KM EDGE CUBER SERIES | ICE MACHINES





hoshizakiamerica.com



KM EDGE | ICE MACHINES THE CUBER SERIES





HOW MUCH ICE DO YOU NEED?

Before choosing an ice maker, take a look at how many customers you serve and what type of ice you will need



Restaurants
use an average
of 2 lbs. of ice per
customer per day

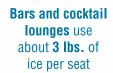
Schools and university cafeterias average about 1.5 lbs.of ice per student per day







use about 1 lbs. of ice per person per day and an average of 10 lbs. for every bed











Hotels use about **5 lbs.** of ice per room per day

Pounds of ice used

X customers served

The size of ice maker you need

Your menu should dictate your machine—not the other way around

Your menu should dictate your machine - not the other way around.

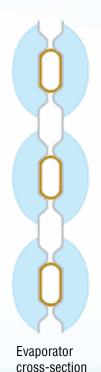


KM EDGE | ICE MACHINES DUAL-SIDED STAINLESS STEEL EVAPORATOR



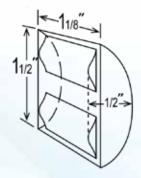
KM*Edge* DESIGN

HOSHIZAKI'S signature crescent shape... With an edge!





FEATURES	BENEFITS
Unique dual-sided stainless steel evaporator has oval-shaped copper refrigerant tubing	► For the most efficient heat exchange
HOSHIZAKI'S evaporator design freezes the cleanest water, rinsing-out most of the minerals and impurities	► Resulting in individual, crystal clear KM <i>Edge</i> cubes
Increased efficiency with maximized surface area	► Faster harvest cycle for increased production
Increased bonded surface area	► Creates a strong, more durable structure









KM EDGE | ICE MACHINES EVAPORATOR COMPETITIVE COMPARISON

HOSHIZAKI CRESCENT CUBE

EVAPORATOR DESIGN



Double-sided, smooth, stainless steel continuous surface makes the same amount of ice in half as many cycles.

ICE CREATION



Impurities are flushed away each cycle leaving hard, crystal-clear ice that lasts longer and has better displacement.

HARVEST



Crescent cubes come off individually for consistent cube size and no ice clusters.

CLEANING



Flat, open stainless steel surface stays clean and is easy to service for longer life and reliability.



COMPETITOR GRID CELL RHOMBOID CUBE

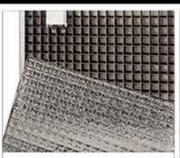


Plated metal that is welded into a grid can chip and peel over time due to expansion and contraction.



Turbulent water over the grid cell design traps air and impurities causing soft, cloudy ice that melts faster.

Blue represents impurities trapped in ice.



Ice cubes come off as one big sheet leaving clusters that don't fit in cups/glasses.



Grid is difficult to clean. A dirty evaporator can cause diminished production, increased service cost and premature equipment failure.

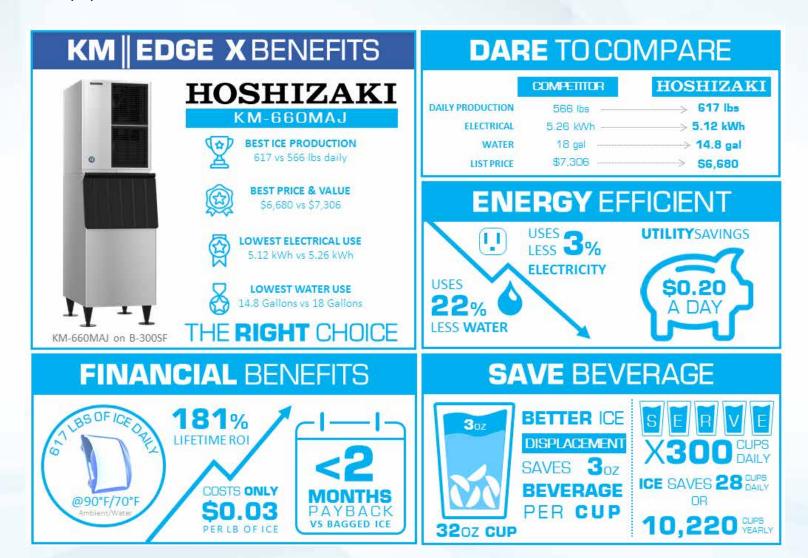


KM EDGE | ICE MACHINES CYCLESAVER TM



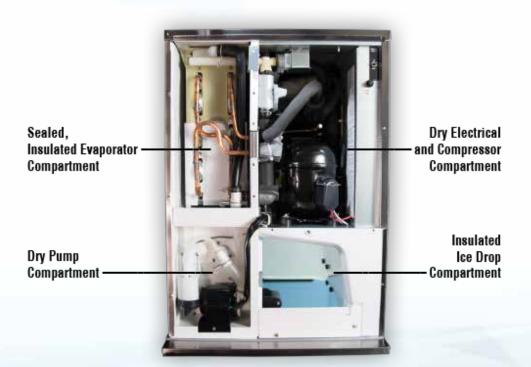
design allows production of the same amount of ice in half the cycles of other ice machines extending the life of the equipment.

It will take HOSHIZAKI ice machines 15 years to accumulate as many cycles as the competition will in 6 years.





The compartmentalization of HOSHIZAKI Cubers greatly improves reliability and sanitation. The cold and wet areas are insulated and separated from electrical and heat producing components. These design features also increase efficiency and reduce maintenance and service cost.



KM EDGE | ICE MACHINES FULLY COMPARTMENTALIZED DESIGN

FEATURES	BENEFITS
ABS foam insulated evaporator housing	► For the most efficient heat exchange
Sealed evaporator compartment protects evaporator from environment	 ► Excellent sanitation ► Bacteria/slime growth reduced ► Less frequent cleaning
Isolated compressor compartment	► Protects compressor from condensation and keeps compressor heat from the ice making and storage areas
Isolated pump motor	► Protects pump motor winding from moisture and condensation
Serviceable from front	► Saving time diagnosing and servicing resulting in Iwess expensive service calls
Isolated electrical components	► Prevent moisture related electrical failures
Removable, cleanable air filters	 ▶ Protect machine and interior components from: • Dust • Flour • Lint • Grease Reducing maintenance costs and extending machines life



KMIEDGE | ICE MACHINES SIMPLE CONTROLS

The state of the art design of HOSHIZAKI Ice Machines have improved serviceability:

By eliminating the problem areas such as complicated electronic controls, plated surface evaporators, extrusions, and critical adjustments, our machines are considerably easier to diagnose.

Easy access - the majority of all service and maintenance can be accomplished from the front of the unit.

These controls are located in a dry environment, greatly improving electrical component reliability.

HOSHIZAKI Cubers feature the EverCheck™ Control Board, with audible alarm and diagnostic features; designed to assist service technicians in diagnosing problems.

FEATURES	BENEFITS
Control board monitors ambient conditions	► Consistent ice formation
Float switch control terminates freeze cycle	► Protects icemaker from low or no water conditions
Thermistor controlled termination	► Eliminates mechanical moving parts: less down time, fewer repairs, longer life
Three point check diagnosis (control board, float switch, thermistor)	► Easy to troubleshoot
Twenty minute diagnosis cycle check	► Quick diagnosis
High temp lock out	► Protects refrigeration components and prevents failures









Durable
Reliable
Easy to Clean
More Ice Production

KM-350MAJ KM-350MWJ KM-520MAJ KM-520MWJ KM-520MRJ KM-660MAJ KM-660MWJ KM-660MRJ

Easier Installation, Maintenance And Operation

- Ultrasonic bin control factory installed
- CleanAssist takes only 1 hour
- Self-Diagnostic programming adjusts to changing conditions and reduces freeze-ups and service calls
- Increased durability with fewer service parts
 - New snap-fit case, stronger cube guide & redesigned float switch inside the tank.



Overall reduction in cleaning steps by:

- No pre-mixing cleaning solution or sanitizer
 - ► The controller board automatically dilutes ScaleAway cleaner and bleach sanitizer in icemaker.
- Beep reminder to start new step
 - ► No longer have to estimate time to start new step, board will beep to let servicer know to move to next step.
- Redesigned float switch
 - ► Easy clip-in to tank
- Built-in, no contact ultrasonic bin control
 - ▶ No separate bin control to install or clean

KM*Edge***X** Cleaning Videos Available









KM EDGE | ICE MACHINES FILTERS / ANTIMICROBIAL

The benefits water filtration delivers to a foodservice operation positively affects the success of your business every day. Hoshizaki water filters keep your equipment running smoothly while maximizing its efficiency. Water filtration improves the taste of the drinks you serve and delivers consistent results every time. Water filtration provides operators with the peace of mind that their water is the best it can be.





Antimicrobial Agent is embedded in the ice machine key components; it inhibits the growth of bacterial, mold, and other microorganisms.



FEATURES	&	BENEFITS
Hoshizaki water filtration available in single, twin, and triple configurations	•	Keeps ice machine functioning at full capacity Reduces up to 99.9% of disinfectant chlorine from incoming water supply Maximizes efficiency Improves beverage taste and ensures consistent results

The compact EcO₃Ice ozone device uses a unique, synthetic diamond-based technology that continuously treats incoming water used by ice machines, killing bacteria, yeast and mold in the ice-making path from beginning to end. Reduces biofilm build-up, extending required time between cleanings. With each cycle, EcO₃Ice creates a small, safe but effective amount of pure ozone - nature's own sanitizer - which continuously treats the machine interior, storage bin, dispenser and drains.

Model Number	Description	Overall Dimensions Model W x D x H	List F.O.B. Griffin
HS-5282	Low Flow (.34 GPM)	3.8" x 3.6" x 8.0"	\$910
HS-5283	Standard Flow (1.3 GPM)	3.8" x 3.6" x 8.0"	\$910
HS-5284	Fast Flow (4.2 GPM)	5.98" x 3.6" x 9.28"	\$910
HS-5285	Replacement Cartridge each	N/A	\$530



HOSHIZAKI's large square cube ice machines are ideal for upscale restaurants and bars. This specialty ice gives the perfect amount of chill for cocktails. With two different ENERGY

STAR® qualified options in our IM line, choose the convenience of an undercounter model or the increased production of the stackable IM-500SAB on a bin.



Actual size shown 1 x 1 x 1 ^{1/4}





SPECIALTY ICE



HOSHIZAKI's sphere ice machines are the only ice machine on the market to make 1.8" diameter sphere ice. The cubes

are clear and solid which gives them superior chilling ability. Producing up to 50 lbs. (500 spheres) of ice per 2 hours, this small footprint can easily fit under any bar counter.





Warranty

- 3 Year Warranty parts and labor for the entire unit
- 5 Year Warranty on parts for the Compressor
- QR Code on the back of each unit for easy access to warranty and service information

Customer Commitment

Our commitment to quality continues after the sale. To ensure your HOSHIZAKI equipment operates at its optimum, we provide the following:

- An established field service network
- Toll-Free Technical Support Line 24 hours, 7 days a week, including holidays **800-233-1940**
- Multi-level training www.hoshizakiamerica.com/training

WARRANTY









Peachtree City, GA Corporate Headquarters & Manufacturing

HOSHIZAKI is a global leader in the design, manufacturing, and marketing of equipment for the foodservice industry. With their corporate office located in Peachtree City, Georgia, HOSHIZAKI produces the highest level of excellence in ice machines and refrigeration equipment. Delivering continuous innovation, durability and style, the HOSHIZAKI name is synonymous with reliability and customer commitment.



Griffin, GA Manufacturing



HOSHIZAKI. BEYOND STRONG.

HOSHIZAKI AMERICA, INC.

618 Highway 74 South, Peachtree City, GA 30269
Toll Free: (800) 438-6087 | Fax: (800) 345-1325
hoshizakiamerica.com
02/14/20 | Item #40039

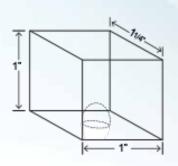






KM EDGE | ICE MACHINES IM SQUARE CUBERS

HOSHIZAKI's large square cube ice machines are ideal for upscale restaurants and bars. This specialty ice gives the perfect amount of chill for cocktails. With two different ENERGY STAR® qualified options in our IM line, choose the convenience of an undercounter model or the increased production of the stackable IM-500SAB on a bin.







IM-500SAB ON B-700SF

