

Cod: 10643001012189

Air-cooled full cube ice maker production 20 kg/24h and capacity 6 kg



Description

Ice in the kitchen is indispensable, which is why you need to select the best professional product to obtain good quality cubes in a short time.

Our **full air ice cube maker** for catering is the professional's ace in the hole.

This professional equipment is particularly suitable for **bars, pubs and restaurants**.

Ristoattrezzature offers in its catalogue different types and models to choose from to adapt to multiple professional needs.

Browse our online catalogue and select the available options.

Design and operation

Practicality, **functionality and versatility**. The **air ice cube maker** for bars is the ideal piece of equipment to add an ally in the preparation of your cocktails.

The **formation of ice cubes is achieved** through a mechanism that is as simple as it is effective. **That is, through the sprinkling of water on a horizontal copper evaporator**, the latter in cooling ensures the production of full ice cubes.

The design is characterised by compactness and operation is easy and intuitive. In fact, the **external dimensions** of this model are **365x495x600 mm**, the packaging dimensions are **420x560x760 mm**.

The **power supply is electric** with a power of 0.45 kW. The built-in 230 V motor has a frequency of 50 H.

The total capacity is 6 kg with **an ice production of around 20 kg/24h**. Ristoattrezzature's **full air cube ice maker** also guarantees maximum hygiene in compliance with ASL regulations. The structure is also made entirely of **stainless steel**.

The base is fitted with **0-20 mm adjustable feet** to secure the professional equipment to any surface.

Rely on the quality and professionalism of Ristoattrezzatura and guarantee excellent customer service.

Cleaning and maintenance

The **air ice cube maker** for the catering sector is a tool that makes it easier for you to prepare cocktails and drinks.

Its minimalist lines facilitate the cleaning operation necessary to maintain your equipment over time and ensure hygiene in the kitchen.

Carry out this operation whenever you deem it necessary. First switch off the equipment and then proceed to clean the inside and outside with a soft cloth and mild detergent.

You will avoid scratching the surfaces and have a **new, efficient product for longer**. Finally, if you have any maintenance issues, do not hesitate to contact the manufacturer.

Why it is the right product for you

Ristoattrezzature's **full air cube ice maker** is a versatile product whose strengths include: easy portability and therefore the possibility of having ice wherever you want, speed in production and quantity.

Choose our professional equipment to cool your cocktails for longer.

A guarantee of efficiency and professionalism. Select from our online catalogue the type and model that best suits your professional needs and complete your work area in a practical way.

Cut your utility costs and choose an environmentally friendly professional tool. The refrigerant gas used is, in fact, type R452A: non-flammable and non-toxic which is widely used in industrial refrigeration.

Choose our continuous and dedicated technical assistance and in-store installation. Read the data sheet to find out more.

Dimensions

Dimensioni esterne	365x495x600 mm
Dimensioni imballo	420x560x760 mm

Technical data

Alimentazione	Electric
Capacità	6 kg
Frequenza	50 Hz
Gas refrigerante	R452A
Peso	32 kg
Peso lordo	36 kg
Potenza Elettrica	0.45 kW
Produzione Kg/24h	20 Kg/24h
Termometro	mechanic
Voltaggio	230 V