D 30

NUOVE TECNOLOGIE DEL FREDDO

Ice Dispenser for Frozen Run and Frozen Stone

• Position n°



• Application fields

Frozen Run

Hotel	●●	Fish market	
Restaurant	●	Supermarket	
Fast food	●●●●●●●●	SPA	
Bar	●●	Medical	
Disco	●●●●●●	Industry	

Frozen Stone

Hotel	●●●●●	Fish market	●●●●
Restaurant	●●	Supermarket	●●●
Fast food	●●●●●●	SPA	●●
Bar	●●●●	Medical	●●
Disco	●●●●●●	Industry	●●

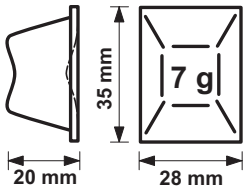
• Features & Plus

- Ice dispenser
- To be combined with CV 350 (flat cube 7 gr) or MGT 560 (nuggets)
- Extrernal structure AISI 304 Scotch Brite
- Stainless steel support available as optional

• Usable with

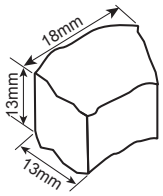
- CV 350
- MGT 560

• Available dice size



• Available pebble size

Drawing for reference only



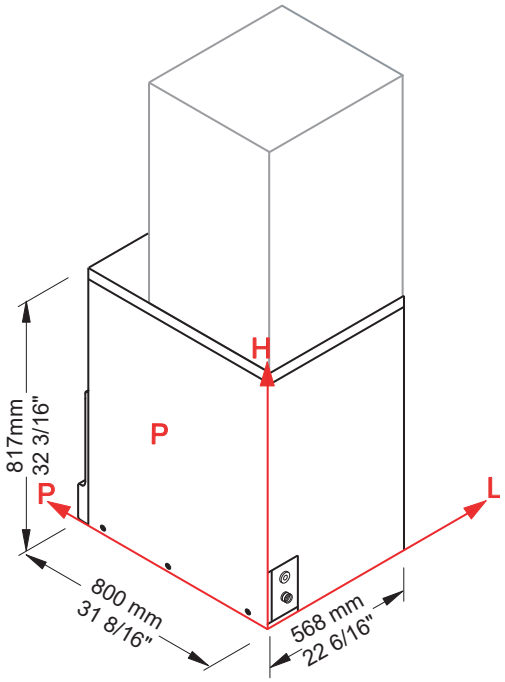
2 Years Warranty
subject to limitations

• Certifications available for this model

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Working conditions

- Location: **Indoor**

	Min	Max
Ambient temperature	+10° C	+43° C
Water temperature	+3° C	+32° C
Voltage	-10%	+10%
Water inlet pressure	1bar (14 psi)	6bar (84 psi)

Technical information

Store capacity, up to	18 kg | 21 kg
Kind of cube	7 g | 13 x 18 x 13
Standard voltage	220-240 V ~ 50 Hz
Electrical consumption	240 W
Sizes (L-P-H mm)	568 - 800 - 817
Sizes with pack (L-P-H mm)	600 - 900 - 1030
Net weight	58 kg
Gross weight	66 kg
Finish	AISI 304 stainless steel, scotch brite

Connections

All measures are referred to the rear bottom-left corner (L-H-Ø)

① Water outlet:
95 mm - 40 mm - 24 mm

② Electrical connection:
86 mm - 90 mm

All the technical information must be considered at the following conditions:

Sizes without feet

Ambient temperature +21° C

Water temperature +15° C

Electrical consumption at +43° C (standard voltage)

Models and specifications are subject to change without notice
Rev. 03 - Issued january 2025