

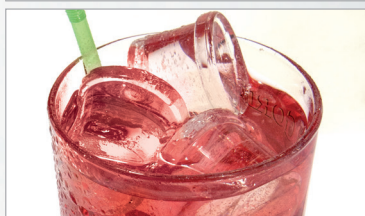
BAR LINE

ICE - MACHINES



The Best Ice Making Solution

Bistrot Cube



Criée Ice



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Bistrot Cube



Enhanced flavour, greater eye-appeal, altogether a much better drink!

Massive (no "hole"!), thimble shaped, transparent and absolutely pure: this is the Bistrot cube. The Bistrot ice cube, the best of slow-melting, enhances the flavor of drinks, keeping the temperature of your drink chills for a longer period of time. Bistrot ice cubes are formed inside thimble shaped capsules, positioned horizontally as part of the evaporator assembly, on which water is jet-sprayed in an upward flow. Hence ice cubes are formed only by the purest water molecules, the first to freeze as temperature reaches zero degrees Celsius. Water minerals (that freeze at lower temperatures) are "washed away" and drop back into the water sump. They are then discharged prior to the start of a new freezing cycle. As a result of this process, pure, minerals-free, tasteless and odorless Bistrot ice cubes are formed.

Criée Ice



Wine and Champagne reach the best serving temperature faster when buckets are filled with our "Criée" ice!

"La Criée", a French word that means "auction", is used to define this granular type of ice, perfect for fresh fish display on ice, as it moisturizes and refrigerates to perfection all fresh products. "Criée", or granular ice, is obtained by freezing water at negative temperature just below zero degrees Celsius. With the "Criée" ice we offer the best possible form of ready-to-use refrigeration and re-hydration for displayed fresh food. "Criée" ice has a quantity of residual (unfrozen) water of 25%, hence it is high in humidity, capable of transferring moisture onto the products which are being refrigerated. Fresh fish is not the only product which is best kept on "Criée" ice: hotels use it for their buffet service, displaying fresh fruit as well as any fresh produce, presenting and maintaining freshness and colors at their best for longer periods of time.

Ice Makers with Built-In Storage Bin

Self-contained Bar Line machines are designed to conveniently include the production system as well as the ice storage container in one chassis. They are best appreciated in all those commercial outlets where ice is required but space is at a premium. With production capacities up to 96 kg in 24 hours, Bar Line self-contained units represent the best option for bars, coffee shops, restaurants and hotel lounges.



Bar Line Ice Machines are now protected by AglION®, a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold and slime on ice machine surfaces. AglION® is a trademark of AglION Technologies and is registered with the EPA.

Bin door features slide rollers, for a smooth open-close movement, plus door closure sound dampening and bumpers.

Water distribution system has been improved alongside with the evaporator assembly, compact and efficient.

New, optimized dimensions and production / storage ratios.

Front-panel installed thermostatic controls for ice cube size and storage bin ice level sensor.

Redesigned refrigeration system, offering greater efficiency at same or lower power ratings.



Disappearing storage bin door.



Water drip-guard.

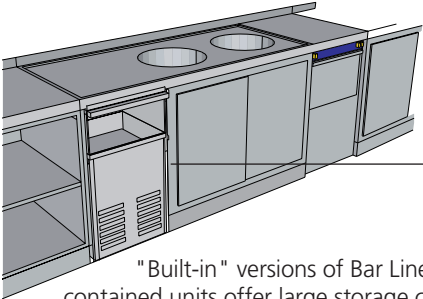


Large air vents for enhanced airflow.

ISO 9001: Certification of manufacturing plants assures quality at 360° degrees.



Bistrot cube ice makers



"Built-in" versions of Bar Line self contained units offer large storage capacities, and are available both in the "Medium" (20 grams) as well as in the "Large" (39 grams) size of Bistrot cube, our well known thimble and round-shape ice cube.



B 2006
Ice production 20 kg/24h
Bin storage 6 kg
Dimensions WxDxH:
cm 33 x 46 x 60



B 2508
Ice production 25 kg/24h
Bin storage 8 kg
Dimensions WxDxH:
cm 39 x 52 x 64



B 3008
Ice production 31 kg/24h
Bin storage 8,5 kg
Dimensions WxDxH:
cm 39 x 52 x 64



B 3015
Ice production 31 kg/24h
Bin storage 15 kg
Dimensions WxDxH:
cm 47 x 57 x 69



B 4015
Ice production 40 kg/24h
Bin storage 15 kg
Dimensions WxDxH:
cm 47 x 57 x 69



B 5022
Ice production 48 kg/24h
Bin storage 22 kg
Dimensions WxDxH:
cm 47 x 57 x 79/91 with legs



B 6022
Ice production 61 kg/24h
Bin storage 22 kg
Dimensions WxDxH:
cm 47 x 57 cm x 79/91 with legs



B 7540
Ice production 75 kg/24h
Bin storage 40 kg
Dimensions WxDxH:
cm 54 x 60 x 91/103 with legs



B 9040
Ice production 89 kg/24h
Bin storage 40 kg
Dimensions WxDxH:
cm 70 x 60 x 90/102 with legs



B 9550
Ice production 96 kg/24h
Bin storage 50 kg
Dimensions WxDxH:
cm 70 x 60 x 97/102 with legs

Criée ice maker

Built-in version, with reduced dimensions and footprint. Vertical, "auger-style" evaporator, for great capacity with reduced water and energy consumption. Advanced electronic monitoring control, for accurate management of all machine functions and protection from possible freeze-up in low-mineral water conditions.



BF 80
Ice production 73 kg/24h
Bin storage 25 kg
Dimensions WxDxH:
cm 53 x 63 x 80/92 with legs

Note: max daily ice production refer to 10°C Air /10°C water conditions.



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