



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



Cod. CMF200



Cod. CMD105

#### PROFESSIONAL DESCRIPTION

**GRANULAR ICE MAKERS without deposit, with production of 200 kg in 24 hours :**

- **structure** in AISI 304 stainless steel;
- **compact granular ice** , dry but close to melting, with **considerable energy savings** and maximum cooling performance;
- ideal for various uses in supermarkets, restaurants, fish shops, self-service shops and industries;
- **modular models** , they must be combined with an ice storage container;
- single-phase version;
- **air** or **water** cooling.

**MADE IN ITALY**

#### AVAILABLE MODELS

##### CMF200A



**Granular ice maker, without storage, stainless steel exterior, air cooling, V 230/1, yield 200 Kg/24 hours, dimensions mm 560x533x542h, weight Kg 49.**

**€ 2.512,90**

*VAT excluded*  
**Shipping to be calculated**

**Delivery**

##### CMF200W

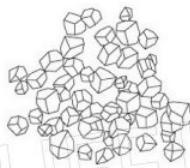
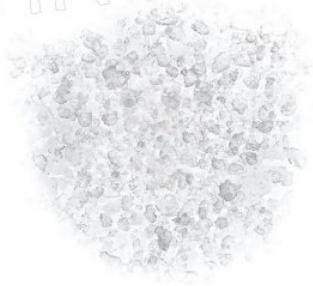


**Granular ice maker, without storage, stainless steel exterior, water cooling, V 230/1, yield 200 Kg/24 hours, dimensions mm 560x533x542h, weight Kg 49.**

**€ 2.539,12**

*VAT excluded*  
**Shipping to be calculated**

**Delivery**





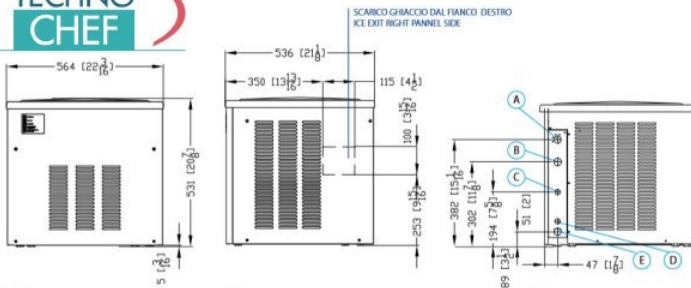
#### Tecnologia

Il ghiaccio viene creato da un evaporatore cilindrico verticale, dotato di una coclea che lo raschia dalla superficie interna, e lo porta all'uscita dove si trova un rompighiaccio. Il sistema garantisce ghiaccio uniforme con una minima quantità d'acqua.

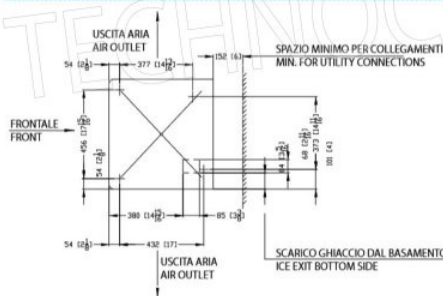


#### Ghiaccio granulare

Il ghiaccio granulare ha moltissime applicazioni, dalla conservazione ed esposizione del pesce, alla creazione di cocktails, come anche nei centri benessere. Viene largamente usato negli ospedali e nella produzione delle carni insaccate e del pane, al fine di raffreddare l'impasto durante la miscelazione. Il ghiaccio granulare ha il vantaggio di essere facile da manipolare e pesare.



- A Alimentazione elettrica  
Electrical cable supply
- B Attacco entrata acqua 3/4" gas  
Water inlet connection 3/4" gas
- C Entrata acqua - raff. acqua 3/4" gas  
Water inlet - cooled unit 3/4" gas
- D Uscita acqua condensazione ad acqua Ø 20 mm  
Water outlet connection-Water condensation Ø 20 mm
- E Attacco scarico acqua  
Water drain ø 20 mm



NOTA:  
Se l'apparecchio viene incassato, lasciare lo spazio tra 5 e 10 mm lateralmente alla macchina per facilitare il montaggio

NOTE:  
If the unit is installed as a built-in / undercounter, between 5 and 10 mm in each side must be considered to allow for ease of installation



#### Dati Tecnici - Specifications

											
	cond	comp. W	ABS. W	Fuse	Kwh/100Kg	I / h	kg	Lbs	kg	Lbs	Ton CO2 equiv.
F200 A		1384	760	10	11	6.5	49	108	56	123	2.58
F200 W		1384	760	10	9.7	102	49	108	56	123	2.04



#### Produzione Ghiaccio - Ice Production (kg/lbs)

##### Raffreddamento ad aria - Air Cooled Unit

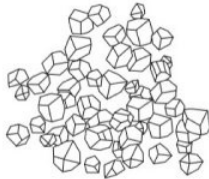
Temp. aria Air Temp.	Temp. acqua / Water Temp.			
	32°	21°	15°	10°
°C				
°F	90°	70°	60°	50°
10°	172	186	193	200
50°	379	410	426	441
21°	164	178	185	192
70°	362	392	408	423
32°	141	155	162	169
90°	311	342	357	373
38°	125	139	146	153
100°	276	306	322	337

##### Raffreddamento ad acqua - Water Cooled Unit

Temp. aria Air Temp.	Temp. acqua / Water Temp.			
	32°	21°	15°	10°
°C				
°F	90°	70°	60°	50°
10°	172	186	193	200
50°	379	410	426	441
21°	169	183	190	197
70°	373	403	419	434
32°	161	175	182	189
90°	355	386	401	417
38°	155	169	176	183
100°	342	373	388	403



#### TIPO GHIACCIO - ICE TYPE



PERCENTUALE ACQUA RESIDUA 25%  
ICE CONTAINS 25% RESIDUAL WATER

#### CONDIZIONI USO-OPERATING REQUIREMENTS



220-240V / 50Hz / 1



R404a GWP=3922

##### MIN

10°C (50°F)

5°C (41°F)

- 10 %

1 BAR (14 PSI)

##### MAX

40°C (104°F)

35°C (95°F)

+ 10 %

5 BAR (70 PSI)

Calore espulso - Rejected Heat  
Volume aria - Air Volume

2365 W  
500 m³/h