



# Combi-Line



Requirement-orientated solutions  
for ice cubes and crushed ice

**WESSAMAT**  
*perfect ice!*

**Crystal-clear ice cubes.  
Brilliant crushed ice.**



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Ice cubes (hollow ice cones)



Crushed-Ice

**The advantages of well cooled meals and beverages are appreciated in the modern catering trade. That's why ice cubes and crushed ice are used in a large variety of ways for cooling, preparing, serving and presenting meals and beverages.**

**"Ice cubes or crushed ice" or "ice cubes and crushed ice" – that is very often the question when it comes to the purchase of an ice-making system. WESSAMAT's Combi Line provides decision makers with a satisfactory answer to this question at last. Whether local placement or central supply with a mobile ice transport system – this variable ice making concept offers completely new perspectives for the production of ice cubes and crushed ice.**



# One concept. Two types of ice. Three output classes.

## Customised solutions

High demands are placed on the functionality and reliability of ice makers, especially in the catering trade, because ice machines must not fail when things get hot

The WESSAMAT ice makers from the Combi-Line product range impress by their performance and guarantee maximum functionality and reliability. They produce

- ice cubes (hollow ice cones),
- crushed ice,
- ice cubes and crushed ice

in outstanding quality and in different quantities. From 80 kg to 126 kg to 240 kg per day. The version for the production of two kinds of ice (ice cubes and crushed ice) meets the requirements of the modern catering trade in a special way.



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## Ice-cooled service – impressive presentation

Ice cubes and crushed ice are used in the catering trade for a wide variety of purposes. For serving and cooling champagne, sparkling wine and wine. For the preparation of cocktails, long drinks and refreshing beverages, for cooling milk products and fruit as well as for the presentation of salads, fish and seafood.

The ice makers from the Combi-Line product range reliably deliver suitable ice. For use

- at the hotel bar,
- in the restaurant,
- on the sun terrace,
- in the kitchen,
- in cooling counters and salad bars

and for all other applications, where particular demands are placed on the freshness, quality, taste and appearance of meals and beverages.



# Intelligent ice making. Reliable technology.

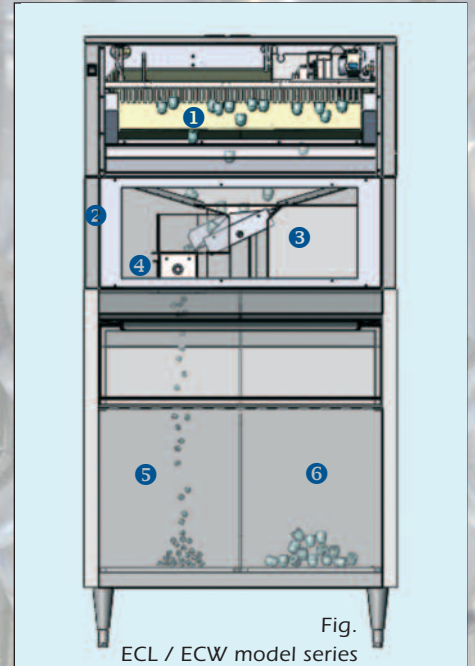


Fig.

ECL / ECW model series

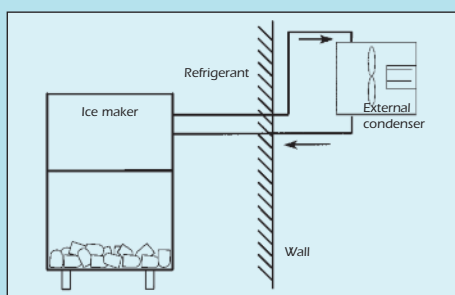
- ❶ Ice making module
- ❷ Combination module
- ❸ Rotatable chute for ice cubes
- ❹ Crusher grinder
- ❺ Storage bin for crushed ice
- ❻ Storage bin for ice cubes

## Alternative cooling methods

The Combi-Line range of ice makers offers a choice of different cooling methods:

- L = air-cooled (standard)
- W = water-cooled (standard)
- Air-cooled version prepared for the connection of an external condenser (optional)
- Version for connection to a central cooling system (optional).

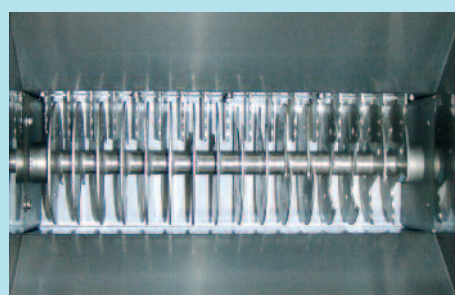
Various factors (e.g. energy costs, cooling water consumption, ambient temperature and available space) need to be taken into account when selecting the ideal cooling method. The use of air-cooled machines is recommended at ambient temperatures of 10 °C to 30 °C. Water-cooled machines represent the more effective solution at higher ambient temperatures of up to 45 °C as well as in rooms with high humidity or poor air circulation.



Air-cooled version with external condenser

## Intelligent ice making

The wave technology developed by WESSAMAT guarantees perfection and reliability in the making of ice cubes. Due to the undulation of the water, the water molecules freeze first on the evaporator fins. Dissolved constituents and contaminants in the drinking water (minerals, dirt particles etc.) remain in the trough and are fed to the drain along with the residual water. Thus crystal-clear, hygienically impeccable ice cubes are produced that can also be used to manufacture crushed ice. The downstream crusher-grinder crushes the ice cubes, producing brilliant crushed ice of an outstanding consistency. The ice cubes and crushed ice are stored in integrated or mobile storage bins, depending on the version.



Crusher module with grinding mill

## Requirement-orientated ice production

The WESSAMAT Combi-Line supplies the ideal ice for all requirements. The production of ice cubes or crushed ice is controlled by a thermostat in the storage bin. If ice cubes or crushed ice are removed from the storage bin, the ice making process is resumed until the maximum fill level in the storage bin is reached again.

The ECL/ECW version also features an integrated preference setup, with which production of the desired type of ice (ice cubes or crushed ice) can be controlled, based on requirements. This preference setup represents a number of technical advantages, which are achieved by the use of the intelligent PLC controller.



Storage bin for the ECL / ECW model series

# Compact format. Design to suit gastronomy needs.

Combi-Line  
W 80

## Product characteristics

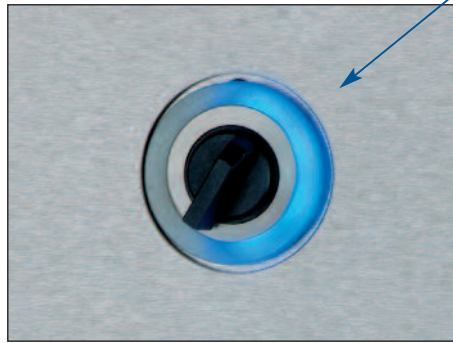
The modern design, the space-saving construction and the ice output of 80 kg per day make the W 80 model the ideal ice maker for cocktail bars, restaurants, hotels and other catering establishments with low to medium requirements for ice cubes and crushed ice.

The ice makers from the W 80 model series are available in three versions:

- **W80EL/EW** for the production of **ice cubes (hollow ice cubes)**.
- **W80CL/CW** for the production of **crushed ice**.
- **W80ECL/ECW** for the production of **ice cubes (hollow ice cubes) and crushed ice**. With this version, half of the storage bin is used for ice cubes and the other half for crushed ice.

The compact construction is based on the machine concept with front ventilation, which makes this slim, appealing and space-saving design possible. The storage bin has a capacity

of 67 kg. The ice is manually removed through the flap integrated into the front panel. The housing, the combination module with grinding mill and the storage bin are made entirely of high-quality stainless steel. The storage and production of ice cubes and crushed ice takes place automatically via a thermostat integrated into the storage bin.



The production of ice cubes or crushed ice can be controlled by the user according to requirements via the preference setup.



Fig.  
W 80 ECL model  
with integrated storage bin



The compact, space-saving construction makes the Combi-Line W 80 the ideal ice maker for use in the catering trade.

## PRODUCT OVERVIEW / TECHNICAL DATA

Model	Order No.	Finish <sup>1)</sup>	Output <sup>2)</sup> kg/day   ice cubes/day	Storage capacity <sup>3)</sup> kg	Dimensions (HxWxD) mm	Power KW	Weight kg	Water consumption Litre/kg ice ice making   cooling
W 80 EL	3050	Stainless steel	80   5.000	67	1780/715/605	0,70	123	2,7   –
W 80 EW	3051	Stainless steel	80   5.000	67	1780/715/605	0,68	123	2,7   10,8
W 80 CL	3053	Stainless steel	80	67	1780/715/605	0,75	130	2,7   –
W 80 CW	3054	Stainless steel	80	67	1780/715/605	0,73	130	2,7   10,8
W 80 ECL	3055	Stainless steel	80   5.000	67	1780/715/605	0,75	138	2,7   –
W 80 ECW	3056	Stainless steel	80   5.000	67	1780/715/605	0,73	138	2,7   10,8

### Model designations: kinds of ice / cooling method

**EL = ice cubes / air-cooled · EW = ice cubes / water-cooled**

**CL = crushed ice / air-cooled · CW = crushed ice / water-cooled**

**ECL = ice cubes + crushed ice / air-cooled · ECW = ice cubes + crushed ice / water-cooled**

<sup>1)</sup> Housing and storage bin completely of stainless steel.

<sup>2)</sup> Ice output (ice cubes or the corresponding quantity of crushed ice) at ambient and water temperatures of 10 °C and a liquefaction temperature of 20 °C in the case of water-cooled devices.

<sup>3)</sup> Capacity of the storage bin utilising the full bin volume.

**All dimensions (height) including height-adjustable feet (included in the scope of delivery).**

**Recommended area of use for air-cooled appliances: 10 °C to 30 °C ambient temperature.**

**Recommended area of use for water-cooled appliances: 10 °C to 45 °C ambient temperature.**

**Electrical connection: standard 230 V/50 Hz (special voltages can be supplied).**

# Modular concept. Individual solutions.

Combi-Line  
**W 120/240**

## Product characteristics

These modular ice makers have been specially tailored to users with higher requirements for ice cubes or crushed ice. The ice makers from the W 120 / W 240 model series produce 126 kg or 240 kg respectively of ice cubes or crushed ice per day and are available in 3 versions:

- **W120/240 EL/EW** for the production of **ice cubes (hollow ice cones)**.
- **W120/240 CL/CW** for the production of **crushed ice**.
- **W120/240 ECL/ECW** for the production of **ice cubes (hollow ice cones) and crushed ice**. With this version, half of the storage bin is used for ice cubes and the other half for crushed ice.

The ice is stored in the stationary storage bin. The bin capacity is 130 kg (W 120 models) or 220 kg (W 240 models). Like the Combi-Line W 80, the production of ice cubes and crushed ice is controlled automatically by a thermostat in the storage bin or via the manual preference setup (integrated in the front panel). The ice

cubes or crushed ice are removed manually from the storage bin through a flap in the front panel of the ice maker. The ice makers from the Combi-Line W 120 / W 240 are also available with a mobile storage bin in place of the stationary storage bin for the practical supply of local consumption points.



The ice cubes or crushed ice are manually removed from the storage bin.



Fig.  
W 120 CL/CW model  
with stationary storage bin

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## PRODUCT OVERVIEW / TECHNICAL DATA

Model	Order No.	Finish <sup>1)</sup>	Output <sup>2)</sup> kg/day   ice cubes/day	Storage capacity <sup>3)</sup> kg	Dimensions (HxWxD) mm	Power KW	Weight kg	Water consumption Litre/kg ice ice making   cooling
W 120 EL	3061	Stainless steel	126   7875	130	1400/890/670	0,96	119	2,2   -
W 120 EW	3062	Stainless steel	126   7875	130	1400/890/670	0,90	119	2,2   16
W 120 CL	3063	Stainless steel	126	130	1720/890/670	1,08	157	2,2   -
W 120 CW	3064	Stainless steel	126	130	1720/890/670	1,02	157	2,2   16
W 120 ECL	3065	Stainless steel	126   7875	130	1720/890/670	1,08	162	2,2   -
W 120 ECW	3066	Stainless steel	126   7875	130	1720/890/670	1,02	162	2,2   16
W 240 EL	3081	Stainless steel	240   15000	220	1520/1020/890	1,20	190	2,1   -
W 240 EW	3082	Stainless steel	240   15000	220	1520/1020/890	1,10	190	2,1   13,5
W 240 CL	3083	Stainless steel	240	220	1920/1020/890	1,32	235	2,1   -
W 240 CW	3084	Stainless steel	240	220	1920/1020/890	1,22	235	2,1   13,5
W 240 ECL	3085	Stainless steel	240   15000	220	1920/1020/890	1,32	240	2,1   -
W 240 ECW	3086	Stainless steel	240   15000	220	1920/1020/890	1,22	240	2,1   13,5

### Model designations: kinds of ice / cooling method

**EL = ice cubes / air-cooled · EW = ice cubes / water-cooled**

**CL = crushed ice / air-cooled · CW = crushed ice / water-cooled**

**ECL = ice cubes + crushed ice / air-cooled · ECW = ice cubes + crushed ice / water-cooled**

<sup>1)</sup> Housing and storage bin completely of stainless steel.

<sup>2)</sup> Ice output (ice cubes or the corresponding quantity of crushed ice) at ambient and water temperatures of 10 °C and a liquefaction temperature of 20 °C in the case of water-cooled devices.

<sup>3)</sup> Capacity of the storage bin utilising the full bin volume.

**All dimensions (height) including height-adjustable feet (included in the scope of delivery).**

**Recommended area of use for air-cooled appliances: 10 °C to 30 °C ambient temperature.**

**Recommended area of use for water-cooled appliances: 10 °C to 45 °C ambient temperature.**

**Electrical connection: standard 230 V/50 Hz (special voltages can be supplied).**



Fig.  
W 240 EL/EW model  
with stationary storage bin

# Central ice production. Mobile ice distribution.

## Product characteristics

The Combi-Line ice makers with ice transport system are the ideal solution if the location of the ice maker and the place of use of the ice cubes or crushed ice are spatially separated from each other. These ice makers are available in two versions:

- **W120/240 ELF/EFW** for the production of ice cubes (hollow ice cubes).
- **W120/240 CLF/CWF** for the production of crushed ice.

These ice makers are available with outputs from 126 kg to 240 kg per day. The ice cubes or the crushed ice are stored both in the temporary storage bin and in the ice transport trolley. The storage volume of the temporary storage bin is 45 kg or 227 kg, depending on the model. The ice transport trolleys are made of genuine food-safe plastic and have a capacity of 109 kg for all models. The ice cubes can then be easily and quickly transported on the ice transportation trolley to the place of use (e.g. to fill refrigerated

counters). The distribution of the ice is thus facilitated and is less expensive in comparison with the use of several local ice makers.



Insert containers with hinged handle (accessories for the ice transport trolley) facilitate handling when distributing ice cubes and crushed ice



Fig.  
W 240 CLF/CWF model  
with ice transport system



Ice cubes and crushed ice can be distributed quickly and comfortably to different places of use with the ice transport trolley.

## PRODUCT OVERVIEW / TECHNICAL DATA

Model	Order No.	Finish <sup>1)</sup>	Output <sup>2)</sup> kg/day   ice cubes/day	Storage capacity <sup>3)</sup> kg	Dimensions (HxWxD) mm	Power KW	Weight kg	Water consumption Litre/kg ice ice making   cooling
W 120 ELF	3071	Stainless steel	126   7875	45 <sup>4)</sup> /109 <sup>5)</sup>	1595/790/1020	0,96	166	2,2   -
W 120 EWF	3072	Stainless steel	126   7875	45 <sup>4)</sup> /109 <sup>5)</sup>	1595/790/1020	0,90	166	2,2   16
W 120 CLF	3073	Stainless steel	126	45 <sup>4)</sup> /109 <sup>5)</sup>	1915/790/1020	1,08	204	2,2   -
W 120 CWF	3074	Stainless steel	126	45 <sup>4)</sup> /109 <sup>5)</sup>	1915/790/1020	1,02	204	2,2   16
W 240 ELF	3095	Stainless steel	240   15000	227 <sup>4)</sup> /109 <sup>5)</sup>	2045/890/1020	1,20	270	2,1   -
W 240 EWF	3096	Stainless steel	240   15000	227 <sup>4)</sup> /109 <sup>5)</sup>	2045/890/1020	1,10	270	2,1   13,5
W 240 CLF	3097	Stainless steel	240	227 <sup>4)</sup> /109 <sup>5)</sup>	2445/890/1020	1,32	315	2,1   -
W 240 CWF	3098	Stainless steel	240	227 <sup>4)</sup> /109 <sup>5)</sup>	2445/890/1020	1,22	315	2,1   13,5

### Model designations: kinds of ice / cooling method / version

**ELF** = ice cubes / air-cooled / mobile storage bin  
**EWF** = ice cubes / water-cooled / mobile storage bin  
**CLF** = crushed ice / air-cooled / mobile storage bin  
**CWF** = crushed ice / water-cooled / mobile storage bin

<sup>1)</sup> Stainless steel housing / plastic ice transport cart

<sup>2)</sup> Ice output (ice cubes or the corresponding quantity of crushed ice) at ambient and water temperatures of 10 °C (and a liquefaction temperature of 20 °C in the case of water-cooled devices).

<sup>3)</sup> The capacity of the storage bins in kg represents the complete utilization of the entire bin volume available.

<sup>4)</sup> Ice storage in temporary storage bin

<sup>5)</sup> Ice storage in ice transport trolley (without insert containers)

All dimensions (height) including height-adjustable feet (included in the scope of delivery).

Recommended area of use for air-cooled appliances: 10 °C to 30 °C ambient temperature.

Recommended area of use for water-cooled appliances: 10 °C to 45 °C ambient temperature.

Electrical connection: standard 230 V/50 Hz (special voltages can be supplied).

**WESSAMAT**

[www.wessamat.de](http://www.wessamat.de)

*perfect ice!*

