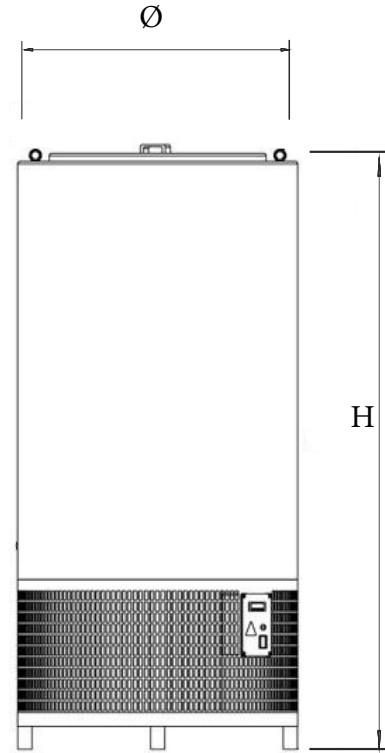




GENERAL FEATURES

- It's an equipment to cool the water used for dough production.
- Hygienic production compatible with European Norms.
- Totally stainless steel bodywork and accessories.
- Control panel with digital thermostat.
- Cooling up to 1 °C.
- Compact design 300 / 600 / 900 Lt tank capacity.
- One year warranty against defect of manufacturing and assembly.



TECHNICAL SPECIFICATION

Specifications / Model	iWC 300 WATER COOLER Cooling Capacity: 90 l/h / Tank Capacity 300 lt	iWC 600 WATER COOLER - Cooling Capacity: 100 l/h / Tank Capacity 600 lt	iWC 900 WATER COOLER - Cooling Capacity: 150 l/h / Tank Capacity 900 lt
Diameter x Height	Ø 800 x H 1780 mm	Ø 960 x H 2050 mm	Ø 1120 x H 2070 mm
Weight	137 kg	197 kg	267 kg
Power Supply	220V 50 Hz	220V 50 Hz	380V 50Hz
Compressor Power	1 kW	1 kW	1,5 kW (2 HP)
Tank Capacity	300 Liter	600 Liter	900 Liter
Cooling Capacity	80 Liter/hour	80 - 100 Liter/hour	150 Liter/hour
Water Input	1/2" (Ø 20 mm) / 3/4" (Ø 25 mm)		
Cold Water Output	3/4" (Ø 25 mm) / 1/2" (Ø 20 mm)		
Cleaning Pipe	¾" (Ø 25mm)		
Overflow Pipe	½" (Ø 20mm)		

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