

HOSHIZAKI AMERICA, INC.



FLAKER and CUBELET SERIES



- ENTERTAINMENT
- FOOD SERVICE
- HEALTHCARE
- HOSPITALITY
- INSTITUTIONS
- OFFICE
- RETAIL



www.hoshizaki.com

"A Superior Degree of Reliability"

THE FLAKER / CUBELET SERIES



Hoshizaki America, Inc. with corporate headquarters in Peachtree City, Georgia and a second manufacturing facility in Griffin, Georgia, operates some of the most automated production facilities in the industry. Using state-of-the-art technology, every Hoshizaki ice machine is run-tested at the factory, and undergoes rigorous quality performance tests including ice production capacity and energy efficiency. Hoshizaki America offers advanced seminars at our headquarters and basic training programs which are scheduled across the country for both service representatives and customers.

- **Hoshizaki** is the world's largest manufacturer of commercial ice equipment, employing over 10,000 people.
- **Hoshizaki** is one of the world's largest manufacturers of commercial refrigerated food service equipment with sales of over \$2 billion serving customers in 75 nations.
- **Hoshizaki** operates six plants in Japan, two in the U.S. and one in England, distributing products worldwide.
- **Hoshizaki** operates sales offices in Europe, Japan and the U.S. with distribution throughout Europe, North and South America, Asia Pacific and Australia.
- 47 of the top 50 U.S. food service chains specify and use **Hoshizaki** ice machines.
- 94% of sales dollars generated by **Hoshizaki America, Inc.** is from equipment manufactured in Georgia.
- In 2006 **Hoshizaki** acquired Lancer Corporation.
- In 2008 **Hoshizaki** acquired GRAM Commercial A/S.
- Currently, **Hoshizaki** is the only Foodservice Equipment Manufacturer to have ISO14001 certification.



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THE FLAKER / CUBELET SERIES



There are 7 design features that make Hoshizaki Ice Machines the industries best:

- Solid Anti-Magnetic Stainless Steel Auger
- Sealed Gear Housing and Graphite Sleeve Bearings
- Hard, Dry Flaked or Cubelet Ice
- Solid State Controls  / Dual Float Assembly
- CleanCycle12[®] Design 
- Fewer Moving Parts
- HoshiGuard Antimicrobial Agent 



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

- An established factory trained field service network
- Quality monitoring and auditing of our equipment
- Multi-level training
- Toll Free Service line - 24 hours, 7 days a week, including holidays - 800-233-1940



INTERNAL AUGER DESIGN

Hoshizaki **Flakers** and **Cubelet Ice Machines** are designed with an internal auger system. Our internal auger system is more durable and historically produces the highest quality of ice with fewer repairs, less down-time, and has achieved excellent efficiency results for the amount of ice produced.

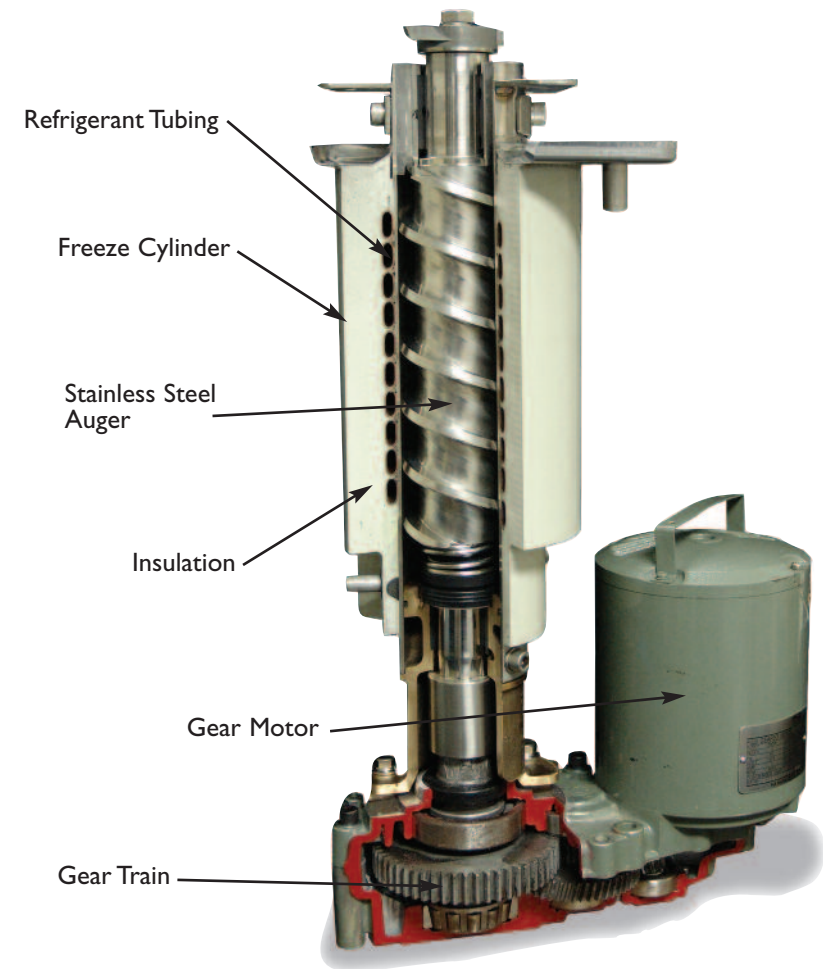
FEATURES

- Internal Auger Design

BENEFITS

- Dual flight auger to evenly distribute load, reduces torque of gear box
- Anti-magnetic auger and barrel reduces mineral build up
- Heavy duty ventless gear box
- Excellent efficiency results, low kilowatt consumption
- Hardened bearing surface on auger to extend life of bearings
- Spring loaded ceramic mechanical seal
- Spline cut alignment to insure balance
- Greaseless water friendly graphite bearings increase longevity
- Simple auger access

Internal Auger Design



EVAPORATOR BARREL



The Evaporator has a durable freezing cylinder with insulated foamed-in-place polyurethane. The stainless steel auger shaves and moves ice upward in the cylinder. Water is squeezed from the ice as it passes through the extruding head providing hard, dry flakes. The unitized motor and gear train that drives the internal auger is sealed against moisture for dependability. Cubelet ice is flake ice compressed and cut into cubelets by the extruding head cutter.

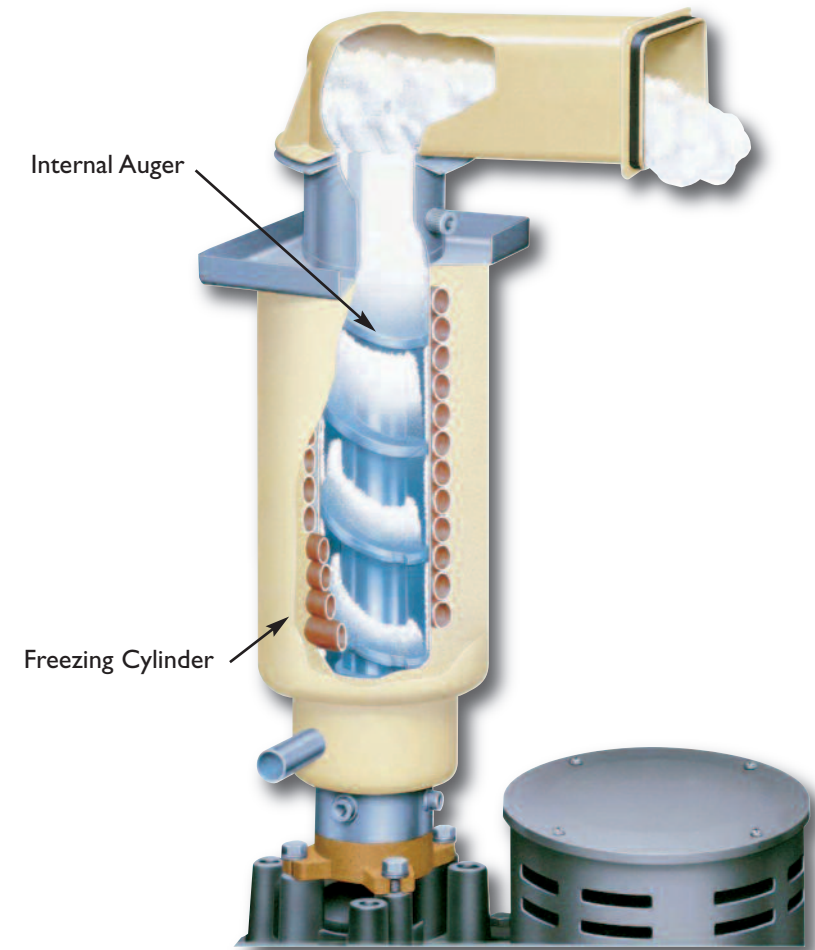
FEATURES

- Evaporator Barrel

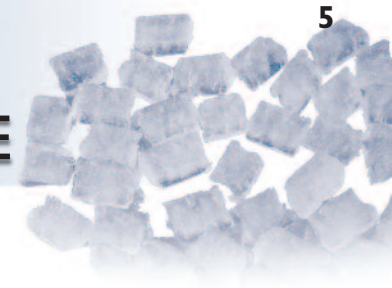
BENEFITS

- Durable anti-magnetic stainless steel freezing cylinder
- Refrigerant tubing is insulated within the foamed in place polyurethane; tight sealed foam reduces condensation and water penetration
- Ice is moved upwards through the extruding head, squeezing out water
- Produces hard, dry flakes or cubelet ice

Evaporator Barrel



FLAKED and CUBELET ICE



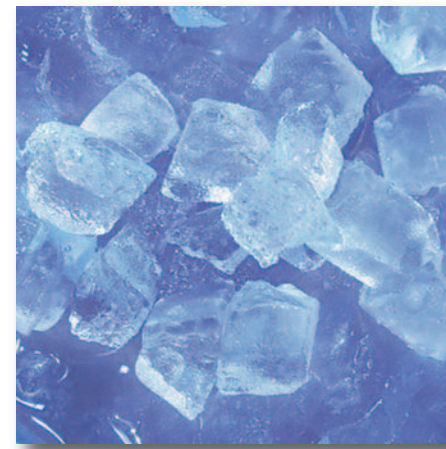
Hoshizaki **Flaked Ice** is dry and cools more quickly than other forms of ice. This cooling power is combined with very low production costs. Flaked ice molds to any shape for convenient use in displays and salad bars. Flaked ice machines are also available in Cubelet ice machines versions.

Each piece of **Cubelet Ice** is uniquely shaped. A different extruding head squeezes more water from the ice and extrudes a piece that is broken away by a special cutter. Cubelet ice is easy to chew and lasts much longer than Flaked Ice making this type of ice preferred in the healthcare industry. Cubelet ice machines are also designed to be paired with beverage dispensers providing an even wider variety of use.

Flaked Ice



Cubelet Ice



DUAL FLOAT ASSEMBLY



The water supply system features a **Dual Magnetic Float Switch**. The top float controls water supply, while the bottom float protects the machine with low water safety shut down.

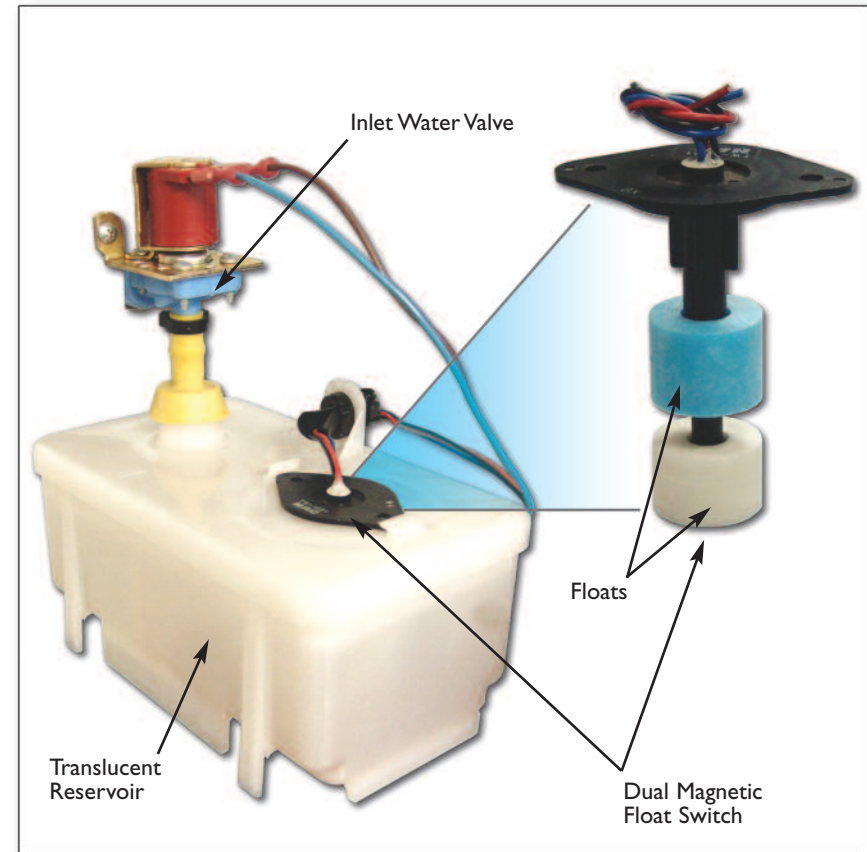
FEATURES

- Inlet Water Valve
- Translucent Reservoir
- Dual Magnetic Float Switch

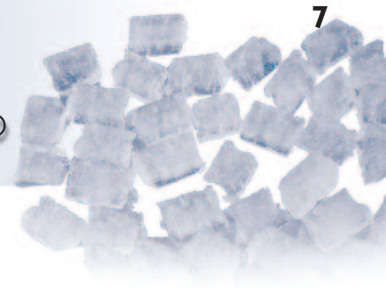
BENEFITS

- Allows accurate water supply from 10-113psig
- Visual water check assists machine diagnosis
- Top float controls water supply
- Bottom float protects machine with low water safety shutdown
- Results in equal water level in evaporator allowing consistent ice shape and hardness

Dual Magnetic Float Switch



CLEANCYCLE 12[®]



The **CleanCycle 12[®]** design featured in Hoshizaki **Flakers** and **Cubelet Ice Machines**, flushes the reservoir and evaporator every 12 hours. This washes away impurities and minerals, producing cleaner ice. This feature insures cleanliness of the ice maker, leading to less down time for cleaning and maintenance.

FEATURES

- CleanCycle12[®]
- 12 hour rinsing system

BENEFITS

- Drain and flush complete water system
- Improves sanitation and reliability
- Increases bearing auger and evaporator life
- Reduces mineral build-up

Hoshizaki **Flakers** and **Cubelet Ice Machines** with self-contained air-cooled condensers are designed with a removable, cleanable air filter. This protects the machine and its interior components from dust, lint, flour, grease and reduces maintenance costs, extending the life of the machine.

FEATURES

- Removable, cleanable air filters

BENEFITS

- Reduces maintenance costs
- Extends machine life
- Protects machine and interior components from dust, lint, flour and grease

CleanCycle 12[®]



Air Filters



FILTERS



The benefits water filtration delivers to a foodservice operation affects the success of your business every single 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.

FEATURES

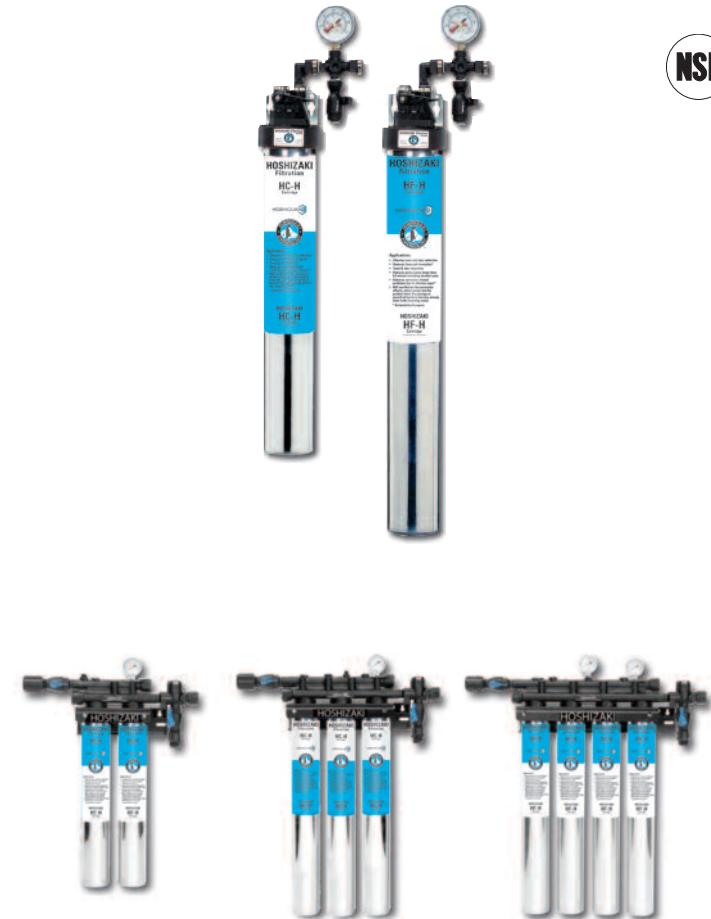
- Available in single, twin, triple and quad configurations



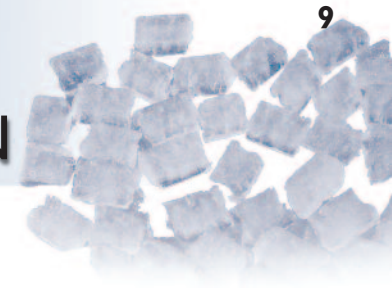
BENEFITS

- Keeps ice machine functioning at full capacity
- Reduces up to 99.9% of disinfectant chlorine from incoming water supply
- Antimicrobial agent

Hoshizaki Water Filters (Optional Accessory)



WARRANTY INFORMATION



Hoshizaki Flakers, Cubelets, DCM and DT Ice Machines are backed by

our **warranty**:

- **Two Year** - Parts and labor on entire unit (Serial nos.VxxxxxH and prior)
- **Three Year** - Parts and labor on entire unit (Serial nos.VxxxxxJ and after, excluding C-100B Models)
- **Five Year** - Parts on compressor and air-cooled condenser

Warranties are valid in the United States, Puerto Rico, & U.S.Territories only. Contact factory for warranty information in other Countries. Refer to manufacturer's full warranty for complete details.

Please visit our website, www.hoshizaki.com, to find additional information regarding Hoshizaki's full line of equipment and services, including training schools and factory tours, that are available.



ADDITIONAL NOTES



C-100

F-330

F-500

FS-100I

F-80I

F-2000



CORPORATE MISSION

Hoshizaki America's corporate mission is to achieve and maintain optimum customer satisfaction, by consistently providing the highest level of quality in the products and services delivered to all customers throughout the western hemisphere; to perpetuate a healthy, viable organization; and to deserve the reputation as an innovative leader from a technological and people standpoint in the commercial kitchen equipment industry.

