

HOSHIZAKI AMERICA, INC.



CUBER SERIES



ENTERTAINMENT

FOOD SERVICE

HEALTHCARE

HOSPITALITY

INSTITUTIONS

OFFICE

RETAIL



www.hoshizakiamerica.com

"A Superior Degree of Reliability"

Item #40039 | 2/09/2015

THE CUBER SERIES



Hoshizaki America, Inc., the world's largest manufacturer and marketer of foodservice equipment is committed to you, our customer. Plain and simple...we strive to be the best – best products, best practice, best customer satisfaction!

CARE

- Commitment** Hoshizaki is committed to our customers in developing original products that bring comfort and convenience to your life.
- Attentive** Built to the highest standards, Hoshizaki pays attention to the details. We strive to exceed customer expectations in our products & services.
- Responsible** Corporations and individuals must work together for a good environment. Sustainability, innovation, preservation, and community are not just buzzwords... at Hoshizaki they're action plans.
- Evolving** Continuous improvement and extreme challenges - if you're not changing - you're standing still. Hoshizaki... determined to be the best... because we CARE about you!

Hoshizaki products are good for the environment and profitable for your operation. Durable... Sustainable... Reliable!



Hoshizaki America, Inc. - "A Superior Degree of Reliability"



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THE CUBER SERIES



There are 7 design features that make Hoshizaki Ice Machines the industries best:

- Fully Compartmentalized Design and Sanitation
- Dual Stainless Steel Evaporator
- Individual Hard, Clear Crescent Cubes

- ENERGY STAR Qualified - Utility Rebates



- CycleSaver™



- Simple Controls



- H-GUARD Plus Antimicrobial Agent



KML-631MAH
DB-200

KM-320MAH
B-300

KMD-901MRH
Lancer 30" Dispenser

KM-2100SRH3
B-900

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

- An established field service network
- Quality monitoring and auditing of our equipment
- Multi-level training
- Toll Free Service line - 24 hours, 7 days a week, including holidays - 800-233-1940



FULLY COMPARTMENTALIZED DESIGN AND SANITATION



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 improve the reliability, sanitation and reduce maintenance and service cost.

FEATURES

- ABS foam insulated evaporator housing
- Sealed evaporator compartment
- Isolated compressor compartment
- Isolated pump motor
- Serviceable from front
- Isolated electrical components
- Removable, cleanable air filters

BENEFITS

- Increased efficiency
 - Lower KWH consumption
- Protects evaporator from environment
 - Excellent sanitation
 - Bacteria/slime growth reduced
 - Less frequent cleaning
- Protects compressor from condensation
 - Keeps compressor heat from the ice making and storage
- Protects pump motor winding from moisture and condensation
- Saves time diagnosing and servicing
 - Less expensive service calls
- Prevent moisture related electrical failures
- Protects machine and interior components from:
 - Dust
 - Flour
 - Lint
 - Grease
- Reduces maintenance costs
- Extends machine life
- Antimicrobial agent



Compartmentalized Design



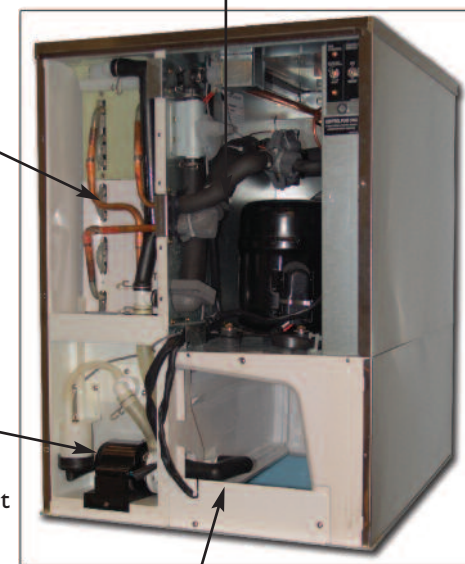
Sealed, Insulated Evaporator Compartment



Dry Electrical and Compressor Compartment



Dry Pump Compartment



Hoshizaki Air Filter



Insulated Ice Drop Compartment

STAINLESS STEEL EVAPORATOR



Poor water quality is one of the major causes of equipment breakdown. So we designed our equipment with a double flushing system that provides built-in self-cleaning and helps our machines last longer and produce ice more efficiently. The **stainless steel evaporator** design greatly reduces mineral build-up for more clear, hard cubes, plus improved pump and compressor operation. The result "A Superior Degree of Reliability".

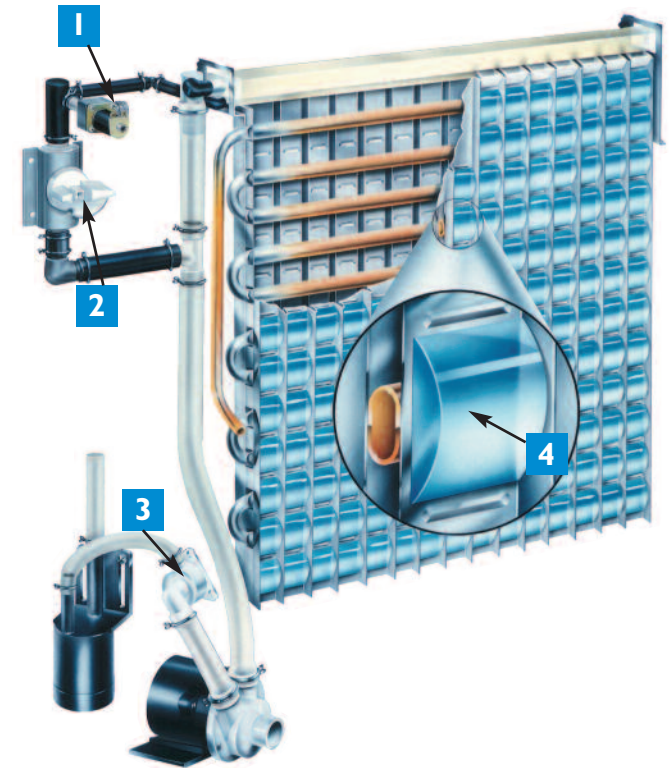
FEATURES

- Exclusive dual surface stainless steel evaporator
- Removable water distributor
- Cleaning valve
- Reverse sump pump out
- High volume water flow
- Individual cubes
- Built-in pre-chiller
- Large water tank

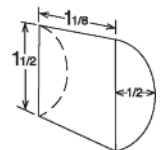
BENEFITS

- Durable, long life - no plating, chipping, or degradation
- No inferior plastic materials used in forming ice
- Easy cleaning
- Cleans water inlet circuit through evaporator
- Reduces mineral build-up
- Washes out minerals for crystal clear harder cubes
- No clusters to break up
 - No adjustments
 - Consistent cube size
- Increased KWH efficiency
- One batch of water per one batch of ice, increasing energy efficiency

KM Water Circuit Design



- 1** - Inlet water solenoid; no float adjustment
- 2** - Valve allows internal cleaning of evaporator
- 3** - Check valve keeps machine cleaner
- 4** - Crescent cube dimensions



INDIVIDUAL CRESCENT CUBES



Hoshizaki's patented stainless steel evaporator design has eliminated plating and ice bridging problems for unmatched reliability. We produce individual cubes on a dual, flat stainless steel freezing surface. This eliminates design issues with plastic extrusions, nickel plating, and critical cube adjustments that are commonly used by our competitors.

Individual crescent cubes are made from pure water since impurities are flushed away each cycle resulting in crystal clear ice and a longer lasting ice machine.

FEATURES

- Individual cubes
- Flat, open stainless steel surface
- Evaporator stays clean

BENEFITS

- No clusters or bridging
 - Pure, crystal clear cube
 - Longer lasting ice
 - Better displacement
 - Consistent cube size
- Easy to keep clean
- Maximizes production
 - Lower service cost
 - Reduces ice hang-ups
 - Longer life and reliability

Hoshizaki Design



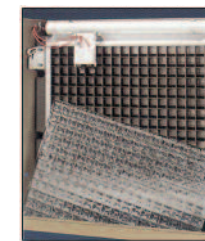
Common Design

Problem

- Clusters of ice
- Dimples - splashing
- Bridge thickness varies
- Adjustments required
- Cloudy ice
- Difficult cleaning
- Diminished production
- Increased service cost
- Ice hang-ups lead to compressor failure
- Plated evaporator

Cause

- Waffle ice slabs
- Poor water flow
- High mineral concentration; limited sump capacity
- Grid hard to clean
- Dirty evaporator
- May chip & peel due to expansion and contraction



CYCLESAYER™



All KM cubers feature the **CycleSaver™** design. The CycleSaver™ design allows Hoshizaki cubers to produce the same quantity of ice in about half as many cycles as competitive ice machines. Fewer cycles add-up to longer life and less maintenance than competitive units. Hoshizaki **KM Cubers will produce more ice, using less energy, while cycling 1/2 as many times as the competition.**

FEATURES

- CycleSaver™

BENEFITS

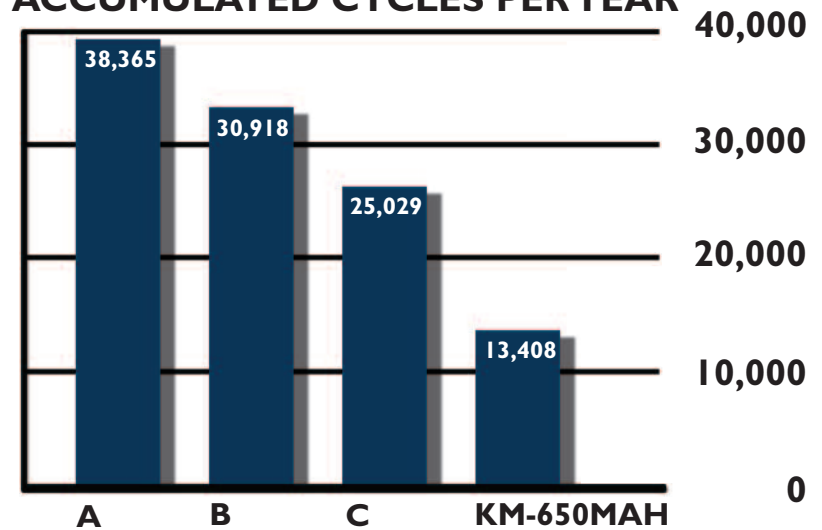
- Reduces operating cycles by half in 24 hrs. while producing the same quantity of ice vs. competitors
- Reduces energy consumption
- Reduces mandatory cleaning and maintenance
- Increases machine life and customer profits

It will take a Hoshizaki Ice Machine 15 years to accumulate as many cycles as the competition in 6 years - extending the life of your machine.

Hoshizaki Ice Machines are ENERGY STAR qualified and also comply with the California Energy Commission guidelines - (CEC), qualifying for utility rebates.



ACCUMULATED CYCLES PER YEAR



Icemaker	A	B	C	KM-650MAH
Batch Weight - Lbs.	5.14	5.0	6.63	13.8
Cycle Time - Min.	13.7	17.0	21.0	39.2
Cycles per Day	105.0	85.0	69.0	37.0
Cycles per Year	38,365	30,918	25,029	13,408
24 Hr. Ice Production	540	425	458	512
kWh per 100 Lbs. of Ice	5.6	6.0	6.4	5.8



SIMPLE CONTROLS



Hoshizaki Cubers feature the **EverCheck™ Control Board** with audible alarm and diagnostic features, designed to assist service technicians in diagnosing problems. The **state of the art design** of Hoshizaki Ice Machines have improved serviceability. By eliminating the problem areas - plated surface evaporators, extrusions, critical adjustments, float valves, micro switches, timers, pressure and temperature controls - our machines are considerably easier to diagnose. This is further enhanced by easy access - the majority of all service and maintenance can be accomplished from the front of the unit. These controls are also located in a dry environment, greatly improving electrical component reliability.

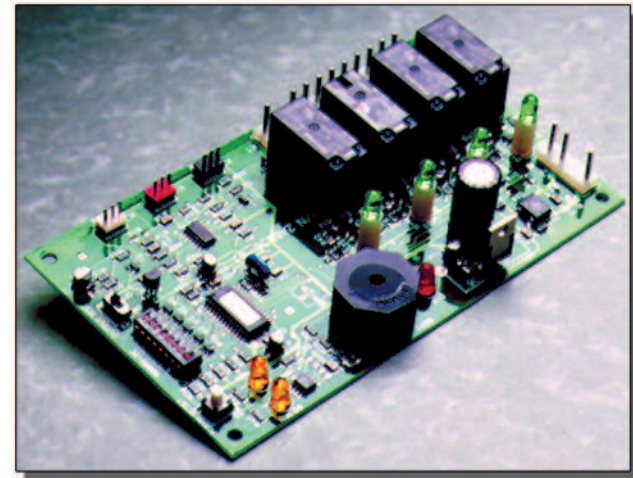
FEATURE

- Float switch control terminates freeze cycle
- Automatic water safety shut off
- Thermistor controlled defrost termination
- Three point check diagnosis
- Ten minute cycle check
- High temp lock out

BENEFIT

- Consistent ice formation under all ambient conditions
- Protection from water loss, or filter restriction
- Eliminates mechanical moving parts: less down time, fewer repairs, longer life
- Easy to troubleshoot
- Quick diagnosis
- Protects refrigeration components and prevents failures

EverCheck™ Control Board



Reliable Three Part Control Circuit



FILTERS



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

FEATURES

- Available in single, twin, and triple configurations



BENEFITS

- Keeps ice machine functioning at full capacity
- Reduces up to 99.9% of disinfectant chlorine from incoming water supply
- Antimicrobial agent

Hoshizaki Water Filters (Optional Accessory)



WARRANTY INFORMATION



Hoshizaki Cubers are backed by our **warranty**:

- **Three Year** - Parts and labor on entire machine
- **Five Year** - Parts and labor on the evaporator
- **Five Year** - Parts on the compressor and air-cooled condenser

Warranties are valid in the United States, Puerto Rico, & U.S. Territories only.

Contact factory for warranty information in other Countries. Refer to manufacturer's full warranty for complete details.

Please visit our website, www.hoshizakiamerica.com, to find additional information regarding Hoshizaki's full line of equipment and services, including training schools and factory tours, that are available.



ADDITIONAL NOTES



CORPORATE MISSION

Hoshizaki America's corporate mission is to achieve and maintain optimum customer satisfaction, by consistently providing the highest level of quality in the products and services delivered to all customers throughout the western hemisphere; to perpetuate a healthy, viable organization; and to deserve the reputation as an innovative leader from a technological and people standpoint in the commercial kitchen equipment industry.

