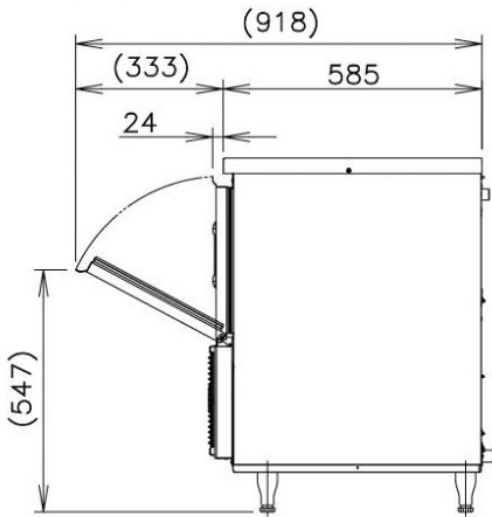


HOSHIZAKI ice chip machine

R4035



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

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

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

