

 **41** 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

C46 F

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

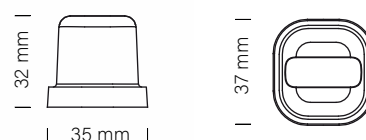
- Sanitization cycle programmable with Ozone
- Rainbow technology Nanotechnological evaporator treatment
- IOT cloud connection
- Feet kit (100 mm)

DONNÉES TECHNIQUES / TECHNICAL DATA

									
C46 A AG	220-240/50/1		1054	480	10	27.9	3.8	38	47
C46 W AG	220-240/50/1		1054	430	10	25.1	37.1	38	47



TYPE GLACE / ICE TYPE



PCS / CYCLE

28

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	32°	21°	15°	10°
°F	90°	70°	60°	50°
10°	34	41	45	46
50°	75	90	99	101
21°	28	34	38	39
70°	62	75	84	86
32°	26	32	36	37
90°	57	71	79	82
38°	22	30	34	35
100°	49	66	75	77

Condensation à Eau
Water Cooled Unit



Témp. Air Air Temp.	Témp. Eau / Water Temp.			
°C	32°	21°	15°	10°
°F	90°	70°	60°	50°
10°	32	36	40	41
50°	71	86	95	97
21°	30	36	40	41
70°	66	79	88	90
32°	29	35	39	40
90°	64	77	86	88
38°	24	32	36	37
100°	53	71	79	82

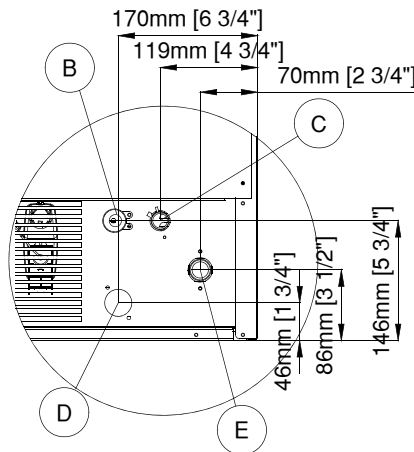
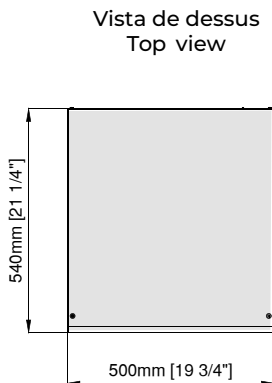
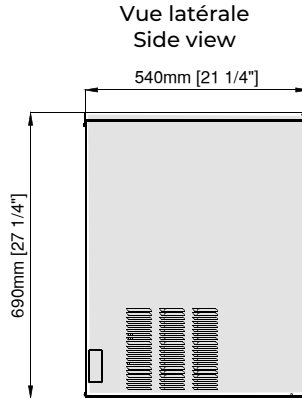
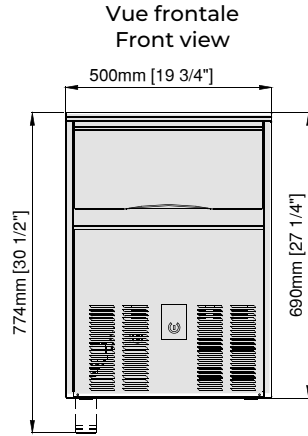
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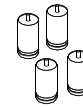
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C46 F
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GLAÇONS PLEINS

DIMENSIONS

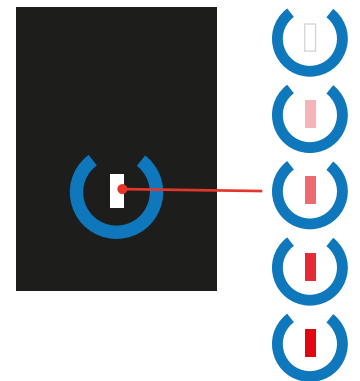


- B** Alimentation électrique / Electrical cable supply
- C** Drainage de l'eau Ø 20 mm / Water outlet connection Ø 20 mm
- D** Sortie de l'eau condensation à eau Ø20mm / Water outlet connection water condensation Ø20mm
- E** Entrée de l'eau 3/4" gas / Water inlet connection 3/4" gas



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

TOUCH CONTROL

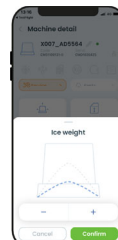
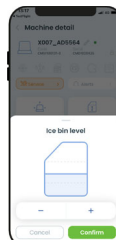
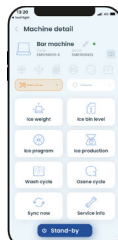


Bouton Capacitif de réinitialisation Stand-by
(led à variation continue de couleurs du blanc au rouge)

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



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	1537 W
Volume Air / Air Volume	185 m³/h

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