**Features & Plus**
- Full cube, compact and crystalline
- External structure AISI 304 Scotch Brite
- Side grilles for better ventilation
- Removable side panels
- Electromechanical functioning
- Air Cooling and Water Cooling systems
- Standard and special voltages
- Insulated retractable door
- ON-OFF switch
- Cleaning system
- Internal bin insulation HCFC free
- Conformity to RoHS directive
- Easy cleaning thanks to rounded surfaces
- Model in Tropical Class + 43 °C
- Adjustable Stainless Steel feet
- Undercounter model

**Application fields**

<table>
<thead>
<tr>
<th>Position n°</th>
<th>Hotel</th>
<th>Restaurant</th>
<th>Fast food</th>
<th>Bar</th>
<th>Disco</th>
<th>Fish market</th>
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**Available dice size**

- S
- M
- L
- E
- B

**Prod. 24h**

<table>
<thead>
<tr>
<th>Air temp.</th>
<th>Water temp.</th>
<th>Prod. 24h kg</th>
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</thead>
<tbody>
<tr>
<td>10°C</td>
<td>7°C</td>
<td>47</td>
</tr>
<tr>
<td>21°C</td>
<td>15°C</td>
<td>45</td>
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<tr>
<td>32°C</td>
<td>21°C</td>
<td>38</td>
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**Certifications available for this model**

- CE
- EEC
- EECOMPANY

**2 Years Warranty**

subject to limitations

www.ntfice.it
info@ntfice.it

FROZEN DICE

Self-contained ice maker - Spayer system

Daily production up to 47 kg

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SL 110
R290
**Connections**

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

1. Water inlet: 129 mm - 132 mm - 3/4"  
2. Water outlet: 56 mm - 154 mm - 24 mm  
3. Electrical connection: 94 mm - 202 mm

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**Working conditions**

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

**Technical information**

- **Production in 24h:** 45 kg  
- **Store capacity, up to:** 25 kg  
- **Cooling system:** A - W  
- **Kind of cube:** 17 g  
- **Refrigerant:** R290  
- **Standard voltage:** 220-240 V ~ 50 Hz  
- **Electrical consumption:** 460 W  
- **Fuse:** 10 A  
- **Water consumption:**  
  - A: 4 l/kg  
  - W: 15 l/kg  
- **Sizes (L-P-H mm):** 497 - 592 - 887  
- **Sizes with pack (L-P-H mm):** 550 - 660 - 1060  
- **Net weight:** 55 kg  
- **Gross weight:** 64 kg  
- **Finish:** AISI 304 stainless steel, scotch brite

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

- **Sizes without feet**
- **Standard Cube (17 g)**
- **Ambient temperature +21° C**
- **Water temperature +15° C**
- **Electrical consumption at +43° C (standard voltage)**

Models and specifications are subject to change without notice.  
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