

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.

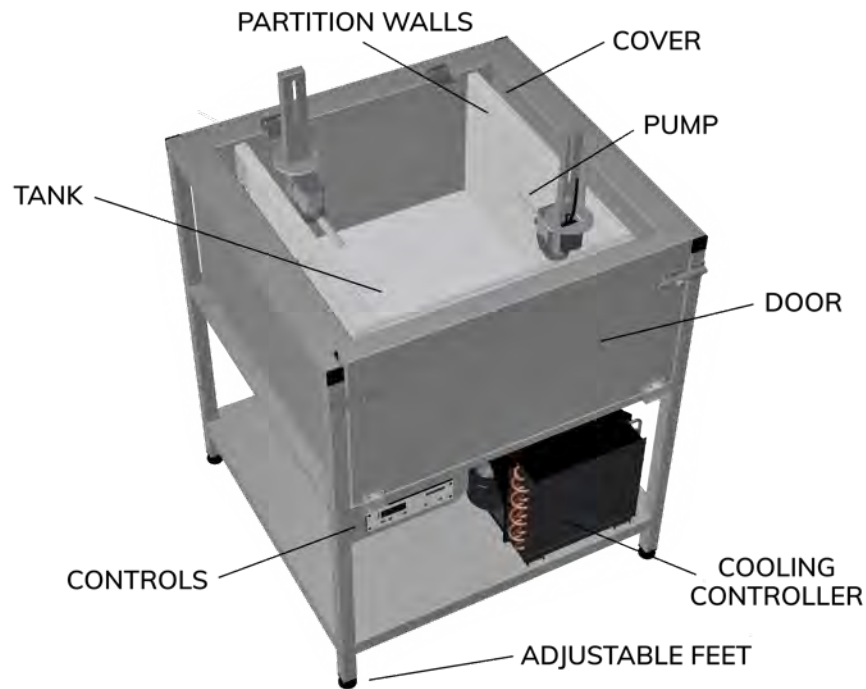


The best quality from Germany

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.
- 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. You can check the current height of the ice block from above with a clean object such as a spoon or a drinking straw. Do not open the machine too often during production in order to avoid interfering with the result.
- 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.
- 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. If you want to store the ice blocks in the machine for a short time, we recommend a temperature of approx. -15 °C. In this case, the pumps will of course remain switched off.

Questions before ordering

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.

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.

What connections do I need?

A simple socket (230V, 50Hz) is all you need. Each machine is equipped with an approx. 230cm long plug cable. The overall power input is 384 watt (cooling unit 2.8 ampere at 380 watt, cooling controller 4 watt). A separate water connection is not required.

How much water is necessary for an ice block?

Depending on the filling level, approx. 40-60 litres of water are required for a large ice block. If the partition wall is used, approx. 20-30 litres of water are required for a small ice block.

How heavy are the ice blocks that are produced?

The height of the blocks can be adjusted individually by changing the water quantity. We recommend a height of approx. 15-24cm for good further processing. The weight of the ice blocks is approx. 35-50 kg per ice block. When the partition wall is used, the weight for a small ice block is approx. 17-25 kg.

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 get tools for further processing?

You can use the ice blocks whole or crushed. We are happy to recommend established suppliers of saws, ice picks and more to our customers.

Questions about operating the machine

How can the ice blocks be removed from the machine?

The partition walls are disengaged after the freezing process. The block should be at rest for a moment. Through the opening at the front of the machine, the block can easily be removed (e.g. lifting the block on a service vehicle). In contrast to other ice block machines, the compact size of the ice blocks means that no additional aids such as a crane or lifting aid are required.

How often do temperature and pump settings have to be adjusted during the production process?

With good ambient conditions and high water quality, no adjustment of temperature or pump setting is necessary during the production cycle. Adjust the pumps so that they protrude only slightly into the water and start directly at -25 °C. If you do not achieve optimum results, we recommend starting with -14 °C as the target temperature and setting the pumps so that they protrude as far as possible into the water. After 4-5 hours, lower the temperature to -25 °C and raise the pumps so that they protrude only slightly into the water. This means that a maximum of one changeover per production cycle is required.

What can I do to achieve even better results?

Make sure that high water quality is maintained all the time. It is often advisable to filter the water beforehand. You can achieve particularly good results using water treatment with osmosis. Tip: If you already use a dishwasher with osmosis, the water can also be used for your Ice Forward machine with an additional connection!

My ice blocks are suddenly cloudy. What could be the reason?

Check that all pumps are working properly. If so, we recommend cleaning the pumps. After every second to third production process, simply place the pumps for a few minutes in a suitable cleaning bath with limescale dissolving effect. In rare cases it may be necessary to disassemble the pumps and clean the parts individually. We will be happy to send you detailed instructions on how to do this.

My ice blocks are very fragile and show cracks. What could be the reason?

Depending on the environmental conditions, we recommend extending the rest period after production. Loosen the partition walls, remove the water and let the ice blocks rest for 30-60 minutes.

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.

Upgrade your ice business!



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