

Self Contained Ice Machine 44 kg

Item #:
Project:
Quantity:



FEATURES

- Produces individual Gourmet crystal clear ice cubes.
- Resistant stainless steel exterior.
- Advanced diagnostics computerized controls.
- Front panel in and out airflow (air-cooled model only) for built-in installation.
- Front access condenser air filter, removable and washable (air cooled model only).
- Ergonomically designed ice storage access, with disappearing door. Door-closing movement dampening system.
- Water system protected by patented anti-scale system.
- PWD - Progressive Water Discharge: pumps excess residual water up to a distance of 15 meters.
- XSafe: natural sanitation system, integrated inside the ice maker and operating automatically 24/7 to keep equipment clean & safe.



EC M 87
Medium Gourmet 20 g
Ø 30 x H 34 mm



EC S 87
Small Gourmet 8 g
Ø 21 x H 25 mm

CONDENSING SYSTEM

Air cooled

REFRIGERANT GAS

R290

VOLTAGE V/Hz/ph

230/50/1

INTERNAL BIN CAPACITY

19 kg

CERTIFICATIONS



OPERATING REQUIREMENTS

	Minimum	Maximum
Air temperature	10	43
Water temperature	5	38
Water pressure	1 bar (14 psi)	5 bar (70 psi)
Electrical voltage	-10%	+10%

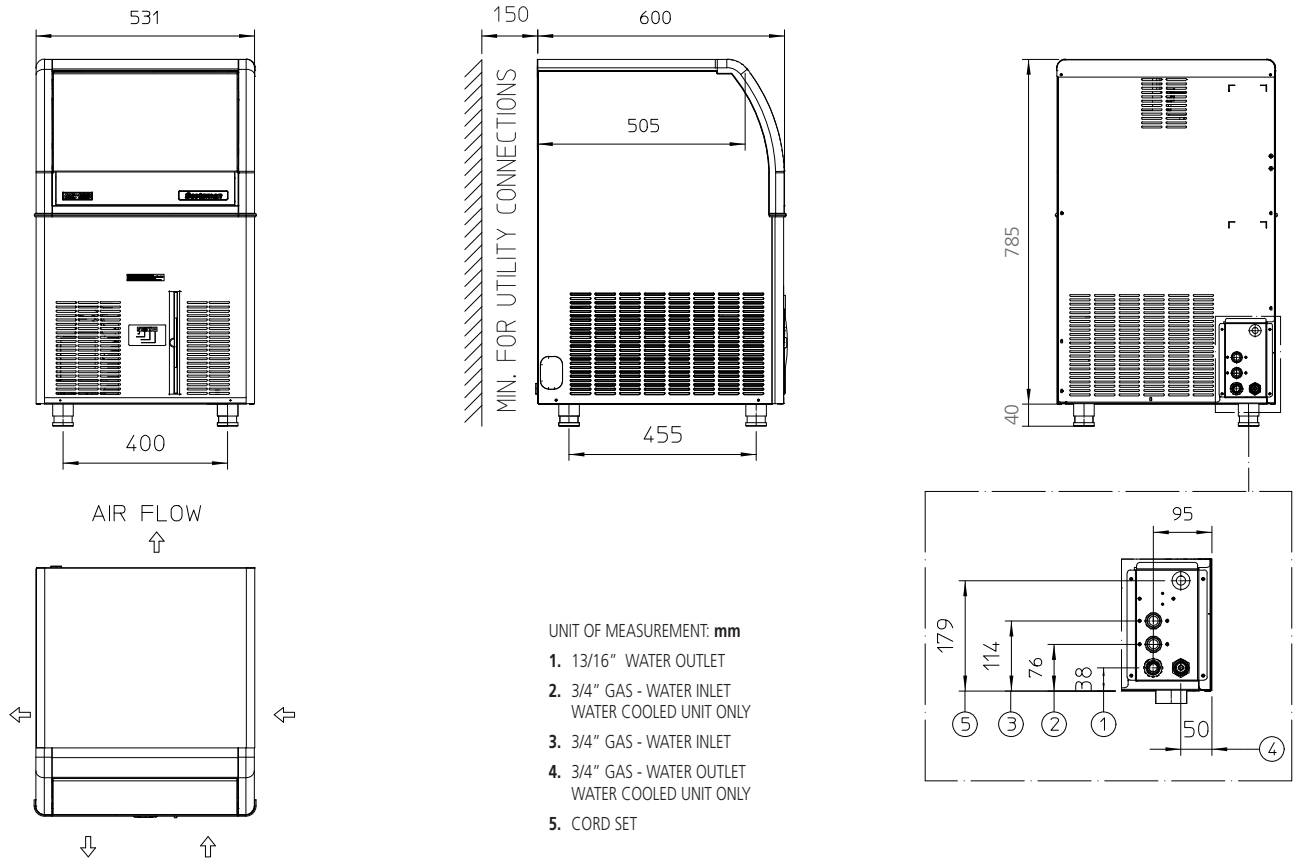
IMPORTANT NOTICE:
Models and specifications are subject to change without notice.
This spec sheet is meant for commercial purpose only.
For technical documentation please refer to our service manuals.

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UNIT DATA		SHIPPING DATA									
Size (W x D x H)	531 x 600 x 825 mm	Carton (W x D x H)	600 x 670 x 890 mm								
Net weight	46 kg	Weight	53 kg								
Version	Voltage	24 h ice production kg °C Amb. / °C Water			Energy consumption (*)		Water usage (*)	Instant power	Compressor	Circuit wires	Max. fuse size
		10°C/10°C kg	21°C/10°C kg	32°C/21°C kg	kWh/ 100 kg	kWh/ 24h	l/h	W	W	No. x Ømm²	A
ECM 87 AS	230/50/1	44	44	35	30.7	10.8	3.4	570	1215	3 x 1.5	10
ECS 87 AS	230/50/1	40	39	31	35.8	11.1	5.0	580	1215	3 x 1.5	10

(*) Data refer to 32°C Amb. / 21°C Water temperature conditions



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Pricing on any accessories shown can be found by keying the part number into the search box on our website.

The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

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Please contact us if this literature doesn't answer all your questions.