

 **28** Kg/24h

Machines à glaçons à aspersion / Spray Ice Makers:
C28 - C28+ - C38 - C46 - C54 - C70 - C90
C28 F - C28+ F - C38 F - C46 F - C54 F - C70 F - C90 F

C28+
230V/1N/50Hz
GLAÇONS PLEINS



CARACTÉRISTIQUES

- Construction en acier inox
- Version à air ou à eau
- Cycle de nettoyage
- Panneau de contrôle touch
- Alarme acoustique et lumineuse
- Report alarmes HACCP
- Réglage du poids du glaçon
- Réglage du niveau de la glace du réservoir
- Clé USB pour mise à jour logicielle et téléchargement des données HACCP
- Analytique prédictive des dysfonctionnements
- Report des performances



OPTIONS

- Kit pieds
- Désinfection à l'Ozone
- Rainbow Technologie traitement évaporateur
- Pompe de vidange externe

FEATURES

- Stainless steel construction
- Air or water condensation
- Sanitization cycle
- Programmable ice production
- Capacitive button
- Acoustic and luminous alarms
- Report HACCP alarms
- Cube weight adjustment
- Storage bin ice level adjustment
- USB connection for software update and HACCP data download
- Condenser fan controlled at low ambient temperatures
- Predictive analysis of malfunctions
- Machine performance report.

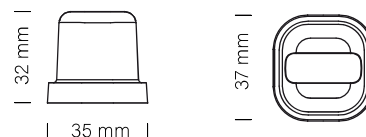
OPTIONAL

- Sanitization cycle programmable with Ozone
- Rainbow technology Nanotechnological evaporator treatment
- IOT cloud connection
- Feet kit (100 mm)

DONNÉES TECHNIQUES / TECHNICAL DATA

									
C28+ A AG	220-240/50/1		653	310	10	36.6	2.6	30	35
C28+ W AG	220-240/50/1		653	280	10	22.8	38.7	30	35

TYPE GLACE / ICE TYPE



PCS / CYCLE

18

POIDS DU GLAÇONS
ICE WEIGHT

20 g

PRODUCTION GLACE / ICE PRODUCTION

kg/24h
lbs/24h

Condensation à Air
Air Cooled Unit



Témp. Air Air Temp.	Témp. Eau / Water Temp.			
°C °F	32° 90°	21° 70°	15° 60°	10° 50°
10°	20	24	26	28
50°	44	53	57	62
21°	18	22	23	25
70°	40	49	51	55
32°	15	19	20	22
90°	33	42	44	49
38°	13	16	17	18
100°	29	35	37	40

Condensation à Eau
Water Cooled Unit



Témp. Air Air Temp.	Témp. Eau / Water Temp.			
°C °F	32° 90°	21° 70°	15° 60°	10° 50°
10°	20	24	26	28
50°	44	51	55	60
21°	19	23	25	27
70°	42	49	53	57
32°	18	22	24	26
90°	40	46	51	55
38°	16	18	20	21
100°	35	40	44	46

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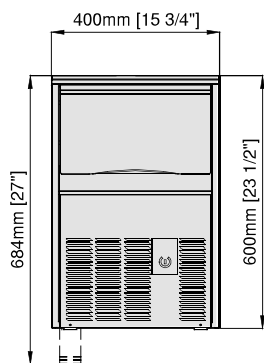
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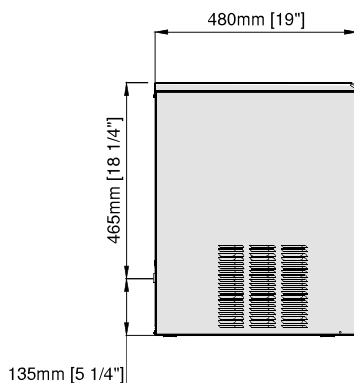
C28+
230V/1N/50Hz
GLAÇONS PLEINS

DIMENSIONS

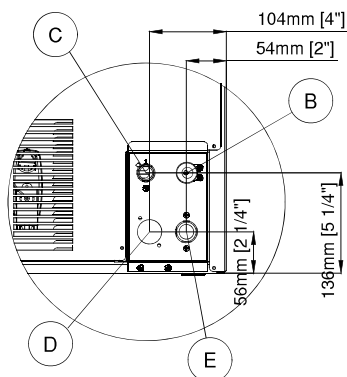
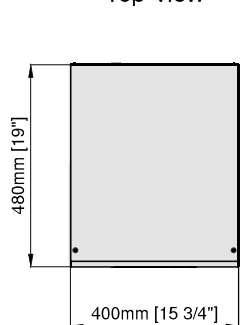
Vue frontale
Front view



Vue latérale
Side view



Vista de dessus
Top view

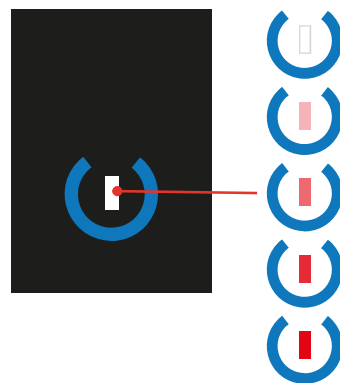


- B** Alimentation électrique Electrical cable supply
- C** Drainage de l'eau Ø 20 mm Water outlet connection Ø 20 mm
- D** Sortie de l'eau condensation à eau Ø20mm Water outlet connection water condensation Ø20mm
- E** Entrée de l'eau 3/4" gas Water inlet connection 3/4" gas



Kit 4 Pieds
Kit 4 Feet
Ø50mm H100-120 mm
(Opzionali-optional)

TOUCH CONTROL



Bouton Capacitif de réinitialisation Stand-by
(led à variation continue de couleurs du blanc au rouge)

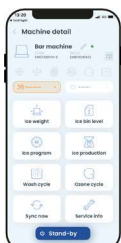
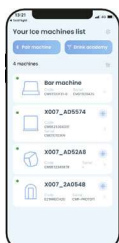
Capacitive Stand-by Reset button
(led with continuous colors variation from white to red)

APP MyICE

Permet de contrôler et de gérer la machine à glaçons à distance, directement sur le smartphone / It allows the control and monitoring of the ice machines directly from a smartphone



Available on the
Google Play



Download on the
App Store

CONDITIONS DE TRAVAIL - OPERATING REQUIREMENTS

	Min.	Max
Témp. Ambiante / Air Temperature	10°C	40°C
Témp. Eau / Water Temperature	5°C	35°C
Press. eau / Water Pressure	1 Bar (14psi)	5 Bar (70psi)
Conductivité eau / Water conductivity	-- µS	-- µS
Voltage / Electrical supply	-10%	+10%

Chaleur expulsé / Rejected Heat	947 W
Volume Air / Air Volume	185 m³/h

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