BAR LINE

ICE - MACHINE





BF 80 AS/WS

Bar-Line Equipment range is the well-known EU-made line of ice machines used and appreciated by many for its reliability. Built in the Italian manufacturing plant of Frimont Spa, ISO 9001 Certified, these units are built with sturdy, corrosion resistant stainless steel, and feature European-made components to assure maximum ice-quality and machine longevity. Quality tested one-by-one, the Bar-Line self-contained units feature a well balanced ratio between production and storage capacity, alongside with reduced outer dimensions that allow for built-in installations.

Contemporary, elegant design unites excellent operational features with the reliability obtained through years of successful experience in ice making technology.

- Compact Flake-ice machine, suitable for low-volume ice requirements. Auger-style freezer, produces the highest quality flake ice: high water content flake ice, fast cooling and fresh product moisturizing ice.
- ✓ Suitable to cool food and non-food items, quickly and efficiently. Use flake-ice with produce, seafood / meat displays and salad bars, frozen cocktails, and therapeutic / health purposes. With its limited footprint, will fit in tight spaces.
- Front air louvers assure appropriate airflow in critical install requirements.
- Insulated bin door and ice storage bin minimize air condensation and water formation on equipment surfaces.
- Electro-mechanic controls minimize repair time during routine maintenance and repair during the entire life of the equipment.
- ✓ Air cooled or water cooled versions available.
- ✓ Maximum 73 kg production in 24 hours, with 25 kg of ice storage capacity.
- ✓ Attractive stainless steel finish.
- ✓ R 134a refrigerant.
- Legs included.

BAR

BF 80





BF 80 AS/WS



OPERATING LIMITS							
Air Temp. Range	10°C - 40°C						
ater Temp. Range	5°C - 35°C						
ater Pressure	Min. 1 bar						
W	Max. 5 bar						
Electrical Voltage	230V/50Hz/pH (on selected models)						

All specifications and performance data are subject to normal manufacturing variances.

All units have stainless steel finish. Refrigerant: R-134a



BF 80 AS/WS					
80 (3 1/8) 70 (2 3/4) 58 (2 1/4)	•	→			
57 (2 1/4)		ø20 mm (13/16) OD-OVERFLOW DRAIN - OVERFLOW DRAIN			
140 (5 1/2)		3/4 GAS WATER INLET - WATER COOLED ONLY			
_	243 (9 9/16)	3/4 GAS WATER OUTLET - WATER COOLED ONLY			
_	260 (10 1/4)	CORD SET			
_	300 (11 13/16)	3/4" GAS WATER INLET			

Installation Note: allow 152 mm minimum space at back for utility connections.

ORDERING AND SPECIFICATION INFORMATION										
Model No.	Cond. Unit	ICE Production per 24 hrs. at 10°C Air/10°C Water Kgs.	Bin Storage Kgs.	Voltage Characteristics	Refrigerant	Water Consumption Lt/60'	Electric Consumption kwh/24h	Net Weight Kgs.	Max. Shipping Weight Kgs.	
BF 80 AS	Air	70	25	230/50/1	R 134a	2,2	7,5	51	59	
BF 80 WS	Water	73	25	230/50/1	R 134a	16	7,5	52	60	





We reserve the right to make changes in design and construction at any time without obligation. ADV-Bar-Line 9/2010



Frimont S.p.A. Via Lainate 31/b - 20010 Pogliano Milanese - (Milano) Italy Tel. +39.02.93960.239 - Fax +39.02.93960.201 barline@frimont.it - www.barline.it