

# FRISKVAND



## HOSHIZAKI

### IM-100NE / IM-100WNE CUBE ICE MAKER

## Product Description

The IM-100NE (air cooled) and the IM-100WNE (water cooled) are self contained ice machines. These models maintain low levels of water- and energy consumption.




- A closed water circuit offers the ultimate contamination protection, by reducing the number of points at which impurities can enter the ice making process.
- Hoshizaki ice makers are micro computer controlled, controlling the ice making process to perform at its best under varying circumstances, without having to make physical adjustments.
- A stainless steel exterior with integrated door handles provides a hygienic and high quality finish.
- Foam injected polyurethane for insulation (HFC free), helps preserve the quality and consistency of the ice produced, reducing the number of production cycles.
- An easily cleanable air filter allows end users to carry out a routine cleaning schedule, extending product life expectancy and reducing the frequency and costs of maintenance call-outs.
- Removable door gaskets help prevent any heat and contamination from entering the bin as well as making your Hoshizaki product easy to clean and maintain.

### Available Models

IM-100NE (Air Cooled)
IM-100NE-21 (Air Cooled)
IM-100NE-23 (Air Cooled)
IM-100WNE (Water Cooled)
IM-100WNE-21 (Water Cooled)
IM-100WNE-23 (Water Cooled)

### Ice Cubes

Model	Size	Shape
IM-100NE / WNE	Large (Standard) 28 x 28 x 32 mm	
IM-100NE-23	Medium Large (23) 28 x 28 x 23 mm	

### Bins

Model	Type of Bin	Max. Bin Capacity
IM-100NE (-23)	Self contained	50kg
IM-100WNE	Self contained	50kg

### Production

Model	Ice Production per 24h (Dimple Size)	Temperature	Ice Production per Cycle	Water Consumption per 24h *
IM-100NE (Air Cooled)	Approx. 95kg (15mm) / 85kg (5mm) Approx. 93kg (15mm) / 83kg (5mm) Approx. 84kg (15mm) / 73kg (5mm)	AT:10°C, WT:10°C AT:21°C, WT:15°C AT:32°C, WT:21°C	Approx. 1,8kg / 8opcs	Approx. 0,45m³ Approx. 0,21m³ Approx. 0,18m³
IM-100WNE (Water Cooled)	Approx. 97kg (15mm) / 90kg (5mm) Approx. 95kg (15mm) / 86kg (5mm) Approx. 88kg (15mm) / 78kg (5mm)	AT:10°C, WT:10°C AT:21°C, WT:15°C AT:32°C, WT:21°C	Approx. 1,8kg / 8opcs	Approx. 0,45m³ Approx. 0,21m³ Approx. 0,19m³

\*) for ice making purposes only

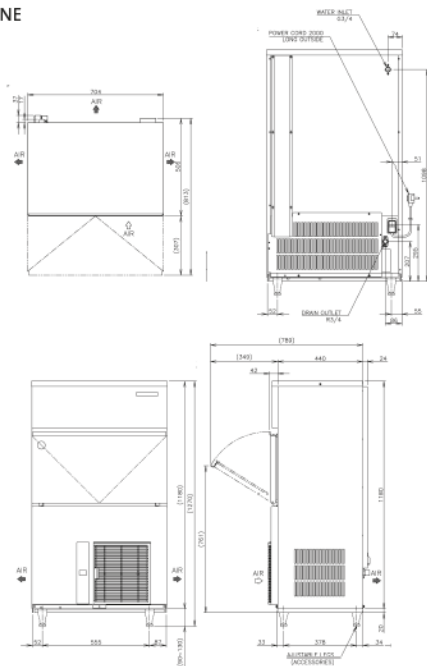
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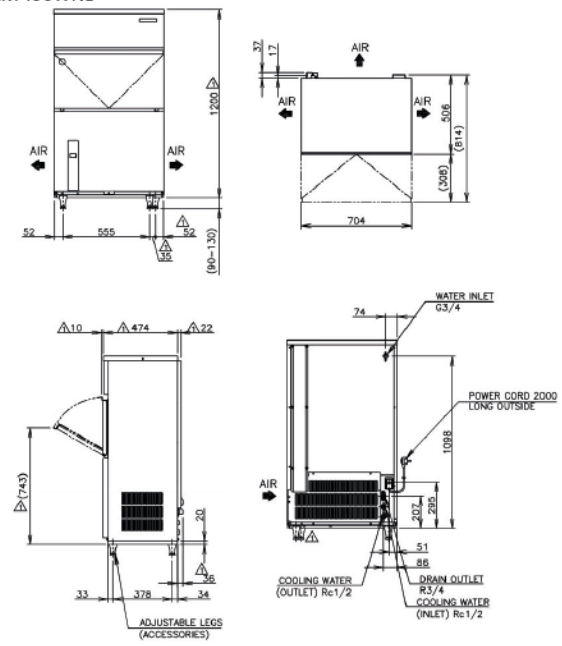
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## IM-100NE / IM-100WNE CUBE ICE MAKER

IM-100NE



IM-100WNE



Specification	IM-100NE (Air Cooled)	IM-100WNE (Water Cooled)
<b>AC Supply Voltage</b>	1 PHASE 220-240V 50Hz	1 PHASE 220-240V 50Hz
<b>Amperage (AT:32°C, WT:21°C)</b>	4.1A	3.9A
<b>Electric Consumption (AT:32°C, WT:21°C)</b>	630W	600W
<b>Exterior</b>	Stainless Steel, Galvanized Steel (Rear)	Stainless Steel, Galvanized Steel (Rear)
<b>Insulation</b>	Polyurethane Foam	Polyurethane Foam
<b>Insulation Foam Blowing Agent</b>	Water Blown	Water Blown
<b>Connections-Electric</b>	Y-Type Con. (with CONT. Plug or UK Plug)	Y-Type Con. (with CONT. Plug or UK plug)
<b>Connections-Water Supply</b>	Inlet 3/4" (connected at rear side)	Inlet 3/4" (connected at rear side)
<b>Connections-Drain</b>	Outlet 3/4" (connected at rear side)	Outlet 3/4" (connected at rear side)
<b>Ice Making System</b>	Closed Cell Type	Closed Cell Type
<b>Condenser</b>	Air-cooled	Water-cooled, Tube in Tube type
<b>Heat Rejection (AT:32°C, WT:21°C)</b>	1180W	-
<b>Refrigerant Control</b>	Thermostatic Expansion Valve	Thermostatic Expansion Valve
<b>Refrigerant Charge</b>	R134a	R134a
<b>Ice Making Control System</b>	Thermistor, Timer	Thermistor, Timer
<b>Bin Control System</b>	Microswitch with Time Delay Board	Microswitch with Time Delay Board
<b>Electrical Protection</b>	Class I Appliance, 5A Fuse	Class I Appliance, 5A Fuse
<b>Compressor Protection</b>	Auto- reset Overload Protector	Auto- reset Overload Protector
<b>Ice Maker Protection</b>	Interlock by Controller Board	Interlock by Controller Board
<b>Dimensions Product excl. Packaging</b>	704 x 506 x 1200 (W x D x H, mm)	704 x 506 x 1200 (W x D x H, mm)
<b>Dimensions Product incl. Packaging</b>	830 x 620 x 1395 (W x D x H, mm)	805 x 580 x 1375 (W x D x H, mm)
<b>Weight Gross / Net</b>	84 kg / 76 kg	83 kg / 74 kg

Operation Requirements	
<b>Ambient Temperature</b>	1 - 40°C
<b>Water Supply Temperature</b>	5 - 35°C
<b>Water Supply Pressure</b>	0,7-7,8 bar (0,07-0,78MPa)
<b>Voltage Range</b>	Rated Voltage ± 6%

Accessories
Scoop
Leg
Installation Kit