

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

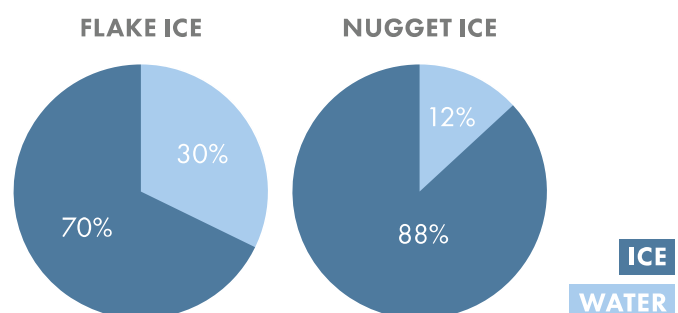
to its ice production. Additionally, all Flake and Nugget Ice Makers use the natural refrigerant R290, which is environmentally friendly and energy efficient.

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.



ABOUT FLAKE & NUGGET ICE

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



CO₂
OPTION AVAILABLE

Self contained



FM-80KE-HC/HCN

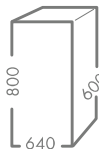


Production capacity/24 h:
Flake: 85 kg - Nugget: 75 kg
Bin capacity:
Flake: 26 kg - Nugget: 32 kg

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

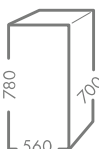


Production capacity/24 h:
Flake: 125 kg - Nugget: 110 kg
Bin capacity:
Flake: 57 kg - Nugget: 65 kg

Modular



FM-150AKE-HC-SB/HCN

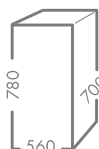


Production capacity/24 h:
Flake: 150 kg - Nugget: 140 kg

Modular



FM-300AKE-HC/HCN-SB

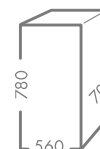


Production capacity/24 h:
Flake: 300 kg - Nugget: 250 kg

Modular



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



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