

HOSHIZAKI UNDERCOUNTER

Small Undercounter Ice Cube Machine



Refrigeration & Catering

Ice is the finishing touch to any cold drink and the quality of ice can leave a lasting impression. Hoshizaki IM machines produce ice that is exceptionally hard and crystal clear and melts very slowly, allowing customers to enjoy their cooled drinks longer. Even in high ambient temperatures, Hoshizaki IM machines are durable and reliable making them suitable across all sizes of bars, pubs, restaurants, cafes, sandwich shops, hotels etc.

Key Features of Hoshizaki Undercounter

- * Each ice cycle is made with fresh water.
- * The water plate is rinsed on every cycle.
- * Closed water circuit for ultimate contamination protection
- * Stainless steel exterior
- * Integrated door handles
- * Removable door gaskets
- * Easily cleanable air filter
- * Foam injected polyurethane for outstanding insulation (HFC free)
- * Ice machines are micro computer controlled

Technical specifications for Hoshizaki Undercounter

Product Code	IM-21CNE-HC	IM-30CNE-HC	IM-45NE-HC	IM-45NE-HC	IM-100NE-HC
Dimensions (W x D x H)	398 x 451 x 695 mm	398 x 451 x 695 mm	503 x 456 x 840 mm * legs add 100-135mm	633 x 506 x 840 mm * legs add 100-135mm	704 x 506 x 1200 mm * legs add 90-135mm
Power Consumption:	225W	230W	275W	320W	555W
Power Supply:	13amp	13amp	13amp	13amp	13amp
Ice Production:	25kg/24hrs	30kg/24hrs	44kg/24hrs	65kg/24hrs	105kg/24hrs
Bin Storage:	11.5kg	11.5kg	18kg	26kg	50kg

Our Sales Team are happy to provide further information regarding this product

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☎ 1890 846 846 (IRL)