

ICEMAKERS

BERRIES

FLAKE ICE

HO.RE.CA.
FOOD
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HOSPITAL



SCOTS ICE AUSTRALIA
foodservice equipment

ICEMAKERS



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ICEMAKERS

BERRIES

FLAKE ICE

B 95 C-A / B 130 C-A



Max. daily production
Up to 90 kg / 120 kg

Self contained storage
18 kg capacity

Dimensions (mm)
500 W x 597 D x 694/814 H

B 160 C-A / B 200 C-A



Max. daily production
Up to 160 kg / 200 kg

Self contained storage
50 kg capacity

Dimensions (mm)
700 W x 650 D x 875/995 H

B 125-A



Max. daily production
Up to 120 kg

Suggested storage bin
BH56 / 120 kg capacity

Dimensions (mm)
570 W x 545 D x 535 H

B 205-A



Max. daily production
Up to 200 kg

Suggested storage bin
BH56 / 120 kg capacity

Dimensions (mm)
570 W x 545 D x 535 H

B 305 S-A



Max. daily production
Up to 300 kg

Suggested storage bin
BH76 / 244 kg capacity

Dimensions (mm)
538 W x 663 D x 650 H

B 505-A



Max. daily production
Up to 540 kg

Suggested storage bin
BH122 / 406 kg capacity

Dimensions (mm)
538 W x 663 D x 790 H

BH 56



Max. storage
120 kg capacity

Dimensions (mm)
580 W x 840 D x 1090 H

BH 76



Max. storage
244 kg capacity

Dimensions (mm)
780 W x 840 D x 1090 H

BH 122



Max. storage
406 kg capacity

Dimensions (mm)
1250 W x 920 D x 1200 H

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FLAKE ICE

Granular ice is an asset in many sectors, thanks to its multiple uses: from food conservation and display, to cocktails preparation, to applications in SPAs, in the world of cosmetics, in medical and hospital environments.

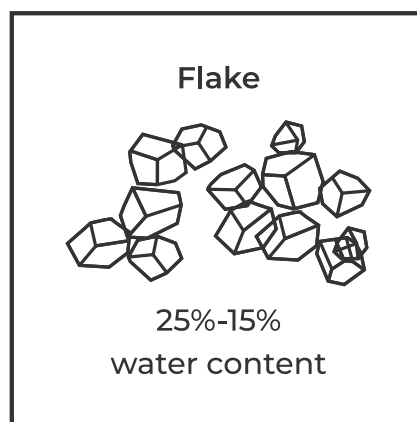
This type of very wet ice is particularly appreciated also in the bakery sector.

Granular ice is very easy to handle, stock and weigh. Its peculiarity is the high residual-water content that, depending on model, may vary from 25% to 15%.

Granular ice is generated by a vertical cylindrical evaporator, with a screw conveyor, that scrapes the internal surface of the ice pulling it to the outlet of the machine, where ice-crunching system is located.

This system guarantees even ice quality and a minimal residual water.

The Berries line includes self-contained models and modular versions, to be paired to the vast selection of Icematic bins.



ACCESSORIES & OPTIONALS



100% Ecological Gas (STANDARD)

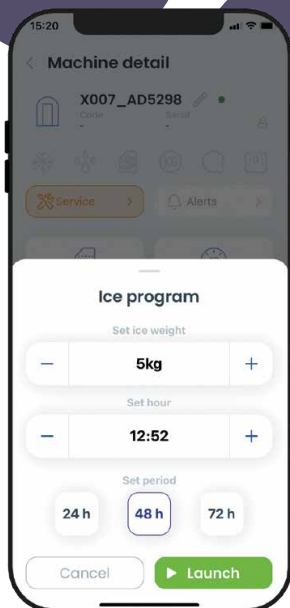
The new machines of the Berries line are also available in ecological version R290, utilizing propane gas, 100% natural with zero environmental impact: the state-of-the-art technology to safeguard the environment at best.



Cleaning Kit (OPTIONAL)

Cleaning kit including a plastic container for the correct dosage of citric acid and a citric acid package of 1 kg.

APP
MY ICE
AS STANDARD



MY ICE APP (STANDARD)

The My Ice app grants the possibility to have full control of each single machine, via Bluetooth/ Wi-Fi.

Icematic is proud to introduce the patented system for ice programmable production with this innovative app.

Through My Ice app, you can start your production cycles for a very defined and programmed quantity of ice, selecting the time when you want it available for use.

These pluses are a true added value to optimize production, while minimizing wastes and providing always freshly- made ice, avoiding the risk of bacterial proliferation.

Through My Ice app, you can start your production cycles for a very defined and programmed quantity of ice, selecting the time when you want it available for use.

Additionally, it is possible to remotely control the current status of the machine, and adjust the storage capacity, with no need to touch or open the machine.

Managing your ice is a matter of touch on your smartphone, it has never been easier.



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