



HOSHIZAKI

KM-80C-HC

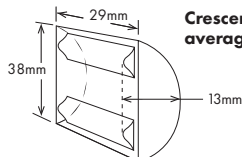
**Crescent ice maker, self contained.
Ice production up to 75 kg/24h.**

MODELS AVAILABLE

- ☐ KM-40C-HC ☐ KM-60C-HC ☒ KM-80C-HC ☐ KM-140C-HC
☐ KM-40C-W-HC ☐ KM-60C-W-HC ☐ KM-80C-W-HC ☐ KM-140C-W-HC



Storage capacity up to 34 kg



**Crescent (Edge) cube
average weight: 10 grams**

The Crescent cube is:

- Crystal Clear • Solid, no cavities • Individually formed and dispensed
- Fills-up the ice storage bin (added ice reserve) • Slow-melting
- Nestles well in the glass (no splash-back) • Displaces a higher percentage of liquid
- Does not need water when used in ice-buckets.

Powered by R290 Natural Refrigerant,
energy efficient and sustainable,
with a GWP = 3.



PRODUCT SERIES: KM

ITEM NUMBER: F160-C141

The KM-80C-HC self-contained ice maker produces clear, curved shape ice cubes that are extremely versatile. The benefits of "crescent" shaped ice cubes extend from "splash-free" serving of post mix soft drinks, through to beverage bottles and cans display for impulse purchase. Also ideal for wine and champagne bottles chilling in ice buckets without the addition of water, long drinks & popular Caribbean cocktails preparation and even fish display counters. It's ideal for fast selling establishments such as nightclubs, sporting and entertainment venues.

The KM(D) technology from Hoshizaki is the most advanced in the market in terms of:

• **ENERGY EFFICIENCY:** our CycleSaver® technology includes a doubled-sided evaporator, uniquely crafted in stainless steel, which produces ice on both sides, hence providing as much ice as obtained in a standard machine, but in about half of the production cycles. This results in fewer harvest cycles, which are the non-productive, most stressful phase of the entire cycle for all refrigeration components. CycleSaver® means more ice making time in the 24 hours, less wear and tear and overall longer trouble-free operating lifetime for the machine. Also, refill water, is allowed in the machine between consecutive ice making Cycles, flows into the reservoir through the space between the two back-to-back evaporators. As warmer incoming water flows across the cold refrigerant tubes, it melts the ice that is ready to be harvested, kick-starting the harvest without any energy consumption plus getting pre-chilled for faster ice formation in the next cycle. Finally an ice machine that does not falter in warm ambient conditions!

• **ICE CUBES QUALITY AND MELT RATE:** KM machines evaporator special shape allows for free and fast water flow across its surface. As such, minerals have little or no time to reach freezing temperatures, hence only the purest water molecules are transformed into ice. This results in crystal clear cubes, even if local water quality is heavily mineralized. Furthermore, as ice grows thicker without creating any internal cavity, the melting speed of crescent cubes is the lowest in our industry!

• **UNIQUE STAINLESS STEEL KM EDGE EVAPORATOR:** more efficient than ever, our all stainless steel evaporator can be de-scaled using any mineral deposit removal chemical without any risk of corroding the evaporator plating material. No "flaking" regardless how concentrated the chemical or how frequently the cleaning takes place, as our stainless-steel evaporator construction does not require any protective plating.

• **HIGH HYGIENE STANDARD:** as optional extra the KM C-type series can be equipped with UV-LED light to sterilize water and the water circuit to ensure the produced ice cubes are clean and free of bacteria and impurities inside out. The sanitation mode automatically cleans and refreshes the water circuit after 4 hours of continued inactivity and for every 20 cycles. As standard also the series features automated chemical cleaning that can be activated via the operation panel as required. Choose the 'W' model to have fully automated chemical cleaning function.

• **SELF-DIAGNOSTIC ELECTRONIC CONTROL BOARD:** EverCheck™ Control Board with audible alarm and diagnostic features, designed to assist service technicians in diagnosing problems.



COMMERCIAL WARRANTY AGAINST MANUFACTURING DEFECTS

PARTS	2 YEARS	LABOR	2 YEARS
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EXTERIOR FINISH

Stainless Steel,
Galvanized steel (Rear),
Plastic (Louver)

Refrigerant: R290 propane / 147g

OPERATING CONDITIONS LIMITATIONS

- Ambient Temperature: 7°C / 38°C
- Water Supply Temperature: 7°C / 32°C
- Water Supply Pressure: 0,7 bar min. / 8 bar max.
- Voltage Range: ±6%

MODEL	Cooling	Max. production in 24h Air 10°C Water 10°C (kg)	Max. production in 24h Air 21°C Water 15°C (kg)	Max. production in 24h Air 32°C Water 21°C (kg)	Electric Connection	Electrical circuit breaker protection (A)	Electrical consumption power factor 65%	Water consumption liters m³/24h AT. 10°C, WT. 10°C
KM-80C-HC	Air	75	68	55	1/220-240V/50Hz	5	314	0.43

TECHNICAL CERTIFICATIONS



For more information visit our website at
www.hoshizaki-europe.com
Hoshizaki Europe B.V. retains the right to change
products and their specifications without prior notice.

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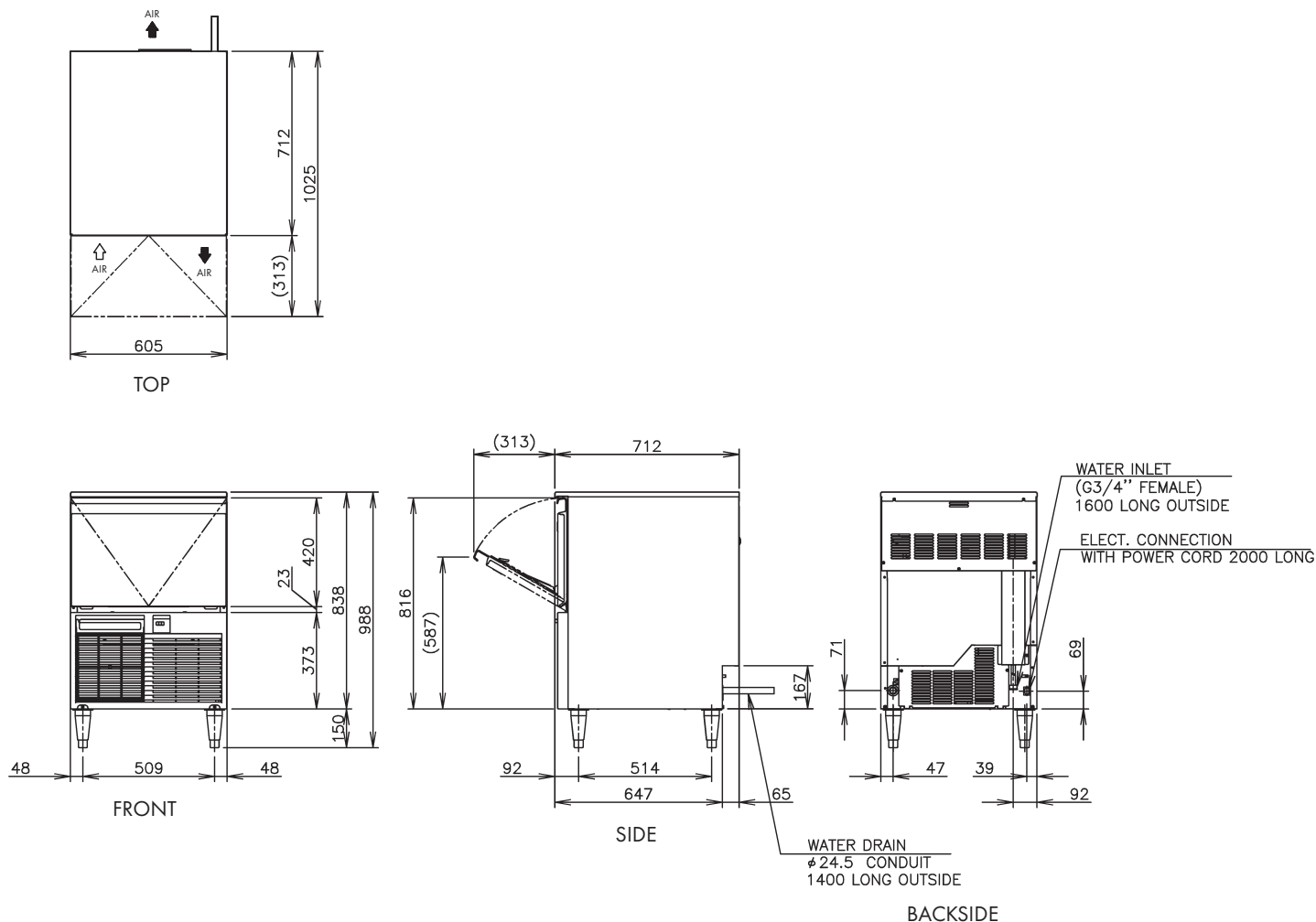


HOSHIZAKI

LEADING NATURALLY

KM-80C-HC

Crescent ice maker, self contained. Ice production up to 75 kg/24h.



SHIPPING SPECIFICATIONS

MODEL	Net Equipment Dimensions		Crated Dimensions		
	W x D x H (mm)	Net Weight (kg)	W x D x H (mm)	Gross Weight (kg)	Volume (m ³)
KM-80C-HC	605 x 712 x 988 (982-1005)	50	700 x 805 x 996	63	0.56

ACCESSORIES

- Instruction Manual x 1
- Scoop x 1
- Leg x 4
- Power Supply Cord (Continental) x 1
- Power Supply Cord (UK) x 1
- Pan Head Screw with Washer (M4 x 30) (louver fixing) x 2


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