

Ice Machines

Realcold can source and supply a range of Ice making machines to suit your needs. From cube to tube, to crushed ice and flake ice.

Talk to Realcold and we will work with you to find the best solution.

To follow is an approximate sizing guide to assist in your planning.



Soft Drinks

Ice	Glass Size
85 ml	200 ml
90 ml	240 ml
105 ml	300 ml
130 ml	350 ml

Bars / Cocktail Lounge

Ice	
1.4 kg	Per Customer

Salad Bars

Ice	
53 kg	Per Sq Metre 100 mm Deep

Restaurants

Ice	
1.4 kg	Per Customer

Hotels / Motel Room Service

Ice	
2.3 kg	Per Customer

Health Care

Ice	
2.7 kg	Per Bed
0.9 kg	Per Employee

Ice	Glass Size
155 ml	420 ml
175 ml	470 ml
180 ml	500 ml
Add 50% if using a cold plate.	

Water Containers

Ice	
0.48 kg	Per Litre

Cafeterias

Ice	
1.4 kg	Per Customer

Hotels / Motel Food Service

Ice	
0.7 kg	Per Customer

Hotels / Motel Banquet Service

Ice	
0.5 kg	Per Customer

Hospitals

Ice	
2.3 kg	Per Bed



Maxx Ice Machines



The clear choice for quality ice. Maxx Ice represents the most efficient and cost effective method of meeting your ice needs. Designed to incorporate maximum energy and water conservation and built to produce ice simply and efficiently, Maxx Ice is the clear choice for maximum value.

Maxx Ice machines are designed and manufactured with simplicity and efficiency in mind. Maxx didn't design these machines with a lot of bells and whistles. Customers simply want an ice machine that is simple to operate, one that works, and one that saves them money. Water and electricity in, clear and clean ice out, at a value. That's what Maxx Ice does.

With a vast product offering that includes daily ice production of 23kg up to 500kg.

Maxx Ice machines feature stainless steel construction, standard automatic overfill prevention, and are suitable for built-in or free standing applications.



Hoshizaki Ice Machines



Save Water Consumption: Microcomputer automatically controls volume of water during the defrost cycle. Water inlet valve saves incoming water.

Bin Control Switch: When the bin is full of ice, bin control switch detects and automatically shuts down the ice making process. Reliable mechanical switch is fitted in cubers for consistent operation.

Smart Computer Board: No need for manual adjustments. Dependable Hoshizaki computer board controls ice supply in the most efficient and productive way in any condition.

Sanitary Construction: One piece insulation, snug fit top cover, magnetic door gasket and door side protector prevents incoming dust, water and insects.

Long Life Main Parts: Main parts such as compressor, fan-motor, pump-motor are uniquely designed to ensure ice cubers' long life.

Easily Cleaned Air-Filter: Air filter can be cleaned easily upon removing the front cover. Clean air-filter contributes to the maximum ice making production.



KOLD-DRAFT® Ice Machines



KOLD-DRAFT®, a leader in the manufacture of high quality commercial ice machines since 1954, has been the premier brand for discerning foodservice, bar, and hotel operations who demand the highest quality. KOLD-DRAFT equipment makes pure ice cubes in three sizes and crushed ice in two sizes as well as crushed ice to fill any need for hotels, restaurants, bars, hospitals, and other institutions.

KOLD-DRAFT features a wide range of commercial ice machines and bins capable of producing from 135 to 1,000 kg of pure ice per day. Each ice system can be configured to produce full cubes or half cubes

Plus, with over half a century of time-proven design, KOLD-DRAFT ice machines are compatible with new and old KOLD-DRAFT commercial ice machines, bins, crushers and dispensers. Many of the parts are interchangeable between models as well, so on the rare occasion an commercial ice machine does need to be serviced, it is much easier to fix.

KOLD-DRAFT uses the horizontal ice making system, which means:

- The water control system, water plate assembly, and exclusive "upside-down" horizontal evaporator combine to make a time-proven system that ensures better ice making every time
- With the solidity and purity of KOLD-DRAFT ice, making it the slowest-melting ice so it won't distort the taste of any drink and last longer.







Vogt Ice Machines



Vogt revolutionized the commercial ice-making industry in 1937 when it built the world's first automatic sized ice machine, the Tube-Ice Machine. Prior to this, ice was made in block form. Vogt engineers designed the unique Tube-Ice Machine specifically to freeze ice automatically in vertical tubes, momentarily thaw ice loose from the tubes and then cut it into short cylinders with a hole in the center. The hole is formed during the formation of the ice as a result of the falling film of water freezing inside the vertical tubes.

Today, Vogt ice machines offer a wide variety of ice to suit any of your ice needs including fragmented, cracked, crushed, flake, and of course the original Tube Ice in an assortment of sizes. We also manufacture the Turbo Ice Rake, manual and automatic block presses as well as falling film chillers

Applications

- Fish/Seafood Icing
- Produce Cooling
- Meat/Poultry
- · Packaged Ice
- Thermal Energy Storage
- Turbine Inlet Cooling
- Concrete Cooling
- Baking Industry Applications
- Chemical and Dye Processing



Flake Ice Machines

What Is Flake Ice? Flake-ice is small ice in flat pieces. It is used in cooling seafood, in meat processing and in a whole range of industrial processes. Flake-ice is dry and sub-cooled (-6°C approx). With a moderate production cost compared to most of the other kinds of ice, flake-ice is used in large quantities in many industrial and food processes.

Substantial Cooling Power: Slightly sub-cooled, flake-ice is also a dry ice. The "ice only" feature of its manufacture means that the latent heat, the principal source of the cooling energy, is 100 % available.

Accurate Cooling: As flake-ice is dry, its cooling input can be accurately calculated and its effects on the temperature of the mixture are quickly apparent.

Easy Handling And Storage: Flake-ice is free flowing, its flakes do not stick together and form blocks. They are light and cushion the product to reduce the risk of crushing or deterioration.

The Realcold Complete Unit consists of:

- Low Temp Condensing Unit, fully connected to the Ice Generator
- Built on its own steel frame
- Fully wired package to its own control panel
- Salt Dose Pump Kit (if required)
- Unit evacuated and charged with dry nitrogen

Site Requirements:

- Refrigerant Charge
- 3 Phase electrical supply
- Fresh water supply
- Full commissioning

