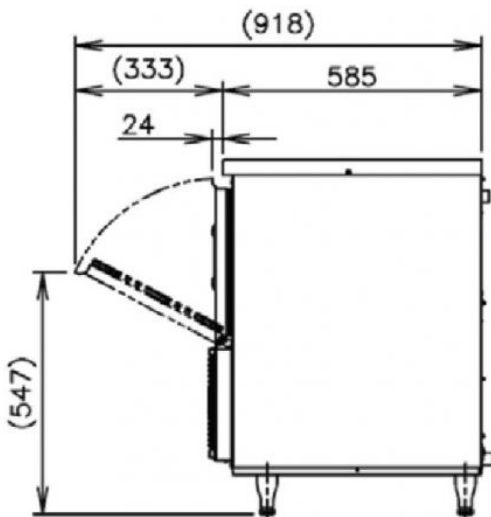


## HOSHIZAKI ice chip machine

R4036



Hoshizaki ice chip machines use the most efficient ice making process: thanks to its unique screw system, ice production corresponds exactly to the amount of water consumed. Being smaller, the ice is able to adapt more easily to the various shapes, thus offering a larger contact surface and becoming ideal for cooling cocktails or bottles in champagne buckets.



## Technical Specifications

<b>DIMENSIONS (MM)</b>	
<b>TYPE DE GLAÇONS</b>	
<b>PIEDS REGLABLES</b>	
<b>CAROSSERIE</b>	stainless steel
<b>CAPACITE DE PROD. EN 24H (KG)</b>	
<b>CAPACITE DE STOCKAGE (KG)</b>	
<b>REFROIDISSEMENT</b>	AIR
<b>CONSOMMATION D'EAU (APPROX)</b>	
<b>TEMPERATURE AMBIANTE (°C)</b>	5 to 40
<b>TEMPERATURE DE L'EAU (C°)</b>	5 to 35
<b>ALIMENTATION</b>	220 – 240 V / 50 Hz
<b>CONSOMMATION (WH)</b>	
<b>PRISE DE TERRE</b>	Mandatory
<b>FLUIDE FRIGORIGENE</b>	R290
<b>POIDS (KG)</b>	

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