

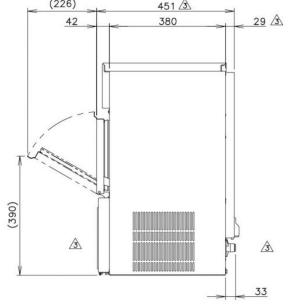
## **HOSHIZAKI** solid ice machine

R4000



Hoshizaki's unique range of ice makers has been designed with hygiene as a priority.

Each cycle is prepared with fresh water to ensure the best quality ice. Ice cubes are easily recognizable by their precise shape, clarity and slow dilution. These qualities are particularly important for ice cubes used in prestigious drinks such as cocktails because they preserve the integrity of the flavours of the preparation. This reliable and robust ice maker is ideal for restaurants or communities looking to purchase top-of-the-range equipment.



## **Technical Specifications**

| TYPE OF INSTALLATION              | BUILT-IN              |
|-----------------------------------|-----------------------|
| MEASUREMENT DIMENSIONS (MM)       | L.398 x d.451 x h.695 |
| TYPE DE GLAÇONS                   |                       |
| FEET                              |                       |
| BODYWORK                          | stainless steel       |
| PRODUCTION NB/ICE CUBES PER CYCLE | 18 / cycle            |
| PROD. CAPACITY IN 24H (KG)        |                       |
| STORAGE CAPACITY (KG)             | 11.5                  |
| COOLING                           | AIR                   |
| ICE PRODUCTION SYSTEM             | Injection system      |
| WATER CONSUMPTION (APPROX)        |                       |
| ROOM TEMPERATURE (°C)             | 1 to 40               |
| WATER TEMPERATURE (C°)            | 5 to 35               |
| POWER SUPPLY                      | 220 – 240V/50Hz       |
| CONSUMPTION (WH)                  |                       |
| GROUNDED OUTLET                   | Mandatory             |
| REFRIGERANT FLUID                 | R290                  |
| WEIGHT (KG)                       |                       |

To discover more about this product, scan this QR code.





