

Bar Line Self Contained Machines - Bistrot Cube

BAR LINE

ICE - MACHINES



B 21
B 31
B 40

Also available in the self-contained range for "Bistrot" cube:

B 50, B 65, B 90.

See pertaining literature for more details



B 21 AS/WS



B 31 AS/WS



B 40 AS/WS

Bar Line is one of the best known and longest standing successful ice machines brands in Europe. Originally dedicated mainly to self-contained units, producing the thimble-shaped rounded ice cubes, the Bar Line equipment range has recently been extended to modular units in various capacities and ice types. Bar Line units are built with sturdy, corrosion resistant stainless steel, and feature European made components to assure maximum quality and reliability. Tested one by one in the Italian manufacturing plant of Frimont Spa, ISO 9001 Certified, the Bar-Line self contained units feature well balanced ratio between production and storage capacity, alongside with reduced outer dimensions that allow for built-in installations.

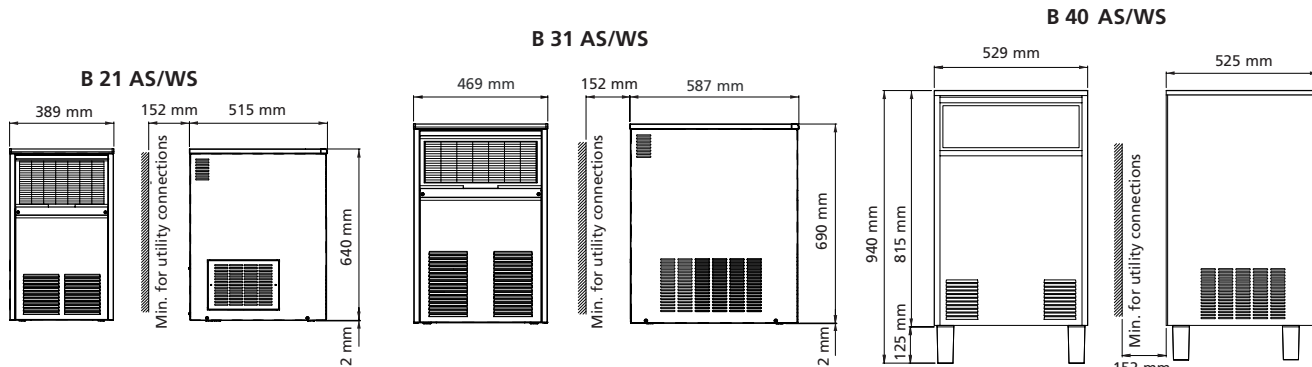
Front air louvers assure appropriate airflow in critical install requirements; various daily productions are available for best suitable model selection.

- ✓ Horizontal spray technology is the best in class to produce pure, crystal clear, massive ice cubes, of 20 or 38 grams* of weight. The best for ice-connoisseurs!
- ✓ Contemporary, elegant design unites excellent operational features with the reliability obtained through years of successful experience in ice making technology.
- ✓ Insulated bin door and ice storage bin minimize air condensation and water formation on equipment surfaces.
- ✓ Electromechanic controls maximise reliability and ease of repair during the entire life of the equipment.
- ✓ Patented scale-control technology (**) allow for long trouble free usage of the machines even in high minerals content locations.

(** = available of selected models)

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B 21 - B 31 - B 40



All units have stainless steel finish.
Refrigerant R 134a.
Voltage: 230/50/1 or 230/60/1.

OPERATING LIMITS

Air Temp. Range	10°C - 40°C
Water Temp. Range	5°C - 35°C
Water Pressure	Min. 1 bar Max. 5 bar

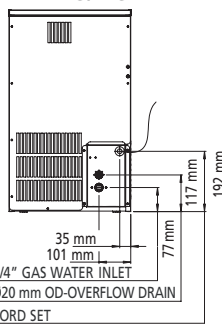
All specifications and performance data are subject to normal manufacturing variances.



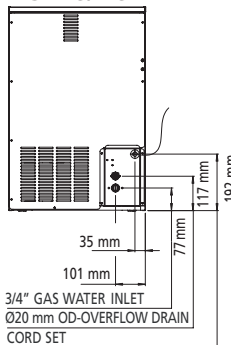
Picture of model B 21



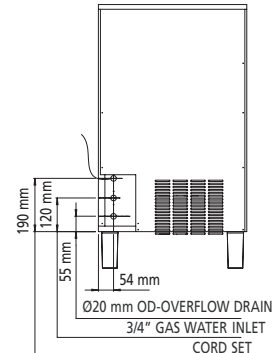
B 21 AS/WS



B 31 AS/WS



B 40 AS/WS



Installation Note: allow 152 mm minimum space at back for utility connections.

LEGS SUPPLIED:

four plastic legs screw into mounting plates on cabinet base, h 135 mm.
For B 21 and B 31 to be required separately as optional, for B 40 included.

ORDERING AND SPECIFICATION INFORMATION

Model No.	Cond. Unit	ICE Production per 24 hrs. at 10°C Air/10°C Water Kgs.	ICE Production per 24 hrs. at 21°C Air/15°C Water Kgs.	Bin Storage Kgs.	Water Consumption Lt/60'	Electric Consumption kwh/24h	Net Weight Kgs.	Shipping Weight Kgs.
B 21 AS-M	Air	23	20	8	3	6	31	36
B 21 WS-M	Water	23	20	8	12	6	31	36
B 31 AS-M	Air	28	26	15	4	8	37	44
B 31 WS-M	Water	28	26	15	12	8	37	44
B 31 AS-L	Air	26	24	15	4	8	37	44
B 31 WS-L	Water	26	24	15	12	8	37	44
B 40 AS-M	Air	38	36	16	6	10	41	48
B 40 WS-M	Water	37	34	16	16	10	41	48
B 40 AS-L	Air	35	33	16	6	10	41	48
B 40 WS-L	Water	36	33	16	16	10	41	48

M = Medium cube gr. 20, L = Large cube gr. 38 - Standard models (Medium cubes only) are also available at 230/60/1



We reserve the right to make changes in design and construction at any time without obligation.



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