SCL 120.30
Undercounter

Type 5616-5619

120 Kg self-contained ice maker
Auger system

Sculptor Series

Granular flake ice
Auger system

Sculptor Series combines efficiency, reliability and advanced technology to offer extremely versatile granular flake ice.
It is produced at a temperature just below 0° C and with about 20% residual water. That allows to maintain a soft, mouldable structure, perfect for food display, preparation of frozen drinks, use in pharmaceutical and wellness sectors.

The cylindrical evaporator system with an auger ensures continuous production, while the natural refrigerant R290 guarantees silence and sustainability. Made of stainless steel, the Sculptor series integrates electronic control for precise, safe and professional operation.

Fields of application

Hotels	●●●●●○
Restaurants	●●●●●○
Fast Food	●○○○○○
Bars	●○○○○○
Discos	●●●○○○
Fish markets	●●●●○○
Supermarkets	●●●●●○
Medical & SPA	●●●●●○
Industries	●●●●○○

Type of ice

Granular flake ice
20% residual water

Product



Highlights

- Granular flake ice with 20% residual water content
- Solid stainless steel structure
- AISI 304 stainless steel evaporator
- Disappearing insulated door, for easy and immediate access to the storage bin
- Storage bin insulated with HCFC-free expanded polyurethane foam, for optimal ice preservation
- Easy cleanable internal rounded surfaces
- Natural gas R290 with GWP 3
- RoHS Free
- Electronic management with 6-character LED display, multicoloured on/off button and self-diagnostic system
- Air or water cooling system
- Tropical-class machine (+43°C), suitable for installation in extreme conditions
- Dual water inlet system with twin solenoid valves for efficient water supply (water cooled model)
- Front ventilation, ideal for reduced spaces (air cooled versions only)
- Front-access air condenser filter, easily removable and cleanable
- Easy to access for maintenance

Details







Package contents

N° 1 Inlet hose
N° 1 Inlet hose for cooling (water-cooled versions only)
N° 1 Drain hose
N° 1 Ice scoop
N° 4 H=10 mm feet

Options and installation kits

- Integrated drain pump (DP)
- Star connect Wifi (WIFI)
- Special voltages
- Water treatment

Certifications

Aristarco S.p.A.
CF/PI/VAT IT01823140262

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Operating conditions

	Min.	Max.
Ambient temperature	10 °C / 50 °F	43 °C / 110 °F
Water temperature	5 °C / 41 °F	38 °C / 100 °F
Water hardness	5 °f / 2.8 °d	20 °f / 11,3 °d
Water inlet pressure	1 bar (14 psi)	5 bar (72 psi)
Electrical voltage	-10%	+10%

Technical features

Dimensions (WxDxH)	500x670x810 mm
Net weight	65 Kg / 143 lbs
Store capacity	30 kg / 66 lbs
Type of ice	Granular flake ice
Cooling system	A/W
Type of refrigerant	R 290
Electrical supply	230 V 50 Hz
Compressor (ASHRAE conditions)	921 W
Average power consumption	680 W
Fuse	10 A
Electrical consumption	13,56 kWh/100Kg
Water consumption	A = 4,4 l/h W = 55,5 l/h
Heat rejected	1.270 W 4.350 BTu/h
Noise level	< 70 dB

All the technical information must be considered at the following conditions:
Dimensions without feet
Standard Voltage (50 Hz)
Ambient temperature +32° C
Water temperature +21° C

Performances

Air cooled system

Room temp.	Water temp.	Prod. in 24h
10° C / 50° F	10° C / 50° F	123 Kg / 271 lbs
21° C / 70° F	**15° C / 60° F**	**118 Kg / 260 lbs**
32° C / 90° F	21° C / 70° F	100 Kg / 220 lbs

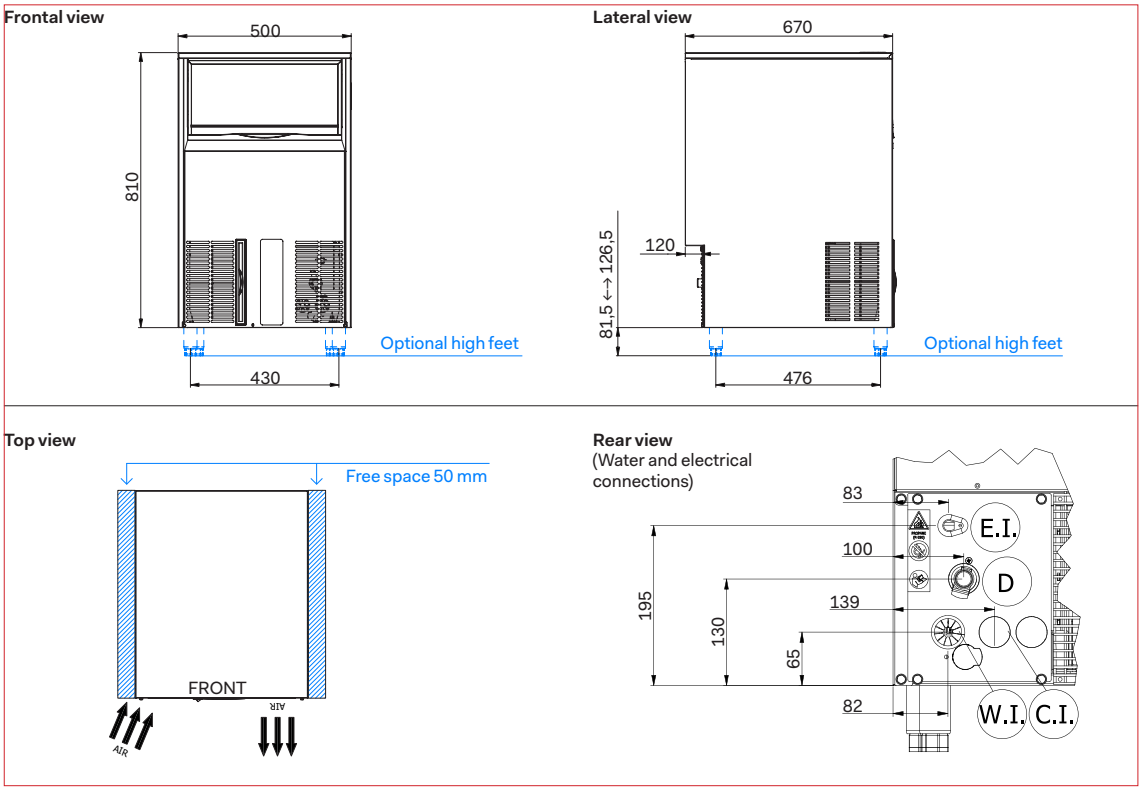
Water cooled system

Room temp.	Water temp.	Prod. in 24h
10° C / 50° F	10° C / 50° F	118 Kg / 260 lbs
21° C / 70° F	**15° C / 60° F**	**115 Kg / 254 lbs**
32° C / 90° F	21° C / 70° F	114 Kg / 251 lbs

Logistic

Packing dimensions (WxDxH)	720x550x950 mm 0,38 m3
Gross weight	71 kg / 157 lbs

Installation diagram



*All dimensions are expressed in mm

E.I. POWER CABLE
3x1,5 mm2

D DRAIN HOSE
Ø 27 mm L=2 m

W.I. INLET HOSE
3/4" L=2 m

C.I. INLET HOSE FOR COOLING
3/4" L=2 m

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