

FRIONOR solid ice machine

Production 32 kg / 24h

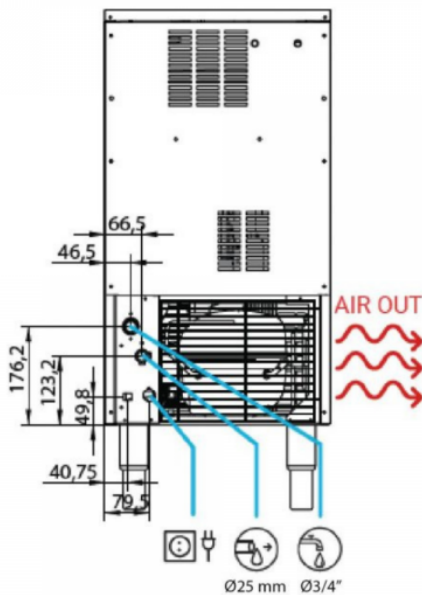
R4032



Small footprint
Low water consumption
Flexible nozzles to prevent rapid limescale formation
Attractiveness and price

This professional ice maker has been designed for the hotel and restaurant sector: bars, restaurants, pubs... Its small size will be its undeniable asset while guaranteeing a good production capacity: 32kg/24h. Its flexible nozzles prevent the formation of fast limescale, guaranteeing translucent ice cubes and ensuring optimum service. Depending on the hardness of the water, we recommend an anti-limestone filter upstream to prolong the durability of the machine.

VUE ARRIÈRE



Technical Specifications

TYPE DE POSE	BUILT-IN
DIMENSIONS (MM)	
TYPE DE GLAÇONS	
PIEDS REGLABLES	
CARROSSERIE	stainless steel
PRODUCTION NB/GLACON PAR CYCLE	24/ cycle
CAPACITE DE PROD. EN 24H (KG)	32
CAPACITE DE STOCKAGE (KG)	15
REFROIDISSEMENT	AIR
SYSTÈME FABRICATION GLAÇONS	Injection system
CONSOMMATION D'EAU (APPROX)	
TEMPERATURE AMBIANTE (°C)	
TEMPERATURE DE L'EAU (C°)	
ALIMENTATION	230 V – 50Hz
CONSOMMATION (WH)	
PRISE DE TERRE	Mandatory
FLUIDE FRIGORIGENE	R290
POIDS (KG)	

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

