



## Professional Gourmet Ice Makers



**BETTER PERFORMANCE**  
**BETTER SOLID ICE**  
**BETTER RELIABILITY**



Replacing ever popular C-Series (which produced hollow bullet-shaped ice), the new M-Series of Masterfrost professional ice makers produces a solid gourmet ice cube.

Now in stock with improved performance and reliability, the M-Series uses an innovative hybrid water and air cooling system that enables the machines to work in extremely high ambient temperatures of up to +43°C. Unlike other water-cooled ice makers, it does this without using more water than an air-cooled equivalent. This system also aids efficiency and the current M-Series saves up to 35% more energy than a standard model.

Range Specifications										
Model	Bin Capacity	Daily Production	Ice Type	Ice Size (mm) Width / Height	Max Ambient	Energy Usage	Dimensions (mm) Width / Depth / Height			Refrigerant
<b>M400</b>	18kg	40kg	Gourmet	16-38 x 42	+43°C	0.575 kWh/24h	485	580	750	R454C
<b>M600</b>	27kg	60kg	Gourmet	16-38 x 42	+43°C	0.640 kWh/24h	485	580	840	R454C
<b>M660</b>	35kg	66kg	Gourmet	16-38 x 42	+43°C	0.720 kWh/24h	600	580	840	R454C
<b>M800</b>	40kg	80kg	Gourmet	16-38 x 42	+43°C	0.987 kWh/24h	710	580	880	R454C
<b>M1200</b>	50kg	120kg	Gourmet	16-38 x 42	+43°C	1.390 kWh/24h	815	580	940	R454C

**Warranty:** 1 Year Parts and Labour | **Delivery:** Free 2-3 working days / £50 next day