



MTB852



MTB1405



MTM140



MTM250



MTM450

(Illustration shown with storage bin M240PE – not included)

- 12 months warranty
- Extreme water efficiency – 1 litre of water produces 1 kg of ice from air cooled units
- Five models designed to meet the demand for small individual pieces of ice
- Ideal for use in cocktails, fast food, nightclubs and hotels
- Other ideal uses are for presenting breakfast fruits, yoghurt and seafood
- Pebbles are irregular shaped ice between cubes and granular
- All models are WRAS approved
- Two free standing models and three modular units which must be mounted on a large storage bin, see storage bins on page 61
- Capable of operating in ambient temperatures of between 10°C and 43°C
- Supply water temperature between 3°C and 32°C
- Free standing units have easy clean ice storage in tough ABS

For maximum production at high ambient temperatures all models are available to special order as water cooled versions at the same price.

Technical

- Voltage 240V – single phase
MTB852 & MTB1405 – 13 amp,
MTM140 & MTM250 – 13 amp, MTM450 – 20 amp
- 13 amp models supplied with UK 3 pin moulded plug
- Require water supply pressure between 1 and 6 bar
- Optimum ice production is at an ambient temperature of 21°C. Higher temperatures will dramatically reduce ice production

To produce ice of good quality all ice machines must be supplied with suitably softened and filtered water. Any filters and softeners must be of sufficient capacity and correctly maintained.

Model	Production Kgs per 24hrs	Bin Capacity Kgs	Dimensions mm W x D x H (inc. feet)	Drain Height (inc. feet) mm	Water Consumption (air cooled) Litres/Kg	Water Consumption (water cooled) Litres/Kg	Gross Weight Kgs	Power kW	Price
MTB852	85	20	500 x 660 x 800	261	1	6.3	67	0.55	
MTB1405	140	50	738 x 690 x 1130	350	1	6.4	105	0.65	
MTM140	145	N/A	560 x 569 x 600 [#]	N/A	1	5.5	74 [#]	0.65	
MTM250	270	N/A	560 x 569 x 695 [#]	N/A	1	5.2	93 [#]	1.05	
MTM450	440	N/A	640 x 470 x 700 [#]	N/A	1	5.3	113 [#]	1.7	

Applies to production unit only.

See page 63 for ancillary items.