

ICE FORWARD

THE ICE BLOCK MACHINE



Experience the magic of invisible ice blocks!

The Ice Forward ice block machine enables easy and efficient production of crystal clear ice blocks for kitchens, bars and more. Create visual highlights and use the Ice Forward ice blocks for spectacular stagings and sculptures. Include fresh ingredients in your ice blocks, adjust the ice cube size perfectly to drinks or dishes and guarantee the best possible cooling!





Your benefits



Economical consumption

In contrast to conventional ice machines, not a drop of water is lost.



Lower CO2 emissions

We rely on refrigerants in accordance with the new international environmental standards! (EU regulation 517/2014)



Compact design

Our machine is no larger than a standard dishwasher - so it fits into any business!



Fast freezing process

Produce a large ice block or use our partition wall to produce two small ice blocks at the same time!



Easy to use

Unlike other ice block machines, you do not need expensive accessory equipment such as a crane or lifting aid.

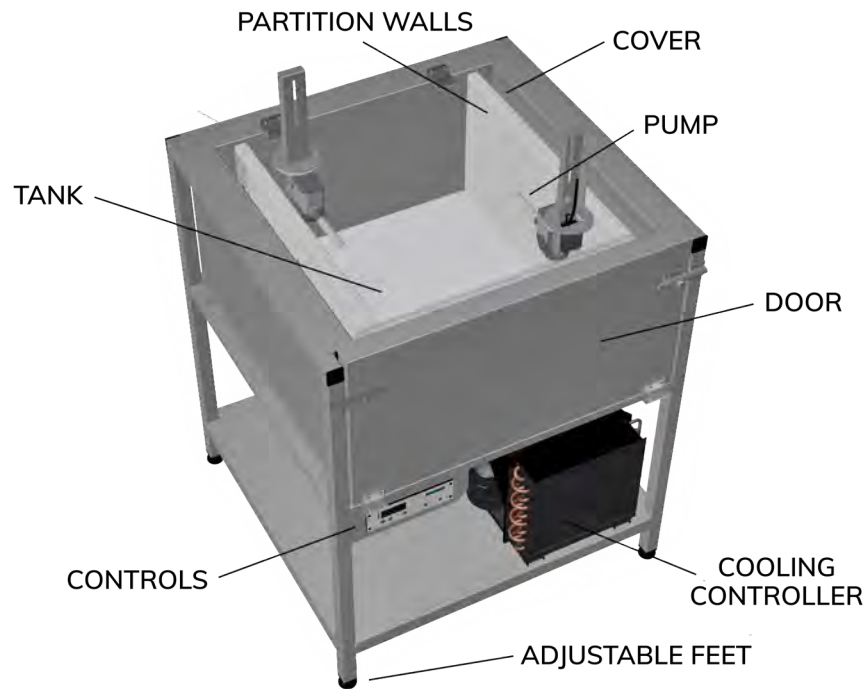


The best quality from Germany

The high-quality workmanship according to German quality standards reduces maintenance requirements to a minimum!



The machine



Technical details

- Dimensions of the machine: 92.8 x 75.2 x 72.0 cm [H x W x D]
- Weight of the machine: approximately 100 kg including cooling unit
- Operating voltage: 230 V/50 Hz
- Power input: 384 watt overall (cooling unit 2.8 ampere at 380 watt, cooling controller 4 watt)
- Refrigerant: # R290

Ice blocks in your desired size!

You determine the height of your ice blocks yourself by selecting the filling level. When using the Ice Forward partition wall, you can also choose to produce two smaller ice blocks simultaneously. That makes handling even easier!



Dimensions of the ice blocks

Footprint: approx. 48x60cm

Height: approx. 15-24cm

Dimensions of the ice blocks when using the partition wall

Footprint: approx. 24x60cm

Height: approx. 15-24cm



The right place for your Ice Forward machine

Dimensions: The machine is 75.2cm wide, 72cm deep and 92.8cm high. This makes it no larger than a standard dishwasher. Make sure that there is space of at least 60cm above the machine. This makes it possible to open the lid completely and enables convenient filling.

Alignment: The height-adjustable feet make it easy to install the machine horizontally, even on uneven ground. If you want to be absolutely sure, use a spirit level as well.

Connection: A simple socket [230V, 50Hz] is all you need. Each machine is equipped with an approx. 230cm long plug cable. A separate water connection is not required.



It's as easy as that:

10 steps to crystal-clear ice

- 1. Open the lid of your machine and place an Ice Forward ice bag in the basin.** Tip: As long as the bags are free of dirt, cracks or holes, you can use them multiple times. This saves money and protects the environment.
- 2. Fill the bag with water.** All you need is a bucket or a hose. Of course, all utensils used should be clean and food-safe. The scale in the machine gives you an orientation to reach the desired filling level. We recommend a filling quantity between 15 and 24cm. For best results, ensure high water quality. Under certain circumstances it may be helpful to filter the water beforehand.
- 3. Close the lid and adjust the pumps so that the lower tips of the pumps protrude into the water.** Caution: If the setting is too low, the pumps may freeze. This can damage the pumps.
- 4. Press the red button for 5 seconds to turn on the machine and set the desired target temperature.** You can read the current temperature on the display. We recommend starting with -14°C as the target temperature and lowering the temperature to -25°C after 4-5 hours. However, under optimal environmental conditions, you can also achieve good results by starting directly at -25°C.
- 5. Press the black button for 5 seconds to start the two pumps.** You can see from the water movement whether both pumps are working properly. Tip: Should a pump fail to start, simply turn the machine off and on again.
- 6. When ice production is complete, turn off the pumps and machines by pressing the off button.** The ice block is formed from bottom to top. Therefore, it may be difficult to see the clear ice in the water at first. At the edge of the basin, however, you can see at a glance how much water is still available.
- 7. Open the front door of the machine by sliding the latches to the side.**
- 8. Loosen the partitions on both sides and let the ice block rest for a moment.** This reduces the tension in the ice block. Depending on the size we recommend waiting 5-10 minutes.
- 9. Remove the water film from the ice block.** It is normal for some water to remain on the finished block. The benefit: Thanks to the water film, the ice block can be removed more easily. You can easily dispose of the water in an ice bag or remove it with a wet vacuum cleaner.
- 10. Now you can simply remove your ice block through the front door and process it further.** If you do not want to process the ice block immediately, the protective bag can be used to store it in a freezer.

About Ice Forward



Ice Forward was developed by Hinzself. For many years, the German company has been providing ground-breaking products for innovation in the catering industry. Its portfolio includes high-tech workwear from Novation, eco-friendly drinking straws from Stir & Straw and the glass collection Perfect Serve Collection by Stephan Hinz.

The mind behind Hinzself is the prize-winning bar expert Stephan Hinz. He is the owner of the award-winning bar Little Link in Cologne and has published several specialist books on the subjects of drinks and gastronomy. Years of experience in the gastronomy and event sectors formed the basis for the development of his products. As a speaker, Hinz has passed on his knowledge at trade fairs and events in over 20 countries on four continents.

FAQ

How do the ice blocks of the Ice Forward ice machine become so clear?

The special isolation, sophisticated design, high-quality workmanship, and circulation of the water in the tank impact the freezing process and ensure the production of practically clear ice blocks.

How long does it take to produce an ice block?

The freezing time depends on the chosen fill level and the ambient conditions. Standard periods are between 24 and 48 hours.

Where can I order?

Just send us an e-mail at info@iceforward.com and let us know the desired articles and the delivery address. We take over further handling personally or recommend a dealer in your region.

Upgrade your ice business!



Hinzself Production GmbH · Biberstraße 35 · 50678 Cologne · Germany
info@iceforward.com · www.iceforward.com