

KM | EDGE CUBER SERIES | ICE MACHINES



HOSHIZAKI

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KM EDGE | ICE MACHINES THE CUBER SERIES

CHOOSING THE RIGHT ICE MAKER



HOW MUCH ICE DO YOU NEED?

Before choosing an ice maker, take a look at how many customers you serve and what type of ice you will need



Restaurants
use an average
of **2 lbs.** of ice per
customer per day

**Schools and university
cafeterias** average about
1.5 lbs. of ice per
student per day



Hospital cafeterias
use about **1 lbs.** of ice
per person per day and
an average of **10 lbs.**
for every bed

**Bars and cocktail
lounges** use
about **3 lbs.** of
ice per seat



Hotels use
about **5 lbs.** of ice
per room per day

Pounds of ice used

X **Number of
customers served**

= **The size of ice
maker you need**

**Your menu should dictate your machine
—not the other way around**



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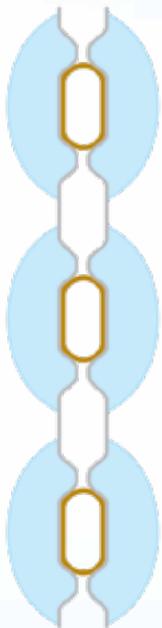
KM EDGE | ICE MACHINES

DUAL-SIDED STAINLESS STEEL EVAPORATOR



KMEdge DESIGN

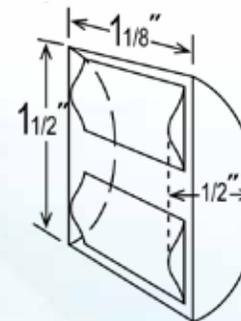
HOSHIZAKI'S signature crescent shape... With an edge!



Evaporator cross-section



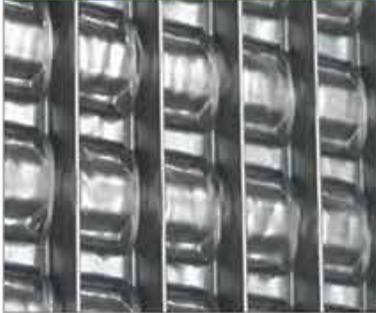
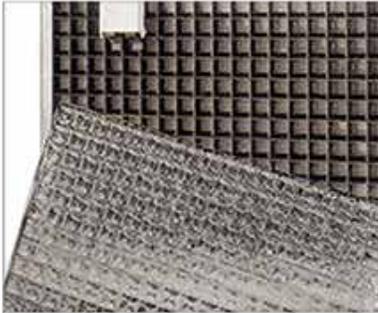
FEATURES	&	BENEFITS
Unique dual-sided stainless steel evaporator has oval-shaped copper refrigerant tubing		► For the most efficient heat exchange
HOSHIZAKI'S evaporator design freezes the cleanest water, rinsing-out most of the minerals and impurities		► Resulting in individual, crystal clear, clean KM Edge cubes
Increased efficiency with maximized surface area		► Faster harvest cycle for increased production per day
Increased bonded surface area		► Creates a strong, more durable structure





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KM EDGE | ICE MACHINES EVAPORATOR COMPETITIVE COMPARISON

	EVAPORATOR DESIGN	ICE CREATION	HARVEST	CLEANING
 HOSHIZAKI CRESCENT CUBE	 <p>Double-sided, smooth, stainless steel continuous surface makes the same amount of ice in half as many cycles.</p>	 <p>Impurities are flushed away each cycle leaving hard, crystal-clear ice that lasts longer and has better displacement.</p>	 <p>Crescent cubes come off individually for consistent cube size and no ice clusters.</p>	 <p>Open stainless steel surface stays clean and is easy to service for longer life and reliability.</p>
 COMPETITOR GRID CELL RHOMBOID CUBE	 <p>Plated metal that is welded into a grid can chip and peel over time due to expansion and contraction.</p>	 <p>Turbulent water over the grid cell design traps air and impurities causing soft, cloudy ice that melts faster. <i>Blue represents impurities trapped in ice.</i></p>	 <p>Ice cubes come off as one big sheet leaving clusters that don't fit in cups/glasses.</p>	 <p>Grid is difficult to clean. A dirty evaporator can cause diminished production, increased service cost and premature equipment failure.</p>



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KM EDGE | ICE MACHINES CYCLES AVER™



design allows production of the same amount of ice in half the cycles of other ice machines which extends the life of the equipment.

Key Take-Away:
It will take HOSHIZAKI ice machines 15 years to accumulate as many cycles as the competition will in 6 years.

KM || EDGE X BENEFITS



KM-660MAJ on B-300SF

HOSHIZAKI

KM-660MAJ



BEST ICE PRODUCTION
617 vs 566 lbs daily



BEST PRICE & VALUE
\$6,680 vs \$7,306



LOWEST ELECTRICAL USE
5.12 kWh vs 5.26 kWh



LOWEST WATER USE
14.8 Gallons vs 18 Gallons

THE **RIGHT CHOICE**

DARE TO COMPARE

	COMPETITOR	HOSHIZAKI
DAILY PRODUCTION	566 lbs	617 lbs
ELECTRICAL	5.26 kWh	5.12 kWh
WATER	18 gal	14.8 gal
LIST PRICE	\$7,306	\$6,680

ENERGY EFFICIENT

USES **22%** LESS WATER

USES **3%** LESS ELECTRICITY

UTILITY SAVINGS
\$0.20 A DAY

FINANCIAL BENEFITS



181%
LIFETIME ROI

COSTS ONLY
\$0.03
PER LB OF ICE



SAVE BEVERAGE



32OZ CUP

BETTER ICE DISPLACEMENT
SAVES **3oz** BEVERAGE PER CUP



X300 CUPS DAILY

ICE SAVES **28** CUPS DAILY OR

10,220 CUPS YEARLY



HOSHIZAKI

The compartmentalization of HOSHIZAKI Cubers greatly improves reliability and sanitation. The **cold and wet** areas are insulated and separated from **electrical and heat** producing components. These design features also increase efficiency and reduce maintenance and service cost.



KM EDGE | ICE MACHINES FULLY COMPARTMENTALIZED DESIGN

FEATURES	&	BENEFITS
ABS foam insulated evaporator housing		▶ For the most efficient heat exchange
Sealed evaporator compartment protects evaporator from environment		▶ Excellent sanitation ▶ Bacteria/slime growth reduced ▶ Less frequent cleaning
Isolated compressor compartment		▶ Protects compressor from condensation and keeps compressor heat from the ice making and storage areas
Isolated pump motor		▶ Protects pump motor winding from moisture and condensation
Serviceable from front		▶ Saving time diagnosing and servicing resulting in less expensive service calls
Isolated electrical components		▶ Prevent moisture related electrical failures
Removable, cleanable air filters		▶ Protect machine and interior components from: <ul style="list-style-type: none"> • Dust • Flour • Lint • Grease Reducing maintenance costs and extending machines life



HOSHIZAKI

KM EDGE | ICE MACHINES SIMPLE CONTROLS

The state of the art design of HOSHIZAKI Ice Machines have improved serviceability:

By eliminating the problem areas such as complicated electronic controls, plated surface evaporators, extrusions, and critical adjustments, our machines are considerably easier to diagnose.

Easy access - the majority of all service and maintenance can be accomplished from the front of the unit.

These controls are located in a dry environment, greatly improving electrical component reliability.

HOSHIZAKI Cubers feature the EverCheck™ Control Board, with audible alarm and diagnostic features; designed to assist service technicians in diagnosing problems.



FEATURES	&	BENEFITS
Control board monitors ambient conditions		▶ Consistent ice formation
Float switch control terminates freeze cycle		▶ Protects icemaker from low or no water conditions
Thermistor controlled termination		▶ Eliminates mechanical moving parts: less down time, fewer repairs, longer life
Three point check diagnosis (control board, float switch, thermistor)		▶ Easy to troubleshoot
Twenty minute diagnosis cycle check		▶ Quick diagnosis
High temp lock out		▶ Protects refrigeration components and prevents failures



HOSHIZAKI



Durable
Reliable
Easy to Clean
More Ice Production



KM-350MAJ
KM-350MWJ

KM-520MAJ
KM-520MWJ
KM-520MRJ

KM-660MAJ
KM-660MWJ
KM-660MRJ

Easier Installation, Maintenance And Operation

- Ultrasonic bin control - factory installed
- CleanAssist - takes only 1 hour
- Increased durability with fewer service parts
 - ▶ New snap-fit case, stronger cube guide & redesigned float switch inside the tank

KMEDGE X
ICE MACHINE SERIES

| ICE MACHINES



CLEANASSIST

Overall reduction in cleaning steps by:

- **No pre-mixing cleaning solution or sanitizer**
 - ▶ The controller board automatically dilutes ScaleAway cleaner and bleach sanitizer in icemaker
- **Beep reminder to start new step**
 - ▶ No longer have to estimate time to start new step, board will beep to let servicer know to move to next step
- **Redesigned float switch**
 - ▶ Easy clip-in to tank
- **Built-in, no contact ultrasonic bin control**
 - ▶ No separate bin control to install or clean

KMEdgeX Cleaning Videos Available





HOSHIZAKI

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



Hoshizaki Water Filters



Antimicrobial Agent is embedded in the ice machine key components; it inhibits the growth of bacterial, mold, and other microorganisms.

EcO₃Ice™

by **FRANKI**



HS-5282 - EcO₃Ice Low Flow Ozone System HS-5283 - EcO₃Ice Standard Flow Ozone System



HS-5284 EcO₃Ice Fast Flow Ozone System



HS-5285 EcO₃Ice Ozone System Replacement Cartridge

KM EDGE | ICE MACHINES FILTERS / ANTIMICROBIAL

FEATURES	&	BENEFITS
Hoshizaki water filtration available in single, twin, and triple configurations		<ul style="list-style-type: none"> ▶ Keeps ice machine functioning at full capacity ▶ Reduces up to 99.9% of disinfectant chlorine from incoming water supply ▶ Maximizes efficiency ▶ Improves beverage taste and ensures consistent results

The compact EcO₃Ice ozone device uses a unique, synthetic diamond-based technology that continuously treats incoming water used by ice machines, killing bacteria, yeast and mold in the ice-making path from beginning to end. Reduces biofilm build-up, extending required time between cleanings. With each cycle, EcO₃Ice creates a small, safe but effective amount of pure ozone - nature's own sanitizer - which continuously treats the machine interior, storage bin, dispenser and drains.

Model Number	Description	Overall Dimensions Model W x D x H	List F.O.B. Griffin
HS-5282	Low Flow (.34 GPM)	3.8" x 3.6" x 8.0"	\$910
HS-5283	Standard Flow (1.3 GPM)	3.8" x 3.6" x 8.0"	\$910
HS-5284	Fast Flow (4.2 GPM)	5.98" x 3.6" x 9.28"	\$910
HS-5285	Replacement Cartridge each	N/A	\$530



HOSHIZAKI



HOSHIZAKI's large square cube ice machines are ideal for upscale restaurants and bars.

This specialty ice gives the perfect amount of chill for cocktails. Choose

the convenience of an undercounter model or the increased production of the stackable IM-500SAB on a bin.



Actual size shown
1 x 1 x 1^{1/4}



IM-200BAC



**IM-500SAB
ON B-700SF**

KM EDGE | ICE MACHINES SPECIALTY ICE



Actual size shown
1.8" diameter



IM-50BAA-Q

HOSHIZAKI's sphere ice machines are the only ice machine on the market to make 1.8" diameter sphere ice. The cubes are clear and solid which gives them superior chilling ability. Producing up to 50 lbs. (500 spheres) of ice per 24 hours, this small footprint can easily fit under any bar counter.





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KM EDGE | ICE MACHINES
SIMPLE OPERATION AND MAINTENANCE

Hoshizaki's Warranty

- ▶ 3 Year Warranty on parts and labor for the entire unit
- ▶ 5 Year Warranty on parts for the Compressor



QR Code on the back of each unit for easy access to warranty and service information



Our Commitment to Customers

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

- ▶ An established field service network
- ▶ Toll-Free Technical Support Line 24 hours, 7 days a week, including holidays - **800-233-1940**
- ▶ Multi-level training - www.hoshizakiamerica.com/training





Peachtree City, GA
Corporate Headquarters & Manufacturing

HOSHIZAKI is a global leader in the design, manufacturing, and marketing of equipment for the foodservice industry. With their corporate office located in Peachtree City, Georgia, HOSHIZAKI produces the highest level of excellence in ice machines and refrigeration equipment. Delivering continuous innovation, durability and style, the HOSHIZAKI name is synonymous with reliability and customer commitment.



Griffin, GA
Manufacturing



HOSHIZAKI

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