation water. Easy removal of ice cubes by lateral semi-circular barrier at the inlay of the hatch. Storage bin with LED lighting.



Removable front panels

The removable front panels allow for easy access to the ice preparation technology (front panel above) and to the condenser fins (Fig. front panel below) in case of service, maintenance and cleaning purposes.

Compact ice maker for the production of hollow ice cones

These ice makers have been particularly designed for the integration into counters and systems furniture (see page 24). This particularly slim design is space-saving and ideally suited when there is only little room for installation or already integrated ice makers must be replaced by a fitting model. For an ice requirement of 20 kg up to 55 kg per day (24h). The ice preparation technology and the condenser are easily accessible for servicing and maintenance from the front. All models may also be placed detached as table top device.



Ice cube maker model W 23 LE



Ice cube maker model W 25 LE



Ice cube maker model W 55 LE (for counter integration).
Optionally available with melt water pump.

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
W 23 LE	4039	Stainless steel	20	6,5	334/545/640	0.25	36
W 25 LE	4040	Stainless steel	22	8	400/445/690	0.39	40
W 25 W	4043	Stainless steel	22	8	400/445/690	0.36	40
W 55 LE	4041	Stainless steel	55	17	500/555/810	0.67	55
W 55 W	4044	Stainless steel	55	17	500/555/810	0.64	55
Melt water pump Type I ⁷⁾	26899	–	–	–	–	0.30	–

¹⁾ Housing and storage bin made of stainless steel. For special applications all models are also available in V4A stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are including height-adjustable feet (supplied as standard).

⁵⁾ Power supply 230V / 50Hz. Special voltages are available on request. · ⁶⁾ Net weight

⁷⁾ Optional meltwater pump (only for use with model W 55 LE/W) for draining off the residual and thawing water into a higher positioned drain.
Detailed description see page 24.

Ice preparation system:

Cooling method:

Wave technology

LE = air cooling · W = Water cooling (also available with separate cooling circuit)

All air-cooled models can be prepared for connection to a remote condenser.

All models may be prepared for connection to a central cooling system.

Required water pressure:

Drinking water quality:

2 – 6 bar

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Drinking Water connection:

Drinking water temperature:

Flexible hose connection with 3/4" fitting

5 - 25°C

Accessories:

Appropriate underframes for the High Line ice cubes makers are available (see page 65).



Storage bin made of stainless steel

The storage bin is equipped with a double bottom to drain the melting water of the ice cubes in a controlled manner. In comparison to plastic, stainless steel has a positive impact on hygiene and cleaning.



Controlled drainage of residual water

The residual water remaining after the ice cube production will be drained in a controlled manner via the U-shaped draining channels by lowering the water pan. Thus, no ice cube comes in touch with the residual water.



Hollow ice cones

Diameter: approx. 33 mm

Height: approx. 37 mm

Weight: approx. 16 g



Installation model

The air-cooled models W 21 LE, W 31 LE and W 51 LE are suitable for the cooling water-saving and space-saving installation into bar counters. The storage bin with the transparent removal hatch is illuminated by LED lights.



Ice preparation technology

Reliable wave technology for the production of crystal-clear, hygienically impeccable hollow ice cones. Even suitable in case drinking water has a high hardness, without using upstream water treatment.

Powerful ice makers for the production of hollow ice cones

Premium ice makers for requirements ranging from 24 kg to 180 kg ice per day (24 h). With integrated storage bin made of stainless steel. The models W 21 LE, W 31 LE and W 51 LE (air-cooled version) as well as the water-cooled models W 21 W, W 31 W and W 51 W are suitable for installation into bar counters (see page 23).



Ice maker model W 21 L/W



Ice maker model W 81 L/W



Ice maker model W 121 L/W

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
W 21 L	1020	Stainless steel	24	9	365/530/475	0.22	33
W 21 LE	1022	Stainless steel	24	9	460/530/540	0.25	38
W 21 W	1021	Stainless steel	24	9	365/530/475	0.20	33
W 31 L	1030	Stainless steel	35	15	465/530/525	0.23	39
W 31 LE	1032	Stainless steel	35	15	560/530/590	0.26	42
W 31 W	1031	Stainless steel	35	15	465/530/525	0.20	39
W 51 L	1050	Stainless steel	55	29	485/615/665	0.41	49
W 51 LE	1052	Stainless steel	55	29	580/615/730	0.44	51
W 51 W	1051	Stainless steel	55	29	485/615/665	0.38	49
W 81 L	1080	Stainless steel	80	50	615/645/855	0.55	71
W 81 W	1081	Stainless steel	80	50	615/645/855	0.52	71
W 121 L	1120	Stainless steel	126	80	860/650/1075	0.59	109
W 121 W	1121	Stainless steel	126	80	860/650/1075	0.55	106
W 251 L	1250	Stainless steel	180	180	990/810/1315	1.40	170
W 251 W	1251	Stainless steel	180	180	990/810/1315	1.20	164

¹⁾ Housing and storage bin made of stainless steel. For special applications all models are also available in V4A stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are including height-adjustable feet (supplied as standard).

⁵⁾ Power supply 230V / 50Hz. Special voltages are available on request.

⁶⁾ Net weight

Ice preparation system:

Cooling method:

Wave technology

L = air cooling · LE = air cooling air cooling/installation model · W = Water cooling (also available with separate cooling circuit). All air-cooled models can be prepared for connection to a remote condenser (see page 48).

All models can be prepared for connection to a central refrigeration system.

Required water pressure:

2 – 6 bar

Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Accessories:

Suitable underframes for the models W 21 L/W to W 81 L/W are available (see page 65).

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

Integratable ice makers



Space-saving. Environmentally friendly.

For preparing cocktails and long drinks as well as for cooling and serving alcoholic and non-alcoholic beverages, both ice cubes and crushed ice is needed in different quantities at the bar. In order to have both types of ice immediately available, the space-saving integration of this ice maker is the perfect solution. The ice is produced in the proximate working environment and stored in sufficient quantity with a trend going towards air-cooled ice makers, which don't consume any cooling water compared to water-cooled devices, which again saves considerable costs and is good for the environment. Moreover, all integratable WESSAMAT ice makers operate with the climate-friendly refrigerant R 290.



Hollow ice cones

The integratable ice makers of the product lines Blue Line, High Line and Top Line (pages 23-24) produce crystal-clear, hygienically impeccable ice cubes (hollow ice cones) with the reliable WESSAMAT wave technology. With the ice crushers C 103/ CB 103 or C105/CB 105 these hollow ice cones can be transformed into real crushed ice within seconds (see pages 12/13).



Full ice cubes

The integratable ice makers Cube Line IC 70 EL/EW (page 25) work with innovative injection evaporators. This ice production technology forms square full ice cubes in format 30 x 30 x 30 mm and with a weight of approx. 25 g. These ice cubes are particularly famous among barkeepers and restaurateurs due to their typical form and their cooling properties.



Nugget ice

The mechanical crushing of ice cubes for producing real crushed ice cannot be realised with integratable icemakers in counters for spatial reasons. An alternative could be the integratable nugget ice makers NF 80 L/W (see image on the right/detailed product description see pages 50-53).

Integratable ice makers of the product lines BlueLine and TopLine producing hollow ice cones

For the space-saving integration into counters, the air- and water-cooled ice makers of the product lines **Blue Line** (models W 19 LE/W and W 29 LE – W 49 LE) and **Top Line** (models W 21 LE/W – W 51 LE/W) offer individual solutions. These ice makers with capacities of 22 kg – 55 kg ice cubes per day (24 h) work with the reliable WESSAMAT wave technology and have an integrated storage bin made of stainless steel. The integration of the air-cooled version does not require cooling water, which is of ecological advantage and reduces operation costs. Aeration is effected via a cross-flow fan on top and a lateral ventilation grid, which can be removed easily for cleaning purposes.



Integratable ice maker
Product line Blue-Line (detailed product description see pages 16-17)



Integratable ice maker
Product line Top-Line (detailed product description see pages 20-21)

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
W 19 LE	2032	Stainless steel	22	7	500/545/585	0.25	45
W 19 W	2031	Stainless steel	22	7	410/545/535	0.20	41
W 29 LE	4026	Stainless steel	32	15	600/600/705	0.26	56
W 49 LE	4032	Stainless steel	46	15	600/600/705	0.44	57
W 21 LE	1022	Stainless steel	24	9	460/530/530	0.35	38
W 21 W	1021	Stainless steel	24	9	365/530/465	0.30	33
W 31 LE	1032	Stainless steel	35	15	560/530/580	0.44	42
W 31 W	1031	Stainless steel	35	15	465/530/515	0.39	39
W 51 LE	1052	Stainless steel	55	29	580/615/720	0.53	51
W 51 W	1051	Stainless steel	55	29	485/615/655	0.48	49

¹⁾ Casing and storage bin made of stainless steel. For special areas of use, the models are also available in stainless steel version V4A.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely full.

⁴⁾ All dimensions (height) given w/o adjustable feet (supplied as standard).

⁵⁾ Power supply 230 V / 50 Hz. Special voltages on request.

⁶⁾ Net weight

Ice preparation system: Wave technology

Cooling method: LE = Air-cooled

W = water-cooled (also available for separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser.

All models may be prepared for connection to a central cooling system.

Required water pressure: 2 – 6 bar

Drinking water quality: Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Drinking Water connection: Flexible hose connection with 3/4" fitting

Drinking water temperature: 5 - 25°C

Integratable ice makers

Integratable ice makers of the product line HighLine producing hollow ice cones

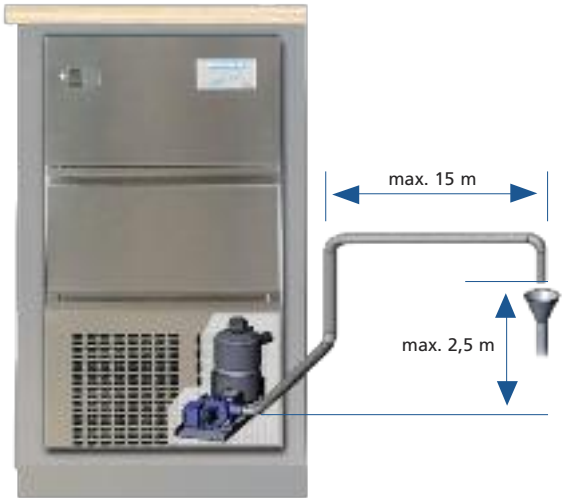
The ice makers of the product line HighLine have been particularly designed for the integration into counters and systems furniture. They operate on the reliable WESSAMAT wave technology and come with an integrated storage bin made of stainless steel. The particularly slim design is space-saving and ideally suited when there is only little installation space or already integrated ice makers should simply be replaced by a fitting model. Aeration is effected via ventilation grills in the front of the casing. The ice makers are easily accessible for servicing and maintenance from the front and available in three performance classes: from 20 kg to 55 kg ice per day (24 h). Particularly beneficial: the model W 55 LE may optionally be equipped with a special feed pump including melt water container. This solution is perfect for all integration situations, in which no or no sufficient gradient between the water drain of the ice makes and the local waste water drain exists (height difference max. 2.5 m; distance between the ice maker and the drain max. 15 m).



Ice maker model W 23 LE for counter integration (see pages 18-19)



Ice cube maker model W 25 LE/W for integration into counters (see pages 18-19)



Ice cube maker model W 55 LE/W with optional melt water pump (detailed description see pages 18-19)

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
W 23 LE	4039	Stainless steel	20	6,5	334/545/640	0.25	36
W 25 LE	4040	Stainless steel	22	8	400/445/680	0.27	40
W 25 W	4043	Stainless steel	22	8	400/445/690	0.17	40
W 55 LE	4041	Stainless steel	55	17	500/555/800	0.46	55
W 55 W	4044	Stainless steel	55	17	500/555/810	0.36	55
Melt water pump Type I ⁷⁾	26899	–	–	–	–	0.30	–

¹⁾ Casing and storage bin made of stainless steel. For special areas of use, the models are also available in stainless steel version V4A.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely full.

⁴⁾ All dimensions (height) given w/o adjustable feet (supplied as standard).

⁵⁾ Power supply 230 V / 50 Hz. Special voltages on request. · ⁶⁾ Net weight

⁷⁾ Meltwater pump **only** suitable for use with the model W 55 LE/W.

Ice preparation system:

Wave technology

Cooling method:

LE = Air-cooled

W = water-cooled (also available for separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser.

All models may be prepared for connection to a central cooling system.

Required water pressure:

2 – 6 bar

Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Integratable ice makers of the product line CubeLine producing full ice cubes

Compact ice maker **Cube Line (IC 70 EL/EW)** for cocktail bars, restaurants, hotels and other gastronomy facilities. Not only the water-cooled version, but also the air-cooled version is fully integratable, which means it doesn't consume cooling water and is thus good for the environment. The ice makers of the series Cube Line work with a reliable PLC control and innovative evaporator technology (injection evaporator) and produce ice cubes in square format (size approx. 30 x 30 x 30 mm). Aeration is effected via a ventilation grill in the front. This ice maker has a performance of 65 kg/day (24 h). The integrated storage bin made of stainless steel has a capacity of 36 kg. The air-cooled version IC 70 EL may optionally be equipped with a special feed pump including melt water container. This solution is perfect for all integration situations, in which no or no sufficient gradient between the water drain of the ice makes and the local waste water drain exists (height difference max. 2.5 m; distance between the ice maker and the drain max. 15 m).



Integratable ice maker product series High-Line (model IC 70 EL with optional melt water pump). Detailed product description see pages 36-37.

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
IC 70 EL	2207	Stainless steel	65	36	910/560/790	0.6	80
IC 70 EW	2208	Stainless steel	65	36	910/560/790	0.61	80
Melt water pump Type I ⁷⁾	26899	—	—	—	—	0.30	—

¹⁾ Casing and storage bin made of stainless steel. For special areas of use, the models are also available in stainless steel version V4A.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely full.

⁴⁾ All dimensions (height) given w/o adjustable feet (supplied as standard).

⁵⁾ Power supply 230 V / 50 Hz. Special voltages on request.

⁶⁾ Net weight

⁷⁾ Meltwater pump **only** suitable for use with the model IC 70 EL/EW. (schematic drawing for example W 55 LE/W, see page 24)

Ice preparation system:

injection evaporator

Cooling method:

EL = Air-cooled/integratable

EW = water-cooled (also available with separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

All models may be prepared for connection to a central cooling system.

Required water pressure:

2 – 6 bar

Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Integratable ice makers

Integratable ice makers of the product line NuggetLine producing nugget ice

For the production of nugget ice (as alternative for real crushed ice) the ice makers **Nugget Line (NF 80 L/W)** for integration into bars and counters are ideally suitable. Both versions (air- and water-cooled) are fully integratable and produce about 80 kg nugget ice/day (24 h). When installing the air-cooled version, no cooling water is needed, which saves water and reduces operation costs. The ice maker has an integrated storage bin made of plastic on the inside with a capacity of about 25 kg (when completely filled). Aeration is effected via ventilation grills in the front side.



Due to the compact design, the models NF 80 L (air-cooling) and NF 80 W (water-cooling) may be integrated into counters and gastronomy furniture. Detailed product description see page 59.

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
NF 80 L	2056	Stainless steel	80	25	485/620/720	0.52	57
NF 80 W	2057	Stainless steel	80	25	485/620/720	0.52	57

¹⁾ Casing made of stainless steel. Storage bin made of plastic.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).
At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely full.

⁴⁾ All dimensions (height) given w/o adjustable feet (supplied as standard).

⁵⁾ Power supply 230 V / 50 Hz. Special voltages on request.

⁶⁾ Net weight

Ice preparation system: evaporator cylinder with auger

Cooling method: EL = Air-cooled/integratable
W = water-cooled (also available for separate cooling cycle)

Required water pressure: 2 – 6 bar

Drinking water quality: Max. 10 °dH (approx. 300 µs/cm conductivity)
In case of higher Drinking water hardness, we recommend the use of softened water.

Drinking Water connection: Flexible hose connection with 3/4" fitting

Drinking water temperature: 5 - 25°C





Hollow ice cones and real Crushed Ice

Ice preparation technology

For the production of the hollow ice cones in the models of the Combi Line series of course the proven and reliable WESSAMAT wave technology is used. This ice preparation technology also works with a higher water hardness without pre-treatment of the drinking water. After the end of the production process, the crystal clear hollow ice cones drop either into the storage bin or the downstream crusher module.



Crushed Ice production

The ECL and ECW models of the product series Combi Line have an integrated crusher module. With the crushing technology developed by WESSAMAT, the previously produced hollow ice cones are reliably transformed into real crushed ice. The core of this crushing technology is the grinder made of stainless steel, which is characterized by permanent and reliable function even under heavy load.





Space-saving multi-talent

The ice makers of the series Combi Line are very versatile due to their construction and the different versions.



Hollow ice cones

Diameter: approx. 33 mm
Height: approx. 37 mm
Weight: approx. 16 g



Crushed Ice



Demand-oriented production control

In the ECL/ECW models the production of ice cubes or crushed ice can be controlled according to customer's requirements by help of a priority switch positioned in the front panel.

Ice maker for the production of hollow ice cones and real crushed ice

Space-saving compact ice maker for use in cocktail bars, restaurants, hotels and other catering businesses. The ice output is 80 kg per day (24 h). Storage is effected by the integrated bin made of stainless steel. The models W 80 CL/CW only produce crushed ice. In the models W 80 ECL/ECW the production of ice cubes and crushed ice can be controlled according to customer's requirements by help of a priority switch positioned in the front panel.



Storage bin model W 80 ECL / ECW, filled with hollow ice cones and crushed ice



Ice maker model W 80 ECL/ECW

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
W 80 CL	3053	Stainless steel	80	67	715/605/1815	0.75	130
W 80 CW	3054	Stainless steel	80	67	715/605/1815	0.73	130
W 80 ECL	3055	Stainless steel	80	67	715/605/1815	0.75	138
W 80 ECW	3056	Stainless steel	80	67	715/605/1815	0.73	138

¹⁾ Housing and storage bin made of stainless steel. For special applications all models are also available in V4A stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are **including height-adjustable feet** (supplied as standard).

⁵⁾ Power supply 230V / 50Hz. Special voltages are available on request.

⁶⁾ Net weight

Ice preparation system:

Wave technology

Model descriptions:

CL = crushed ice / air cooling · CW = crushed ice / water cooling ·

ECL = ice cubes + crushed ice / air cooling · ECW = ice cubes + crushed ice / water cooling

L = air-cooling · W = water cooling (also available with separate cooling circuit)

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

All models can be prepared for connection to a central refrigeration system.

Required water pressure:

2 – 6 bar

Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

Ice maker for the production of hollow ice cones and real crushed ice

Powerful, versatile ice maker for an ice requirement of 126 kg or 240 kg hollow ice cones and/or crushed ice per day (24 h). Storage is effected by the integrated bin made of stainless steel. The ideal solution for all users with moderate to high demand of ice cubes and/or crushed ice. In the models W 120 ECL/ECW and W 240 ECL/ECW the production of ice cubes and crushed ice can be controlled according to customer's requirements by help of a priority switch positioned in the front panel. Particularly beneficial: For an effective cleaning, the crusher unit can be pulled out of the machine housing.



Storage bin model W 120 CL / CW, filled with crushed ice



The extractable crusher unit facilitates the cleaning



Ice maker model W 120 CL/CW

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
W 120 EL	3061	Stainless steel	126	130	890/670/1400	0.58	119
W 120 EW	3062	Stainless steel	126	130	890/670/1400	0.55	119
W 120 CL	3063	Stainless steel	126	130	890/670/1720	1.08	157
W 120 CW	3064	Stainless steel	126	130	890/670/1720	1.02	157
W 120 ECL	3065	Stainless steel	126	130	890/670/1720	1.08	162
W 120 ECW	3066	Stainless steel	126	130	890/670/1720	1.02	162
W 240 EL	3081	Stainless steel	240	220	1020/890/1520	1.40	190
W 240 EW	3082	Stainless steel	240	220	1020/890/1520	1.38	190
W 240 CL	3083	Stainless steel	240	220	1020/890/1920	1.32	235
W 240 CW	3084	Stainless steel	240	220	1020/890/1920	1.22	235
W 240 ECL	3085	Stainless steel	240	220	1020/890/1920	1.32	240
W 240 ECW	3086	Stainless steel	240	220	1020/890/1920	1.22	240

¹⁾ Housing and storage bin made of stainless steel. For special applications all models are also available in V4A stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are **including height-adjustable feet** (supplied as standard).

⁵⁾ Power supply 230V / 50Hz. Special voltages are available on request.

⁶⁾ Net weight

Ice preparation system:

Model descriptions:

Wave technology

EL = ice cubes / air cooling · EW = ice cubes / water cooling

CL = crushed ice / air cooling · CW = crushed ice / water cooling ·

ECL = ice cubes + crushed ice / air cooling · ECW = ice cubes + crushed ice / water cooling

L = air-cooling · W = water cooling (also available with separate cooling circuit)

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

All models can be prepared for connection to a central refrigeration system.

2 – 6 bar

Required water pressure:

Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Flexible hose connection with 3/4" fitting

Drinking Water connection:

Drinking water temperature:

Installation note:

5 - 25°C

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

Ice maker for the production of hollow ice cones or real crushed ice with intermediate storage and mobile storage bin

Powerful ice maker with intermediate storage and mobile storage bin (ice transportation system) for the production of hollow ice cones and real crushed ice. The ice output is 126 kg or 240 kg per day (24 h). The ideal solution when the location of the ice maker and the place of use for the ice cubes or crushed ice are spatially separated from each other. With the mobile storage container (ice transport cart), the ice cubes can be transported quickly and comfortably to the points of consumption (e.g. refrigerated counters).



Ice transport cart, capacity 109 kg



Ice maker model W 240 CLF/CWF

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg	Dimensions W(L)xDxH mm ⁵⁾	Power consumption KW ⁶⁾	Weight kg ⁷⁾
W 120 ELF	3071	Stainless steel	126	45 ^{3)/109 ⁴⁾}	790/1020/1595	0.96	166
W 120 EWF	3072	Stainless steel	126	45 ^{3)/109 ⁴⁾}	790/1020/1595	0.90	166
W 120 CLF	3073	Stainless steel	126	45 ^{3)/109 ⁴⁾}	790/1020/1915	1.08	204
W 120 CWF	3074	Stainless steel	126	45 ^{3)/109 ⁴⁾}	790/1020/1915	1.02	204
W 240 ELF	3095	Stainless steel	240	227 ^{3)/109 ⁴⁾}	890/1020/2045	1.20	270
W 240 EWF	3096	Stainless steel	240	227 ^{3)/109 ⁴⁾}	890/1020/2045	1.10	270
W 240 CLF	3097	Stainless steel	240	227 ^{3)/109 ⁴⁾}	890/1020/2445	1.32	315
W 240 CWF	3098	Stainless steel	240	227 ^{3)/109 ⁴⁾}	890/1020/2445	1.22	315

¹⁾ Housing and storage bin made of stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ Ice capacity in the intermediate storage when completely filled.

⁴⁾ The ice capacity in mobile storage bin (ice transportation cart without totes) when completely filled.

⁵⁾ All dimensions (height) are including height-adjustable feet (supplied as standard).

⁶⁾ Power supply 230V / 50Hz. Special voltages are available on request.

⁷⁾ Net weight

Ice preparation system:

Wave technology

Model descriptions:

ELF = Ice Cubes / air cooling / mobile storage bin · EWF = ice cubes / water cooling / mobile storage bin
CLF = crushed ice / air cooling / mobile storage bin · CWF = crushed ice / water cooling / mobile storage bin

Cooling method:

L = air-cooling · W = water cooling (also available with separate cooling circuit)
All air-cooled models can be prepared for connection to a remote condenser (see page 64).
All models can be prepared for connection to a central refrigeration system.

Required water pressure:

2 – 6 bar

Drinking water quality:

Air-cooled models: max. 25°dH (approx. 750 µs/cm conductivity)
Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)
In case of a higher drinking water hardness we recommend the use of softened water.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



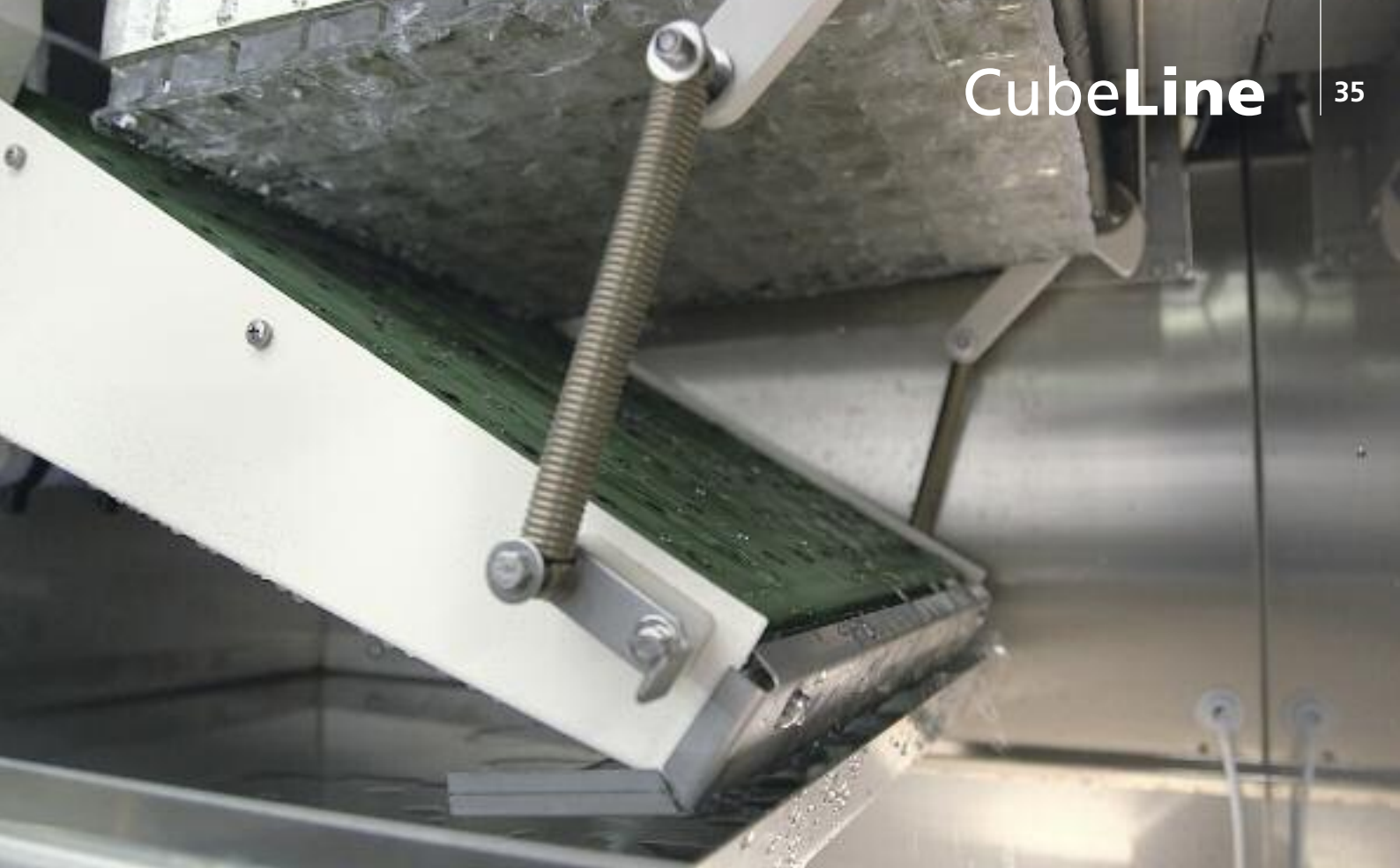
The ice transport carts (Order No. 5520) are available with or without removable totes (Order No. 5510) and also available separately as accessory (see page 49).



Square **full ice cube**

The square ice cube is the classic model among the ice cubes. It has gained a cult status and is considered the embodiment of a typical ice cube. Ice makers for the production of square-sized full ice cubes can be found with the product series Cube Line (page 36 - 43) and in the product series Mega line/model IC 1500 on page 71.





Innovative ice preparation technology

Ice preparation technology

With this innovative ice preparation technique, the water necessary for the ice production is jetted into a grid-like evaporator via an injection plate. The jetted water gradually freezes into the shape of square-sized full ice cubes. After the end of the production cycle, the defrosting phase is initiated and the square ice cubes dissolve from the grid-shaped evaporator and drop down into the storage bin or the downstream crusher module.



Crushed Ice production

Just as with the ice machines of the product series Combi Line, real crushed ice with an outstanding consistency is made from the full ice cubes by help of the following crushing unit. Here too, the core of the crushing unit is a grinder made of stainless steel, which, permanently and reliably, turns even these square-sized full ice cubes into brilliant crushed ice.



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Ice cube in classic format

The square full ice cube is considered the embodiment of a typical ice cube among many bar keepers and restaurateurs.



Full ice cube

Format: approx. 30 x 30 x 30 mm
Weight: approx. 25 g



Installation variant

The ice maker IC 70 EL may be fully integrated into counters even in air-cooled version (see page 25).



Storage bin

The integrated storage bin made of stainless steel has a capacity of approx. 36 kg.

Ice maker for production of square full ice cubes

Compact ice maker for cocktail bars, restaurants, hotels and other gastronomy facilities. Not only the water-cooled version, but also the air-cooled version is fully integratable (see page 25). The ice makers of the series Cube Line work with a reliable PLC control and innovative evaporator technology (injection evaporator) and produce ice cubes in square format (size approx. 30 x 30 x 30 mm). This ice maker has a performance of 65 kg/day (24 h). The integrated storage bin made of stainless steel has a capacity of 36 kg.



The ice maker IC 70 EL/EW is equipped with a reliable PLC-control. The current operating states are shown to the user via the digital display in the front panel.



Ice cube maker
Model IC 70 EL/EW

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
IC 70 EL	2207	Stainless steel	65	36	910/560/800	0.64	81
IC 70 EW	2208	Stainless steel	65	36	910/560/800	0.61	79
Melt water pump Type I ⁷⁾	26899	–	–	–	–	0.30	–

¹⁾ Casing and storage bin made of stainless steel. For special areas of use, the models are also available in stainless steel version V4A.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely full.

⁴⁾ All dimensions (height) given including height-adjustable feet (supplied as standard). For integration, feet may be removed. Thus, the height of the ice maker is reduced by 10 mm to a height of 790 mm.

⁵⁾ Power supply 230 V / 50 Hz. Special voltages on request.

⁶⁾ Net weight

⁷⁾ Meltwater pump only suitable for use with the model IC 70 EL/EW. (schematic drawing for example W 55 LE/W, see page 24)

Ice preparation system:

injection evaporator

Model descriptions:

EL = ice cubes / air cooling · EW = ice cubes / water cooling

Cooling method:

L = Air-cooled / Integratable · W = water-cooled (also available with separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

All models can be prepared for connection to a central refrigeration system.

2 – 6 bar

Required water pressure:

Drinking water quality:

Air-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Flexible hose connection with 3/4" fitting

Drinking Water connection:

Drinking water temperature:

5 - 25°C

Option:

The models IC 70 EL/EW are available with integrated pump for draining the residual and melted water (Order No. 26899) out of the storage bin into a higher positioned drain (see page 24).



Ice cube in classic format

The square full ice cube is considered the embodiment of a typical ice cube among many bar keepers and restaurateurs.



Full ice cube

Format: approx. 30 x 30 x 30 mm
Weight: approx. 25 g



Crushed Ice



Intelligent Control

All ice makers of the product line Cube Line are equipped with a reliable PLC-control.

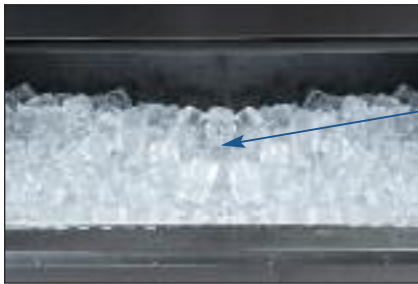


A perfect combination

The models IC 135 ECL/ECW produce square full ice cubes as well as real crushed ice (see page 41).

Ice maker for production of square full ice cubes

Compact, space-saving ice maker for cocktail bars, restaurants, hotels and other gastronomy facilities. It has an ice performance of 125 kg per day (24 h) and works with PLC-control to ensure a reliable operation. The storage is effected in the stationary tank made of stainless steel. Current operating states as well as possible causes for defaults (e. g. lack of water) are shown to the service staff on the digital display behind the upper front panel.



Storage bin model IC 130 EL/EW,
filled with full ice cubes



Ice cube maker
model IC 130 EL/EW

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
IC 130 EL	2210	Stainless steel	125	60	715/605/1815	0.74	132
IC 130 EW	2211	Stainless steel	125	60	715/605/1815	0.69	132

¹⁾ Casing and storage bin made of stainless steel. For special areas of use, the models are also available in stainless steel version V4A.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely full.

⁴⁾ All dimensions (height) given including adjustable feet (supplied as standard).

⁵⁾ Power supply 230 V / 50 Hz. Special voltages on request.

⁶⁾ Net weight

Ice preparation system:

injection evaporator

Model descriptions:

EL = ice cubes / air cooling · EW = ice cubes / water cooling

Cooling method:

L = Air-cooled / Integratable · W = water-cooled (also available with separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

All models can be prepared for connection to a central refrigeration system.

Required water pressure:

2 – 6 bar

Drinking water quality:

Air-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

Ice maker for production of square full ice cubes

This particular high-performance ice maker with injection evaporator produces 240 kg full ice cubes per day (24 h). They have an integrated storage bin made of stainless steel and a PLC-control which ensures high functionality and reliability. Current operating states as well as possible causes for defaults (e. g. lack of water) are shown on the digital display integrated in the front panel. This is the professional solution for producing perfect full ice cubes in case of higher requirements.



The current operating states are shown to the user via the digital display in the front panel.



Ice maker
model IC 250 EL/EW

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)x D x H mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
IC 250 EL	2220	Stainless steel	240	220	1020/895/1940	1.20	230
IC 250 EW	2221	Stainless steel	240	220	1020/895/1940	1.00	230

¹⁾ Casing and storage bin made of stainless steel. For special areas of use, the models are also available in stainless steel version V4A.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely full.

⁴⁾ All dimensions (height) given **including adjustable feet** (supplied as standard).

⁵⁾ Power supply 230 V / 50 Hz. Special voltages on request.

⁶⁾ Net weight

Ice preparation system:

injection evaporator

Model descriptions:

EL = ice cubes / air cooling · EW = ice cubes / water cooling

Cooling method:

L = Air-cooled / Integratable · W = water-cooled (also available with separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

All models can be prepared for connection to a central refrigeration system.

Required water pressure:

2 – 6 bar

Drinking water quality:

Air-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



The models IC 250 EL/EW are also available with ice transport system (intermediate storage and mobile storage bin). They may also be supplied without a storage bin (for combination with existing storage containers or tanks from other manufacturers). Prices are given on request.

Ice maker for production of square full ice cubes and real crushed ice

The models IC 135 ECL/ECW produce square full ice cubes as well as real crushed ice. They have a performance of 125 kg per day (24h). Both types of ice are stored in a tank made of stainless steel with a capacity of 65 kg per type of ice. The integrated PLC control ensures high functionality and reliability. Current operating states as well as possible causes for defaults (e. g. lack of water) are shown to the operator and service staff on the digital display integrated in the front panel.



The current operating states are shown to the user via the digital display in the front panel.



In the models IC 135 ECL/ECW, the production of ice cubes and crushed ice can be controlled in a demand-oriented manner.



Ice maker
model IC 135 ECL/ECW

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
IC 135 ECL	2212	Stainless steel	125	130	890/700/1860	1.17	172
IC 135 ECW	2213	Stainless steel	125	130	890/700/1860	1.17	172

¹⁾ Casing and storage bin made of stainless steel. For special areas of use, the models are also available in stainless steel version V4A.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely full.

⁴⁾ All dimensions (height) given including adjustable feet (supplied as standard).

⁵⁾ Power supply 230 V / 50 Hz. Special voltages on request.

⁶⁾ Net weight

Ice preparation system:

Model descriptions:

Cooling method:

Required water pressure:

Drinking water quality:

Drinking Water connection:

Drinking water temperature:

Installation note:

injection evaporator

ECL = ice cubes + crushed ice/ air cooling · ECW = ice cubes + crushed ice / water cooling

L = Air-cooled · W = water-cooled (also available with separate cooling cycle)

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

All models can be prepared for connection to a central refrigeration system.

2 – 6 bar

Air-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

Water-cooled models: max. 15°dH (approx. 450 µs/cm conductivity)

In case of a higher drinking water hardness we recommend the use of softened water.

Flexible hose connection with 3/4" fitting

5 - 25°C

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



The models IC 250 EL/EW are also available with ice transport system (intermediate storage and mobile storage bin). They may also be supplied without a storage bin (for combination with existing storage containers or tanks from other manufacturers). Prices are given on request.



High-performance ice making concept

With the model Cube Line IC 550 ENL/ENW, WESSAMAT offers a high-performance and versatile ice making concept for producing ice cubes and nugget ice. Both types of ice are produced in two separate ice makers, which are mounted on one common storage bin. The square full ice cubes and the nugget ice are stored separately from each other and can be taken out of the container manually.



Square full ice cubes

Because of the typical form and its cooling capacity, the square ice cube is popular among bar keepers and restaurateurs alike. Due to the relatively big mass, the melt water is being released slower during cooling and preparing of beverages, long drinks and cocktails, which creates a longer cooling effect.



Premium nugget ice

With a temperature of -0.5° Celsius, nugget ice has premium cooling properties. It is versatile in use and also suitable for preparing cocktails due to its form and consistency. In case no real crushed ice is at hand, nugget ice is used as an alternative.

This ice making concept is also available with other capacities. Versions and prices are given on request.

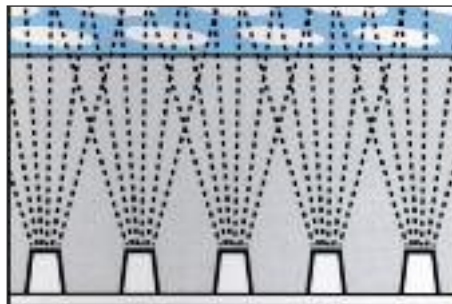


Full ice cones (cylindrical form)

Diameter: approx. 27 mm

Height: approx. 32 mm

Weight: approx. 18 g



Ice preparation technology

The ice preparation technology used in the ice makers of the Smart Line series is the cost-effective spray system.

Low-cost ice makers for the production of full ice cones

Ideal for users with low to medium ice requirements, ranging from 18 kg to 58 kg per day (24 h). Compact design with storage bin made of easy-care plastic. Simple operation and reliable performance. Even in the air-cooled version the model S 38 is suitable for integration into counters.



Ice maker model S 18 L/W



Ice maker model S 38 L/W
(Fully integratable in air-cooled version)

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
S 18 L	2060	Steel	21	6,5	345/460/613	0.31	29
S 18 W	2061	Steel	22	6,5	345/460/613	0.31	29
S 38 L ⁷⁾	2064	Stainless steel	40	17	495/573/845	0.40	50
S 38 W	2065	Stainless steel	42	17	495/573/845	0.40	50
S 58 L	2066	Stainless steel	60	20	495/573/992	0.65	54
S 58 W	2067	Stainless steel	62	20	495/573/992	0.65	54

¹⁾ Housing made of plastic-coated steel (models S 18) or stainless steel (models S 38 and S 58), storage bin made of plastic.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are **including height-adjustable feet** (supplied as standard).

⁵⁾ Power supply 230 V / 50Hz. Special voltages are available on request.

⁶⁾ Net weight

⁷⁾ Air-cooled / fully integratable.

Ice preparation system:

Spray system

Cooling method:

L = air cooling · W = water cooling (also available with separate cooling cycle)

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 12 °dH (about 360 µs/cm conductivity) the use of softened water is recommended.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Accessories:

Appropriate underframes for the Smart Line ice cube makers are available (see page 65).

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

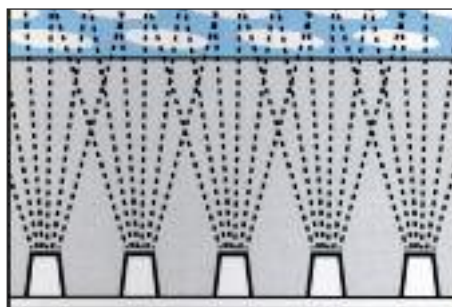


Full ice cones (cylindrical form)

Diameter: approx. 27 mm

Height: approx. 32 mm

Weight: approx. 18 g



Ice preparation technology

The ice preparation technology used in the ice dispensers of the Smart Line series is the cost-effective spray system.

Ice cube dispenser for the production and release of full ice cones

Versatile ice cube dispenser for the production and release of full ice cones. Both, the table-top model DT 30 EL/EW and the stand-alone model D 30 EL/EW are available in air-cooled and water-cooled version. The ice output is 30 kg per day (24 h). The storage capacity is approximately 13 kg. The space-saving concept is particularly suitable for canteens, snack bars, hotels, fast food restaurants, as well as free-flow areas of restaurants and cafeterias.



Table-top model DT 30 EL



Stand-alone model D 30 EL

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg	Dimensions W(L)xDxH mm ³⁾	Power consumption KW ⁴⁾	Weight kg ⁵⁾
D 30 EL	2090	Stainless steel	30	13	417/531/1515	0.42	59
D 30 EW	2129	Stainless steel	31	13	417/531/1515	0.42	59
DT 30 EL	2091	Stainless steel	30	13	417/531/767	0.42	46
DT 30 EW	2092	Stainless steel	31	13	417/531/767	0.42	46

¹⁾ Housing made of stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ All dimensions (height) are **including height-adjustable feet** (supplied as standard).

⁴⁾ Power supply 230 V / 50Hz. Special voltages are available on request.

⁵⁾ Net weight

Ice preparation system:

Spray system

Cooling method:

L = air cooling · W = water cooling (also available with separate cooling cycle)

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 12 °dH (about 360 µs/cm conductivity) the use of softened water is recommended.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

Versatile fine ice cubes



Excellent cooling at 0° C

Micro Cube fine ice cubes are perfectly suitable for many applications due to their special properties. With its square format of approx. 7 x 7 x 7 mm, the special consistency and the constant temperature of exactly 0°C, this ice offers unique cooling properties. Ideally suited for applications in the catering and hospitality industry, in food retail and in supermarkets and wherever a gentle, exact cooling of foodstuffs is important, e.g. in displays, refrigerated counters and buffets.

Beneficial properties

Micro Cube fine ice cubes have a uniform grain size, do not glaciare and also don't form any lumps when mixed with water. This guarantees an ideal cooling and a perfect presentation over a long period of time. Even during extended storage, Micro Cube fine ice cubes remain easy to pour and do not stick to the commodities to be cooled. All this makes the Micro Cube fine ice cubes the perfect cooling medium during the sausage and baked goods production as well as in many other areas of application.



Cooling of fresh fish and seafood

Micro Cube fine ice cubes are ideally suitable for cooling and presentation of fish and seafood.



Production of pastries

When adding Micro Cube fine ice cubes instead of cold water, a more effective cooling of the dough may be achieved.



Cooling of fruits, meals and beverages

Micro Cube fine ice cubes are the perfect basis for the presentation of fruits, juices, milk and fresh products



Micro Cube fine ice cubes

Format: approx. 7 x 7 x 7 mm



Cooling of vegetables and asparagus

The Micro Cube fine ice cubes are perfectly suitable for the gentle cooling of asparagus and other vegetables



Ice preparation technology

With this unique ice preparation technique tap water is cooled down to 0°C in a freezing cylinder. The ice produced as a result is compressed through a press core. This forms the special shape of the square fine ice cubes, which then drop down into the storage bin.

Ice machines for the production of fine ice cubes

Universal ice maker for the production of fine ice cubes with a square format. Ideal for use in the catering trade, for refrigerated counters and displays in food retail and supermarkets, for medical and laboratory applications as well as for the manufacture of bakery and sausage products. For an ice output of 120 kg up to 800 kg per day (24 h). With integrated storage bin made of stainless steel. Ideally suited for connection to climate-friendly CO₂-compound systems.



All models of the Micro-Cube ice makers are equipped with a reliable PLC-control. The current operating states are shown to the user via the digital display in the front panel.



Ice maker model M 200 L

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
M 120 L	5200	Stainless steel	120	100	605/605/1690	0.90	123
M 120 W	5201	Stainless steel	120	100	605/605/1690	0.90	121
M 120 Z	5202	Stainless steel	120	100	605/605/1690	0.30	104
M 200 L	5210	Stainless steel	200	175	805/605/1795	1.00	151
M 200 W	5211	Stainless steel	200	175	805/605/1795	1.00	147
M 200 Z	5212	Stainless steel	200	175	805/605/1795	0.55	121
M 400 L	5220	Stainless steel	400	250	805/605/2145	1.70	185
M 400 W	5221	Stainless steel	400	250	805/605/2145	1.50	171
M 400 Z	5222	Stainless steel	400	250	805/605/2145	0.55	136
M 800 LP ^{7) 8)}	5230	Stainless steel	800	***)	800/605/540	3.10	140
M 800 WP ⁷⁾	5231	Stainless steel	800	***)	800/605/540	3.10	144
M 800 ZP ⁷⁾	5232	Stainless steel	800	***)	800/605/540	0.80	94

¹⁾ Housing and storage bin made of stainless steel. For special applications all models are also available in V4A stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are including height-adjustable feet (supplied as standard).

⁵⁾ Power supply 400 V / 50Hz. Special voltages are available on request.

⁶⁾ Net weight

⁷⁾ Ice maker without storage bin! Suitable storage bins (with and without ice transport cart) are available. Prices given on request.

⁸⁾ This model can only be operated in conjunction with a remote condenser (see page 64)

Ice preparation system:

Freezing cylinder with a spiral conveyor and press core

Cooling method:

L = air-cooling · W = water cooling (also available with separate cooling circuit)

Z = Connection to a locally existing central refrigeration system (for example, climate-friendly CO₂-compound system)

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

The model M 800 LP is as a standard prepared for connection to a remote condenser.

All models are available for operation with brine cooling and re-cooling. Prices given on request.

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 10 °dH (about 300 µs/cm conductivity) the use of partially desalinated water by the WESSAMAT reverse osmosis system (see page 66) is recommended.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

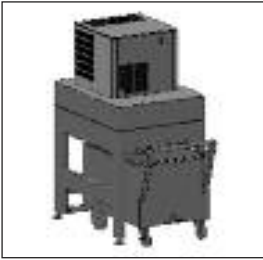
5 - 25°C

Installation note:

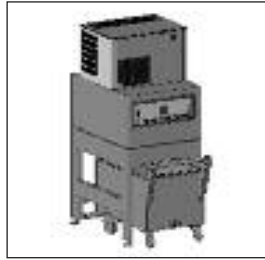
When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

Ice machines for the production of fine ice cubes with mobile storage bin

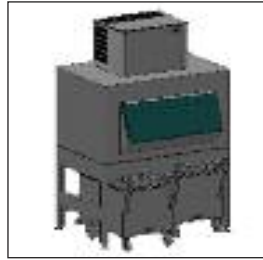
Ice machines for the production of fine ice cubes in square format. The practical solution to distribute the fine ice cubes to different consumption points, e.g. to restaurants, service stations or supermarkets. For an ice output of 120 kg up to 800 kg per day (24 h). The storage is effected in an intermediate storage and in the ice transport cart. Ideally suited for the connection to climate-friendly CO₂-compound systems.



Model M 120 LF



Model M 200 LF



Model M 800 LF-2



Ice maker model M 400 LF

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg	Dimensions W(L)xDxH mm ⁵⁾	Power consumption KW ⁶⁾	Weight kg ⁷⁾
M 120 LF	5250	Stainless steel	120	45 ³⁾ /109 ⁴⁾	790/1150/1735	0.90	175
M 120 WF	5251	Stainless steel	120	45 ³⁾ /109 ⁴⁾	790/1150/1735	0.90	173
M 120 ZF	5252	Stainless steel	120	45 ³⁾ /109 ⁴⁾	790/1150/1735	0.30	156
M 200 LF	5255	Stainless steel	200	227 ³⁾ /109 ⁴⁾	800/1150/2065	1.00	244
M 200 WF	5256	Stainless steel	200	227 ³⁾ /109 ⁴⁾	800/1150/2065	1.00	240
M 200 ZF	5257	Stainless steel	200	227 ³⁾ /109 ⁴⁾	800/1150/2065	0.55	214
M 400 LF	5260	Stainless steel	400	318 ³⁾ /109 ⁴⁾	800/1220/2445	1.70	284
M 400 WF	5261	Stainless steel	400	318 ³⁾ /109 ⁴⁾	800/1220/2445	1.50	270
M 400 ZF	5262	Stainless steel	400	318 ³⁾ /109 ⁴⁾	800/1220/2445	0.55	235
M 800 LF-1 ⁸⁾	5235	Stainless steel	800	318 ³⁾ /109 ⁴⁾	800/1220/2445	3.10	312
M 800 WF-1	5236	Stainless steel	800	318 ³⁾ /109 ⁴⁾	800/1220/2445	3.10	316
M 800 ZF-1	5241	Stainless steel	800	318 ³⁾ /109 ⁴⁾	800/1220/2445	0.80	266
M 800 LF-2 ⁸⁾	5240	Stainless steel	800	612 ³⁾ /218 ⁴⁾	1525/1220/2445	3.10	484
M 800 WF-2	5237	Stainless steel	800	612 ³⁾ /218 ⁴⁾	1525/1220/2445	3.10	488
M 800 ZF-2	5242	Stainless steel	800	612 ³⁾ /218 ⁴⁾	1525/1220/2445	0.80	438

¹⁾ Ice maker: Housing made of stainless steel · Intermediate storage: Housing of stainless steel / interior panel made of plastic · Frame: stainless steel
Mobile storage bin: plastic

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ Ice capacity in the intermediate storage when completely filled.

⁴⁾ The ice capacity in mobile storage bin (ice transportation cart without totes) when completely filled.

⁵⁾ All dimensions (height) are including height-adjustable feet (supplied as standard).

⁶⁾ Power supply 400 V / 50Hz. Special voltages are available on request.

⁷⁾ Net weight

⁸⁾ This model can only be operated in conjunction with a remote condenser (see page 64)

Ice preparation system:

Model descriptions:

Freezing cylinder with a spiral conveyor and press core

LF = air cooling / mobile storage bin · WF = water cooling / mobile storage bin

ZF = Connection to a locally existing central refrigeration system (for example, climate-friendly CO₂-compound system) / mobile storage bin

Cooling method:

L = air-cooling · W = water cooling (also available with separate cooling circuit)

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

The Models M 800 LF-1/WF-1/ZF-1 are equipped with 1 ice transport cart.

The Models M 800 LF-2/WF-2/ZF-2 are equipped with 2 ice transport carts.

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 10 °dH (about 300 µs/cm conductivity) the use of partially desalinated water by the WESSAMAT reverse osmosis system (see page 66) is recommended.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).



The ice transport carts (Order No. 5520) are available with or without removable totes (Order No. 5510) and also available separately as accessory (see page 65).

Ice maker for producing fine ice cubes with stationary storage bin for connection to climate-friendly CO₂-compound systems

Ice maker for producing fine ice cubes in square format. Ideally suited for connection to compound systems with climate-friendly refrigerant 744 (CO₂ / GWP value 1). For use in food retail and in supermarkets, for refrigerated counters and food displays as well as use in production of pastries and sausage products. The capacity is from 120 kg to 800 kg per day (24 h). They have an integrated storage bin made of stainless steel.



All models of the Micro-Cube ice makers are equipped with a reliable PLC-control. The current operating states are shown to the user via the digital display in the front panel.



Ice cube maker model M 200 Z-CO₂

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
M 120 Z-CO ₂	5199	Stainless steel	120	100	605/605/1690	0.30	104
M 200 Z-CO ₂	5334	Stainless steel	200	175	805/605/1795	0.55	121
M 400 Z-CO ₂	5248	Stainless steel	400	250	805/605/2145	0.55	136
M 800 ZP-CO ₂ ⁷⁾	5379	Stainless steel	800	***)	800/605/540	0.80	94

¹⁾ Casing and storage bin made of stainless steel. For special areas of use, the models are also available in stainless steel version V4A.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely full.

⁴⁾ All dimensions (height) given including height-adjustable feet (supplied as standard).

⁵⁾ Power supply 400 V / 50 Hz. Special voltages on request.

⁶⁾ Net weight

⁷⁾ The model M 800 ZP-CO₂ is supplied without integrated storage bin! It can be combined with the storage bin B 750 (see page 73) or the ice transport systems ITS 700 / ITS 1350 (see page 57). Prices given on request.

Ice preparation system:

Freezing cylinder with a spiral conveyor and press core

Cooling method:

Z = connection to a locally existing CO₂-compound system

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 10 ° dH (about 300 µs/cm conductivity), the use of partially desalinated water by the WESSAMAT-reverse osmosis system is recommended (see page 66).

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

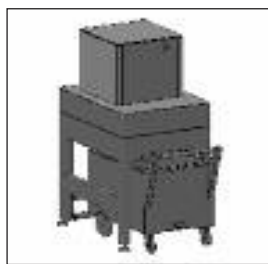
5 - 25°C

Installation note:

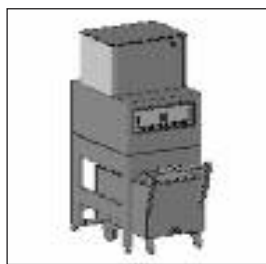
For installation you must absolutely consider the operating manual as well as the technical data sheet.

Ice maker for producing fine ice cubes with mobile storage bin for connection to climate-friendly CO₂-compound systems

Ice maker for production of fine ice cubes in square format. Ideally suitable for the connection to compound systems with climate-friendly refrigerant R 744 (CO₂ / GWP value 1). The practical solution for distributing the fine ice cubes to various points of consumption, e. g. restaurants, service areas or supermarkets. Capacities range from 120 kg up to 800 kg per day (24 h). Ice storage is effected in the intermediate bin as well as in the transport cart. Perfect for connection to climate-friendly CO₂-compound systems.



Model M 120 ZF-CO₂



Model M 200 ZF-CO₂



Model M 800 ZF-2-CO₂



Ice maker model M 200 ZF-CO₂

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg	Dimensions W(L)x D x H mm ⁵⁾	Power consumption KW ⁶⁾	Weight kg ⁷⁾
M 200 ZF-CO ₂	5335	Stainless steel	200	227 ³⁾ /109 ⁴⁾	800/1020/2065	0.55	214
M 400 ZF-CO ₂	5340	Stainless steel	400	318 ³⁾ /109 ⁴⁾	800/1220/2445	0.55	235
M 800 ZF-1-CO ₂	5345	Stainless steel	800	318 ³⁾ /109 ⁴⁾	800/1220/2445	0.80	266
M 800 ZF-2-CO ₂ ⁸⁾	–	Stainless steel	800	612 ³⁾ /218 ⁴⁾	1525/1220/2445	0.80	438

¹⁾ Ice maker: Housing made of stainless steel · Intermediate storage: Housing of stainless steel / interior panel made of plastic · Frame: stainless steel
Mobile storage bin: plastic

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ Ice capacity in intermediate bin when completely filled.

⁴⁾ Ice capacity in mobile storage bin (ice transport cart w/o totes) when completely filled.

⁵⁾ All dimensions (height) given including height-adjustable feet (supplied as standard).

⁶⁾ Power supply 400 V / 50 Hz. Special voltages on request.

⁷⁾ Net weight

⁸⁾ The model M 800 ZF-2 is equipped with 2 ice transport carts.

Ice preparation system:

Freezing cylinder with a spiral conveyor and press core

Cooling method:

Z = connection to a locally existing CO₂-compound system

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 10 ° dH (about 300 µs/cm conductivity), the use of partially desalinated water by the WESSAMAT-reverse osmosis system is recommended (see page 66).

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

For installation you must absolutely consider the operating manual as well as the technical data sheet.



The ice transport carts (Order No. 5520) are available with or without removable totes (Order No. 5510) and also available separately as accessory (see page 65).



Laboratory and medical technology

Flake ice is of versatile use in terms of cooling purposes in the laboratory and in the medical field.



Flake ice

Flake ice is appropriate for a variety of applications and cooling tasks, due to its shape, consistency and temperature. With a temperature of minus 0.5°C the crystalline, irregularly shaped ice flakes are of versatile use.



Sauna and spa

In sauna and spa areas flake ice is used for ice fountains and infusions.



Ice preparation system

By feeding it with water, a thin ice layer is being formed on the inside wall of the freezing cylinder. The spiral conveyor continuously transports the ice upwards to the outlet of the freezing cylinder, where crystalline ice flakes are formed.

Ice maker for producing flake ice with integrated storage bin

Space-saving compact machines for production of 40 kg to 175 kg of flake ice per day (24 h). Available in air-cooled and water-cooled version. For the economic production of flake ice to be used in laboratories, hospitals, bakeries and restaurants, with cultivators of asparagus and other vegetables as well as in the areas of sauna and spa of hotels and baths.



Model F 35 L/W



Model F 75 L/W



Model F 125 L/W



Model F 175 L/W with laterally integrated storage bin



Flake ice maker model F 75 L/W

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
F 35 L	2070	Stainless steel	40	10	345/520/635	0.41	39
F 35 W	2071	Stainless steel	42	10	345/520/635	0.41	39
F 75 L ⁷⁾	2072	Stainless steel	80	25	485/586/860	0.41	55
F 75 W	2073	Stainless steel	83	25	485/586/860	0.41	55
F 125 L	2079	Stainless steel	135	42	680/588/1030	0.59	69
F 125 W	2080	Stainless steel	141	42	680/588/1030	0.59	69
F 175 L	2083	Stainless steel	175	60	953/590/921	0.65	85
F 175 W	2084	Stainless steel	183	60	953/590/921	0.65	85

¹⁾ Housing made of stainless steel / storage bin made of plastic

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are including height-adjustable feet (supplied as standard).

⁵⁾ Power supply 230 V / 50Hz. Special voltages are available on request.

⁶⁾ Net weight

⁷⁾ The model F 75 L is fully integratable, even in air-cooled version.

Ice preparation system:

Evaporator cylinder with auger

Cooling method:

L = air cooling · W = water cooling (also available with separate cooling cycle)

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 10 °dH (about 300 µs/cm conductivity) the use of softened water is recommended. For laboratory and medical purposes, the flake ice makers may be operated with de-mineralized (deionised) water; however under partially limited warranty.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

FlakeLine | Flake ice maker

Ice maker for producing flake ice without integrated storage bin

Ice preparation units for producing 200 kg to 2500 kg flake ice per day (24 h), available in air-cooled and water-cooled version. The ice preparation units can be combined with stationary or mobile storage bins (ice transport systems). The storage bins and ice transport systems are available in different versions with various capacities (see page 57).



Models F 100 LP/WP,
F 200 LP/WP, F 300 LP/WP



Model F 600 LP/WP



Model F 1200 LP/WP



Model F 2500 LP/WP

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
F 100 LP ⁶⁾	2075	Stainless steel	110	–	560/640/622	0.45	53
F 100 WP ⁶⁾	2076	Stainless steel	120	–	560/640/622	0.45	53
F 200 LP ⁶⁾	2081	Stainless steel	195	–	560/640/622	0.72	58
F 200 WP ⁶⁾	2082	Stainless steel	205	–	560/640/622	0.72	58
F 300 LP ⁶⁾	2085	Stainless steel	300	–	560/640/622	0.92	58
F 300 WP ⁶⁾	2086	Stainless steel	305	–	560/640/622	0.92	58
F 600 LP ⁶⁾	2099	Stainless steel	600	–	620/640/755	1.95	111
F 600 WP ⁶⁾	2100	Stainless steel	615	–	620/640/755	1.95	111
F 1200 LP ⁶⁾	2101	Stainless steel	1150	–	850/640/915	3.60	173
F 1200 WP ⁶⁾	2102	Stainless steel	1165	–	850/640/915	3.60	173
F 2500 LP ⁶⁾	2110	Stainless steel	2300	–	1200/800/1126	7.20	295
F 2500 WP ⁶⁾	–	Stainless steel	2330	–	1200/800/1126	7.20	295

¹⁾ Casing made of stainless steel.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely filled.

⁴⁾ Power supply: 230 V / 50 Hz. Model F 2500 LP/WP: 400 V / 50Hz. Special voltages are available on request.

⁵⁾ Net weight

⁶⁾ All models are supplied w/o storage bin. They can be combined with stationary bins or ice transport systems (see page 57).

Ice preparation system:

Evaporator cylinder with screw conveyor

Cooling method:

L = air cooling · W = water cooling

The models F 600 / F 1200 / F 2500 can be prepared for connection to a remote condenser (see page 64) or to a central cooling system.

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 10 ° dH (about 300 µs/cm conductivity), the use of softened water is recommended. For laboratory and medical purposes, the flake ice makers may be operated with de-mineralized (deionised) water; however under partially limited warranty.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

Storage bins and ice transport systems for flake ice makers

For storing the produced flake ice, storage bins and ice transport systems in different versions, dimensions and capacities are available. The housing of the storage bins is made of high-quality stainless steel. The ice transport systems ITS 100 – ITS 1350 consist of a stainless-steel frame for mounting the ice maker as well as an intermediate bin and a mobile bin made of solid plastic. Please check below table to find out which storage bin or ice transport system fits which ice maker best.



Stationary storage bin
B 70 (for flake ice maker F 100) and
B 180 (for flake ice maker F 200 LP/WP)



Ice transport system ITS 100
for flake ice maker F 100 LP/WP



Ice transport system ITS 500
for flake ice maker F 200 LP/WP
and F 300 LP/WP

Technical data and performance

Model	Order No.	suitable for ice makers	Version ¹⁾	Ice storage kg ³⁾	Dimensions W(L)x DxH mm ⁶⁾	Weight kg ⁷⁾
B 70	3131	F 100	Stainless steel ¹⁾	70	605/605/850	36
B 180	3136	F 200	Stainless steel ¹⁾	175	805/605/1255	58
B 180-V+A ⁸⁾	25750					
B 180	3136	F 300 / F 600	Stainless steel ¹⁾	250	805/605/1605	73
B 180-A ⁹⁾	3137					
B 180-V+A ⁸⁾	25750					
ITS 100	5508	F 100	see ²⁾	45 ⁴⁾ 109 ⁵⁾	790/1020/1195	120
Cover ¹⁰⁾	26747					
ITS 500	5509	F 200 / F 300	see ²⁾	227 ⁴⁾ 109 ⁵⁾	790/1020/1525	169
Cover ¹⁰⁾	26747					
ITS 700	5512	F 600	see ²⁾	318 ⁴⁾ 109 ⁵⁾	790/1020/1905	181
Cover ¹⁰⁾	26747					
ITS 1350	5513	F 1200 / F 2500	see ²⁾	612 ⁴⁾ 218 ⁵⁾	1525/1220/1905	323

¹⁾ Storage bin completely made of stainless steel

²⁾ ITS 100 – ITS 1350: intermediate bin: casing made of stainless steel / interior panels of plastic · Frame: stainless steel
Mobile storage bin made of plastic

³⁾ When completely filled.

⁴⁾ Storage capacity in intermediate bin.

⁵⁾ Storage capacity in mobile bin.

⁶⁾ All dimensions (height) are given including height-adjustable feet (supplied as a standard).

⁷⁾ Net weight

⁸⁾ Reinforcement and cover for storage bin (in connection with article no. 3136) required.

⁹⁾ Top frame for storage bin (in connection with article no. 3136) required.

¹⁰⁾ Cover for ice transport system (in connection with article no. 5508, 5509 and 5512) required.

NuggetLine | Nugget ice makers



Cocktail preparation and presentation

Nugget ice is used as an alternative to real crushed ice when preparing cocktails or presenting food and beverages.



Nugget ice

Due to its form, consistency and temperature, nugget ice is appropriate for various fields of application. With a temperature of minus 0.5°C, the crystalline, irregularly shaped nugget ice is of versatile use.



Production of pastries

By adding nugget ice instead of cold water, a more effective cooling of the dough is reached.



Ice preparation system

By feeding water into the system, a thin ice layer forms on the inside wall of the freezing cylinder. The screw conveyor pushes the ice continuously towards the exit of the freezing cylinder which results in crystalline nugget ice.

Ice maker for producing nugget ice with integrated storage bin

Meant for the production of nugget ice with a temperature of -0.5°C . The ice capacity is ranging between 80 kg and 175 kg per day (24 h). Due to its consistency, nugget ice is an alternative to crushed ice and can be used e. g. for the preparation of cocktails or cooling and presenting food and beverages. In the pastries production, nugget ice is particularly well suited for cooling the dough. The models NF 80 W/L may be fully integrated into counters and gastronomy furniture (see page 26).



Due to the compact construction, the models NF 80 L (air-cooled) and NF 80 W (water-cooled) can be mounted into counters and gastronomy furniture. Nugget ice maker model NF 80 L/W with integrated storage bin.



Nugget ice maker model NF 80 L/W with integrated storage bin.

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
NF 80 L ⁷⁾	2056	Stainless steel	75	25	485/620/860	0.52	57
NF 80 W	2057	Stainless steel	78	25	485/620/860	0.52	57
NF 125 L	2058	Stainless steel	120	42	680/620/1030	0.45	71
NF 125 W	2059	Stainless steel	125	42	680/620/1030	0.45	71
NF 175 L	2046	Stainless steel	165	60	953/590/921	0.69	85
NF 175 W	2047	Stainless steel	170	60	953/590/921	0.69	85

¹⁾ Housing made of stainless steel / storage bin made of plastic

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are including height-adjustable feet (supplied as standard).

⁵⁾ Power supply 230 V / 50Hz. Special voltages are available on request.

⁶⁾ Net weight

⁷⁾ The model NF 80 L is fully integratable, even in air-cooled version, up to an ambient temperature of $+25^{\circ}\text{C}$.

Ice preparation system:

Evaporator cylinder with auger

Cooling method:

L = air cooling · W = water cooling (also available with separate cooling cycle)

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 10°dH (about $300\text{ }\mu\text{S/cm}$ conductivity) the use of softened water is recommended. For laboratory and medical purposes, the nugget ice makers may be operated with de-mineralized (deionised) water; however under partially limited warranty.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

NuggetLine | Nugget ice maker

Ice maker for producing nugget ice without integrated storage bin

Ice production unit for producing between 200 kg and 1700 kg nugget ice per day (24 h), available in air-cooled and water-cooled version. The production units can be combined with stationary or mobile storage bins (ice transport systems). The storage bins and ice transport systems are available in different versions with various capacities (see page 61).



Models NF 200 LP/WP
and NF 300 LP/WP



Model NF 600 LP/WP



Model NF 1200 LP/WP



Model NF 2500 LP/WP

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm	Power consumption KW ⁴⁾	Weight kg ⁵⁾
NF 200 LP ⁶⁾	2043	Stainless steel	175	–	560/640/622	0.72	58
NF 200 WP ⁶⁾	2044	Stainless steel	180	–	560/640/622	0.72	58
NF 300 LP ⁶⁾	2051	Stainless steel	270	–	560/640/622	0.92	58
NF 300 WP ⁶⁾	2053	Stainless steel	275	–	560/640/622	0.92	58
NF 600 LP ⁶⁾	2054	Stainless steel	500	–	620/640/755	1.95	111
NF 600 WP ⁶⁾	2062	Stainless steel	510	–	620/640/755	1.95	111
NF 1200 LP ⁶⁾	2048	Stainless steel	970	–	850/640/915	3.60	173
NF 1200 WP ⁶⁾	–	Stainless steel	980	–	850/640/915	3.60	173
NF 1700 LP ⁶⁾	2049	Stainless steel	1700	–	1200/800/1126	7.20	295
NF 1700 WP ⁶⁾	–	Stainless steel	1720	–	1200/800/1126	7.20	295

¹⁾ Casing made of stainless steel.

²⁾ At a drinking water temperature of 10 °C and ambient temperature of 15 °C (air-cooled machines).

At a drinking water temperature of 10 °C and condensing temperature of 20 °C (water-cooled machines).

³⁾ When storage bin is completely filled.

⁴⁾ Power supply: 230 V / 50 Hz. Model NF 1700 LP/WP: 400 V / 50Hz. Special voltages are available on request.

⁵⁾ Net weight

⁶⁾ All models are supplied w/o storage bin. They can be combined with stationary bins or ice transport systems (see page 57).

Ice preparation system:

Evaporator cylinder with screw conveyor

Cooling method:

L = air cooling · W = water cooling

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 10 ° dH (about 300 µs/cm conductivity), the use of softened water is recommended. For laboratory and medical purposes, the flake ice makers may be operated with de-mineralized (deionised) water; however under partially limited warranty.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

Storage bins and ice transport systems for nugget ice maker

For storing the produced nugget ice, storage bins and ice transport systems in different versions, dimensions and capacities are available. The housing of the storage bins is made of high-quality stainless steel. The ice transport systems ITS 500 – ITS 1350 consist of a stainless-steel frame for mounting the ice maker as well as an intermediate bin and a mobile bin made of solid plastic. Please check below table to find out which storage bin or ice transport system fits which ice maker best.



Stationary storage bin B 180
for nugget ice maker NF 200 LP/WP
to NF 600 LP/WP



Ice transport system ITS100
for nugget ice maker NF 200 LP/WP



Ice transport system ITS 500
for nugget ice maker NF 300 LP/WP

Technical data and performance

Model	Order No.	suitable for ice makers	Version	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁶⁾	Weight kg ⁷⁾
B 180	3136	NF 200	Stainless steel ¹⁾	175	805/605/1255	58
B 180-V+A ⁸⁾	25750					
B 180	3136	NF 300 / NF 600	Stainless steel ¹⁾	250	805/605/1605	73
B 180-A ⁹⁾	3137					
B 180-V+A ⁸⁾	25750					
ITS 500	5509	NF 200 / 300	see ²⁾	227 ⁴⁾ 109 ⁵⁾	790/1020/1525	169
Cover ¹⁰⁾	26747					
ITS 700	5512	NF 600	see ²⁾	318 ⁴⁾ 109 ⁵⁾	790/1020/1905	181
Cover ¹⁰⁾	26747					
ITS 1350	5513	NF 1200 / NF 2500	see ²⁾	612 ⁴⁾ 218 ⁵⁾	1525/1220/1905	323

¹⁾ Storage bin completely made of stainless steel

²⁾ ITS 500 – ITS 1350: intermediate bin: casing made of stainless steel / interior panels of plastic · Frame: stainless steel

Mobile storage bin made of plastic

³⁾ When completely filled.

⁴⁾ Storage capacity in intermediate bin.

⁵⁾ Storage capacity in mobile bin.

⁶⁾ All dimensions (height) are given including height-adjustable feet (supplied as a standard).

⁷⁾ Net weight

⁸⁾ Reinforcement and cover for storage bin (in connection with article no. 3136) required.

⁹⁾ Top frame for storage bin (in connection with article no. 3136) required.

¹⁰⁾ Cover for ice transport system (in connection with article no. 5508, 5509 and 5512) required.

ScaleLine | Scale ice maker



Meat processing and sausage production

In meat-processing industries scale ice is used when preparing the sausage meat.



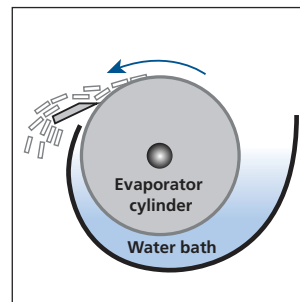
Scale ice

Due to its constant temperature of -6°C to -8°C , scale ice is predominantly used for cooling foodstuffs, such as fresh fish, as well as in the field of meat processing.



Cooling of fresh fish and seafood

When presenting fish and seafood, scale ice is used as an alternative to fine ice cubes and flake ice.



Ice preparation system:

By rotating in water, a layer of ice is formed on the surface of the evaporator cylinder. During the rotation process, this ice layer is continuously scraped off from the surface of the evaporator cylinder, resulting in cool, dry ice shards of different shapes and sizes.

Ice machines for the production of scale ice

Compact devices with integrated, stationary or mobile storage bins for the production of 80 kg up to 400 kg scale ice per day (24 h). For use in the fish processing industry and in butcher shops, in market halls and refrigerated counters of supermarkets, as well as in food retail. The ice makers are equipped with an electronic control and digital display to indicate the operating conditions.



Scale ice maker model HW 200 /HW 400
(Production unit without storage bin)



Scale ice maker
Model HW 85 L / 125 L

Technical data and performance

Model	Order No.	Version ¹⁾	Performance kg/24 h ²⁾	Ice storage kg ³⁾	Dimensions W(L)xDxH mm ⁴⁾	Power consumption KW ⁵⁾	Weight kg ⁶⁾
HW 85 L	2117	Stainless steel	80	60	715/605/1515	0.68	110
HW 85 W	2118	Stainless steel	80	60	715/605/1515	0.61	110
HW 125 L	2119	Stainless steel	120	60	715/605/1515	0.68	110
HW 125 W	2120	Stainless steel	120	60	715/605/1515	0.61	110
HW 200 L	2121	Stainless steel	200	210	750/1150/2070	0.94	225
HW 200 W	2122	Stainless steel	200	210	750/1150/2070	0.94	225
HW 200 LP ⁷⁾	2113	Stainless steel	200	–	750/650/650	0.94	95
HW 200 WP ⁷⁾	2114	Stainless steel	200	–	750/650/650	0.94	95
HW 400 L	2124	Stainless steel	400	210	750/1150/2070	1.80	240
HW 400 W	2125	Stainless steel	400	210	750/1150/2070	1.80	240
HW 400 LP ⁷⁾	2126	Stainless steel	400	–	750/650/770	1.80	110
HW 400 WP ⁷⁾	2127	Stainless steel	400	–	750/650/770	1.80	110

¹⁾ Housing and storage bin made of stainless steel. For special applications all models are also available in V4A stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) given including feet.

⁵⁾ Power supply 230 V / 50Hz. Models HW 400 L/W/LP/WP: 400V/50Hz. Special voltages are available on request.

⁶⁾ Net weight

⁷⁾ Production units (without storage bin), to be used in combination with stationary or mobile storage bins. Prices on request.

Ice preparation system:

Rotating evaporator cylinder

Cooling method:

L = air cooling · W = water cooling (the models HW 85 and HW 125 are available with separate cooling circuit on request / the models HW 200 and HW 400 have this as a standard)

The model HW 400 may be prepared for connection to a central cooling system (e.g., climate-friendly CO₂-compound system).

All air-cooled models can be prepared for connection to a remote condenser (see page 64).

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 30 °dH (about 900 µs/cm conductivity) the use of softened water is recommended.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 25°C

Installation note:

When installing air-cooled models (version L), please ensure to keep sufficient clearance to the side, to the back wall and towards the ceiling (see tender texts and technical data sheets).

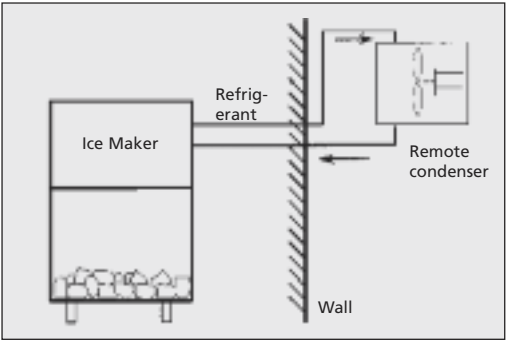


Scale ice makers with higher performances and individual storage bins are available. Technical specifications and prices on request.

Accessories for ice makers

Remote condenser

If you plan to use an air-cooled machine but do not wish to have an additional source of heat emission, we recommend installing a remote condenser (split condenser) on the outside area. In the following table you will find condensers including speed controller and wall brackets for different types of ice makers. Prices for other types of condensers, speed controllers and wall brackets are given on request.



Air-cooled ice maker with remote condenser

Condenser	Order No.	for connection to ice maker ³⁾		
Type 0 ¹⁾	12925	W 80 CL	W 80 ECL	W 81 L IC 70 EL
Type 1 ¹⁾	12731	W 120 L	W 121 L	M 120 L IC 130 EL IC 135 EL
Type 2 ²⁾	12732	W 240 L	W 251 L	M 200 L IC 250 EL
Type 3 ²⁾	12733	M 400 L	F 600 L	NF 600 L
Type 4 ²⁾	12734	M 800 L	Z 2000 L	Z 2005 L
Type 5 ²⁾	12735	M 800 L	Z 2000 L	Z 2005 L
Type 6 (tropicalized) ¹⁾	12736	M 800 L	Z 2000 L	Z 2005 L

¹⁾ condenser, horizontal airflow
²⁾ condenser, vertical airflow
³⁾ Information on remote condensers for models that are not listed are given on request.

Coloured coating

In order to have a universal design or for realizing individual customer's wishes regarding colour, most of the WESSAMAT models may be supplied with a powder-coated casing in all standard RAL-colours. Contact us to learn more about which models may be powder-coated with individual colours. Prices and lead times are given on request.



Special cleaner

The WESSAMAT special cleaner for effective cleaning and disinfection of ice makers. Ready-to-use solution for quick and sustainable removal of impurities (e. g. lime) and bacteriological contaminations.



Special cleaner in plastic bottle with a spray cap

Special cleaner	Order No.	Packaging Unit
Plastic bottle with spray cap	5007	4 x 1 litre-bottles
Plastic container with screw cap	5008	1 x 30 litre container

Underframes for ice makers

This is the practical solution in case ice makers should be mounted in a certain height. These underframes made of high-class stainless steel enable the cleaning of the floor at the installation site of the ice maker and facilitate ice take-out due to the elevated position. Fitting underframes in different heights are available for the series Blue Line, High Line, Top Line and Smart Line. Prices are given on request.



Ice scoop with protection bracket

For hygienic ice take-out from the storage bin of the ice maker. The handle protects from injuries that may be caused by the frozen ice and ensures that the hands don't come in contact with the ice when retrieving it. The protection bracket can be fixed to the wall by suction cups or permanently with screws. The protection bracket as well as the ice scoop are dishwasher-safe and may be washed by hand or by machine.



Model	Order No.	Version	Weight kg	Scoop volume ml	Dimensions W(L)xDxH/mm
Ice Scoop type M Including protection bracket ¹⁾	19808	Polycarbonate/ Tinted blue	0.70	175 – 300	115/155/270
Ice Scoop type M Without protection bracket	20006	Polycarbonate/ Tinted blue	0.25	175 – 300	92/95/270
Ice Scoop type XL Including protection bracket ¹⁾	19809	Polycarbonate/ Tinted blue	1.50	1,900 – 2,500	180/220/400
Ice Scoop type XL Without protection bracket	20007	Polycarbonate/ Tinted blue	0.45	1,900 – 2,500	170/160/390

¹⁾ For temporary fixation of the protection bracket onto the ice cube maker or for permanent fixation on the wall, the delivery includes:
2 x suction pads, 1 x wall holder with slotted holes, 1 x metal holder.

Ice transport carts

As complement to the stationary ice makers, these ice transport carts can serve as mobile storage bins. They are ideally suitable for transporting the produced ice quickly and conveniently to different consumption areas (e. g. refrigerated counters or fruit, juice and salad bars).



Model	Order No.	Version	Volume kg	Dimensions W(L)xDxH/mm
Ice transport cart Smart Cart 240	5520	Polyethylene	109	625/1055/905
Insert containers/totes for Smart Cart 240 ¹⁾	5510	Polyethylene	68 ²⁾	–

¹⁾ Totes (6 pieces per set) including fold-away holder for easy handling

²⁾ When using the totes, the capacity of the Smart Cart 240 is reduced from 109 kg to 68 kg (6 totes à 11.3 kg).

Water treatment for ice makers

Meltwater and residual water pump type E

This high-performance pump is used to transport meltwater from the storage bin and residual water from the ice production into a higher positioned water drain. This pump must be connected externally and is suitable for all ice makers with a capacity of up to 250 kg/24 h. The melt- and residual water is accumulated in the container of the pump (container volume 1.7 l) and conveyed into a drain up to a maximum height of 5 m. The container volume is not sufficient for collecting the melt- and residual water in case of a pump breakdown. In order to prevent the container from overfilling in case of a failure, the control contact of the pump can be connected to the ice maker. In the event of a breakdown, the ice maker will be turned off automatically. However, this requires an additional relay, which is not included in the scope of delivery.



Modell	Order No.	Dimensions W(L)xDxH/mm	Container volume litre	Pumping quantity (litre/h)	Delivery head max. meters	Power cons. ¹⁾ (kW)	Weight ²⁾ (kg)
Type E	24611	285/134/144	1.7	550	5.0	0.56	1.65

Drain connection: 6 or 10 mm (depending on the ice maker capacity). Voltage 230 V / 50 Hz. Protection type: IP 24 splash-water proof. The pump must be connected to a separate socket with permanent current (230 V/50 Hz) and be separately fused.

3K-Multi-component filter

These filter cartridges are especially suitable for water filtration in conjunction with the use of ice machines. The multi-component filter system of membrane filters, activated carbon and lime stabiliser removes suspended particles, chlorine, odouring and flavouring substances. It reduces microbiological contamination (99.9% reduction of bacteria, E. coli and pseudomonads) and lime deposits in the ice maker. For the initial installation, a connection set with all the necessary fittings and hose connections is available. There are two water filter cartridges with different power ratings. Depending on the flow rate and water quality, the filter cartridges should be replaced at least every 12 months.



Model	Order No.	Dimensions (Ø x H)	Capacity (litres)	Flow Rate (litres / min.)
Connection set type 1 + 2	25435	–	–	–
Connection kit type 1 + 2 SK ¹⁾	26574	–	–	–
Filter head type 1 + 2 ²⁾	25189	–	–	–
Filter cartridge type 1	25190	102 x 380	94,635	7.9
Filter cartridge type 2	25191	102 x 600	204,412	18.9

¹⁾ For water-cooled ice makers with separate cooling cycle · ²⁾ Including wall support

Ozonation unit

Ozone is a natural, highly effective disinfection agent in line with the German Drinking Water Ordinance (TrinkwV, section 11) and approved by the food industry. The Clean-Ice-DF® is integrated into the water supply of the ice maker. In order to protect the ozonation unit from contaminants and particles in the tap water, we recommend using an upstream 3K-Multi-component filter. The ozonation unit Clean-Ice-DF® reduces germs and bacteria by up to 99.99% (LOG 5). Harmful biofilms are eliminated and their new formation permanently disabled. The operating statuses are displayed by light emitting diodes. During maintenance of the machine, the ozone cell should be replaced semi-annually. Suitable for drinking water with a total hardness of 13° dH, a temperature of up to 32°C and an ambient temperature of up to 43° C.



Model	Order No.	Dimensions (Ø x H)	Water flow (litres / min.)	Line voltage	System voltage
Clean-Ice-DF®	25680	75 x 220	0.4 - 4.0	240 V / 50-60 Hz	28 V / 0.5 A
Ozone cell (Exchange)	25681	–	–	–	–

Reverse osmosis system UO 400

Compact, particularly low-cost reverse osmosis system for the treatment of drinking water. The minerals dissolved in the drinking water (e. g. lime) are removed and deposits in the ice preparation system are avoided. The mix of the treated water with the existing tap water to a residual salt content of approx. 150 $\mu\text{S}/\text{cm}$ creates optimal preconditions for the operation of the ice maker. The performance of the reverse-osmosis-system is sufficient for the operation of ice makers with a capacity of up to 400 kg / 24 h. All components including pre-filter, membrane, pressure tank and dilution device are integrated in a closed housing with height-adjustable feet. All hose fittings are equipped with the John-Guest-system.



Model	Order No.	Dimensions ¹⁾ W(L)xDxH/mm	Performance (litres/h)	Weight ²⁾ (kg)
UO 400	27649	760/300/760	17	60

¹⁾ w/o height-adjustable feet (150 - 170 mm) · ²⁾ Net weight
Drinking water connection: R 3/4" · Hose fittings: John-Guest-System

Reverse osmosis system UO 600 / UO 1200

For the treatment of drinking water with a high total salt content. For the reliable operation of ice machines, the use of demineralised water with adequate residual salt content (approx. 150 $\mu\text{S} / \text{cm}$) is the only solution in order to permanently prevent corrosion on the one hand and the formation of lime scale deposits on the other hand. For this purpose, this special reverse osmosis system was designed, tailored to the needs of ice machines in terms of filter components, water quality (residual conductivity), water pressure, flow rate and overall performance. The compact systems are available in two power classes and are supplied in a closed cabinet including electronic control and display (with the possibility for remote inquiry). All hose fittings are equipped with the John-Guest-system.



Model	Order No.	Dimensions ¹⁾ W(L)xDxH/mm	Performance (litres/h)	Power consumption ²⁾ (kW)	Weight ³⁾ (kg)
UO 600	26012	760/300/760	30	0.1	70
UO 1200	26345	760/300/760	60	0.1	70

¹⁾ w/o height-adjustable feet (150 - 170 mm) · ²⁾ Power supply 230 V / 50 Hz · ³⁾ Net weight
Drinking water connection: R 3/4" · Hose fittings: John-Guest-System



Experience for all senses

The crystal-clear hollow ice cones with their aesthetic form are very popular for use in the private sector.



Hollow ice cones

Diameter: approx. 33 mm

Height: approx. 37 mm

Weight: approx. 16 g



Sophisticated design

The ice maker Life Line W 20 with its clear lines and state-of-the-art design can be perfectly integrated into modern kitchen and living room furnishings. The blue LED for illumination of the ice cubes in the storage tank is an impressive detail.



Professional technology

The product line Life Line is also using the reliable WESSAMAT wave technology for the production of ice, just like the ice machines for the gastronomy.

Ice makers for exclusive kitchens and residential facilities

These devices with professional ice preparation technology have been developed for use and integration into kitchen and living room facilities. The perfect solution for those who don't want to do without hygienically impeccable ice cubes in their private surroundings (kitchen, apartment, yacht, holiday residence). The ice capacity is 15 kg per day/24 h. The integrated storage bin holds 5 kg of ice cubes. The integration format was adapted to the traditional niche dimensions for kitchen appliances. Easy installation is ensured by the slide-in frame included in the scope of delivery. As an alternative to the standard integration version, this ice maker is also available as table-top version for detached installation.



Ice maker W 20 W, front panel made of stainless steel with slide-in frame for integration into kitchen facilities.



Ice maker W 20 WS-B, housing made of embossed stainless steel, colour anthracite. Table-top version with height-adjustable feet for levelling.

Technical data and performance

Model	Order No.	Version	Performance kg/24 h ³⁾	Storage kg ⁴⁾	Fitting dimensions W(L)x DxH/mm ⁵⁾	Dimensions W(L)x DxH/mm ⁶⁾	Power consumption KW ⁷⁾	Weight kg ⁸⁾
W 20 W	2026	Stainless steel ¹⁾	15	5	555/498/455	595/498/458 ⁶⁾	0.2	47
W 20 W-B	2017	Stainless steel ²⁾	15	5	555/498/455	595/498/458 ⁶⁾	0.2	47
W 20 WS	24510	Stainless steel ²⁾	15	5	–	550/440/475 ⁷⁾	0.2	49
W 20 WS-B	23753	Stainless steel ¹⁾	15	5	–	550/440/475 ⁷⁾	0.2	49

¹⁾ Housing and front panel made of stainless steel. Front panel available in other colours on request.

²⁾ Housing and front panel of embossed stainless steel (anthracite). Housing available in other colours on request.

³⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C.

⁴⁾ In case of completely filled storage bin.

⁵⁾ Required niche dimensions for ice maker including insert frame.

⁶⁾ Dimensions including front panel.

⁷⁾ All dimensions (height) given **including height-adjustable feet** (supplied as a standard).

⁸⁾ Power supply 230 V / 50Hz. Special voltages are available on request.

⁹⁾ Net weight

Ice preparation system:

Wave technology

Cooling method:

Water cooling

Required water pressure:

2 – 6 bar

Drinking water quality:

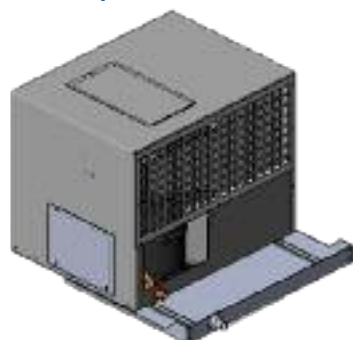
In case of a drinking water hardness of more than 15° dH (approx. 450 µs/cm conductivity), the use of softened water is recommended - as it is the case for many other kitchen appliances.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

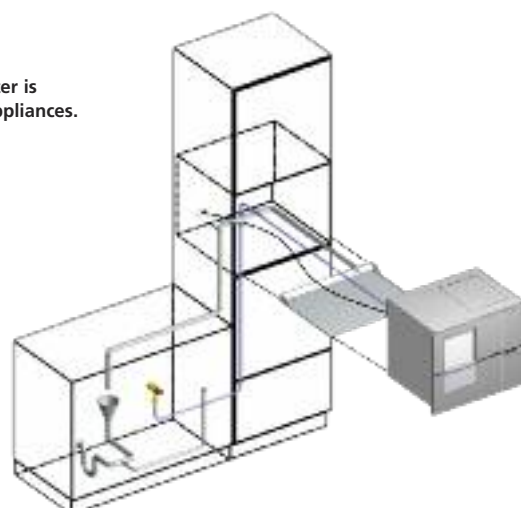
Drinking water temperature:

5 - 25°C



Easy Installation

Insert frame with drain coupling (for mounting of drain hose)



Installation sketch

Dimensions and fitting dimensions see table



Powerful and energy-efficient plant concepts

Besides the development and production of ready-to-use ice makers, WESSAMAT is also your competent address when it comes to high-performance plants and complete solutions for the production, intermediate storage, filling and weight-precisely bagging of hollow ice cones, full ice cubes, tube ice or crushed ice. Innovative, powerful technology as well as a vast know-how about the production and packaging of different types of ice are key conditions for being successful in this global market.

For companies with a high own demand, for the supply of large-scale consumers or for the commercial sale of different types of ice, WESSAMAT can offer individual and energy-efficient ice preparation concepts for the fishing industry, for producers of packaged ice, for the inflight catering on international airports and other branches, where particular types of ice are required in bulk quantities and in packaged form. In the bounds of industry and customer-specific solutions, performances ranging from 1 ton up to 100 tons per 24 h may be realised with different ice plants and system components.



Individually designed WESSAMAT conveyor technology with automatic filling and bagging unit for ice cubes and crushed ice



Ice production with semi-automatic filling of hollow ice cones for the inflight catering



High-performance ice preparation plant IC 1500 with belt conveyor system and filling unit for square full ice cubes

Model IC 1500 L/W

Ice makers for the production of square-sized full ice cubes

This innovative and energy-efficient compound system concept is using the waste heat resulting from the ice production for the thawing process, which is usually drained off unused with single-evaporator systems. A total of 12 injection evaporator systems work time-lagged in order to produce 1,500 kg of ice cubes within 24 hrs. With a minimum use of fresh water an extraordinarily high efficiency rate is achieved as well as a reduced energy consumption by approx. 20 % when compared to ice preparation plants with traditional evaporator technology. Details, performance data and prices are given on request.

Technical data and performance

Model	Order No.	Version	Performance ²⁾ kg/24 h	Dimensions W(L)xDxH mm	Power consumption KW ⁴⁾	Weight kg ⁵⁾
IC 1500 L	2230	1)	1.500	2970/1110/1400	9.5	950
IC 1500 W	2231	1)	1.500	2970/1110/1400	9.5	950
BF-IC 1	26350	1)	–	3)	3)	3)
BF-IC 2	25579	1)	–	3)	3)	3)

¹⁾ Housing of ice preparation system made of stainless steel / frame is powder coated. Material of the belt conveyor systems BF-IC 1 and 2 on request.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ Depending on the version

⁴⁾ Power supply 400 V / 50Hz. Special voltages are available on request.

⁵⁾ Net weight

Ice preparation system:

Injection evaporator

Cooling method:

W = Water cooling in connection with a cooling tower or water chiller.

L = Air-cooled version prepared for connection to a remote condenser (See page 64).

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 7 – 8 °dH (about 240 µs/cm conductivity) the use of softened water is recommended.

Drinking water temperature:

5 - 20°C

MegaLine | Ice preparation systems



Ice preparation system with 9 ice preparation modules Z 2005 L/W on Dispenser D 2005 for storing and semi-automatic filling of hollow ice cones. Performance approximately 7,400 kg/24h.

Models Z 2000 L/W for the production of hollow ice cones

Powerful ice makers for the production of 800 kg hollow ice cones per day (24 h). Combined with a storage bin for manual ice take-out, this is the most practical and cost-effective solution for all users looking for an easy solution. For doubling the performance, two ice makers Z 2000 L/W can be installed on top of each other. Details, performance data and prices are given on request.



Model Z 2000 W with storage bin B 750

Technical data and performance

Model	Order No.	Version ¹⁾	Performance ²⁾ kg/24 h	Capacity ³⁾ kg	Dimensions ⁴⁾ W(L)xDxDH mm	Power consumption KW ⁵⁾	Weight ⁶⁾ kg
Z 2000 L	4102	Stainless steel	800	–	1700/850/600	4.10	245
Z 2000 W	4101	Stainless steel	800	–	1700/850/600	4.10	245
B 750	4110	Stainless steel	–	560	1700/1005/1095	–	150

Models Z 2005 L/W for the production of hollow ice cones and crushed ice

The ice maker models Z 2005 L/W with a performance of 800 kg hollow ice cones per day (24 h) have been designed for the combination with the Dispenser D 705 and D 2005 for storing and automatic filling of the ice cubes. For the filling of hollow ice cones and crushed ice, the multi-functional dispenser D 720 may be used. In this filling unit, a powerful crusher module is integrated, which turns the hollow ice cones from the dispenser into crushed ice. To enhance performance, several ice makers Z 2005 L/W may be installed on one Dispenser. Details, performance data and prices are given on request.



2 x model Z 2005 W on Dispenser D 705 for 1,600 kg/24 h ice cubes

Technical data and performance

Model	Order No.	Version ¹⁾	Performance ²⁾ kg/24 h	Capacity ³⁾ kg	Dimensions ⁴⁾ W(L)xDxDH mm	Power consumption KW ⁵⁾	Weight ⁶⁾ kg
Z 2005 L	4112	Stainless steel	800	–	1700/850/600	4.10	245
Z 2005 W	4106	Stainless steel	800	–	1700/850/600	4.10	245
D 705	4125	Stainless steel	–	480	935/3045/2110	1.10	410
D 720	4121	Stainless steel	–	480	935/3045/2110	1.10	450
D 2005	4134	Stainless steel	–	1100	1920/4095/2100	2.00	1100

¹⁾ Housing and storage bin made of stainless steel.

²⁾ At a drinking water temperature of 10°C and ambient temperature of 15°C (for air-cooled machines).

At a drinking water temperature of 10°C and condensing temperature of 20°C (for water-cooled machines).

³⁾ In case of completely filled storage bin.

⁴⁾ All dimensions (height) are including height-adjustable feet (supplied as standard).

⁵⁾ Power supply 400 V / 50Hz. Special voltages are available on request.

⁶⁾ Net weight

Ice preparation system:

Centrifugal Technology

Cooling method:

W = water cooling (also available with separate cooling circuit)

L = Air-cooled version prepared for connection to a remote condenser (See page 64).

All models can be prepared for connection to a central refrigeration system (thawing with hot gas required).

To reduce the cooling water consumption, the Z 2000 W/Z 2005 W may optionally be supplied with cooling tower or prepared for connection to a cold water kit.

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 7 – 8 °dH (about 240 µs/cm conductivity) the use of softened water is recommended.

Drinking Water connection:

Flexible hose connection with 3/4" fitting

Drinking water temperature:

5 - 20°C



PATKOL-WESSAMAT ice preparation plant PK 10 AU for the production of crystal clear tube ice. The ice preparation plant model PK 10 AU can be seen when paying a visit to the WESSAMAT competence centre where you can experience the ice production including conveying system and filling technology live (see page 75).

PATKOL-WESSAMAT models PK 10 AU and PK 25 AU for the production of tube ice

In cooperation with PATKOL, WESSAMAT is offering powerful plant installations for the production of tube ice to end users with a particularly high demand of ice cubes. This ice may be tailored to the individual requirements of the customer with regard to length and diameter. Already in the bounds of project planning, the desired diameter between 16 mm and 47.8 mm is predefined. At the output of the evaporator, the tube ice is cut to the desired length between 40 mm and 50 mm. These ice cube plants are available with performances of 10 to 140 tons/24 h. Suitable system components for conveying, storing and filling of tube ice are also available. Details, performance data and prices are given on request.



PATKOL-WESSAMAT ice preparation plant
model PK 10 AU



PATKOL-WESSAMAT ice preparation plant
model PK 25 AU

Technical data and performance

Model	Order No.	Version	Performance ²⁾ kg/24 h	Dimensions W(L)xDxH mm	Power consumption KW ³⁾	Weight kg ⁴⁾
PK 10 AU	25456	1)	11.800	2000/220/4500	60	6,100
PK 25 AU	26346	1)	23.600	2480/2160/4600	87.5	8,870

¹⁾ Frame made of painted steel. Tube evaporators made of stainless steel.

²⁾ In case of drinking water temperature of 10°C.

³⁾ Power supply 400 V / 50Hz. Special voltages are available on request.

⁴⁾ Weight including refrigerant, oil and water

Ice preparation system:

Vertical tube evaporator for the energy-efficient operation with refrigerant R 717. Alternatively, the use of conventional refrigerants is possible.

Cooling method:

W = Water cooling in connection with a cooling tower or water chillers.

Required water pressure:

2 – 6 bar

Drinking water quality:

In case of a drinking water hardness of more than 30 °dH (about 900 µs/cm conductivity) the use of treated water is recommended.

Drinking water temperature:

5 - 30 °C



Ice preparation plants for the production of tube ice are also available with higher performances. Technical specifications and prices on request.

Ice cube dispenser D 705 / D 720 / D 2005

Dispenser with integrated conveyor system and semi-automatic, interval-controlled loosening unit. Capacity 480 kg. Compatible with ice preparation units for storing and filling of hollow ice cones. The Dispenser model D 720 disposes of a crusher unit integrated in the filling station head and thus allows for the filling of hollow ice cones and crushed ice. For the filling into portions between 1 kg and 5 kg, the requested weight is factory pre-set. Alternatively, dispensing of the ice can also be carried out manually by a foot switch. A PLC control for dispenser, dispensing unit and the compatible ice preparation modules offers a high degree of functionality and reliability. Technical specifications and prices on request.



Filling station for ice cubes

Semi-automatically controlled filling unit for weight-precise filling of ice cubes. This filling station can be combined with Dispensers D 705 / D 2005 or a storage bin with conveyor belt for transporting the ice. The perfect solution for all users with smaller quantities where a fully automatic bagging unit is not cost effective in proportion to the produced ice. Suitable for use in combination with WESSAMAT storage conveyor systems or other brands of ice makers. Technical specifications and prices on request.



High-performance crushing unit

If, in addition to ice cubes, also crushed ice is required for specific customer plant applications, high-performance crushers may be integrated into the overall concept in the bounds of project engineering. The robust grinders are electronically controlled and turn the previously produced ice cubes into real crushed ice with brilliant visual appearance and excellent consistency. Suitable for processing all traditional types of ice, such as hollow ice cones, full ice cubes, tube ice etc., up to a crushing performance of maximum 60 kg/minute. Details, performance data and prices are given on request.



Individual system components tailored to the respective application with regard to version and performance are available. Prices and performance data are given on request.

Conveyor systems and transport belts

After production, the ice cubes must usually be further processed. In the bounds of complete solutions, individual storage and conveying systems such as transport belts must be integrated to transport the ice towards a freezer (dryer), an ice crusher unit, a filling station or a bagging machine. For this purpose, WESSAMAT offers individual solutions (from 3 m to 18 m conveying distances), which are customized for each application case and planned into the complete configuration of the plant beforehand. These conveyor systems and transportation belts are constructed in a way, that they meet the highest standards for cleaning and hygiene. Details, performance data and prices are given on request.



Volumetric packaging machine

For the filling and packaging of ice cubes and crushed ice, suitable tubular bag and packaging machines are available for large-scale consumers or for the commercial sale. These electronically controlled systems can be integrated into new or already existing production plants. When selecting the most suitable type of tubular bagging machine, customer-specific parameters, such as the desired quantity to be filled, the type of ice and the requested portion sizes/bag contents must be taken into account. Details, performance data and prices are given on request.





Experience live industrial ice production

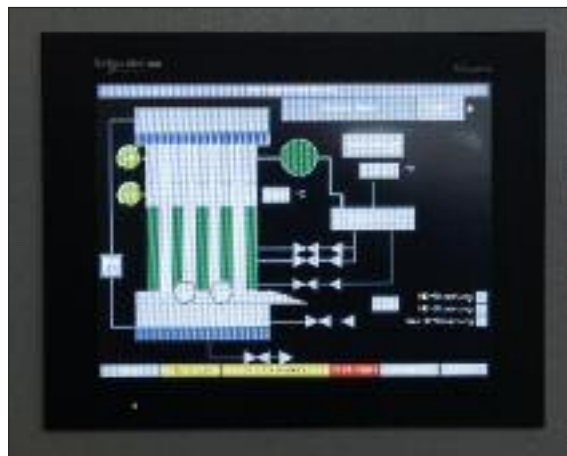
At the competence centre in Kaiserslautern (factory site), potential buyers can convince themselves of the dimension and functionality of high-performance ice preparation plants. Here, you can experience different production plants with various ice preparation technologies as well as system components for storing, transporting and filling of different types of ice live and in real-time. No matter if you are interested in crystal-clear hollow ice cones, classical full ice cubes, perfect tube ice or brilliant crushed ice – in our competence centre we will demonstrate you the technical possibilities and quality of various types of ice and their individual features.

Take advantage of our experience and expert knowledge when it comes to preparing, project engineering and realising major projects and complete ice factories. Visit our competence centre in Kaiserslautern and obtain information about innovative technologies and the latest developments regarding industrial ice preparation and production of packaged ice. Located in a central area of Germany, you can reach us easily by car, train or plane. We are also able to arrange a shuttle service to the train station Kaiserslautern or to the Airport Frankfurt.

We are looking forward to your visit.



Ice preparation system IC 1500 on ice transportation belt for the production of square-sized full ice cubes



Central plant control with digital touch screen panel



Find out more about the technical possibilities for the production of the various ice types



The location of WESSAMAT factory with competence centre in Kaiserslautern



Ice production plant PATKOL-WESSAMAT PK 10 AU for the production of tube ice.



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