

PUREZZA™

PREMIUM WATER



Premium Ice Machines

Highly efficient ice systems designed to deliver superior quality and performance for hospitality venues

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The world's leading brand in ice makers

Ice is an essential item in any hospitality establishment and choosing the right ice machine is important to ensure quality. The Hoshizaki brand needs no introduction and is already well-established and trusted by many.

Hoshizaki ice machines are designed to provide perfect ice, to complement any beverage. These market-leading ice machines are now available to rent through Purezza Premium Water.



CUBED ICE RANGE

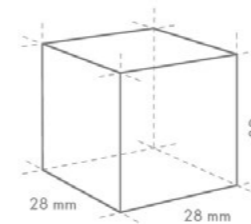
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ABOUT HOSHIZAKI CUBED ICE

Every bartender or mixologist will tell you about the importance of the ice quality for creating layers of taste and texture in a cocktail glass.

Premium spirits and cocktail ingredients should be paired with nothing less than ice cube perfection. Hoshizaki cubes are extremely compact, dry, consistently identical, and slow melting. This allows for just the right amount of dilution; a combination of everything a bartender requires when it comes to aesthetics, taste, and functionality of ice.



PERFECTLY TASTE-NEUTRAL

Being free of all impurities, our cubes are a perfectly tasteless chilling agent for all types of culinary purposes.

PERFECT SHAPE

Each cube is made individually by a dedicated jet of fresh water within a closed cell to achieve the highest possible compactness and precise square shape.

PERFECT DILUTION

During the freezing process, the cell walls block the freezing water's expansion from all sides. This makes Hoshizaki ice cubes exceptionally compact and hard, providing the exact rate of dilution needed for cocktails and long drinks.

THE MARBLE EFFECT

The appearance of the Hoshizaki cube is characterised by its clean edges and its transparency, streaked by a marbling effect. This effect occurs when the cell walls block the freezing water's expansion from all sides, while reaching up to -30°C during the cubing process. As the temperatures decrease, the water keeps expanding and marbles start to form as a sign of extreme density and compactness of every single cube.

IM Range

A compact, air cooled, energy efficient ice maker



*IM-30 model shown above

Durable and dependable, the self-contained IM range produces Hoshizaki's best-in-class cube, easily recognisable for its precise shape, clarity and slow dilution. This is particularly important for ice that is used in premium beverages like cocktails, as it protects the integrity and flavour of the drink. Within the IM range is the IM-30, a popular and compact undercounter model, suitable for both front and back of house HoReCa environments.



DURABLE DESIGN

The IM range is designed to last and comes with smart design extras such as, a magnetic water pump without direct coupling. This feature prevents leakage from the water circuit and improves the life expectancy of the device.



LOW ENERGY CONSUMPTION

The use of natural HC refrigerant R290 cuts down the overall energy consumption of the unit significantly, whilst also improving the production capacity.



HIGH HYGIENE STANDARDS AND EASY MAINTENANCE

The exterior of the machine is made of stainless steel. The closed water circuit provides maximum protection against any type of contamination during the entire cubing process. The IM range is easy to use, clean and maintain.

	IM-30	IM-45	IM-65	IM-100
Production Capacity	30kg / 24h	46kg / 24h	62kg / 24h	105kg / 24h
Bin Capacity	11.5kg (self contained)	18kg (self contained)	26kg (self contained)	50kg (self contained)
Ice Cubes	Large (standard) 28mm x 28mm x 32mm	Large (standard) 28mm x 28mm x 32mm	Large (standard) 28mm x 28mm x 32mm	Large (standard) 28mm x 28mm x 32mm
Dimensions	398 mm (W) 685 mm (D) 451 mm (H)	803 mm (W) 390 mm (D) 965 mm (H)	633 mm (W) 506 mm (D) 840 mm (H)	704 mm (W) 506 mm (D) 1200 mm (H)

	Maximum height of the ice maker		Maximum waste height	
	No Stand (mm)	With stand (mm)	No Stand (mm)	With stand (mm)
IM-30	822	1300	180	695
IM-45	965	1445	219	734
IM-65	965	1445	267	782
IM-100	1310	1805	297	812

Why rent your ice machine with Purezza

PUREZZA™
PREMIUM WATER

Servicing and filtration

Premium support you can rely on

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PREMIUM ICE MACHINES

Hoshizaki are the worlds leading brand of ice makers.



ENERGY AND COST EFFICIENT

Hoshizaki ice machines can save you up to 40% on running cost compared to competitor models with identical production capacities.



COMPLETE SERVICING AND SUPPORT PACKAGE

Includes all parts, labour and call-out repair/replace service.



RANGE OF MODELS

Choose from various capacity and configuration options to find the right model for your HoReCa environment.



HIGH PERFORMANCE FILTRATION

Purezza only use premium filters to ensure the removal of impurities and odours from your water and ice.



NO CAPITAL OUTLAY

Fixed cost all inclusive rental package.

At Purezza, we understand how important it is for your equipment to be at its best. So we take the worry of servicing and maintenance away to let you focus on your guests and your revenue. Included as standard with the Purezza offering is a bi-annual service, filter change, and sanitisation with Aqua Dosa sanitisation solution. Unscheduled servicing is also included in our rental packages, so your ice machine will keep producing, day after day.

The importance of filters

- Reduces water-related ice machine problems caused by scale build-up from dirt and dissolved minerals.
- Reduces chlorine taste and odour and other offensive contaminants.
- Self-contained scale inhibitor feed keeps ice machines functioning at full capacity.
- Reduces maintenance and service costs by reducing scale and clogging of distribution lines, evaporator plates, and pumps.
- Micro-Pure® II media with AgION® antimicrobial protection inhibits any potential bacterial growth.
- Reduces health contaminants such as asbestos fibres and cryptosporidium and giardia cysts.



Our dispensing systems are made to last, and to keep producing ice cold, delicious sparkling and still water in busy environments.

- System sizes to suit any space and output requirement
- Powerful under-bench or counter-top options available
- Unrivalled high-output ice bank technology
- A range of stylish dispensers

AVAILABLE NOW
BUNDLE DEALS



Campione



IM-30



P2 Firewall™ Bar Classe Series



EXL700

Installation

with flood prevention as standard

We're here to help you get up and running as quickly and as safely as possible. Our expert service technicians do all the hard work for you, installing your new ice machine at a date and time to suit you.

The importance of professional installation

DCV

- DCV (Double-Check & Isolating Valve) is fitted as standard on all our ice machine installations. DCV is to prevent any back contamination into the mains water supply. The DVC also contains an isolation valve as part of the assembly.

PRV

- Pressure Reducing or Limiting Valve is also installed at the point of connection to protect against excessive pressure which may lead to components or fittings being damaged and potentially leaking. It is factory set at 3bar (45 psi) and has a tamper-proof label fitted to prevent it from being adjusted.

Water Block

- The water block is a flood prevention device that measures water flowing through it and shuts off the water supply when a target volume is reached. They are set to the 2 position, which is 2 gallons or 10 litres. The water block must be fitted vertically, or it may not operate. This is an essential part of the installation rail and must be fitted for insurance purposes.



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