



MXG Series Modular Gourmet Ice Maker – up to 165kg

MXG M 437 AS OX Medium gourmet cube 20g, Ø30mm x 34mm



Medium gourmet cube 20q, 30mm dia x H 34mm



Note: Ice production rate is measured with the water temperature at 10°C and an ambient temperature of 21°C.

- Up to 165kg daily production rate
- Head only ice maker requires a separate storage bin to store the ice produced
- Air cooled version
- Produces individual transparent Gourmet crystal clear supercubes
- XSafe Natural Sanitation System
- Hydrocarbons R290 refrigerant gas
- Horizontal evaporator spray-system technology
- Agion Technology resists the growth of microbes and the development of unpleasant odours
- Simple, reliable electronic controls
- · Clean alert indicator to clean filter
- · Resistant stainless steel exterior
- Simple, reliable electromechanic controls
- · Easy access front condenser air filter
- External indicator lights to show operation status
- Includes removable air filter, water & drain hose

Recommended storage bins

- NB 393 178kg storage capacity
- NB 530 243kg storage capacity
- UBH 1100 Upright storage bin with 553kg storage capacity







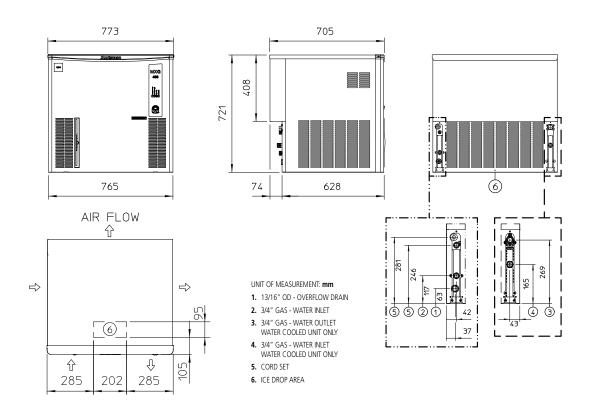






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Ice production per 24 hours

Ambient temperature / Water temperature

10°C / 10°C	21°C / 10°C	32°C / 21°C
170	165	135

Dimensions

Width: 773mm
Depth: 705mm
Height: 721mm
Nett weight: 73kg
Packed weight: 85kg

Water consumption

Air cooled version: 18.0 litres per hour

Electrical rating

Air cooled version: 230-240V, 1P+N+E, 50Hz, 1400W,

10A cordset supplied

No. Circuit wire: 3 Compressor: 3620W Energy consumption: 26.7kW/hr

Refrigerant type

R290

Installation distance from wall

Rear 100mm Sides 150mm

Operating requirement air temperature 10-43°C

Water connection requirements

Inlet connection: R ¾"
Cold water: 5-38°C
Pressure: 100-500kPa
Water outlet connection: ؾ"

Important Notice:

Models and specifications are subject to change without notice. This spec sheet is meant for commercial purpose only. For technical documentation please refer to our service manuals.

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