Model Selection Guide
Types of Ice

Gourmet Ice Cubes

<table>
<thead>
<tr>
<th>Type</th>
<th>Weight</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Gourmet</td>
<td>8 g</td>
<td>Ø 21 x H 25 mm</td>
</tr>
<tr>
<td>Medium Gourmet</td>
<td>20 g</td>
<td>Ø 30 x H 34 mm</td>
</tr>
<tr>
<td>Large Gourmet</td>
<td>39 g</td>
<td>Ø 38 x H 41 mm</td>
</tr>
<tr>
<td>Extra Large</td>
<td>60 g</td>
<td>Ø 44 x H 46 mm</td>
</tr>
</tbody>
</table>

Full Dice & Half Dice Cubes

<table>
<thead>
<tr>
<th>Type</th>
<th>Weight</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Dice</td>
<td>10 g</td>
<td>W 23 x D 23 x H 26 mm</td>
</tr>
<tr>
<td>Half Dice</td>
<td>6 g</td>
<td>W 11 x D 23 x H 26 mm</td>
</tr>
</tbody>
</table>

The Scotsman thimble-shaped, patented ‘Gourmet’ ice cube is pure, hard, compact (with no holes), crystal clear and slow melting. Its fast chilling action and slow dilution make drinks taste better and greatly enhance drink appeal and quality. Gourmet ice cubes are formed by spraying water onto a subcooled horizontal evaporator. While the purest water molecules - the first to freeze - form the ice cubes, oncoming spray water washes away unfrozen water minerals that would otherwise start clouding the forming ice. They instead fall back in the water sump, and are removed with the water that is flushed out prior to starting a new freezing cycle. The Gourmet cube is therefore purer than the water that it is formed from!

With three different sizes and weights, Scotsman offers a wide range to choose from and a type of ice to meet any requirement in terms of ease of use and quality results.

The dice cube, with its six sides, allows for an excellent heat exchange contact surface, hence, fast chilling of all beverages. The dice cube adapts very well to any size and shape of glass. The vertical evaporator, well known and appreciated, allows to obtain high ice production at reasonable operating costs. The Vertical Dice evaporator technology, which has been recently upgraded to meet and exceed stringent water and electricity consumption limits, is found on Scotsman MV & Prodigy MV Series. It guarantees excellent operating performance under any circumstances, even in very “hard” water conditions. Equipment Lifetime operating costs are reduced to a minimum through excellent engineering and final design of these units.
Nugget and Cubelet ice cubes are made from compressed flakes of ice. The result: convenient micro-cubes for multiple uses, in place of standard cubes or as small, long-lasting ice nuggets - hygienic and easy to use. Scotsman applies this technology in all its ice dispensers in the MDT - TC - NVT lines, where the needs to have fast ice dispensing and avoid ice manipulation find a great solution! Nugget & Cubelet ice cubes are excellent when used in conjunction with carbonated drinks: in fact, they form an ice cube layer that floats at the drink surface, thus separating the drink itself from the environment and avoiding its premature oxidation. Micro ice-cubes are today so well accepted and in demand that stores on various segments proudly feature them as an indication of the level of quality offered to their customers!

Flake Ice is ice in its most natural form, made at a temperature just below zero degrees Celsius, it is the easiest to use and arrange on flat surfaces. Scotsman offers flake ice in two different variations: Flake and Superflake.

Flake ice contains 25% residual water content, making it very moist. Its flake shape makes it extremely versatile and very simple to use effectively. Superflake ice is more compact and is extruded just below zero degrees Celsius, retaining only 15-18% of residual water, making it relatively dryer than Flake ice. Superflake ice lasts longer, releasing moisture over a longer period of time without the need for ice replenishment on the display counter. Applications for Flake and Superflake ice are multiple: fish display counters in fine dining restaurants; buffet displays in hotels, frozen drinks preparation, fresh fruits and fresh produce presentations; fast chilling of wine & champagne and so on.
Gourmet cube ice machines in self contain — AC “6 Series”

Unique Scotsman Ice Machines features:
- The machine’s rounded corners offer stylish and modern eye-appeal. Access for cleaning is greatly improved.
- The bin door on the front panel, complete with a hygienic scoop holder, is positioned behind the bin door.
- Scotsman “6 Series” models are equipped with a hygienic scoop holder inside the ice bin.
- Scotsman prototypes the ice cubes in the storage bin.

Fighting scale

- The anti-scale system allows easy removal of scale deposited in a rubber cap.
- This anti-scale system eliminates the need for manual scale removal.

Keeping dust away

- Unique Scotsman Ice Machines allow for easy removal of scale due to high-quality hygiene features.
- The ice scoop holder is hygienic and easy to use.

Order and hygiene

- Hygienic scoop holder inside the ice bin.
- Visual alarm for scheduled routine maintenance.
- Front panel ON-OFF switch.

Height adjustment

- Water outlet (Progressive Water Discharge)
- Unique PMC (Progressive Water Discharge) by Scotsman. It solves all your drainage height or distance problems. Place your ice maker just where you need it, up to 15 meters away, and 1.5 meters lower than the actual drain outlet. And keep your ice away from algae or microbes coming from stagnant drain water.
- PWD offers a simple but effective system to assure the hygiene of the ice stored in the bin is maintained simply by periodically changing the pouch.
- Unique PWD (Progressive Water Discharge) solves all your drainage height or distance problems, and keep your ice away from algae or microbes coming from stagnant drain water.
- PWD is standard on all EC Easy Fit line models.

Draining water

- Water outlet (Progressive Water Discharge)

- Scotsman “6 Series”: 8 different models with daily production capacities ranging from 24 to 145 Kg, respectively equipped with built-in storage bins from 9 to 70 Kg.

[Image 1] Technology

- Condenser Air Filter

- WPS - Water Purity System

- HSS - Horizontal Spray System

- ESS - Energy Saving System

- Quiet Door Action

- ACC - Adaptive Cycle Control

- BF - Built in Facility

- Off-on Main Switch

- Visual alarm for scheduled routine maintenance.

- Front panel ON-OFF switch.

- Complete installation accessories are now more common. Ice machines are designed to be multivalent.

- Eye-catching illuminated main switch ensures ease of operation in superb style.
The "MC" series of modular ice machines is well appreciated for high volume ice needs. They are complemented by a wide range of ice-storage bins, with capacities ranging from 155 kg to 499 kg of ice. These can be double-stacked in instances of very high ice demand, thus re-doubling the output.

**Technology**

- **Anti-microbial System in the ice bin**
  - Multiple species of micro-organisms are part of every environment in varying proportions. Scotsman helps prevent their proliferation by including in some models an Anti-microbial agent, contained in a pouch positioned on the inner side of the bin.

- **Patented Anti-Scale System**
  - One of the many Scotsman patents, the Anti-Scale System allows for an easy, quick and efficient manual disposal of most of the residual minerals that are the natural side-effect of water circulation in a closed system. The advantage the system brings is to prevent and reduce problems arising from scale accumulation in the water circuit. Scale removal provides a higher quality of cubes and reduces routine maintenance.

- **Anti-microbial System in the ice bin**
  - Scotsman is proud to offer AgION™ a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold and slime on ice machine surfaces. This innovation makes available to Scotsman customers a specific, reliable, and durable technology against ice microbial contamination, a feature which is to be appreciated especially in this day-and-age: hygiene cannot be compromised!

- **Routine Maintenance Alarm**
  - Scotsman is proud to offer its customers a specific, reliable, and durable technology against ice microbial contamination, a feature which is to be appreciated especially in this day-and-age: hygiene cannot be compromised!

- **Internet Enabled Units**
  - The complete connectivity brought to your Scotsman ice machine. Daily contact and exchange of information over the internet from remote machine management and troubleshooting.

- **BGS10**
  - Manual ice-bagging system
  - Dimensions: W 38 cm, D 51.3 cm, H 72 cm.
  - Simple and effective solution for fast hygienic and economical bagging of ice.

- **ACM 25**
  - Manual water fill - no need for connection to mains water. This is ideal in all situations where the hygienic conditions of mains water cannot be completely guaranteed.

- **MC Series Modulars**
  - The "MC" series of modular ice machines is well appreciated for high volume ice needs. They are complemented by a wide range of ice-storage bins, with capacities ranging from 155 kg to 499 kg of ice. These can be double-stacked in instances of very high ice demand, thus re-doubling the output.

- **CD 40**
  - Automatic dispenser of Gourmet ice cubes with patented "touch-free" technology.

- **BGS10**
  - Manual ice-bagging system
  - Dimensions: W 38 cm, D 51.3 cm, H 72 cm.
  - Simple and effective solution for fast hygienic and economical bagging of ice.
### Gourmet Cube Ice Machines 6 Series

**Self-contained units (with built-in storage bins) and electromechanical controls**

<table>
<thead>
<tr>
<th>Model</th>
<th>Max daily production-24h</th>
<th>Net weight</th>
<th>Shipping weight</th>
<th>Volume</th>
<th>Shipping dimensions</th>
<th>Voltage • Watt AS/WS</th>
</tr>
</thead>
<tbody>
<tr>
<td>AC 46</td>
<td>air = 10°C / water = 10°C, 24.5 kg = 1.225 cubes</td>
<td>35 kg</td>
<td>42 kg</td>
<td>0.23 m³</td>
<td>460x870x780 mm</td>
<td>230/50/1 • 400</td>
</tr>
<tr>
<td>EUR 46</td>
<td>air = 10°C / water = 10°C, 32.5 kg = 1.625 cubes</td>
<td>38 kg</td>
<td>43 kg</td>
<td>0.25 m³</td>
<td>460x870x10 mm</td>
<td>230/50/1 • 400</td>
</tr>
<tr>
<td>EUR 86</td>
<td>air = 10°C / water = 10°C, 39 kg = 1.950 cubes</td>
<td>46 kg</td>
<td>51 kg</td>
<td>0.38 m³</td>
<td>600x870x100 mm</td>
<td>230/50/1 • 480</td>
</tr>
</tbody>
</table>

**Note:** all self-contained models are available with Medium, Small, Large cubes with following exceptions - AC46 available with M cubes only - AC106 available with M / L cubes only

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### The first extra large ice machine that may be installed “under-the-counter”

**AC 206 / EC 206**

<table>
<thead>
<tr>
<th>Model</th>
<th>Max daily production-24h</th>
<th>Net weight</th>
<th>Shipping weight</th>
<th>Volume</th>
<th>Shipping dimensions</th>
<th>Voltage • Watt AS/WS</th>
</tr>
</thead>
<tbody>
<tr>
<td>EUR 206</td>
<td>air = 10°C / water = 10°C, 127 kg = 6.350 cubes</td>
<td>82 kg</td>
<td>96 kg</td>
<td>0.84 m³</td>
<td>1,320x880x930 mm</td>
<td>230/50/1 + 950 / 700</td>
</tr>
<tr>
<td>EUR 206 ICE SHOT</td>
<td>air = 21°C / water = 15°C, 140 kg = 7.000 cubes</td>
<td>96 kg</td>
<td>110 kg</td>
<td>1.04 m³</td>
<td>1,320x880x1,160 mm</td>
<td>230/50/1 + 1,150 / 800</td>
</tr>
</tbody>
</table>

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### Available also with Progressive Water Discharge

<table>
<thead>
<tr>
<th>Model</th>
<th>Indicated production ratings pertain to air cooled (AS) models producing medium size (M) Gourmet cubes.</th>
</tr>
</thead>
<tbody>
<tr>
<td>AC 46</td>
<td>24.5 kg = 1.225 cubes</td>
</tr>
<tr>
<td>AC 56</td>
<td>32.5 kg = 1.625 cubes</td>
</tr>
<tr>
<td>AC 86</td>
<td>39 kg = 1.950 cubes</td>
</tr>
</tbody>
</table>

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### Indicated production ratings

- **Max daily production-24h**
- **Net weight**
- **Shipping weight**
- **Volume**
- **Shipping dimensions**
- **Voltage • Watt AS/WS**
**Gourmet cube modular ice machines**

**MC 16 Short**

- **Max daily production-24h**
  - **air = 10°C / water = 10°C**: 192 kg or 8.600 cubes
  - **air = 21°C / water = 15°C**: 175 kg or 7.500 cubes

- **Net weight**: 78 kg / 68 kg
- **Shipping weight**: 85 kg / 78 kg
- **Volume**: 0.510 m³ / 0.510 m³
- **Shipping dimensions**: 840x690x880 mm / 840x690x880 mm

**MC 46**

- **Max daily production-24h**
  - **air = 10°C / water = 10°C**: 300 kg or 14.500 cubes
  - **air = 21°C / water = 15°C**: 290 kg or 14.500 cubes

- **Net weight**: 110 kg / 234 kg
- **Shipping weight**: 125 kg / 245 kg
- **Volume**: 0.510 m³ / 0.510 m³
- **Shipping dimensions**: 840x690x880 mm / 840x690x880 mm

**MC 1210**

- **Max daily production-24h**
  - **air = 10°C / water = 10°C**: 172 kg or 8.600 cubes
  - **air = 21°C / water = 15°C**: 155 kg or 7.500 cubes

- **Net weight**: 75 kg / 68 kg
- **Shipping weight**: 85 kg / 78 kg
- **Volume**: 0.761 m³ / 0.761 m³
- **Shipping dimensions**: 1150x630x1050 mm / 1750x910x980 mm

**MC Series - Matching storage bins**

<table>
<thead>
<tr>
<th>Model</th>
<th>SB 393</th>
<th>B 550</th>
<th>SB 1025</th>
<th>BH 1100</th>
<th>B 120</th>
</tr>
</thead>
<tbody>
<tr>
<td>MC 16 Short</td>
<td>170</td>
<td>170</td>
<td>170</td>
<td>170</td>
<td>170</td>
</tr>
<tr>
<td>MC 46</td>
<td>310</td>
<td>310</td>
<td>310</td>
<td>310</td>
<td>310</td>
</tr>
<tr>
<td>MC 1210</td>
<td>600</td>
<td>600</td>
<td>600</td>
<td>600</td>
<td>600</td>
</tr>
</tbody>
</table>

Available with M / S / L cubes.

Available with M / S / L cubes.

**Remote condenser**

- **Remote condenser**: RMCTC 1/4456661
Scotsman Ice Systems

MV Modules
MVH Models

Technology

VDS - Vertical Disc System
Single evaporator style as in the Scotsman Vertical Evaporator Cubes. The ice is produced in 120° sections and during each rotation, the ice chunks are detached from the tube wall, allowing for minimal ice carryover.

WPS - Water Purify System
An advanced system capable of removing minerals, bacteria, viruses, and other contaminants from the water supply. The system is designed to meet the high purity standards required for ice-making applications.

MVH" - Modular Ice Machines
These machines are designed for easy maintenance and cleaning, ensuring the highest quality ice. They are compatible with the Scotsman proximity filter and are designed to be pro-active in terms of maintenance and cleaning, ensuring the best quality of ice and a smart use of utilities.

Ice makers - Dice and Half Dice
Modulars with separate Ice Bin

Scotsman proudly introduces “Prodigy”, state-of-the-art technology part of our on-going effort to reduce the consumption of utilities in ice making! The Prodigy technology, made available in Scotsman Vertical Evaporator Cubes Line in 2008 is based upon three key assumptions:

- **Energy Savings**: The automation of the “harvest” system for the detachment of the ice-cubes from the evaporator plate “waffle”, using the dual action of thermal and mechanical effects. Reducing the last phase of the production cycle - the actual defect – to a matter of just 30 seconds, i.e. one-sixth of the time required by a standard ice-cube!
- **Water Savings**: We often consider mains water in urban areas to be of constant quality. On the contrary, the quality of water can vary a great deal, even in the same location! To remove any minerals that remain after the freezing of ice, in-between production cycles, the water is flushed with fresh water prior to starting a new cycle. Consequently, a different mineral content water will require a different length of wash-out cycle. In Prodigy ice machines, a sensing probe measures the electrical conductivity of the water coming from the mains, which varies according to the mineral content, and adapts the flush cycle duration to the local conditions of water hardness, avoiding unnecessary waste.
- **The smart way of reducing water consumption!**

- **Labour Savings**: The new ice machine is a “Prodigy” in name and deed: the self-diagnosis control board allows for unprecedented ease of use and maintenance. All the unit’s functions are visually presented by the means of codes, easy to understand for both the technician and the end user, thus greatly reducing training needs for routine maintenance operations and trouble shooting. Where ice requirement is seldom consistent through the working week, Prodigy VariSmart kit, offered as an option, allows the programming of the delivery of different levels of ice into the bin, according to the real demands, translating into increased versatility of the unit and a smarter use of ice, whilst ensuring consistently “fresh” ice, of the best quality, in the storage bin.

The revolutionary Prodigy technology is currently available in three different configurations:

- **MV “S Series**
In increased energy efficiency in its simplest configuration! All the ice machines in this series feature the “Fast Drop” system, to reduce the harvest cycle and power consumption, while electronic components have been simplified, allowing for one of the best Price/Value ratios in the market.

Note: do not double-stack.

State-of-the-Art technology applied to ice-making standard features are the “Fast Drop” system for the reduction of the harvest cycle duration and the “Water Sense” system for the automatic control of the water hardness and optimisation of the water consumption - evermore important in a world where the smarter use of a precious resource such as water is becoming more and more relevant.

Note: do not double-stack.

The “All US-made” line within the Prodigy Series offers a great number of models and capacities to meet any requirement in terms of ice cube consumption. The main feature in this line of ice machines is the side-mounted evaporator, which leaves an easy front access to all the main components. Daily capacities range from 150 to 1,000 kg of ice-cubes, available in dice or half-dice size. Prodigy Ice Machines, the Smart Choice in ice.

Note: do not double-stack.

Prodigy, the forward-thinking choice!
**Ice makers - Dice and Half Dice**

**Modulars with separate Ice Bin**

<table>
<thead>
<tr>
<th>Model</th>
<th>Type</th>
<th>Voltage</th>
<th>Watt</th>
<th>Net weight</th>
<th>Shipping weight</th>
<th>Volume</th>
<th>Shipping dimensions</th>
<th>Max daily production-24h</th>
</tr>
</thead>
<tbody>
<tr>
<td>MV306</td>
<td>AS/WS</td>
<td>220/60/1</td>
<td>780</td>
<td>53 kg</td>
<td>63 kg</td>
<td>0.32 m³</td>
<td>630x685x742 mm</td>
<td>34100 cubes</td>
</tr>
<tr>
<td>MV426</td>
<td>AS/WS</td>
<td>220/60/1</td>
<td>780</td>
<td>53 kg</td>
<td>63 kg</td>
<td>0.32 m³</td>
<td>630x685x827 mm</td>
<td>42500 cubes</td>
</tr>
<tr>
<td>MV456</td>
<td>AS/WS/ASR</td>
<td>230/50/1</td>
<td>780</td>
<td>53 kg</td>
<td>63 kg</td>
<td>0.32 m³</td>
<td>630x685x908 mm</td>
<td>51900 cubes</td>
</tr>
<tr>
<td>MV606</td>
<td>AS/WS</td>
<td>220/60/1</td>
<td>780</td>
<td>53 kg</td>
<td>63 kg</td>
<td>0.32 m³</td>
<td>630x685x908 mm</td>
<td>51900 cubes</td>
</tr>
<tr>
<td>MV806</td>
<td>AS/WS</td>
<td>220/60/1</td>
<td>780</td>
<td>53 kg</td>
<td>63 kg</td>
<td>0.32 m³</td>
<td>630x685x908 mm</td>
<td>51900 cubes</td>
</tr>
<tr>
<td>MV1006</td>
<td>AS/WS</td>
<td>220/60/1</td>
<td>780</td>
<td>53 kg</td>
<td>63 kg</td>
<td>0.32 m³</td>
<td>630x685x908 mm</td>
<td>51900 cubes</td>
</tr>
</tbody>
</table>

Note: all models are available with Half Dice also.
Ice makers - Dice and Half Dice

### Self-contained

**CU 2026**

- **Max daily production-24h:**
  - Air: 21°C / Water: 15°C: 85 kg = 8500 dice standard
  - Air: 32°C / Water: 21°C: 66 kg = 6600 dice standard
- **Storage capacity:** 36 kg
- **Net weight:** 80 kg
- **Shipping weight:** 85 kg
- **Volume:** 0.324 m³
- **Shipping dimensions:** WxDxH: 737x762x940 mm
- **Voltage • Watt:** 230/50/1 • 888

**CU 3030**

- **Max daily production-24h:**
  - Air: 21°C / Water: 15°C: 106 kg = 10600 dice standard
  - Air: 32°C / Water: 21°C: 92 kg = 9200 dice standard
- **Storage capacity:** 50 kg
- **Net weight:** 91 kg
- **Shipping weight:** 91 kg
- **Volume:** 0.324 m³
- **Shipping dimensions:** WxDxH: 813x838x940 mm
- **Voltage • Watt:** 230/50/1 • 991

### Modulars with separate Ice Bin

**C 0322**

- **Max daily production-24h:**
  - Air: 32°C / Water: 21°C: 108 kg = 10800 dice standard
- **Storage capacity:** 36 kg
- **Net weight:** 62 kg
- **Shipping weight:** 66 kg
- **Volume:** 0.324 m³
- **Shipping dimensions:** WxDxH: 650x700x710 mm
- **Voltage • Watt:** 230/50/1 • 888

**C 0522**

- **Max daily production-24h:**
  - Air: 32°C / Water: 21°C: 161 kg = 16100 dice standard
- **Storage capacity:** 50 kg
- **Net weight:** 69 kg
- **Shipping weight:** 73 kg
- **Volume:** 0.324 m³
- **Shipping dimensions:** WxDxH: 650x700x710 mm
- **Voltage • Watt:** 230/50/1 • 892
- 230/50/1 • 743

**C 0330**

- **Max daily production-24h:**
  - Air: 32°C / Water: 21°C: 118 kg = 11800 dice standard
- **Storage capacity:** 50 kg
- **Net weight:** 68 kg
- **Shipping weight:** 73 kg
- **Volume:** 0.324 m³
- **Shipping dimensions:** WxDxH: 650x700x710 mm
- **Voltage • Watt:** 230/50/1 • 760

**C 0530**

- **Max daily production-24h:**
  - Air: 32°C / Water: 21°C: 158 kg = 15800 dice standard
- **Storage capacity:** 50 kg
- **Net weight:** 81 kg
- **Shipping weight:** 86 kg
- **Volume:** 0.423 m³
- **Shipping dimensions:** WxDxH: 850x700x710 mm
- **Voltage • Watt:** 230/50/1 • 1626

**C 0630**

- **Max daily production-24h:**
  - Air: 32°C / Water: 21°C: 328 kg = 32800 dice standard
- **Storage capacity:** 76 kg
- **Net weight:** 99 kg
- **Shipping weight:** 100 kg
- **Volume:** 0.518 m³
- **Shipping dimensions:** WxDxH: 850x700x710 mm
- **Voltage • Watt:** 230/50/1 • 1800

**C 0830**

- **Max daily production-24h:**
  - Air: 32°C / Water: 21°C: 382 kg = 38200 dice standard
- **Storage capacity:** 93 kg
- **Net weight:** 100 kg
- **Shipping weight:** 100 kg
- **Volume:** 0.769 m³
- **Shipping dimensions:** WxDxH: 850x700x710 mm
- **Voltage • Watt:** 230/50/1 • 1800

### Indicated production ratings pertain to air cooled (AS) models producing full dice ice cubes.

### All Prodigy models are available with Half-Dice Cubes also.

### All Modular Prodigy models with separate ice bin, are available with FULL Dice Cubes only.

**Ice makers - Dice and Half Dice**

- **Full Dice:** M = Full Dice
- **Air cooled:** A = Air cooled
- **Water cooled:** W = Water cooled
- **Remote condenser:** R = Remote condenser

**Indicated production ratings pertain to air cooled (AS) models producing full dice ice cubes.**

**All Prodigy models are available with Half-Dice Cubes also.**

**All Modular Prodigy models with separate ice bin, are available with FULL Dice Cubes only.**
Max daily production-24h

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Ice Production</th>
<th>Net weight</th>
<th>Shipping weight</th>
<th>Volume</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Watt</th>
</tr>
</thead>
<tbody>
<tr>
<td>air = 21°C / water = 15°C</td>
<td>456 kg</td>
<td>100 kg</td>
<td>107 kg</td>
<td>0.758 m³</td>
<td>1850x750x870 mm</td>
<td>230/50/1 • 2250</td>
<td></td>
</tr>
<tr>
<td>air = 32°C / water = 21°C</td>
<td>357 kg</td>
<td>150 kg</td>
<td>157 kg</td>
<td>0.796 m³</td>
<td>1310x700x870 mm</td>
<td>230/50/1 • 2430</td>
<td></td>
</tr>
</tbody>
</table>

**Prodigy-Eclipse Complete System**

**Prodigy-Eclipse Ice Machines only**

**Prodigy-Eclipse Accessories**
Nugget & Cubelet Ice Makers
Modulars with separate Ice Bin

**NEW**

**AFC Series**
Self-contained ice machines

**MFN Series**
Modular ice makers

---

### NFC

- Reduced height for space restrained installation.
- Double fly auger and reinforced ice breaker ensure better extruding action of dryer, harder pieces of ice.
- Stainless steel structure with scotch-brite finish, rounded corners combine ease of operation and a modern looking design.
- ABS top panel.
- Removable side panels allow easy access from all sides.
- Electronic control board for all machine functions, self-diagnosis system and display of operational alarms.

**N 622 Modular ice makers**

In cases of very high demand for nugget ice, the N 622, paired with an adequate storage bin, provides a capacity to meet every specific need.

Equipped with the advanced self-diagnostic Prodigy technology, Prodigy Nugget Ice Machines are more reliable and highly efficient, using up to 50% less water and 15% less energy than cube ice machines.

**N Series Scotsman Nugget Ice makers Feature Auto Alert Indicator lights that communicate about operating status and signal when it is time to descale, sanitize, and more. Easy Preventative Maintenance alerts, readable once removed the front panel, through the diagnostic code display, which insures the right fit the first time. Vari-Smart - available as option, the Vari-Smart ultrasonic ice level control sensor allows you flexibility to program ice levels, for up to 7 days, keeping just the right amount of freshly made ice in the bin.

**Hygiene** is maximized, as ice is dropped in place without coming in contact with ice scoops or shovels, and ice carts. The risk of cross-contamination is virtually eliminated.

### Energy savings:

- The ice machine will operate only at night, when energy related costs are lower.

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**Scotsman R&D philosophy** keeps the greatest focus and priority on developing systems that deliver ice at the point of usage, nearest to the Operator. When ice machines are installed right on top of the fresh-food display counters, ice is dropped directly onto the display counter, eliminating the need for investment in ice storage and transport equipment, with great floor space savings. As the Operators start the display preparation each day, ice only needs to be spread across the counter, with meaningful labor savings.

- Scotsman well known MF (modular flaker) range, whereas an enhanced evaporator auger and strengthened gearbox that can sustain the additional workload created by the extrusion of the harder, compressed nugget ice.

- The Operator may decide between one or two dispensing spouts, for greater flexibility during the working hours.

- As we look at smaller size fresh food displays, the winning proposition is installing the ice machine underneath the counter - no bin is required, and this already a first “win” in terms of cost reduction, as the ice is pushed directly onto the display surface!
### Nugget & Cubelet Ice Makers

**Modulars with separate Ice Bin**

Indicated production ratings pertain to air-cooled (AS) models.

#### Max daily production-24h

<table>
<thead>
<tr>
<th>Model</th>
<th>Net weight</th>
<th>Shipping weight</th>
<th>Max Production-24h</th>
</tr>
</thead>
<tbody>
<tr>
<td>AFC 134</td>
<td>68 kg</td>
<td>88 kg</td>
<td>130 kg</td>
</tr>
<tr>
<td>EFC 134</td>
<td>78 kg</td>
<td>98 kg</td>
<td>120 kg</td>
</tr>
<tr>
<td>MFNS 56</td>
<td>94 kg</td>
<td>114 kg</td>
<td>470 kg</td>
</tr>
<tr>
<td>MFNM 56</td>
<td>72 kg</td>
<td>92 kg</td>
<td>425 kg</td>
</tr>
<tr>
<td>N 622</td>
<td>116 kg</td>
<td>136 kg</td>
<td>440 kg</td>
</tr>
</tbody>
</table>

- **Air**: 10°C / **Water**: 10°C
- **Air**: 21°C / **Water**: 15°C

**Storage capacity**: 40 kg

**Shipping weight**: 79 kg

**Volume**: 0.672 m³

**Shipping dimensions**: 1030x680x960 mm

**Voltage**: 230/50/1 • 1200 Watt

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**ICE TOWER 56**

High Volume Nugget ice dispenser with undercounter production unit. Optional water filter and UV lamp.

- **Max daily production-24h**: 440 kg
- **Net weight**: 110 kg
- **Shipping weight**: 127 kg
- **Volume**: 0.722 m³
- **Shipping dimensions**: 610x740x1600 mm
- **Voltage**: 230/50/1 • 1800 Watt

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Moisture critical products must be preserved. Where delicate and all those applications though the usage of AgION exchange for premium-priced perishables. Most models offer a bacterial protection control through the usage of AlgiPhO®, an antifungal compound that is incorporated during production, into all plastic parts that come in contact with water.

**Technology**

**LWC - Low Water Content**
- Ice with a low water content.
- Recommended for all high-volume commercial applications, combining downflow, large ice-size granules with moisture exchange for premium-priced perishables.

**HWC - High Water Content**
- Ice with a high water content.
- Recommended for all those applications where delicate and all those applications though the usage of AgION exchange for premium-priced perishables.

**Most models offer a bacterial protection control through the usage of AlgiPhO, an antifungal compound that is incorporated during production, into all plastic parts that come in contact with water.**

**ION filtered water**
- ionically filtered water is water in which the minerals are removed. It is used in applications where water has low water content or low conductivity is required, typical condition: Pharmaceutical or laboratory applications. A different conductivity is required for every application, however some conductivity will always remain, because of the acid and base equilibrium of water. The best quality of ionically filtered water has resistance of approx. 25,000 KΩ·cm or a conductivity of 0.005 microSiemens per cm. At this level of conductivity, the standard water level sensor systems do not work very accurately. Hence, a water pressure system replaces a water level sensing system, and is used in applications where water has low water content or low conductivity is required, typical condition: Pharmaceutical or laboratory applications.

**MF ASR Series**
- Modular Super-flake ice machines with Remote Condenser
- This machine configuration is to be selected for all locations where airflow is restricted, as the refrigerant condenser may be installed remotely vs the ice producing portion of the unit itself, selecting most suitable location for correct condensing temperatures.

**MF SPLIT Series**
- Modular Super-flake ice machines, evaporator only, to be connected to remote condensing unit or central cooling system (Low Temperature)
- This machine configuration is to be adopted for all locations where install space is minimal, or as the preferred solution is to connect the ice producing portion of the machine to a central refrigeration condensing unit (eg, such as commonly found in supermarkets).

**F Prodigy Series**
- Prodigy Flake Ice Machine
- Equipped with the advanced self-diagnostic Prodigy technology, to produce flake ice with efficiency and reliability.
- F Series Scotsman Flake Ice makers feature AutoAlert indicator lights that communicate about operating status and signal when it is time to descale, sanitize, and more. Easy Preventative Maintenance alerts, readable once removed the front panel, through the diagnostic code display which ensures the right fit for the first time. Vari-Smart - available as option, ultrasonic ice level control sensor allows you flexibility to program (ice levels, for up to 7 days, keeping just the right amount of freshly made Ice in the bin. **Flake and Superflake Ice Machines**

**AF Series**
- Self-contained Flake ice machines
- Compact and easy to install (plug & play)

**MF Series**
- Modular Flake ice machines
- Recommended for all high-volume commercial applications, combining downflow, large ice-size granules with moisture exchange for premium-priced perishables.

**Vari-Smart**
- Self-contained Modular Super-flake ice machines
- The portion of the machine which is detached from the evaporator is the entire refrigeration unit, whereas the making portion is the entire refrigeration system, where as the evaporating solution is to connect the ice producing portion of the machine to a central refrigeration condensing unit (eg, such as commonly found in supermarkets).

**Ergonomic access to ice**
- Ready for “built-in” installation

**Adjustable legs**
- Models with self-contained storage bins ranging from 25 kg to 60 kg.
### Self-contained Flake Ice Machines

<table>
<thead>
<tr>
<th>Model</th>
<th>Production (24h)</th>
<th>Storage Capacity</th>
<th>Net Weight</th>
<th>Shipping Weight</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Watt</th>
</tr>
</thead>
<tbody>
<tr>
<td>MF 46</td>
<td>70 kg / 105 kg / 150 kg / 200 kg</td>
<td>25 kg / 30 kg / 60 kg / 60 kg</td>
<td>83 kg / 83 kg / 83 kg / 83 kg</td>
<td>94 kg / 135 kg / 185 kg / 185 kg</td>
<td>610x760x820 mm</td>
<td>230/50/1</td>
<td>1200</td>
</tr>
<tr>
<td>MF 56</td>
<td>64 kg / 98 kg / 145 kg / 185 kg</td>
<td>25 kg / 30 kg / 60 kg / 60 kg</td>
<td>83 kg / 83 kg / 83 kg / 83 kg</td>
<td>94 kg / 135 kg / 185 kg / 185 kg</td>
<td>610x760x900 mm</td>
<td>230/50/1</td>
<td>400</td>
</tr>
</tbody>
</table>

### Modular Flake Ice Machines

<table>
<thead>
<tr>
<th>Model</th>
<th>Production (24h)</th>
<th>Net Weight</th>
<th>Shipping Weight</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Watt</th>
</tr>
</thead>
<tbody>
<tr>
<td>MF 26</td>
<td>120 kg / 200 kg / 288 kg / 445 kg</td>
<td>52 kg / 52 kg / 52 kg / 52 kg</td>
<td>73 kg / 73 kg / 73 kg / 73 kg</td>
<td>630x610x680 mm</td>
<td>230/50/1</td>
<td>500</td>
</tr>
<tr>
<td>MF 36</td>
<td>110 kg / 185 kg / 270 kg / 395 kg</td>
<td>52 kg / 52 kg / 52 kg / 52 kg</td>
<td>73 kg / 73 kg / 73 kg / 73 kg</td>
<td>630x610x680 mm</td>
<td>230/50/1</td>
<td>760</td>
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</table>

### Modular Superflake Ice Machines

<table>
<thead>
<tr>
<th>Model</th>
<th>Production (24h)</th>
<th>Net Weight</th>
<th>Shipping Weight</th>
<th>Dimensions</th>
<th>Voltage</th>
<th>Watt</th>
</tr>
</thead>
<tbody>
<tr>
<td>MF 46</td>
<td>330 kg / 500 kg</td>
<td>87 kg / 103 kg</td>
<td>135 kg / 24 kg</td>
<td>610x760x820 mm</td>
<td>230/50/1</td>
<td>1200</td>
</tr>
<tr>
<td>MF 56</td>
<td>300 kg / 540 kg</td>
<td>87 kg / 103 kg</td>
<td>135 kg / 24 kg</td>
<td>610x760x820 mm</td>
<td>230/50/1</td>
<td>400</td>
</tr>
</tbody>
</table>

### Remote Condenser

- **Remote Condenser**
- **Machine, Bin and Condenser sold separately**
Storage Bins

**Max storage capacity**

<table>
<thead>
<tr>
<th>Model</th>
<th>132 kg</th>
<th>168 kg</th>
<th>181 kg</th>
</tr>
</thead>
</table>

**Net weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>36 kg</th>
<th>55 kg</th>
<th>46 kg</th>
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</thead>
</table>

**Shipping weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>49 kg</th>
<th>61 kg</th>
<th>54 kg</th>
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</thead>
</table>

**Shipping dimensions: WxDxH**

<table>
<thead>
<tr>
<th>Model</th>
<th>880x820x1050 mm</th>
<th>620x850x1330 mm</th>
<th>830x880x1350 mm</th>
</tr>
</thead>
</table>

**Volume**

<table>
<thead>
<tr>
<th>Model</th>
<th>0.57 m³</th>
<th>0.70 m³</th>
<th>0.17 m³</th>
</tr>
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</table>

**Max storage capacity**

<table>
<thead>
<tr>
<th>Model</th>
<th>230 kg</th>
<th>230 kg</th>
<th>406 kg</th>
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</table>

**Net weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>52 kg</th>
<th>54 kg</th>
<th>76 kg</th>
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**Shipping weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>62 kg</th>
<th>63 kg</th>
<th>84 kg</th>
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</table>

**Shipping dimensions: WxDxH**

<table>
<thead>
<tr>
<th>Model</th>
<th>890x860x1240 mm</th>
<th>1140x1090x660 mm</th>
<th>970x1300x1240 mm</th>
</tr>
</thead>
</table>

**Volume**

<table>
<thead>
<tr>
<th>Model</th>
<th>0.35 m³</th>
<th>0.244 m³</th>
<th>1.56 m³</th>
</tr>
</thead>
</table>

**Max storage capacity**

<table>
<thead>
<tr>
<th>Model</th>
<th>437 kg</th>
<th>100 kg</th>
<th>150 kg</th>
<th>200 kg</th>
</tr>
</thead>
</table>

**Net weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>100 kg</th>
<th>30 kg</th>
<th>42 kg</th>
<th>50 kg</th>
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</thead>
</table>

**Shipping weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>111 kg</th>
<th>31 kg</th>
<th>48 kg</th>
<th>51 kg</th>
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</thead>
</table>

**Shipping dimensions: WxDxH**

<table>
<thead>
<tr>
<th>Model</th>
<th>1400x900x1170 mm</th>
<th>850x950x840 mm</th>
<th>850x950x1100 mm</th>
<th>1050x1350x1020 mm</th>
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</thead>
</table>

**Volume**

<table>
<thead>
<tr>
<th>Model</th>
<th>1.5 m³</th>
<th>0.83 m³</th>
<th>0.83 m³</th>
<th>1.448 m³</th>
</tr>
</thead>
</table>

**Max storage capacity**

<table>
<thead>
<tr>
<th>Model</th>
<th>BIN 200 kg / STAND</th>
<th>499 kg</th>
<th>635 kg</th>
<th>390 kg</th>
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</thead>
</table>

**Net weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>51 kg / 47 kg</th>
<th>119 kg</th>
<th>143 kg</th>
<th>127 kg</th>
</tr>
</thead>
</table>

**Shipping weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>66 kg / 57 kg</th>
<th>127 kg</th>
<th>150 kg</th>
<th>116 kg</th>
</tr>
</thead>
</table>

**Shipping dimensions: WxDxH**

<table>
<thead>
<tr>
<th>Model</th>
<th>670x1010x880 mm / 750x960x1120 mm</th>
<th>1600x900x1500 mm</th>
<th>1650x1050x1400 mm</th>
<th>1770x1140x890 mm</th>
</tr>
</thead>
</table>

**Volume**

<table>
<thead>
<tr>
<th>Model</th>
<th>0.764 m³ / 0.178 m³</th>
<th>2.2 m³</th>
<th>2.6 m³</th>
<th>1.8 m³</th>
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</thead>
</table>
### Matching Storage Bins

- **Perfect Match** (ice unit may be fixed to the ice storage bin)
- Additional possible combinations (unit may be positioned on the ice storage bin, but locking fixtures are not pre-arranged)

<table>
<thead>
<tr>
<th>Model</th>
<th>SB193</th>
<th>SB322</th>
<th>SB393</th>
<th>SB530</th>
<th>SB550</th>
<th>SB948</th>
<th>SB1020</th>
<th>RBC200</th>
<th>RBC300</th>
<th>RBC500</th>
<th>RB400</th>
<th>BH1100</th>
<th>BH1300</th>
<th>B120</th>
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<tbody>
<tr>
<td>Kg</td>
<td>132</td>
<td>168</td>
<td>181</td>
<td>230</td>
<td>240</td>
<td>406</td>
<td>497</td>
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<td>110</td>
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</tbody>
</table>
Automatic Ice Dispensers

**Gourmet Ice maker and dispenser**

**HD 30 B**
- Stainless Steel Finish
- Push-button activated

**HD 22 B**
- Push-button activated

**TC 180 Long Range**
- TC 5.5, 180 A5 standard: Touch free dispensing model
- TC 5.5, 180 A5 manual: Manual version with push button

**Nugget ice maker and Ice & Water dispenser**

**Complementary Products**

**CD 40**
- Stainless Steel Finish

**TC S 180 Short**
- 1720 mm

**TC S 180 Long**
- 2380 mm

**TC S-L 180**
- AS standard:
  - Touch free dispensing model
- AS manual:
  - Touch free dispensing model

**MRT 5 N 25**
- 1500 mm

**MDT 5 N 25**
- 1500 mm

**Indicated production ratings pertain to air cooled (A5) models.**

### Max daily production-24h

<table>
<thead>
<tr>
<th>Model</th>
<th>CD 40 AS/WS</th>
<th>TC 180 AS/AS/AS/EVO</th>
<th>MDT5x25 AS only</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air = 10°C / Water = 10°C</td>
<td>35 kg = 1750 medium cubes</td>
<td>135 kg = 2150 medium cubes</td>
<td>238 kg = 2150 medium cubes</td>
</tr>
<tr>
<td>Air = 21°C / Water = 15°C</td>
<td>29 kg = 1450 medium cubes</td>
<td>115 kg = 2150 medium cubes</td>
<td>186 kg = 2150 medium cubes</td>
</tr>
</tbody>
</table>

### Storage capacity

<table>
<thead>
<tr>
<th>Model</th>
<th>HD 30 B</th>
<th>HD 22 B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Storage capacity</td>
<td>15 kg</td>
<td>5 - 9 kg</td>
</tr>
</tbody>
</table>

### Complementary Products

**ACM 25**
- Manual water fill-no need for connection to mains water.

**Crushman 360**

<table>
<thead>
<tr>
<th>Model</th>
<th>ACM 25</th>
<th>Crushman 360</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air = 10°C / Water = 10°C</td>
<td>10 kg = 500 medium cubes</td>
<td>-</td>
</tr>
<tr>
<td>Air = 21°C / Water = 15°C</td>
<td>9 kg = 450 medium cubes</td>
<td>-</td>
</tr>
</tbody>
</table>

### Shipping Weight

<table>
<thead>
<tr>
<th>Model</th>
<th>HD 30 B</th>
<th>HD 22 B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight</td>
<td>95 kg</td>
<td>95 kg</td>
</tr>
</tbody>
</table>

### Shipping Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>HD 30 B</th>
<th>HD 22 B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions</td>
<td>470x650x1470 mm</td>
<td>460x730x1040 mm</td>
</tr>
</tbody>
</table>

### Voltage

<table>
<thead>
<tr>
<th>Model</th>
<th>HD 30 B</th>
<th>HD 22 B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voltage</td>
<td>230/50/1 * 450</td>
<td>230/50/1 * 590</td>
</tr>
</tbody>
</table>

### Indicated production ratings pertain to air cooled (A5) models.
### Pressure Water Coolers

**SCW14 B**  
Floor model  
Complete with “goose-neck” glass filler and push-button water projector

- Max cooled litres/hour: 53
- Net weight: 33 kg
- Shipping weight: 36 kg
- Volume: 0.202 m³
- Shipping dimensions: WxDxH 440x400x1150 mm
- Voltage: 230/50/1-60/1 • 250 Watt

**SCW14 S**  
Floor model

**SW12 S**  
Wall mount  
Push-button water projector only

- Max cooled litres/hour: 50
- Net weight: 33 kg
- Shipping weight: 36 kg
- Volume: 0.202 m³
- Shipping dimensions: WxDxH 440x400x1150 mm
- Voltage: 230/50/1-60/1 • 250 Watt

### Accessories

#### Stacking Cuber Kits

<table>
<thead>
<tr>
<th>Shipping Weight kg</th>
<th>Volume</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>KSC 11</td>
<td>1,5</td>
<td>0,020</td>
</tr>
<tr>
<td>KSC 120</td>
<td>1,5</td>
<td>0,020</td>
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</tbody>
</table>

#### Tops for Bins

<table>
<thead>
<tr>
<th>Binning Kit</th>
<th>Shipping Weight kg</th>
<th>Volume</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>KBT 1</td>
<td>14</td>
<td>0,075</td>
<td>115x59x11</td>
</tr>
<tr>
<td>KBT 103</td>
<td>6</td>
<td>0,031</td>
<td>82x62x60</td>
</tr>
<tr>
<td>KBT 103</td>
<td>6</td>
<td>0,031</td>
<td>82x62x60</td>
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<td>KBT 123</td>
<td>7</td>
<td>0,031</td>
<td>82x62x60</td>
</tr>
<tr>
<td>KBT 253</td>
<td>9</td>
<td>0,039</td>
<td>112x57x60</td>
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<tr>
<td>KBT 14</td>
<td>4</td>
<td>0,212</td>
<td>68x24x130</td>
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<tr>
<td>KBT 16</td>
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<td></td>
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<tr>
<td>KBT 20</td>
<td>10</td>
<td>0,04</td>
<td>79x63x80</td>
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<tr>
<td>KBT 22</td>
<td>20</td>
<td>0,105</td>
<td>73x112x130</td>
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<tr>
<td>KBT 24</td>
<td>6</td>
<td>0,042</td>
<td>43x75x130</td>
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<tr>
<td>KBT 25</td>
<td>2</td>
<td>0,081</td>
<td>25x65x50</td>
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<tr>
<td>KBT 27</td>
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<tr>
<td>KBT 948</td>
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<td>0,081</td>
<td>25x65x50</td>
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</tbody>
</table>

#### Optional Legs for AC46 - EC46

<table>
<thead>
<tr>
<th>Binning Kit</th>
<th>Shipping Weight kg</th>
<th>Volume</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>KIT-LEGS-EXT</td>
<td>0,86</td>
<td>0,004</td>
<td>28x18x7</td>
</tr>
</tbody>
</table>

#### Manual Ice-Bagger

**BG510**  
Includes easy bagger, wicket of bags (250) tape sealer and 1 roll of tape

#### Demineralized Water Kit

Available for all AF models.

#### UV Lamp

Water sanitising technology treats incoming water, prior to ice formation for MF/FAE (KITLAMPFAE)

#### Casters

**KBE 75 S**  
For st. bin SB550, SB393, SB193

- Weight: 6 kg  
- Shipping volume: 0,022

#### Leg Kits for marine/on board installation, self contained machine only

**Leg Kit Cruise vessels (USPH)**

- Weight: 1.2 kg  
- Shipping volume: 0,002

**Leks kit cargo vessel**

- Weight: 1.2 kg  
- Shipping volume: 0,002

#### Bin Extension

For SB550 and SB350

**KBE 75 S**  
Storage capacity: 35 kg  
Shipping volume: 11 m³  
Dimensions: 115x59x29 cm