



Gourmet Cube Ice



Large Cube-Half Large Cube & Dice Cube Ice



Nugget & Cubelet Ice



Flake Ice



Superflake Ice

Ice Production & Storage Bins

Horeca Segments



Ice is essential
in quality drinks...

A must in restaurants...

Care for an aperitif?
...look for lots
of quality ice

Ice enhances the quality of drinks and helps increase the value of each transaction.

Coffee Houses

Friends gather in coffee houses to spend a moment together, chatting while having a drink.

Ice is the first and most important ingredient of any thirst-quenching drink, which should be served with enough ice to keep them chilled throughout without diluting them.

The **Scotsman Gourmet Cube** is the best shape of ice available to enrich the drink and heighten the value perceived by the customer.

Adding ice cubes to drinks means larger and taller glasses can be used without incurring the cost of adding more drink.



200 g per serving

Hi-volume Snack Bars

Ice provides the ideal temperature for consumption and **increases impulse purchases**. It can be plentifully used in snack bars, whether to cool drinks to the right serving temperature or to fill eye-catching displays for promotions of beers, white wine and soft drinks.

Ice is perfect in providing a long-lasting cooling effect as well as creating **irresistible droplets on bottles and cans**, which customers immediately associate with freshness and coolness - a guaranteed **impulse-buy booster**.

Scotsman Flake Ice proves particularly useful for **display applications**, whereas the unmistakable shape of Scotsman Gourmet Cubes perfectly complements the serving of soft drinks, traditional cocktails and long drinks.



200 g per serving

1 - 1,5 kg per Ice Bucket

Lunch Venues

Lunch Bar customers are not simply looking for a meal; but also for **a relaxing break from their work**.

Often the difference between an ordinary lunch break and a pleasant lunch lies in small details: **an ice bucket filled with Gourmet cubes** will allow customers to decide how much ice they want in their drinks.

Are you accompanying your meal with white wine? Then it has to be cold!

Fill your ice bucket with Scotsman Flake or Nugget Ice.



Pubs, Wine Bars and Nightclubs

We are now entering the realm of **highly specialised preparing, serving and displaying techniques** - where the imagination of bar tenders runs free. Here **"drinks" equal "entertainment"** and any embellishment is perceived as an added value.

The range of drinks served is so wide that different shapes of ice need to be at hand.

For drinks display purposes, **Scotsman Nugget ice**, with its low water content, will last longer than the standard Flake ice.

For mixers and cocktails, both **Gourmet Ice** and **Large/Half Large Cube Ice/Dice Cube Ice** will prove effective, the latter also being the best pairing for soft drinks.

Nugget and Cubelet on the other hand are very handy for smoothies and creamy cocktails.



1 - 1,5 kg per Ice Bucket





Ice increases sales and profitability

Restaurants and Hotels

In Restaurants and Hotels the name of the game is **enhancing the level of the service offered** to - and perceived by - the customer.

Here, details do count. Ice improves the appeal and the quality of drinks and fresh products, and **it is important that the correct shape of ice is chosen for each application**, be it the presentation of seafood, or fresh fruits, nicely displayed on a bed of flake ice, or the service of a fine bottle of wine.

Drinks, long drinks, cocktails and liquors are perfectly complemented by pure Gourmet ice cubes.

Restaurants and Hotels are increasingly becoming popular venues for **meetings and conferences**, and so **ice is needed in large amounts** in order to provided the enhanced drinks service such events bring.



Buffet Display Counter
60 / 90 kg per sqm



Room Service 1 / 2 kg

Holiday Resorts and Cruise Vessels

On all-inclusive holidays, it is important to offer different dining and entertainment themes, covering all eating and drinking experiences, from drinks at the pool bar to the display of seafood in restaurants and serving aperitifs to be lazily sipped in a lounge. Here, **ice is used in all its different shapes to provide cooling, appealing drinks and quality of service**. At the same time, cost effectiveness cannot be neglected.

Scotsman has the solutions to meet any special requirements: different shapes of ice to choose from include the classic Gourmet Cube to the multi-task Dice and Half-Dice, Flake and Super-flake ice as well as the Nugget Ice. A **complete range of bins** complements Scotsman's ice machine selection and provides novel and modern systems of ice transportation to the point of use, making staff's life easier by reducing manipulation with the added benefit of virtually eliminating contamination.



200 g per serving

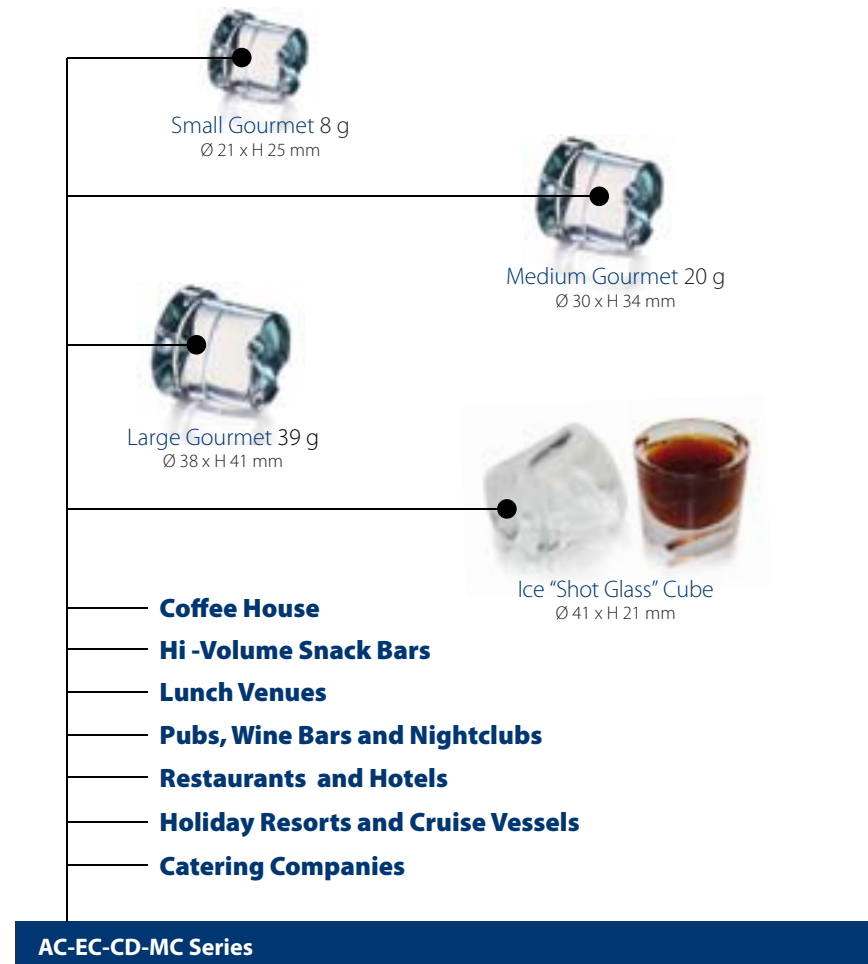
Catering Companies

Catering Companies typically face the challenge of serving a high number of meals with strict quality standards in locations where preparation, storage and refrigeration **facilities are often not at hand**.

Flake and Superflake ice can be used to keep Gastro-Norm catering trays at the correct holding temperature, as well as to cool bottles of champagne or white wine. For serving soft drinks, Dice and Half-Dice cubes prove useful. Scotsman's range also features **insulated carts for ice storage and ease of transportation to the venue**.

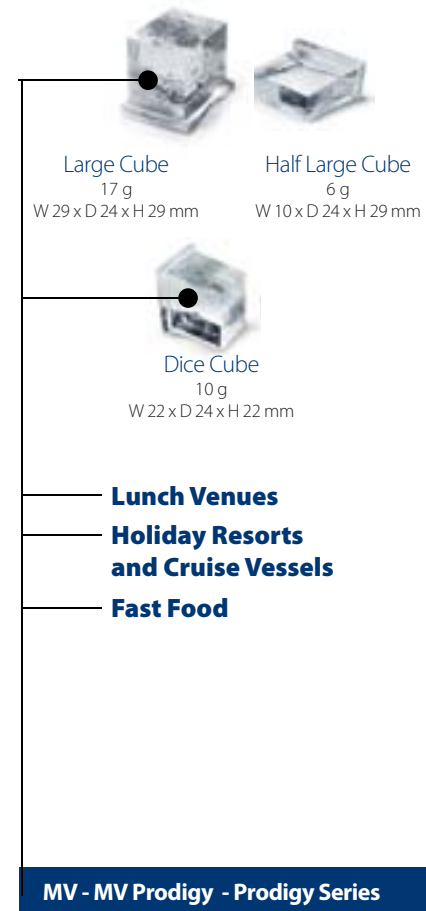


Scotsman: “specialized” ice

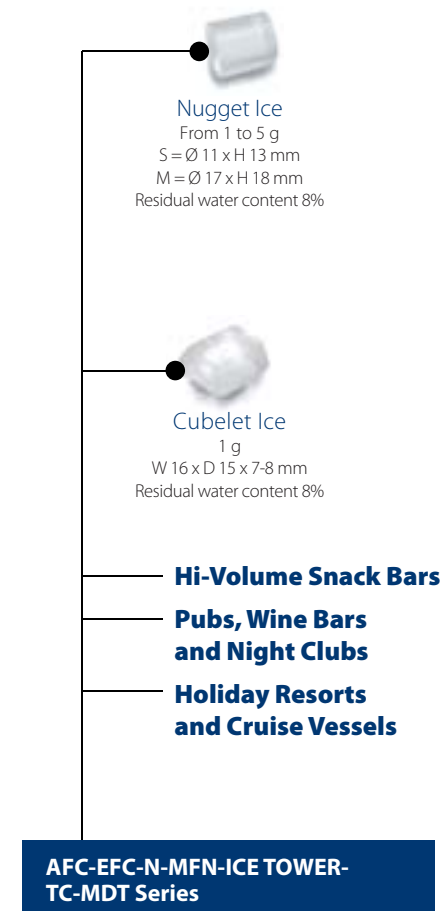


The Scotsman thimble-shaped, patented 'Gourmet' ice cube is **pure, hard, compact (with no holes), crystal clear and slow melting**. Its fast chilling action and slow dilution make drinks taste better and **greatly enhance drink appeal and quality**. Gourmet ice cubes are formed by spraying water onto 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.

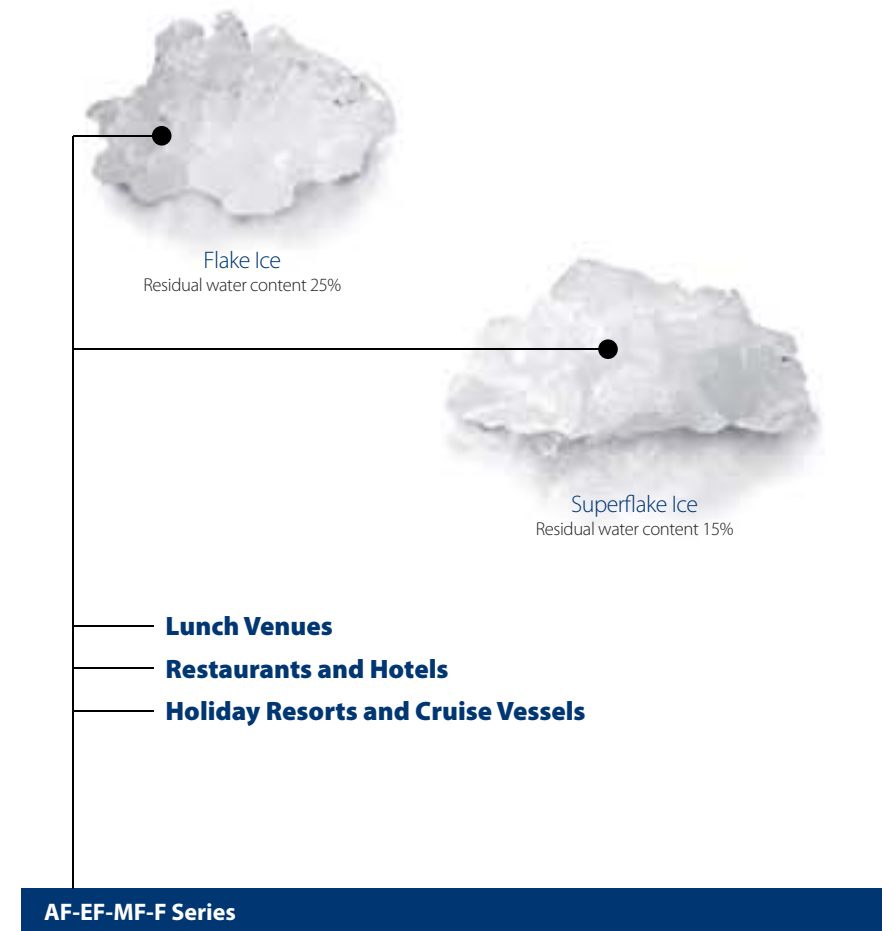
The Gourmet cube is therefore purer than the water that it is formed from! With three different sizes and weights Scotsman offers a wide range to choose from and a type of ice to meet any requirement in terms of ease of use and quality results.



Scotsman has been one of the key players in Countries outside the US for the diffusion of the square (dice) cube. **The dice cube**, with its six sides, allows for an **excellent heat exchange contact surface**, hence, fast chilling of all drinks. The dice cube adapts very well to **any size and shape of glass**. The vertical evaporator, well known and appreciated, allows to obtain high levels of 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 & MV Prodigy 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, longlasting 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 Super-flake. **Flake ice contains 25% residual water** content, making it very moist. Its flake shape makes it extremely versatile and very simple to use effectively. **Super-flake 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. Super-flake 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 Super-flake 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.



AC / EC "6-Series":
the most innovative on the market

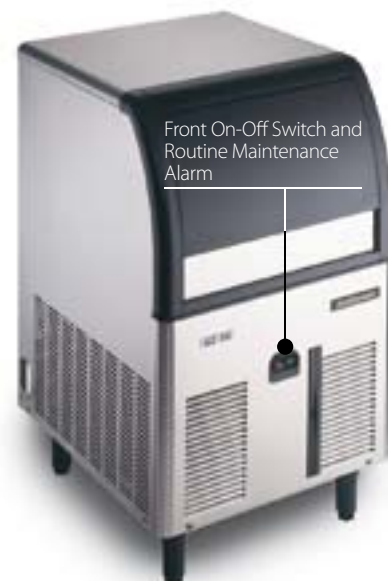


Gourmet Cube ice machines

AC / EC "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 modern round shape, slides easily on its guides, softly closing on two new rubber inserts, which dampen the door-closing sound.
- For convenience and greater hygiene the ice scoop can now be rested in a scoop-holder positioned inside the storage bin.
- In the same housing is the alarm, which signals the excessive accumulation of dust/grease on the condenser air filter. This alarm also alerts the operator to the due-date for the routine cleaning cycle.
- Positioned behind the bin door is a time release active anti-microbial vapour pouch. The hygiene of the ice stored in the bin is maintained simply by periodically changing the pouch.



Front On-Off Switch and Routine Maintenance Alarm

EC "6 SERIES"

Same characteristics as the AC series with the option PWD - **PROGRESSIVE WATER DISCHARGE** is the smart, pressurized discharge system that will allow you to reach **remote water drains to dispose** of the left over water at the end of each production cycle, as well as the water resulting from the ice melting over time in the storage bin. A non-return valve prevents any potential drain water backflush into the system, greatly improving the overall hygiene of the ice machine.



Hygienic scoop holder inside ice bin



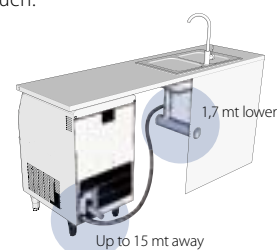
Storage bin antibacterial pouch & holder



Front access to air filter



EC Series can be installed anywhere!



Up to 15 mt away



"Yes" to more ice
"No" to installation costs

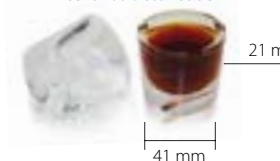
AC 206 / EC 206

The first Extra Large ice machine that may be installed "under the counter"



130 kg of daily ice production
50 kg of capacity in the storage bin...
...so much ice at arms reach never before available!

Ice "Shot Glass" Cube



AC 206 / EC 206 is the answer to space and ease-of-use requirements. 50 Kg storage bin capacity and a daily production of up to 130 Kg of ice cubes. All available undercounter, thanks to a reduced overall height. Just where you need it! This is the new benchmark by Scotsman! All the machine features, from overall design to ease of operation and maintenance, have been optimised to make even a simple thing like water...profitable!

The AC 206 / EC 206 model is also available in **Ice Shot Glass Version**, producing the ultimate novelty of a shot glass made of ice! The same unit produces standard XL Gourmet cubes or Ice Shot Glasses simply by switching the production cycle controls from one to another. Extra Large Gourmet cubes weigh 60 grams, and by activating the switch positioned on the front panel, they turn into super looking Ice shot glasses, ready for a "smashing" celebration!



Manual Ice Bagger
Dimensions: W 38 cm - D 51.3 cm - H 72 cm



Choose your own Self contained Gourmet Cube ice machine...

Model	Cube type	Production	Bin capacity	Dimensions
AC 46 / EC 46	Medium	Ambient temperature 10°C Water temperature 10°C 24.5 kg	9 kg	WxDxH (whitout / with legs) 39 x 60 x 64 cm
AC 56 / EC 56	Small - Medium - Large	32.5 kg	12.5 kg	39 x 60 x 69/83 cm
AC 86 / EC 86	Small - Medium - Large	39 kg	19 kg	53 x 60 x 80/91 cm
AC 106 / EC 106	Medium - Large	50 kg	23 kg	53 x 60 x 85/97 cm
AC 126 / EC 126	Medium	74 kg	39 kg	68 x 60 x 93/105 cm
AC 176 / EC 176	Medium	85 kg	48 kg	68 x 60 x 100/112 cm
AC 206 / EC 206	Small - Medium - Large Ice Shot	137 kg	50 kg	125 x 62 x 78/86 cm
AC 226 / EC 226	Small - Medium - Large	150 kg	70 kg	108 x 72 x 101/113 cm

AC / EC Technology

THC - Total Hygiene Concept

There is no better foodgrade material than stainless steel. Scotsman machines are built with stainless steel frames and side panels, for rust-free durability, ease of cleaning and hygiene. Large and accessible ice storage areas allow for a quick and easy sanitising routine.

Most models offer bacterial protection control through the usage of AgION[®], an antibacterial compound that is incorporated during production, into all plastic parts that come in contact with water.

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 into the water circuit. Scale removal provides a higher quality of cubes and reduces routine maintenance.

Hygienic scoop-holder

The best way to prevent contamination of ice is to avoid microbial proliferation on the surfaces in contact with the cubes. The same is true for the ice-scoop. It is paramount to have a safe and clean location to place it after use. The scoop-holder has been positioned inside the bin, in a safe environment, so the scoop is always at hand for quick and hygienic collection of ice.

Ice bin capacity increased to 50% of daily production

The bin capacity is fundamental to the correct choice of ice machine. Typically ice consumption is not regular throughout the day, so it is advisable to specify a size of ice bin capable of meeting peak demand. An ice bin that holds 50% of the total daily output of the unit is the ideal choice, a choice that in most cases allows the user to meet all ice requirements through the working day.

Condenser Air Filter

In order to avoid the progressive volume reduction of ice production, the condenser air filter must be kept free from dust accumulation. Scotsman 6-Series air-cooled machines feature an air filter housed in the proximity of the condenser to stop accumulation of dust. Highly efficient and user-friendly, the filter can easily be removed from the front side of the unit and the "clean me" light notifies when the filter needs cleaning. Removing the filter and washing it under a tap is a one-minute job!



MC Series:
innovation and functionality



Modular Gourmet Cube ice machines

MC MODULAR SERIES

The "MC" series of modular ice machines is ideal for high volume ice needs. The series is complemented by a wide range of ice-storage bins, with capacities ranging from 181 kg to 1068 kg. The machines can be double-stacked where demand for ice is very high - doubling the output. Stainless steel scotch-brite finish. Side panels have rounded corners for enhanced ease of cleaning and aesthetics; top cover moulded in ABS plastic; removable side panels on all four sides to ease maintenance and after-sales service operations. Machines can be stacked to improve production without increasing footprint (accessory KIT); 4 Gourmet cube sizes available: 8g, 20g, 39g, 60g.



MC 16 Short

MC 16 Short
New concept: dual mode modular ice machine with a vertical or lateral ice discharge.
Revolutionary!
A modular ice machine that can be installed side-by-side with its storage bin, for an under-counter "horizontal modularity". Alternatively, the production unit alone may be installed as a countertop unit, to create visual excitement through a **cascade of shiny ice-cubes every 30 minutes**. A new way to invite patrons for dedicated, round-the-clock spirits promotions!

SB 393 Ice Storage Bin



MC 46 also available with remote condenser version



Two MC 46 installed on UBH 1600, Upright Storage ice bin



MC 1210 installed on UBH 2250, Upright Storage ice bin



Cubes Dispenser*
75 Kg Storage Capacity
HD 30 B

Push-button activated

MC Technology

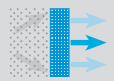
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CD 40
Automatic super cube dispenser
Production in 24h: 35 Kg
Bin Capacity: 15 Kg

Used for the automatic distribution of ice cubes, in specific points set up in hotels, combines hygiene and dispenser convenience with the unmatched quality of Scotsman Gourmet cube.



MC 16 SHORT



MC 46



MC 1210



CD 40

Choose your own Gourmet Cube ice machine...

Model	Max daily production in 24h	Dimensions	Matching Ice Storage Bins
MC 16 Short	Ambient temperature 21°C Water temperature 15°C 172 kg	WxDxH 77.2 x 60.8 x 71 cm	SB393-SB530-SB550-SIS700
MC 46	310 kg	107 x 53 x 86 cm	SB550-SB948-SB1025-UBH1100-UBH1600-SIS700-SIS1350
MC 1210	660 kg	168 x 78 x 81 cm	UBH1600-UBH2250-SIS1350
CD 40	35 kg	38 x 51.3 x 172 cm	-



MV - P-MV and **Prodigy** series,
the forward-thinking choice!



Ice makers-Large, Half Large and Dice Cubes

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 Cubers 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 defrost - to a matter of just 30 seconds, i.e. **one-sixth of the time required by a standard ice-cuber**.

This reduction translates into a significant improvement in terms of energy efficiency, as the working time of the compressor in its reversed cycle is reduced accordingly.

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 one batch of ice, in-between production cycles the water sump 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 units' 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.

MV "6 Series"

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 ratio's in the market**.

Note: do not double-stack.

**Hydrocarbon MV Series
R290 Green Refrigerant**

Hydrocarbons are well known for their very **low environmental impact**, and have been used in small capacity and reduced refrigerant-charge systems with great success and acceptance. Apart from the obvious "green" aspects of this kind of refrigerants, and of propane (R290) in particular, **low operating pressure and smoother transition between refrigeration and "harvest" operating conditions are the key elements of interest of Propane for refrigeration systems manufacturers**.



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

MV "6 Series"- MODULARS



MV 426 installed on SB 322

P-MV Prodigy Series MODULARS

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.



Communicates operational information



Electric conductivity-based water sensor



P-MV 806 installed on SB 530

Prodigy Series MODULARS

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 sidemounted evaporator, which leaves an **easy front** access to all the main components. Daily capacities range from 150 to 1,000 kg of ice-cubes.

Prodigy Ice Machines, the Smart Choice in ice.

Note: do not double-stack.



C 0522 Prodigy installed on SB 322

MV - P-MV - Technology

VDS - Vertical Dice System

Same evaporator style as in the Scotsman Contour System (Vertical Evaporator) - the ice type produced by the Prodigy is the "traditional" dice cube, best used in those market segments where great quantities of ice are required.

Vertical
Super Dice

WPS - Water Purity System

To remove all minerals that remain after the freezing of one batch of ice, in-between production cycles the water sump is flushed with fresh water prior to starting a new cycle. A different mineral content water will require a different length of the wash-out cycle. In the Prodigy ice machines, a sensing probe measures the electrical conductivity of the water coming from the mains, which varies according to the mineral contents, and adapts the flush cycle duration to the local conditions of water-hardness, avoiding unnecessary waste. The smart way of reducing water consumption!

THC - Total Hygiene Concept

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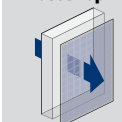
AgION-Scotsman is proud to offer (in most of its models) AgION™ a silverbased anti-microbial compound that reduces the growth of bacteria, micro-organisms, algae, mould and slime on ice machine surfaces. This innovation makes available to Scotsman customers a specific, reliable, and durable technology against ice microbial contamination, feature which is to be appreciated especially in this day-and-age: hygiene cannot be compromised!

Varismart®



Optional electronic control added to the Smart Board allows for programming of the ice level into the bin for a one week period, ensuring the best quality of ice and a smart use of utilities.

Fast Drop



Automated "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 defrost - to a matter of just 30 seconds, i.e. one-sixth of the time required by a standard ice-cuber.



MV - P-MV and Prodigy Series also available with remote condenser versions



MV - P-MV and **Prodigy** series,
the forward-thinking choice!



MV and P-MV "6 Series" Modular Ice Makers

MV "6 Series" - MODULARS

- Auto-Alert indicator lights- communicate about operating status: a diagnostic LED light guides the troubleshooting process and helps decisions regarding opening a service call.
- Front-facing Evaporator- Ice forming process inspection and routine cleaning operations may be accomplished simply removing the front panel.
- Hand-removable water distribution tube- routine cleaning has never been so easy!
- Embedded antimicrobial- Ag-Ion® antimicrobial is present in selected food-zone components
- External Components- All external panel components are crafted for optimal aesthetic appeal through superior fit and finish
- Reusable air filter is easily removable from the outside for ease of cleaning (in air-cooled models)



MV - P-MV Series also availables
with remote condenser versions



MV 430 installed on SB 322 storage ice bin



MV 606 installed om HD30 Special,
Large, Half Large and Dice Cubes Dispenser
available with coin activated dispensing
mechanism and on request, with price surcharge



P-MV 806 installed on SB 530 storage ice bin

P-MV "6 Series"- MODULARS

- Auto-alert indicator lights- communicate about operating status. External indicator lights actually signal your staff when it is time to descale, sanitize, and more - making upkeep practically foolproof
- WaterSense- The patented WaterSense adaptive purge control delivers maximum reliability by reducing scale buildup for a longer time between cleanings
- Front-facing Evaporator- Ice forming process inspection and routine cleaning operations may be accomplished simply removing the front panel.
- Hand-removable water distribution tube- routine cleaning has never been so easy!
- Preventative Maintenance- a diagnostic code display guides the decisions regarding opening a service call by providing a clear description of any running problem, and maximises service tech's "first time fix" success rate.
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- External Components- All external panel components are crafted for optimal aesthetic appeal through superior fit and finish
- Reusable air filter is easily removable from the outside for ease of cleaning (in air-cooled models)
- California Energy Commission- meets or exceeds CEC guidelines



Choose your own Large, Half Large and Dice Cubes Ice Machines

Model	Max daily Ice Production	Dimensions	Matching Ice Storage Bins
MV 306	Air 21°C / Water 15°C 133 kg = 13,300 Dice cubes	56 x 61.4 x 57.5 cm	SB193-SB322-SB393-SB530
MV 426	201 kg = 20,100 Dice cubes	56 x 61.4 x 66 cm	SB193-SB322-SB393-SB530
MV 430	184 kg = 18,400 Dice cubes	56 x 61.4 x 66 cm	SB193-SB322-SB393-SB530
MV / P-MV 456	215 kg = 21,500 Dice cubes	76 x 62 x 57.5 cm	SB393-SB530-SB550-SB948-SB1025-UBH1100
MV 460	200 kg = 20,000 Dice cubes	76 x 62 x 57.5 cm	SB393-SB530-SB550-SB948-SB1025-UBH1100
MV 606 / P-MV 606	280 kg = 28,000 Dice cubes	76 x 62 x 57.5 cm	SB393-SB530-SB550-SB948-SB1025-UBH1100-UBH1600-SIS700
MV 806 / P-MV 806	390 kg = 39,000 Dice cubes	76 x 62 x 72.5 cm	SB393-SB530-SB550-SB948-SB1025-UBH1100-UBH1600-SIS700
MV 1006 / P-MV 1006	415 kg = 41,500 Dice Cubes	76 x 62 x 72.5 cm	SB393-SB530-SB550-SB948-SB1025-UBH1100-UBH1600-SIS700-SIS1350

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Prodigy series,
the forward-thinking choice!



Prodigy Series Modular Ice Makers

Prodigy Series-MODULARS

- Prodigy® cubers use significantly less energy and water than other cube icemachines, exceeding Federal energy efficiency regulations.
- AutoAlert™ indicator lights constantly communicate about operating status and actually signal your staff when it's time to descale, sanitize, and more - making upkeep practically foolproof.
- The patented WaterSense adaptive purge control delivers maximum reliability by reducing scale buildup for a longer time between cleanings.
- Preventative maintenance is simpler than ever with easily-removed panels allowing clear access to internal components and a diagnostic code display insuring the right fix the first time. Reusable air filter is easily removable from the outside.
- All external panel components are crafted for optimal aesthetic appeal through superior fit and finish.
- An optional advanced feature Smart-Board™ provides NAFEM data protocol and additional operational data that can be displayed on-screen or transmitted remotely, resulting in early alert and fast diagnosis of operating issues.
- An optional 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.



C 0630 installed on SB 530 storage ice bin



C 0830 installed on HD 30 Cubes Dispenser

Self-contained - C Series

Self-monitoring Prodigy undercounter cubers with easy front access, circulation and serviceability can be built-in almost anywhere.

- Energy and water efficiency – Uses significantly less water and energy than other cube ice machines.
- WaterSense adaptive purge control – Delivers maximum reliability by reducing scale buildup, extending time between cleanings.
- AutoAlert™ - Stay informed of your machine's operating status, thanks to LED lights that signal when it is time to descale, sanitize and more.
- Sleek, compact design - Offers a convenient, space-saving, durable design that can be placed anywhere you need ice.



C 2026 - Self-contained Dice cube ice maker



Prodigy Series also availables with remote condenser versions

Prodigy-Eclipse Complete System

Approx. Ice Production Kg	Ice Makers Half Dice Cubes	Condensing Unit
800	EH222SL	ECC0800
1000	EH222SL	ECC1410
1400	EH330SL	ECC1200
1400	EH430SL	ECC1410
1800	EH430SL	ECC1800

Prodigy-Eclipse Ice Machines only (Half or Dice Cubes)

Dimensions mm	Model	Use with Condensing Unit	24h Ice Production 21°C Air 15°C	32°C Water 21°C	Shipping Weight kg
559x419x711	EH222SL	ECC0800 ECC1410	386 468	318 393	98 102
762x610x584	EH330SL	ECC1200	604	545	141
762x610x711	EH430SL	ECC1410 ECC1800	648 807	545 727	102 107

Prodigy-Eclipse Accessories

Model	Description	Shipping Weight kg
3BRT20-EH	Line set, 20ft. Refrigerant and Brazing required	10
3BRT35-EH	Line set 35ft. Refrigerant and Brazing required	15
3BRT50-EH	Line set 50ft. Refrigerant and Brazing required	24
KTE6-EH	Kit, Tube End, 6 Fittings, 3RTExx-EH Lineset	2



Choose your own Dice and Half Dice Cubes Ice Machines

Model	Max daily Ice Production	Dimensions	Storage Capacity
CU 2026	Air 21°C / Water 15°C 85 kg = 8,500 Dice cubes	WxDxH 66 x 69.5 x 83.8 cm	36 kg = 3,600 Dice cube
CU 3030	106 kg = 10,600 Dice cubes	76.2 x 76.2 x 83.9 cm	50 kg = 5,000 Dice cube
Matching Ice Storage Bins			
C 0522	201 kg = 20,100 Dice cubes	56 x 61 x 58.4 cm	SB322-SB393-SB530
C 0530	237 kg = 23,700 Dice cubes	76 x 61 x 58.4 cm	SB530-SB948-SB1025-UBH1100
C 0630	328 kg = 32,800 Dice cubes	76 x 61 x 58.4 cm	SB530-SB948-SB1025-UBH1100-UBH1600
C 0830	382 kg = 38,200 Dice cubes	76 x 61 x 73.6 cm	SB530-SB948-SB1025-UBH1100-UBH1600
C 1030	456 kg = 45,600 Dice cubes	76 x 70 x 73.6 cm	SB530-SB948-SB1025-UBH1100-UBH1600
C 1448	657 kg = 65,700 Dice Cubes	122 x 70 x 73.6 cm	SB948-SB1025-UBH1100-UBH1600
C 1848	807 kg = 80,700 Dice Cubes	122 x 70 x 73.6 cm	SB948-SB1025-UBH1100-UBH1600-UBH2250
C 2148	884 kg = 88,400 Dice Cubes	122 x 70 x 73.6 cm	SB948-SB1025-UBH1100-UBH1600-UBH2250

Prodigy Technology

VDS - Vertical Dice System

Same evaporator style as in the Scotsman Contour System (Vertical Evaporator) - the ice type produced by the Prodigy is the "traditional" dice cube, best used in those market segments where great quantities of ice are required.

WPS - Water Purity System

To remove all minerals that remain after the freezing of one batch of ice, in between production cycles the water sump is flushed with fresh water prior to starting a new cycle. A different mineral content water will require a different length of the wash-out cycle. In the Prodigy ice machines, a sensing probe measures the electrical conductivity of the water coming from the mains, which varies according to the mineral contents, and adapts the flush cycle duration to the local conditions of water-hardness, avoiding unnecessary waste. The smart way of reducing water consumption!

THC - Total Hygiene Concept

There is no better food-grade material than stainless steel. Scotsman machines are built with stainless steel frames and side panels for rust free durability, ease of cleaning, and hygiene. Large and accessible ice storage areas allow for a quick and easy sanitising routine.

AgION-Scotsman is proud to offer (in most of its models) AgION™ a silverbased anti-microbial compound that reduces the growth of bacteria, micro-organisms, algae, mould and slime on ice machine surfaces. This innovation makes available to Scotsman customers a specific, reliable, and durable technology against ice microbial contamination, feature which is to be appreciated especially in this day-and-age: hygiene cannot be compromised!

Varismart®

Optional electronic control added to the Smart Board allows for programming of the ice level into the bin for a one week period, ensuring the best quality of ice and a smart use of utilities.

Fast Drop

Automated "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 defrost - to a matter of just 30 seconds, i.e. one-sixth of the time required by a standard ice-cuber.



Ease of use comes as standard.
Hygiene is paramount.



Nugget & Cubelet Ice Makers and Dispensers

Scotsman's range of automatic ice and water dispensers offers bespoke solutions to specific applications in the Ho.Re.Ca. sector. Versatile, high cooling power, dry and compressed Nugget and Cubelet ice. Both made available with the **patented touch-free dispensing system**, ideal in a sector where hygiene is critical. Scotsman's range of automatic ice and water dispensers features different options in terms of configuration and capacity, all with inbuilt storage bins. Machines include the **TC180 range** in its many versions and the **MDT range**, which offers many options in terms of capacity and dimension of the storage bin. The TC 180, which produces up to 140 kg per day, offers two storage bin options: the standard 5kg unit and the **"Long Range"** 9 kg version, for higher amounts of ice served at once. Water dispensing is offered as an option by most of the Scotsman Automatic Ice dispensers. The interior of the automatic ice dispenser has been designed to make cleaning and preventative maintenance operations simple and straightforward.



TC 180 - Ice Maker and Water Dispenser

TC 180
Ice and water dispenser, available in different configurations (ice only, ice and water, with infra-red or push button activation) with high cubelet ice production. The TC180 is at the forefront of hygiene safety with its **patented "touch-free" dispensing system**, that virtually eliminates any risk of cross contamination, eliminating any contact between machine and end user.

Two brand-new versions are now available: the **"Long Range" version with a storage bin of 9 kg**, enough to ensure ice availability even where large quantities of ice are required; the **"Short" version**, with its **reduced depth**, allows for installation on smaller counters. The storage bin in the standard **5 kg** is enough to offer a good supply of cubelet ice in every situation.



Cubelet Ice

TC S-L 180 AS



Touch free dispensing model
- Ice & water configuration
- Easy clean

TC S-L 180 ASM



Manual version with 2 push buttons
- Ice & water configuration
- Easy clean

TC S 180 AS-EVO



Touch free dispensing model - Ice only configuration
- No push buttons in the front
- Easy clean
- Specific for self-service use

TC S 180 NW



Manual version with 1 push button only
- No water
- Ice only configuration
- Easy clean



ICE TOWER SERIES

High Volume Nugget Ice Dispenser with undercounter production unit.

The configuration of the **Ice Tower System** is based around a Nugget ice machine capable of up to 500 kg per day installed undercounter. The production unit is connected to the dispensing head, which receives and stores the nuggets through a simple and ingenious vertical transport system. Despite the limited storage capacity (approx. 5 kg), thanks to the **very high capacity production unit** the ice tower will dispense nugget ice, or ice and water in adjustable portions virtually **non-stop through out the day!**

Free standing

ICE TOWER FS 56

High volume Nugget ice dispenser with undercounter production unit.



Nugget Ice

Built-in

ICE TOWER BI 56



Nugget Ice



TC 180 "Long Range"



TC 180 "Short"



MDT5n25



ICE TOWER 56

Technology

CFS - Co-Axial Flake-ice System

Static evaporators can't cope with the natural shape of flake ice. The best solution is a vertical, cylindrical evaporator with an auger that extrudes ice flakes through an ice breaker. Scotsman has perfected its solid stainless steel evaporator through years of experience applying the advanced technology of direct refrigerant expansion to ice production, offering maximum durability and efficiency.

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LWC - Low Water Content

Ice with a low water content. Recommended for all high volume medical applications, combining slow-melt, large size ice-grains with moisture exchange to allow for best results in heat removal from large surfaces of in large hospital environments.

TFS - Touch Free System

Physical contact with ice may contribute to contamination. Ideally, ice should fall directly into the ice pouch. Truly non-mechanical, one-hand operation provided by the Touch Free System uses its unique infrared sensor to determine when to dispense ice. Ice and water dispensing is also available through the setting selector. Dispensing chute is easily removed for cleaning and sanitization.



Nugget Ice

MDT5n25

Automatic dispensers of Nugget ice and/or water, for counter top installation.

These units offer a high output (up to 235 kg of nugget ice in 24 hours, with a 12 kg storage bin). The infra-red "touch-free" system, offering hygienic safety and ease of use, comes as a standard in all the models of this range. The stainless-steel frame allows for ease of cleaning and is resistant against accidental knocks and damage.

Choose your own Nugget & Cubelet Ice Makers and Water Dispensers

Model	Max daily Ice Production	Storage Capacity	Dimensions
	Air 21°C / Water 15°C		WxDxH
TC 180 "Long Range"	115 kg	9 kg	39 x 66 x 88 cm
TC 180 "Short"	115 kg	5 kg	39 x 60 x 88 cm
MDT 5n25	238 kg	12 kg	66 x 57 x 104 cm
ICE TOWER	440 kg	Hopper 5 kg	34,5 x 47.6 cm x 70.2 cm (whithout stand)





Hight practical,
flexible solutions.



Control panel

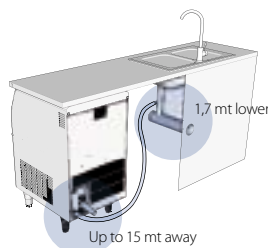
Nugget & Cubelet Ice Makers

AF C 134 / EF C 134

Self-contained Flake ice machines

The first Cubelet Ice Maker with large ice storage: up to 40 Kg of ice immediately at hand.

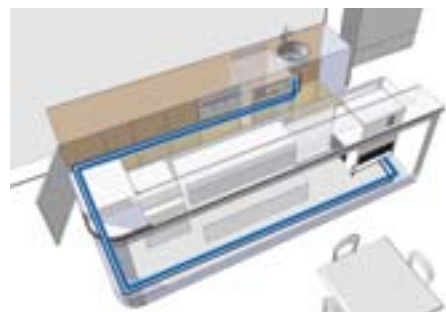
AF C 134 / EF C 134 is the "Cubelet" most innovative ice maker: combines a large-scale production (130 kg) to an ice storage capacity unique on the market, up to 40 kg.



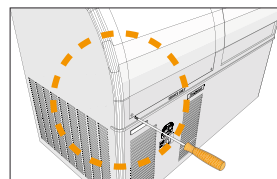
Compact and easy to install (plug & play)



EF C 134 can be installed anywhere!



Ergonomic access to ice



Easy access to technical area

MFN SERIES

Modular Nugget Ice makers

- 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.

Nugget Ice
S = Small
M = Medium



MFN 46 installed on SB 193 Storage Ice Bin

N SERIES

Modular Nugget Ice makers

In cases of very high demand for Nugget ice, the N SERIES 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 fix the first time; **Vari-Smart** - available as soption, 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.

Nugget Ice
M = Medium



N 922 installed on SB 322 Storage Ice Bin

AF C 134 / EF C 134

MFN 46

MFN 56

N 622

N 922



N 622 installed on beverage dispensing machine



N 622

Choose your own Nugget & Cubelet Ice Makers

Model	Max daily Ice Production	Dimensions	Storage capacity
AF C 134 / EF C 134	Air 21°C / Water 15°C 120 kg	WxDxH 95 x 60.5 x 79.5 / 91.5 with legs	40 kg
Matching ice Storage Bins			
MFN 46	255 kg	54 x 66 x 64.5 cm	SB193-SB322-SB393-SB530-SB550-SB948-SB1025-UBH1100
MFN 56	425 kg	54 x 66 x 78.5 cm	SB193-SB322-SB393-SB530-SB550-SB948-SB1025-UBH1100-UBH1600
N 622	266 kg	55.9 x 61 x 58.4 cm	SB322-SB393-SB530-SB550-SB948-SB1025-UBH1100-UBH1600
N 922	345 kg	58,2 x 61 x 68.5 cm	SB393-SB530-SB550-SB948-SB1025-UBH1100-UBH1600

Technology

CFS - Co-Axial Flake-ice System

Static evaporators can't cope with the natural shape of flake ice. The best solution is a vertical, cylindrical evaporator with an auger that extrudes ice flakes through an ice breaker. Scotsman has perfected its solid stainless steel evaporator through years of experience applying the advanced technology of direct refrigerant expansion to ice production, offering maximum durability and efficiency.

THC - Total Hygiene Concept

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LWC - Low Water Content

Ice with a low water content. Recommended for all high volume medical applications, combining slow-melt, large size ice-grains with moisture exchange to allow for best results in heat removal from large surfaces of in large hospital environments.

Sturdiness and reliability
as standard!



Self-contained Flake Ice Machines

AF SERIES

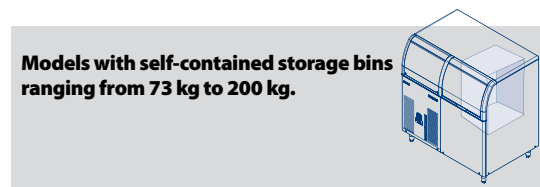
Self-contained Flake ice machines

- Advanced diagnostics computerized control.
- Front panel in & out airflow (air-cooled model only) for built-in installation.
- Front access condenser air filter, removable and washable (air cooled version only).
- Easily accessible, front panel mount, ON-OFF Switch.
- Easy, front panel access to technical / service area of the machine.
- Routine Maintenance visible alarm light on front panel.
- Ergonomically designed ice storage access, with disappearing door.
- Door-closing movement dampening system.
- Vapor-based microbial control system pouch in ice storage area.



Front On-Off Switch and
Routine Maintenance Alarm

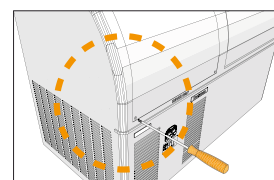
Removable Condenser Air Filter
with front access for ease of cleaning



Models with self-contained storage bins
ranging from 73 kg to 200 kg.



Ergonomic access to ice



Easy access to technical area



Ready for "built-in" installation

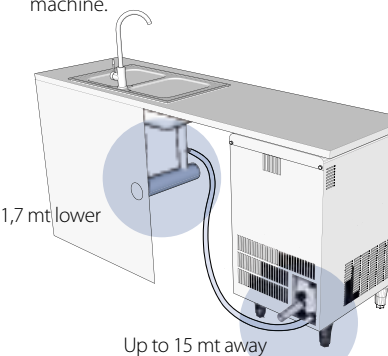
Compact and easy to install (plug & play)

EF SERIES

Same characteristics as the AF series with
the option PWD - PROGRESSIVE WATER
DISCHARGE

PWD - (Progressive Water Discharge) is the smart, pressurized discharge system that will allow you to reach **remote water drains to dispose** of the left over water at the end of each production cycle, as well as the water resulting from the ice melting over time in the storage bin.

A non-return valve prevents any potential drain water backflush into the system, greatly improving the overall hygiene of the ice machine.



1,7 mt lower

Up to 15 mt away



EF Series can be installed anywhere!



"Yes" to more ice
"No" to installation costs



AF 80



AF 103 / EF 103



AF 124 / EF 124



AF 156 / EF 156



AF 206 / EF 206



Demineralized
Water Kit



AF / EF Technology

CFS - Co-Axial Flake-ice System

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THC - Total Hygiene Concept

There is no better foodgrade material than stainless steel. Scotsman machines are built with stainless steel frames and side panels, for rust-free durability, ease of cleaning and hygiene. Large and accessible ice storage areas allow for a quick and easy sanitising routine.

HWC - High Water Content

Ice with a high water content. Recommended for all those applications where delicate and moisture critical products must be preserved.

Most models offer bacterial protection control through the usage of AgION[®], an antibacterial compound that is incorporated during production, into all plastic parts that come in contact with water.

BIF - Built In Facility

Built in installations are nowadays becoming more common. Ice machines must be designed to fit restricted air flow. Front panel louver for condenser ventilation airflow are a standard feature on Scotsman undercounter models, as well as easy to reach connections and controls for maximised installation flexibility.

Choose your own "Flaker"...

Model	Max daily production in 24h	Storage capacity	Dimensions
AF 80	Ambient temperature 10°C Water temperature 10°C 73 kg	25 kg	WxDxH - Without/With Legs 53.5 x 62.6 x 81 / 93 cm
AF 103 / EF 103	105 kg	30 kg	59,2 x 62.2 x 100.6 / 112.6 cm
AF 124 / EF 124	120 kg	40 kg	95 x 60.5 x 79.5 / 91.5 cm
AF 156 / EF 156	150 kg	60 kg	95 x 60 x 100.6 / 112.6 cm
AF 206 / EF 206	200 kg	60 kg	95 x 60 x 100.6 / 112.6 cm



Sturdiness and reliability
as standard!



Modular Flake & Super-flake ice machines

MF SERIES - Flake Ice

- Modular Flake ice machines**
- Stainless steel "scotch-brite" finish, rounded corners for enhanced aesthetics and ergonomics, top cover in ABS plastic.
 - Removable side panels on all four sides to aid routine maintenance and servicing.
 - Evaporator in stainless steel AISI304 and auger in AISI430, ice breaker in special alloy, self-lubricating gear-reducer, hermetic compressor with choice of air or water-cooled condenser, **electronic control board with self diagnosis and malfunction alarms.**

SIS 300
Storage Ice Shuttle



F 1222

Prodigy Modular 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 insures the right fix 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.



ABS Plastic Cover



Stainless steel "scotch-brite" finish



Electronic Control Panel

Matching various Storage Bins

MF SERIES Superflake Ice

Modular Super-Flake ice machines

- **Electronic control board**
- Ice breaker made in **specially reinforced alloy**, for greater extrusion pressure and **drier ice**;
- Stainless steel side panels in scotch-brite finish have rounded corners for enhanced ease of cleaning and aesthetics;
- Side panels are removable on all four sides to **ease maintenance and after-sales service operations**;
- ABS plastic top cover;
- Reduced height to **ease installation in tight spaces.**

MF 47 - MF 57

Hydrocarbon series R290 Green Refrigerant

Hydrocarbons are well known for their very **low environmental impact**, and have been used in small capacity and reduced refrigerant-charge systems with great success and acceptance. Apart from the obvious "green" aspects of this kind of refrigerants, and of propane (R290) in particular, **low operating pressure and smoother transition between refrigeration and "harvest" operating conditions are the key elements of interest of Propane for refrigeration systems manufacturers.**



Choose your own "Modular Flaker"...			Matching Storage Bin
Model	Max daily production in 24h		
MF 26	Ambient temperature 10°C Water temperature 10°C 120 kg	WxDxH 56.4 x 53.6 x 53.1 cm	SB193-SB322-SB393-SB530-SB550
MF 36	200 kg	56.4 x 53.6 x 53.1 cm	SB193-SB322-SB393-SB530-SB550
F 1222	445 kg	55.9 x 61 x 68.6 cm	SB322-SB393-SB530-SB550-SB948-SB1025-UBH1100-UBH1600
MF 46 / MF 47 R290	330 kg / 330 kg	53.8 x 66.3 x 65 cm	SB193-SB322-SB393-SB530-SB550-SB948-SB1025-UBH1100
MF 56 / MF 57 R290	600 kg / 500 kg	53.8 x 66.3 x 78.5 cm	SB193-SB322-SB393-SB530-SB550-SB948-SB1025-UBH1100-UBH1600
MF 58 Split	600 kg	53.8 x 66.3 x 79 cm	SB393-SB530-SB550-SB948-SB1025-UBH1100-UBH1600

MF / F Technology

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

AgION

Varismart®

Optional electronic control added to the Smart Board allows for programming of the ice level into the bin for a one week period, ensuring the best quality of ice and a smart use of utilities.



MF Super-flake Series also availables with remote condenser versions



“Rule-of-thumb” advice on how to choose the right ice maker, suitable to sustain the actual requirements



Gourmet ice, Large, Half Large, Dice ice, Nugget ice, Scale ice... Each of these different types of ice is meant to meet and fulfill a specific requirement.

They are produced by inherently different ice making machines. Other than by type of ice, differences may also be found in daily output capacity. More importantly, in the **storage bin capacity**, directly related to the footprint and the production volume of the units.

The true parameter that should be followed when choosing an ice machine is the **quantity of ice** that the machine can hold in its **storage bin**, which equates to the actual quantity of ice that is available to the operator “here and now” as well as for the remainder of the evening hours.

The refill capacity of ice machines during service hours is in fact relatively limited. Consider that the hourly output of a medium-small ice machine ranges from 2 kg per hour for medium-size models, going down to 0.8 kg per hour for the smallest units.

It is strongly advisable to verify that the storage bin capacity is such that it will sustain your ice requirements from the early-on aperitifs through to after-dinner digestives. Some of the smallest ice machines within the 20 kg of daily production capacity, in fact, feature a storage bin capacity of only 4 kg!

The first rule-of-the-thumb is that the **storage bin capacity should ideally reflect 50% of the machines daily production.**

Keep in mind that once the storage bin is full, the ice machine producing ice. It will only restart when ice is removed from the storage bin.

A storage bin that is unable to store the “closing hours production capacity” of the machine will therefore limit the daily actual capacity of the unit, whilst delivering only a limited amount of ice when the need is at its peak.

In order **to serve your customers with the “perfect drink”** you need crystal-clear, pure, transparent and full cubes, **to avoid “watering down” the drinks.**

In detail: a hollow cube, a “cube with the hole” will offer a larger heat exchange surface than a massive cube, which in turn will cause the cube to melt quicker. Hollow cubes usually melt prior to the average consumption time of the drink.

Very quick cooling of the drink will therefore occur, as well as its (premature) warming up once the ice cubes have melted.

A **full cube**, on the contrary, will chill the drink reflecting the consumption pattern: promptly, but not abruptly, durably and not prematurely, preserving the drink quality rather than diluting it. Massive cubes will last through the drink and more, for the enjoyment of those who love chewing on the residual ice cubes...

A traditional bar, an “American Bar” that serves a limited volume of classic cocktails, may decide to work with a single, self-contained, Gourmet cube producing ice machine. In this case, special care should be paid in selecting the correct capacity of the storage bin: the best sellers in this segment are ice machines whose bins range **between 8 and 15 kg, i.e. ice machines producing 20 to 30 kg of ice per day.**

Part of this production might be crushed for the preparation of tropical cocktails, unless a dedicated nugget ice machine is also available in the bar.

Beverage consumption in **Disco’s** is typically higher, hence the requirement for larger capacity ice machines, for a generous ice supply.

In this situation, we recommend the use of **modular ice machines**, where the production unit is matched with the storage bin, chosen according to the specific consumption patterns.

A larger storage bin will accumulate and keep ice cubes during low volume week-days, and that higher quantity will come handy on high-volume week-end days. As the purchase cost of the ice machine is significantly higher than that of the bin, this simple trick may translate into **significant savings.**

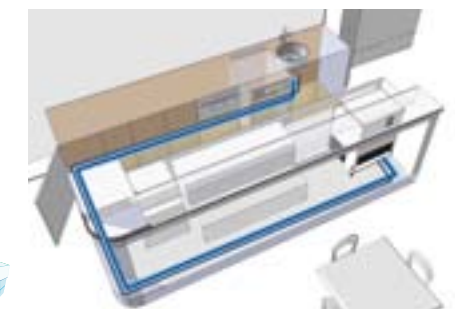
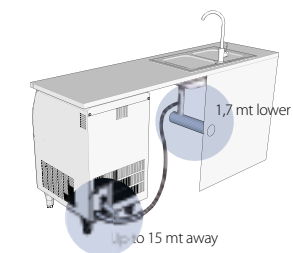
In other words, when ice consumption tends to concentrate in peaks during the week, a smaller ice machine may be purchased, and placed on the top of a larger than usual storage bin.

For “round the week”, **high volume Disco’s**, we suggest that you consider more than just one large ice machine: several medium-size machines may be strategically positioned near the point-of-consumption of ice, thus reducing ice transportation and all related issues of potential contamination and extra labour.

How do we handle space restraint in under-counter installations?

And how do we possibly by-pass the lack of water drainage?

Scotsman has the answer!



The compact AC 206 / EC 206 ice machines from the 6 Series combines a roomy storage bin with a reduced height. Moreover, an optional built-in water pump connects the ice machine to the far reached drainage, which can now be located as far as 15 meters from the ice machine.

This system takes care of height as well: up to 1.7 meters distance, which makes it easy to connect the machine drain tube to a sink drain.

PWD - (Progressive Water Discharge) Unique PWD (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 1.7 meters lower than the actual drain outlet. And keep your ice away from algae or microbes coming from stagnant drain water.

PWD is standard on all EC Easy Fit line models.



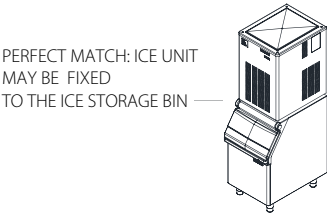
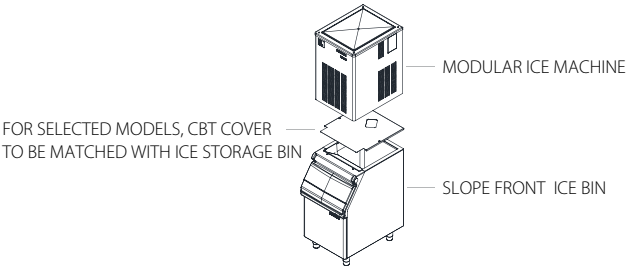
Slope Front Ice Bin - SB Series

Ice Storage bins manufacturing is an integral part of our activity which revolves around making ice available hygienically, comfortably and in the needed quantities for each application.

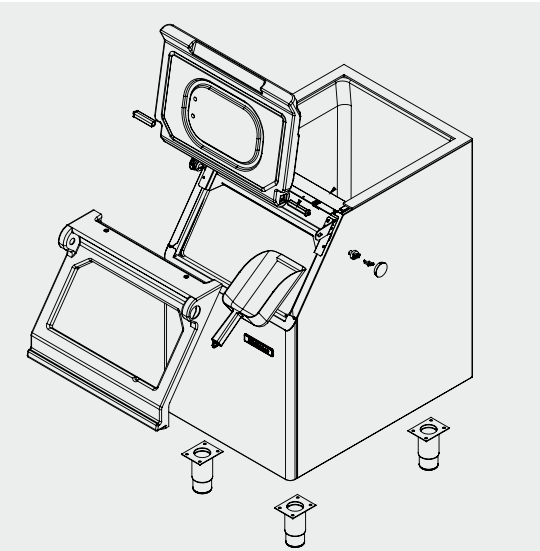
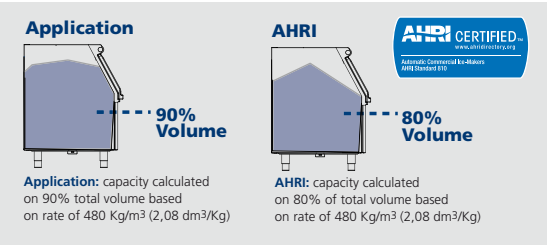
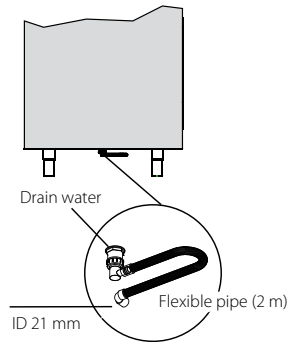
At the Operator's level, ice storage capacity should normally have greater relevance than the daily ice machine output, especially in all those locations where ice consumption shows "peaks and valleys" during the opening hours. Irregular ice consumption patterns are at the base of the "modular" configuration of larger capacity ice making systems: an oversized storage capacity will allow investment savings for the actual ice making machine, as ice accumulation during low-demand periods will create the reserves needed for its deferred consumption during peak-demand times. Ergonomic design, resistant stainless steel side and base panels, non-CFC polyurethane foam liner insulation, polyethylene hinged lift door, stand as the pre-requisite features of a world-class ice storage bin range. The moving parts in an ice storage bin are the door and the door hinges. These are the tell-tale, critical elements to be upgraded for long term, trouble-free operation.



SB 393 -Slope Front Ice Bin



Storage bins base flexible drain hose conveniently rotates at 360° radius to allow ease-of-connection with any floor water drain position.



- New sleek, contemporary styling.
- Convenient, built-in scoop holder.
- Scoop incorporates, antimicrobial Agion for better sanitation.
- Polyurethane Insulation, high density.
- Polyethylene bin interior, is sanitary and easy to clean, and resist scratches and scuffs from ice scoops.
- Stainless steel bin exterior, and door in rotocast plastic.
- Bin Caster available on request.



Choose your own slope front ice bin

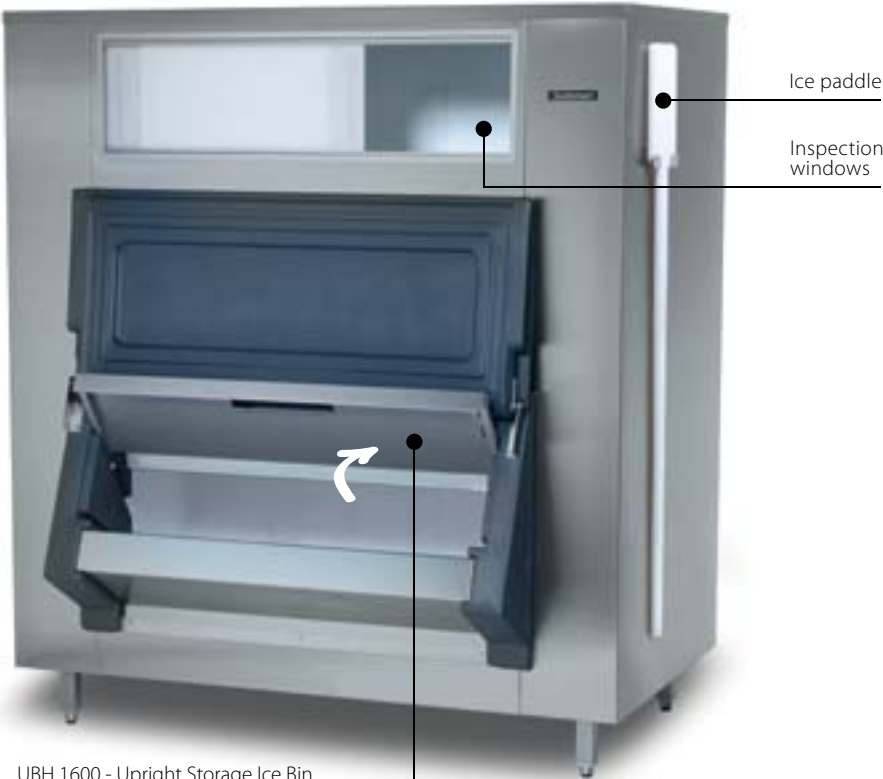
Model	Max storage capacity	Dimensions	Use with
	Application / AHRI	WxDxH (whitout / with legs)	
SB 193	129 / 101 kg	56.8 x 84.1 x 90.1 / 104.5 cm	MV306-MV426-MV430-MF26-MF36-MF46-MF47-MF56-MF57-MFN46-MFN56
SB 322	168 / 132 kg	56.8 x 86.4 x 112.1 / 127.4 cm	MV306-MV426-MV430-MF26-MF36-F1222-MF46-MF47-MF56-MF57-N622-MFN46-MFN56
SB 393	181 / 141 kg	76.8 x 84.2 x 90.1 / 104.5 cm	MC16Short-MV306-MV426-MV430-MV456/P-MV-MV460-MV606/P-MV-MV806/P-MV-MV1006/P-MV-C0522-MF26/36-MF46/47/MF56/57-MF58Split-MFN46/56-N622/922
SB 530	243 / 191 kg	76.8 x 86.6 x 112.4 / 127.4 cm	MC16Short-MV306-MV426-MV430-MV456/P-MV-MV460-MV606/P-MV-MV806/P-MV-MV1006/P-MV-C0522-C0530-C0630-C0830-C1030-MF26/36-MF46/47/MF56/57-MF58Split-MFN46/56-N622/922
SB 550	252 / 197 kg	108.1 x 82.4 x 81.8 / 96.8 cm	MC16Short-MC46-MV456/P-MV-MV460-MV606/P-MV-MV806/P-MV-MV1006/P-MV-MF26/36-F1222-MF46/47/MF56/57-MF58Split-MFN46/56-N622/922
SB 948	406 / 319 kg	123.1 x 87.9 x 112.4 / 127.4 cm	MC46-MV456/P-MV-MV460-MV606/P-MV-MV806/P-MV-MV1006/P-MV-C0530-C0630-C0830-C1030-C1448-C1848-C2148-F1222-MF46/47/MF56/57-MF58Split-MFN46/56-N622/922
SB 1025	478 / 375 kg	133.1 x 87.9 x 112.4 / 127.4 cm	MC46-MV456/P-MV-MV460-MV606/P-MV-MV806/P-MV-MV1006/P-MV-C0530-C0630-C0830-C1030-C1448-C1848-C2148-F1222-MF46/47/MF56/57-MF58Split-MFN46/56-N622/922



Upright Storage Ice Bin - UBH Series

Upright, single and double door Ice Storage Bin, for Flake, Superflake, Nugget, Cubelet and Scale ice.

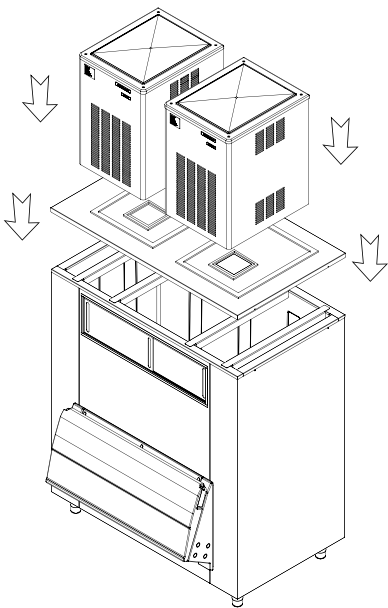
- Convenient multi position ice deflector prevents ice spillage and assists during ice loading operations.
- To accelerate flow during ice extraction, ice paddle (and hanging bracket) are accessories.
- Bin door is spring loaded for safe usage and tight seal of storage compartment. Made in durable rotocast plastic, is light yet durable, withstanding typical rough handling of industrial or food retail environments.
- Bin door frame is sturdy and ergonomic, accommodating the hinge mechanism of our state of the art bin door. Easily removed during cleaning routine.
- High density, non-corroding polyethylene bin liner, is designed with easy-to-clean rounded corners, and resists scratches and scuffs from ice scoops.
- Polyurethane Insulation assures long periods of ice storage, reducing ice melt.
- Sliding polyethylene inspection windows are handy for visual control and initial paddle operation.
- Load resistant, stainless steel adjustable legs, with flanged feet.
- Storage bin base flexible drain hose conveniently rotates at 360° radius to allow ease-of-connection with any floor water drain position.
- Ice Paddle in polyethylene as supplied as standard.



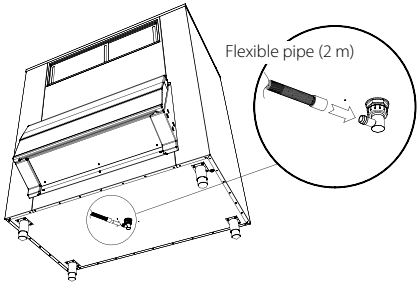
UBH 1600 - Upright Storage Ice Bin



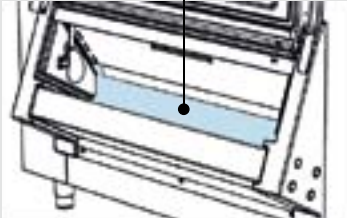
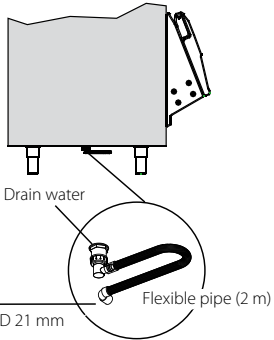
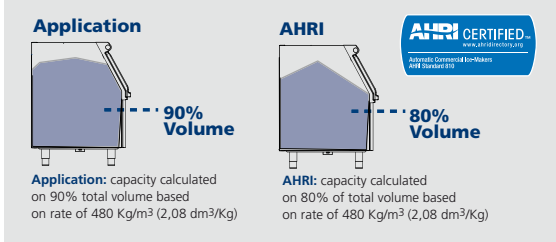
UBH 2250 Upright Storage Ice Bin with MC 1210 Gourmet Cube Ice Maker



Storage bin base flexible drain hose conveniently rotates at 360° radius to allow ease-of-connection with any floor water drain position.



Easy to match with any ice maker.
Maximum bearable weight: 500 kg.



- New sleek, contemporary styling.
- A perfect match to MF, MFN and N Scotsman modular Food Retail and Industrial cube ice machines.
- Stainless steel exterior, frame, sides, top, back and bottom.
- Heavy duty welded construction.
- Pre-cut top panel, to accommodate multiple Scotsman icemakers.
- Ice is stored in polyethylene bin interior, sanitary and easy to clean, resist scratches and scuffs from ice scoops, paddles and shovels.
- Ice flows from ice machine, to storage, to bin door opening in first in - first out fashion, for assured ice freshness.



UBH 1100



UBH 1600



UBH 2250

Choose your Upright Storage ice Bin			
Model	Max storage capacity	Dimensions	Use with
UBH 1100	Application / AHRI 553 / 434 kg	WxDxH (whitout / with legs) 122 x 112.8 x 127.3 / 142.7 cm	MC46-MV456/P-MV456-MV460-MV606/P-MV606-MV806/P-MV806-MV1006/P-MV1606 C 0530/C 0630-C 0830-C 1030-C 1448-C 1848-C 2148-F1222-MF46-MF47-MF56-MF57 MF58Split-N622-N922-MFN46
UBH 1600	812 / 637 kg	152.4 x 112.5 x 158.1 / 173.1 cm	MC46-MC1210-MV606/P-MV606-MV806/P-MV806-MV1006/P-MV1006-C 0630-C 0830 C 1030-C 1448-C 1848-C 2148-F1222-MF56-MF57-MF58Split-N622-N922-MFN56
UBH 2250	1068 / 838 kg	183 x 146.8 x 113.8 / 129.2 cm	MC1210-C 1848-C 2148



Ice Storages with Dispensing and Bagging Systems

EDB SERIES

Automatic ice bagging Systems EDB650 SA
Ice storage bin (290 kg) with stored ice agitation
Cube ice manually activated dispensing into
bags, carts pails or totes ice carrier.

EDB Series
Ice storage bin with stored ice agitation and
Gourmet cube ice or Nugget ice manually
activated dispensing into bags, carts pails
or totes ice carrier.
Labour-savings, sanitary and operations-safe for
foodservice operators.
Up to 290 kg for EDB650SA and 454 kg for
EDB1000SA storage capacity.
All are equipped with user-friendly control
panel, foot pedal actuation, lockable clear
window and adjustable bag stand. Insulated,
polyethylene ice storage area.
EDB1000SA includes blower and timed dispense
mode for semi-automatic filling of bags.
Electrical configuration 230V/50Hz/1ph with CE
approval.
Each unit comes standard with 1 set (125 bags)
of 4 kg plastic bags.



NEW
Available with coin activated
dispensing mechanism
(on request, with price surcharge)

EDB1000SA
Ice storage bin (454 kg) with stored ice agitation
Cube ice manually activated dispensing into
bags, carts pails or totes ice carrier.



Labor-saving ice removal
Eliminates the need to shovel or scoop ice from
bin. Automatic agitation cycle prevents ice from
forming bridges two rotating agitator bars keep
ice loose and free flowing.
Foot pedal and push-button actuation standard.
Adjustable bag stand accommodates bag sizes
up 9 kg.

Easy to clean, easy to use
Dispensing and agitating components easy to
remove for cleaning. Removable, lockable clear
window; access for ice removal and maintenance

Semi-automatic bagging
User-friendly controls with variable dispense
time. Blower to open automatically the bags. Bag
holder pins adjustable for different bag sizes.
Ice bag filling at average rate of 6 per minutes
(5 kg bag).



MC 16 Short installed on HD 30 B
Cubes Dispenser (sold separately).
Push button activated.

C 0630 installed on HD 30 Cubes Dispenser
(sold separately).
Push button activated.

Countertop Dice Cube and Nugget Ice Dispenser



EDB650SA

EDB1000SA

HD 30 B

HD 30

HD 22

ID 150

Model	Max storage capacity	Dimensions	Use with
EDB650SA	295 kg	85.8 x 122.6 x 165.1 cm	MC16 Short-MC46-MFN46-MFN56-N622-N922-MF58Split
EDB1000SA	454 kg	132.1 x 120.1 x 199.8 cm	MC46-MFN46-MFN56-MF56-N622-N922-MF58
HD 30 B	75 kg	76 x 85 x 135 cm	MC46-MFN46-MFN56-MF56-N622-N922-MF58-MF68-MF69
HD 30	75 kg	76 x 85 x 135 cm	MC46-MFN46-MFN56-MF56-N622-N922-MF58-MF68-MF69
HD 22	55 kg	56 85 x 135 cm	MC46-MFN46-MFN56-MF56-N622-N922-MF58-MF68-MF69
ID 150	68 kg	55.9 x 76.2 x 90.5 cm	Dice Cubes and Nugget Ice Machines



Complementary products

Accessories

Self-contained Gourmet Cube units
(with built-in storage bins)
and electromechanical colntrols



Self-contained Gourmet Cube units				
Indicated production ratings pertain to air cooled (AS) models producing medium size (M) Gourmet cubes.				
Model	Cube type	Production	Bin capacity	Dimensions
ICE ONE	Medium	Air = 21°C - Water = 15°C 21 kg	14 kg	WxDxH (whitout / with legs) 45.7 x 52.2 x 725 / 728 cm
ICE TWO	Medium	28 kg	14 kg	45.7 x 52.2 x 725 / 858 cm
ICE THREE	Medium	37 kg	14 kg	45.7 x 52.2 x 777 / 910 cm
ACM 25	Medium	10 kg	3.5 kg	38.6 x 38 x 64 cm

Crushman 360
Dimensions:
24.5 x 43 x 49 cm
(W x D x H)



Crushes
all ice cubes!
6 kg per minute



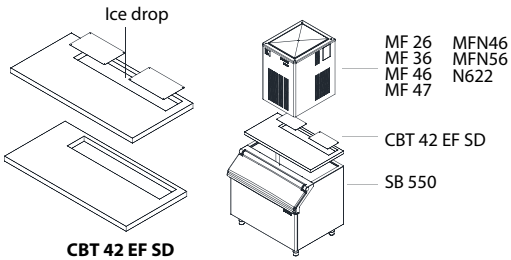
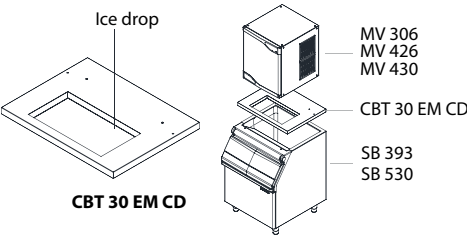
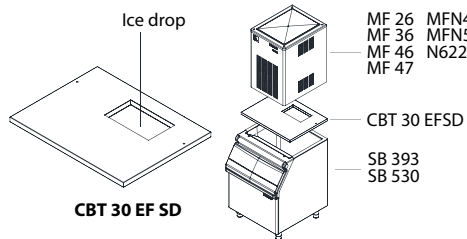
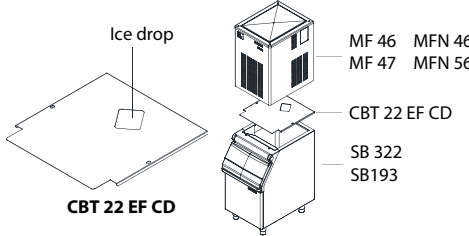
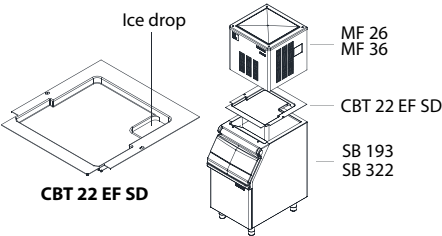
Pressure Water Coolers



Pressure Water Coolers			
Model	Max cooled litres/hour	Dimensions	Caracteristics
SCW14 B	53 litres	WxDxH (whitout / with legs) 40 x 33 x 104 cm	Floor model Complete with "goose-neck"glass filler and push-button water projector
SCW14 FP	50 litres	40 x 33 x 104 cm	Floor model Push-button water projector only
SW USPH	50 litres	40 x 33 x 85.2 / 87.5 cm	Wall mount Push-button water projector only
SW 12 S	50 litres	43 x 36 x 51 cm	Wall mount Push-button water projector only

Kit for ice machine double-stacking	
KSC 11	for MC16 and MC 46
KSC 16 Short	for MC 16 Short
KSC 1210	for MC 1210
KSC 46	for MC 46 Split

Tops for Bins	
CBT22EFSD	for MF26/36 when used with SB193/SB322
CBT22EFC	for MF46/47/56/57/MFN46/56 when used with SB193/SB322
CBT30EFSD	for MF26/36/46/47/56/57/58Split/N622/922/F1222/MFN46/56 when used with SB393/SB530
CBT30EMCD	for MV306-426-430 when used with SB393/SB530
CBT30/52AMCD	for C0522 when used with SB393/SB530
CBT30/52AMCD	for C1448/1848/2148 when used with SB1025
CBT42EFSD	for MF26/36/46/47/56/57/58Split/F1222/N622/N922 when used with SB550
CBT16	for MC16SHORT when used with SB550
CBT42EMCD	for MV/P-MV456/460/606/806/1006 when used with SB550
CBT48EAMCD	for MV/P-MV456/460/606/806/1006/C0530/C0630/C0830/C1030 when used with SB948
CBT48FMCD	for 58Split/F1222/MFN46/56/N622/N922/MF46/MF47/MF56/MF57 when used with SB948
CBT48 MCSD	for MC 46 with SB 948
CBT52EAMCD	for MV/P-MV456/460/606/806/1006/C0530/C0630/C0830/C1030 when used with SB1025
CBT52FMCD	for F1222/MFN46/56/N622/N922/MF46/MF47/MF56/MF57/58Split when used with SB1025
CBT52MCSD	for MC 46 when used with SB 1025



Optional Legs for AC46 - EC46

- 660740 leg extention h.31.5 mm +
- 660257 leg h.102.5 mm+
- 660258 leg connection h. 13-16 mm

Optional legs for all AC - EC
KIT-LEGS-EXT 000 Composed by:

- 660738 leg h. 60 mm
- 660258 leg connection h. 13-16 mm

(AC 46 - EC 46 need also Kit Legs Socket)

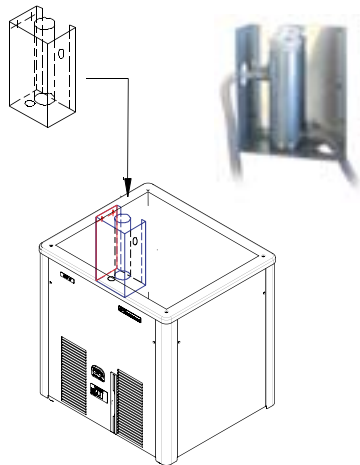
Demineralized Water Kit
Available for AF - EF 103 -124 - 156 - 206
Sold separately & Field installed



Casters
KRB 550 (for st. bin SB550, SB393, SB193)
EXTMVCLDPLT

Leg Kits for marine/on board installation, self contained machine only
Legs Kit Cruise vessels (USPH)
Weight: 1.2 kg - Shipping volume: 0.002 mq
Dimensions: 12x10x15 cm

Legs kit cargo vessel
Weight: 1.2 kg - Shipping volume: 0.002 mq
Dimensions: 12x10x15 cm



UV LAMP
for MF/FM-KITUVLAMPMF00
UV LAMP
for MAR-KITUVLAMPMAR0



Wondering if you knew...

Ice makes economic sense, ...too!

As previously explained, **using the right quantity of ice cubes** (and in this case we mean its use in beverages, as the base of a good drink) chills down and maintains the spirit at the correct temperature, **enhancing the quality of the product**, respecting the **highest professional standards**, and bringing the **overall Customer Experience to its peak**.

We are left with the explanation of the impact that ice has on the profitability of the enterprise. The old saying: "In the world there are two categories of people that are able to build their home with ice: The Eskimos and the Bartenders!" is here to stay ... let's see why...! Ice cubes, once in a glass, take up space, volume. If we were to keep the size of the glass unchanged, as the quantity of ice increases, the quantity of the liquid poured in the glass drops. Ice therefore replaces the liquid. The quantity of liquid "displaced" will also depend on the shape of the ice used.

Let us analyse the displacement factor modifications according to the various types of ice used, in decreasing increments.
In first place we find Nugget and Cublet Ice: these two types are those that by far (with the obvious exception of a single ice cube, as tall and wide as the entire volume occupied by ice!) take up the most volume in the glass.
In second place we find ice cubes from small size to large. Medium to large size cubes will occupy less volume than small size, nugget type, ice cubes. The volume of displaced liquid may have a different value according to the drink served. In any case, the displaced beverage will represent a lesser value for the bar manager and therefore, leaving the selling price of the drink unchanged, a higher profit.

The best way to combine product quality, perceived value and profit margin for the bartender is the following:

- increase the size of the glass;
- pour generous quantities of ice;
- pour the correct quantity of spirit (same as previously served);
- if not a touch more;
- serve the drink in its best conditions, chilled, refreshing and able to maintain such temperature;
- continue to charge the same amount serving a better product, or, at this point, increase the selling price without the doubt of upsetting any of the patrons!

Scientific Background about ice cubes

When an **ice cube is poured into an ambient temperature drink**, the temperature of the drink drops since the **drink is supplying heat to the ice cube**. In turn, the cube warms-up. When the temperature of the ice reaches the melting point, 0°C (32°F), it changes its state from solid to liquid.

So, in order to melt, the ice surface must receive enough heat to bring its temperature up to 0°C. In a glass filled with any liquid, the ice cubes are in contact both with the liquid and with the glass, and both these elements have a higher temperature than the ice. Heat is therefore transferred to the ice from both of them.

As the process continues, ice receives additional heat, the heat of fusion, so as to provide sufficient energy to the water molecules to separate from the ice structure and dissolve into a liquid state. **The temperature of the water remains at 0°C until all of the ice is melted.** Once all of the ice has melted, the temperature of the water (or drink) will begin to rise as the ambient temperature, or body heat, transfer additional heat to it. In terms of heat transfer, **some of the heat is applied by conduction:** if an ice cube is held in the palm of a hand, body heat is transferred by conduction to the ice cube until the ice cube has completely melted. Resulting water will have the same temperature as the hand, which in turn will send a signal of coldness to our brain as heat is transferred to the ice cube.

As the human body has much more heat energy in it than is required to melt a small piece of ice, the temperature of the body will only change slightly. The temperature of the ice cube, on the contrary, will change dramatically, leading to it melting.

Heat may also transfer by convection. This effect takes place when heat is transferred within a liquid that is flowing freely. The liquid that is in contact with the ice cube transfers its heat to the ice (by conduction, due to the direct contact), and the temperature of the liquid drops.

This causes the local density of the liquid to increase, hence it sinks due to gravity. The sinking liquid is replaced by warmer liquid, which surfaces from other levels of the glass and allows for more heat exchange to take place with the ice cube. The liquid circulation originating from such change in density within the fluid or drink is called a **convection current**.

By increasing the free circulation of your drink near the ice cube (eg, by stirring), the time it will take for the ice cube to melt and for your drink to get cold will be reduced.

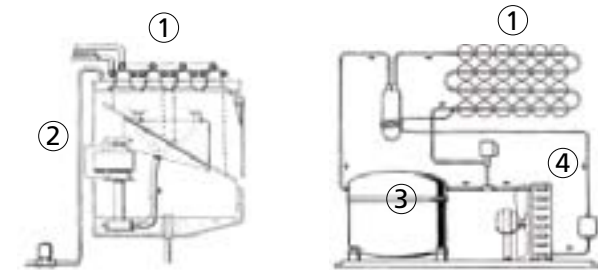
The different configurations and technologies in ice machines

An ice maker is a machine that uses the **refrigeration technology to freeze water and turn it into ice**, with different sizes, shapes and humidity percentages. The refrigeration system of an ice machine is designed to absorb heat from water and transfer it to the surrounding environment, by means of a gas that is initially compressed, then cooled-down until it condensates into a liquid state (this heat exchange process takes place in the condenser), then allowed to boil, or evaporate, in a controlled way, returning to its original state by absorbing the needed heat from the water that is brought in contact with it in the "evaporator".

The system consists of these main components:

Compressor: pumps-in, compresses and pushes-out the refrigerant gas, at a high temperature and pressure, therefore rich in energy, sending it into a closed circuit.
Condenser: the place where the refrigerant gas condenses into a liquid state as heat is removed and released to the surrounding environment. An insufficient heat exchange in the condenser will result into an incomplete gas condensation, hence into a less efficient ice making process.
Expansion valve: divides the first, high-pressure section of the circuit from the second, low-pressure one, and regulates the flow of liquid refrigerant that enters the evaporator to proceed and absorb heat from the water.
Evaporator: here, the liquid refrigerant, due to the pressure drop, can go back (evaporate) to its original state of gas. In order to complete this process, it needs heat - hence its subtraction

Essentials of a freezing cycle in a Scotsman Gourmet Cuber



- 1 - Evaporator
- 2 - Pump
- 3 - Compressor
- 4 - Condenser

from the water, which in turn starts freezing and forming ice. Once the ice is formed in whichever way we need it (cubes, flakes, etc) the freezing cycle comes to a completion, and ice is detached from the evaporator. This may be achieved in different ways: mechanically (forced ice harvest), or by reversing the refrigerant flow in the system by sending it directly to the evaporator rather than to the condenser. Hot gas will start melting the ice, which will then fall-off by gravity. A combination of the mechanical and thermal actions may be adopted to speed up the harvesting process.

Now, it should now be easier to understand that:

- The refrigerant at high temperature can be cooled down in the condenser by the means of air circulation (forced air) or water circulation.
 - The two main parameters that may affect the production capacity of an ice machine are:
 - Room temperature (for units with air-cooled condenser)
 - Water Temperature (affects both condensation and ice production capacity)
- As these parameters vary, so does the production capacity of an ice machine vs the normal conditions. Also, installing and commissioning the ice machine correctly, and a regular machine cleaning routine will ensure peak performance rather than a sluggish one.

• **The Air-Cooled Condenser (AS)** looks like a car radiator, cooled down by the action of a fan which forces air through it. Both the griddle of the condenser and/or the air-filter that protects it, must be kept clean from the accumulation of clogging agents, such as dust and grease to maintain their function. Designed to work best at a + 40° C ambient temperature, **it will be adversely affected by an increase of the ambient temperature and/or by a decrease in the air flow** (which may also occur in case of poor built-in installations), with the consequent result of a decrease in the ice machine production capacity. A water condenser consists of a coil made of two pipes welded together, where respectively water and refrigerant gas flow through. This system is less demanding in terms of cleaning and maintenance and it is recommended in temperature-critical installations. Typically, water-cooled ice machines are used where the heat exchange is insufficient, or where it may cause overheating, and best where the inlet water-temperature is consistently around 18°-20°C. Examples of such

situations, where water condensing is highly recommended, are built-in installations with reduced air flow, or dusty environments, or where the noise factor must be kept to a minimum (the water cooled condenser is virtually noiseless). **The many advantages offered by the watercooled condensers must be weighed against the increased water consumption**, with all the relevant issues in terms of cost, availability and recycling of this precious element. In areas where water is rich in minerals, the use of a correctly sized water-softening system is highly recommended. When specific local circumstances do not allow for the use of a water condensed unit, we may resort to variations on the standard air-condensing system, such as:

• **Remote Condenser (ASR):** allows for a remote installation of the condenser, away from the location of ice maker. It means removing all the heat-ejection and noise and placing them (usually) outside. **Large units will also allow for SPLIT installations:** here, not only the compressor is remotely installed, but also the refrigeration/condensing system (the compressor and so on), typically placed altogether outside of the ice production site. Both these systems grant an improved operation of ice machines that use air condensers in high-ambient conditions. **General rule: a clean condenser will grant better energy efficiency and a longer working life of the refrigeration system components.** Smaller ice machines, particularly affected by the opposite condition, are now equipped in the Scotsman 6 Series with a "Clean Me!" light, positioned on the front panel side to the On-Off switch, which alerts the operator when the cleaning of the condenser air filter is due.

Make the best of your business with Scotsman Ice!



Ice since 1950...

Scotsman has been designing and manufacturing ice machines since 1950 - and for half a century innovation and reliability have always been our top priorities.

Our ice machines, proudly made in Italy in our plant near Milan (Pogliano Milanese) or in Fairfax, South Carolina, USA, are nowadays distributed in more than 100 countries, with more than one million units installed worldwide!

Scotsman has been known as the benchmark in the Hotel, Restaurants and Cafeterias (HoReCa) Segment, where it is a synonym of "ice". Scotsman machines are a "classic", but now, with the "6 Series" they once again raise the bar for quality, design, and innovation in those details that most matter to Owner/Operators.

Further innovations have been brought to life in what we define "bringing ice at arms reach" of the Operator, maximising hygiene, ergonomics, and ease of use. Here comes the dispenser, in various configurations, vertical ice transport systems, machine dimensions that adapt to each and every installation conditions.

Scotsman is the true answer to all needs of production, storage and distribution of quality ice! For all ice applications required by specialised Food Retail operators, Scotsman is able to offer the specific ice shape for each precise requirement: Ice Fakes, Superflakes, Nuggets, Scale Ice and even Gourmet Ice cubes, with a variety of machine configurations and capacities, storage and transport solutions. Scotsman can also offer expertise gained through years of worldwide distribution to successful global food retail chains.

Experience, Innovation, Reliability, Technical Support.

Innovation is at the base of the Scotsman philosophy and translates into a 'modus operandi' based upon three principles:

Listen: with more than one million ice machines installed around the globe we receive constant feedback - at Scotsman we value the experience of our partners and are willing to listen to any suggestions from your experience, in order to offer an even better product: you really are our out-sourced Research and Development Department!

Design: while on one side we rely on the information that we receive from our distribution network, the other drivers of our development are market analysis and research, as requests from different segments are constantly evolving. This information and our constant attention to the market allow us to anticipate the needs of the end users of ice machines, and to offer solutions specifically designed to meet their new requirements. Our final goal is to turn each customer into a satisfied and loyal customer, wherever they are in the world.

Develop: the final touch is creativity using state-of-the-art technology that allows us to develop new products as well as upgrading our existing ones, with constant attention to better performance, ease of use and maintenance and cost reduction, without compromising on the quality of our brand. Each and every new model is tested and certified according to the most stringent International quality protocols.

The result is the leading ice maker brand... Worldwide.

Scotsman's mission has not changed throughout the last 60 years: fulfilling the requirement for quality ice, day after day.

We strive for reliability from the very first stage of design, through to the manufacturing stage. Each and every unit is factory tested before leaving our facilities, which is why a Scotsman ice maker starts delivering excellent ice, cubes or flakes, from the very first batch.

All the components of a Scotsman ice machine undergo rigorous tests.

Our QA department's system requires that each new model undergoes a number of specific field tests in demanding working environments, in order to guarantee an excellent quality standard in line with the reputation of the Scotsman brand name. Our commitment to quality and reliability is testified by the warranty that covers all our products.

When you buy Scotsman, you buy reliability. Our Customer Service Department is constantly available to support our local network of installers and service technicians in their day-to-day work.

Moreover, our Customer Service Department constantly organises regular technical seminars and training, ensuring our after-sales service operates to a quality standard in line with that of the Scotsman brand.

Warranty and Certifications

Scotsman is the world's largest ice maker manufacturer. We are well known to most International QA institutes and our products are endorsed by the most prestigious certifications.



Ice the world demands



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