

*Ice cream for your dough.....
Minus 4°C! liquid Ice
keeps your dough cool!*



capacity of each hopper 500 lit.

The new hb-ice® machine is available in 500 & 800 liter tanks.

The fully automated liquid ice maker is one of the latest patent innovations from hb-technik in Austria.

A salt-water mixture is cooled down to minus 4° C in less than 4 hour.& finish for use to mix the dough.

On the last IBA show in Germany the machine was called one of the most innovative machine designs for Bakery's over the last few years.

By using liquid Ice together with chilled water even on the hottest days during summer time there is no more need for ice cubes, shredded or shaved ice in the dough mix.

As we know solid ice in any form, cubes, crashed or shaved ice has negativ influence to the quality of the dough. Ice cubes get never completly desolved in the dough and crashed or shaved ice destroys gluten.with the sharp edges.

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TECHNICAL SPECIFICATIONS:

STORAGE CAPACITY:	MODEL 500	500 LITER
	MODEL 800	800 LITER
TANK DIAMETER:	MODEL 500	1000MM
	MODEL 800	1200MM
TANK AND FRAME MATERIAL:	STAINLESS STEEL	
MIXING TOOL:	MIXING MOTOR 1.1/1.5 KW	
SALT ADD ON:	MANUAL OR AUTOMATED	
WATER INPUT:	AUTOMATED, LOAD CELL CONTROL	
DISCHARGE CAPACITY:	30 LITER/MINUTE	
TEMPERATURE CONTROL:	THERMOELEMENT	
COOLING SYSTEM:	INTEGRATED COMPRESSOR	
DISCHARGE WEIGHT SCALING:	4 POINT LOAD CELLS	
ELECTRICAL POWER CONNECTION:	208/480, 3 PHASE, 40/20AMPS	
ELECTRIC PANEL:	CLOSED IP65 E-PANEL MOUNTED ON THE MACHINE FRAME	
LIQUID ICE PRODUCTION CYCLE:	4 HOURS FOR 500 LITER	5 HOURS FOR 800 LITER

THE LIQUID ICE MACHINE FROM HB-TECHNIK MIXES WATER AND 1 TO 1.5% SALT TOGETHER. A STRONG COOLING UNIT AROUND THE TANK GUARANTEES SHORT LIQUID ICE PRODUCTION AVERAGE 4 TO 5 HOURS

Liquid Ice, soft like Ice Cream!



It doesn't go colder!
Minus 4° C (25°F)

Picture shows liquid ice discharged with minus 4°C (25°F)



hb-technik USA

flour silos & ingredients handling systems for bakeries

we are the experts in fully automated sour dough systems

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