

Like a diamond!



CD55



CD90

General features

Natural shaped Ice! the optimal solution for long lasting freshness.

ICE TECH CD flaker ice makers will give you optimal cooling for a wide variety of products and applications.

Fresh food displays in Supermarkets and fast serve restaurants, sea food conservation and cocktails are just some day-to-day examples. But flakers are equally wide spread and used in laboratories, health care, industrial and very diverse scientific environments.

Flake ice enables various sectors to maintain temperatures controlled and thus ensuring security in food, commercial, scientific and industrial applications.

The high grade foodsafe stainless steel and superior density isolation will ensure quality with an optimized energy consumption.


The working conditions of these machines is for water with a degree of hardness from 15°F to 40°F. For water outside of these parameters and especially in the case of hard water with a high calcium content, the use of filters or decalcification systems is required.

Technical features / Operating limits

Ice cube	Pearl ice is soft & longer-lasting. Residual water content: 20% (± 2%).
Body	AISI 304 Stainless Steel
Vertical cylindrical evaporator	ICE TECH DIAMOND machine has a vertical evaporator and heavy duty auger in the top. Diamond ice is made by compressing flake into soft parts of ice.
Switch	External On/Off switch.
Tropicalized machines	Class T
Range	Air temperature: 5 - 40°C Water temperature: 5 - 35°C Pressure: 0,7 - 6 bar
Ice production capacity	Kg/24h at Ambient temperature 21°C, Water temperature 15°C.
Certification	ISO 9001, CE
Others	Refrigerant R404 Water inlet connection 3/4" Gas Drain 20mm. connection Single-phase input 220V-50Hz. / 220V-60Hz

CD



Model	Condensation System	Production Kg. / Day	Storage Kg.	Maximum Power Input W.	 WIDTH x DEPTH x HEIGHT Dimensions mm.
ICE TECH CD 55	Air Water	48 52	20	505	465 x 595 x 790
ICE TECH CD 90	Air Water	85 88	20	533	465 x 595 x 790