7453.0012

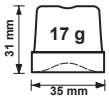
FROZEN DICE

Self-contained ice maker up to 55 kg - Sprayer system

Position n°



Available dice size





Application fields

Hotel	●●●●●●●○	Fish market	○○○○○○○○
Restaurant	●●●●●○○○	Supermarket	○○○○○○○○
Fast food	●○○○○○○○	SPA	○○○○○○○○
Bar	●●●●●●●●	Medical	○○○○○○○○
Disco	●●●●●●●●	Industry	●○○○○○○○

Features & Plus

- Full cube, compact and crystalline
- Extrernal structure AISI 304 Scotch Brite
- Side grilles for better ventilation
- Removable side panels
- Electromechanical functionning
- Air Cooling and Water Cooling systems
- Standard and special voltages
- Insulated retractable door
- ON-OFF switch
- Internal bin insulation HCFC free
- Conformity to RoHS directive
- Easy cleaning thanks to rounded surfaces
- Model in Tropical Class + 43 ° C
- Adjustable Stainless Steel feet
- Undercounter model

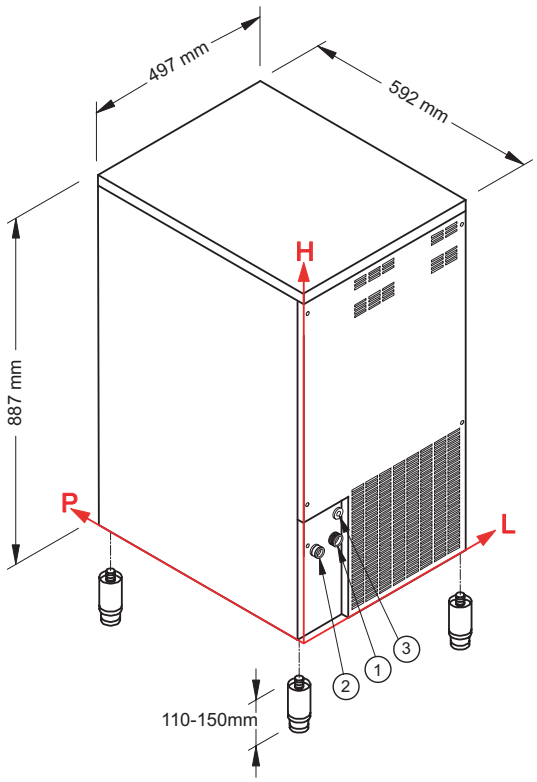
Prod. 24h

Air temp.	Water temp.	Prod. 24h kg
10° C	10° C	55
21° C	15° C	53
32° C	21° C	45

7453.0012 FROZEN DICE

CombiSteel

Self-contained ice maker up to 55 kg - Sprayer system



Connections

All measures are referred to the rear bottom-left corner (L-H-Ø)

① Water inlet:
129 mm - 132 mm - 3/4"

② Water outlet:
56 mm - 154 mm - 24 mm

③ Electrical connection:
94 mm - 202 mm

Working conditions

- Location: **Indoor**

	Min	Max
Ambient temperature	+10° C	+43° C
Water temperature	+3° C	+32° C
Voltage	-10%	+10%
Water inlet pressure	1bar (14 psi)	6bar (84 psi)

Technical information

Production in 24h	53 kg
Store capacity, up to	25 kg
Cooling system	A - W
Kind of cube	14-**17**-32-41 g
Refrigerant	R404A
Standard voltage	220-240 V ~ 50 Hz
Electrical consumption	500 W
Fuse	10 A
Water consumption	A: 4 l/kg W: 18 l/kg
Sizes (L-P-H mm)	497 - 592 - 887
Sizes with pack (L-P-H mm)	550 - 660 - 1060
Net weight	55 kg
Gross weight	64 kg
Finish	AISI 304 stainless steel, scotch brite

All the technical information must be considered at the following conditions:

Sizes without feet	Standard Cube (17 g)	Ambient temperature +21° C	Water temperature +15° C	Electrical consumption at +43° C (standard voltage)

Models and specifications are subject to change without notice
Rev. 00 - Issued January 2017