



ICE MAKERS
GOURMET CUBERS

EUROTEC

CUCINE PROFESSIONALI

Official Australian importer and distributor of
Electrolux Professional equipment

www.eurotecaustralia.com.au



ICE THAT ENHANCES EVERY SERVE



Ice plays an important role in food and beverage service. It brings consistency to drinks, keeps ingredients fresh and helps maintain presentation standards. The quality of the ice depends on the quality of the machine producing it. With Electrolux Professional ice makers, you can rely on performance designed for every application, from smaller daily requirements through to high-volume production.

Well-formed ice should last, not dilute. Clear, glass-like cubes and long-lasting granules ensure that beverages retain their flavour and that dishes are presented at their best. Choosing the right ice maker means choosing ice that performs with reliability, every time.

DESIGNED FOR THE PERFECT PREMIUM CUBE

The gourmet cube range from Electrolux Professional is designed to produce the perfect cube for premium service. These machines incorporate advanced technology to deliver clear, elegant ice that is trusted by leading hospitality venues worldwide.

With a solid internal frame built on four independent columns, the gourmet cube series ensures durability, easy maintenance and straightforward servicing.

A patented elastic spray system reduces limescale build-up, while independent thermostats allow precise control of both production time and storage levels. A dedicated cleaning switch enables thorough circulation without activating the cooling system, simplifying regular maintenance.

Compact undercounter models maintain full productivity even when built-in, and stainless steel doors are fitted with a damped closing system for reliable daily use.

Producing the most highly regarded cube for premium drinks, gourmet cube ice is slow to melt, keeping wide glasses perfectly chilled without diluting flavour.





ICB32I15SDP

CODE: 730319

Ice Production 24/hr: 32kg

Storage Capacity: 15kg

Dimensions (W x D x H)

405 x 515 x 757/817 mm



ICB37I20SDP

CODE: 730320

Ice Production 24/hr: 37kg

Storage Capacity: 20kg

Dimensions (W x D x H)

465 x 595 x 789/849 mm



ICB47I20SDP

CODE: 730321

Ice Production 24/hr: 47kg

Storage Capacity: 20kg

Dimensions (W x D x H)

465 x 595 x 789/849 mm



ICB55I25SDP

CODE: 730322

Ice Production 24/hr: 55kg

Storage Capacity: 25kg

Dimensions (W x D x H)

535 x 595 x 789/894 mm



ICB83I35SDP

CODE: 730323

Ice Production 24/hr: 83kg

Storage Capacity: 35kg

Dimensions (W x D x H)

715 x 595 x 939/1044 mm



ICB112I60SDP

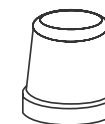
CODE: 730324

Ice Production 24/hr: 112kg

Storage Capacity: 60kg

Dimensions (W x D x H)

715 x 700 x 1044/1149 mm



22g

39 (Ø) x 35 mm

GOURMET CUBE

Elegant in shape and high in performance, the truncated cone design suits all glass styles. With fast cooling and slow dilution, it keeps drinks perfectly chilled and is widely used for garnishing in bars.



INTEGRATED DRAIN PUMP

These Electrolux Professional ice makers are fitted with an internal drain pump, ensuring efficient water removal and simplified installation in a variety of locations.

R290

R290 REFRIGERANT

Electrolux Professional ice makers use R290, a natural refrigerant that is more environmentally responsible than traditional gases.

This technology delivers lower energy consumption and helps extend the lifetime of components.



Electrolux Professional ice makers are designed to meet the demands of diverse hospitality environments. From premium hotels and restaurants to busy bars and high-volume clubs, quality ice plays a vital role in delivering consistent service, enhancing presentation and maintaining customer satisfaction. With reliable performance, each machine provides the right solution for every setting.



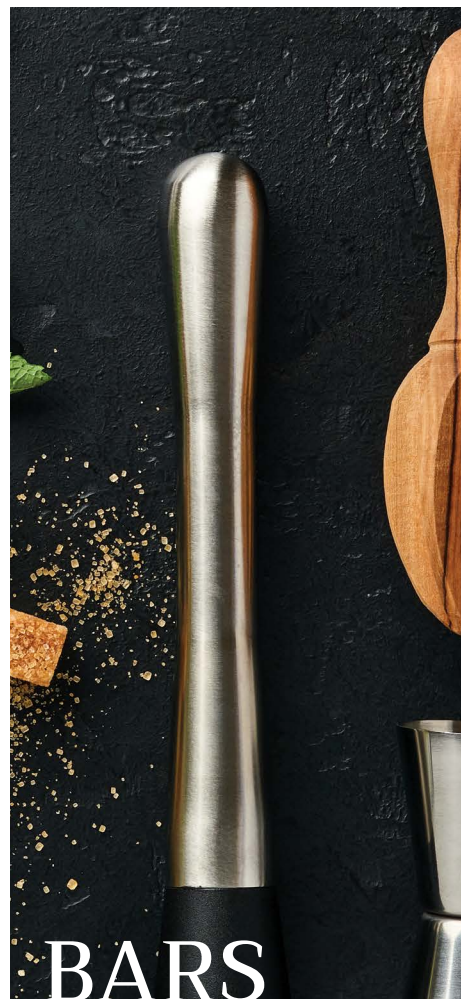
HOTELS

Hotels require reliable ice production to support a wide range of services, from guest beverages to banquets and room service. Consistent, high-quality ice enhances presentation, improves efficiency and ensures a premium experience for guests.



RESTAURANTS

In restaurants, ice is an essential ingredient. From drinks service to food preparation and display, the right ice helps preserve freshness and presentation. Clear, slow-melting cubes keep beverages enjoyable while supporting efficient kitchen operations.



BARs

Bars rely on ice not just for chilling, but for presentation and character. The right cube brings clarity and control to every serve, keeping cocktails balanced and spirits clean. Reliable production ensures bartenders can meet demand without compromise.



CLUBS

Clubs need ice that keeps pace with fast service and high demand. Durable machines and long-lasting cubes support large volumes while maintaining quality. The right ice helps deliver consistent drinks, keeping service moving and customers satisfied.



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