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## Wessamat Eisbereiter Combi-Line W 80 CW

### Ausschreibungstext

- kompaktes Gerat zur Herstellung von Crushed-Ice
- wassergekuhlt, zur freistehenden und integrierten Installation bei hohen Umgebungstemperaturen
- gerauscharme Eisbereitungstechnik (Wellentechnik)
- automatische Restwasserentleerung nach jeder Produktionscharge
- mit integriertem Vorratsbehalter
- Gehause und Vorratsbehalter aus Edelstahl
- Vorratsbehalter mit Drainagesystem
- Steckerfertig mit Anschlussleitungen

### Leistung / Technische Daten

Abmessungen Maschine ohne Stellfue	H 1680 mm x B 715 mm x T 600 mm
Hohenverstellbare Fue	85 – 115 mm
Mindestabstande	Ruckwand 100 mm
Aufstellungshohe	Mind. 100 mm uber Abflussrohr
Gewicht	130 kg
Kuhlung	Wasser
Kaltmittel	R 404A
Eisleistung (pro Tag)	ca. 80 kg
Eisvorrat	ca. 67 kg, bei vollstandiger Ausnutzung des gesamten, zur Verfugung stehenden Behaltervolumens
Wasserverbrauch Eisbereitung	2,7 l pro kg Eis
Wasserverbrauch Kuhlung	10,8 l pro kg Eis
Spannung	230 V ~ / 50 Hz
Leistungsaufnahme	0,73 kW
Sicherung bauseits	≥ 10A
Wasserdruck	2 – 6 bar
Wassertemperatur	10°C – 15 °C ideal, 2°C – 25 °C ist zulassig
Wasserharte	bis 15 °dH, bei hoherer Wasserharte wird der Einsatz von enthartetem Wasser empfohlen
Gerateanschluss Wasserzulauf Ø	3/4“ Auengewinde
Gerateanschluss Wasserablauf Ø	20 mm
Gerateanschl. Kuhlwasserablauf Ø	10 mm
Umgebungstemperatur	Ideal 15°C - 20 °C, 10°C - 45 °C ist zulassig
Bestell-Nr.:	3054