



# HOSHIZAKI

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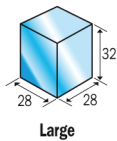
## IM-240NE-28

Cube Ice Maker

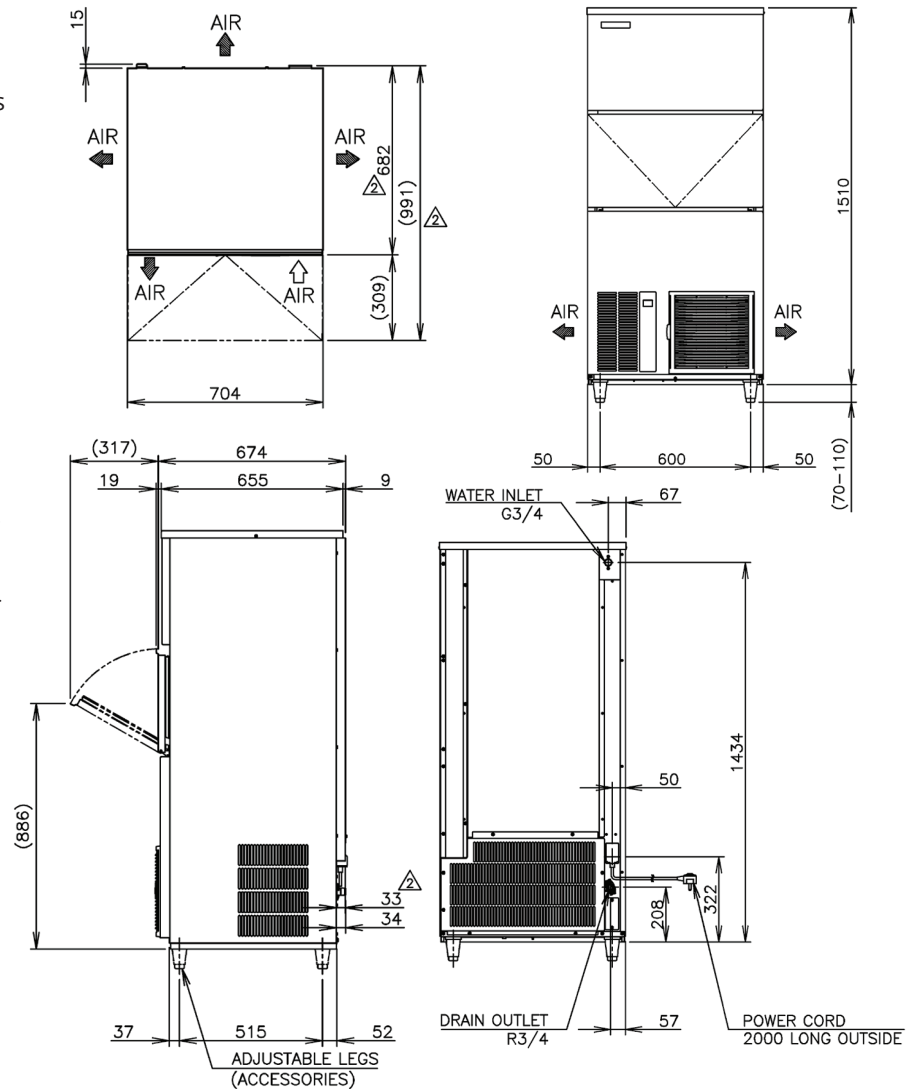
### PRODUCT FEATURES

- New intelligent control circuit dedicated to saving power and water consumption.
- Micro computer controller controls ice making process to work at peak performance in any conditions.
- Inbuilt safety features - freeze cycle back up timer, defrost back up, low voltage and high amp protector.
- New 7 segment operational display panel for ease of use.
- Unique closed cell water circuit for ultimate contamination protection.
- Durable stainless steel exterior.
- Easily accessible and cleanable air filters reduce costly callouts.
- Exceptionally hard crystal clear cubes that melt slowly.
- Auto rinse and flush cycle.
- 3 year parts and labour warranty on entire unit, 5 year (parts only) on compressor and air cooled condenser coil.

CUBE SIZE:



### TECHNICAL DRAWING



### PRODUCT SPECIFICATION

<b>Production Capacity per 24hours</b>	Approx. 220kg @ 10°C Air temp; 10°C Water Approx. 205kg @ 21°C Air temp; 15°C Water Approx. 160kg @ 32°C Air temp; 21°C Water
<b>Max Storage Capacity</b>	Approx. 110kg (Bin Control Setting Approx. 80kg)
<b>Freeze Cycle Time</b>	Approx. 20 Min
<b>Ice Production Per cycle</b>	Approx. 3.2kg/140pcs
<b>Dimensions</b>	704mm (W) x 665mm (D) x 1580mm (H) (Units include adjustable legs 70-110mm)
<b>Cooling</b>	Air
<b>Weight Net/Gross (kg)</b>	111 / 128
<b>AC Supply Voltage</b>	1 PHASE 220-240V 50Hz / 10AMP Plug
<b>Amperage</b>	Running: 6.6A Rated: 6.6A Starting: 35A R404A / 500g
<b>Refrigerant Charge</b>	Ambient Temp.: 1-40°C
<b>Operating Conditions</b>	Water Supply Temp.: 5-35°C Water Supply Pressure: 0.07-0.8MPa (0.7-8bar) Voltage Range: Rated Voltage ±6%



Descriptions and specifications are subject to change at any time, without notice. Illustrations for demonstration purposes.

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