



*Know-how in food processing!*



# Scale ice makers NRE range

Highly hygienic scale ice

## Simple foam cleaning and disinfecting



The water tank of the NOCK NRE scale ice makers have a considerable space to evaporating cylinder and a large drain hole. The drive, electrics and piping are accommodated within the casing separately from the ice production.

**Thus allowing very simple daily cleaning and disinfecting with a high pressure washer and foam, as done on other food processing machines, no need to dismount the water tank.**

Constructive separation of the refrigeration aggregate from the evaporator and water tank

## Characteristics and benefits of the NOCK scale ice

- dry, through and through frozen, thin scales of ice, with bright attractive appearance
- temperature approx. minus 8° C and thickness approx. 2 mm for excellent cooling and storage characteristics of the ice
- by the big surface of the ice scales a very quick cooling action is achieved. This facilitates very much the control of the temperature during the working process
- NOCK scale ice accomplishes highest hygiene requirements
- NOCK scale ice is floaty, easy to shovel and to distribute; if well insulated pourable for a long time
- quick and equally apportion of the ice in mixing equipment and cutters
- gentle to quick rotating blades of cutters
- constant ice quality



## Huge spectrum of applications

The high and quick cooling action, the attractive appearance and the high hygienic security make the NOCK scale ice a premium product in huge operational fields, some of them mentioned below:

- sausage producing industry: use in bowl cutters
- fish processing, transportation and trade: cooling during transport, storage and sales
- gastronomy and catering: cooling and presentation of buffets and beverage; fresh-keeping and storage of fresh meat
- delicatessen and fish shops: cooling and presentation of fish and delicacies
- supermarkets and retail shops: fresh-keeping and presentation of fresh fish and delicacies
- bakery: cooling of pastry
- laboratories, chemical and pharmaceutical industry: cooling, control of temperature during the working process
- hospitals, medical practices, wellness industry: cooling during therapeutical procedures

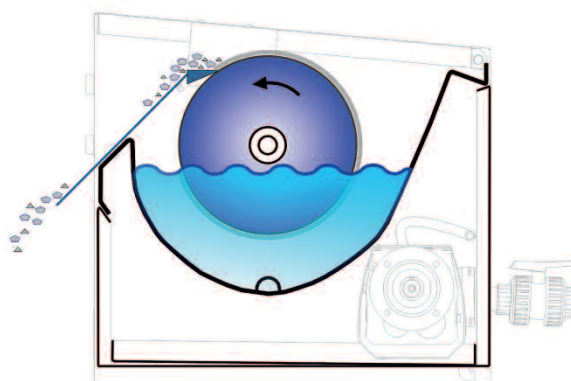
## NRE 800 • NRE 1500 • NRE 2800



NOCK NRE 2800

### Features

- scale ice makers with a **daily performance of approx. 800 kg / 1,500 kg / 2,800 kg scale ice in 24 hours**
- ice temperature approx. minus 8° C  
thickness of ice scales approx. 2 mm
- complete machine with evaporator and air chilled refrigeration aggregate
- horizontal **rotating evaporator with constructive separation of the refrigeration aggregate from the evaporator and the water tank**
- stationary stainless steel water tank with considerable distance to condensing cylinder and large drain hole
- airflow of the refrigeration aggregate not on the ice discharge side
- **refrigerant R449A** with low green house effect (GWP) and high energy efficiency
- stainless steel casing



Functional principle NOCK NRE

### Options:

- available without refrigeration aggregate (type NRE / SK)
- available as a split version (separation of evaporator from condenser)

## Technical data / Scale ice makers NRE

	NRE 800	NRE 1500	NRE 2800
ice output (at +25° C ambient temperature and +15° C water temperature)	approx. 800 kg / 24 hours	approx. 1500 kg / 24 hours	approx. 2800 kg / 24 hours
refrigerant	R449A		
permitted ambient temperature	+3°C < t <sub>a</sub> < +38 °C		
permitted water temperature	+5°C < t <sub>w</sub> < +20 °C		
overall dimension W x H x D	1110 x 1530 x 730 mm	1460 x 1750 x 920 mm	1810 x 1840 x 1110 mm
weight	320 kg	450 kg	650 kg
water connection	G 3/4" external thread		
electric connection	3 AC - 400V - 50 Hz ❶		
electrical performance	4.1 kW	7.0 kW	10.0 kW

❶ Other voltages upon request



NOCK NRE 1500



**NOCK Maschinenbau GmbH**  
 Industriestrasse 14  
 77948 Friesenheim  
 GERMANY

Tel.: +49 (0) 7821-92 38 98-0  
 Fax: +49 (0) 7821-92 38 98-18  
 E-mail: [info@nock-gmbh.com](mailto:info@nock-gmbh.com)  
[www.nock-gmbh.com](http://www.nock-gmbh.com)