



Top-Line



**Perfection in
Ice Cube Preparation**

WESSAMAT
perfect ice!



Unique Ice Preparation Technology

In the modern catering trade, crystal-clear, hygienically impeccable ice cubes are an unrenouncable product. Not only the quality of the ice cubes but also the reliability of the ice cube maker are subject to constantly increasing requirements. The WESSAMAT Top-Line ice cube makers convince by perfect technology, durable reliability and excellent ice cube quality and without doubt they are the leading product in ice cube preparation.



Ice-cooled pleasure

Champagne, sparkling wine, and various white wines need the right temperature to develop their typical bouquet. Whether for a reception, a banquet or the „Dinner for Two“ – the real pleasure requires crystal-clear ice cubes.



Fresh and ice-cooled seafood, fruit, salads and juices are a special pleasure. Also here, crystal-clear, hygienically impeccable ice cubes are the ideal background for unusual arrangements and particular customers.

A pure matter of taste

Refreshments, longdrinks, and classical cocktails become a special experience if prepared with perfect ice cubes. Wherever first class cocktails are mixed and chilled drinks are served, the quality and reliability of the WESSAMAT ice cube makers are appreciated.



Dahlmeiers Cocktail-Tip

GEISHA

1.5 cl of lime juice
1.5 cl of Kwai Feh
2.5 cl of Gordon gin
0.5 cl of red orange

Stir with ice cubes in a glass and strain off into a cocktail glass. Add some with lemon peel. Decoration:
1 currant panicle
1 mint leaflet



Quality in detail

The combination of high quality materials and innovative ice preparation technology turns the Top-Line units into the leading products in ice cube preparation.

- casing and storage bin of stainless steel
- insulation free of fluorocarbon
- no calcification of nozzles and stirring devices
- no pumps susceptible to trouble
- no sharp-edged ice plates
- no energy consuming heating wires
- crystal-clear, hygienically impeccable ice cubes
- integrated storage bin with large storage
- capacity and double bottom (for drainage of thawing water)

Extremely silent

Compared with ice cube makers operating according to the conventional ice preparation technologies, the Top-Line ice cube makers can hardly be heard. Another advantage of this unique wave technology which does not cause any disturbing spray or paddling noises. For this reason, the Top-Line ice cube makers are particularly suitable for use in the direct vicinity of customers and personnel.



fig. models
L/W 121 and L/W 251

Why for First Class Ice Cubes!

Product Variety

The Top-Line product line offers a total of 15 models with six different outputs. The diversity of the unit variants allows for individual solutions for consumptions of 24 kg up to 240 kg of ice cubes per day. Due to the compact design, suitable for the catering trade, the Top-Line ice cube makers are particularly suitable for utilization in:

- hotels and restaurants
- pubs and discotheques
- cocktail bars
- bistros and cafés

and wherever special ice cube quality and reliable ice cube makers are required.



Due to the functionality, the reliability and the extremely high ice cube storage capacity, the Top-Line ice cube makers are particularly appreciated in the bulk catering trade.



The Top-Line ice cube makers are very compact, extremely silent and reliable. The space-saving wave technology provides the space for the large storage containers integrated in the casing. Ice cube production is controlled via a thermostat in the storage bin. This ensures that always a sufficient amount of ice cubes will be available.

fig. models
L/W 21 - L/W 81



Types of Refrigeration

The Top-Line ice cube makers are available:

- as air-cooled model (series L)
- as water-cooled model (series W)
- as air-cooled model which can be built in completely (series LE)

The decision for the most suitable variant depends on the space required and the room climate at the place of installation.

For free-standing installation of the so-called „table top units“, the air-cooled model is recommended, provided there is sufficient air circulation and an ambient temperature of max. 30° Celsius. These units do not require any water for cooling which positively affects the operation costs.

The water-cooled units are particularly suitable for installation in counters and system furniture as well as for use in rooms with high ambient temperature and air humidity. Particularly for installation in the kitchen area, the water-cooled units are to be preferred for this reason.

Special installation variants

Special variants for installation in counters and restaurant system furniture are the LE-models of the Top-Line. Due to the innovative ventilation system with integrated axial-flow fan optimum air circulation can also be guaranteed if these units are built-in completely.



With the LE-models, the Top-Line offers extremely economic alternatives to the water-cooled ice cube makers which can be built in.

The unmistakable ice cones of the Top-Line units captivate by their special shape and their high consistency. These crystal-clear ice cubes – without cloudiness – are a mandatory component of the modern, refined restaurant trade.



Standard: Ø 28 mm, H 33 mm, 13 g
Maximal: Ø 33 mm, H 37 mm, 16 g

Individual and diverse

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Unique ice preparation technology

The wave technology developed by WESSAMAT is the guarantor for perfection and reliability in ice cube preparation. The water for ice cube preparation is rhythmically moved in a trough causing uniform waves with a constant water speed. Due to the wave movement, the water molecules

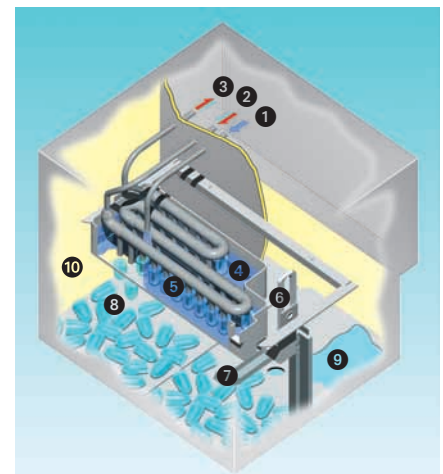
in the ice preparation system will freeze first. Dissolved components in the drinking water and impurities (minerals, dirt particles, etc.) will remain in the trough and will be led into the sewer line together with the residual water. This special ice preparation process produces crystal-clear, hygienically impeccable ice cubes.



fig. model L 31

model	item no.	type ^{*)}	production kg/day ¹⁾	storage kg ²⁾	dimensions ²⁾ (hxwx d) mm ³⁾	power consumption KW	weight kg
W 21 L	1020	Inox	24	10	465/365/530	0,30	33
W 21 LE	1022	Inox	24	10	527/456/530	0,35	38
W 21 W	1021	Inox	24	10	465/365/530	0,30	33
W 31 L	1030	Inox	35	16	515/465/530	0,39	39
W 31 LE	1032	Inox	35	16	577/556/530	0,42	42
W 31 W	1031	Inox	35	16	515/465/530	0,39	39
W 51 L	1050	Inox	55	30	655/485/615	0,48	49
W 51 LE	1052	Inox	55	30	717/576/615	0,51	51
W 51 W	1051	Inox	55	30	655/485/615	0,48	49
W 81 L	1080	Inox	80	50	705/615/645	0,56	71
W 81 W	1081	Inox	80	50	705/615/645	0,56	71
W 121 L	1120	Inox	126	80	925/860/650	0,58	110
W 121 W	1121	Inox	126	80	925/860/650	0,58	110
W 251 L	1250	Inox	180	180	1165/990/810	0,92	140
W 251 W	1251	Inox	180	180	1165/990/810	0,92	140

The wave technology principle



- 1 Fresh water inlet
- 2 Refrigerant/hot gas inlet
- 3 Refrigerant/hot gas return line
- 4 Trough
- 5 Evaporator profiles
- 6 Mechanical system for wave movement
- 7 Drain gutter for residual water
- 8 Storage bin with double bottom
- 9 Melt water drain
- 10 Cold insulation

model	ice output ¹⁾				fresh water consumption/ batch (liters)	
	kg/day	ice cubes*/Tag	kg/batch	ice cubes*/batch	ice preparation	cooling
W 21 L/LE	24	1500	0,340	21	1,1	–
W 21 W	24	1500	0,340	21	1,1	3,2
W 31 L/LE	35	2180	0,500	31	1,4	–
W 31 W	35	2180	0,500	31	1,4	4,0
W 51 L/LE	55	3430	0,830	52	2,0	–
W 51 W	55	3430	0,830	52	2,0	5,5
W 81 L	80	5000	1,220	76	3,0	–
W 81 W	80	5000	1,220	76	3,0	12,0
W 121 L	126	7875	1,900	118	3,9	–
W 121 W	126	7875	1,900	118	3,9	28
W 251 L	180	11250	3,800	235	7,1	–
W 251 W	180	11250	3,800	235	7,1	45

Cooling: L = air-cooled, LE = air-cooled, build-in model, W = water-cooled

^{*)} Casing and storage bin made of inox

¹⁾ Performance indications for all models are given at an ambient and drinking water temperature of 10°C (and condensing temperature of 20 °C for water-cooled machines)

²⁾ All dimensions (height) are given without vertically adjustable feet (are enclosed as a standard feature)

³⁾ The capacity of the storage bin in kg refers to taking full advantage of the complete available storage volume.

Recommended area of use for air-cooled machines: 10°C – 30°C ambient temperature.

Recommended area of use for water-cooled machines: 10°C – 45°C ambient temperature.

Air-cooled models (except LE-models) require a distance of:

Lateral: at least 150 mm / rear: at least 150 mm / to the top: at least 600 mm

Drinking water connection for all ice makers: Flexible hose with connection thread R3/4"

Water drainage for all ice cube makers: flexible hose 3/4"

Electrical connection: Standard 230 V – 50 Hz (special tensions available on demand).

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Technical data or dimensions are subject to amendments without notice.

