



Ice Machines

Refrigeration Chambers



ICE / FROST / REFRIGERATE





Ice Machine

SA 70: Order No. 4 120 000 021
 SA 155: Order No. 4 120 000 022
 SA 200: Order No. 4 120 000 023
 SA 205: Order No. 4 120 000 024
 SA 400: Order No. 4 120 000 025

GS tested

- With electronic control, e.g. residual water overflow, function mode indication
- all machines feature full thermal insulation
- special voltage versions and water-cooled machines on request

Optional:

- UV-disinfection
- Chutes
- Chutes with photo-cells
- Consoles
- Ice storage and transport systems



The flake ice technology offers capacities between 80 and 12,000 Kg of ice during 24 hours of operation. If you are interested in different machines or require further information, please feel free to contact us.

Flake ice has a constant temperature of approximately -7°C and it contains no residual liquid water. It keeps its advantageous properties for a long term in an adequate storage bin. It offers ideal refrigeration, melts very slowly and stays loose – superior to snow ice or other.

Our flake ice machines with capacities of up to 10,000 Kg/day feature constantly high performance, are highly economical, easy to use and are of superior quality. Stainless steel guarantees durability and thus low operational costs.

A great variety of capacities lets you choose the perfect appliance for your needs. Our development department works hand-in-hand with production to ensure highest quality each time.

This is our guarantee for you: Today's top quality ready for the future.

Principle of operation:

A sub-zero metal cylinder rotates in a water reservoir guaranteeing constant ice quality. With each rotation water freezes to the drum to flake off and leave the machine as perfectly dry ice. This system requires no maintenance and will surprise you with its needless reliability and performance.

Technical data Typ	Capacity Kg/24 h	Water consumption m ³ /24 h	Power supply KW	Width mm	Depth mm	Height of machine mm	Height without feet mm	Silo capacity app. Kg	Weight kg
SA 70	80	0,08	230/50/1 0,50	600	600	1235	1110	35*/40	125
SA 115	150	0,15	230/50/1 0,80	750	750	1185	–	50	185
SA 200	200	0,20	230/50/1 0,90	775	580	1065	840	–	125
SA 205	200	0,20	230/50/1 0,90	800	835	1310	–	90	210
SA 400	400	0,40	400/50/3 1,70	775	580	1065	840	–	155

More sizes on request
 Water connection: 1/2" hose connector

*with automatic control
 **water temperature 16°C, ambient temperature 20°C



Refrigeration Chambers – ISO 100

Plug-in ready small refrigeration chambers

Plug-in ready small freezer chambers



The refrigeration chambers are high quality German made. With our experience of many years we stand for highest quality and mature technology:

- **easy assembly:**
all elements feature tongue-and-groove connection and have eccentric turnbuckles. Thus a quick assembly is possible.
- **environmentally friendly:**
CFC-free insulation
- **energy saving:**
100 mm insulation, $K = 0,20 \text{ W}/(\text{m}^2\text{K})$. Up to 30% less energy consumption as compared to units with 60 to 80 mm of insulation
- **safe:**
skid-proof stainless steel floor
- **hygienic:**
scratch-resistant, easily cleaned food grade surfaces
- **modern:**
distinguished design. No horizontal seams.

Fields of operation:

Hotels and restaurants, canteens, hospitals, pharmacies, laboratories, groceries, bakeries, butcheries, agriculture, fisheries etc.

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System Design: Small Refrigeration Chamber type SCK

- Insulation:** 100 mm hard PU foam $K = 0.20 \text{ W}/(\text{m}_2 \text{K})$ (K-value)
Outside height: 2020 mm
Inside height: 1820 mm
Outside top layer: zinc-treated steel sheets with 0.15 mm plastic cover, colour: light grey RAL 7035
Inside top layer: zinc-treated steel sheets with 0.15 mm plastic cover, colour: light grey RAL 7035
Door: width: 600 mm, height: 1820 mm, door can close left or right without change in construction
Connections: notch-and-feather connection with eccentric turnbuckles
Bottom top layer: stainless steel, hygienic, skid-proof, not wheel-proof

System Design: Small Freezer Chamber type SCT

Same design as small refrigeration chamber SCK, plus doorframe heating and pressure valve

Accessories:

- Order No. see table
- Chamber base ventilation
- Plastic floor racks
- Plastic wall support 50 x 15 as bumper bar

Appliance information – refrigeration module	Refrigerate Refrigeration unit for fish, meat, fruit, vegetables etc. $K = 0,20 \text{ W}/(\text{m}^2 \text{K})$ (thermal loss) Compact design	Freeze Freezer unit for pre-frozen products $K = 0,20 \text{ W}/(\text{m}^2 \text{K})$ (thermal loss) Compact design
Design (wall mounted)	8m ³	9m ³
For refrigeration units of volume up to m ³ / max.		
Capacity and equipment		
Refrigeration range	+/-0°C bis +12°C	-15°C bis -25°C
Nominal ambient temperature		+16°C bis +32°C +10°C bis +45°C
Humidity control	*	
Automatic frost protection	*	
Automatic defrost	*	EL 710 Watt
Condensation evaporation	*	*
Connection for external light switch		*
Lighting	*	*
Thermometer	*	
Electronic temperature display	*	
Cooling capacity, W	700	1234
	+5°C chamber temperature	-20°C chamber temperature
	+32°C ambient temperature	+35°C ambient temperature
Coolant	R134a	R404a
Elektrischer Anschluß		
Spannung	V	230
Frequenz	Hz	50
Energieaufnahme	W	530
Stromaufnahme	A	2,6
Absicherung	A	16
Dimensions / Weight		
Innenteil	Height mm	421
	Width mm	345
	Depth mm	240
Outside	Height mm	675
	Width mm	390
	Depth mm	280
Overall weight	Kg	50

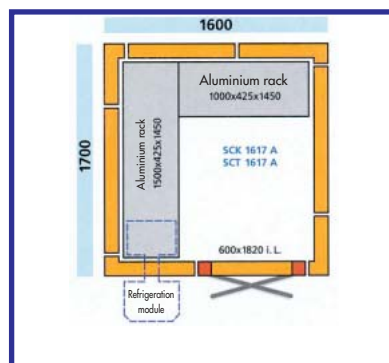
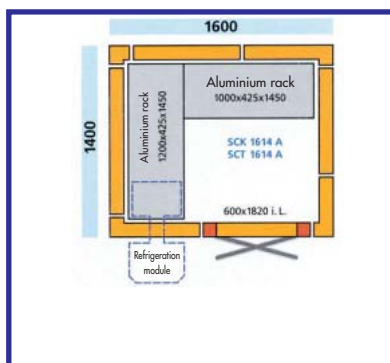
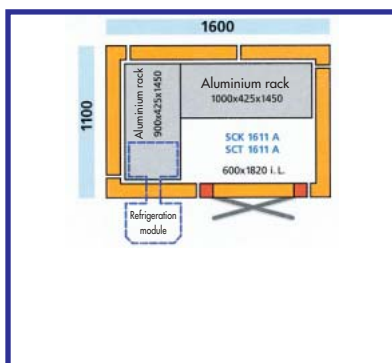
Diese Kältesysteme sind für den Einsatz im Freien nicht geeignet! für spezielle Einsätze und Anwendungen fragen Sie bitte an.
* im Lieferumfang inbegriffen



SCK Type	outside dimensions	Refrigeration chamber	Refrigeration module	Shelving system	Base ventilation	Accessories Bottom rack	Bumper bars
SCK1611	1600 x 1100 x 2020	4 110 000 092	4 490 000 009	4 110 000 108	4 490 000 010	4 110 000 124	4 110 000 140
SCK1614	1600 x 1400 x 2020	4 110 000 093	4 490 000 009	4 110 000 109	4 490 000 011	4 110 000 125	4 110 000 141
SCK1617	1600 x 1700 x 2020	4 110 000 094	4 490 000 009	4 110 000 110	4 490 000 012	4 110 000 126	4 110 000 142
SCK1620	1600 x 2000 x 2020	4 110 000 095	4 490 000 009	4 110 000 111	4 490 000 013	4 110 000 127	4 110 000 143
SCK1911	1900 x 1100 x 2020	4 110 000 096	4 490 000 009	4 110 000 112	4 490 000 014	4 110 000 128	4 110 000 144
SCK1914	1900 x 1400 x 2020	4 110 000 097	4 490 000 009	4 110 000 113	4 490 000 015	4 110 000 129	4 110 000 145
SCK1917	1900 x 1700 x 2020	4 110 000 098	4 490 000 009	4 110 000 114	4 490 000 016	4 110 000 130	4 110 000 146
SCK1920	1900 x 2000 x 2020	4 110 000 099	4 490 000 009	4 110 000 115	4 490 000 017	4 110 000 131	4 110 000 147
SCK2211	2200 x 1100 x 2020	4 110 000 100	4 490 000 009	4 110 000 116	4 490 000 018	4 110 000 132	4 110 000 148
SCK2214	2200 x 1400 x 2020	4 110 000 101	4 490 000 009	4 110 000 117	4 490 000 019	4 110 000 133	4 110 000 149
SCK2217	2200 x 1700 x 2020	4 110 000 102	4 490 000 009	4 110 000 118	4 490 000 020	4 110 000 134	4 110 000 150
SCK2220	2200 x 2000 x 2020	4 110 000 103	4 490 000 009	4 110 000 119	4 490 000 021	4 110 000 135	4 110 000 151
SCK2511	2500 x 1100 x 2020	4 110 000 104	4 490 000 009	4 110 000 120	4 490 000 022	4 110 000 136	4 110 000 152
SCK2514	2500 x 1400 x 2020	4 110 000 105	4 490 000 009	4 110 000 121	4 490 000 023	4 110 000 137	4 110 000 153
SCK2517	2500 x 1700 x 2020	4 110 000 106	4 490 000 009	4 110 000 122	4 490 000 024	4 110 000 138	4 110 000 154
SCK2520	2500 x 2000 x 2020	4 110 000 107	4 490 000 009	4 110 000 123	4 490 000 025	4 110 000 139	4 110 000 155

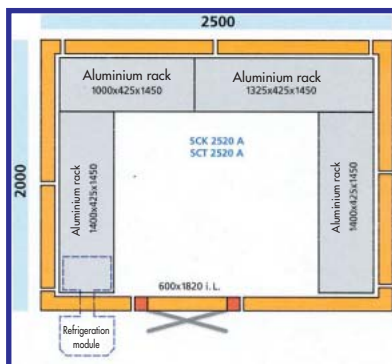
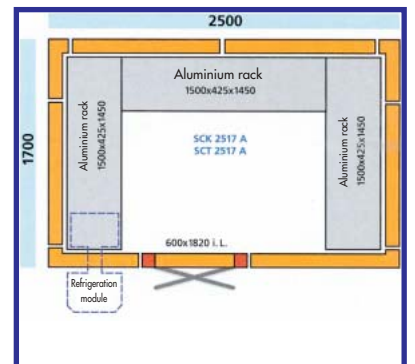
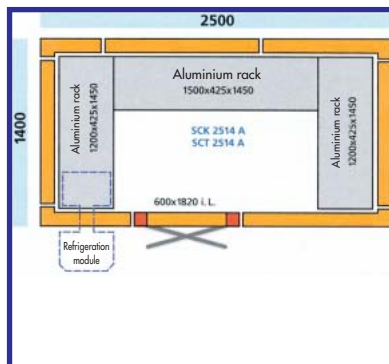
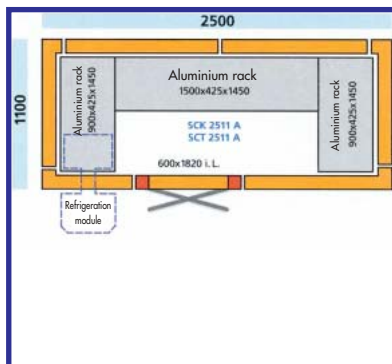
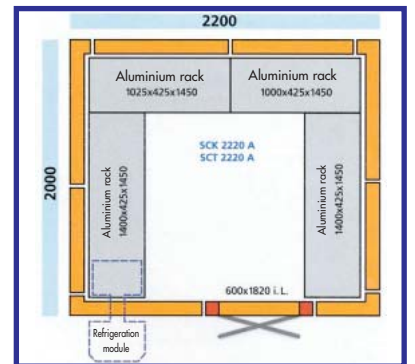
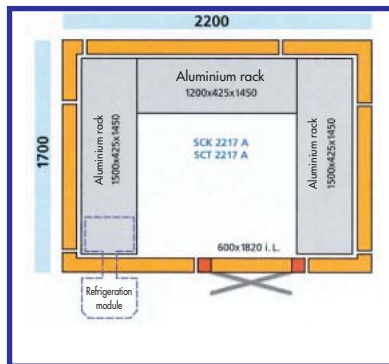
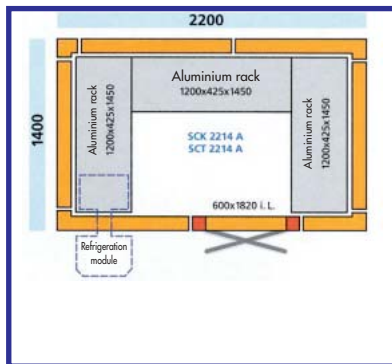
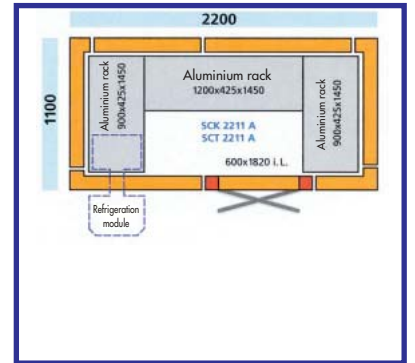
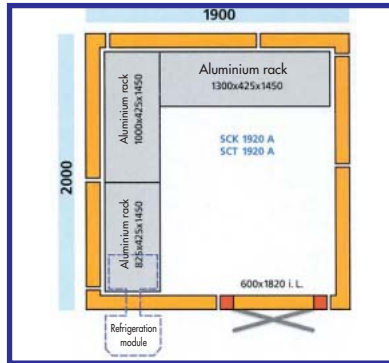
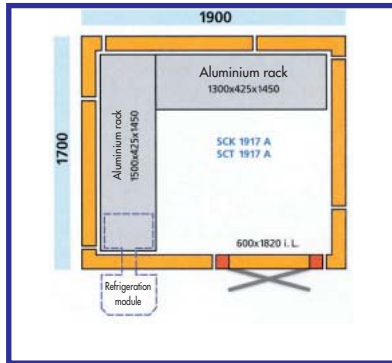
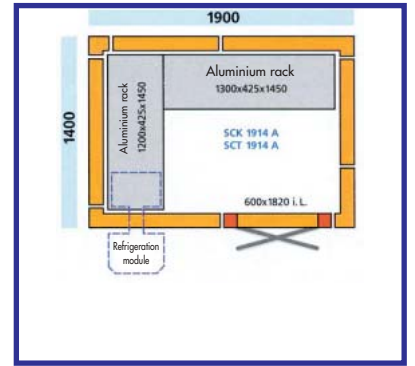
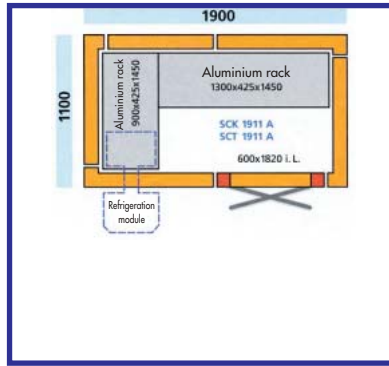
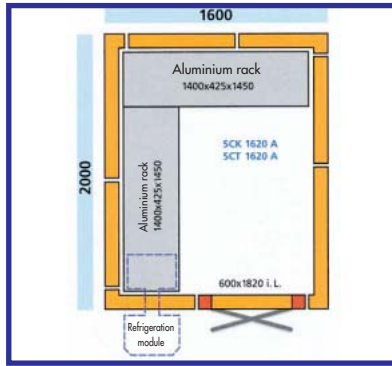
SCT Type	outside dimensions	Refrigeration chamber	Refrigeration module	Shelving system	Base ventilation	Accessories Bottom rack	Bumper bars
SCT1611	1600 x 1100 x 2020	4 110 000 156	4 490 000 026	4 110 000 108	4 490 000 010	4 110 000 124	4 110 000 140
SCT1614	1600 x 1400 x 2020	4 110 000 157	4 490 000 026	4 110 000 109	4 490 000 011	4 110 000 125	4 110 000 141
SCT1617	1600 x 1700 x 2020	4 110 000 158	4 490 000 026	4 110 000 110	4 490 000 012	4 110 000 126	4 110 000 142
SCT1620	1600 x 2000 x 2020	4 110 000 159	4 490 000 026	4 110 000 111	4 490 000 013	4 110 000 127	4 110 000 143
SCT1911	1900 x 1100 x 2020	4 110 000 160	4 490 000 026	4 110 000 112	4 490 000 014	4 110 000 128	4 110 000 144
SCT1914	1900 x 1400 x 2020	4 110 000 161	4 490 000 026	4 110 000 113	4 490 000 015	4 110 000 129	4 110 000 145
SCT1917	1900 x 1700 x 2020	4 110 000 162	4 490 000 026	4 110 000 114	4 490 000 016	4 110 000 130	4 110 000 146
SCT1920	1900 x 2000 x 2020	4 110 000 163	4 490 000 026	4 110 000 115	4 490 000 017	4 110 000 131	4 110 000 147
SCT2211	2200 x 1100 x 2020	4 110 000 164	4 490 000 026	4 110 000 116	4 490 000 018	4 110 000 132	4 110 000 148
SCT2214	2200 x 1400 x 2020	4 110 000 165	4 490 000 026	4 110 000 117	4 490 000 019	4 110 000 133	4 110 000 149
SCT2217	2200 x 1700 x 2020	4 110 000 166	4 490 000 026	4 110 000 118	4 490 000 020	4 110 000 134	4 110 000 150
SCT2220	2200 x 2000 x 2020	4 110 000 167	4 490 000 026	4 110 000 119	4 490 000 021	4 110 000 135	4 110 000 151
SCT2511	2500 x 1100 x 2020	4 110 000 168	4 490 000 026	4 110 000 120	4 490 000 022	4 110 000 136	4 110 000 152
SCT2514	2500 x 1400 x 2020	4 110 000 169	4 490 000 026	4 110 000 121	4 490 000 023	4 110 000 137	4 110 000 153
SCT2517	2500 x 1700 x 2020	4 110 000 170	4 490 000 026	4 110 000 122	4 490 000 024	4 110 000 138	4 110 000 154
SCT2520	2500 x 2000 x 2020	4 110 000 171	4 490 000 026	4 110 000 123	4 490 000 025	4 110 000 139	4 110 000 155

Top-View Plans and Options





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Glazing Tub

Gutted raw fish and fish filets are glazed with 3 - 5 % of ice due to reasons of hygiene and to increase storage life.



How the Glazing Tub works:

After the raw meat is frozen, for example in a plate or tunnel freezer, the product is fed into the glazing tub. The fish or fish filets submerge and are covered with a layer of ice. The conveyor belt transports the products through the tub and ejects them at the end of the installation.

The weight percentage of ice and product can be adjusted through the speed of the conveyor belt by means of a frequency reformer.

Technical Data:

<i>Length:</i>	<i>approx. 2000 mm</i>
<i>Width:</i>	<i>approx. 1200 mm</i>
<i>Height:</i>	<i>approx. 515 mm</i>
<i>Width of belt:</i>	<i>approx. 1000 mm</i>
<i>Speed infinitely variable by means of a frequency reformer</i>	
<i>Power:</i>	<i>0,37 kW</i>
<i>Voltage:</i>	<i>380 V</i>

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