



Top-Line



Premium ice maker for the production of crystal-clear, hygienically impeccable hollow ice cones

WESSAMAT
perfect ice!

**Exclusive looks.
First-class quality.**



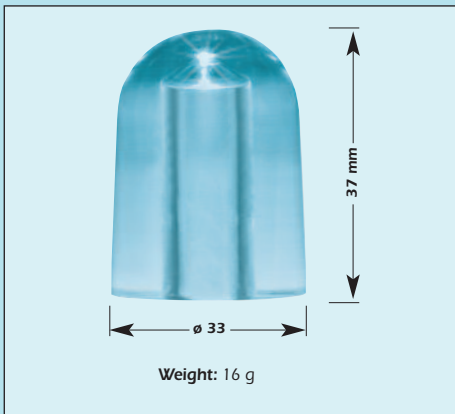
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Expert opinions differ when it comes to the perfect ice cube. Some prefer the classic square form. Others favour the hollow ice cone. There are plausible arguments in favour of both formats.

The hollow ice cones produced using the wave technology developed by WESSAMAT are hollow inside the cone. This results in a relatively large surface area that generates a fast cooling effect when preparing and serving meals and beverages.

Ultimately, as is so often the case, it is individual taste that decides in favour of one shape or the other. Everyone is of the same opinion when it comes to one thing, though: the crystal-clear hollow ice cones from the Top-Line range are top quality and a premium product of professional ice-making technology both visually and in terms of hygiene.



The unmistakable ice cones produced by the Top-Line range are impressive in terms of both looks and quality. Crystal clear – with no clouding or air inclusions – they are an indispensable component of modern, sophisticated gastronomy.

Unique hollow ice cones. Versatile use.

Ice-cooled enjoyment

The premium ice makers from the Top-Line range offer ideal solutions with regard to spatial requirements, cooling method, ice output and ice storage. They supply crystal-clear and hygienically impeccable ice cubes for use

- at the bar
- in the restaurant
- in the beer garden
- in the kitchen

as well as for the buffet and the salad bar.

Several models are available in different designs for individual requirements from 24 kg to 180 kg ice cubes per 24 hrs. Their compact construction, their gastronomy-compatible design and their functional technology make them indispensable wherever the highest demands are placed on the reliability of the ice maker and the quality of the ice cubes made with it.



Impressive presentation

Bottles of champagne, sparkling wine and white wine look great surrounded by crystal-clear hollow ice cones. Not only the eye impresses the senses, however. Above all, the ice cones ensure the right temperature to make good drinks an extraordinary experience. Hollow ice cones are also preferentially used in gastronomy for the cooling and presentation of juices, sea food, fruit and dairy dishes.

Ice-cooled service

Most refreshing drinks, long drinks and cocktails would be inconceivable without ice cubes. They provide genuine refreshment and taste right only when they are ice cold. Whether for cooling in the shaker or in the glass – thanks to their captivating looks and outstanding cooling properties, hollow ice cones from the Top-Line are especially popular in bars, bistros and discotheques.

Professional blanching

In modern gastronomy, ice cube makers have also found their place in the kitchen in the truest sense of the words. Because hygienically impeccable ice cones are used not only for the preparation of beverages, but also for perfect cooking. For example when blanching vegetables, in order to preserve their looks as well as their firmness to the bite and their vitamins.

Energy-saving technology. Design to suit gastronomy needs.

Advantageous wave technology

When it comes to quality and reliability, the wave technology developed by WESSAMAT for the production of hollow ice cones is the measure of all things. This intelligent ice making process offers decisive advantages over other ice making methods.

- Conditioning of the available drinking water is not necessary, even in regions with high drinking water hardness.
- Pumps or spraying nozzles that distribute the water for ice making with high pressure are not required. Pump wear and limescale deposits are therefore completely ruled out.
- Water consumption for the ice making is minimal - and no additional drinking water is required for the thawing phase.
- The contaminants dissolved in the water remain in the residual water in the trough during the ice making process. This results in unusually clear, beautifully shaped and hygienically impeccable ice cubes.

With this unique technology the drinking water used for ice making is moved in waves in a trough. Dissolved constituents and contaminants in the drinking water (minerals and dirt particles) remain in the trough and are fed to the drain along with the residual water.



Evaporator fingers with crystal-clear hollow ice cones at the end of the production process

All models have an integrated storage bin, which has a large ice storage capacity thanks to the space-saving wave technology. They are available as standard in air-cooled and water-cooled versions and can be prepared for connection to an external condenser or a central cooling system for special applications.



Fig.
Model W 31 L/W

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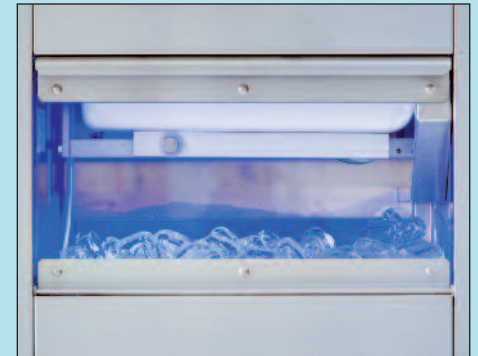
Functionality meets hygiene

The design and functionality of the premium ice makers from the Top-Line are precisely tailored to the needs of the gastronomy business and other professional fields of use. This is emphasised by a host of intelligent details as well as the advantages of the wave technology.

- The production switch integrated in the recess in the front panel, which is protected against unintentional touching (switching off or on).
- The transparent withdrawal flap made of acrylic glass and the internally illuminated storage bin enable a visual check of the function to be carried out virtually as you pass by.
- The trough, which is lowered in the 'off' operating mode for simple and easy cleaning, and the U-shaped stainless steel drain for controlled drainage of the residual water remaining in the trough.
- The integrated stainless steel storage bin with double base and removable base cover for the drainage of the melting water and hygienic storage of the lower ice layers in the storage bin.



Front panel with recess and integrated production switch



Transparent withdrawal flap and internally illuminated storage bin



Lowerable trough and U-shaped drain channel for controlled drainage of residual water



Integrated stainless steel storage bin with double base for drainage of the melting water

Minimum spatial requirements. Maximum performance.

Top-Line
W 21/31/51

Space-saving built in version

The models W 21, W 31 and W 51 are classic tabletop machines. They are placed on counter elements or floor cupboards or on the stainless steel base frames supplied by WESSAMAT.

The installation of these ice makers in the bar furniture is particularly space-saving and advantageous. Not only the water-cooled models, but also the air-cooled models W 21 to W 51 from the WESSAMAT Top-Line product range can be completely installed in counters and catering furniture. The LE version (air-cooled, built in version) with integrated cross-flow blower was specially developed for this installation situation. In comparison with the water-cooled built in ice maker, this air-cooled built in version requires no cooling water, which means considerable savings in continuous operation.

A further advantage of the wave technology: In comparison with other ice making methods it operates extremely quietly and can be used in the immediate working environment without disturbing guests or staff.



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Suitable base frames are available as accessories for the raised installation of the models W 21 to W 51

PRODUCT OVERVIEW / TECHNICAL DATA

Model	Order No.	Version ¹⁾	Output ²⁾ 24/h kg approx. Ice cubes	Storage capacity ³⁾ kg	Dimensions (HxWxD) mm	Power KW	Weight kg	Water consumption Litres/kg ice Ice making cooling
W 21 L	1020	Stainless steel	24 1.500	9	475/365/530	0,30	33	3,3 -
W 21 LE	1022	Stainless steel	24 1.500	9	540/460/530	0,35	38	3,3 -
W 21 W	1021	Stainless steel	24 1.500	9	475/365/530	0,30	33	3,3 6,6
W 31 L	1030	Stainless steel	35 2.180	15	525/465/530	0,39	39	2,9 -
W 31 LE	1032	Stainless steel	35 2.180	15	590/560/530	0,44	42	2,9 -
W 31 W	1031	Stainless steel	35 2.180	15	525/465/530	0,39	39	2,9 8,2
W 51 L	1050	Stainless steel	55 3.380	29	665/485/615	0,48	49	2,7 -
W 51 LE	1052	Stainless steel	55 3.380	29	730/580/615	0,53	51	2,7 -
W 51 W	1051	Stainless steel	55 3.380	29	665/485/615	0,48	49	2,7 7,2

Cooling: L = air-cooled, LE = air-cooled / built in version, W = water-cooled

The air-cooled models from the Top-Line range (W 21 L, W 31 L and W 51 L) can be prepared for connection to an external condenser (see diagram on page 7) or to a central cooling system.

¹⁾ Housing and storage bin completely of stainless steel.

²⁾ Ice-making capacity at an ambient temperature of 15 °C and water temperature of 10 °C (air-cooled appliances) and condensing temperature of 20 °C (water-cooled appliances).

³⁾ 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).

All ice makers from the Top-Line range are also available completely in V4A stainless steel (material 1.4404) for use in salty and chlorous environments (for example on ships, in coastal regions, at swimming pools).

Accessories: Suitable base frames are available for the models W 21 L / W to W 51 L / W.



The models from the 'Top-Line' product range (W 21 L / LE / W to W 51 L / LE / W) are also available with environmentally-friendly refrigerant R 290 (propane).

Individual requirements. Customised solutions.

Versatile range of applications

The free-standing models W 81, W 121 and W 251 are the answer to the increasing demand and the growing need for ice cubes in many areas of gastronomy. These high-performance ice makers are predominantly installed in a central location and used by several users (bar, counter, restaurant and kitchen) as a source of crystal-clear ice cubes.

Ice production and storage are controlled automatically by a thermostat in the storage bin. The compact and space-saving design of the wave technology also has a positive effect on the capacity of the integrated storage bin in these high-performance models. The ice cubes are manually withdrawn from the storage bin. The transparent withdrawal flap is designed so that ice cubes are easy to remove even if the storage bin is almost empty.

The storage bin can thus be completely emptied and the entire stock of ice used.

Perfect combination

If crushed ice is also required in addition to ice cubes, the WESSAMAT C 103 and C 105 ice crushers are the ideal supplement to the ice makers from the Top-Line model series. These practical ice crushers require little space and transform the crystal-clear hollow ice cones into brilliant crushed ice in a matter of seconds.



The C 103 (picture above) and C 105 ice crushers are the ideal supplement for the production of brilliant crushed ice



Fig.
Model W 81 L/W



Convincing performance. Impressive capacity.

Top-Line
W 81/121/251

Generous ice storage capacity

The W 81, W 121 and W 251 models impress not only with their ice-making capacity, but also with the large quantity of ice that can be stored in the integrated storage bin. The CFC-free insulation between the storage bin, ice making equipment and outer housing ensures optimum thermal insulation during storage, which has a positive effect on the thawing behaviour of the ice cubes in the storage bin and the energy costs for the ice production.

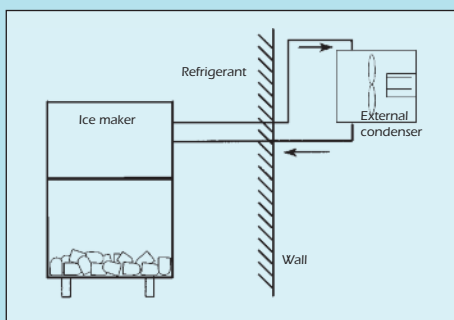
The user never has to worry about ice making and storage. Once put into operation, these ice makers produce first-class hollow ice cones until the maximum filling volume of the storage bin is reached. The production process is interrupted by a thermostat when the storage bin is full and is automatically continued when an appropriate quantity of ice cubes has been removed from the storage bin. This ensures that there is always a sufficient quantity of hollow ice cones in the storage bin during continuous operation and consumption of ice cubes.



Fig.
Model W 121 L/W
and W 251 L/W

Cooling methods

The models W 81 to W 251 are available as standard in air-cooled and water-cooled versions. The water-cooled models are best suited for use in rooms and regions with high ambient and outside temperatures as well as high humidity. In order to reduce energy costs due to additional cooling water consumption, the air-cooled variants for operation with an external condenser can be supplied in place of water-cooled ice makers. Beyond that, connection to a central cooling system is also possible. Factors such as spatial conditions, ambient and outside temperature, energy costs and cooling water consumption must be considered when choosing the optimum cooling method.



Air-cooled version with external condenser

PRODUCT OVERVIEW / TECHNICAL DATA

Model	Order No.	Version ¹⁾	Output ²⁾	Storage capacity ³⁾	Dimensions (HxWxD) mm	Power KW	Weight kg	Water consumption	
			kg approx. Ice cubes					kg	Litre/kg ice
W 81 L	1080	Stainless steel	80 5.000	50	855/615/645	0,60	71	2,7	–
W 81 W	1081	Stainless steel	80 5.000	50	855/615/645	0,56	71	2,7	10,8
W 121 L	1120	Stainless steel	126 7.875	80	1075/860/650	0,96	109	2,2	–
W 121 W	1121	Stainless steel	126 7.875	80	1075/860/650	0,90	106	2,2	16,0
W 251 L	1250	Stainless steel	180 11.250	180	1315/990/810	0,98	170	2,8	–
W 251 W	1251	Stainless steel	180 11.250	180	1315/990/810	0,90	164	2,8	18,0

Cooling: L = air-cooled, W = water-cooled

The air-cooled models W 81 L, W 121 L and W 251 L can be prepared for connection to an external condenser or a central cooling system.

¹⁾ **Housing and storage bin completely of stainless steel.**

²⁾ **Ice-making capacity at an ambient temperature of 15 °C and water temperature of 10 °C (air-cooled appliances) and condensing temperature of 20 °C (water-cooled appliances).**

³⁾ **Capacity of the storage bin utilising the full bin volume.**

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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).

All ice makers from the Top-Line range are also available completely in V4A stainless steel (material 1.4404) for use in salty and chlorous environments (for example on ships, in coastal regions, at swimming pools).

WESSAMAT reserves the right to effect technical modifications as well as changes in construction, dimensions and design.





WESSAMAT

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