



## Commercial Refrigeration



The leader manufacturer of  
Commercial Refrigeration  
products







Commercial Refrigeration | The leader manufacturer in Commercial Refrigeration products



*You make  
it happen*

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**Commercial  
Refrigeration**

## The leader manufacturer of Commercial Refrigeration products

Being the largest European manufacturer of Commercial Refrigeration allows us to make the necessary investments in technology, R&D and production capacity. For this reason, Fagor Professional can offer you one of the most complete and extensive ranges of Commercial Refrigeration on the market. Customers can choose whether they need this wide range of models with the latest low-consumption hydrocarbon-based refrigerants (R-600a and R-290), achieving a "Class A" energy efficiency rating on the leading models.

Your guarantee: the experience of a brand with 4 cold manufacturing plants around the world and more than 1,000 distribution points. The Lucena plant (Córdoba) has an industrial complex of 85,000m<sup>2</sup> housing 2 manufacturing plants, 10 laboratories, 1 showroom and a warehouse.



Refrigerated cabinets



Refrigerated counters



Preparation counters



Showcases



Bottle coolers



Ice makers

# iKOLD

GENERATION

## From professional to professional.

The iKOLD generation has been designed with the kitchen professional in mind. A more efficient refrigeration technology, which guarantees optimal food preservation at the lowest cost. With a renewed aesthetic, aligned with the Fagor Professional brand and our Hospitality range. Sleek, unique and highly efficient designs that are built to last.

Designs that integrate perfectly with our Catering equipment (cooking blocks, ovens, refrigeration, neutral furniture...) in a professional kitchen. Thus, contemplating your needs and our experience as the first manufacturer of Commercial Refrigeration in Europe, the iKOLD generation was born.

**Your goal, ours: to make your selection a success.**



### Efficiency

Low impact and up to 65% lower consumption.



### Performance

Durability and quality, guarantee of preservation for your food.



### Hygiene

Its efficient design allows easy cleaning.





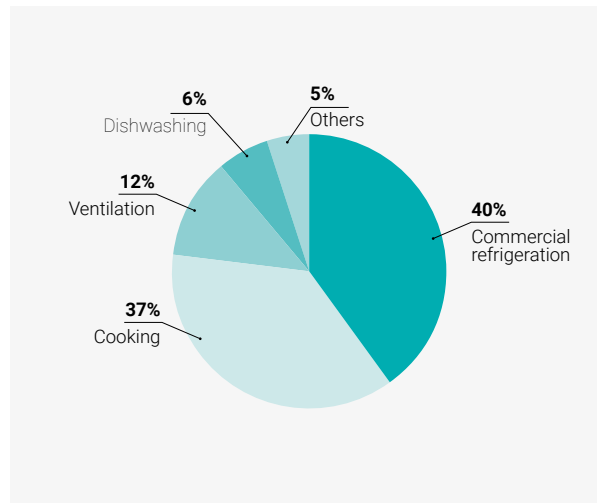


# iKold, a commitment to efficiency and sustainability

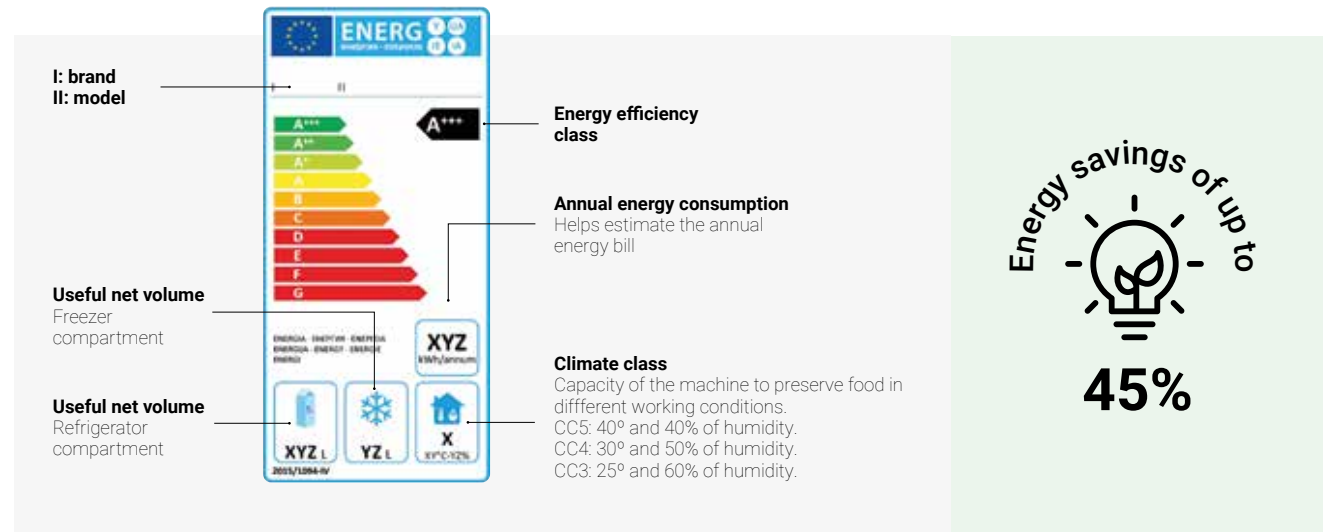
The energy efficiency could be defined as the ability of an equipment to perform all its functions with the least possible energy consumption. The less power you spend, the more efficient that equipment will be.

The iKOLD generation embodies our commitment to a sustainable future. Through an advanced design of our equipment and the use of hydrocarbon gases we obtain the letter "A", a very efficient consumption, in both cabinets and counters of our Advance range. Something really important since the consumption of refrigeration equipment represents on average 40% of the total consumption of professional cookers and they are machines connected 24 hours a day, 365 days a year.

% of consumption in professional kitchens



Comparative of ADVANCE and CONCEPT models



Energy savings of up to  
**45%**

## Advantages of hydrocarbon gases (HC)

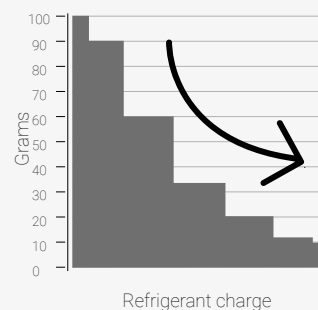
HC natural gases with reduced environmental impact.

Refrigerant	GWP
R12 (CFC)	10.900
R22 (HCFC)	1.810
R404A (HFC)	3.920
R134A (HFC)	1.430
R290 (HC)	3
R600A (HC)	3

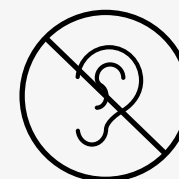
Improved Energy Efficiency Index (EEI) by <15%.



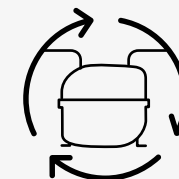
30%-40% less refrigerant charge.



Less noise, more comfort.



Less aggressive and help extend the useful life of the compressors.





# Efficient. Profitable. Sustainable.

Our constant innovative attitude allows us to provide our refrigeration equipment with a better quality of food preservation, in addition to complying with current regulations on energy efficiency. A generation designed to become your perfect ally in terms of quality, durability, cost savings and sustainability.

## Energy class A

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The ADVANCE range materializes our commitment to innovation and technology and offers the most demanding energy rating on the market, Class A.



## Zero Impact

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Hydrocarbon natural gases (R290 and R600a) that reduce the environmental impact and require smaller load of coolant. In addition, we make CFC-free, high-density (40 kg/m<sup>3</sup>) water base polyurethane insulation, injected under high pressure.



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30-40 % reduction in coolant load.  
HC gases with GWP= 3.

### Higher insulation thicknesses

The proper thickness in insulation is a key factor in preventing the equipment from losing cold. The new iKOLD generation increases the insulation levels of all mid ranges to provide greater cooling efficiency.



#### Advance models

80 mm

#### Concept models

60 mm

### ECO function

Function that optimizes the performance of our machines, so that during periods when there are no door openings, the electronic control automatically selects the temperature and time parameters, so that the cooling unit works only when needed and always, efficiently.

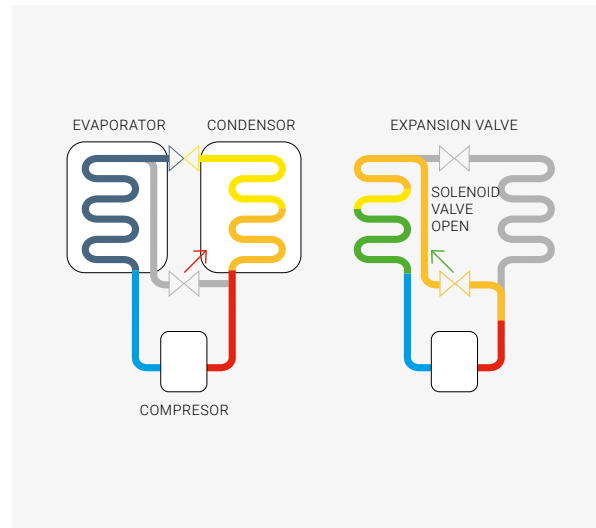


The ECO function **saves 12% of energy.**

## Hot gas defrost

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We use the hot gas from the compressor for defrosting instead of using electrical resistors, thus improving energy consumption and reducing defrosting time by half.



## Hot gas automatic evaporation

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Automatic evaporation of the defrost water by using the high-pressure hot gas pipe, improving this way the refrigeration system efficiency and reducing the energy consumption.





### Led lighting on the inside

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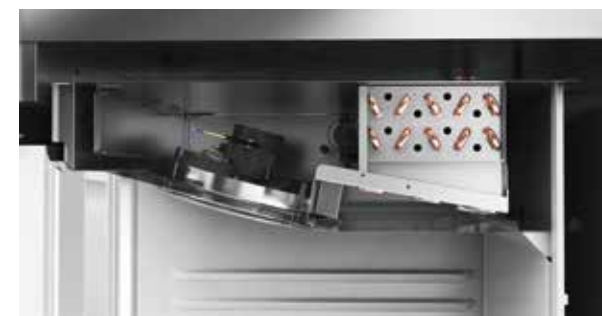
The LED lights, strategically located on the sides, provide optimal illumination of the entire compartment. They consume little energy for much longer, working closely to save energy by not bringing heat into the interior.



### Electronic fans

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Evaporator electronic fans not only consume less energy but they also prevent the generation of heat inside the chamber.



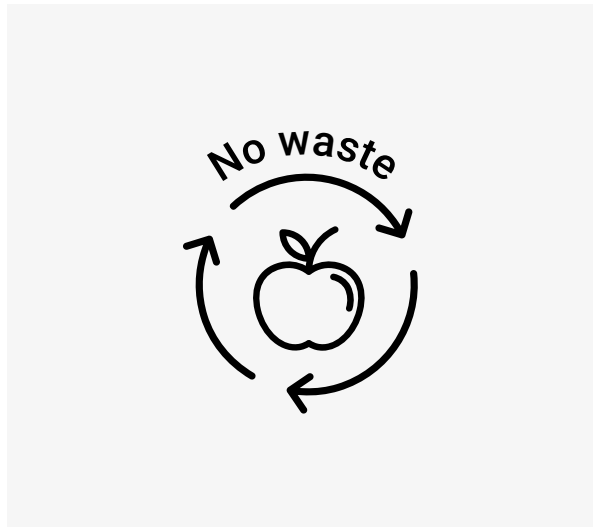
# The perfect conservation for an excellent result

In the food sector, cold is the key to slowing the growth of bacteria in products and thus preventing their deterioration or loss. A good refrigeration system that controls the temperature, guarantees us the safety and optimal preservation of our food. Proper control is essential to prolong the shelf life of food under the most suitable conditions.

## Climate class 5

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Thanks to climate class 5, the most demanding on the market, we ensure optimal preservation of food in high temperature and humidity environments.



## Multiflow

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Optimal air circulation system that guarantees a balanced and constant distribution throughout the equipment, so that the temperature remains uniform. It helps preserve food for longer.



## Front breathing

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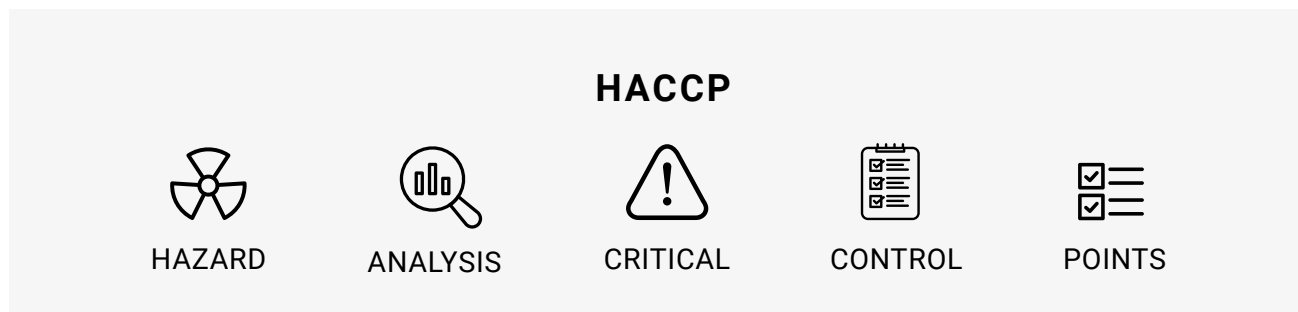
The front condensation ventilation system allows the installation of equipment, without compromising performance, in such a way that it enables the correct preservation of food in the most demanding work areas.



## HACCP compliant

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Hazard Analysis Critical Control Point System (HACCP). A system that allows to preserve food, monitoring the temperatures of the equipment and allowing the display of recorded alarms.





## Robust and ergonomic on the outside...

Our priority is to give our users the security of having chosen a reliable, durable product able to withstand the intense use required by this type of professional equipment, maintaining the quality and functionality of the first day. Equipment that combines robustness and ergonomics, making work more agile and comfortable.

### Electronic control easy to use

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Functional and intuitive electronic control with capacitive keyboard that allows direct access to the different functions.



### Accessible door opening

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We have incorporated the option of opening pedal into the range of cabinets, allowing you to access the interior in a comfortable way when your hands are busy.



Adaptable location: depending on the door opening direction.

### Ergonomic handles

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The design of the integrated handles, vertical throughout the entire length of the door, allows to have a comfortable and accessible gripping surface, while avoiding possible bumps.



### Easy access for maintenance

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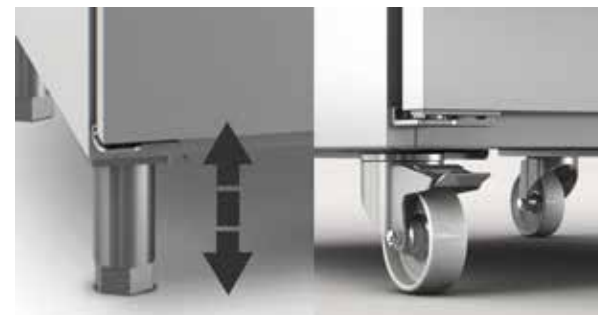
The iKOLD generation counters with the compact Monoblock system and the cabinets with the fold-down top panel place the cooling unit on the outside front, making it easier to access any maintenance work.



### Maximum stability

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Equipment with stainless steel legs adjustable from 130 mm to 200 mm as standard; in addition, there is also the option to choose swivel wheels or legs for marine..



## ...functionality and easy cleaning on the inside.

A new generation of products designed to meet the functional and hygiene needs of professionals in the sector.

### Embedded tray guides

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The embedded tray guides facilitate cleaning in the cabinets. They also increase storage flexibility, allowing it to be adapted to the user's needs.



Embedded guide system also in Concept cabinets.

### Base with rounded corners

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Floors with rounded edges in one piece throughout the range for easy cleaning.





### **Built-in drain**

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All our machines have a built-in drain that allows the evacuation of waste water that may be produced inside the furniture.



### **Removable gaskets**

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Removable magnetic burlets that ensure the possibility of proper cleaning.



### **Removable components**

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All the components that are located inside the tables or refrigerated cabinets are removable for easy cleaning of the equipment.



## Refrigerated cabinets



### **A suitable cabinet to satisfy every requirement.**

Fagor Professional refrigerated cabinets offer professionals a wide range of solutions to preserve produce across the most varied needs of use, thus responding to every market demand.

The unique breadth of range on the market includes cabinets with different dimensions for the standards used in the hospitality sector (GN, Snack, Pastry, Fish) in addition the different options available in the Advance and Concept ranges. The wide range of commercial refrigeration cabinets is composed of positive temperature models that are manufactured with stainless steel doors and glass doors, and negative temperature for frozen preservation. Other models are also offered which include useful drawers or storage departments separate from the rest of the cabinet.

A whole range of features that guarantee the professional a robust and ergonomic product, which is functional and easy to clean inside and offers excellent value for money.



FAGOR 

FAGOR   
PROFESSIONAL

ADVANCE

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## ADVANCE

### Innovation and technology.

ADVANCE cabinets embody our commitment to innovation and technology, always seeking to meet the expectations of the most demanding user.

## CONCEPT

### Versatilidad y calidad.

CONCEPT cabinets in their Gastronorm version, due to their breadth and variety of products, they offer quality products adapted to all types of businesses and needs.



ADVANCE



CONCEPT MONOBLOCK



CONCEPT



CONCEPT



GASTRONORM

SNACK

PASTRY

FISH

# Great solutions for the most demanding requirements

Maintaining food quality is a priority. This is why we offer two ranges of cabinets in the new iKOLD generation: ADVANCE and CONCEPT. Each of the ranges is defined to meet the different requirements of the users, always offering the guarantee that guarantees us as manufacturers. The iKOLD cooling system incorporates technology that allows food to be stored for longer with the lowest energy consumption.

		GASTRONORM CABINETS						SNACK CABINETS		PASTRY CABINETS	FISH CABINETS
		ADVANCE		CONCEPT MONOBLOCK		CONCEPT		CONCEPT		CONCEPT	CONCEPT
		AUP-11G	AUN-11G	MUP-11G	MUN-11G	CUP-11G	CUN-11G	CUP-11S	CUN-11S	CUP-11B	CUF-11
<b>General characteristics</b>	Dimensions	693 x 875 x 2119	693 x 875 x 2119	653x800x1996	653x800x1996	653 x 842 x 2040	653 x 842 x 2040	693 x 726 x 2067	693 x 726 x 2067	760 x 729 x 2006	760 x 729 x 2006
	Capacity (N° shelves / door)	24	24	23	23	23	23	18	18	20	7
	Size of shelves	GN 2/1	GN 2/1	GN 2/1	GN 2/1	GN 2/1	GN 2/1	560 x 542	560 x 542	600x400	600x400
	Working temperature	0°C / 10°C	-18 / -22°C	0°C / 10°C	-18 / -22°C	0°C / 10°C	-18 / -22°C	0°C / 10°C	-18 / -22°C	0°C / 10°C	-4 / +4°C
<b>Efficiency, profitability and sustainability</b>	Energy class	A	D	B	D	C	D	C	D	E	-
	Insulation (mm)	80	80	60	60	60	60	50	50	50	50
	Refrigerant + / -	R600a	R290	R600a	R290	R600a	R290	R600a	R290	R290	R290
	ECO mode	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
	Defrost	Compressor off	Hot gas	Compressor off	Electric heater	Compressor off	Hot gas	Compressor off	Electric heater	Compressor off	Electric heater
<b>Conservation</b>	Climate class (1 door)	5	5	4	4	4	4	4	4	4	4
	Multiflow	Yes	Yes	Yes	Yes	No	Si	No	No	No	No
	Refrigeration system	Top mounted	Top mounted	Monoblock	Monoblock	Top mounted	Top mounted	Bottom mounted	Bottom mounted	Top mounted	Top mounted
	HACCP compliant	Yes	Yes	No	No	No	No	No	No	No	No
<b>Robustness and ergonomics</b>	Electronic control	Capacitive 5"	Capacitive 5"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"
	Lock (big door)	Yes	Yes	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
	Protection degree	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5
<b>Functionality and cleaning</b>	Interior	Embedded guides	Embedded guides	Embedded guides	Embedded guides	Embedded guides	Embedded guides	Zippers + Guides	Zippers + Guides	Zippers + Guides	Zippers + Guides



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## Refrigerated counters

**i K ❄️ L D**  
GENERATION

### Efficiency and quality for professional needs.

With our extensive catalogue of commercial refrigeration counters we offer solutions to any type of requirements. Fagor Professional refrigerated counters offer the professional a set of solutions for their daily work. A product that solves problems such as space reduction, problems related to food safety, or the need for constant production without any interruption.

With a range breadth unique on the market, we offer refrigeration counters of different dimensions for the standards used in the hospitality sector (GN-700, Snack-600 and Pastry) as well as the different options available in the Advance and Concept ranges. Each counter can include different features such as glass doors or drawers, different heights depending on your work space, etc.

## ADVANCE

### The best in Commercial Refrigeration.

ADVANCE counters have been designed to offer a more efficient, cost-effective and sustainable product that improves daily working conditions. And all this is tested in reliable laboratories under extreme conditions in order to ensure that we provide the most suitable solution for each and every one of our customers.

## CONCEPT

### Quality as a reference.

With the CONCEPT range we offer one of the widest catalogues on the market for refrigerators, offering a wide range of versions and options to adapt to the needs of each user, with a robust, ergonomic and functional product.



# Efficiency and quality for professional needs

The new generation of iKOLD counters offers the ADVANCE and CONCEPT ranges with numerous alternatives in terms of versions, modularization and options, so that the user can always find the answer to their needs.

		GASTRONORM COUNTERS				SNACK COUNTERS		PASTRY COUNTERS
		ADVANCE		CONCEPT		CONCEPT		CONCEPT
		ACP-3G	ACN-3G	CCP-3G	CCN-3G	CCP-3S	CCN-3S	CCP-3W
<b>General characteristics</b>	Dimensions	1792 x 700 x 850		1792 x 700 x 850		2017 x 600 x 850		2017 x 800 x 850
	Capacity (N° shelves / door)	13	13	7	7	3	3	6
	Size of shelves	GN 1/1	GN 1/1	GN 1/1	GN 1/1	405 x 460 x 2 + 405 x 525		600 x 400
	Working temperature	0°C / 10°C	-18 / -22°C	0°C / 10°C	-18 / -22°C	0°C / 10°C	-18 / -22°C	0°C / 10°C
<b>Efficiency, profitability and sustainability</b>	Energy class	A	D	C	D	C	D	-
	Insulation (mm)	60	60	50	50	50	50	50
	Refrigerant + / -	R600a	R290	R600a	R290	R600a	R290	R290
	ECO mode	Yes	Yes	No	No	No	No	No
	Defrost	Compressor off	Hot gas	Compressor off	Calentador eléctrico	Compressor off	Electric heater	Compressor off
<b>Conservation</b>	Climate class (1 door)	5	5	4	4	4	4	4
	Multiflow	Yes	Yes	No	No	No	No	No
	Refrigeration system	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Static
	HACCP compliant	Yes	Yes	No	No	No	No	No
<b>Robustness and ergonomics</b>	Electronic control	Capacitive 5"	Capacitive 5"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"
	Lock (big door)	Optional	Optional	Optional	Optional	Optional	Optional	Optional
	Protection degree	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5

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## Preparation counters

### **Special counters for special tasks.**

We offer special counters designed to prepare specific foods, including pizzas, salads, sandwiches, etc.

We also offer the possibility of configuring tables tailored to the needs of each client, combining optional elements with our special tables.

## Preparation counters

Every professional kitchen needs to have fresh ingredients on hand, but every kitchen is different. That's why we offer a wide range of preparation tables to adapt them to your space. All designed to ensure instant access to ingredients and ensure food safety.



CONFIGURABLE COUNTERS

COMPACT PIZZA COUNTERS PROFFESIONAL

COMPACT PIZZA COUNTERS

SANDWICH AND SALAD COUNTERS

SALADETTES

# Practicality and efficiency to make your life easier

		PIZZA COUNTERS				SALAD COUNTERS	SALADETTES	
		CONFIGURABLES		COMPACTS				
		CCP-2G GR	CCP-2B GR	CPZC-2G	CPZ-2G	CPS-2G	CPSB-2G	CPSB-2G GR
<b>General characteristics</b>	Dimensions	1342 x 700 x 850	1492 x 800 x 850	1590 x 700 x 854	1350 x 708 x 850	1342 x 700 x 850	906 x 700 x 1010	906 x 700 x 894
	Capacity (N° shelves / door)	3	3	3	3	3	2	2
	Worktop	Granite	Granite	Granite	Stainless steel	Stainless steel	Polyamide	Granite
	Size of shelves	GN 1/1	600x400	600x400	GN 1/1	GN 1/1	GN 1/1	GN 1/1
<b>Efficiency, profitability and sustainability</b>	Insulation	50	50	50	50	50	50	50
	Refrigerant + / -	R600a	R290	R290	R290	R290	R290	R290
	ECO mode	Yes	Yes	Yes	Yes	Yes	Yes	Yes
	Evaporator	Internal	Central	Central	Central	Central	Central	Central
<b>Robustness and ergonomics</b>	Electronic control	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"	Capacitive 3"
	Lock	Optional	Optional	Optional	Optional	Optional	Optional	Optional
	Protection degree	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5
	Ingredient unit for GN containers	Opcional SP /SPT	Opcional SP /SPT	GN 1/4	GN 1/3	Counter top housing	Counter top housing	Counter top housing
	Size of GN containers	GN 1/4	GN 1/4	GN 1/4	GN 1/3	Many options	Housing	Many options
<b>Functionality and cleaning</b>	Base with rounded corners	Yes	Yes	Yes	Yes	Yes	Yes	Yes
	Built-in drain	Yes	Yes	Yes	Yes	Yes	Yes	Yes

## Showcases

### **Essential for attractively displaying products.**

In the catering sector certain foods require special attention when it comes to preserving and presenting them.

That is why at Fagor Professional we offer a wide range of refrigerated display cabinets.





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## Snack showcases

At Fagor Professional we offer showcases designed exclusively for these products.



### Hygiene

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Stainless steel inner tray with embedded base for GN 1/3 containers (40 mm deep) and accessible through a sliding glass door. The units are fitted with a built-in drain for liquid spillages.

### Lighting

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All our units are fitted with LED lighting system according to our environmental policy that intends to optimise and reduce energy consumption.

### Variety

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Availability of different glass sizes and shapes (flat, bended or one piece).

## Sushi showcases

The display cases specially designed to expose sushi, has a static cooling system with double evaporation system integrated in the bottom tray and adhered to the curved glass cover. It allows us to generate an optimal working temperature (-1 oC to 2 oC) to preserve delicate foods such as sushi.



### Hygiene

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Stainless steel inner tray embedded, perforated and prepared to directly receive the sushi dishes. The interior is accessible through a sliding glass door. The units are fitted with a built-in drain for liquid spillages.

### Lighting

---

All our units are fitted with LED lighting system according to our environmental policy that intends to optimise and reduce energy consumption.







## Bottle coolers

**Compact and reliable components  
ideal for storing bottles.**

Wide range of coolers, specifically  
designed for chilling bottles.

## Back bar coolers



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With all the benefits of the refrigerated counters of the Snack range. The back bar counters have a height of 1,045 mm. This height makes it the ideal element to combine with our coffee tables and shelves.

## Back bar counters

New range of refrigerated wall displays with contemporary and elegant design that offers several options and finishes to be able to adapt to the different needs of your premises.



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### Easy access for maintenance

"Cassette" type cold unit that provides extra storage capacity and is easily extractable for better maintenance and cleaning.

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### Energy saving

Double-glazed glass doors with argon gas that provide better insulation therefore reducing the energy consumption.

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### Lighting

All our units are fitted with LED lighting system according to our environmental policy that intends to optimize and reduce energy consumption.

## Top load bottle coolers

Our years of experience in the manufacture of bottle coolers guarantees a product of high quality and reliability. Product designed to optimally store bottles in establishments.



### Wide range

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We have two different versions to adapt to the different customer needs, exterior with a stainless-steel finish or with black epoxy finish.

### Functionality

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Sliding doors with built-in handle for easy and practical access. It is also fitted with vertical plastic covered steel separators for a better distribution of contents.

## Professional refrigeration cabinets

We present the new range of professional refrigerated cabinets, large capacity and with different exterior finishes, to better adapt to your business.



### Wide range

---

We have two different versions to adapt to the different customer needs, exterior with a stainless-steel finish or with white color epoxy finish. In both versions we offer different models for positive and negative temperatures. In the version with white finish, we also offer refrigerated display models, with glass doors.

### Functionality

---

Sliding doors with built-in handle for easy and practical access. It is also fitted with vertical plastic covered steel separators for a better distribution of contents

## Glass frosters

We present the new range of professional refrigerated cabinets, large capacity and with different exterior finishes, to better adapt to your business.



### Lighting

---

All our units are fitted with LED lighting system according to our environmental policy that intends to optimize and reduce energy consumption.

### Anti-condensation system

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Triple glass door with an anti-condensation system that guarantees perfect visibility as it allows us to observe the defrosting process.



## Ice makers

### **A wide range of types and sizes of ice.**

Oversized condenser machines, perfect for hot climates, both in the air-cooled and water-cooled version. The ice making system is simple and reliable, designed for areas with very calcareous water and difficult working conditions.







# Ice makers

## Solid ice cubes

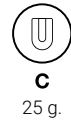


Crystal and compact Gourmet cubes slowly cool the drink for a long time before melting. The large and compact Gourmet ice cube is the most desired cube by professionals and consumers. It is perfect for use with soft drinks and spirits. The ice cubes melt very slowly, allowing customers to enjoy their cold drinks for longer.



- Restaurants
- Bars
- Hotels
- Nightclubs
- Cocktail shops

## Hollow ice cubes

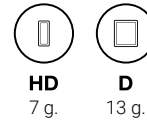


Hollow cubes that quickly cool the drink thanks to their increased surface area. Manufactured by high-performance electromechanical machines using state-of-the-art vane technology, indicated in case of hard water (calcareous) even without a filter. New evaporator design for excellent performance in hard water.



- Traditional bars
- Cafeterias

## Dice-shaped ice cubes



Dice-shaped cubes and half dice-shaped standard size for rapid cooling of the drink in premises where ice is required. Manufactured by high performance machines through vertical evaporator technology, they are capable of producing ice with a shorter cycle time and at a fast rate. Therefore, they are ideal for points of sale that need large volumes of ice.



- Fast-service restaurants / self-service
- Convenience stores / multi-service

## Nugget ice



A type of ice with a characteristic shape, halfway between the flake ice and the cube. Its evaporator is highly efficient, low energy consumption and high ice production. The stock is controlled by a precision optical control system. Perfect for large-volume establishments and health centres.



- Fast-service restaurants / self-service
- Convenience stores / multi-service
- Health centres
- Cafeterias and dining rooms

## Flake ice



F

Flat, dry and very cold ice, known for its flake shape; its thickness can be refracted between 1.5 and 3 mm. Its evaporator is the most efficient on the market, with lower energy consumption and higher ice production. High precision and control, the stainless steel machine detects the lack of water level, temperature rise by over-stress on the gear motor or by stock filling.



- Food industry
- Transport
- Grocery stores and markets
- Construction
- Sanitary facilities

## Granular ice



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These equipments produce a granular ice with a high strength spindle and vertical cylindrical evaporator system. Granular ice can be of two types, dry granular ice suitable for cocktail shops and wet granular ice suitable for fish shops, fruit shops, etc.



- Supermarkets
- Transport of fish
- Fruits and vegetables
- Food exhibitors
- Health and well-being

## Deposits for modular ice cube makers (Silo)

The ice tanks guarantee a stock to ensure a correct supply on the premises, storing the ice production of the modular machines at times of low consumption for when peaks occur and large quantities of ice are needed in a short period of time.



We have a wide range of tanks to fit any ice machine. Each tank can carry one or two machines depending on the type of modular equipment we select.

	L 14 gr	
	S 22 gr	
	K 40 gr	
	C 20 gr	
	HD 6 gr	
	D 12 gr	
	G Granular	
	N Nugget	
	F Flake	







