



Catalogue 2021 | Ice machines



Ice
Intelligence







ICE

We love what we do and we know how to do it right

What you've got in your hands is a sales catalogue—a series of products that we believe can help you make your business profitable. But it is not just a list of models and technical descriptions that can be found by searching on the Internet. Behind Ice Tech's products is a company with thirty years of experience under a single, uninterrupted management, and that is why it has the ingrained habit of personally responding for its machines and its services.

Promising profitability is a very serious matter. To take on this commitment, one should know their customers very well before anything else. The hospitality industry is extremely heterogeneous, and the companies in it both large and small, with customers whose interests and demands are very diverse, offering completely different services. But all of them—absolutely all of them—need ice to make, preserve, or present many of their products.

After three decades of experience in dealing with thousands of customers in many countries, Ice Tech is intimately familiar with what these needs are. It is for this reason that it developed its own technology, specifically for the use of ice in the hospitality industry, a technology aimed at improving quality and also making the most of opportunities for greater profitability.

I am particularly proud of our achievements in this regard: about twenty registered patents and improvements are proof of our ongoing efforts to manufacture machines that are increasingly more reliable, manageable, safe, sustainable, and profitable.

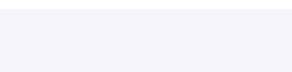
To technical excellence we also add—as demanded by the market—, designs that adapt to our customers' facilities, which are more and more thought out and with well-differentiated styles. An ice maker should adapt to these spaces as naturally as a counter, a serving table, or a coffee machine.

The business model of the current hospitality industry does not allow for any improvisation or stopgap solutions: each Ice Tech machine has been designed to be useful in a hospitality establishment, and its cubes have been designed for our customers' specific needs. Maintenance or technical support is the last step in the process, but not the least important: Ice Tech works seven days a week every single day of the year because our customers also do so.

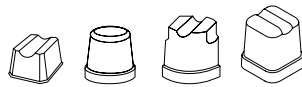
I hope and wish that you find a suggestion, an idea, or a solution for your company among these pages. At Ice Tech, we are always available to provide any further information that you may require. Because we love manufacturing ice makers and because we know how to do it right.

C. Cordón
CEO





SS Solid Ice Cube



Pg. 12

ICE TECH DOMO

Pg. 18

PS Hollow Ice Cube



Pg. 20

CD Diamond Ice



Pg. 26

GRN Nugget Ice



Pg. 34

GRF Chip Ice



Pg. 36

GR Granular Ice



Pg. 38

FD/HD Full/Half Dice Ice cube



Pg. 42

SC Flake ice



Pg. 48

SC SPLIT Flake ice



Pg. 54

SC REMOTE Flake ice



Pg. 60

BINS

Pg. 66

CASES

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FILTERS

Pg. 76

ACCESSORIES

Pg. 80

NEW



NEW

Refrigerant gas R290



Eco-gas: R290 natural gas with a very low global warming potential that also reduces energy consumption.



Lifetime-machine: the R290 refrigerant is a permanent ecological alternative in the long term.



Power-save: low energy consumption, higher efficiency.



Silent-system: lower working pressure and lower machine noise.



Smart-performance: maintains better performance in hot or poorly condensed conditions.



Eco-air: ventilation system 12% more efficient than other configurations.



Electronic self-control system: total control of the machine by electronic board:

- Optimized and flexible for each machine.
- Alarm management and signaling.
- Optimization of cube take-off.

Thanks to the new R290 refrigerant, the range of ice machines significantly improves performance and energy and water consumption:

SS RANGE improves energy consumption by 14% and water consumption by 10%. In addition, it increases its production capacity by 5%.

FD/HD RANGE: they significantly improve their efficiency, saving an average of 25% in energy and 50% in water.

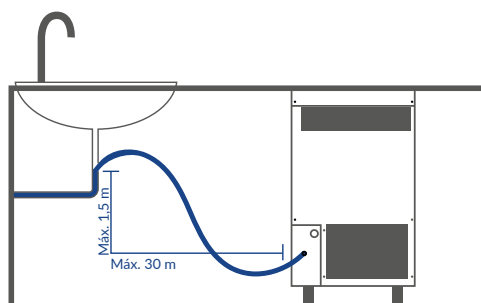
GR RANGE: the machines increase their energy and water efficiency rates by more than 7%. In addition, their production capacity is increased by 10%.

Discharge pump

WHAT IS IT?

Is an accessory available for all R290 machines that allows the installation of the ice machine away from the drain point and even using the drain point of the sink.

This system is installed at the factory and must be ordered with the appropriate code, which indicates DP.



WHAT IS IT USED FOR?

The discharge pump offers greater flexibility when installing an ice machine if it is located away from the drain point. The machine will be able to lift the water and give it the necessary impulse to carry it to the drain point or to the sink.

The ICETECH discharge pump has a capacity of 3.8L/minute, and allows water to be pumped up to 30m horizontally and 1.5m vertically.



Internal water discharge pump available on models marked with "DP".

SS

3 sizes, 3 shapes...



General features

ICE TECH SS series are designed for the hospitality industry: bars, restaurants, pubs... incorporating innovative features.

ICE TECH SS gourmet full ice cube is the most desired ice cube either for the professional or consumer. Ideal to be used with soft drinks and spirits.

ICE TECH SS ice cubes melt very slowly, allowing customers to enjoy cool drinks longer.

AISI 304 Stainless Steel external high quality finishing with integrated door that improves machine cleanliness.

HCFC free foam injected polyurethane for outstanding insulation, **ICE TECH SS**, machine will preserve the consistency and the quality of the ice produced, longer than any other machine.

All parts in contact with water have been designed in order to minimize their friction and to ensure maximum surface tension, reducing substantially the sound level.

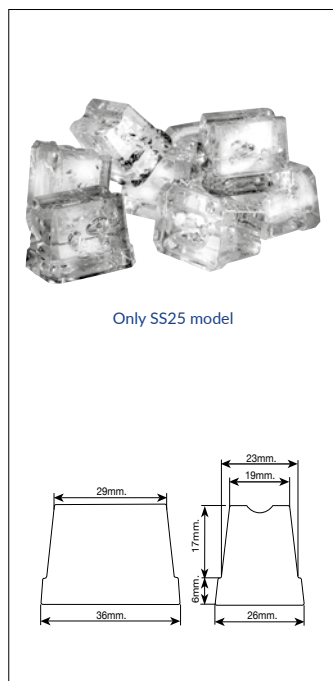
Technical features / Operating limits

Ice cube	S 14gr. / M 22gr. / Lo 34gr. / L 40gr.
Body	AISI 304 Stainless Steel.
Spray system	With ICE TECH patented and designed special flexible spray nozzles to prevent the limescale from building up.
Electromechanical control	SS150
Electronic control	SS25, SS35, SS45, SS60, SS80, SS135, SS400
Switch	External On/Off switch.
Tropicalized machines	Class T
Operating conditions	Air temperature: 10 – 43°C Water temperature: 5 – 38°C Water pressure: 0,7 – 6 bar
Ice production capacity	Kg/24h at Ambient temperature 21°C, Water temperature 15°C.
Certification	ISO 9001, CE
Others	Refrigerant R452A & R290 Water inlet connection Ø=3/4" Gas Drain connection Ø=20 mm Single-phase input 220V-50Hz. / Optional: 220V-60Hz

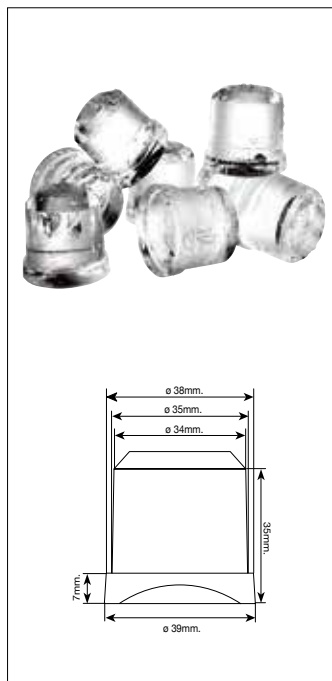
SS

Gourmet full ice cubes

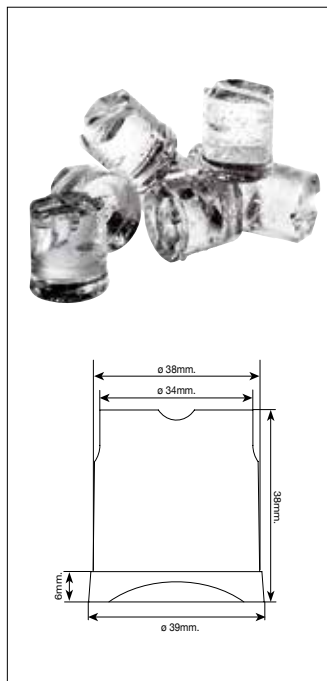
S | 14 gr



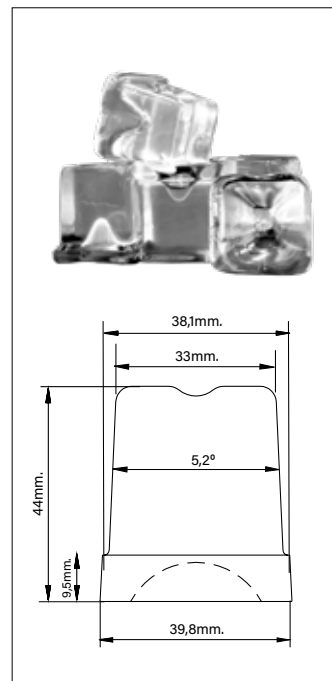
M | 22 gr



Lo | 34 gr



L | 40 gr



Model	Ice Cube		Condensation System	Production Kg. / Day	Storage Kg.	Maximum Power Input W.	WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH SS 25 R290	S		Air	23		260	350 x 475 x 595
	14 gr.		Water	24	6	260	
ICE TECH SS 35 R290	M	L	Air	33	15	356	435 x 605 x 695*
	22gr.	40gr.	Air DP	33		356	
			Water	37		260	
ICE TECH SS 45 R290	M	L	Air	43	15	510	435 x 605 x 695*
	22gr.	40gr.	Air DP	43		510	
			Water	45		510	
ICE TECH SS 60 R290	M	L	Air	55	30	540	515 x 645 x 840*
	22gr.	40gr.	Air DP	58		540	
			Water	60		540	
ICE TECH SS 80 R290	M	L	Air	79	40	720	645 x 645 x 870**
	22gr.	40gr.	Air DP ⁽¹⁾	79		720	
			Water	81		720	
ICE TECH SS 135 R290	M	L	Air	134	60	1150	930 x 565 x 915**
	22gr.	40gr.	Air DP ⁽¹⁾	134		1150	
			Water	136		1150	
ICE TECH SS 150	M	Lo	Air	147	MODULAR	1200	775 x 625 x 805
	22gr.	34gr.	Water	150		1200	
ICE TECH SS 400 THREE-PHASE / MONO-PHASE	M	Lo	Air	380	MODULAR	3350	1321 x 638 x 978
	22gr.	34gr.	Water	380		3100	

DP With discharge pump

* Legs + 12 - 20 mm
 ** Legs + 105 - 155 mm
 (1) Available soon

Complementary

	Ice Cube	Condensation System	Production Kg. / Min	Storage Kg.	Maximum Power Input W.	WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH CRUSHER TR3	S, M	-	3	1	150	180 x 330 x 320



SS 25



SS 35



SS 45



SS 60



SS 80



SS 135



SS 150



SS 400

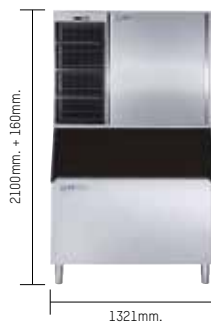


TR3

Recommended bins



SS 150 + BIN B 210



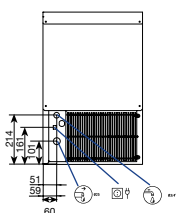
SS 400 + BIN B 500



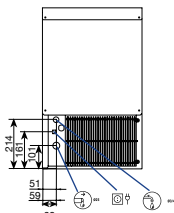
SS 400 + BIN BCD 400

Installation scheme (mm)

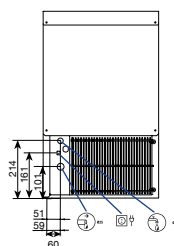
SS 25



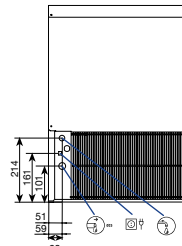
SS 35/45



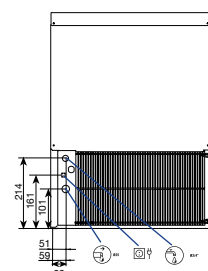
SS 60



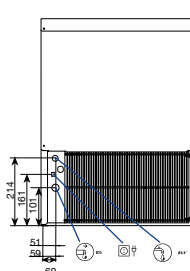
SS 80



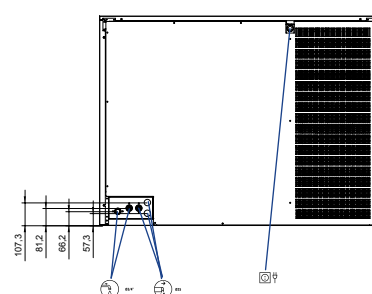
SS 135

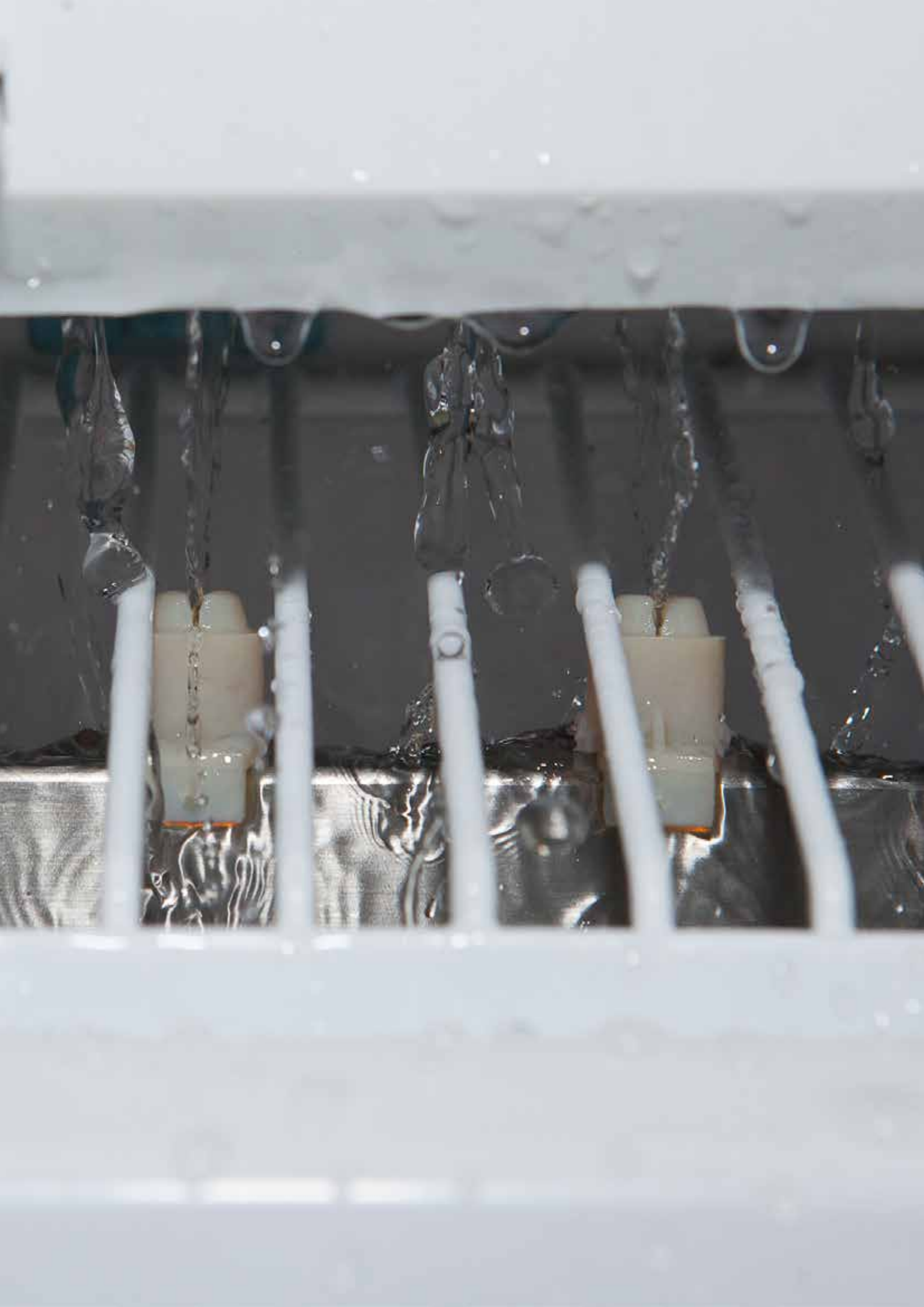


SS 150



SS 400





ICETECH DOMO

Gourmet ice at home



ICE TECH DOMO

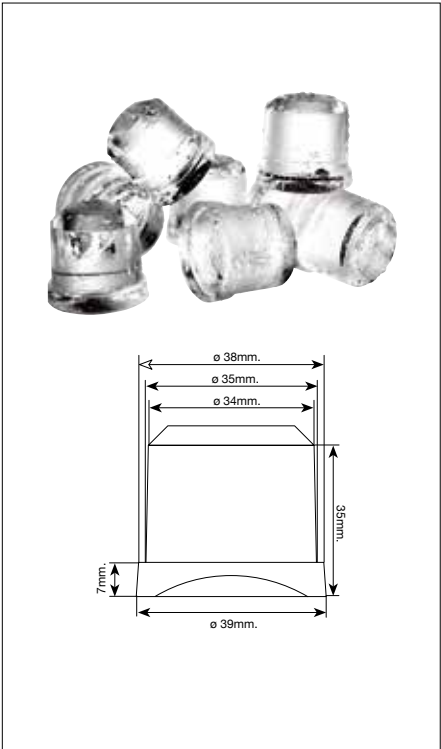
M | 22 gr

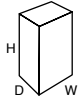


General features

Highest quality cubes to enjoy Premium driks at home:

- Produces professional 22 grs ice cubes
- Daily ice production 14 kg
- 12 ice cubes every 35 minutes (nominal conditions)
- 8 kg stock inside
- Dinamic ice production: ice more transparent, no smell & no taste
- Reduce calcium carbonate percentage
- Dimensions for standard kitchen 60 cm width furnitures
- Easy front & back ventilation



Model	Production Kg. / Day	Storage Kg.	Voltage	Maximum Power Input W.	
					WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH DOMO R290	14	8	I	212	595 x 575 x 458



PS

Just ideal!



General features

Just ideal! The best cube our drink and our ice machine can get!

Large volume and finger sized cubes for efficient cooling with maximum heat transfer in the hottest of ambient temperatures.

ICE TECH PS is fully electromechanical controlled without injectors or pump, which makes it extremely

reliable in the toughest water conditions.

The high grade food safe stainless steel and superior density insulation will ensure quality with optimized energy consumption.

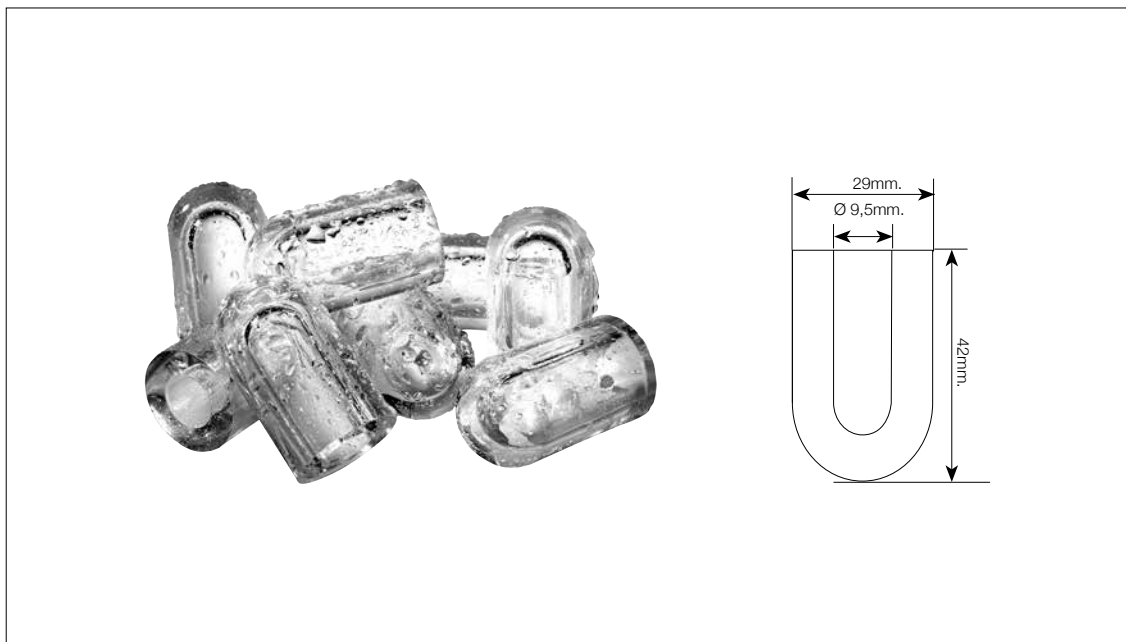
Technical features / Operating limits

Ice cube	20gr. adjustable soft & long lasting.
Body	AISI 304 Stainless Steel.
Paddle system	The ICE TECH PS machine are unaffected by limescale or bad water quality. No pump and no spray.
Electromechanical control	Simple, easy to understand and service. High reliability and low spare parts cost.
Switch	External On/Off switch.
Tropicalized machines	Class T
Operating conditions	Air temperature: 10 – 43°C Water temperature: 5 – 38°C Water pressure: 0,7 – 6 bar
Ice production capacity	Kg/24h at Ambient temperature 21°C, Water temperature 15°C.
Certification	ISO 9001, CE
Others	Refrigerant R452A & R290 Water inlet connection Ø=3/4" Gas Drain connection Ø=20 mm Single-phase input 220V-50Hz. / Optional: 220V-60Hz

PS

Hollow ice cube

PS | 20 gr



Model	Condensation System	Production Kg. / Day	Storage Kg.	Maximum Power Input W.	
					WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH PS 22 R290	Air Water	22 24	6	287	401 x 506 x 643*
ICE TECH PS 22 PLUS R290	Air Water	22 24	12	287	401 x 506 x 698*
ICE TECH PS 32 R290	Air Water	32 34	12	293	401 x 506 x 698*
ICE TECH PS 42 R290	Air Water	40 43	12	421	401 x 506 x 698*
ICE TECH PS 52	Air Water	48 51	25	550	513 x 557 x 811**
ICE TECH PS 62	Air Water	55 60	30	650	593 x 557 x 934**
ICE TECH PS 82	Air Water	75 81	37	775	673 x 557 x 984**
ICE TECH PS 122	Air Water	122 130	50	800	843 x 557 x 984**

* Legs + 12 - 20 mm
** Legs + 105 - 155 mm



PS 22



PS 22 PLUS



PS 32



PS 42



PS 52



PS 62

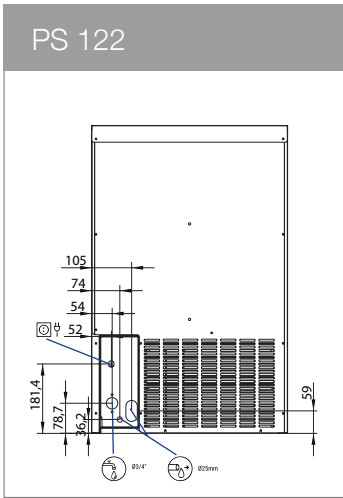
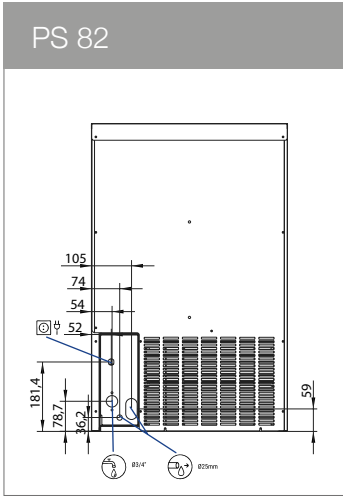
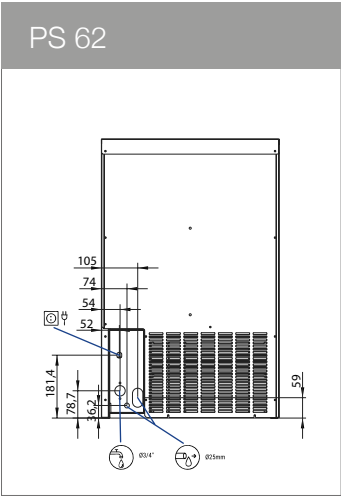
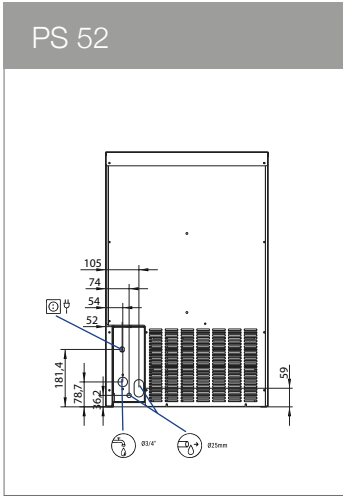
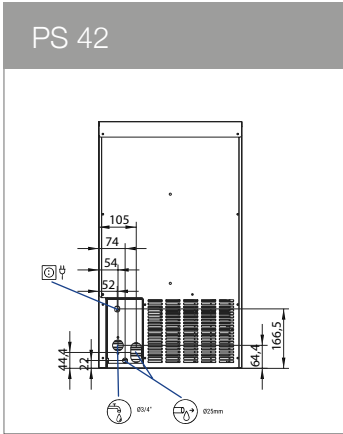
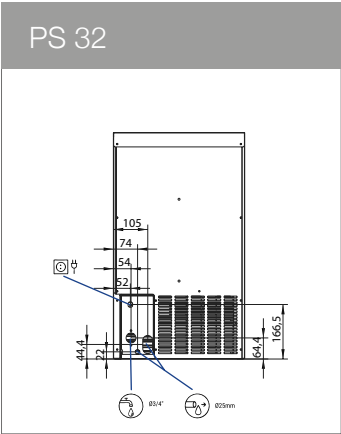
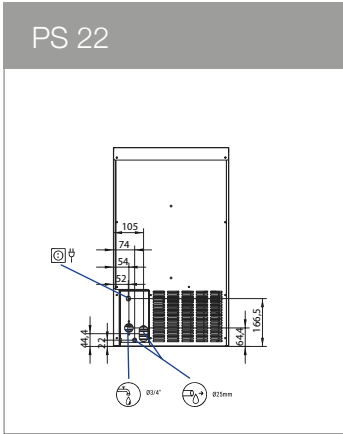


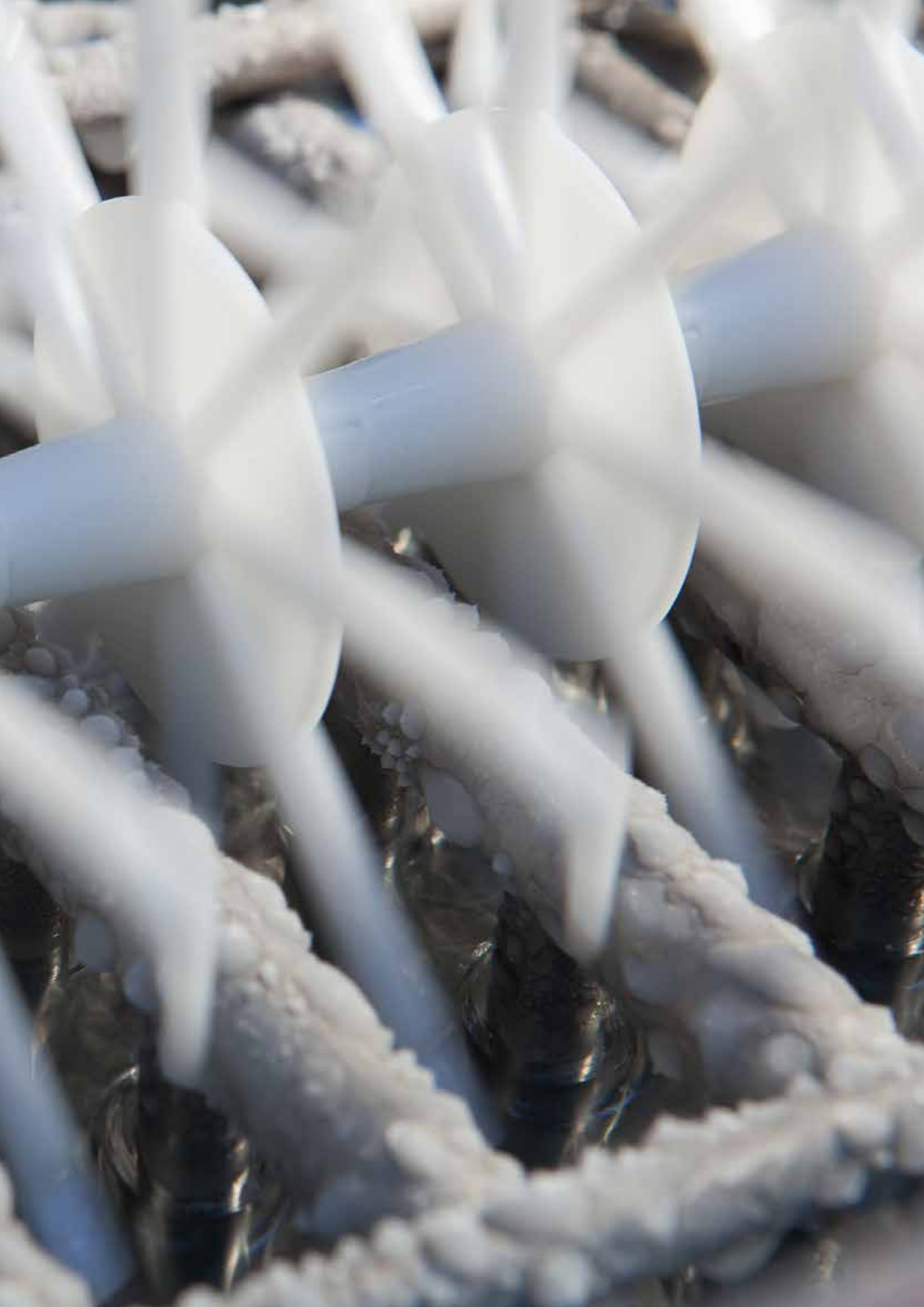
PS 82



PS 122

Installation scheme (mm)





CD

Like diamond!



General features

Natural shaped Ice! the optimal solution for long lasting freshness.

ICE TECH CD flaker ice makers will give you optimal cooling for a wide variety of products and applications.

Fresh food displays in Supermarkets, fast serve restaurants, sea food conservation or cocktails are just some day-to-day examples of the way the diamond ice can be used. But flakers are equally wide spread and used in laboratories, health care, industrial and very diverse scientific environments.

Flake ice enables various sectors to maintain temperatures controled and thus ensuring safety in food, commercial, scientific and industrial applications.

The high grade food safe stainless steel and superior density insulation will ensure quality with optimized energy consumption.

The range of water hardness indicated for these machines is 15°F to 40°F. For areas with waters hardness parameters outside of the mentioned range and especially in case of water with high calcium content, the use of filters or decalcification systems is required.

Technical features / Operating limits

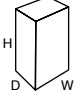
Ice	Diamond ice is soft & long lasting. Residual water content: 20% (± 2%).
Body	AISI 304 Stainless Steel.
Vertical cylindrical evaporator	ICE TECH DIAMOND machine has a vertical evaporator and a heavy duty auger in the top. Diamond ice is made by compressing flakes into soft pieces of ice.
Switch	External On/Off switch.
Tropicalized machines	Class T
Operating conditions	Air temperature: 10 – 43°C Water temperature: 5 – 38°C Water pressure: 0,7 – 6 bar
Ice production capacity	Kg/24h at Ambient temperature 21°C, Water temperature 15°C.
Certification	ISO 9001, CE
Others	Refrigerant R290 Water inlet connection Ø=3/4" Gas Drain connection Ø=20 mm Single-phase input 220V-50Hz. / 220V-60Hz

CD

Diamond ice

CD



Model	Condensation System	Production Kg. / Day	Storage Kg.	Maximum Power Input W.	
					WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH CD 55 R290	Air Water	55 58	20	421	465 x 595 x 790
ICE TECH CD 90 R290	Air Water	94 88	20	470	465 x 595 x 790

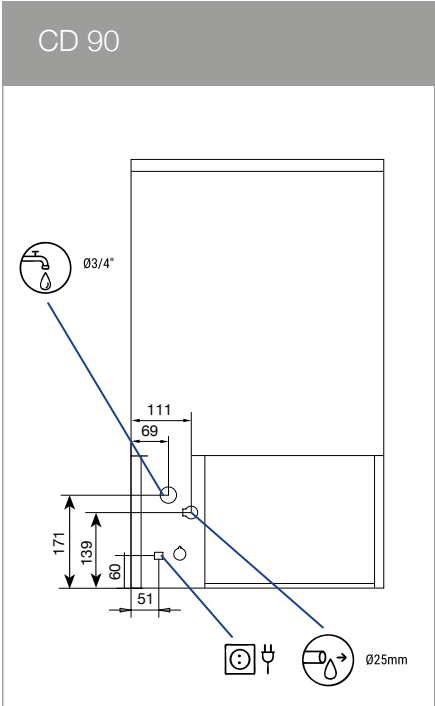
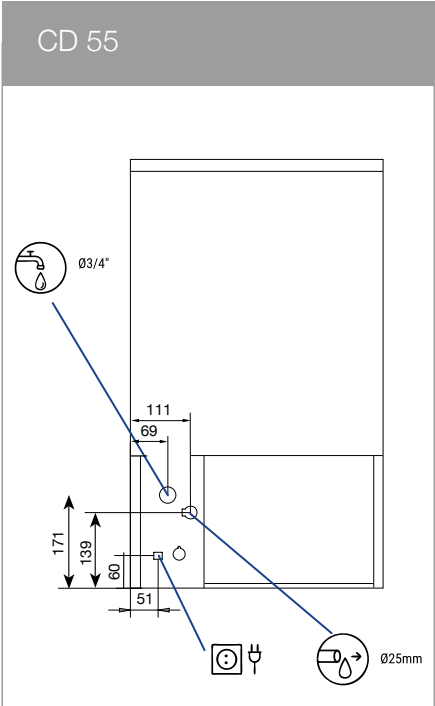


CD 55



CD 90

Installation scheme (mm)





GR

Natural shaped ice!



General features

Natural shaped ice! The optimal solution for long lasting freshness.

ICE TECH GR flaker ice makers will give you optimal cooling for a wide variety of products and applications.

Fresh food displays in Supermarkets, fast serve restaurants, sea food conservation or cocktails are just some day-to-day examples of the way the granular ice can be used. But flakers are equally wide spread and used in laboratories, health care, industrial and very diverse scientific environments.

Flake ice enables various sectors to maintain temperatures controlled and thus ensuring safety in food, commercial, scientific and industrial applications.

The high grade food safe stainless steel and superior density insulation will ensure quality with an optimized energy consumption.

The range of water hardness indicated for these machines is 15°F to 40°F. For areas with waters hardness parameters outside of the mentioned range and especially in case of water with high calcium content, the use of filters or decalcification systems is required.

Technical features / Operating limits

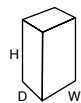
Ice	Granular Ice ideal for fish counters, salad bars and fruit and soft drink displays. Residual water content: 25% (± 2%).
Body	Stainless Steel AISI 304.
Vertical cylindrical evaporator	ICE TECH GR machine has a vertical evaporator and a heavy duty auger in the top. The gearbox, the motor protection device and the bearing have been designed by ICE TECH to provide full reliability and a long lifespan.
Switch	External On/Off switch.
Accessories	ICE TECH GR machine comes with a scoop
Operating conditions	Air temperature: 10 – 43°C Water temperature: 5 – 38°C Water pressure: 0,7 – 6 bar
Ice production capacity	Kg/24h at Ambient temperature 21°C, Water temperature 15°C.
Certification	ISO 9001, CE
Others	Refrigerant R452A & R290 Water inlet connection Ø=3/4" Gas Drain connection Ø=20 mm Single-phase input 220V-50Hz. / 220V-60Hz. Three-phase input 380V-50/60Hz. (ICE TECH GR 560 / ICE TECH GR 560 SPLIT)

GRN

Nugget ice

GRN



Model	Condensation System	Production Kg. / Day	Storage Kg.	Voltage	Maximum Power Input W.	 WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH GRN 240 R290	Air	240	70	I	1316	715 x 700 x 1044**
ICE TECH GRN 310 R290	Air	335	MODULAR	I	1316	559 x 622 x 712
ICE TECH GRN 510 R290	Air	490	MODULAR	I	1590	559 x 622 x 712

* Legs + 105 - 155 mm



GRN 310/510



GRN 240

GRF

Chip ice

GRF



Model	Condensation System	Production Kg. / Day	Storage Kg.	Voltage	Maximum Power Input W.	 WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH GRF 310 R290	Air	325	MODULAR	I	1320	559 x 622 x 712
ICE TECH GRF 510 R290	Air	530	MODULAR	I	1687	559 x 622 x 712



GRF 310/510

GR

Granular ice

GR



Model	Condensation System	Production Kg. / Day	Storage Kg.	Voltage	Maximum Power Input W.	 WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH GR 165 R290	Air Water	164 166	40	I	700 540	515 x 550 x 1355
ICE TECH GR 220 R290	Air Water	211 225	MODULAR	I	780 780	515 x 550 x 575
ICE TECH GR 400	Air Water	390 395	MODULAR	I / III	1350 1300	675 x 550 x 660
ICE TECH GR 610 R290	Air Water	625 634	MODULAR	I	1850 1490	675 x 550 x 800
ICE TECH GR 560 SPLIT RCU 15	- Air	565 -	MODULAR	III	600 800	525 x 410 x 815 1108 x 574 x 690
ICE TECH GR 850 449A RCU 30	- Air	850 -	MODULAR	I III	600 2395	525 x 410 x 815 1108 x 574 x 1319
ICE TECH GR 850 CO2 SPLIT	-	850	MODULAR	I	600	525 x 410 x 815
ICE TECH GR 1100	Air Water	1125 1130	MODULAR	III	3700 3900	1335 x 610 x 815
ICE TECH GR 1100 SPLIT RCU 30	- Air	1121 -	MODULAR	III	1200 2395	790 x 505 x 815 1108 x 574 x 1319



GR 165



GR 220



GR 400



GR 610



GR 560 SPLIT



GR 850 CO2 SPLIT



ICE TECH GR 850 449A



GR 1100



GR 1100 SPLIT



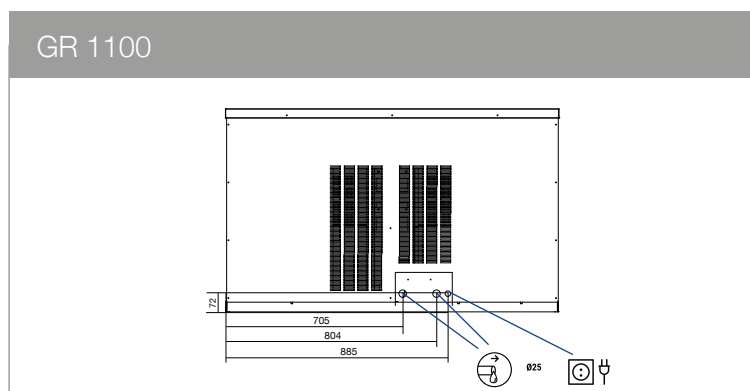
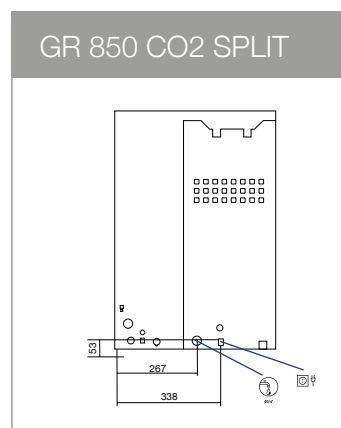
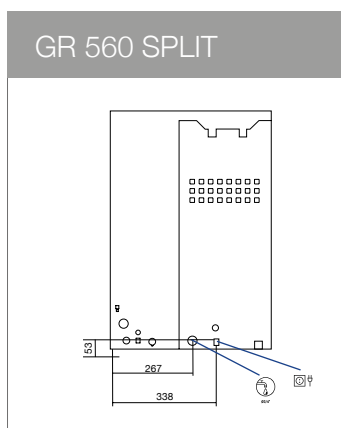
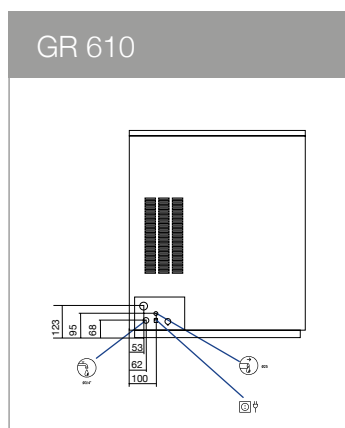
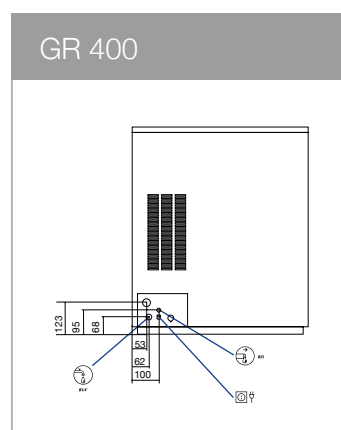
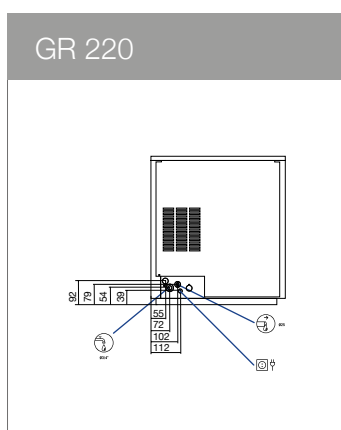
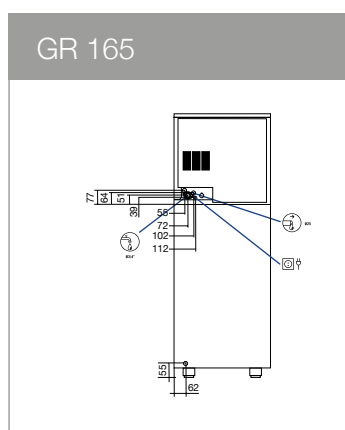
RCU 15



RCU 30

DOUBLE GR610+BIN BCD 600







FD/HD

Game over!



FD/HD

General features

A small cube for heavy duty applications!

The special shape of the diced ice cube provides optimal beverage contact making this type of ice cube ideal in heavy duty purposes in cooling drinks. Diced ice cubes are frozen on a vertical evaporator.

The ice can be made very quickly and is thus ideal for outlets needing high volumes of ice, such as fast serve dining.

The equipment is characterised by small footprint and improves the output / footprint ratio. Nevertheless diced ice is also of great general purpose throughout the hospitality industry.

Dice cubes are available in two different sizes to suit your specific need.

Water is sprinkled over the surface of the vertical evaporator grid plate with each cube forming in a cell on the grid. This is the most cost-efficient system where volume is a key request.

The machine is compact, requires less floor space than a machine with a horizontal evaporator.

The high grade food safe stainless steel and superior density insulation will ensure quality with and optimized energy consumption.

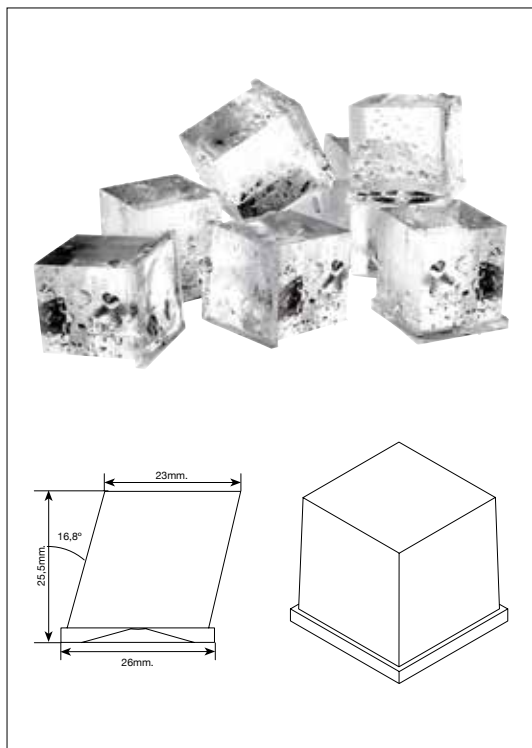
Technical features / Operating limits

Ice cube	FD. Full Dice: 23 x 23 x 26mm. HD. Half Dice: 23 x 11 x 26mm.
Body	AISI 304 Stainless Steel.
Vertical evaporator system	Special ICE TECH FD/HD water distribution system. The ICE TECH FD/HD machine produces pure & cristal-clear ice cubes. Think ICE TECH FD/HD machine as a partner, designer to be easier to use. The modular ICE TECH FD/HD machine produce half or full cubes.
Electronic control	FD/HD50, FD/HD70, FD/HD100, FD/HD150, FD/HD215, FD/HD315, FD/HD415
Stackable	Possibility to stack two units.
Tropicalized machines	Class T
Operating conditions	Air temperature: 10 – 43°C Water temperature: 5 – 38°C Water pressure: 0,7 – 6 bar
Ice production capacity	Kg/24h at Ambient temperature 21°C, Water temperature 15°C.
Certification	ISO 9001, CE
Others	Refrigerant R452A & R290 Water inlet connection Ø=3/4" Gas. Drain connection Ø=25 mm. ICE TECH FD / ICE TECH HD 215 ICE TECH FD / ICE TECH HD 415 Single-phase input: 220V-50Hz. / 220V-60Hz. Three-phase or single-phase. Three-phase input: 380V/50-60Hz.

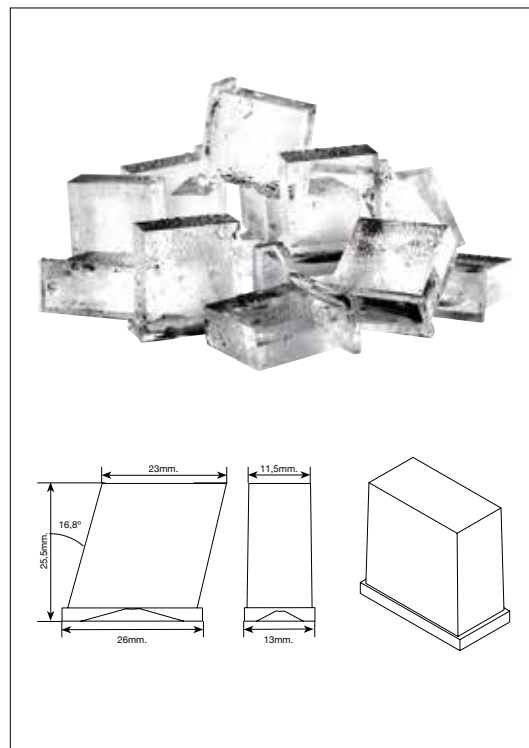
FD/HD

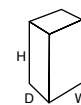
Full and half dice ice cube

FD | 12 gr



HD | 6 gr





Model	Condensation System	Production Kg. / Day	Storage Kg.	Voltage	Maximum Power Input W.	WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH FD/HD 50 R290	Aire* Aire DP	45	20	I	240	535 x 595 x 789
ICE TECH FD/HD 70 R290	Aire* Aire DP	76	20	I	358	535 x 595 x 789
ICE TECH FD/HD 100 R290	Aire* Aire DP	99	35	I	465	660 x 700 x 832
ICE TECH FD/HD 150 R290	Aire* Aire DP	145	45	I	700	762 x 762 x 832
ICE TECH FD/HD 215 R290	Air Water	220 236	MODULAR	I	1220	762 x 620 x 500
ICE TECH FD/HD 315 SLIM	Air Water	300 320	MODULAR	I	1400	559 x 621 x 659
ICE TECH FD/HD 415	Air Water	405 416	MODULAR	III / I	1800 1800	762 x 620 x 760

DP With discharge pump

* Water cooling is available for the above FD/HD models with R452 gas. Please ask our sales team.

Complementary

	Storage Kg.	Storage AHRI	Maximum Power Input W.	WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH FD/HD DISPENSER ICE DISPENSER ICE TECH FD/HD DISPENSER W ICE & WATER DISPENSER	104	83	220/50/0,9	769 x 835 x 1383
ICE TECH FD/HD DISPENSER SLIM ICE SLIM DISPENSER ICE TECH FD/HD DISPENSER W SLIM ICE & WATER SLIM DISPENSER	58	46	220/50/0,9	559 x 835 x 1218

* Legs + 154 mm



FD/HD 50



FD/HD 70



FD/HD 100



FD/HD 150



FD/HD 215



FD/HD 315 SLIM



FD/HD 415



FD/HD
DISTRIBUTORE



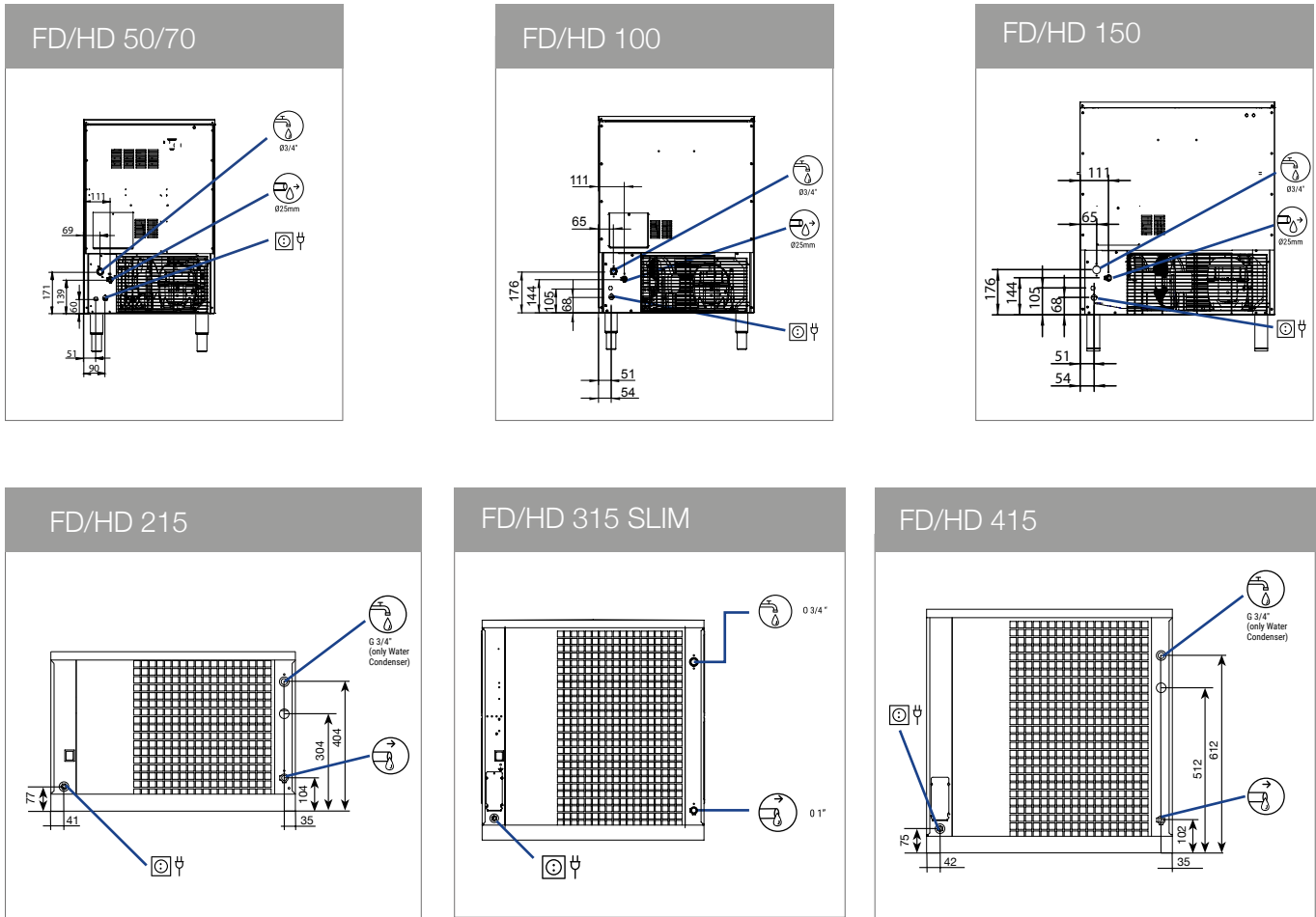
FD/HD
DISTRIBUTORE SLIM

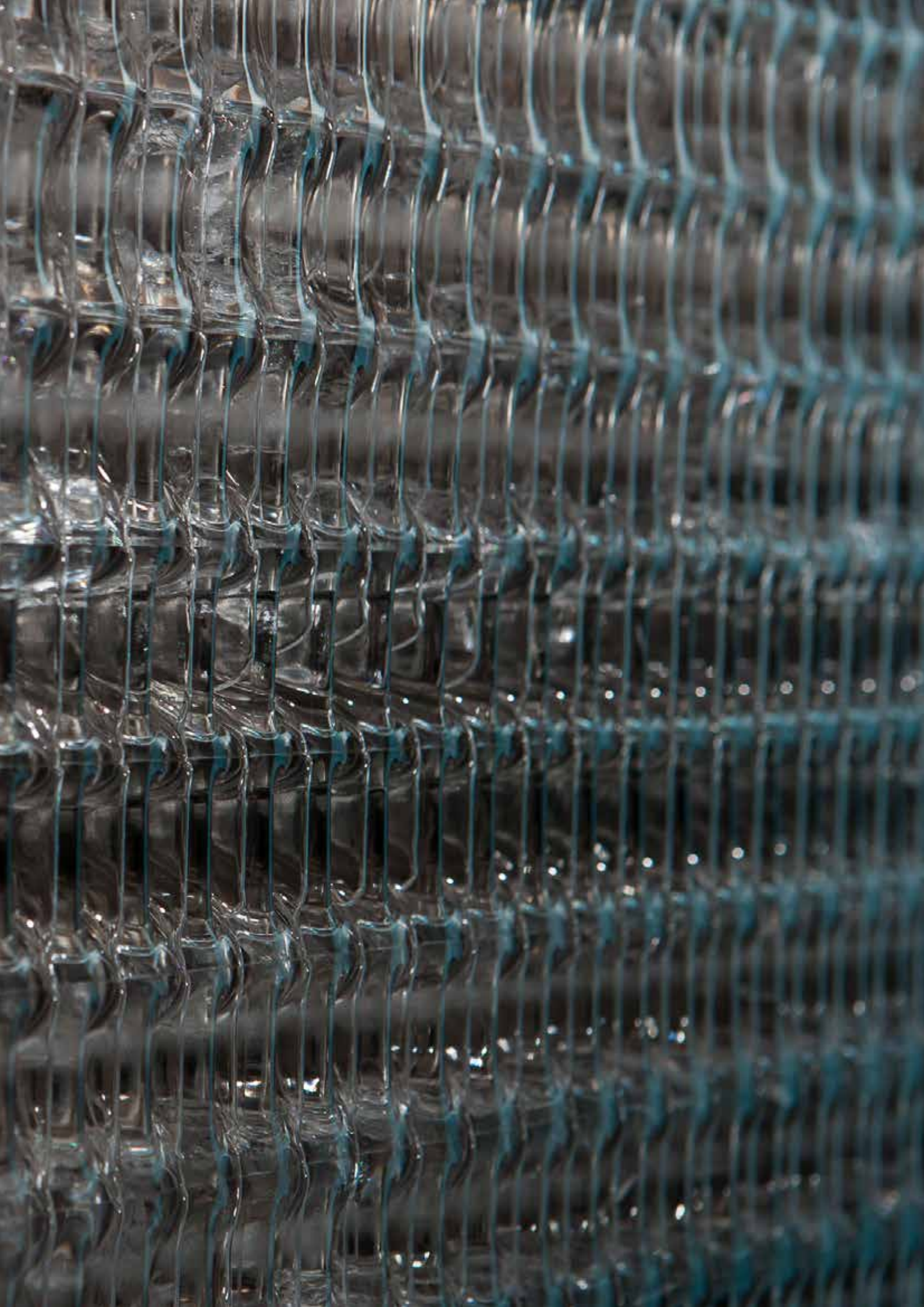
Recommended bins



Installation scheme (mm)

*Stacking kit required.





SC

Flake ice



General features

The **ICE TECH SC** machines provide flat, cold, and dry ice flakes.

The ice has a very pleasant appearance, in flat flakes that slip over each other and with a great amount of cooling capacity for a long time.

Its applications are very diverse: fishing industry, seaports, fish markets and wholesalers, supermarkets, fish shops, cold cut and meat industries, bakeries, pastry shops, vegetable distribution, construction...

ICE TECH SC machines are compact, generator and condensing unit in the same bedplate, to only correctly place, plug it in and begin to make ice.

The generator can be supplied on one bedplate and the condensing unit on another to be connected remotely.

Technical features / Operating limits

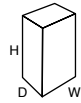
Ice	Flat, very cold flakes (-7 °C average), with an adjustable thickness of 1,5 to 3 mm. Residual water content: 2% (± 2%)
Vertical cylindrical evaporator	Vertical cylindrical evaporator made of steel and insulation to prevent yield losses. The inner face is nickel plated. A free rotating inner spindle cuts the thin layer of ice formed on the evaporator wall.
Ecological	100% of the water is used to produce ice. The non-frozen water is collected and recirculated back to the beginning of the distribution.
Operating conditions	Air temperature: 10 – 43°C Water temperature: 5 – 38°C Water pressure: 0,7 – 6 bar
Productive capacity	Kg/24h to 21°C of room temperature and 15°C of water temperature and 1,5mm ice thickness
Components included	All the necessary components in the machine to produce ice upon connection.
Optional accessories	Brine pump, ice chutes, external stop switch ON/OFF. Not initially included in the machine.
Certification	ISO 9001, CE
Others	Refrigerant R449A Temperature of evaporation -22°C Water inlet connection Ø=3/4" Gas. Drain connections Ø=21 mm & 8 mm. Three-phase 380V-50/60Hz.

SC

Flake ice

SC



Model	Production Kg. / Day	Maximum Power Input W.	Ø Ice Exit mm.	Net Weight Kg.	 WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH SC 400*	400	1600	326	180	1100 x 700 x 760
ICE TECH SC 600*	600	3300	326	197	1255 x 755 x 835
ICE TECH SC 1TN	1000	3400	480	249	1360 x 1050 x 1000
ICE TECH SC 1.5TN	1500	6640	480	508	1420 x 1785 x 1447
ICE TECH SC 2TN	2000	7500	480	513	1405 x 1613 x 1600
ICE TECH SC 3TN	3000	10500	480	550	2600 x 1150 x 1300
ICE TECH SC 5TN	5000	20000	900	1450	3900 x 1220 x 1550
ICE TECH SC 10TN	10000	32000	900	1950	5575 x 1300 x 1920

* Case.



SC 400 / SC 600
Case



SC 1TN / SC 1.5TN / SC 2TN /
SC 3TN / SC 5TN / SC 10TN

Recommended bins



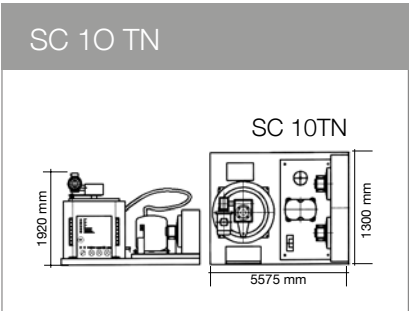
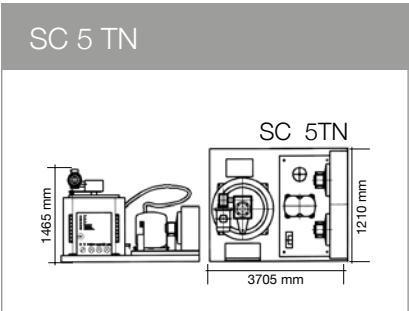
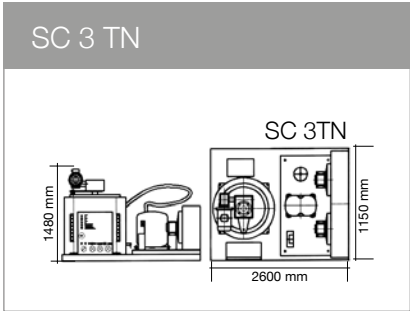
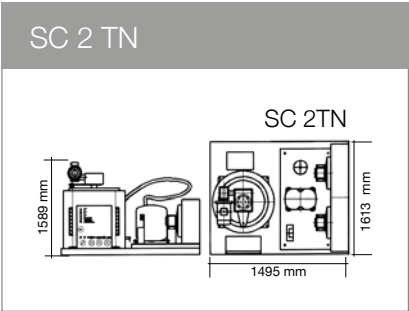
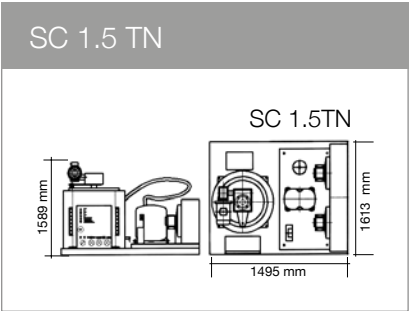
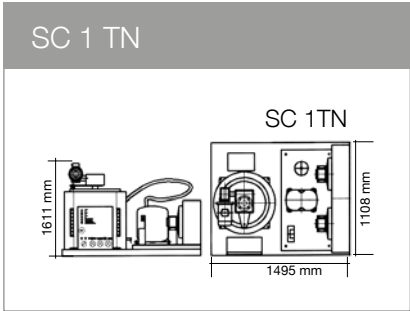
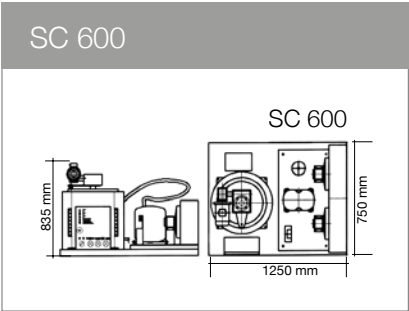
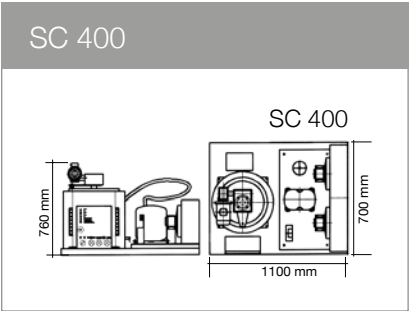
SC 400 / SC 600
+
BIN B500

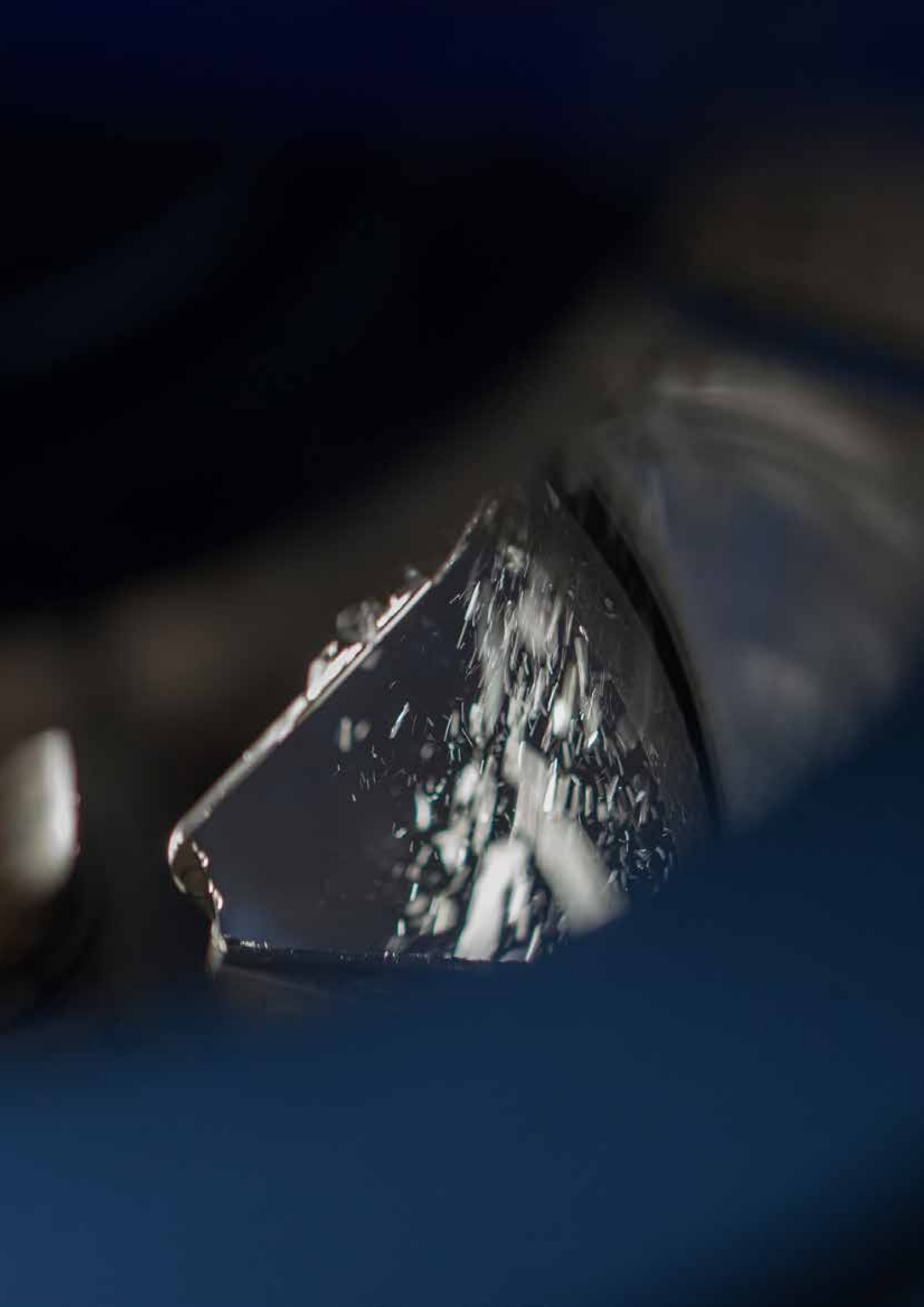
SC 600
+
BIN BCD 400

SC 1 TN
+
BIN BCD 600

SC 1 TN
+
BIN BCD 800

Installation scheme (mm)





SC SPLIT

Flake ice



SC SPLIT

General features

The **ICE TECH SC SPLIT** generators provide flat, cold, and dry ice flakes.

The ice has a very pleasant appearance, in flat flakes that slip over each other and with a great amount of cooling capacity for a long time.

Its applications are very diverse: fishing industry, seaports, fish markets and wholesalers, supermarkets, fish shops, cold cut and meat industries, bakeries, pastry

shops, vegetable distribution, construction...

The ice generators **ICE TECH SC SPLIT** require the connection to a central cooling unit or to a refrigeration unit in order to produce ice. The installer will need a KVP valve for its connection, which is not included in the supply of the generator.

Technical features / Operating limits

Ice	Flat, very cold flakes(-7 °C average), with an adjustable thickness of 1,5 to 3 mm. Residual water content: 2% (± 2%)
Vertical cylindrical evaporator	Vertical cylindrical evaporator made of steel and insulation to prevent yield losses. The inner face is nickel plated. A free rotating inner spindle cuts the thin layer of ice formed on the evaporator wall.
Ecological	100% of the water used to produce ice. The non-frozen water is collected and recirculated back to the beginning of the distribution.
Operating conditions	Air temperature: 10 – 43°C Water temperature: 5 – 38°C Water pressure: 0,7 – 6 bar
Productive capacity	Kg/24 h to 21°C of room temperature and 15°C of water temperatura and 1,5mm ice thickness.
Components included	Ice generator, water pump, electric box (no power), control panel, expansion valve, solenoid valve and bedplate. Ready to be later connected to a central or refrigeration unit.
Optional accessories	KVP valve, brine pump, ice chutes, external stop switchz On/Off. Not initially included in the machine.
Certification	ISO 9001, CE
Others	Refrigerant R449A Temperature of evaporation -22°C Water inlet connection Ø=3/4" Gas. Drain connections Ø=21 mm & 8 mm. Three-phase 380V-50/60Hz.

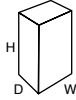
SC SPLIT

Flake ice

SC



SC SPLIT

Model	Production Kg. / Day	Maximum Power Input W.	Ø Ice Exit mm.	Cooling Requirements -22°C *-24°C	Net Weight Kg.	 WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH SC 400 SPLIT ⁽¹⁾	400	190	480	2200	94	1090 x 700 x 720
ICE TECH SC 600 SPLIT ⁽¹⁾	600	190	326	3300	120	1250 x 750 x 835
ICE TECH SC 1TN SPLIT ⁽²⁾	1000	200	480	5500	170	1050 x 750 x 870
ICE TECH SC 1.5TN SPLIT	1500	200	480	8250	200	1050 x 750 x 1050
ICE TECH SC 2TN SPLIT	2000	200	480	11000	182	1050 x 750 x 1040
ICE TECH SC 3TN SPLIT	3000	200	480	16500	280	1050 x 750 x 1300
ICE TECH SC 5TN SPLIT	5000	435	900	27500	800	1850 x 1150 x 1250
ICE TECH SC 10TN SPLIT	10000	435	900	55000	950	1850 x 1150 x 1830

(1) Frame covered

(2) Frame cover optional with a price increase

ICE TECH SC 400 SPLIT CO ₂	400	190	480	*2200	100	1100 x 700 x 760
ICE TECH SC 600 SPLIT CO ₂	600	190	480	*3300	120	1250 x 750 x 835
ICE TECH SC 1TN SPLIT CO ₂	1000	190	480	*5500	162	850 x 700 x 870
ICE TECH SC 2TN SPLIT CO ₂	2000	200	480	*11000	230	1050 x 750 x 1080
ICE TECH SC 3TN SPLIT CO ₂	3000	200	480	*16500	280	1050 x 750 x 1300



SC SPLIT



SC SPLIT CO₂

SPLIT MODELS

Included: evaporator, electrical panel, control panel, soleplate, expansion valve, frequency converter to change the ice thickness and solenoid valve.

Not included: suction valve.

CO₂ MODELS

Included: evaporator, electrical panel, control panel, soleplate, electronic expansion valve, suction regulating valve, frequency converter to change the ice thickness.

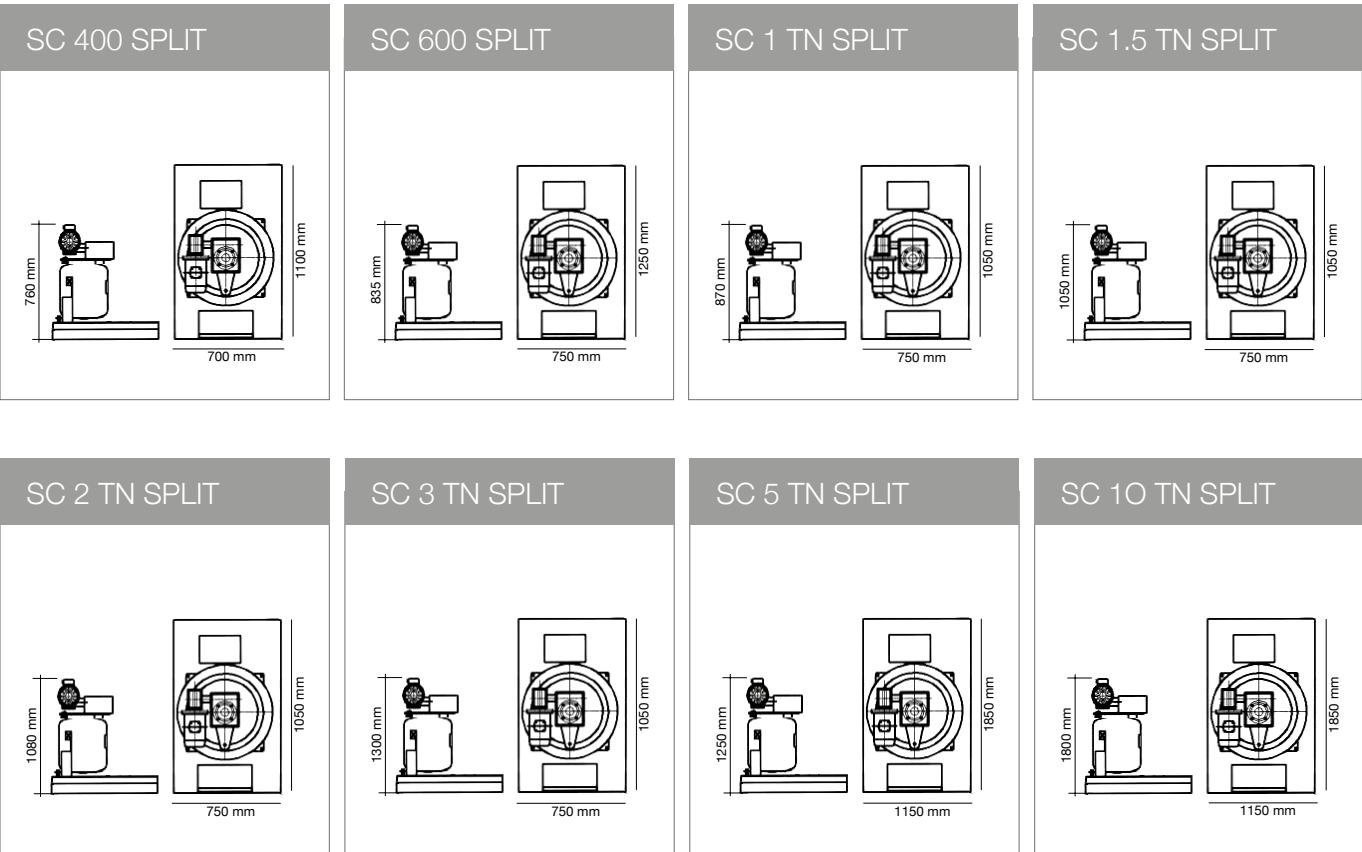
For connection to CO₂ plants always in subcritical state.

Recommended bins



SC 400 / 600 SPLIT + BIN B500 SC 600 SPLIT + BIN BCD 400 SC 1 TN SPLIT + BIN BCD 600 DOUBLE SC 1 TN SPLIT + BIN BCD 800

Installation scheme (mm)





SC REMOTE

Flake ice



SC REMOTE

General features

The **ICE TECH SC REMOTE** generators provide flat, cold, and dry ice flakes.

The ice has a very pleasant appearance, in flat flakes that slip over each other and with a great amount of cooling capacity for a long time.

Its applications are very diverse: fishing industry, seaports, fish markets and wholesalers, supermarkets, fish shops, cold cut and meat industries, bakeries, pastry shops, vegetable distribution, construction...

ICE TECH SC REMOTE machines are supplied with the generator on one bedplate and the condensing unit on a different one for remote connection.

The condensing unit is ready for outdoor use and is supplied pre-charged for a distance up to 15 m. No connection material is supplied; this must be provided by the installer.

Technical features / Operating limits

Ice	Flat, very cold flakes(-7 °C average), with an adjustable thickness of 1,5 to 3 mm. Residual water content: 2% (± 2%)
Vertical cylindrical evaporator	Vertical cylindrical evaporator made of steel and insulation to prevent yield losses. The inner face is nickel plated. A free rotating inner spindle cuts the thin layer of ice formed on the evaporator wall.
Ecological	100% of the water used to produce ice. The non-frozen water is collected and recirculated back to the beginning of the distribution.
Operating conditions	Air temperature: 10 – 43°C Water temperature: 5 – 38°C Water pressure: 0,7 – 6 bar
Productive capacity	Kg/24 h to 21°C of room temperature and 15°C of water temperature and 1,5mm ice thickness.
Components included	One bedplate with the ice generator, water pump, electrical panel (non-power), control panel, expansion valve and solenoid valve. The other bedplate with the condensing unit (compressor and condenser) for remote connection.
Optional accessories	KVP valve, remote condensing unit, brine pump, ice chutes, external stop switch On/Off. Not initially included in the machine.
Certification	ISO 9001, CE
Others	Refrigerant R449A Temperature of evaporation -22°C Water inlet connection Ø=3/4" Gas Drain connections Ø=21 mm & 8 mm Three-phase 380V-50/60Hz

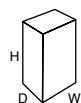
SC REMOTE

Flake ice

SC



SC REMOTE

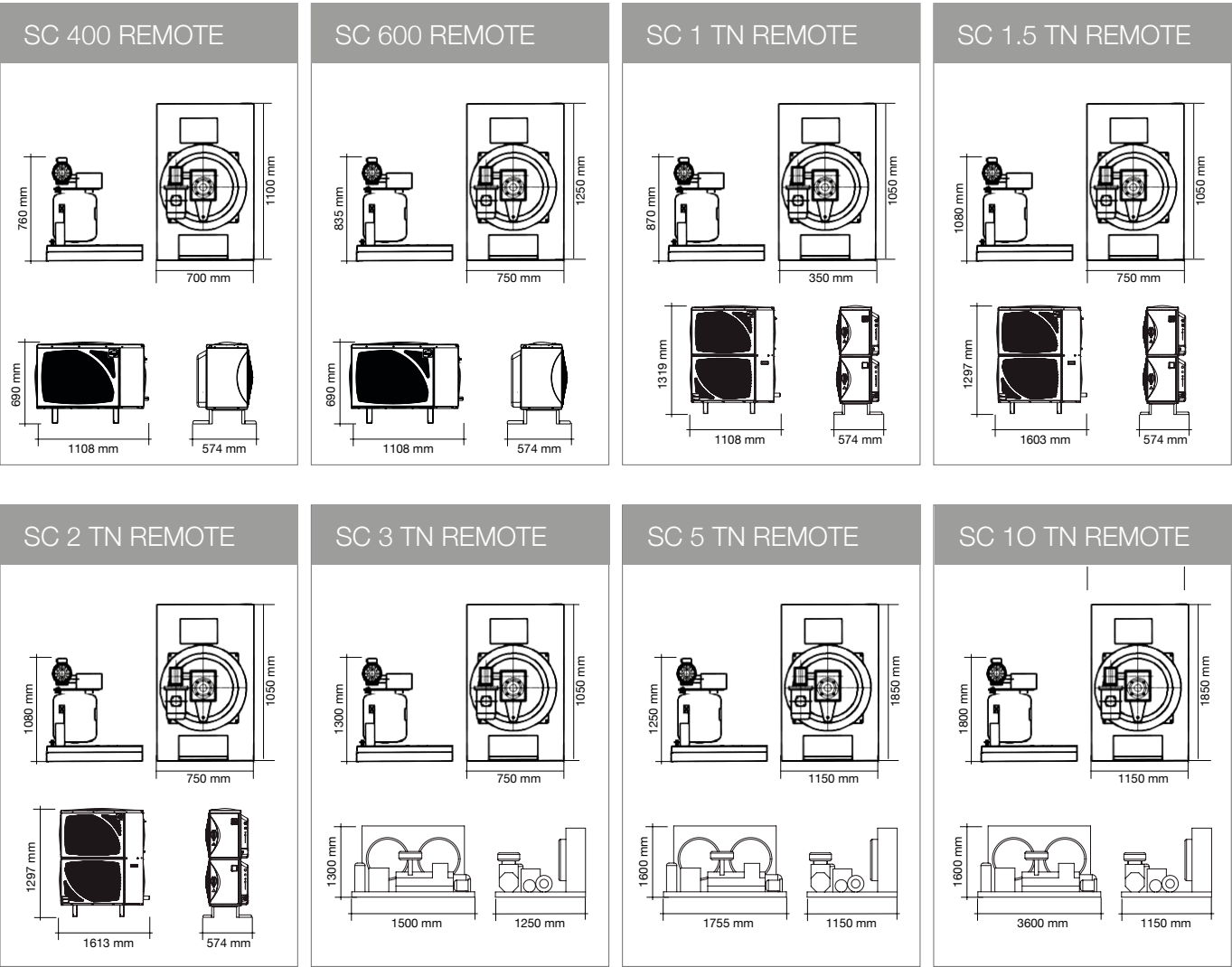
Model		Production Kg. / Day	Maximum Power Input W.	Ø Ice Exit mm.	Net Weight Kg.	 WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH SC 400 REMOTE	ICE TECH SC 400 SPLIT	400	190	480	100	1100 x 700 x 760
	RCU 400	-	1235	-	84	574 x 1108 x 690
ICE TECH SC 600 REMOTE	ICE TECH SC 600 SPLIT	600	190	326	120	1250 x 750 x 835
	RCU 600	-	2160	-	86	574 x 1108 x 690
ICE TECH SC 1TN REMOTE	ICE TECH SC 1TN SPLIT	1000	200	480	170	1050 x 750 x 870
	RCU 1000	-	2395	-	120	574 x 1108 x 1319
ICE TECH SC 1,5 TN REMOTE	ICE TECH SC 1.5TN SPLIT	1500	200	480	200	1050 x 750 x 1080
	RCU 1500	-	6440	-	308	574 x 1613 x 1297
ICE TECH SC 2TN REMOTE	ICE TECH SC 2TN SPLIT	2000	200	480	230	1050 x 750 x 1080
	RCU 2000	-	7670	-	263	574 x 1613 x 1297
ICE TECH SC 3TN REMOTE	ICE TECH SC 3TN SPLIT	3000	200	480	280	1050 x 750 x 1300
	RCU 3000	-	12150	-	238	1250 x 1500 x 1300
ICE TECH SC 5TN REMOTE	ICE TECH SC 5TN SPLIT	5000	435	900	800	1850 x 1150 x 1250
	RCU 5000	-	23040	-	451	1150 x 1755 x 1600
ICE TECH SC 10TN REMOTE	ICE TECH SC 10TN SPLIT	10000	435	900	1400	1850 x 1150 x 1800
	RCU 10000	-	30600	-	471	1150 x 3600 x 1600

Not included: RCU connection tubes with evaporator. Rcu models may vary in components.

Recommended bins



Installation scheme (mm)





BINS

Storage systems



BINS

General features

ICE TECH BINS storage systems for high demand of ice in a short time!

The optimal consolidated solution for the proper storage of ice.

Nice for all shapes of ice, easy and convenient ice extraction.

With all necessary hygienic and sanitary guarantees.

Range of ice storage & ice storage with cart available. The second ones use the gravity to fill the carts with ice, which will make easier its distribution.

Technical features / Operating limits

Ice	All ice shapes.
Body	AISI 304 Stainless Steel.
Certification	ISO 9001, CE

BINS

Range | Slope front bin



B 135

B 175

B 210

B 340

B 400

B 500

ICE TRANSPORT SYSTEM

Range | Bin - Cart combo



BCS 150

BCS 300

BCD 400

BCD 600

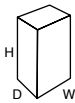
BCD 800

Accessory | Cart



C 100

BINS



Model

		Storage Kg.	Volume m3	Net Weight Kg.	WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH B 135		160	0,33	52	762 x 819 x 740*
ICE TECH B 175		181	0,38	54	559 x 872 x 1122*
ICE TECH B 210		225	0,48	56	762 x 819 x 1071*
ICE TECH B 340		350	0,70	69	1067 x 819 x 1071*
ICE TECH B 400		400	0,81	75	1219 x 819 x 1071*
ICE TECH B 500		480	0,99	94	1321 x 872 x 1122*

* Feet + 160mm

ICE TECH BCS 150	137	0,29	75	762 x 1016 x 1320
ICE TECH BCS 300	300	0,62	95	762 x 1016 x 1865
ICE TECH BCD 400	413	0,85	140	1524 x 1016 x 1520
ICE TECH BCD 600	617	1,28	160	1524 x 1016 x 1820
ICE TECH BCD 800	812	1,68	175	1524 x 1016 x 2084

Cart

ICE TECH C 100 / BASKETS	112/70	-	35/8	622 x 1054 x 722/887*
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* With handle



BINS

Combinations | Bin + Machine



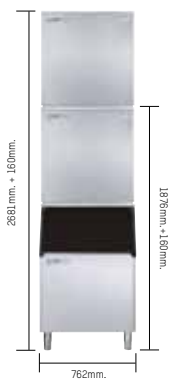
SS 150+BIN B 210



SS 150+BIN B 340



SS 150+BIN B 400



DOUBLE SS 150 + BINB 210



DOUBLE SS 150 + BIN B 340



DOUBLE SS 150+ BIN B 400



SS 400+BIN B 500



SS 400 + BIN BCD 400



DOUBLE SS 400 + BIN BCD 400

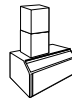
BINS



RECOMMENDED



POSSIBLE
(NOT RECOMMENDED)



STACKED



SIDE BY SIDE

BINS

BINS WITH CART

N° MACHINES	1	2	1	2	1	2	1	2	1	2	1	2	1	2	1	2	1	2	1	2
SS 150																				
SS 400																				
FD/HD 215																				
FD/HD 315 SLIM																				
FD/HD 415																				
GR 220																				
GRF/N 300/500																				
GR 400																				
GR 560																				
GR 1100																				
GR 560 SPLIT																				
GR 850 CO² SPLIT																				
SC 400/ S 400 SPLIT																				
SC 600/SC 600 SPLIT																				
SC 1T/1,5T/2T/3T SPLIT																				
SC 1T																				

CASES

Refrigerated cases



CASES

General features

ICE TECH cases are designed to preserve food under optimal conditions placed on counter tops having an attractive design.

All cases features

- Anodized aluminium external strip, available in black and silver.
- Independent access to condensing unit without touching food space.
- Curved safety tempered glass, lifts up to remove for cleaning.
- **EASYCLEAN TRAYS SYSTEM®**, in stainless steel without drains, usually non hygienics.
- GN 1/3 x 40mm trays included inside all tray models.
- LED lighting.
- Digital thermostat to set temperature.
- Available 220V/50Hz, 115V/60Hz.
- Sliding smoked glass doors.
- Automatic defrost time program adjustable (except SUSHI CASE).

Sushi case additional features

- Double evaporator (up & down) to keep exact T° inside case.
- Keeps humidity and temperature levels without air circulation to avoid drying out the fish.
- **ZERO CONDENSATION SYSTEM®**, inside the case when running.
- No defrost time required.
- Reaches nominal low temperature +1°C/-1°C in a few minutes from switch on.
- **ANTIBACTERIAL EVAPORATOR SYSTEM DESIGN®**, made by an easyclean tube avoiding fins systems.
- Room temperature sensor for maximum control.
- Aluminium external strip available in black or silver colour.



CASES

Sushi cases



SUSHI CASE 145



SUSHI CASE 180



UPPER EVAPORATOR

LOWER EVAPORATOR

Sushi Case

1 Level case



CASE 110 1L 4T



CASE 145 1L 6T



CASE 175 1L 8T



CASE 110 1L 4P



CASE 145 1L 6P



CASE 175 1L 8P

2 Level case



CASE 110 2L 4T



CASE 145 2L 6T



CASE 175 2L 8T



CASE 110 2L 4P



CASE 145 2L 6P



CASE 175 2L 8P

Model

Sushi Case

	Storage Volume L*	Number Trays GN 1/3	Plates Capacity N°	Maximun Power Input 27°C W.	Compressor CV	Temperature Inside a 27°C Ambient	Display Area M2*	Net Gross Kg.	 WIDTH x DEPTH x HEIGHT Dimensions mm.
SUSHI CASE 145 R290	11,7	-	6	130	1/6	3°C	0,37	34/49	1447 x 387 x 240
SUSHI CASE 180 R290	15,6	-	8	130	1/6	3°C	0,47	37/52	1797 x 387 x 240

1 Level case

				Maximun Power Input 32°C W.		Temperature Inside a 32°C Ambient			
CASE 110 1L 4T	7,7	4	-	130	1/6	+4°C/+8°C	0,27	28/40	1092 x 387 x 240
CASE 110 1L 4P	7,7	-	4	130	1/6	+4°C/+8°C	0,27	28/40	1092 x 387 x 240
CASE 145 1L 6T	11,7	6	-	130	1/6	+4°C/+8°C	0,37	35/45	1447 x 387 x 240
CASE 145 1L 6P	11,7	-	6	130	1/6	+4°C/+8°C	0,37	35/45	1447 x 387 x 240
CASE 175 1L 8T	15,6	8	-	130	1/6	+4°C/+8°C	0,47	38/53	1747 x 387 x 240
CASE 175 1L 8P	15,6	-	8	130	1/6	+4°C/+8°C	0,47	38/53	1747 x 387 x 240

2 Level case

CASE 110 2L 4T	7,7	4	4	130	1/6	+4°C/+8°C	0,27	38/50	1092 x 385 x 360
CASE 110 2L 4P	7,7	-	8	130	1/6	+4°C/+8°C	0,27	38/50	1092 x 385 x 360
CASE 145 2L 6T	11,7	6	6	130	1/6	+4°C/+8°C	0,37	43/55	1447 x 385 x 360
CASE 145 2L 6P	11,7	-	12	130	1/6	+4°C/+8°C	0,37	43/55	1447 x 385 x 360
CASE 175 2L 8T	15,6	8	8	130	1/6	+4°C/+8°C	0,47	48/62	1747 x 385 x 360
CASE 175 2L 8P	15,6	-	16	130	1/6	+4°C/+8°C	0,47	48/62	1747 x 385 x 360

*Storage volume & display area data collected from models with trays.

FILTERS

Water filtration



FILTERS

General features

Water quality plays an important role in food service. Not only does water quality determine the taste and quality of all beverages served, it also has a dramatic effect on equipment effectiveness, maintenance costs and equipment longevity.

ICE TECH FILTERS water filtration kits provide high quality water resulting in:

- Better ice and beverage quality.
- Lower equipment maintenance cost.
- Longer and more effective equipment operation.

ICE TECH FILTERS water filtration kits remove:

SEDIMENT: Found in most water supplies contributing to cloudy ice and equipment issues.

CHLORINE: Imparts an unpleasant taste and odor in water reducing the quality of beverages served.

LIMESTONE: That is the main problem in hard waters.

Water filtration kits also addresses the first cause of equipment issues-mineral scale deposits that decrease daily ice production and greatly increase equipment maintenance costs.

ICE TECH FILTERS deliver a specially formulated scale control product that is proven most effective in controlling mineral scale especially in high water hardness environments. Unlike most competitive systems, **ICE TECH FILTERS** scale control product is also delivered at a consistent rate ensuring predictable periods of mineral scale control resulting in mineral scale protection for entire time between filter replacements.

Single kits include single head with bracket, and twin kits include a manifold with Water pressure gauge and one 1/2" plastic ball valve.

Both kits are available in the 10" (CS-101) or 16"(CS-111) cartridges depending on the ice machine daily production.

FILTERS

Model	Features	Micron	Suitable for
SEDIMENT FILTER COD.7499	MECHANICAL / POLYPROPYLENE FIBER / STRING WOUND	5	ALL ICE MACHINES
ANTI-LIMESCALE COD.7500	ANTI LIMESCALE / ACTIVE COAL / PARTICLES	20	ALL ICE MACHINES
CHLORINE FILTER COD.7509	ACTIVE COAL	5	ICE MACHINES UP TO 120 KG/24H
MINERALS & CHLORINE FILTER CS 101 COD. 6759	ANTI LIMESCALE / ACTIVE COAL / PARTICLES	5	ICE MACHINES UP TO 120 KG/24H + ICE TECH CD & GR
MINERALS & CHLORINE FILTER XL CS111 COD.6830	ANTI LIMESCALE / ACTIVE COAL / PARTICLES	5	ICE MACHINES FROM 120 TO 200 KG/24H
MINERALS & CHLORINE FILTER TWIN CS102 COD.6760	ANTI LIMESCALE / ACTIVE COAL / PARTICLES	5	ICE MACHINES FROM 200 TO 340 KG/24H
MINERALS & CHLORINE FILTER XL TWIN CS112 COD.6987	ANTI LIMESCALE / ACTIVE COAL / PARTICLES	5	ICE MACHINES FROM 340 KG/24H
INSURICE FILTER COD.7603	ANTI LIMESCALE / HARDNESS UP TO 60 °F / ACTIVE COAL / PARTICLES	0,5	ICE MACHINES FROM 340 KG/24H
MINERALS REMOVER C4 COD.30353	VOLUMETRIC / SALT / 3,5 L RESIN		ALL ICE MACHINES AND HOSPITALITY BUSINESS
MINERALS REMOVER C10 COD.30500	VOLUMETRIC / SALT / 10 L RESIN		ALL ICE MACHINES AND HOSPITALITY BUSINESS
CALKLIN 200 5 Bags of 200Gr. COD.33346	ICE MACHINES ANNUAL CLEANING		ICE MACHINES FROM 60 KG/24 H
CALKLIN 1000 1 Bag of 1Kg. COD.34492	ICE MACHINES ANNUAL CLEANING		ICE MACHINES FROM 60 KG/24 H



FP



FAC



FA



CS101



CS111



CS 102



CS 112



Insurice



Minerals remover C4



Minerals remover C10



Calklin 200



Calklin 1000

FILTERS

Filter spare parts

ANTI-LIMESCALE CARTRIDGE
COD.1041

PARTICLE CARTRIDGE
COD.1045

ANTI-CHLORINE CARTRIDGE
COD.769

ANTI-LIMESTONE & ANTI-CHLORINE CARTRIDGE CS10
COD. 6723

ANTI-LIMESTONE & ANTI-CHLORINE CARTRIDGE XL CS11
COD.6724

INSURICE CARTRIDGE
COD.4031

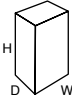
TRANSPARENT PLASTIC HOUSING
COD.838

ACCESSORIES



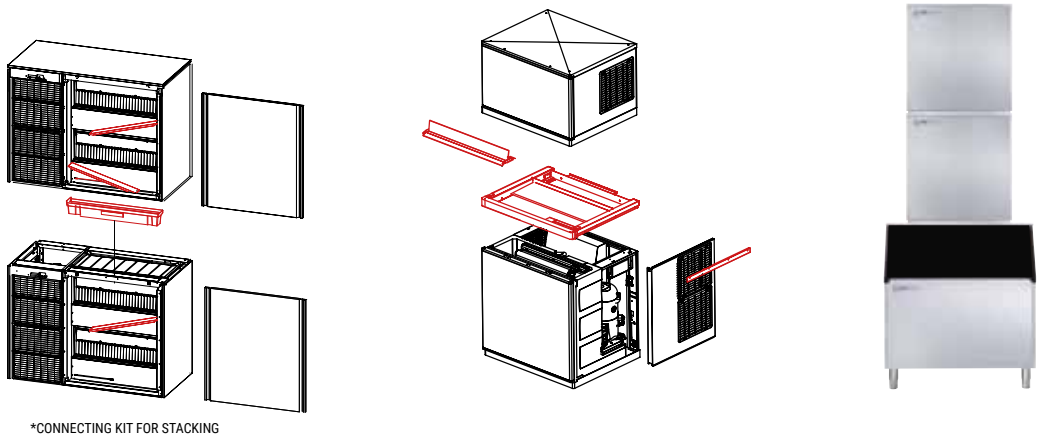
ACCESSORIES

ICE BAGGER

Model	Bag capacity Kg.	Net Weight Kg.	 WIDTH x DEPTH x HEIGHT Dimensions mm.
MIB-1	4	7	357 x 274 x 730



STACKING SYSTEM



*CONNECTING KIT FOR STACKING

Ref.	Model
8034	STACKING KIT SS150
8035	STACKING KIT SS400
6586	STACKING KIT HD/FD

ACCESSORIES

COD. **6682**



COD. **6683**



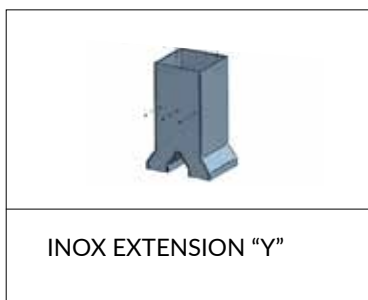
COD. **30221**



COD. **32231**



COD. **6721**



COD. **6761**

180 €



COD. **8330**



COD. **5275**



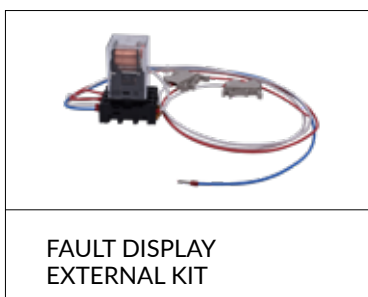
COD. **31266**



COD. **33018**

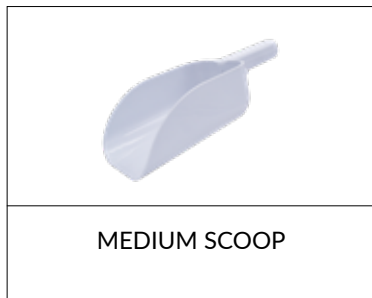


COD. **32507**



ACCESSORIES

COD. **844A**



COD. **2199**



COD. **33006**



COD. **31703**



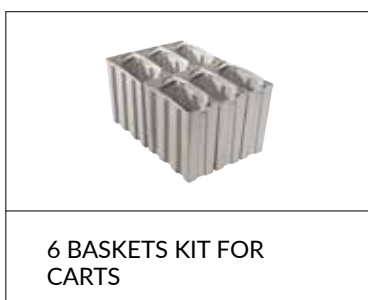
COD. **6430**



COD. **33007**



COD. **30501**



COD. **32570**



COD. **6470**



COD. **31658**



OUR ICE

SS



Ice Tech compact ice is the most crystalline, pure and compact ice.

Formed by continuous spraying from our patented shower it achieves maximum transparency in each cube.

Most typically used in traditional catering, it keeps the drink colder for longer without watering it down. It is perfect for premium drinks, with or without alcohol.

Available in different sizes, formats and weights, with Ice Tech ice you will always find the perfect solution.

FD/HD



Our Fast ice is the fastest chilling. In its two versions our Ice Tech cubes are the answer for carbonated drinks in fast food restaurants.

High ice production for the efficient serving of drinks in your establishment, chilling them more quickly.

PS



Safety, reliability and confidence in Ice Tech PS machines have made this range the best option where working and environmental conditions are less than optimal, in critical and tough work areas. A machine without injectors, pumps or control thermostat, an electromechanical machine at the full service of the catering industry.

PS ice is perfect for the traditional restaurant industry, and for chilling drinks.

Hollow cubes of perfect volume to make any drink the perfect drink, with a great surface of exchange.

CD/GR/GRF



Our granular ice, the most versatile of our options. From uses for cocktails with our CD diamond ice, recreating the imagination of the most seasoned barmen, to the perfect GR in display cases, transport and maintenance of fish, ideal for the food sector. The GRF range of machines produces dry chip ice with 20% humidity perfect for food industry and health sector.

It is also the perfect ice for RICE applications, in physiotherapy and specific treatments for sports recovery. And for Spas and laboratories too.

GRN



GRN ice machines produce nugget ice, perfect for cocktails, as it gently blends the flavours of the drink without watering it down. Its humidity level (10%) and compact texture allows it to keep drinks cold for longer. Its main characteristic is its shape, halfway between an ice cube and crushed ice, although in regular pieces.

This is the new trend in catering. A crunchy ice that does not detract from the flavour of the drink and can be enjoyed in any leisure environment, as well as in the most select establishments. Its use has spread further afield, for example to cool fruit juices or yoghurts at food exhibitions.

SC



Our range of SC machines produces perfect dry flake ice, with less than 2% waste water and a size of between 1.5 mm and 2 mm.

It is the best option for industrial processes, for maintaining, transporting and displaying fish, dye factories, the pastry and baking industry, meat companies, etc. The perfect ice with productions from 400kg/24h to 50 Tm, and with a family developed for working with ammonia (NH3) facilities.

QUALITY

Quality in the Ice Tech ice, Quality in the Ice Tech machine, Quality in the Ice Tech equipment

Ice Tech machines are certified to the very highest quality standards, including their production unit with the ISO 9001 certification which guarantees the quality of our work process, and the CE certification mark throughout the range.

Ice Tech machines have obtained electromagnetic safety and compatibility approval with the International Certification Institute TECNO CERT. They also have other international certifications, KETI, UL, NSF, as well as safety and social responsibility certification in the workplace for the whole company.

All Ice Tech products are based on both operating and manufacturing efficiency. The criterion of efficiency includes energy and water consumption saving, as well as ease of maintenance and repair work on the machine.

We must also emphasise respect for the environment, machines designed to comply with existing recycling codes, as well as the implementation of an eco-sustainable code of conduct in our machines and our means of production. We already have a range of machines that operate with CO₂, and we are working on the development of new products with ecological refrigerants.

It should be added that all machines are tropicalised, certifying their operation at +43°C. With a Lean system implemented in production, all the machines are monitored from their origin, materials and components of the best suppliers and conform to the strict specifications marked in each project.

Ice Tech Ice Intelligence

In our life, in our food, helping us in our business, always Ice Tech ice.

With fish, fresh food, ready meals, preventing deterioration and dehydration as well as making us more attractive to buy. Essential for all gourmet meals, the presentation of caviar, oysters, shellfish, champagne, with Ice Tech ice not only do we maintain quality, presenting all its attributes, but also the right humidity and temperature of each product.

Freshly squeezed juices, beers, soft drinks and shakes are all more attractive to the eye and the palate, and we have more of an impulse to buy when we see them with ice on display.

Vital too for fish from its point of origin, for transport, storage and presentation, Ice Tech ice is the best option. It is not just about refrigerating it, we have to maintain and ensure the necessary humidity to keep the fish in the best conditions. Ice guarantees us a temperature for the fish of close to 0° and a humidity of around 85%.

All your business solutions with Ice Tech Ice.

Certifications obtained in several of our machines.:



TERMS OF SALE

SALES CONDITIONS

These are the recommended retail prices.

- Taxes are not included.
- This Price list overrides those published previously.
- Prices are Ex works Factory in Valencia, Spain.
- 60Hz machines have an average +3% extra price. Some 60Hz models may have higher price increases, please check it.
- Most of the machines are available for any voltage & frequency, price may change. Check availability.
- To allow the incorporation of improvements derived from our constant research, our product characteristics may be modified without prior notice, even any component or cooling gas.
- This is a indicative price list. The right price will be confirmed when the order will be done.

RETURNS

- Returns of machines are not accepted except with specific written authorization from ICE TECH.
- If returned machinery is accepted, it must be returned to ICE TECH warehouse under freight paid.
- Spare parts cannot be returned under any scenario.

DELIVERY INCIDENTS

When ICE TECH arranges and pays for the transport, goods must be inspected for damage at all times upon arrival. At the time of the inspection and during the following days, two types of situations can take place:

- a) External visible damage is found by the recipient:

If upon receiving your freight you notice missing packages or indications of damage in the merchandise such as dents, rips, punctures or humidity stains in the package, please proceed as follows.

- ✓ Note this incident on the delivery receipt of the carrier before signing it and notify it in writing to ICE TECH as soon as possible and within the next 48 hours after receiving the goods, attaching proof of the existing damage (photographs). After the mentioned period, the carrier insurance no longer covers the damage and ICE TECH declines any responsibility for it.

- b) Internal damage not visible externally is found by the recipient.

In case of not appreciating external damages, but finding internal damages in the merchandise received, please proceed as follows.

- ✓ Notify ICE TECH in writing within the next 7 days after receiving the goods, attaching proof of the existing damage (photographs). After the mentioned period, the carrier insurance no longer covers the damage and ICE TECH declines any responsibility for it.

The following applies only when ICE TECH arranges and pays for the transport. When the client arranges the transport of the goods by its own means, Ex Works or Freight Collect, he assumes the responsibility for any possible damage occurred to the merchandise during the transport and ICE TECH declines any responsibility in this regard.

ICE TECH communicates to its customers at all times the transit periods provided by the transport agency, but is not responsible for possible delays of the agency in fulfilling them.

WARRANTY

ICE TECH offers a twenty-four months warranty on parts against manufacturing defects valid from date of delivery from Factory, on EX WORK Factory conditions.

In order for the warranty to apply, the machine must be operated under the conditions specified by the manufacturer, including the necessary filters in case of extremely hard or soft water.

Check further here: www.icetechice.com

Suggestion for the correct machines reception, installation and maintenance

MACHINE RECEPTION

Upon machine reception you must check that it has not suffered any damage during transport. Machines leave ICE TECH checked and balanced, but may suffer some type of malfunction during transport so you must check them before their installation. Both the machine and the packaging must be checked, as it may have fallen from height off the lorry or been knocked by non-sharp objects that may have damaged the machine, even if the packaging is in good condition.

PACKAGING

Cut the straps and remove the cardboard box and plastic bag. In some models you will also need to remove two M6 Allen screws that secure the machine to the pallet.

Inside the machine you will find:

- Legs . They must be bolted to the machine bed.
- Water intake and gasket.
- Drain hose and clamp.
- Plastic ice dispenser.
- User Manual. Keep it for subsequent queries.
- Warranty Card. Complete and send by email to ICE TECH for warranty control and date of installation of the machine. You can also do it online at www.icetechice.com, Service, "Warranty Registration".
- In solid cube machines behind the internal plastic curtains you will find two corks or tapes that fix the parts to avoid movements during transport. Remove them.

INSTALLATION OF MACHINE ON PREMISES

The machine must be installed in a place with sufficient ventilation for its correct operation. You should avoid as far as possible any heat source around the machine, such as refrigeration equipment, ovens, etc. because this could reduce the efficiency of the condenser or heat the water inlet hose, which would reduce ice production, stress the machine and compromise the durability of its components.

The following are required for the installation of the machine:

- Electrical connection.
- Water inlet.
- Drain.

Before installing a machine you must provide the necessary connections for your convenience depending on the number of machines to be installed.

Each of the machines must have a single circuit breaker for greater safety in operation and to avoid breakdowns in case of problems with the mains.

Consult the manual to properly dimension the circuit breaker. Some models of modular machines can be three-phase 380V+III+N.

IMPORTANT: All electrical connections must be grounded accordingly. Check that the voltage corresponds to that indicated on the rating plate of the machine.

A flexible water connection (1.5 m) is delivered with the machine. At one end it has an elbow, which is the part of the connection that is connected to the socket of the machine. If it is not connected like this, you run the risk of the hose being bent and the water not flowing at the correct Water pressure, between 0.7 and 6 kg/cm (10/85 psi). Place the gasket delivered with it at each of the ends of the connection.

In case of Water pressures in the mains of more than 6 kg/cm, you could install a Water pressure reducer to avoid possible problems.

The drain to which you are going to send the excess water should never be higher than the outlet drain of the machine. It must at least be 150 mm below the drain of the machine and have a diameter of 30 mm. If the drain pipe of the machine is too long, you can adjust it by cutting it to the necessary length. Refer to the specific instructions of model.

FIRST START-UP

Once the machine has been installed, the following steps must be performed for the start-up:

1. Is the machine level?
2. Are the drains properly connected?
3. Is the water Water pressure correct? If not, install a regulator.
4. Open the water flow.
5. Plug the machine in.

Before consuming the ice produced by the machine, you must complete 2 ice cycles to remove any impurities left in the water circuit. We hope you enjoy the ice produced by your new ICE TECH machine.

MAINTENANCE

For the correct operation of the machines it is recommended to carry out the maintenance tasks indicated for each one contained in the user manual that accompanies each ICE TECH machine, as well as in the various ICE TECH technical manuals. If in doubt, consult the ICE TECH Technical Service.

Periodic cleaning of the machines is necessary to ensure their correct operation. ICE TECH recommends cleaning once a year, following the recommendations described in the user manual of each model of machine and increasing the frequency in case of water with more hardness.



ICE TECH ICE MAKERS

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Technical Assistance:

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