



HOSHIZAKI

THE DURABLE & DEPENDABLE HIGH PERFORMERS

The IM series come in multiple self-contained, modular and stackable options, the series is considered to be a true allrounder – suitable for all requirements, purposes, locations and budgets.



IM SERIES

Cubers and Special icemakers



MEET THE HOSHIZAKI CUBE

Every bartender will tell you about the importance of the ice quality for their craft of creating layers of taste and texture in a cocktail glass. Premium spirits and ingredients simply ask to be paired with nothing less than ice cube perfection. 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.

ABOUT THE RANGE

All Cubers are equipped with an electronic control system. This ensures an optimized ice making process, even under varying circumstances. Without additional manual assistance or adjustments required, our Cubers produce generous amounts of ice cubes, at a consistent high quality. As all impurities are eliminated from the water right at the beginning of the cubing process, the problem of malfunction due to calcification, mineral accumulation and incrustation is almost unknown to owners of Hoshizaki Cubers. Thanks to natural refrigerant R290, all Cubers have an improved energy performance. Furthermore, naturally occurring HC refrigerants only have

a minimal global warming potential, compared to machines run with traditional HFC refrigerants. This has a positive impact on both the environment and your budget. As with all Hoshizaki Ice Makers, the Cubers are HACCP certified and known for continuously meeting the highest health, safety and hygiene standards.

As Hoshizaki Cubers come in multiple self-contained, modular & stackable options, the series is considered to be a true allrounder - suitable for all requirements, purposes, locations and budgets.

STABLE MATERIALS AND DURABLE DESIGN



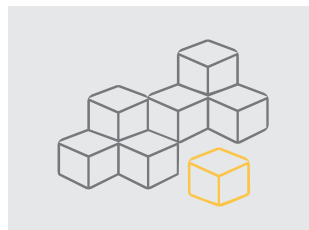
The devices are designed to last and come with smart design extras such as a magnetic water pump without direct coupling. This element prevents leakage from the water circuit and improves the life expectancy of the device.

LOW ENERGY CONSUMPTION



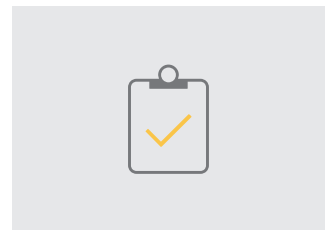
The use of natural HC refrigerant R290 cuts down the overall energy consumption of our Cubers significantly.

RANGE PRODUCTION CAPACITY



The series consists of Cubers with production capacities, ranging from 22 - 240 kg per day.

HIGHEST HYGIENE STANDARDS & EASY MAINTENANCE



The exteriors are made of stainless steel. Also the closed water circuit provides maximum protection against any type of contamination during the entire cubing process. All Hoshizaki machines are easy to use, clean and maintain.



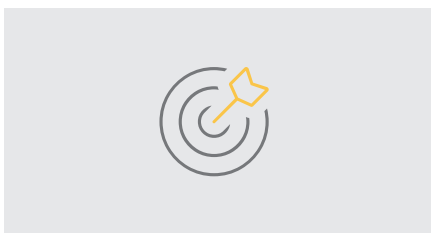
ABOUT THE ICE

PERFECT TASTE



Being free of all impurities, our cubes are a perfectly tasteless chilling agent for all types of culinary purposes without compromising the taste of your creation.

PERFECT SHAPE



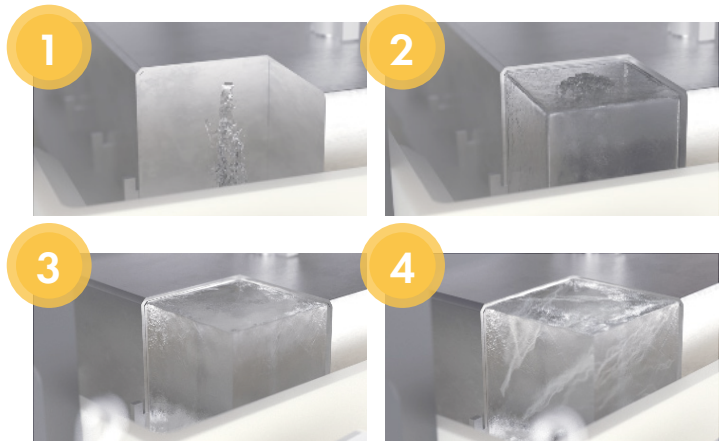
Each cube is made individually by a dedicated spray of fresh water within a closed cell to achieve the highest possible compactness of an ice cube with the perfectly precise square shape.

PERFECT DILUTION



During the freezing process, the cell walls block the freezing water's expansion from all sides. This makes Hoshizaki ice cubes so exceptionally compact and hard, that they provide the exact rate of dilution needed for cocktails and long drinks.

The appearance of the Hoshizaki cube is characterized by its clean edges and its transparency streaked by a marbling effect. This effect occurs, 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.



PERFECT TASTE



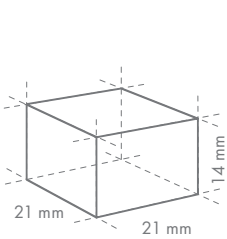
PERFECT SHAPE



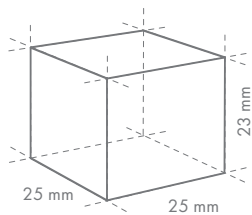
PERFECT DILUTION



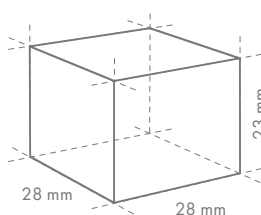
CUBE SIZES



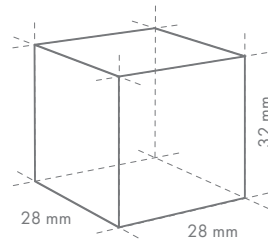
Cube size: **XS**
Weight: 6 g



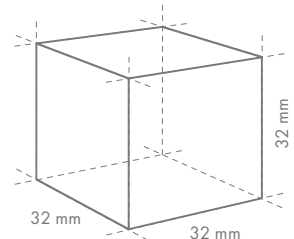
Cube Size: **S**
Weight: 13 g



Cube Size: **M**
Weight: 17 g



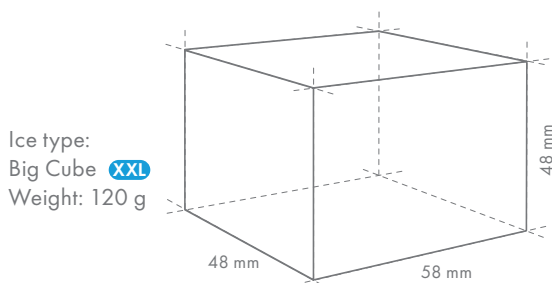
Cube Size: **L**
Weight: 23 g



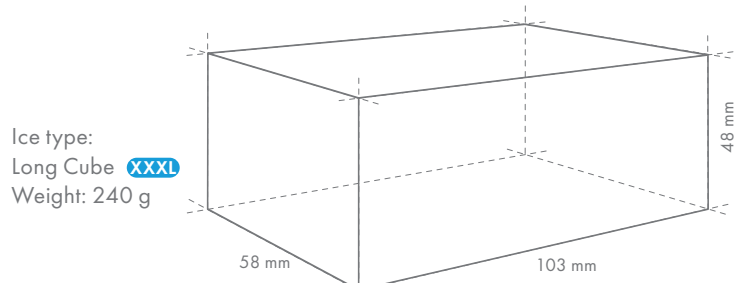
Cube Size: **XL**
Weight: 31 g

Specially tailored for cocktail bars that like to differentiate themselves from others, whilst never compromising on taste and quality of their drinks.

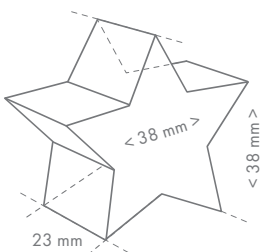
SPECIAL ICE



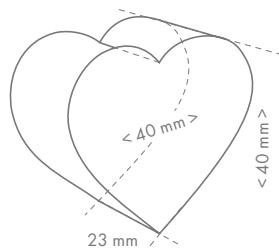
Ice type:
Big Cube **XXL**
Weight: 120 g



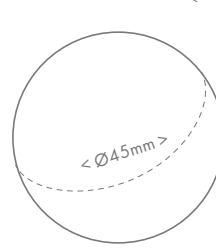
Ice type:
Long Cube **XXXL**
Weight: 240 g



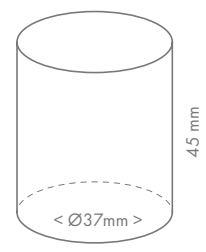
Ice type: Star
Weight: 18 g



Ice type: Heart
Weight: 25 g



Ice type: Ball
Weight: 45 g



Ice type: Cylinder
Weight: 42 g

IM SERIES

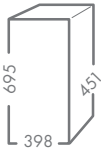
KEY SPECS

SERIES LINE-UP



Self contained

IM-21CNE-HC



Production capacity/24 h*:
25 kg
Bin capacity: 11,5 kg
Cube Size: **L**



Self contained

IM-65NE-HC



Production capacity/24 h*:
62 kg
Bin capacity: 17 kg
Cube Size: **S L**



Self contained

IM-100CNE-HC

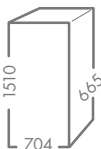


Production capacity/24 h*:
105 kg
Bin capacity: 38 kg
Cube Size: **M L XL**

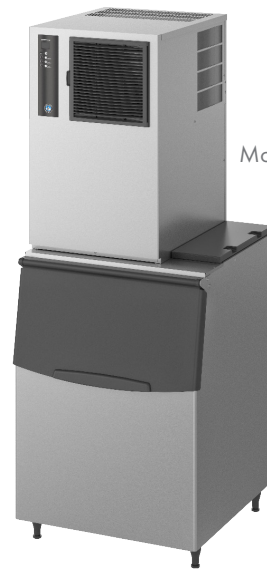


Self contained

IM-240NE-HC



Production capacity/24 h*:
210 kg
Bin capacity: 110 kg
Cube Size: **L**



Modular

IM-240ANE-HC



Production capacity/24 h*:
210 kg
Cube Size: **XS M L XL**



Stackable

IM-240DNE-HC



Production capacity/24 h*:
210 kg
Multiple machines can be stacked
Cube Size: **XS M L XL**

*Unless stated otherwise the indicated production capacity refers to the amounts produced by models with standard ice cube size L



Stronger together

By merging with refrigeration specialist Gram Commercial, we have brought together the brilliance of Japanese engineering and the intelligence of Danish design. Our collaboration has created the world's most connected, innovative and responsible manufacturer of cold solutions.

Together, we continue to explore the realms of possibility.

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