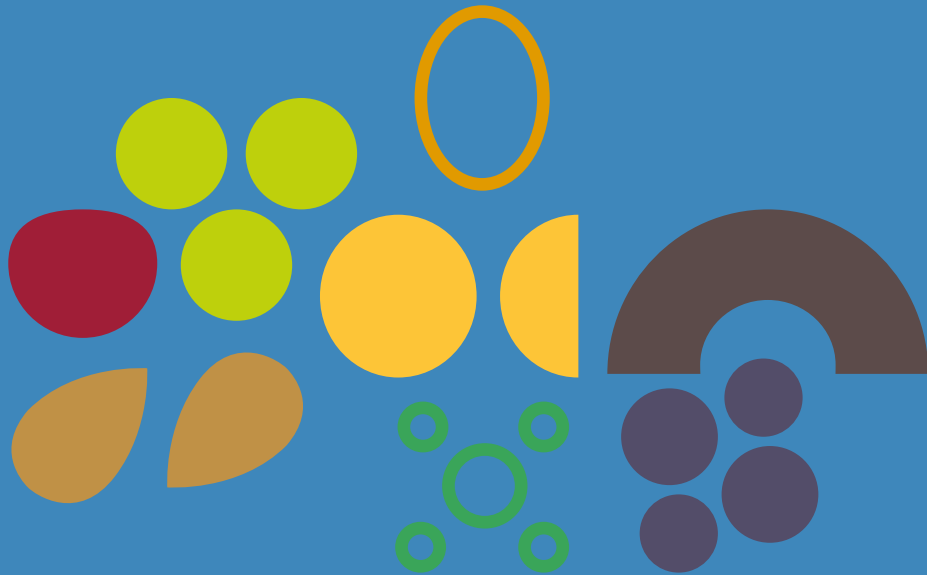


# ICEMATIC

BE COLD WITH STYLE



## CATALOGUE

ICE

## ICEMAKERS

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### CHERRY

BRIGHT CUBE

HO.RE.CA.



### GRAPE

NUGGETS

HO.RE.CA.



### MARACUJA

MODULAR CUBE

HO.RE.CA.



### COCO

HOLLOW CUBE

HO.RE.CA.



### BERRIES

FLAKE ICE

HO.RE.CA.  
FOOD  
INDUSTRIAL  
HOSPITAL



### ALMOND

SCALE ICE

HO.RE.CA.  
FOOD  
INDUSTRIAL

## STORAGE BINS

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### MANGO

Icematic storage bins, with an essential design, preserve ice for a long time assuring the maximum ease of use.

### DISPENSER

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### TROPICAL

Vertical or free-standing, full cube or nugget ice dispensers are particularly useful in company cafeteria, self-service, canteens and hotels.

# ICEMATIC, ICE PROFESSIONALS

## Experience, competence and dedication, since 1963

The long journey in the professional refrigeration field, led us to the construction of efficient and functional machines for ice production, assuring a long durability over time and simplifying our customer's activities in Horeca sector, and more.

Ice produced by Icematic machines is used not only for cocktails and beverages preparations, but also in food production sector, in cosmetics, in spa centres and in medical facilities, being versatile and practical. It grants always the best quality standards.



The Icematic quality starts from raw materials: stainless steel is processed and assembled following the best Lean Production guidelines and techniques, and it takes on new life by applying the most advanced mechanical and technological systems for ice production and refrigeration.

One of our main goals is to bring added value through the innovation of our products, meeting customer's requirements. We manage the whole design and conception phase in Italy, in addition to the production and engineering processes: since 1995 our company is certified by ISO 9001 Quality Management System.

Our constant commitment is to anticipate and completely satisfy the most sophisticated customers exigencies, with an innovative, reliable, safe and durable product.

# OUR ADDED VALUE



## Rainbow Technology® (Optional)

The evaporator is the beating heart of the refrigeration system and the device generating the formation of ice.

Icematic developed in its laboratories an additional high-efficiency protection system.

The Rainbow tech® is the patented nano-technological treatment that protects evaporators from aggressive agents as, for instance, those contained in some waters but also from wrong chemicals used for cleaning.

A very thin vitrification layer of the evaporator surface grants also a perfect detachment of ice cubes and an insignificant release of metals in the ice.

Furthermore, the limescale formation is reduced for a total durability and food safety.

The Rainbow tech® system is available on demand for: C, K, M.

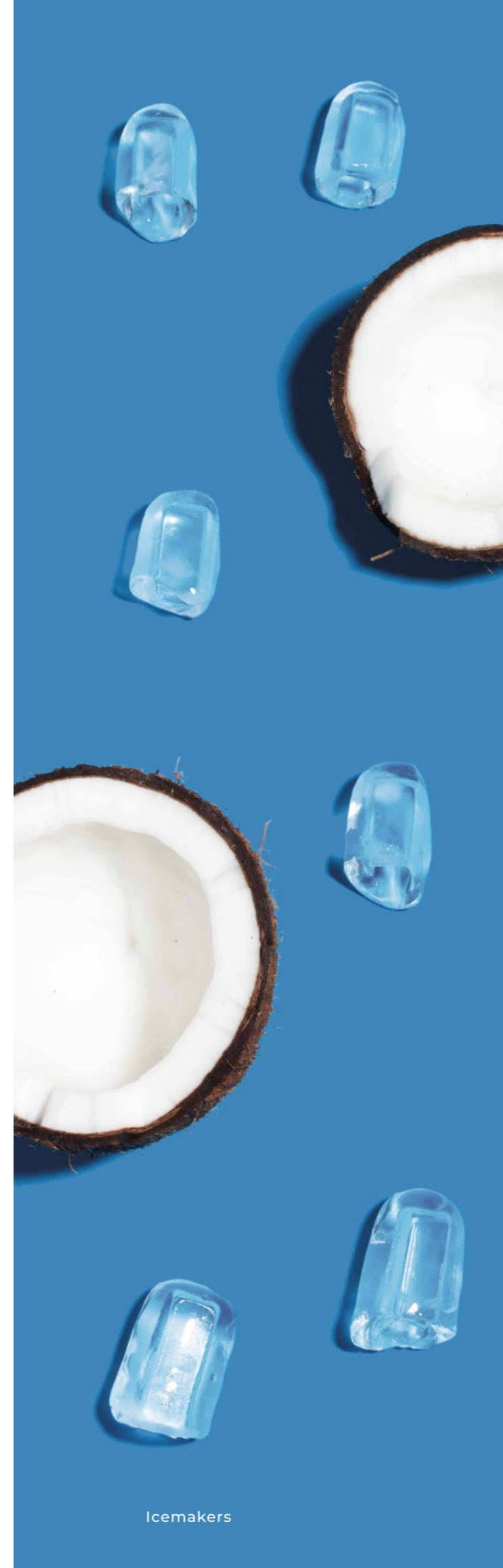


## Ozone Kit (Optional)

Ice can be considered as food. For this reason, our mission is to provide the consumer with clean and organoleptically safe ice.

Icematic is one of the very first manufacturers to include the use of Ozone to grant a state-of-the-art sanitization of its machines. Now more than ever, this is the best solution to assure the elimination of bacteria, germs and virus proliferation from food products.

The Ozone sanitization system allows as well to halve the need of maintenance by technicians and cleaning, reducing costs and increasing the machine durability. Icematic is unique for its patented management system of Ozone programmable cycle.



## 100% Natural Gas

Icematic commitment for environmental protection leads to design ecological machines with natural gas R290.

This refrigerant grants low consumptions, more efficiency and maximum respect for the environment.

The use of no CFC and HCFC assures a minimum environmental impact (GWP 3).

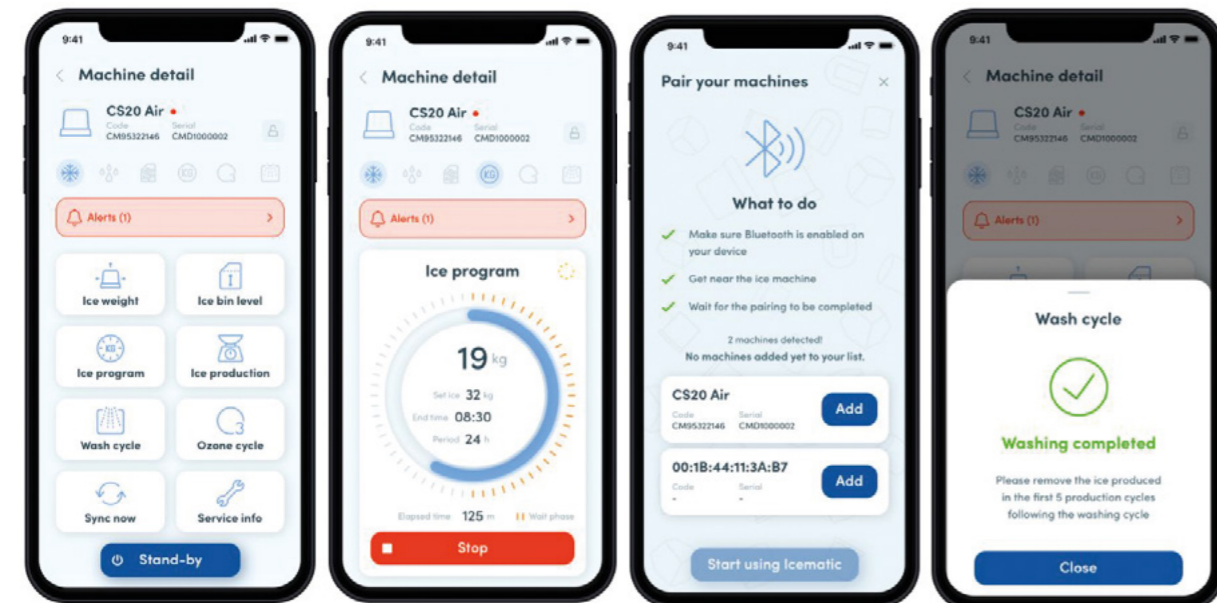
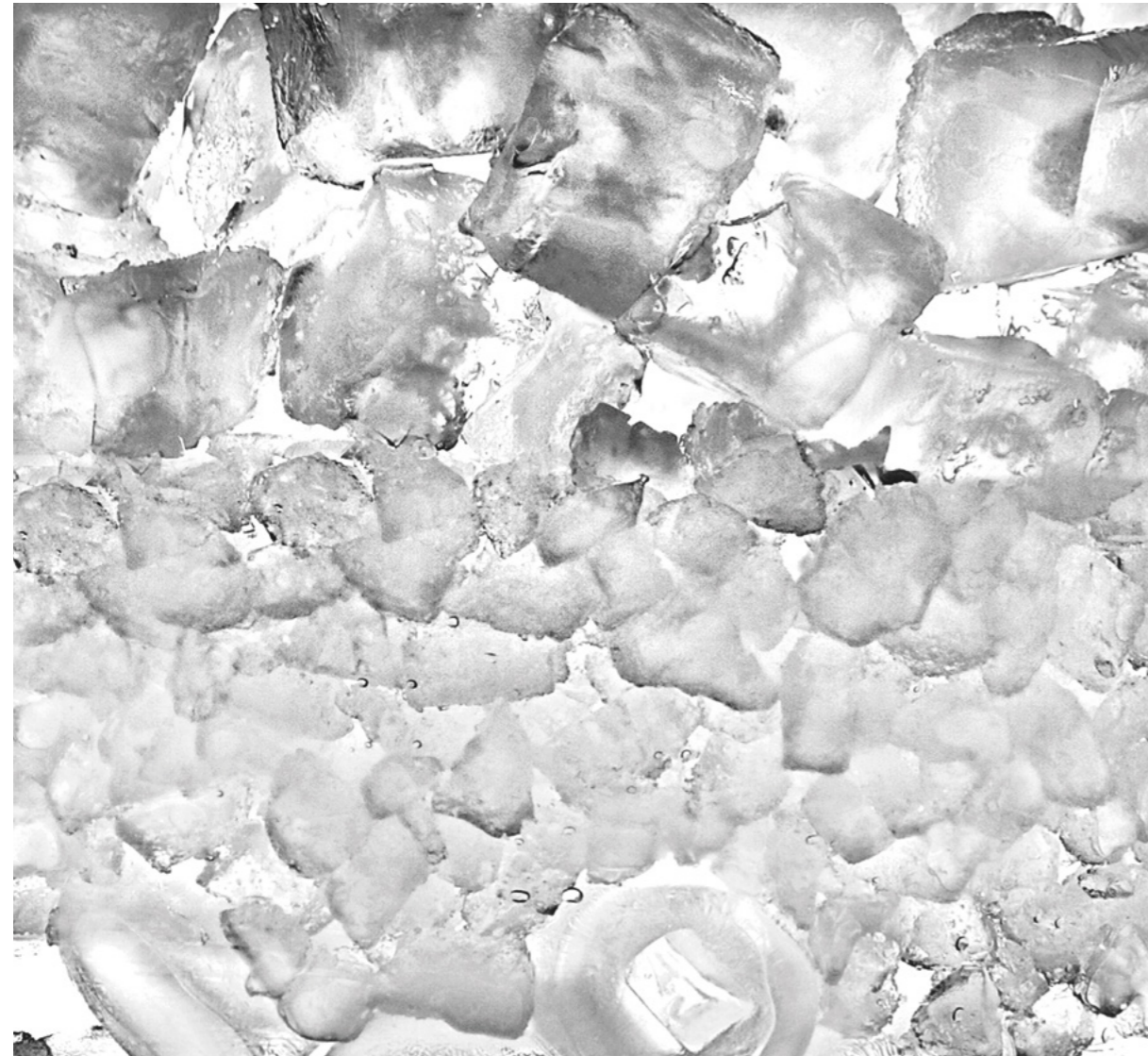


## SCT Treatment

### Safe coating treatment

On all C and K Series evaporators, Icematic has replaced the usual nickel treatment, adopted on all icemakers, with the SCT treatment. Some studies prove that traditional nickel treatment releases metal molecules in the ice, even if within legal limits.

SCT system allows to obtain values up to 20 times lower than those recommended by the laws and up to 10 times lower compared to traditional nickel plating.



# APP MY ICE

Available for models  
**CHERRY**  
**COCO**  
**MARACUJA**  
**BERRIES**



## A matter of touch

The new My Ice APP grants the possibility to have full control of each single machine, via Bluetooth or Wi-Fi.

Icematic is proud to introduce the patented system for ice programmable production with this innovative app.

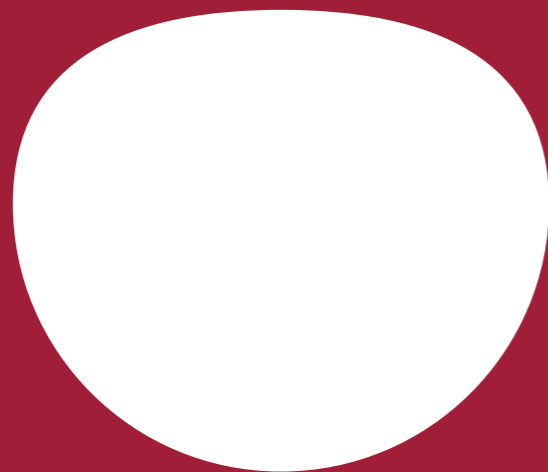
From now, you can start your production cycles for a very defined and programmed quantity of ice, selecting the time when you want it available for use and avoiding the risk of bacterial proliferation.

Additionally, it is possible to remotely control the current status of the machine, and adjust the storage capacity, with no need to

touch or open the machine. Those pluses are a true added value to optimize production, while minimizing wastes and providing always freshly-made ice.

Via this APP, you can also monitor and activate the wash-cycles and the Ozone sanitization, thus ensuring a perfect hygiene of your ice-machine. The first and unique revolutionary tool to help the Serviceman identify and rapidly solve possible troubles in real time, by remote monitoring.

**Managing your ice is a matter of touch on your Smartphone, never so easy before.**



SERIES  
**CHERRY**



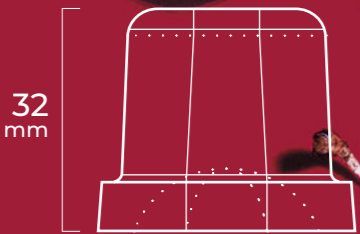
**BRIGHT CUBE**

HO.RE.CA.

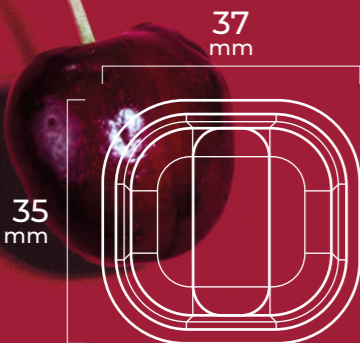
ICEMAKERS - SERIES

# CHEERRY

Specific weight 20 g



Specific weight 20 g



# CHEERRY



## TRANSPARENCY

A full and structured ice cube, with rounded surface for a prolonged beverage cooling.

Its particular transparency is highly appreciated in any context of use.

Compact and transparent, this ice is extremely elegant and efficient for various exigencies:

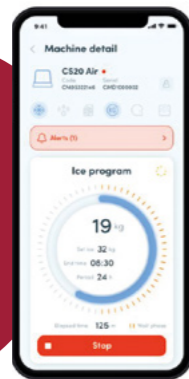
ice buckets, cocktails, aperitifs and whisky on the rocks.

The Cherry series electronical management system allows complete access to all functions and service setting of the machine, by a simple touch on the capacitive control panel.

ICEMAKERS - SERIES

# CHERRY

APP  
MY ICE  
AS STANDARD



Cherry series icemakers grant a high production capacity, despite their compact dimensions. A very essential design, for an easier placement in every single context.

- LARGE INCORPORATED STORAGE BIN CAPACITY
- STAINLESS STEEL BODY
- EASY-ACCESS FOR INTERNAL CLEANING AND MAINTENANCE
- SUPPLY CABLE WITH SCHUKO PLUG
- CAPACITIVE TOUCH CONTROL FOR STAND-BY AND RESET



ICEMAKERS - SERIES

# CHEERRY



Fully electronic range of full-cube icemakers, in accordance with the strictest anti-pollution norms adopting R290 natural gas. Energy saving up to 25% compared with old models.

- FRONTAL VENTILATION (EXCEPT FOR C28/C28F)
- AUTOMATIC WASHING
- EVAPORATOR ELECTRONIC SENSOR
- USB ACCESS WITH PARAMETERS MEMORY
- STORAGE BIN ELECTRONIC SENSOR

Cherry -F range, fully electronic, is available in R 134 gas.

CHERRY  
C 28   
C 28 F



**Dimensions (LXPXH):**  
340 x 480 x 600 mm  
**Ice kg/24h:**  
28 (A) | 27 (W)   
23 (A) | 21 (W)  
**Bin capacity:** 6,5 kg

CHERRY  
C 28+   
C 28+ F



**Dimensions (LXPXH):**  
400 x 480 x 600 mm  
**Ice kg/24h:**  
28 (A) | 28 (W)   
25 (A) | 23 (W)  
**Bin capacity:** 7 kg

CHERRY  
C 38   
C 38 F



**Dimensions (LXPXH):**  
400 x 540 x 690 mm  
**Ice kg/24h:**  
38 (A) | 36 (W)   
36 (A) | 36 (W)  
**Bin capacity:** 11,5 kg

CHERRY  
C 46   
C 46 F



**Dimensions (LXPXH):**  
500 x 540 x 690 mm  
**Ice kg/24h:**  
46 (A) | 41 (W)   
41 (A) | 43 (W)  
**Bin capacity:** 15 kg

CHERRY  
C 54   
C 54 F



**Dimensions (LXPXH):**  
500 x 580 x 800 mm  
**Ice kg/24h:**  
54 (A) | 54 (W)   
52 (A) | 54 (W)  
**Bin capacity:** 22 kg

CHERRY  
C 70   
C 70 F



**Dimensions (LXPXH):**  
700 x 580 x 995 mm  
**Ice kg/24h:**  
70 (A) | 75 (W)   
72 (A) | 70 (W)  
**Bin capacity:** 42 kg

CHERRY  
C 90   
C 90 F



**Dimensions (LXPXH):**  
700 x 580 x 995 m  
**Ice kg/24h:**  
86 (A) | 88 (W)   
89 (A) | 89 (W)  
**Bin capacity:** 42 kg

# ACCESSORIES & OPTIONAL

SERIES

CHERRY



## Rainbow Technology

Nano-technological patented treatment that strengthens and protects evaporators from aggressive agents and scaling.



## Ozone Sanitization

For a safe and deep sanitization of your icemaker.  
Programmable cycle.



## Legs Kit

For adapting the ideal machine height, in the installation context.



## Drain-pump Kit

External drain pump kit, compatible with all icemakers of the range.



## Cleaning Kit

Cleaning kit including a plastic container for the correct dosage of citric acid and a citric acid package of 1 kg. Useful for carrying out an efficient cleaning cycle.



## Impurities filter Kit

Special external filter to avoid impurities accumulation inside the icemaker.



SERIES  
COCO



HOLLOW CUBE

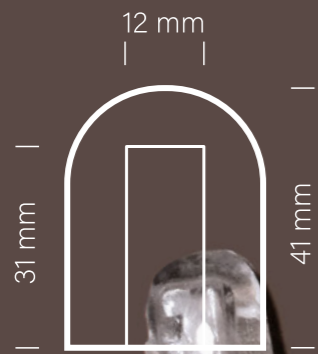
HO.RE.CA.

ICEMAKERS - SERIES

COCO



Specific weight 21 g



Specific weight 21 g



ICEMAKERS - SERIES

COCO



## VERSATILITY

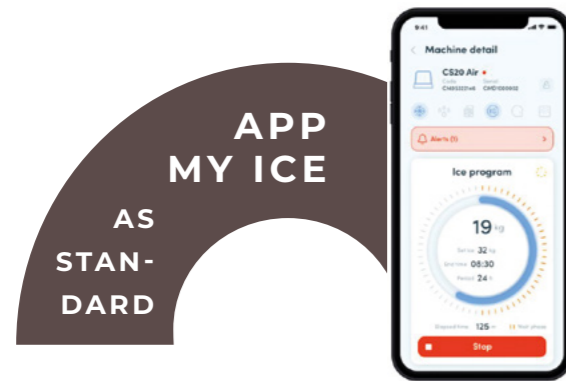
A hollow ice cube, with wide surface for fast beverage cooling.  
With a simple and essential shape, it grants an extreme flexibility of use.

Soft drinks, cocktails, café and / or other preparations that needs a rapid cooling, will identify Coco series hollow ice cube as the perfect ally.

The paddle system is the sole technology suitable to grant the correct machines functioning, also with hard waters full of scale and impurities. Coco series is the most versatile, for any type of installation.

ICEMAKERS - SERIES

# COCO



Modern design with rounded corners and fully stainless-steel body. The paddle system with fingers-evaporator is the sole technology suitable to grant the correct machines functioning, also with hard waters full of scale and impurities.

- LARGE INCORPORATED STORAGE BIN CAPACITY
- CAPACITIVE TOUCH CONTROL FOR STAND-BY AND RESET
- AUTOMATIC WASHING
- EXTRACTIBLE FRONTAL AIR FILTER
- FRONT AIR INTAKE/OUTLET
- SUPPLY CABLE WITH SCHUKO PLUG



ICEMAKERS - SERIES

COCO

New hollow ice cube fully electronic icemakers, in accordance with the strictest anti-pollution norms adopting R290 natural gas.

- STAINLESS STEEL BODY
- SUPPLY CABLE WITH SHUKO PLUG
- USB ACCESS WITH PARAMETERS MEMORY
- STORAGE BIN AND CONDENSER ELECTRONIC SENSOR
- LIFTED DRAINS AND SIDE OUTLETS

New Coco range, fully electronically controlled, is available also in R 134 gas.

COCO  
K 30  
K 30 F



Dimensions (LXPXH):  
400 x 545 x 690 mm  
Ice kg/24h:  
28 (A) | 27 (W)  
30 (A) | 27 (W)  
Bin capacity: 10 kg

COCO  
K 36  
K 36 F



Dimensions (LXPXH):  
450 x 545 x 690 mm  
Ice kg/24h:  
36 (A) | 36 (W)  
37 (A) | 35 (W)  
Bin capacity: 12 kg

COCO  
K 23 NANO  
K 23 NANO F



Dimensions (LXPXH):  
340 x 545 x 620 mm  
Ice kg/24h:  
23 (A) | 23 (W)  
21 (A) | 19 (W)  
Bin capacity: 5 kg

COCO  
K 23  
K 23 F



Dimensions (LXPXH):  
340 x 545 x 690 mm  
Ice kg/24h:  
23 (A) | 23 (W)  
21 (A) | 19 (W)  
Bin capacity: 7 kg

COCO  
K 25  
K 25 F



Dimensions (LXPXH):  
400 x 545 x 690 mm  
Ice kg/24h:  
25 (A) | 24 (W)  
25 (A) | 23 (W)  
Bin capacity: 10 kg

COCO  
K 45  
K 45 F



Dimensions (LXPXH):  
500 x 600 x 693 mm  
Ice kg/24h:  
45 (A) | 46 (W)  
45 (A) | 46 (W)  
Bin capacity: 16 kg

COCO  
K 50  
K 50 F




Dimensions (LXPXH):  
500 x 585 x 956 mm  
Ice kg/24h:  
50 (A) | 50 (W)  
50 (A) | 48 (W)  
Bin capacity: 21 kg

ICEMAKERS - SERIES  
**COCO**


COCO  
**K 62**   
**K 62 F**



**Dimensions (LXPXH):**  
600 x 585 x 956 mm  
**Ice kg/24h:**  
62 (A) | 66 (W)   
60 (A) | 58 (W)  
**Bin capacity:** 28 kg


COCO  
**K 80**   
**K 80 F**



**Dimensions (LXPXH):**  
700 x 585 x 956 mm  
**Ice kg/24h:**  
80 (A) | 81 (W)   
80 (A) | 81 (W)  
**Bin capacity:** 36 kg


COCO  
**K 95**   
**K 95 F**



**Dimensions (LXPXH):**  
800 x 585 x 956 mm  
**Ice kg/24h:**  
96 (A) | 105 (W)   
92 (A) | 90 (W)  
**Bin capacity:** 40 kg

COCO  
**K 150**   
**K 150 F**



**Dimensions (LXPXH):**  
920 x 650 x 1280 mm  
**Ice kg/24h:**  
150 (A) | 151 (W)   
150 (A) | 142 (W)  
**Bin capacity:** 67 kg

# ACCESSORIES & OPTIONAL

SERIES

COCO



## Rainbow Technology

Nano-technological patented treatment that strengthens and protects evaporators from aggressive agents and scaling.



## Ozone Sanitization

For a safe and deep sanitization of your icemaker.  
Programmable cycle.



## Legs Kit

For adapting the ideal machine height, in the installation context.



## Drain-pump Kit

External drain pump kit, compatible with all icemakers of the range.



## Cleaning Kit

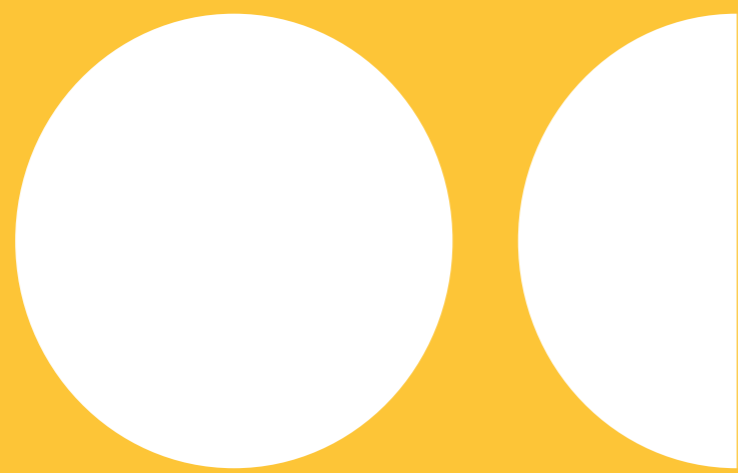
Cleaning kit including a plastic container for the correct dosage of citric acid and a citric acid package of 1 kg. Useful for carrying out an efficient cleaning cycle.



## Impurities filter Kit

Special external filter to avoid impurities accumulation inside the icemaker.





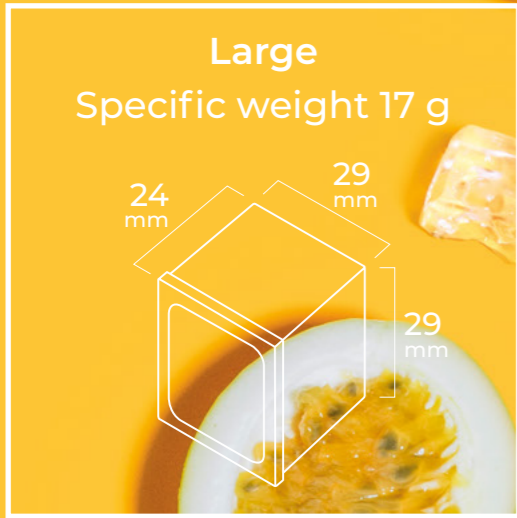
SERIES  
**MARACUJA**



**MODULAR CUBE**

HO.RE.CA.

# MARACUJA



# MARACUJA



## MODULARITY

Full and square ice cube, available in three different sizes DICE, HALF-LARGE and LARGE. The perfect solution for quick beverage cooling.

High productivity of Maracuja icemakers with vertical evaporator, matched with Icematic storage bins, is the ideal answer for activities where a huge water consumption is required.

Several applications sectors, these ice cubes are confirmed as the optimal choice in large bars, nightclubs, hotels & resorts, restaurants and fast-food.

ICEMAKERS - SERIES

# MARACUJA



New range of modular icemakers, full cube, with vertical evaporator, with a linear and innovative design, characterized by a high reliability and an extreme ease of use. Fully stainless-steel structure and very easy to inspect.

This line of icemakers represents the best solution for whatever activity with high consumption of ice.

A uniform and constant flow distributes the water on a chilled surface, specifically designed to achieve a high volume of ice.

- HIGH PRODUCTION CAPACITY AND COMPATIBILITY WITH ICEMATIC STORAGE BINS
- STAINLESS STEEL BODY
- CAPACITIVE TOUCH CONTROL FOR STAND-BY AND RESET
- AUTOMATIC WASHING
- USB ACCESS WITH PARAMETERS MEMORY
- SIDE FILTER WASHABLE AND EXTRACTIBLE



ICEMAKERS - SERIES

# MARACUJA

Maracuja icemakers adopt the most advanced technology to assure the minimal environmental impact, and also the highest safety standards. The proposed models are ecological, using Propane 100% natural gas (R290).

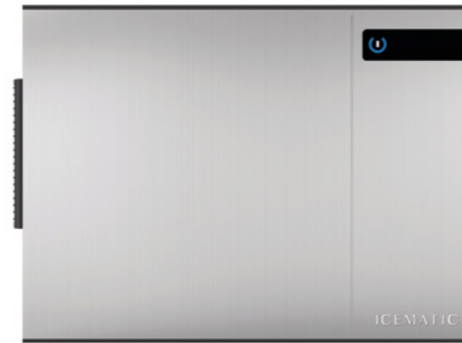


New range of modular Maracuja icemakers, completely electronic, respects the most stringent environmental parameters.

Maracuja-F, completely electronic, is available with R452a gas.

MARACUJA

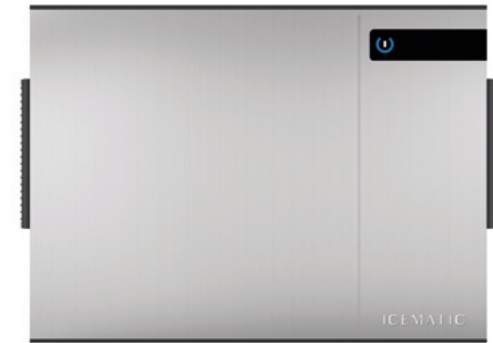
**M 205**   
**M 205 F**



**Dimensions (LXPXH):**  
760 x 620 x 575 mm  
**Ice kg/24h:**  
220 (A) | 210 (W)   
240 (A) | 215 (W)  
**Bin capacity:**  
pages 88-89

MARACUJA

**M 305**   
**M 305 F**



**Dimensions (LXPXH):**  
760 x 620 x 575 mm  
**Ice kg/24h:**  
300 (A) | 270 (W)   
300 (A) | 265 (W)  
**Bin capacity:**  
pages 88-89

MARACUJA

**M 145**   
**M 145 F**



**Dimensions (LXPXH):**  
560 x 620 x 575 mm  
**Ice kg/24h:**  
145 (A) | 133 (W)   
143 (A) | 129 (W)  
**Bin capacity:**  
pages 88-89

MARACUJA

**M 195**   
**M 195 F**



**Dimensions (LXPXH):**  
560 x 620 x 660 mm  
**Ice kg/24h:**  
212 (A) | 205 (W)   
212 (A) | 205 (W)  
**Bin capacity:**  
pages 88-89

MARACUJA

**M 405**   
**M 405 F**



**Dimensions (LXPXH):**  
760 x 620 x 725 mm  
**Ice kg/24h:**  
400 (A)   
430 (A) | 352 (W)  
**Bin capacity:**  
pages 88-89

MARACUJA

**M 505 F**

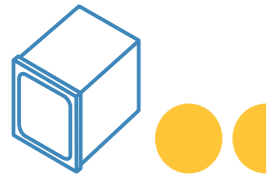


**Dimensions (LXPXH):**  
760 x 620 x 725 mm  
**Ice kg/24h:**  
460 (A) | 415 (W)   
**Bin capacity:**  
pages 88-89

# ACCESSORIES & OPTIONAL

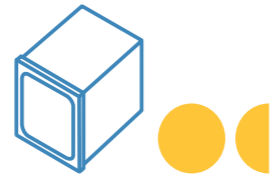
SERIES

## MARACUJA



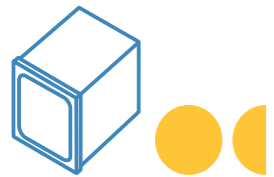
### Rainbow Technology

Nano-technological patented treatment that strengthens and protects evaporators from aggressive agents and scaling.



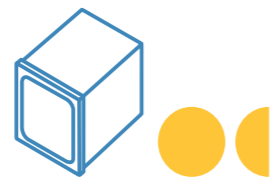
### Ozone Kit

For a safe and deep sanitization of your icemaker, available for the combined bin.



### Cleaning Kit

Cleaning kit including a plastic container for the correct dosage of citric acid and a citric acid package of 1 kg. Useful for carrying out an efficient cleaning cycle.



### Drain-pump Kit

External drain pump kit, compatible with all icemakers of the range.



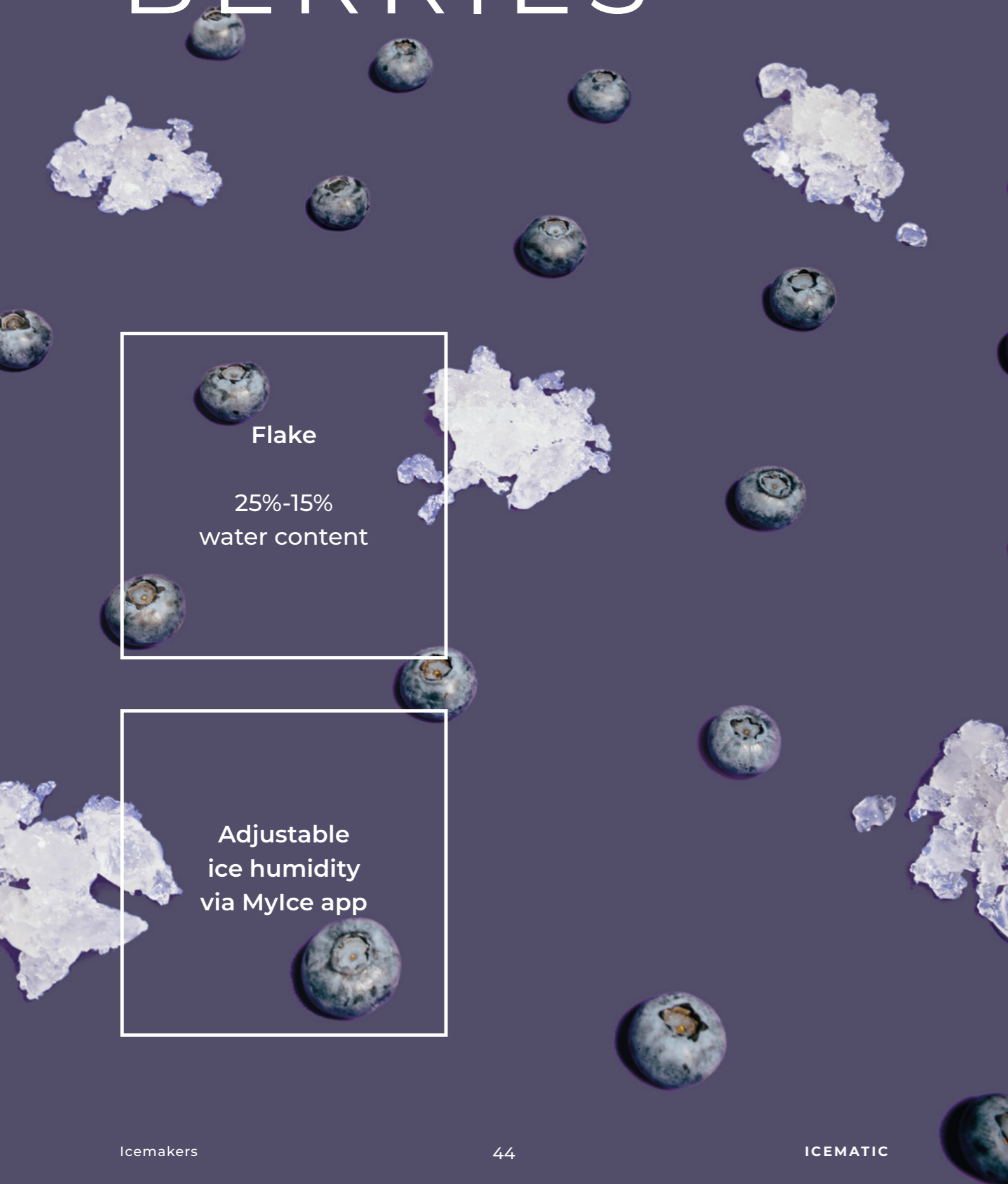
SERIES  
**BERRIES**



**FLAKE ICE**

HO.RE.CA.  
FOOD  
INDUSTRIAL  
HOSPITAL

# BERRIES

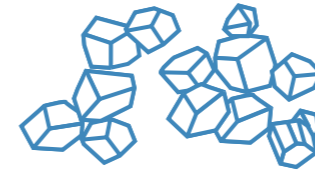


Flake

25%-15%  
water content

Adjustable  
ice humidity  
via MyIce app

# BERRIES

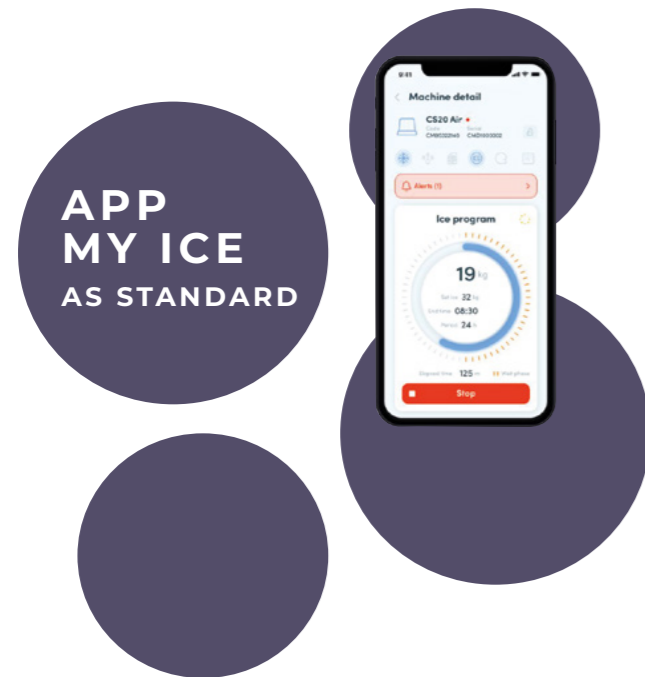


## FRESHNESS

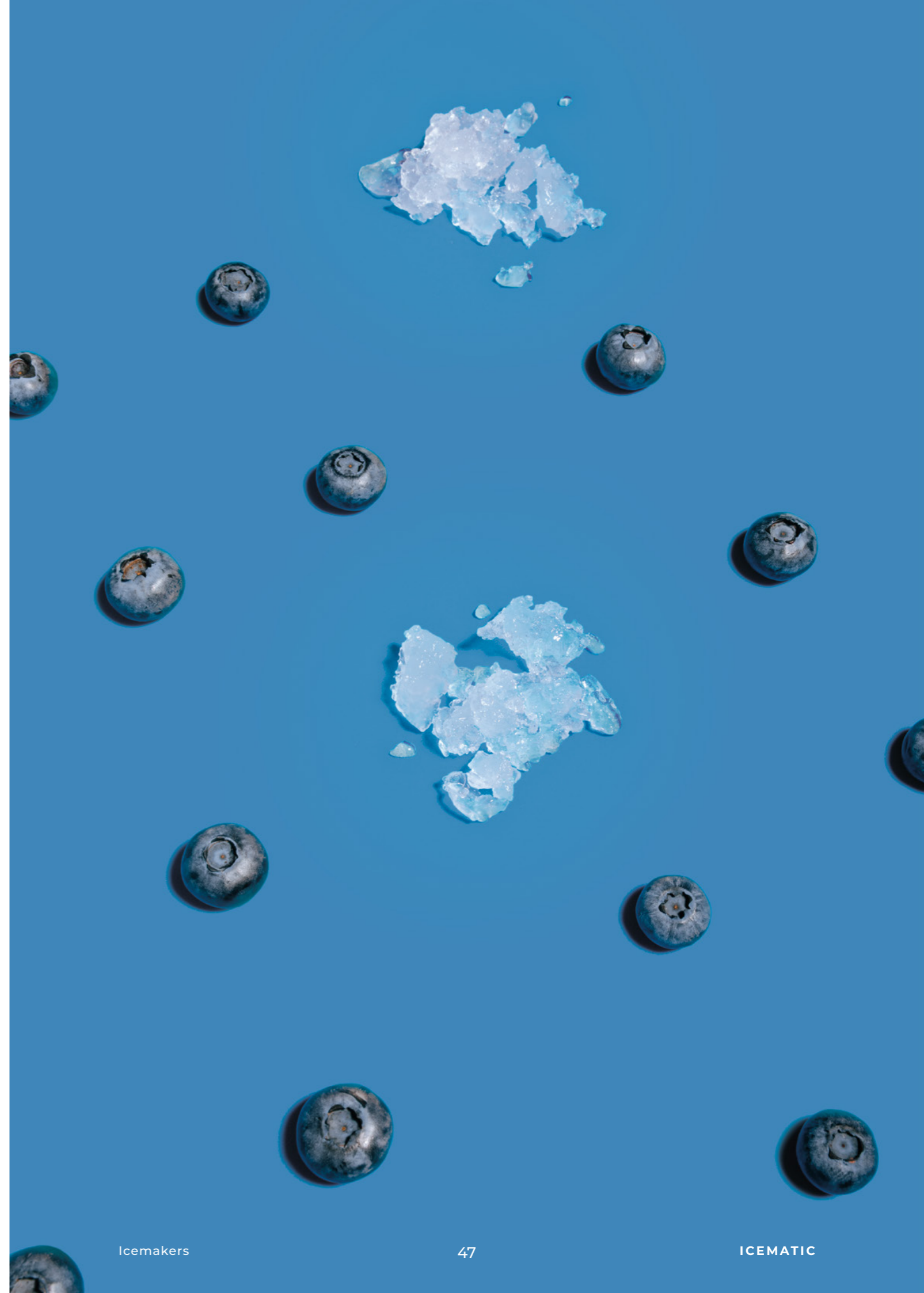
Granular ice is an asset in many sectors, thanks to its multiple uses: from food conservation and display, to cocktails preparation, to applications in SPAs, in the world of cosmetics, in medical and hospital environments. This type of very wet ice is particularly appreciated also in the bakery sector.

Granular ice is very easy to handle, stock and weigh. Its peculiarity is the high residual-water content that, depending on model, may vary from 25% to 15%.

# BERRIES



New range of granular icemakers, with capacity up to 1.000 Kg/day. Granular ice is generated by a vertical cylindrical evaporator, with a screw-conveyor, that scrapes the internal surface of the ice pulling it to the outlet of the machine, where ice-crunching system is located. This system guarantees even ice quality and a minimal residual water. The Berries line includes self-contained models and bin-combined versions, to be paired to the vast selection of Icematic bins.





ICEMAKERS - SERIES

# BERRIES



The new machines of the Berries line are also available in ecological version R290, utilizing propane gas, 100% natural with zero environmental impact: the state-of-the-art technology to safeguard the environment at best.

Berries-F line, completely electronic, is available with R 134a - R452a gas.

- STAINLESS STEEL BODY
- EASY TO INSPECT INTERIORS
- CAPACITIVE TOUCH-KEY FOR STAND-BY AND RESET
- COMPATIBILITY WITH ICEMATIC STORAGE BINS
- USB PORTAL TO CHECK ALL THE WORKING HISTORY PARAMETERS

BERRIES

**B 95 C**   
**B 95 C-F**



**Dimensions (LXPXH):**  
500 x 597 x 694 mm  
**Ice kg/24h:**  
90 (A) | 84 (W)   
88 (A) | 88 (W)  
**Bin capacity:** 18 kg

BERRIES

**B 130 C**   
**B 130 C-F**



**Dimensions (LXPXH):**  
500 x 597 x 694 mm  
**Ice kg/24h:**  
130 (A) | 120 (W)   
112 (A) | 112 (W)  
**Bin capacity:** 18 kg

BERRIES

**B 160 C**   
**B 160 C-F**



**Dimensions (LXPXH):**  
700 x 650 x 995 mm  
**Ice kg/24h:**  
165 (A) | 168 (W)   
152 (A) | 154 (W)  
**Bin capacity:** 50 kg

BERRIES

**B 200 C**   
**B 200 C-F**




**Dimensions (LXPXH):**  
700 x 620 x 995 mm  
**Ice kg/24h:**  
210 (A) | 195 (W)   
190 (A) | 190 (W)  
**Bin capacity:** 50 kg

ICEMAKERS - SERIES  
**BERRIES**

BERRIES

**B 125**   
**B 125 F**




**Dimensions (LXPXH):**  
570 x 545 x 535 mm  
**Ice kg/24h:**  
130 (A) | 120 (W)   
112 (A) | 112 (W)

BERRIES

**B 165**   
**B 165 F**




**Dimensions (LXPXH):**  
570 x 545 x 535 mm  
**Ice kg/24h:**  
165 (A) | 168 (W)   
152 (A) | 154 (W)

BERRIES

**B 505**   
**B 505 F**




**Dimensions (LXPXH):**  
538 x 663 x 790 mm  
**Ice kg/24h:**  
400 (A) | 400 (W)   
450 (A) | 450 (W)

BERRIES

**B 205**   
**B 205 F**




**Dimensions (LXPXH):**  
570 x 545 x 535 mm  
**Ice kg/24h:**  
210 (A) | 195 (W)   
190 (A) | 190 (W)

BERRIES

**B 305**   
**B 305 F**



**Dimensions (LXPXH):**  
538 x 663 x 650 mm  
**Ice kg/24h:**  
280 (A) | 280 (W)   
300 (A) | 300 (W)

**AVAILABLE  
ON REQUEST:**

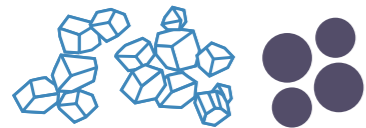
**SFN1000 A-W**  
**SF 500, SFN 1000, SFN 2200**  
**E SFN2200 TROPICAL**  
with remote condenser



# ACCESSORIES & OPTIONAL

SERIES

## BERRIES



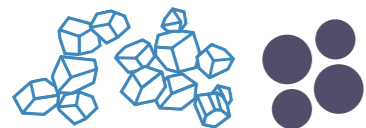
### Ozone kit

For a safe and deep sanitization of your icemaker, available for self-contained models or for the combined bins. Programmable cycle.



### Legs Kit

For adapting the ideal machine height, in the installation context.



### Cleaning Kit

Cleaning kit including a plastic container for the correct dosage of citric acid and a citric acid package of 1 kg. Useful for carrying out an efficient cleaning cycle.



### Drain-pump Kit

External drain pump kit, compatible with all icemakers of the range.



SERIES  
**GRAPE**



**NUGGETS**

HO.RE.CA.

# GRAPE

Specific weight 1 g,  
approximately 8%  
water content



11 mm

13 mm

# GRAPE



## COMPACTNESS

Nuggets-shaped has the characteristics of being both compact and pleasant to chew, being half-way between granular ice and solid ice cubes.

It is the ideal ice for the creation of cocktails where crunched ice is needed as caipirinhas, mojitos or caipiroskas.

Nuggets format ice has a low water content and may be used in many spaces as: cocktails-bars, disco-clubs, professional catering and restaurants, centralized kitchens and the medical sector as well.

# GRAPE

The range of icemakers “nugget” type is based on two models, with different production capacities, to be combined with a separate bin.

The “nugget” type ice is created via a vertical and cylindrical evaporator, equipped with a screw-conveyor, that scrapes the internal surface of the ice pulling it to the outlet of the machine, where an extruder presses the ice into small cylinders.

These machines to be paired to the vast selection of Icematic bins.

- GREAT PRODUCTION CAPACITY
- STAINLESS STEEL BODY SHELL
- FRONT-FACING AIR INTAKE AND OUTLET
- EASY MANAGEMENT OF THE ICE
- ONLY 8% RESIDUAL WATER IN ICE
- COMPATIBILITY WITH ICEMATIC BINS



ICEMAKERS - SERIES

# GRAPE

Grape range is available only in R452a gas.

## ACCESSORIES & OPTIONAL

SERIES

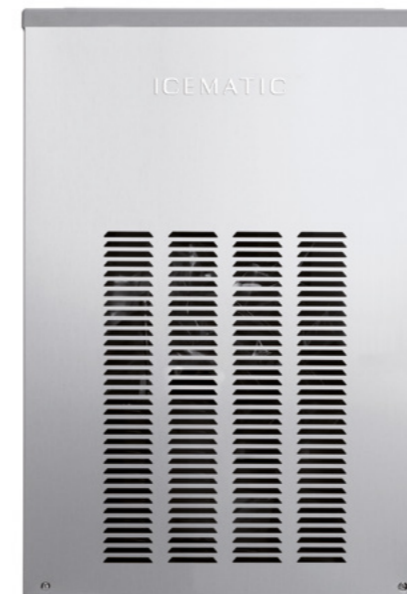
### GRAPE



## Ozone Kit

For a safe and deep sanitization of your icemaker, available for the combined bin.

### GRAPE G 270 F



**Dimensions (LXPXH):**  
538 x 663 x 645 mm  
**Ice kg/24h:**  
320 (A) | 305 (W)  
**Bin capacity:**  
pages 88-89

### GRAPE G 470 F



**Dimensions (LXPXH):**  
538 x 663 x 794 mm  
**Ice kg/24h:**  
570 (A) | 640 (W)  
**Bin capacity:**  
pages 88-89



SERIES  
ALMOND



SCALE ICE

HO.RE.CA.  
FOOD  
INDUSTRIAL



ICEMAKERS - SERIES

# ALMOND



Scales thickness  
0,9 - 1,2 mm

Temperature  
-7°C



ICEMAKERS - SERIES

# ALMOND



## SOLIDITY

With an average temperature of  $-7^{\circ}\text{C}$  and a thickness between 0,9 and 1,2 mm, the ice made by the Almond line machines is the coldest and driest available, unique in its kind. Solid and dry, ice-flakes have a great surface of contact, for a fast cooling.

The Almond line ice-machines have a variety of applications as supermarkets, restaurants and catering, butcheries, fish industry and markets, sea-ports, as well as the pharmaceutical sector and much more.

The flat-flakes ice, dry and overchilled, has a candid white colour and it is ideal for elongating the freshness of any product.

# ALMOND

The new range of flat flakes ice-machines is characterized by a remarkable low presence of humidity (approx. 2%), thus granting an absolute freshness. The Almond line production system includes a cylindrical and vertical stainless-steel evaporator, and a free-rotating blade scratching the ice generated, originating the flakes. The Almond line makers may be combined with the Icematic range of bins

- STAINLESS STEEL BODY SHELL
- CONDENSING UNIT ON BOARD
- CYLINDRICAL AND VERTICAL FIX EVAPORATOR
- EASY ACCESS TO INTERIOR FOR EASY CLEANING
- INTEGRATED ON/OFF CONTROL



ICEMAKERS - SERIES

# ALMOND

Almond-F line is available only with R452a gas.

ALMOND  
A 250 F



**Dimensions (LXPXH):**  
1015 x 590 x 815 mm  
**Ice kg/24h:**  
250 (A)

ALMOND  
A 400 F



**Dimensions (LXPXH):**  
1015 x 590 x 815 mm  
**Ice kg/24h:**  
409 (A)

ALMOND  
A 600 F



**Dimensions (LXPXH):**  
1110 x 640 x 850 mm  
**Ice kg/24h:**  
630 (A)

ALMOND  
A 950 F



**Dimensions (LXPXH):**  
1110 x 640 x 890 mm  
**Ice kg/24h:**  
988 (A)

ALMOND  
A 1500 F



**Dimensions (LXPXH):**  
1380 x 736 x 970 mm  
**Ice kg/24h:**  
1600 (A)

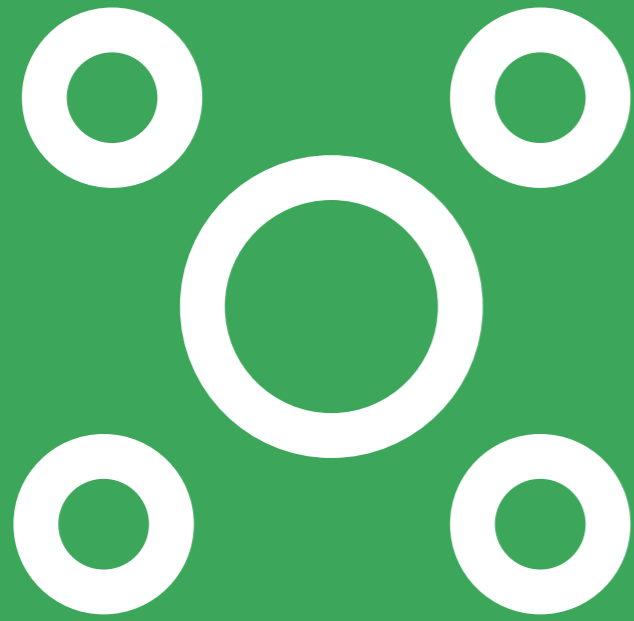
# ACCESSORIES & OPTIONALS

SERIES

ALMOND



Storage bin  
capacity level  
sensor



SERIES  
**TROPICAL**



**DISPENSER**

DISPENSER

# TROPICAL

DISPENSER

# TROPICAL

## CONVIVIALITY

Practical, compact and efficient. The Icematic ice-dispensers are available in two different models:

- **Floor dispenser DX35, with full-ice cube, gourmet type**
- **Table dispenser TD130 with nuggets type ice**

Those dispensers are the optimal solution for canteens, self-services, hotels and pubs where it is necessary to have perfectly dosed ice, and quickly.

DISPENSER

# TROPICAL DX35

Practical and compact, it is the ideal solution for places where customers can get autonomously their own ice (canteens, self-services, hotels).

## TROPICAL DX 35

**Dimensions (LXPXH):**  
380 x 515 x 1696 mm  
**Production - kg/24h:**  
29 (A) - 30 (W)  
**Bin capacity:** 12,6 kg



DISPENSER

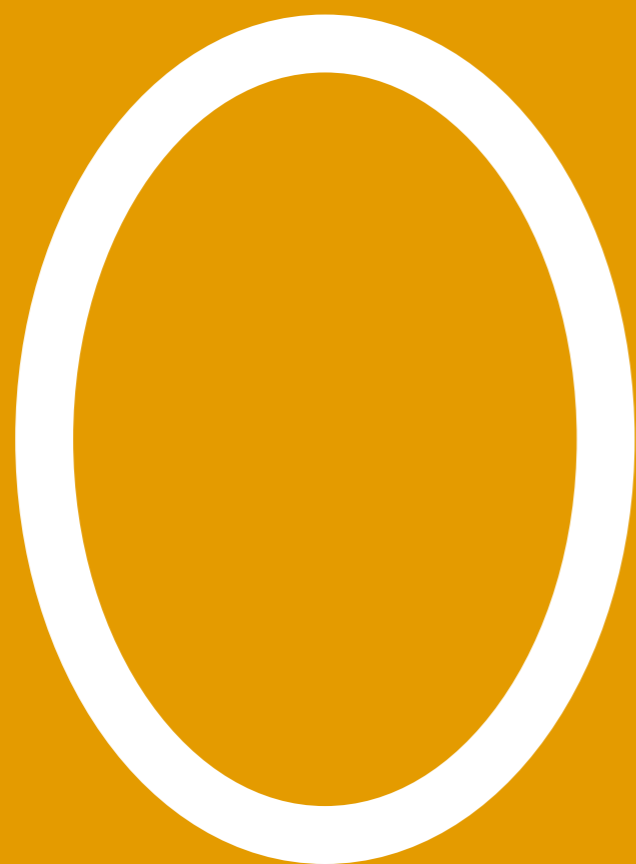
# TROPICAL TD130A

Simple and linear, the table dispenser TD130A distributes nuggets, that are ideal for a fast preparation of cocktails and snow-cones.

## TROPICAL TD130

**Dimensions (LXPXH):**  
390 x 662 x 874 mm  
**Production - kg/24h:** 135  
**Bin capacity:** 5 kg





SERIES  
MANGO



STORAGE BINS



STORAGE BINS

# MANGO

STORAGE BINS

# MANGO

## SAFETY

The Icematic bins are entirely designed internally to match whatever users' need.

The high quality of materials and the construction technology constitute the ideal solution for whoever may need to preserve significant amount of ice, long term.

Stainless steel and deep-formed food-quality plastic, processed with silver-salts antibacterial treatment, combined with the possibility to install the Ozone sanitization system, render those bins extremely food-safe and easy to clean.

STORAGE BINS

# MANGO MG

Robust and elegant, the MG series bins are made in fully insulated steel, with shock-resistant hatch and incorporated shovel.

MANGO  
MG 255



**Dimensions (LXPXH):**  
770 x 880 x 1270 mm  
**Bin capacity (kg):**  
243 granular / 191 cube

MANGO  
MG 305



**Dimensions (LXPXH):**  
1081 x 824 x 968 mm  
**Bin capacity (kg):**  
252 granular / 197 cube

MANGO  
MG 105



**Dimensions (LXPXH):**  
568 x 848 x 1045 mm  
**Bin capacity (kg):**  
129 granular / 101 cube

MANGO  
MG 155



**Dimensions (LXPXH):**  
568 x 880 x 1270 mm  
**Bin capacity (kg):**  
168 granular / 132 cube

MANGO  
MG 205



**Dimensions (LXPXH):**  
769 x 848 x 1048 mm  
**Bin capacity (kg):**  
181 granular / 141 cube

MANGO  
MG 405



**Dimensions (LXPXH):**  
1235 x 873 x 1270 mm  
**Bin capacity (kg):**  
406 granular / 319 cube

MANGO  
MG 505



**Dimensions (LXPXH):**  
1331 x 880 x 1270 mm  
**Bin capacity (kg):**  
478 granular / 375 cube

STORAGE BINS

# MANGO MB

The MB series bins have a robust steel structure, are suitable for heavy loads and flaunt a spring-loaded hatch, with a Teflon paddle provided.

## MANGO MB 700



**Dimensions (LXPXH):**  
1524 x 1128 x 1735 mm  
**Bin capacity (kg):**  
812 granular / 637 cube

## MANGO MB 500



**Dimensions (LXPXH):**  
1220 x 1125 x 1428 mm  
**Bin capacity (kg):**  
553 granular / 434 cube

## MANGO MB 1000



**Dimensions (LXPXH):**  
1830 x 1470 x 1290 mm  
**Bin capacity (kg):**  
1063 granular / 838 cube

STORAGE BINS

# MANGO MC

The MC series bins are externally made in steel and internally in food-quality polyethylene. Equipped with trolley and Teflon paddle, they dose the ice from the outlet drawer.

## MANGO MC 320



**Dimensions (LXPXH):**  
885 x 1267 x 1803 mm  
**Bin capacity (kg):**  
318-391 granular / 249-306 cube

## MANGO MC 140



**Dimensions (LXPXH):**  
884 x 1025 x 1343 mm  
**Bin capacity (kg):**  
137-210 granular / 107-164 cube

## MANGO MC 620



**Dimensions (LXPXH):**  
1753 x 1267 x 1803 mm  
**Bin capacity (kg):**  
613-759 granular / 481-595 cube

CROSS-TABLE  
ICEMAKER / STORAGE BIN

Icemaker-storage bin compatibility  
No frame needed

K... Frame name

\* Included

|               | STORAGE BINS  | MG 105       | MG 155       | MG 205     | MG 255     | MG 305 |  | MG 405  | MG 505  | MB 500 | MB 700 | MB 1000 | MC 140 | MC 320 | MC 620 |
|---------------|---|--------------|--------------|------------|------------|--------|--|---------|---------|--------|--------|---------|--------|--------|--------|
| <b>MODELS</b> | Kg /24 h  | 129          | 168          | 181        | 243        | 252    |  | 406     | 478     | 553    | 812    | 1068    | 210    | 391    | 759    |
| <b>M 145</b>  | 145 (A)   133 (W) <sup>⊗</sup><br>143 (A)   129 (W) |              |              | KM 205-255 | KM 205-255 |        |  |         |         |        |        |         |        |        |        |
| <b>M 195</b>  | 212 (A)   205 (W) <sup>⊗</sup><br>212 (A)   205 (W) |              |              | KM 205-255 | KM 205-255 |        |  |         |         |        |        |         |        |        |        |
| <b>M 205</b>  | 220 (A)   210 (W) <sup>⊗</sup><br>240 (A)   215 (W) |              |              |            |            | KM 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>M 305</b>  | 300 (A)   270 (W) <sup>⊗</sup><br>300 (A)   265 (W) |              |              |            |            | KM 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>M 405</b>  | 400 (A) <sup>⊗</sup><br>430 (A)   352 (W)           |              |              |            |            | KM 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>M 505</b>  | 460 (A)   415 (W)                                   |              |              |            |            | KM 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>B 125</b>  | 130 (A)   120 (W) <sup>⊗</sup><br>112 (A)   112 (W) | *KBD 105-155 | *KBD 105-155 | KB 205-255 | KB 205-255 | KB 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>B 165</b>  | 165 (A)   168 (W) <sup>⊗</sup><br>152 (A)   154 (W) | *KBD 105-155 | *KBD 105-155 | KB 205-255 | KB 205-255 | KB 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>B 205</b>  | 210 (A)   195 (W) <sup>⊗</sup><br>190 (A)   190 (W) | *KBD 105-155 | *KBD 105-155 | KB 205-255 | KB 205-255 | KB 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>B 305</b>  | 280 (A)   280 (W) <sup>⊗</sup><br>300 (A)   300 (W) |              |              | KB 205-255 | KB 205-255 | KB 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>B 505</b>  | 400 (A)   400 (W) <sup>⊗</sup><br>450 (A)   450 (W) |              |              | KB 205-255 | KB 205-255 | KB 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>G 270</b>  | 320 (A)   305 (W)                                   | KGC 105-155  | KGC 105-155  | KB 205-255 | KB 205-255 | KB 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>G 470</b>  | 570 (A)   640 (W)                                   |              |              | KB 205-255 | KB 205-255 | KB 305 |  | KFM 405 | KFM 505 |        |        |         |        |        |        |
| <b>A 250</b>  | 250 (A)   |              |              |            |            |        |  | KA 405  | KA 505  |        |        |         |        |        |        |
| <b>A 400</b>  | 409 (A)   |              |              |            |            |        |  | KA 405  | KA 505  |        |        |         |        |        |        |
| <b>A 600</b>  | 630 (A)   |              |              |            |            |        |  | KA 405  | KA 505  |        |        |         |        |        |        |
| <b>A 950</b>  | 988 (A)   |              |              |            |            |        |  | KA 405  | KA 505  |        |        |         |        |        |        |
| <b>A 1500</b> | 1600 (A)  |              |              |            |            |        |  |         |         |        |        |         |        |        |        |

Icematic, Castel MAC Srl  
Via del lavoro, 9  
31033 Castelfranco Veneto (TV) Italy  
Tel. +39 0423 738452  
E-mail: [icematic@castelmac.it](mailto:icematic@castelmac.it)  
[icematic.eu](http://icematic.eu)

# ICEMATIC

BE COLD WITH STYLE

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The Spirit of Excellence