

ICE

WHAT INSPIRES ME ABOUT
BEING A **BARTENDER** IS
THE ENDLESS POSSIBILITIES
IN TASTE AND TEXTURE

Tess Posthumus

PREMIUM ICE FOR ALL PURPOSES

As a fully integrated manufacturer and supplier of commercial refrigeration solutions and ice makers, we are proud to have built a comprehensive portfolio of ice makers, suitable for all types of businesses and purposes.

Our product line up ranges from Cubers, Flakers, Nugget and Crescent Ice Makers to Special Ice Makers, producing extraordinary ice shapes such as ball ice, heart ice or star ice.

Hoshizaki Ice Makers continuously excel in meeting even the highest hygiene and contamination protection standards. That is why Hoshizaki ice can not only be found in bars, restaurants, supermarkets and hotels, but also in healthcare facilities, hospitals, laboratories and research institutions all over the world.

*“For a perfect cocktail
I want to use only clear,
hard and tasteless ice.”*

Tess Posthumus

Co-Owner of Flying Dutchman Cocktails
Amsterdam and Hoshizaki Ambassador





“Ice is essential in our preparations, the Gin Tonic for instance, is served in a wide balloon glass, poured amongst ice cubes.”



OVER 1000 COMBINATIONS OF GIN AND TONICS

“Tiger is a bar that houses a ‘Tropicool’ atmosphere and uses gin as a base for all its preparations. They are sublimated in an over 1000 combinations of gin and tonics.”

Located in the famous and festive area of Saint-Germain-des-Prés, Tiger isn’t just a regular cocktail bar.

As time goes by, the bar turns into a real club where DJ’s perform house, funk or electronic music to turn up the beat. Tiger breaks the established codes by having a date oriented mood during the week and a more festive rythm on the week-ends that will make your gin even more tonic!

“To be able to grant our guests a superior product, quality ice cubes need to be transparent and melt slowly which lengthens the original taste of the cocktail.”





TIGER, BAR À GIN

PARIS, FRANCE

Specialty
Gin Bar

Establishment address
13 rue Princesse, 75006 Paris

Bar Manager
Elise Nepveu

Opening year
2015

Hoshizaki equipment
Cuber IM-240ANE in combination with a flaker FM-170AKE-N-SB on a B-801SA storage bin.

The concept behind Tiger is a bit different than any other cocktail bar, it is aimed for an atmosphere 'Tropicool'. "We aim to break the regular cocktail bar codes in creating a date mood during the week and a party atmosphere on the weekends."



At Tiger the staff serves at least 300 to 450 cocktails between Friday and Saturday nights. This requires a constant ice production flow. The installation of a Cuber and a Flaker on one bin is the perfect combination.



VIEW THE VIDEO AT [HOSHIZAKI-EUROPE.COM/APPLICATIONS](https://www.hoshizaki-europe.com/applications)



"We consume around 100-150 kg of ice cubes per day. Like many other businesses in prime locations, we reach certain peaks. Fortunately, the Hoshizaki Cuber produces the ice fast and without disruptions – always ready to serve a fresh and delicious bubble tea."



TEATIME!

"Ice cubes are a very important ingredient and we are strongly dependent on a stable and continuous production of high quality ice."

Marc is running two Chatime outlets in Paris and has chosen one Hoshizaki Cuber for each location.



Extremely popular, with both young and old, is the Chatime signature drink: Neat tapioca pearls, dipped in iced milk. Like many other specialties, this drink comes with an exciting topping, the so called 'pearls', made of natural tapioca.



CHATIME, TEASALON

PARIS, FRANCE

Specialty

Bubble Tea Varieties

Establishment address

33 Rue de Richelieu, 75001 Paris

Chain originally from Taiwan located in more than 25 countries with more than 1000 outlets

Owner

Marc

Opening year

2015

Hoshizaki equipment

Cuber IM-240AWNE
on a B-140SA storage bin

Chatime is the first global teahouse franchise chain, entirely specialised on bubble teas. This outlet in one of Paris' prime locations and serves hundreds of guests every day. The name says it all: The word 'Cha' means tea in Chinese. Figuratively, the name of this fast growing tea house chain could be translated with 'teatime'. As of 2018, Chatime engulfs over 1000 locations around the world, with new locations popping up regularly.



"At Chatime we offer a wide variety of bubble teas. The base is made from different teas, using different toppings and ingredients as an exciting finish.

Our most popular choices are the classic milk tea with or without the tapioca pearls, fruit jellies or even red beans to garnish each individual beverage."



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“One of the most essential elements to recovery for a professional diver is ice.”



ICE AIDS RECOVERY AT DIVE LONDON AQUATICS CLUB

Jane settled at Dive London in 2014, after having coached diving teams all around the world. As an experienced coach, she knows how vital the recovery phase is for the divers. An integral part of the recovery is eliminating muscle soreness, for instance by keeping the muscles cold in order to limit the swelling. This is especially beneficial for divers who engage in the '10 meters'.

From big names such as Tom Daley, Grace Reid, and Robert Birch to the up and coming juniors of the Club - Hoshizaki ice became indispensable for every-day training days as well as competition days at Dive London.



“We fill small bags with ice, and use cling film to hold it tightly in place, generating a cold compression on the triceps and legs in particular. Left for 15-20 minutes, the ice really does deliver significant benefits to our team.”



LONDON AQUATICS CENTRE

QUEEN ELIZABETH OLYMPIC PARK, LONDON

Establishment

London Aquatics Centre, home to the Dive London Aquatics Club

Facilities

A one-stop shop for our athletes, with two indoor competition pools, a diving pool and state-of-the-art fitness facilities with a physio, therapy and rehab area

High Performance Head Coach

Jane Figueiredo

Opening year

As a legacy of the 2012 Summer Olympics and Paralympic games, facilities opened to the public on the 1st March 2014

Hoshizaki equipment

IM-45CNE Cuber

The centre is home to the Dive London Aquatics Club, which in conjunction with British Diving, offers a pathway for individuals looking to progress from the Tom Daley Diving Academy through, competing regionally, nationally and internationally. The club represents 72 divers (2018) with experience ranging from club level through to Olympic standard divers.



VIEW THE VIDEO AT [HOSHIZAKI-EUROPE.COM/APPLICATIONS](https://www.hoshizaki-europe.com/applications)

Before the Hoshizaki Cuber was installed, Jane and her team had to pre-order ice with external suppliers. Now, with their own ice maker they can rely on quality ice, on demand, at all times. This alone is a great asset, not only for training, but as well as competitions and events.





“The value Hoshizaki adds to the experience of my guests, far outweighs the initial investment.”



PRETTY DRINKS IN BEAUTIFUL GLASSWARE ...PERFECTLY CLEAR ICE

“Hoshizaki is the only company I’ve worked with that delivers a very consistent product, which I want and need - clear ice, every single time.”

“Supreme clarity is vital for the look of the finished drink. If the ice looks fantastic, it will showcase any of the wonderful products you choose to pair.”

Myles can look back on more than 20 years in the bar and drinks industry. Since his beginnings in mixology, he has been working with Hoshizaki Ice Makers exclusively, becoming a real Hoshizaki connoisseur over time.

“The machines are extremely reliable so they do not need regular attention, but service is always prompt and highly efficient”, the bar owner and bar consultant concludes.





THE MIXOLOGY GROUP

BRIGHTON, ENGLAND

Specialty

A drinks consultancy & training company

Establishment address

Rear of 64 Davigdor Road, Brighton

Founders

Myles Cunliffe set up the Mixology Group with his wife Zoe

Opening year

2010

Hoshizaki equipment

IM-240ANE-HC ice maker,

IM-65NE-Q Ball Ice maker

The Mixology Group specialises in training staff in all aspects concerning the bar business, from mixology and cocktails to bar tending and becoming a certified 'Whisky Ambassador'. The company also partners with big brands of new drinks when it comes to research & development of new beverages, mixtures and combinations. Last but not least, The Mixology Group is has made a name as a reliable provider of bar staff to all sorts of events, parties and celebrations.



When speaking about the importance of ice, Myles explains: "People underestimate the importance of truly great ice. As half the volume of the glass is made up of it, it is essential to have the clearest, densest ice possible. Watery, cloudy ice is simply not acceptable in a well made drink."



VIEW THE VIDEO AT [HOSHIZAKI-EUROPE.COM/APPLICATIONS](https://www.hoshizaki-europe.com/applications)



You will find two ice makers in the Brighton Bar "The Mixology Group", the classic IM Cuber and the famous Ball Ice Maker. "This is not only for the looks", explains Myles, "as with less surface area than square ice, round ice reduces melting time even more. And it looks spectacular in the glass."



“When it comes to ice making machines, we wouldn’t touch anything else.”

TRIPLE FILTERED SCOTTISH WATER & THE VERY BEST MACHINES

Supplying pre-bagged cubed and crushed ice in a choice of large 12 kg, or smaller 2 kg sealed bags, The Edinburgh Ice Co. offers delivery to anywhere in the UK.

Using a bank of sixteen Hoshizaki IM240 Ice Makers, the team can produce up to three tonnes of cubed ice per day at maximum capacity.

“Of course, we could use big, machines for mass ice production, but they simply don’t deliver the same results when it comes to quality of the ice. We’re all about the quality and will not compromise on anything less than a perfect ice cube or nugget.”





THE EDINBURGH ICE COMPANY

EDINBURGH, SCOTLAND

Specialty

Ice cubes for the hospitality and events sectors

Opening year

2014

Establishment address

1 Summerhall Pl, Edinburgh

Hoshizaki equipment

Sixteen Hoshizaki HC Cubers

IM-240ANE-HC

Founders

Ilanna Middleton and Rhys Ferguson

Started by a passionate duo, looking to fill a niche in the market for quality ice, the Edinburgh Ice Company initially started out by supplying bars, restaurants, hotels, festivals and events with ice for beverage making. With extensive experience of working in events and hospitality from their previous roles, Ilanna and Rhys had a solid prior knowledge of our city and its bars, pubs and high-profile events.



A talent for sculpting ice has unlocked opportunities around the country, especially as the only artisan ice carvers in Scotland.

Describing their business model, the owners explain: "We come to the rescue, when a bar or any other larger venue experiences a downtime or malfunction of their ice maker. Also, we supplement with highest quality ice, in the case of unexpected peak times and rush hours."



VIEW THE VIDEO AT [HOSHIZAKI-EUROPE.COM/APPLICATIONS](https://www.hoshizaki-europe.com/applications)

"We're super proud that we only use Hoshizaki machines for our cubed and crushed ice. In fact, we're so delighted; we put the Hoshizaki on our vans, uniforms, website, merchandise and in our social media content", Ilanna concludes.



THE SIX SIDES OF CHILLING PERFECTION

MEET THE HOSHIZAKI CUBE

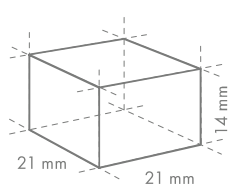
Every bartender will tell you about the importance of the ice quality for their craft of creating layers of taste and texture in a cocktail glass. Premium spirits and ingredients simply ask to be paired with nothing less than ice cube perfection. Hoshizaki cubes are extremely compact, dry, tasteless, consistently identical and slowly melting, allowing just the right amount of dilution – a combination of everything a bartender requires when it comes to aesthetics, taste and functionality of ice.

THE MARBLE EFFECT:

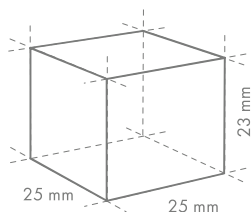
The appearance of the Hoshizaki cube is characterized by its clean edges and its transparency streaked by a marbling effect. This effect occurs, when the **CELL WALLS** block the freezing water's expansion from all sides, while reaching up to -30°C during the cubing process. As the temperatures go down, the water keeps expanding and marbles start to form as a sign of extreme density and compactness of every single cube.

We are proud to provide and continuously perfect the technology behind these dense, dry and exceptionally hard ice cubes. As the cubes are formed individually inside **A CLOSED-CELL SYSTEM**, there is no unpleasant bridging between the single cubes.

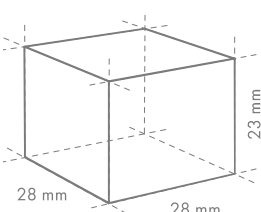
CUBE SIZES



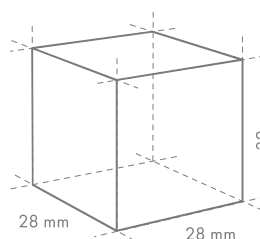
Cube size: **XS**
Weight: 6 g



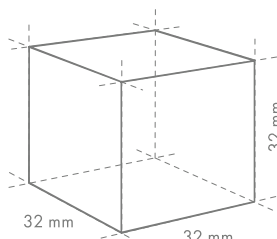
Cube Size: **S**
Weight: 13 g



Cube Size: **M**
Weight: 17 g



Cube Size: **L**
Weight: 23 g



Cube Size: **XL**
Weight: 31 g

WHEN CREATING THE WORLD'S MOST POPULAR ICE CUBES, THERE ARE THREE MAJOR CHARACTERISTICS THAT COME INTO PLAY:

PERFECT TASTE



Being free of all impurities, our cubes are a perfectly tasteless chilling agent for all types of culinary purposes without compromising the taste of your creation.

PERFECT SHAPE



Each cube is made individually by a dedicated spray of fresh water within a closed cell to achieve the highest possible compactness of an ice cube with the perfectly precise square shape.

PERFECT DILUTION



During the freezing process, the cell walls block the freezing water's expansion from all sides. This makes Hoshizaki ice cubes so exceptionally compact and hard, that they provide the exact rate of dilution needed for cocktails and long drinks.

USAGE AREAS



Hospitality



Catering



Healthcare



Leisure



Marine



Education



Foodprocessing

LET'S COMPARE! UPGRADE NOW – AND CUT YOUR RUNNING COSTS!

Save up to
40%

	COMPETITOR 1	COMPETITOR 2	IM-30CNE-HC
⚡ Energy consumption	400 W/h	290 W/h	230 W/h
💧 Water consumption	0,09 m ³ /24h	0,13 m ³ /24h	0,07 m ³ /24h
<i>Total costs after 8 years*</i>	€ 4.531,-	€ 3.691,-	€ 2.608,-

	COMPETITOR 1	COMPETITOR 2	IM-240DNE-HC
⚡ Energy consumption	1850 W/h	1400 W/h	930 W/h
💧 Water consumption	0,37 m ³ /24h	0,40 m ³ /24h	0,32 m ³ /24h
<i>Total costs after 8 years*</i>	€ 19.123,-	€ 15.627,-	€ 10.905,-

We have compared our HC models against competitor models with identical production capacities.

*Electricity à € 0,12/kWh - Water à € 3,3/m³

THE DURABLE & DEPENDABLE HIGH PERFORMERS

ABOUT THE RANGE

All Cubers are equipped with an electronic control system. This ensures an optimized ice making process, even under varying circumstances. Without additional manual assistance or adjustments required, our Cubers produce generous amounts of ice cubes, at a consistent high quality. As all impurities are eliminated from the water right at the beginning of the cubing process, the problem of malfunction due to calcification, mineral accumulation and incrustation is almost unknown to owners of Hoshizaki Cubers. Thanks to natural refrigerant R290, all Cubers have an improved energy performance. Furthermore, naturally occurring HC refrigerants only have

a minimal global warming potential, compared to machines run with traditional HFC refrigerants. This has a positive impact on both the environment and your budget. As with all Hoshizaki Ice Makers, the Cubers are HACCP certified and known for continuously meeting the highest health, safety and hygiene standards.

As Hoshizaki Cubers come in multiple self-contained, modular & stackable options, the series is considered to be a true allrounder - suitable for all requirements, purposes, locations and budgets.

STABLE MATERIALS AND DURABLE DESIGN



The devices are designed to last and come with smart design extras such as a magnetic water pump without direct coupling. This element prevents leakage from the water circuit and improves the life expectancy of the device.

LOW ENERGY CONSUMPTION



The use of natural HC refrigerant R290 cuts down the overall energy consumption of our Cubers significantly.

RANGE PRODUCTION CAPACITY



The series consists of Cubers with production capacities, ranging from 22 - 240 kg per day.

HIGHEST HYGIENE STANDARDS & EASY MAINTENANCE



The exteriors are made of stainless steel. Also the closed water circuit provides maximum protection against any type of contamination during the entire cubing process. All Hoshizaki machines are easy to use, clean and maintain.

CUBE ICE MAKERS

See website for all specifications:
www.hoshizaki-europe.com



Water cooled
models
COMING SOON



Self
contained

IM-21CNE-HC



Production capacity/24 h*:
25 kg
Bin capacity: 11,5 kg
Cube Size: **L**



Self
contained

IM-65NE-HC

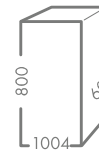


Production capacity/24 h*:
62 kg
Bin capacity: 26 kg
Cube Size: **S L**



Self
contained

IM-100CNE-HC



Production capacity/24 h*:
105 kg
Bin capacity: 38 kg
Cube Size: **M L XL**



Self
contained

IM-240NE-HC



Production capacity/24 h*:
210 kg
Bin capacity: 110 kg
Cube Size: **L**



Modular

IM-240ANE-HC

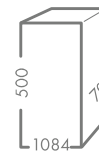


Production capacity/24 h*:
210 kg
Cube Size: **XS M L XL**



Stackable

IM-240DNE-HC



Production capacity/24 h*:
210 kg
Multiple machines can be stacked
Cube Size: **XS M L XL**

*Unless stated otherwise the indicated production capacity refers to the amounts produced by models with standard ice cube size L

MAXIMUM VERSATILITY FOR ENDLESS APPLICATIONS

FLAKE AND NUGGET ICE MAKERS

Our Flake and Nugget Ice Makers belong to the true allrounders of the Hoshizaki product line-up. These powerful, durable and sustainable machines are highly popular across different market segments, such as in food preparation/processing, as well as in hotels, bars, restaurants and catering businesses.

As the Flake and Nugget Ice Makers convert all water brought into the machine, the water consumption is equal

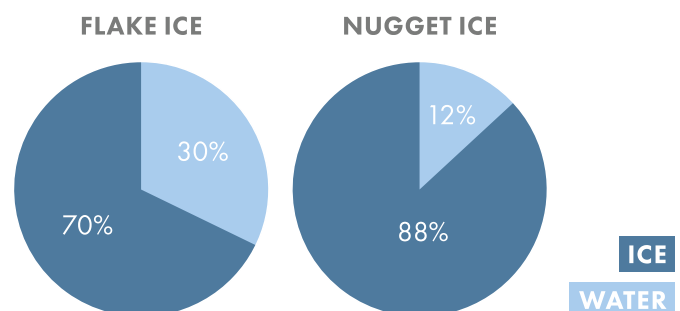
to its ice production. Additionally, all Flake and Nugget Ice Makers use the natural refrigerant R290, which is environmentally friendly and energy efficient.

Being proven free of all impurities and meeting even the strictest hygiene requirements, Hoshizaki flake ice is even used for organ transport and other medical purposes.

ICE-TO-WATER RATIO

The main characteristic of Hoshizaki's flake ice is that 'freeze burn' is prevented when displaying fresh fish or produce. The extruding head inside the Flaker exerts only a slight compression, producing the typical Hoshizaki ice flakes.

For Nugget ice, the extruding head performs a higher compression to yield **harder and dryer, individual** ice nuggets.



PERFECT TASTE AND HYGIENE



Being free of all impurities, our flake and nugget ice is a perfectly tasteless chilling agent for all types of culinary purposes. This factor makes this ice very popular for medical applications as well.

VERSATILITY



Hoshizaki ice makers can produce either flake or nugget ice. Both ice types are highly versatile and a staple for different market segments and business types, such as hotels, food production, bars and restaurants.

SUSTAINABILITY



All Flakers and Nugget ice makers use natural refrigerant R290, which is environmentally friendly and energy efficient. Additionally, it converts all fed-in water into ice and is therefore a device that can help you save water with every cycle.

USAGE AREAS



Hospitality



Catering



Healthcare



Marine



Foodprocessing



THE POWER TO CHILL - INDISPENSABLE ALL-ROUNDERS

ABOUT THE RANGE

An important design element of our Flaker technology is the extremely sturdy auger - the hardest working element of any flake ice maker. The inner workings of the Flake and Nugget Ice Makers is designed to prevent unpleasant incrustation, calcification and bacterial contamination inside and around the machine.

The auger is made of stainless steel, while carbon is used for the bearings. The durable materials used in their production help the machines to work optimally in wet and rough environments and allows proper and easy cleaning routines.

Benefits include: longer product life expectancy and reduced maintenance costs.

Hoshizaki ice makers have micro computer controls, monitoring the ice making process to perform at its best under varying circumstances, without having to make physical adjustments. An easily cleanable air filter allows operators to carry out frequented cleaning routines, which extends the product life expectancy and reduces the frequency and costs of maintenance call-outs.



FLAKE & NUGGET ICE MAKERS

See website for all specifications:
www.hoshizaki-europe.com



Self contained



FM-80KE-HC/HCN

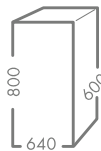


Production capacity/24 h:
Flake: 85 kg - Nugget: 75 kg
Bin capacity:
Flake: 26 kg - Nugget: 32 kg

Self contained



FM-120KE-HC/HCN



Production capacity/24 h:
Flake: 125 kg - Nugget: 110 kg
Bin capacity:
Flake: 26 kg - Nugget: 32 kg

Self contained



FM-120KE-50-HC/HCN

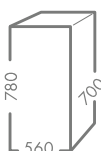


Production capacity/24 h:
Flake: 125 kg - Nugget: 110 kg
Bin capacity:
Flake: 57 kg - Nugget: 65 kg

Modular



FM-150AKE-HC-SB/HCN

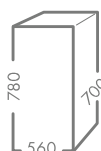


Production capacity/24 h:
Flake: 150 kg - Nugget: 140 kg

Modular



FM-300AKE-HC/HCN-SB

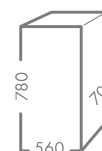


Production capacity/24 h:
Flake: 300 kg - Nugget: 250 kg

Modular



FM-480AKE-HC-SB/HCN-SB



Production capacity/24 h:
Flake: 450 kg - Nugget: 380 kg



DISCOVER THE NEW GENERATION

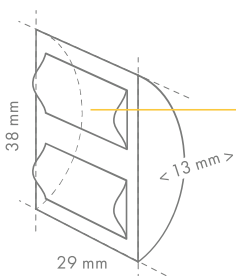
UNIQUE PURITY - HOSHIZAKI'S SIGNATURE ICE ... WITH AN EDGE

Just like the original Crescent Ice Makers, the new generation with the 'Edge' produces clear, crescent shaped ice. The unique shape is built from the inside out with an internal temperature of -4°C and can be used for chilling drinks, produce and bottle display, as well as for cooking.

One of the most striking features of our Crescent Edge Ice is its round form and the flat bottom with two small winglets. This form behaves perfectly as drink chiller, as it is tasteless, absolutely clear, and slowly-melting.

Thanks to its rounded, yet edgy form, Hoshizaki Crescent Ice will also not cluster inside the ice chest, always ready to be scooped out easily for immediate use.

CRESCENT ICE



KM Edge Cube
Weight: 10 g

The Crescent ice has **winglets**. Other than that, it has the same characteristics as the old version of KM.
(i.e. Clarity, pureness, temperature, roundness)

ABOUT CRESCENT ICE



DAMAGELESS BOTTLE COOLING

The ice is hard and compact, but thanks to the smooth, round surface it is the ideal ice type to prevent damages to bottles and labels.



APPETIZING DISPLAY

Due to the crystal clear ice, you can present your produce completely covered and perfectly protected, but still visible to your customer.



CHILLING DRINKS

Due to 0% impurities, the ice is perfectly tasteless and the optimal base for your cocktail creations.



OPTIMAL ICE TEMPERATURE

The temperature of the ice is exactly 0°C cold, hence unpleasant 'freeze-burns' are prevented. The ice is completely clear, allowing the produce to be covered entirely, which helps to maintain optimal temperatures around your vulnerable and delicate foods.



THE EDGE

The most unbeaten characteristic of Hoshizaki's Crescent Ice is its unique form which allows splash-free serving of post mix soft drinks, whilst being the most economical ice, as it offers an optimal drink displacement.



NO CLUSTER

Round edges of the ice prevent clustering when keeping it in buckets for beverage cooling or in a fresh meat, fish or buffet display. Fresh produce or buffet bowls can be rearranged constantly, without any compromises on texture or taste of the produce.



USAGE AREAS



Hospitality



Catering



Healthcare



Food-processing



Marine



EVERCHECK

- Specifically developed for the Crescent Ice Makers
- Visible and audible alarm when maintenance assistance is required
- Main service and maintenance routines can be carried out through the front access
- Controls are located in a dry environment, greatly improving electrical component reliability



CYCLES AVER

- Hoshizaki's Crescent Ice Makers produces the same quantity of ice in half as many cycles
- Fewer cycles per day results in increased longevity and profits
- Reduced operating cycles by half, while producing the same quantity of ice compared to competitors

HOSHIZAKI'S SIGNATURE ICE TYPE

ABOUT THE RANGE

The double-sided evaporator in all our Crescent Ice Makers is made of stainless steel - the best material for improved longevity, food safety and damageless cleaning.

With the increased ice-to-steel surface of the improved evaporator, the Crescent Edge Ice Makers even outperforms the powerful earlier generation, when it comes to harvest cycles and production capacities. The compact parameters of the self contained models makes it a perfect fit for small spaces. Furthermore, the smart plug-and-play design guarantees the extremely easy and quick set-up.

Always focusing on operating convenience and food safety, all units (including the air filter) are easily accessible from the front. Keep in mind that frequent cleaning routines will improve the longevity of your machine.

The fully automatized, digitally controlled ice making process requires no manual adjustments and can be a true time saver for your staff.

DOUBLE PRODUCTION



The improved double evaporator with its double-sided, stainless steel surface makes the same amount of ice in half the time.

MAXIMUM HYGIENE



The compartmentalized interior of the ice maker is a smart design feature to boost the food safety, as it protects the water circuit from any outside contamination.

FLEXIBILITY



Need to amp up your production capacity? The variable setup with modular bins and bases allow the user to mix and match depending on individual requirements and conditions.

CRESCENT ICE MAKERS

See website for all specifications:
www.hoshizaki-europe.com



Self contained



Self contained



Self contained

KM-40B



Production capacity/24 h:
43 kg
Bin capacity: 16 kg

KM-55B



Production capacity/24 h:
53 kg
Bin capacity: 23 kg

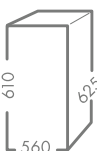
KM-80B



Production capacity/24 h:
79 kg
Bin capacity: 40 kg



KMD-210AB-HC



Production capacity/24 h:
210 kg



PAIRING AESTHETICS AND FUNCTIONALITY

EYE CANDY FOR YOUR DRINKS

Expand your creative horizon and your craft's aesthetic possibilities with the help of our Special Ice Makers that produce different, extraordinary shapes of ice.

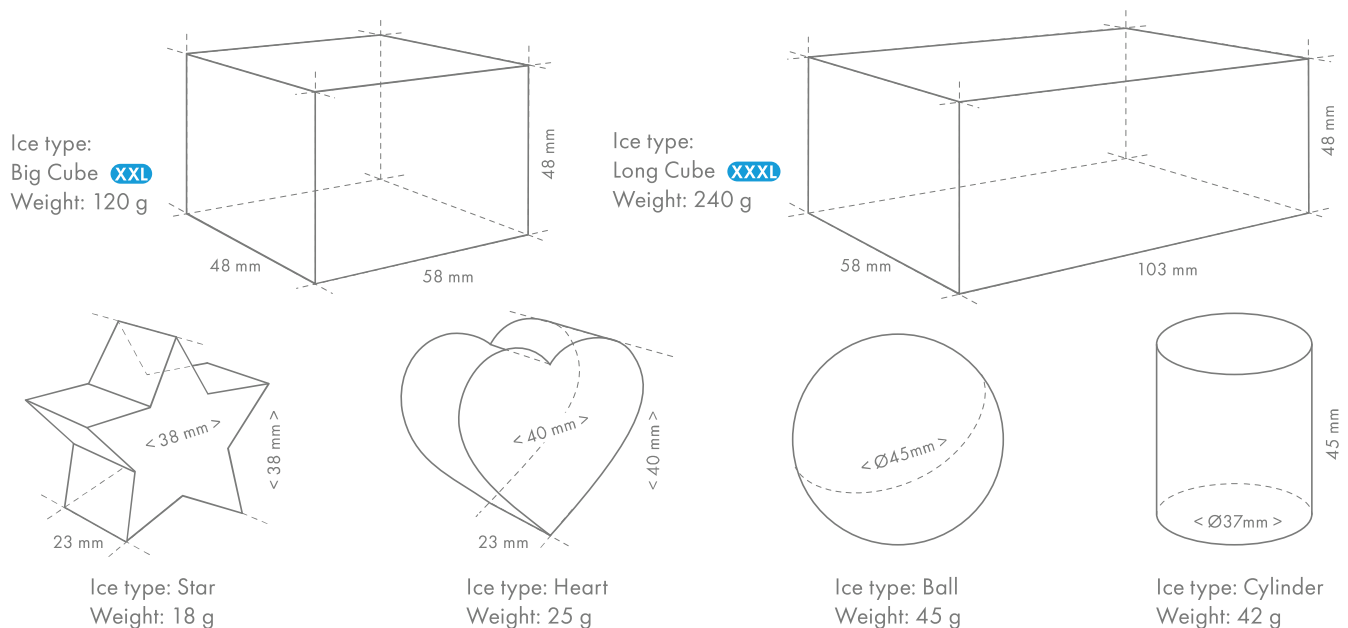
Specially tailored for cocktail bars that like to differentiate themselves from others, whilst never compromising on taste and quality of their drinks. With perfect ice characteristics still in focus, you can now add a decorative highlight to your cocktails and long drinks.

Our Special Ice Makers work, similar to our famous Cubers, with our patented closed-cell system.

Each ice shape is made individually by a dedicated spray of fresh water. This happens within a closed cell to achieve the highest possible compactness of an ice cube with the perfectly precise shape of a ball, star, heart, cylinder, big cube or long cube.

Owners of a Hoshizaki Special Ice Maker can look back on times of manually molding single ice forms. Now, they enjoy the convenience of scooping absolutely identical ice shapes from the built-in and easily accessible storage container.

SPECIAL ICE



SPECIAL ICE MAKERS

See website for all specifications:
www.hoshizaki-europe.com



Stackable



Self contained



“Hoshizaki is a market leader when it comes to ice, but more than that, they are an aspirational brand (...) creating ice in a different form, that allows you to be more creative behind the bar.”

Andrew Mullins

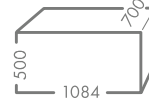
Operations Director
 Fling Bar Services Dubai (UK/UAE)
 September 2018

IM-65NE-HC-Q BALL ICE MAKER



Production capacity/24 h:
 22 kg
 Bin capacity: 26 kg
 Ice type: Ball

IM-240DNE-C CYLINDER ICE MAKER



Production capacity/24 h:
 240 kg
 Ice type: Cylinder

USAGE AREAS



Hospitality



Catering



Education



Leisure



Marine

Big Cube



Ball Ice



Heart-shaped Ice



Star-shaped Ice



THE RAPID FRESH MAKERS

WATER & ICE – IS THERE A BETTER TEAM?

Dispensers play a crucial role when business owners want to provide ice and/or water for self-service. The three steps of quality ice production, protected ice storage and the quick service of ice are all combined in one device – with the help of only one button your refreshment is ready in seconds.

With **DCM DISPENSERS** the user can select from these options:

- Cubelet ice only
- Cubelet ice and water
- Water only

The production capacities of these compact, yet powerful ice/water dispensers range from 60 kg a day for smaller businesses to up to 230 kg a day for sizable venues, such as amusement parks, hotel resorts and large-scale quick serve environment.

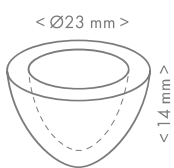
Most commonly, Hoshizaki dispensers are used, where a quick, efficient, and food-safe serving of ice-water combinations is needed.

DIM DISPENSERS produce and provide the famous Hoshizaki cubes for handy self-service. What makes this dispenser so popular is its convenient portion control, which can be set easily. This allows you to precisely regulate the serving sizes. This range of self-serve dispensers is often placed in hotels, positioned on each floor, to provide guests with quality ice all around the clock.

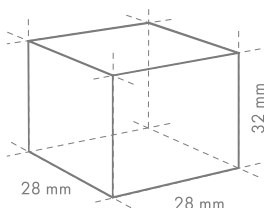
With an elegant and lean look, they almost disappear within modern interior designs. Focusing on user-friendliness and maximum food safety, air or light never hits the freshly produced ice, while stored, providing maximum contamination protection for operators and consumers.

DSM DISPENSERS are compact and reliable appliances that produce and serve high quality shuttle ice. The simple design and smart features, for food safety and against contamination, make DSM dispensers popular for hospitals and health care institutions.

DISPENSERS ICE



Ice type: Shuttle
Weight: 3 g



Cube Size: **L**
Weight: 23 g

USAGE AREAS



Hospitality



Catering



Healthcare



Education



Marine

ICE AND/OR WATER DISPENSERS

See website for all specifications:
www.hoshizaki-europe.com



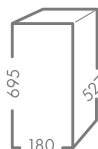
DIM-40DE-HC ICE



Production capacity/24 h:
 43 kg
 Bin capacity: 15 kg
 Ice type: Cube **L**



DSM-12DE ICE



Production capacity/24 h:
 13 kg
 Bin capacity: 3 kg
 Ice type: Shuttle

DIM-30DE-2 ICE



Production capacity/24 h:
 42 kg
 Bin capacity: 15 kg
 Ice type: Cube **L**

DCM-120KE(EU) ICE & WATER



Production capacity/24 h:
 125 kg
 Bin capacity: 1,9 kg
 Ice type: Cubelet & Water

EASY FIT



Our dispenser portfolio accommodates suitable appliances for different requirements regarding serving amounts, storage capacity and space limitations.

SUSTAINABLE



Waste control for more sustainability; these dispensers allow intuitive portion control. This helps to regulate the consumption of ice among end-user, reducing overall energy consumption and waste.

FOOD SAVE



As with all Hoshizaki machines, hygiene, food safety and contamination protection play a major role. Dispensers are operated by consumers directly. In order to eliminate health risks, the machines are designed to never let air or water hit the freshly produced ice, while stored.