

KM | EDGE CUBER SERIES | ICE MACHINES



HOSHIZAKI

hoshizakiamerica.com



HOSHIZAKI

KM|EDGE | ICE MACHINES THE CUBER SERIES

CHOOSING THE RIGHT ICE MAKER



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



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

**Bars and cocktail
lounges** use
about **3 lbs.** of
ice per seat



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

Pounds of ice used

X **Number of
customers served**

= **The size of ice
maker you need**

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



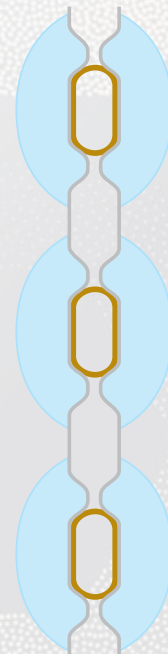
HOSHIZAKI

KM|EDGE | ICE MACHINES DUAL-SIDED STAINLESS STEEL EVAPORATOR

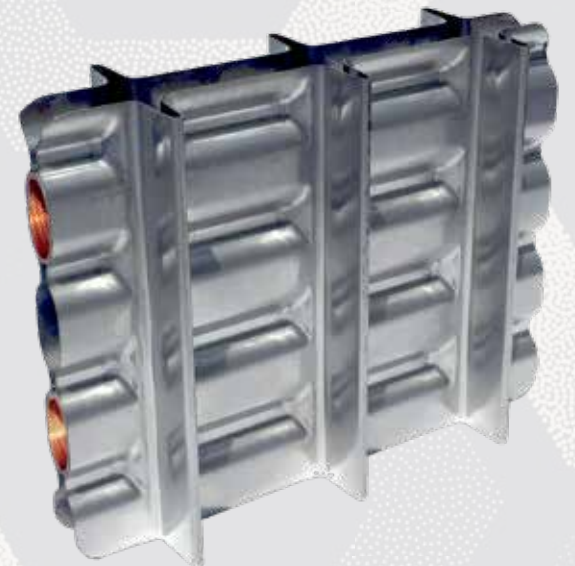
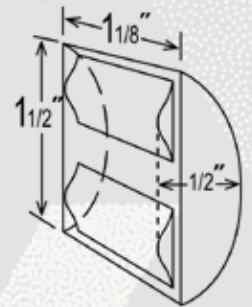
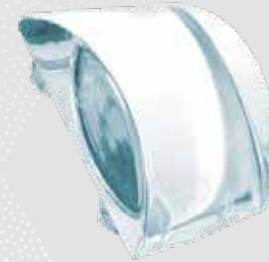
KM|EDGE

Clean, clear individual crescent cubes, longer lasting equipment and the most efficient, money-saving ice maker ever.

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, clean KMEdge cubes
Increased efficiency with maximized surface area		► Faster harvest cycle for increased production per day
Increased bonded surface area		► Creates a strong, more durable structure



Evaporator cross-section



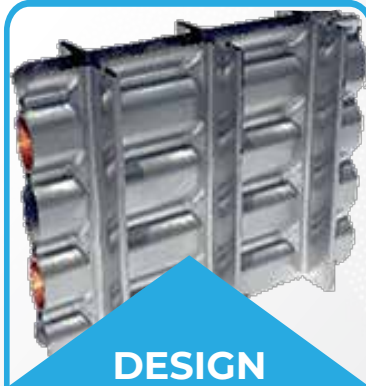


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KM|EDGE | ICE MACHINES EVAPORATOR COMPETITIVE COMPARISON



HOSHIZAKI CRESCENT ICE



DESIGN

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



FREEZING

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



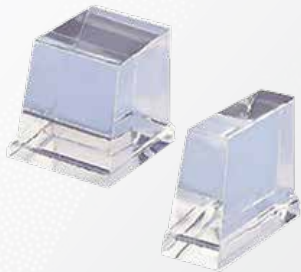
HARVEST

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.



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.



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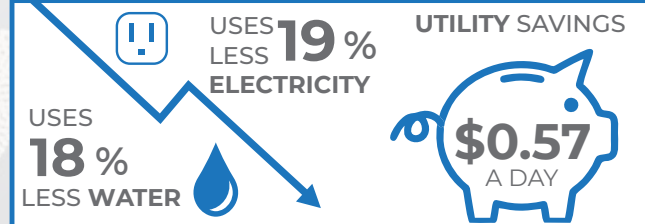
KM|EDGE | ICE MACHINES CUBER PROFITABILITY



DARE TO COMPARE

	COMPETITOR Model	HOSHIZAKI KM-520MAJ
DAILY PRODUCTION	380 lbs	480 lbs
ELECTRICAL	5.8 kWh	4.7 kWh
WATER	18 gal	14.7 gal
LIST PRICE	\$8,690	\$8,000

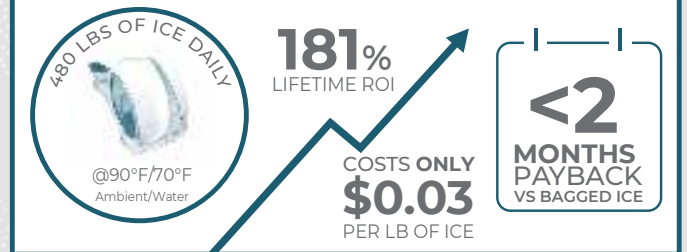
ENERGY EFFICIENT



SAVE BEVERAGE



FINANCIAL BENEFITS



Energy Efficient

Our CycleSaver™ design produces the same amount of ice in half the number of cycles compared to other ice machines, resulting in a longer total product life.



Sanitary Components

Removable air filters allow for easy and affordable maintenance. Sealed compartments protect the evaporator, reducing bacteria growth and cleaning frequency.



Dual-sided Evaporator

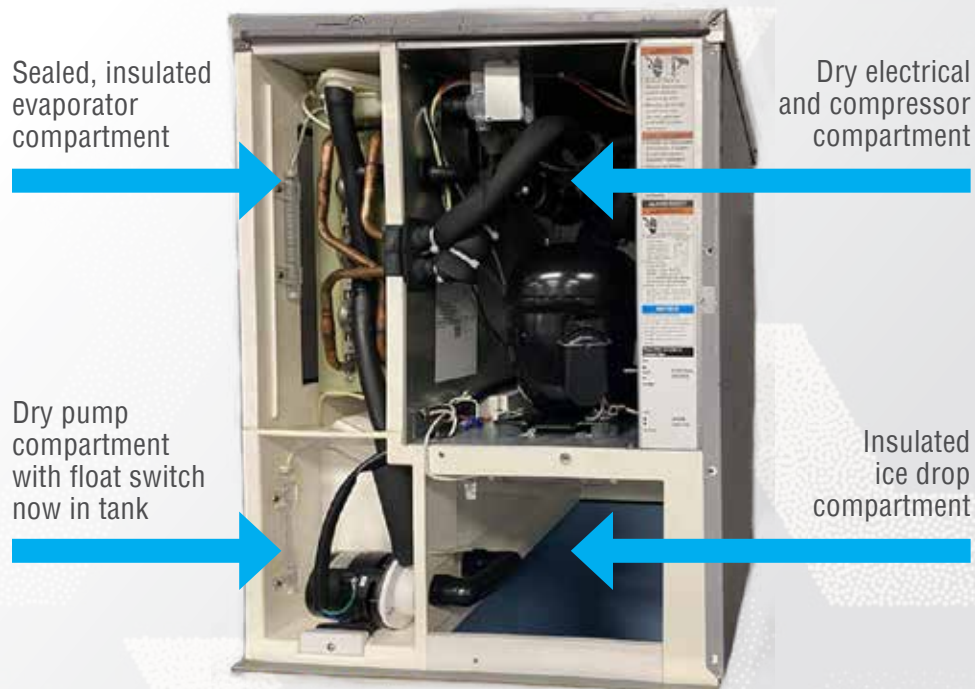
Making ice on both sides of the evaporator reduces energy costs by creating the most efficient heat exchange.



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KM|EDGE | ICE MACHINES FULLY COMPARTMENTALIZED DESIGN

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.



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 less expensive service calls
Isolated electrical components		▶ Prevent moisture related electrical failures
Removable, cleanable air filters		▶ Protect machine and interior components from: <ul style="list-style-type: none"> • Dust • Flour • Lint • Grease Reducing maintenance costs and extending machines life



HOSHIZAKI

KM|EDGE | 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



HOSHIZAKI

KM|EDGE X

ICE MACHINE SERIES



Durable
Reliable
Easy to Clean
More Ice Production



KM-350MAJ KM-420MAJ KM-520MAJ KM-660MAJ
KM-350MWJ KM-420MWJ KM-520MWJ KM-660MWJ
KM-420MRJ(Z) KM-520MRJ(Z) KM-660MRJ(Z)

Easier Installation, Maintenance And Operation

- Ultrasonic bin control - factory installed
- CleanAssist - takes only 1 hour
- 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

KMEdgeX Cleaning Videos Available





HOSHIZAKI

KM|EDGE | ICE MACHINES FILTERS / ANTIMICROBIAL

Water Filtration

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. With water filtration, operators can have peace of mind that their water is the best it can be.



EcO₃Ice

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.



FEATURES	&	BENEFITS
Hoshizaki water filtration available in single, twin, and triple configurations		<ul style="list-style-type: none"> ▶ 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



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

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"	\$1,200
HS-5283	Standard Flow (1.3 GPM)	3.8" x 3.6" x 8.0"	\$1,200
HS-5284	Fast Flow (4.2 GPM)	5.98" x 3.6" x 9.28"	\$1,200
HS-5285	Replacement Cartridge each	N/A	\$700



HOSHIZAKI

Creative Cocktails
HOSHIZAKI SPECIALTY ICE

HOSHIZAKI'S **EXCLUSIVE LINE** of Specialty Ice machines helps you delight your customers with beautifully crafted cocktails.



SPHERE ICE

Model: IM-50BAA-Q
Sphere: 1.8" diameter



ICE IS A GARNISH

- ◆ Create upscale signature cocktails
- ◆ Perfect amount of chilling with minimal dilution
- ◆ Increase revenue per cocktail
- ◆ Small footprint easily fits under a bar



1by1 CUBE

Models: IM-200BAC
IM-500SAB
Cube: 1 x 1 x 1¹/₄

ELEVATE YOUR COCKTAIL

- ◆ Versatile for all beverages
- ◆ Perfect for preparation & presentation
- ◆ Available in two sizes (200 lb./500 lb.)



2by2 CUBE

Model: IM-50BAA-LM
Cube: 2.3" X 1.9" X 1.9"



DRAMATIC LOOK FOR COCKTAILS & STRAIGHT SPIRITS

- ◆ Cleaner and clearer than house-made ice with silicone molds
- ◆ Increase revenue per cocktail
- ◆ Small footprint easily fits under bar





HOSHIZAKI

KM|EDGE | ICE MACHINES SIMPLE OPERATION AND MAINTENANCE

Hoshizaki's Warranty

- ▶ 3 Year Warranty on 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



Our Commitment to Customers

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





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

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