



HOSHIZAKI



HOSHIZAKI

PREMIUM ICE FOR ALL PURPOSES

As a fully integrated manufacturer and supplier of commercial refrigeration solutions and ice makers, we are proud to offer a comprehensive and diverse portfolio of ice makers, designed to meet the needs of all types of businesses and applications.

Our extensive product lineup ranges from cube, cubelet, flaker, nugget and crescent ice makers to specialty models that produce extraordinary and unique ice shapes including ball ice and large cube ice.

Why Choose Hoshizaki Natural Refrigerant Ice Makers?

Hoshizaki Natural Refrigerant Ice Makers utilize R290, a natural hydrocarbon (HC) refrigerant. Compared to hydrofluorocarbon (HFC) alternatives, this natural refrigerant causes zero atmospheric pollution, has zero Ozone Depletion Potential (ODP), and carries three (3) Global Warming Potential (GWP) only —fully aligning with international standards for energy efficiency, environmental protection, and emission reduction. As the world moves toward sustainable development, HC refrigerants are the inevitable successors destined to replace traditional chemical options.



Furthermore, the Hoshizaki Natural Refrigerant Series reduces power consumption by up to 30% compared to non-natural refrigerant models. By maximizing performance while drastically slashing operational overhead, we help your business significantly cut running costs.

As an industry pioneer, Hoshizaki is among the earliest to develop R290 hydrocarbon ice makers. Today, we boast one of the most comprehensive eco-friendly hydrocarbon product lineups in the commercial refrigeration sector.

Flake Ice



Nugget Ice



Cubelet Ice



Ball Ice

Ø45 mm



Crescent Ice

38 x 28 x 13 mm





Bar



Restaurant



Tea Shop



Hotel



Cafe



Food Display



Bakery



Hospital



Large Cube Ice



(LM) 48 x 48 x 58 mm



Cube Ice

(-21) 21 x 21 x 14 mm

(-25) 25 x 25 x 23 mm

(-23) 28 x 28 x 23 mm

(Standard size) 28 x 28 x 32 mm

(-32) 32 x 32 x 32 mm



CUBE ICE MAKER

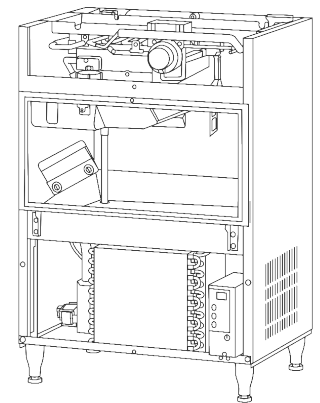
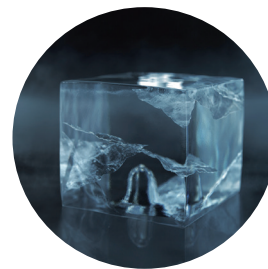
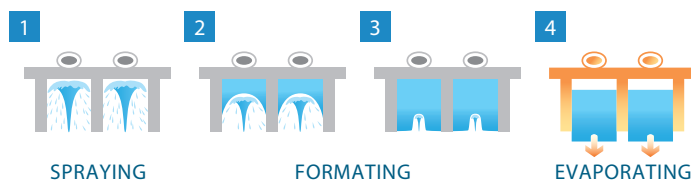
Perfect Taste, Perfect Shape, Perfect Dilution

Hoshizaki cubes are extremely compact, dry, tasteless, consistently identical and slowly melting, allowing just the right amount of dilution – a combination of everything a bartender requires when it comes to aesthetics, taste and functionality of ice.

We are proud to provide the cube ice which characterized by its clean edges and its transparency streaked by a marbling effect. When the CELL WALLS block the freezing water's expansion from all sides, while reaching up to -30°C during the cubing process. As the temperatures go down, the water keeps expanding and marbles start to form as a sign of extreme density and compactness of every single cube.

Unique Ice Production System

MARBLE EFFECT



Key Features:

1. Advanced control panel:

Clear, real-time status indicators and fault alerts keep operations effortless. Designed for user-friendly operation, custom setting adjustments, and hassle-free maintenance. For Ultra-cube & IM-"Z" series, it completes with a built-in automated cleaning menu to guarantee safe, perfectly hygienic ice every time.

2. Front Slide-In Air Filter :

The front slide-in air filter allows users to perform routine cleaning and maintenance effortlessly.

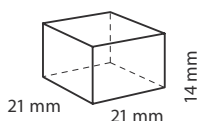
3. HACCP Certified :

Meeting the highest standards of food safety for professional-grade ice production.

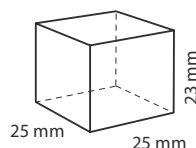


CUBE SIZES

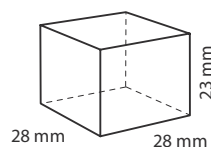
Hoshizaki IM machines produce exceptionally hard, crystal clear ice cubes. This ice melts very slowly, allowing customers to enjoy their cooled drinks longer. Five different sizes of ice cubes are available.



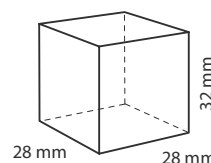
Cube size: **XS**
Weight: 6g
Size code: -21



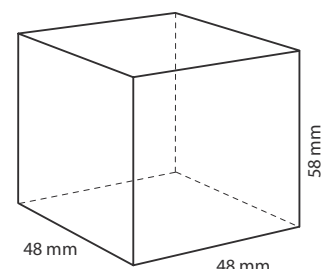
Cube Size: **S**
Weight: 13g
Size code: -25



Cube Size: **M**
Weight: 17g
Size code: -23



Cube Size: **L** (Standard Size)
Weight: 23g
Size code: No Code



Cube Size: **LM**
Weight: 31g
Size code: -LM

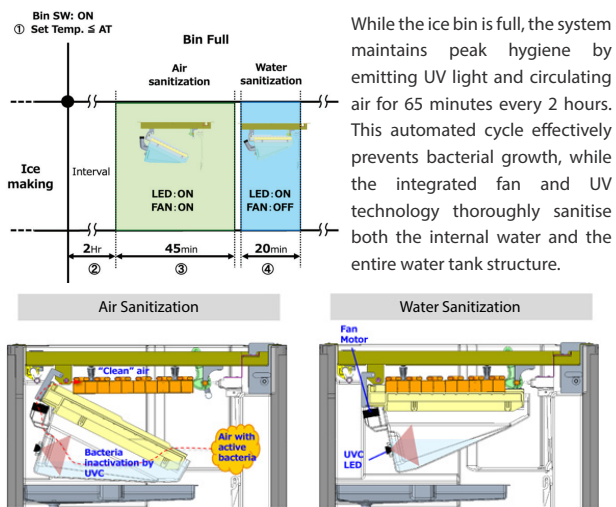
Ultra Cube Series :

The next generation of IM Ultra Cube series cube icemaker, along with added enhancements for optimized hygiene and increased performance, Hoshizaki's innovative UV cleaning mechanism uses UV-light flashes to inhibit harmful contamination of the water tank and standing water, ensuring even safer and cleaner ice.

Key Features:

1. Increased hygiene & food safety (UV-Sanitization + Automated Chemical Cleaning)

UV-Sanitization (Air + Water)



Automated Chemical Cleaning

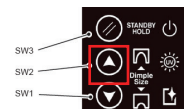
Equipped with a automated chemical cleaning function with specialized cleaning solutions as below to ensure consistent, high-purity cube ice production.

Sodium Hypochlorite Solution:
Sanitizing (Prevents bacteria)

Citric Acid Solution:
Descaling (Removes hard mineral deposits)

Simple steps for routine maintenance

- ① Prepare chemical citric acid solution & empty water tank
- ② Press and hold the 【SW1】 button for 3 seconds



7-Segment Display
Show "PR"

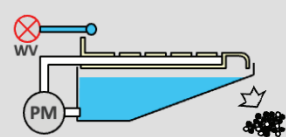
- ③ Pour the cleaning solution into the water tank

- ④ Press 【SW1】 to star cleaning

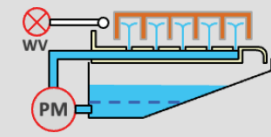
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2. Increased energy & water saving (Improved Water Tank & Pump Motor + Natural Refrigerent)

Previous Water Tank Design

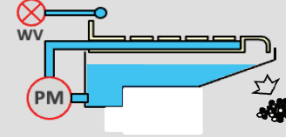


Tank Size : 2.0L
Water tank fills 3.0L and overflows 1.0L of impurities

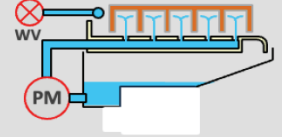


The pump motor continues to operate at the same speed so it is necessary to maintain a high water level in the water tank at all times.

New Water Tank Design (Consume less water)



Tank Size: 1.5L
Water tank fills 2.0L and overflows 0.5L of impurities

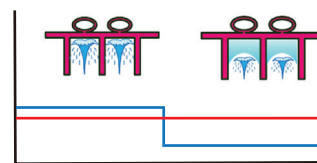


The pump motor operates at a low speed, so it is possible to maintain the water level in the tank with a small amount of water.

Pump Motor (From AC Pump upgraded to DC Pump)

DC pump with variable speed capabilities :

The variable-speed DC pump intelligently regulates system pressure to match exact demand, preventing unnecessary waste and significantly saving water.



AC Pump:
Constant Pump Motor Speed
DC Pump:
Variable Pump Motor Speed

3. Increased convenience

3.1 New control panel for easy, user-friendly dimple size adjustment



3.2 Easily removable water tank and DC pump for quick, easy maintenance



3.3 Proactive alerts as a step-by-step guidance, easy for routine maintenance

Auto Cleaning	Pre-set	PR
	Feed	00 > 00 > 00 > 00
	Cleaning/Rinsing	77 > 77 > 77 > 77
UV Sanitation	General	88 > 88 > 88 > 88
	With Standby	88 > 88 > 88 > 88

Self Contained

Undercounter Type



Model

L IM-30CPE-U
S IM-30CPE-U-25

L IM-45CPE-U
S IM-45CPE-U-25

L IM-130CPE-U
M IM-130CPE-U-23

Max daily production (kg)	34kg / 27kg	47kg / 42kg	108kg / 103kg
Max storage bin capacity (kg)	11.5kg	15kg	38kg
Electric power (kVA)	0.53kVA / 0.49kVA	0.57kVA	1.36kVA / 1.36kVA
Refrigerant	R290 / 65g	R290 / 70g	R290 / 125g
Dim WxDx(H+Leg) mm	398 x 451 x (695+ 90)	633 x 511 x (690 + 90)	1004 x 600 x (700 + 90)

Vertical Type



Model

L IM-45PE-U
S IM-45PE-U-25

L IM-65PE-U
S IM-65PE-U-25

L IM-130PE-U
M IM-130PE-U-23

L IM-240PE-U
M IM-240PE-U-23

Max daily production (kg)	47kg / 43kg	58kg / 56kg	116kg / 110kg	210kg / 180kg
Max storage bin capacity (kg)	18kg	26kg	50kg	110kg
Electric power (kVA)	0.59kVA	0.72kVA	1.25kVA / 1.31kVA	1.77kVA
Refrigerant	R290 / 70g	R290 / 110g	R290 / 140g	R290 / 147g
Dim WxDx(H+Leg) mm	503 x 456 x (840 + 90)	633 x 506 x (840 + 90)	704 x 506 x (1210 + 90)	704 x 665 x (1510 + 90)

Modular



Model

L IM-240APE-U
M IM-240APE-U-23

L IM-240DPE-U
M IM-240DPE-U-23

L IM-240XPE-U
M IM-240XPE-U-23

L IM-240DPE-U +
 IM-240XPE-U x 2
M IM-240DPE-U-23 +
 M-240XPE-U-23 x 2

Max daily production (kg)	210kg / 190kg	210kg / 180kg	210kg / 180kg	630kg / 550kg
Max storage bin capacity (kg)	144kg (B-301SA)	348kg (B-801SA)	348kg (B-801SA)	348kg (B-801SA)
Electric power (kVA)	1.77kVA	1.77kVA	1.77kVA / 1.04kVA	5.31kVA / 3.85kVA
Refrigerant	R290 / 147g	R290 / 147g	R290 / 147g	R290 / 147g
Dim WxDx(H+Leg) mm	560 x 700 x 880 (w/o bin) 560 x 820 x 1991 (w/B-301SA)	1084 x 700 x 500 (w/o bin) 1084 x 710 x 1120 (w/ST-200A) 1220 x 820 x 1611 (w/B-801SA)	1084 x 700 x 485 (w/o bin) 1220 x 820 x 2096 (w/ IM240DPE+B-801SA)	1084 x 700 x 1000 (IM240DPE x 2 w/o bin) 1084 x 700 x 500 (IM-240XPE x 1 w/o bin) 1220 x 820 x 2596 (Combined above +B-801SA)

Stackable

• Limited stock available



Model

		
	L IM-240DWNE M IM-240DWNE-23	L IM-240XWNE M IM-240XWNE-23
Max daily production (kg)	240kg / 210kg	240kg / 210kg
Max storage bin capacity (kg)	348kg(B-801SA)	348kg(B-801SA)
Electric power (kVA)	1.2kVA	2.3kVA
Refrigerant	R404a 480g / 450g	R404a 480g / 450g
Dim WxDx(H+Leg) mm	1084 x 700 x 500 (w/o bin) 1220 x 820 x 1611 (w/B-801SA)	1084 x 700 x 500 (w/o bin) 1220 x 820 x 2096 (Combined with + IM240DWNE+B-801SA)

Maximize Capacity
Minimize Footprint

Vertical Stacking:

Ideal for space-constrained environments, allowing double or triple machine columns.

Up to 3X the Ice Output:

Supports up to 3 stacked units to instantly triple your ice production without taking up extra floor space.

Self Contained

• Limited stock available



Model

		
	M IM-100NE-23	M IM-240NE-23
Max daily production (kg)	79kg	225kg
Max storage bin capacity (kg)	50kg	110kg
Electric power (kVA)	1.25kVA	2.3kVA
Refrigerant	R134a / 280g	R404a / 500g
Dim WxDx(H+Leg) mm	704 x 506 x (1200 + 90)	704 x 665 x (1510+90)

Specialty Ice



Model

				
	JP LM IM-35M-2-LM	JP LM IM-55M-2-LM	CN LM IM-65NS-LM	UK  IM-65NE-Q
Max daily production (kg)	20kg	32kg	40kg	28kg
Max storage bin capacity (kg)	10kg	17kg	26kg	17kg
Electric power (kVA)	0.50kVA	0.71kVA	0.99kVA	1.02kVA
Refrigerant	R134a / 160g	R134a / 240g	R134a / 230g	R134a / 200g
Dim WxDx(H+Leg) mm	500 x 450 x 850	630 x 525 x 850	633 x 506 x (860 + 90)	633 x 506 x (860 + 90)

Automated Chemical Cleaning



IM - " Z " Series

Equipped with a automated chemical cleaning function with specialized cleaning solutions as below to ensure consistent, high-purity cube ice production.

Sodium Hypochlorite Solution:

Sanitizing (Prevents bacteria)

Citric Acid Solution:

Descaling (Removes hard mineral deposits)



Self Contained



Model

L IM-30CBZ

S IM-30CBZ-25

L IM-45CBZ

S IM-45CBZ-25

L IM-65BZ

S IM-65BZ-25

Max daily production (kg)	30kg / 30kg	47kg / 48kg	70kg / 59kg
Max storage bin capacity (kg)	12kg	15kg	26kg
Electric power (kVA)	0.59kVA	1.05kVA	0.86kVA
Refrigerant	R134a / 130g	R134a / 160g	R134a / 260g
Dim WxDx(H+Leg) mm	398 x 528 x (695 + 90)	660 x 589 x (695 + 90)	660 x 589 x (800 + 90)

Modular



CN



L IM-220AB

XS IM-220AB-21



L IM-220AB-Z

M IM-220AB-23-Z



L IM-220AWB-Z



L IM-220AB x 2

Model

Max daily production (kg)	220kg / 165kg	190kg / 181kg	195kg	440kg
Max storage bin capacity (kg)	144kg (B-301SA)	144kg (B-301SA)	144kg (B-301SA)	348kg (B-801SA)
Electric power (kVA)	2.4kVA	2.43kVA	2.3kVA	2.4kVA + 2.4kVA
Refrigerant	R404A / 500g	R404A / 500g	R404A / 400g	R404A / 500g
Dim WxDx(H+Leg) mm	560 x 639 x 775 (w/o bin) 560 x 820 x 1866 (w/B-301SA)	560 x 639 x 775 (w/o bin) 560 x 820 x 1866 (w/B-301SA)	560 x 639 x 775 (w/o bin) 560 x 820 x 1866 (w/B-301SA)	1220 x 820 x 1866 (w/B-801SA)



CRESCENT ICE MAKER

Hoshizaki Signature Ice - Unique Purity

Hoshizaki KM ice makers produce INDIVIDUAL, CRYSTAL CLEAR crescent ice. Built from the inside out at an internal temperature of -4°C . Our innovative double-sided ice-making technology increases ice output while significantly reducing water and energy consumption. Because only the purest water molecules freeze on the evaporator, minerals and impurities are washed down the drain, leaving you with flawlessly clear, hygienic ice.

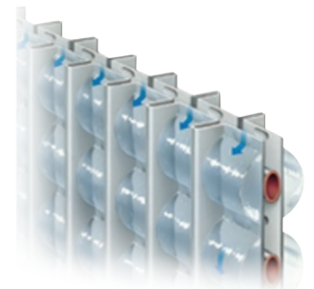
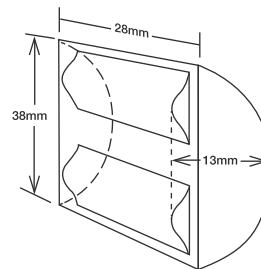
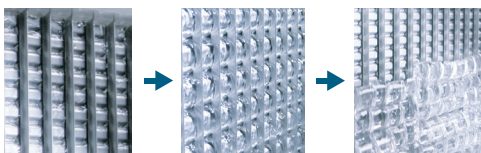
One of the most striking features of our Crescent Edge Ice is its round form and the flat bottom with two small winglets. This form behaves perfectly as drink chiller, as it is tasteless, absolutely clear and slowly melting. Thanks to its rounded, yet edgy form, Hoshizaki Crescent Ice will not cluster inside the ice chest, always ready to be scooped out easily for immediate use.

Hoshizaki unique, crescent-shaped ice is highly versatile which is the perfect choice for chilling drinks, displaying bottles, and precise food preparation. Its distinct shape guarantees splash-free pouring for soft drinks, while its durability excels in demanding applications—from seafood transit to vibrant fresh food displays.



Unique Ice Production System

THE DOUBLE-SIDED EVAPORATOR

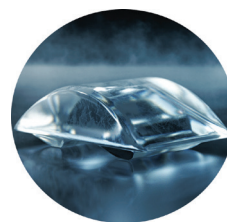


*Vertical stainless steel evaporator with long durability.

Key Features:

1. Advanced control panel:

Clear, real-time status indicators and fault alerts keep operations effortless. Designed for user-friendly operation, custom setting adjustments, and hassle-free maintenance. For KM-“C”-“U” series, it completes with a built-in automated cleaning menu to guarantee safe, perfectly hygienic ice every time.



2. Front Slide-In Air Filter :

The front slide-in air filter allows users to perform routine cleaning and maintenance effortlessly.

3. HACCP Certified :

Meeting the highest standards of food safety for professional-grade ice production.



4. Stainless Steel Door:

Upgraded to a stainless-steel door for superior hygiene and easy cleaning equipment.



The next generation of KM - "C" - U" series crescent icemaker, along with added enhancements for optimized hygiene and increased performance, Hoshizaki's innovative UV cleaning mechanism uses UV-light flashes to inhibit harmful contamination of the water tank and standing water, ensuring even safer and cleaner ice.

Key Features:

1. Increased hygiene & food safety (UV-Sanitization + Automated Chemical Cleaning)

UV-Sanitization (Water)

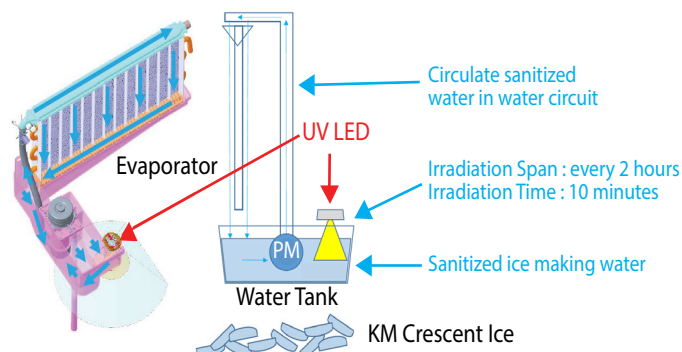
Durability of UV-LED device : 7 years
No need to replace the device annually !

Pure ice starts with a clean circuit. Hoshizaki automated chemical cleaning and UV-LED technology eliminate 99.9% of bacteria, delivering restaurant-grade, crystal-pure ice.

Advanced hygiene via automated UV-Sanitization :

Radiates tank water for 10 minutes every 2 hours.

The sanitized water circulates through the system, preventing bacteria and ensuring clean ice-making water.



Automated Chemical Cleaning

Just 1 button for cleaning

Equipped with a automated chemical cleaning function with specialized cleaning solutions as above to ensure consistent, high-purity crescent ice production.

Sodium Hypochlorite Solution: Sanitizing (Prevents bacteria)
Citric Acid Solution: Descaling (Removes hard mineral deposits)

Simple steps for routine maintenance

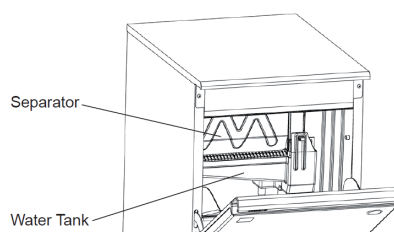
- ① Prepare chemical citric acid solution & empty water tank
- ② Press and hold the [CLEANING] button for 3 seconds



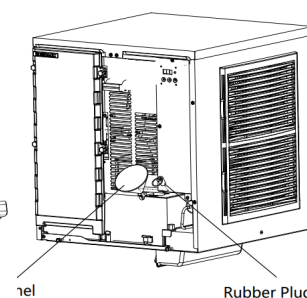
- ③ When it turn to "cln" mode, remove the front panel, remove rubber plug & pour chemical solution to water tank via a funnel

- ④ Press [CLEANING] to start cleaning

(Self-contained Type)



(Modular Type)

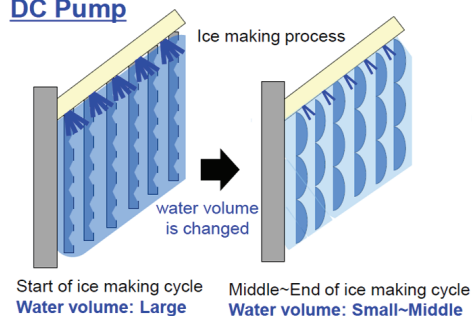


2. Increased energy & water saving (Improved Water Tank & Pump Motor + Natural Refrigerant)

Pump Motor

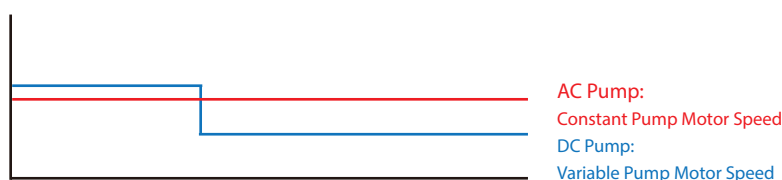
From AC Pump upgraded to DC Pump

DC Pump



DC pump with variable speed capabilities :

The variable-speed DC pump intelligently regulates system pressure to match exact demand, preventing unnecessary waste and significantly saving water.



Self Contained



Model	KM-40C-HC-U   	KM-60C-HC-U   	KM-80C-HC-U   	KM-130C-U   
Max daily production (kg)	43kg	60kg	75kg	130kg
Max storage capacity (kg)	16kg	23kg	34kg	55kg
Electric power (kVA)	0.50kVA	0.56kVA	0.82kVA	1.23kVA
Refrigerant	R290 / 68g	R290 / 90g	R290 / 147g	R404A / 220g
Dim WxDx(H+Leg) mm	452 x 610 x (842 + 150)	605 x 610 x (842 + 150)	605 x 712 x (842 + 150)	630 x 719 x (1333 + 150)

Modular



Model	 KMD-201AC-U    KMD-201AWC-U  	 KMD-270AC-U    KMD-270AWC-U  	 KM-470AJ-S  KM-470AWJ-S	 KM-590DJ-S  KM-590DWJ-S
Max daily production (kg)	200kg / 190kg	275kg / 270kg	495kg / 495kg	630kg / 650kg
Max storage capacity (kg)	144kg (B-301SA)	144kg (B-301SA)	217kg (B-501SA)	217kg (B-501SA)
Electric power (kVA)	1.57kVA	1.57kVA	3.45kVA / 3.64kVA	3.64kVA / 3.45kVA
Refrigerant	R404A 520g / 400g	R404A 780g / 550g	R404A 1400g / 800g	R404A 1900g / 1000g
Dim WxDx(H+Leg) mm	565 x 613 x 610 (w/o bin) 599 x 850 x 1986 (w/B-301SA)	565 x 613 x 610 (w/o Bin) 599 x 850 x 1986 (w/B-301SA)	762 x 695 x 825(w/o Bin) 762 x 820 x 1931 (w/B-501SA)	1219 x 695 x 695(w/o Bin) 1220 x 820 x 1801 (w/B-801SA)

Combination



Model	KMD-201AC-U x 2  	KMD-270AC-U x 2  	KM-590DJ x 2
Max daily production (kg)	400kg	550kg	1260kg
Max storage capacity (kg)	348kg (B-801SA)	348kg (B-801SA)	348kg (B-801SA)
Electric power (kVA)	1.57kVA + 1.57kVA	1.67kVA + 1.67kVA	3.64kVA + 3.64kVA
Dim WxDx(H+Leg) mm	1220 x 820 x 1866 (w/B-801SA)	1220 x 820 x 1866 (w/B-801SA)	1220 x 820 x 2756 (w/B-801SA)

* Power Supply: 1 Phase / 220-240V / 50Hz

* Operation Conditions: Test Ambient Temperature 10°C and test water temperature at 10°C



Natural Refrigerant



Air-Cooled



Water-Cooled

FLAKE & NUGGET ICE MAKER

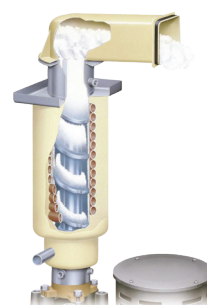
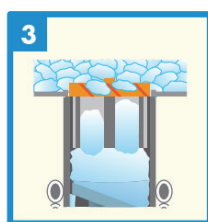
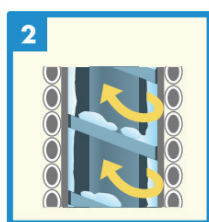
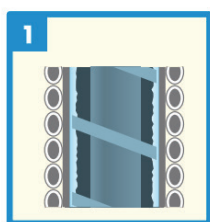
Our Flake and Nugget Ice Makers belong to the true all-rounders of the Hoshizaki product line-up. These powerful, durable and sustainable machines are highly popular across different market segments, such as in food preparation or processing, as well as in hotels, bars, restaurants and catering businesses.

As the ice makers convert all water brought into the machine, the water consumption is equal to its ice production.

Being proven free of all impurities and meeting even the strictest hygiene requirements, Hoshizaki flake ice is even used for organ transport and other medical purposes.



Unique Ice Production System



Key Features and Benefits:

Carbon auger bearings are used within this range and they are far more robust than roller bearings, enhancing product life expectancy and also reducing maintenance cost.

HACCP Certified :

Certified under HACCP for food-grade ice makers, ensuring the highest standards of food safety.



Ice Features

Flake Ice: Gentle on Fresh Produce

Prevents 'Freeze Burn': Ideally suited for displaying fresh fish and produce without damaging delicate surfaces.

Soft & Light Texture: The flaker's extruding head applies only slight compression, creating Hoshizaki's signature light ice flakes.

Nugget Ice: Harder, Drier, and Long-Lasting

High-Compression Yield: The extruding head applies higher pressure to produce harder, drier, and distinct individual ice nuggets.

Versatile Performance: Perfect for beverages and food displays requiring ice that melts slowly and retains its shape.

Ice-To-Water Ratio

Type of Ice	Ice	Water	Feature
Flake Ice	75%	25%	Soft & Humid
Nugget Ice	82%	18%	Large in size, Dry and Hard
Cubelet Ice	90%	10%	Small in size, Dry and Hard

ICE SHAPE

FLAKE ICE 



NUGGET 



CUBELET 



Self Contained



FM-120KS-HC  

FM-120KS-HCN  

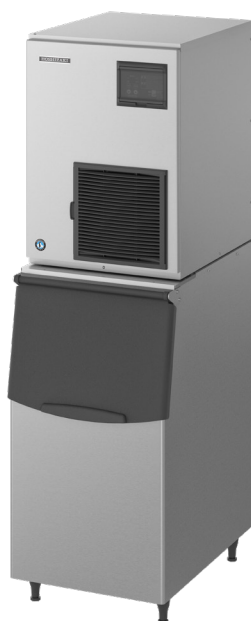
FM-120KS-50-HC  

FM-120KS-50-HCN  

Model

Max daily production (kg)	137kg / 118kg	137kg / 118kg
Max storage capacity (kg)	26kg	57kg
Electric power (kVA)	0.53kVA	0.53kVA
Refrigerant	R290 / 85g	R290 / 85g
Dim WxDx(H+Leg) mm	640 x 600 x (800 + 90)	940 x 600 x (800 + 90)

Modular



FM-300AKE-HC-SB  

FM-300AKE-HCN-SB  

FM-480AKE-HC-SB  

FM-480AKE-HCN-SB  

FM-600AKE-SB 

FM-600AKE-N-SB 

Model

Max daily production (kg)	300kg / 250kg	450kg / 380kg	600kg / 530kg
Max storage capacity (kg)	144kg (B-301SA)	144kg (B-301SA)	144kg (B-301SA)
Electric power (kVA)	1.53kVA	2.2kVA	4.76kVA
Refrigerant	R290 / 90g	R290 / 145g	R404a / 1300g
Dim WxDx(H+Leg) mm	560 x 700 x 780 560 x 820 x 1891 (w/B-301SA Bin)	560 x 700 x 780 560 x 820 x 1891 (w/B-301SA Bin)	560 x 700 x 780 560 x 820 x 1891 (w/B-301SA Bin)

* Power Supply: 1 Phase / 220V / 50Hz

* Operation Conditions: Test Ambient Temperature 10°C and test water temperature at 10°C



Natural Refrigerant

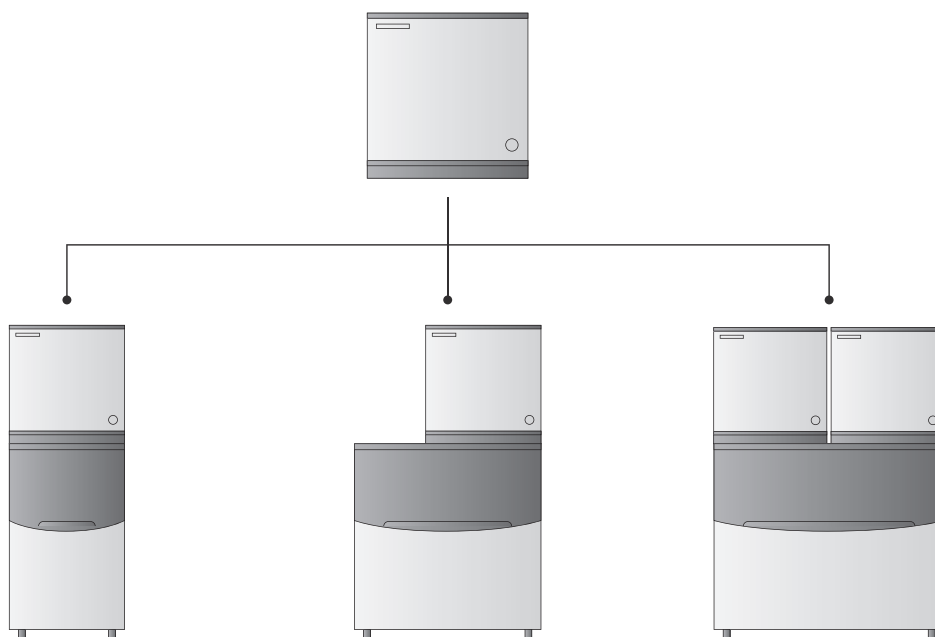


Air-Cooled



Water-Cooled

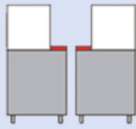
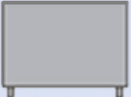
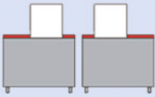
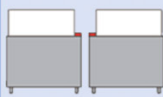
ICE BIN



Model	B-301SA	B-501SA	B-801SA
Dim WxDx(H+Leg) mm	560 x 820 x (1016 + 90)	762 x 820 x (1016 + 90)	1220 x 820 x (1016 + 90)
Storage capacity (kg)	144kg	217kg	348kg

Top Kit Table

Use this chart to determine if your Ice Maker will required a "Top Kit" adapter to fit on your preferred bin.

Ice machine	FM-300-600 KMD-201/270 IM-220/240A	KM-470	FM-300-600 KMD-201/270 IM-220/240A above x 2	KMD201x2 KMD270x2	KM-590	IM-240D IM-240X
Ice bin	560mm(W)	762mm(W)	560mm(W)	x 2 units	1219mm(W)	1084mm(W)
B-301SA 						
Top Kit	No Top Kit					
B-501SA 						
Top Kit	8D	No Top Kit				
B-801SA 						
Top Kit	8D + 18D	18D	4DM	4DM+4DR	No Top Kit	IMD2

ICE DISPENSER

Capacity
within 1 hour
DCM-80LS-HC 115 cups
DCM-120LS-HC 214 cups
* 40g ice per cup
** Ambient temp.
21°C /
Water Temp 15°C



DCM-80LS-HC

DCM-120LS-HC



DIM-40DE-HC



Cubelet Ice

DCM Dispenser



DCM Dispenser series are ice/water dispensers producing high-quality servings of cubelet ice and/or water. Most commonly, Hoshizaki dispensers are used, where a quick, efficient, and food-safe serving of ice-water combinations is needed. The table-top design plays a crucial role when business owners want to provide ice and/or water for self-service with limited space.

Cube Ice

DIM Dispenser



DIM Dispenser series produce the Hoshizaki iconic cubes for handy self-service. DIM-40DE-HC is a cube ice dispenser producing up to 43 kg high-quality servings of cube ice per 24 hours. Focusing on user-friendliness and maximum food safety, air or light never hits the freshly produced ice, while stored, providing maximum contamination protection for operators and consumers.



Model

CN

DCM-80LS-HC



CN

DCM-120LS-HC



UK

L DIM-40DE-HC



Lever & Button Actuated Type	Push Lever	Push Lever	Press Button
Max daily production (kg)	80kg	120kg	43kg
Max storage bin capacity (kg)	1.9kg	4kg	15kg
Electric power (kVA)	0.48kVA	0.69kVA	0.60kVA
Refrigerant	R290	R290	R290 / 75g
Dim WxDx(H+Leg) mm	350 x 525 x (645 + 50)	350 x 585 x (765 + 50)	350 x 526 x (1500 + 90)
Ice	✓	✓	✓
Output Ice + water	✓	✓	✓
Water only	✓	✓	X

* Power Supply: 1 Phase / 220-240V / 50Hz

* Operation Conditions: Test Ambient Temperature 10°C and test water temperature at 10°C



Natural Refrigerant



Air-Cooled



Water-Cooled



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WEBSITE



FACEBOOK



INSTAGRAM



WARRANTY



Parts & Labour



Parts & Labour
 Natural Refrigerant

CERTIFICATION

