

IC38 - Undercounter Ice Machine - 38kg / 24hr



Features

- Steel casing
- Air and water condensation
- Sanitisation cycle
- Programmable ice production
- Capacitive control key
- Audible and light signaling alarms
- HACCP alarm report
- External cube weight adjustment
- USB connection for software update and HACCP data download
- Condenser fan controlled at low ambient temperatures
- Programmable ice production
- Predictive failure analysis
- Equipment performance report

Optional

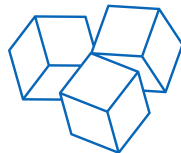
- Sanitisation cycle programmable with ozone
- Nanotechnological evaporator treatment with Rainbow Technology
- IoT cloud connection
- Feet kit 100mm

Specifications

Machine	400 x 540 x 690 (L x W x H (mm))
Shipping	460 x 600 x 850 (L x W x H (mm))
Voltage	220-240/50/1 220/60/1
Gas	R290 GWP 3

Ice Types

Shape	Deposit	Pcs	Weight
Cube	11,5 Kg	28	20KG
20 g	575 Pcs		
-38/46			
35x32x37mm			



Technical Data



Cond.

Comp.

WABS. W

Fuse

Kwh/100Kg

I / h

Kg

Kg

C28A AG220-240/50/1N



670

370

10

29

3.2

40

34



01869 247 947

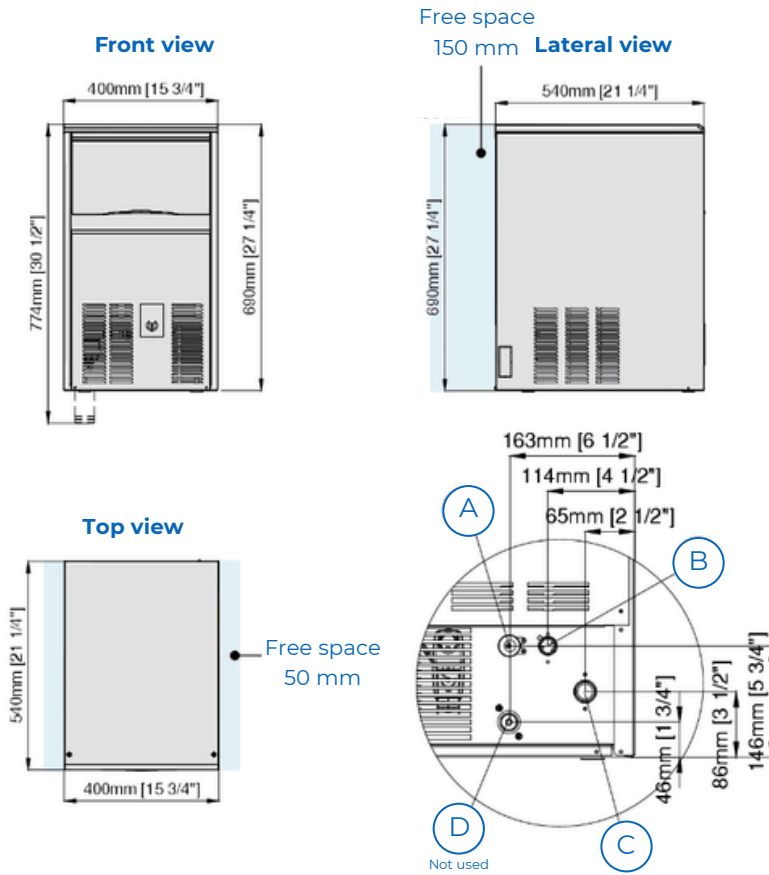



www.icecoolserVICING.co.uk



Unit 5 Copse Business Centre, Bulls Copse Road, Hounslow
Business Park, Totton, Southampton, SO40 9LR

Dimensions



-  Electrical supply cable
-  Water outlet connection \varnothing 20mm (drain)
-  Water inlet connection 3/4 "G
-  UK 3 pin plug
-  Kit 4 Feet
50mm H100-120mm (optional)

MyICE

Allow control and monitoring of ice makers directly from smartphone.



Ice Production

Air cooled unit



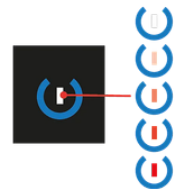
Air Temp.

Water Temp.

°C / °F	10° 50°	15° 59°	21° 70°	32° 90°
10°	38	36	34	30
50°	84	79	75	66
21°	34	32	30	27
70°	75	71	66	60
32°	30	28	26	23
90°	66	62	57	51
38°	23	22	21	19
100°	51	48	46	42

Touch Control

Capacitive Stand-by / Start button (LED continuously changing colors from white to red)



Heat Expelled 979 W

Air Volume 185 m³/h

Operating Conditions

Temp. Ambient	Min 10°C	Max 40°C
Temp. Water Ice	5°	35°
Press. Water	1 Bar (14psi)	10 Bar (140psi)
Conducib. Water	20 microS	500 microS
Power Supply	-10%	+10%

