

KOOLAIRE[®]

by MANITOWOC



Affordable reliability. **Kool!**

Koolaire ice machines are designed and manufactured by Manitowoc, a trusted brand for over 50 years. They are built for reliability and longevity. Koolaire ice machines are simple to operate and are a great option for those just starting a restaurant, needing to replace an existing ice machine, or deciding to add an additional ice machine to their operation. Koolaire ice machines provide you the basic features you need and the reliability you expect from Manitowoc at a price that fits your budget.

Koolaire ice machines are available in the industry's most popular sizes. Both 60 Hz and 50 Hz models, dice and half dice "kuba" sizes, air, water and remote cooling options (in selected models) modular and undercounter configurations.



	MODULARS							UNDERCOUNTERS	
ICE MACHINE	KT0300	KT0400	KT0420	KT0500	KT0700	KT1000	KT1700	KF0150	KF0250
BIN	K-400 bin	K-400 bin	K-420 bin	K-570 bin	K-570 bin	K570 bin	K970 bin	included	included
ICE STORAGE	365 lbs	365 lbs	383 lbs	532 lbs	532 lbs	532 lbs	882 lbs	92 lbs	134 lbs
	171 kgs	171 kgs	179 kgs	241 kgs	241 kgs	241 kgs	412 kgs	42 kgs	61 kgs
ICE PRODUCTION	330 lbs	450 lbs	450 lbs	550 lbs	675 lbs	960 lbs	1800 lbs	169 lbs	258 lbs
	150 kgs	204 kgs	204 kgs	249 kgs	306 kgs	435 kgs	816 kgs	77 kgs	117 kgs
HEIGHT W/ BIN	59.5"	59.5"	71.5"	71.5"	71.5"	79.5"	79.5"	38.5"	38.5"
	151.1cm	151.1cm	181.6cm	181.6cm	181.6cm	201.9 cm	201.9cm	98.8cm	98.8cm
WIDTH	30"	30"	22"	30"	30"	30"	48"	26"	30"
	76.2cm	76.2cm	55.9cm	76.2cm	76.2cm	76.2cm	129.9cm	66.0 cm	76.2cm
DEPTH W/ BIN	34"	34"	34"	34"	34"	34"	34"	26.5"	28.15"
	86.4 cm	86.4 cm	86.4 cm	67.3 cm	71.5 cm				
AIR COOLED	●	●	●	●	●	●	●	●	●
WATER COOLED		●	●	●	●	●	●		
TRADITIONAL REMOTE						●	●		
ENERGY STAR®	●	●	●	●			●		

Half dice pounds produced per day. Approximate ice-making capacity based on air-cooled condenser unit at 70F/21C air and 50F/10C water. Height with bin includes 6" legs. Ice machine and bin are ordered separately. Bin capacities are application capacities measure 90% of the total volume in cu. ft. x 33 lbs/ft3 average density of ice. Only the KYT1700N qualify for Energy star



CLEANABILITY

Koolaire modular units are easy to maintain and clean. Getting in and out for fast cleaning and service can save time and money. Access to the food zone is obtained by removing two screws and an easy lift-off door.

Koolaire modular units have white plastics in the food zone making it easy to see exactly what areas need cleaning. Smooth rounded surfaces make it easy to wipe clean. Parts that need cleaning and sanitizing can be removed without the use of tools. The water shield, distribution tube, pump, floats and even the water trough can be removed by hand.

All Koolaire ice machines come with a patented push button automatic cleaning process. Once in the cleaning mode, just add cleaner or sanitizer and let the ice machine do the rest and return to making ice automatically.

AVAILABLE LUMINICE II VIRUS AND BACTERIA INHIBITOR

Controls viruses, bacteria, mold and yeast within the foodzone to keep the machine clean longer (order kit K00520 for 22" & 30" and K00521 for 48" machines).

SERVICE

Koolaire ice machines are backed by the Manitowoc service network. Never worry about parts availability or finding an authorized service agent—your Koolaire will be well taken care of.

Popular Accessories

ARCTIC PURE PLUS
WATER FILTERS



BEVERAGE
DISPENSER
THERMOSTAT KIT



TOP AIR
DISCHARGE KITS



LUMINICE II
VIRUS AND
BACTERIA
INHIBITOR

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PARTS & LABOR WARRANTY				
	3YRS PARTS	3YRS LABOR	5YRS PARTS	5YRS LABOR
ICE MAKER	●	●		
EVAPORATOR			●	●
COMPRESSOR		●	●	
BINS	●	●		
REMOTE CONDENSER	●	●		

Spec sheets available at www.kool-aire.com



California Low Lead, AHRI Auto Quotes, NSF, UL listed, CE IOS9001:2008, ENERGY STAR® Partner



ENERGY STAR

Many of the Koolaire modulars are ENERGY STAR® 3.0 certified. This means they will qualify for rebates through the ENERGY STAR program. Commercial ice machines that have earned the ENERGY STAR label are on average 15% more energy efficient and 10% more water efficient than standard models.



Our customized solutions provide much more than just temporary enhancements. Backed by decades of experience in the industry, our products are relentlessly reliable, built to last and withstand the daily pressures of food service demands. And that's the same dependability reflected in our own strong support network, providing the consistent service you need at every stage of your business.

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