



KOOLAIRE[®]
by *Manitowoc*

Affordable reliability. **Kool!**



"There's a difference between what I'd like to have and what I can afford."



"We have big plans to grow our business, but we have a limited start-up budget."



"I need an ice machine that I can count on, priced right for my operation and budget."

Koolaire® ice machines are designed from the ground up to meet your operational demands for a worry-free, simple-to-use, basic ice machine; but that doesn't mean we cut corners on quality. Instead, we used a combination of engineering experience and manufacturing expertise to create an affordable, reliable ice machine at a price that's well within reach.

We didn't cut corners on ease-of-use, cleaning or maintenance either. There are only three controls you need: On, Off and Clean. And for cleaning, access to the evaporator and food zone is simple with the removal of just two screws and an easy, lift-off door.

On the outside, Koolaire ice machines feature a high-tech stainless-like finish that has been engineer-tested with superior corrosion resistance. The best part is that it's smudge and fingerprint resistant, so it stays cleaner-looking, longer. And, when it needs to be cleaned, a mild detergent is all it takes—no special cleaner required!

Koolaire modular "Kube" ice machines are available in three convenient sizes 22", 30" and 48" with 7 different production ranges from 250 lbs. to 1350 lbs. of ice per day. And Koolaire is made by America's #1 selling brand of ice machine, Manitowoc® Ice. Manufacturing quality and experience you can depend on. Which is why when it's an affordable, reliable ice machine you need, you can count on Koolaire.





Easy to clean and maintain.

Getting in and out fast for service and cleaning can save time and money. Access is easy on a Koolaire with the removal of just two screws and an easy to lift-off door.



Koolaire features a high-tech, smudge and fingerprint-resistant stainless-like finish that's easy to clean and maintain.



Koolaire uses white plastics in the food zone making it easy to see exactly what areas need to be cleaned.



Parts that need cleaning can be removed without tools. The water shield, distribution tube, pump, floats, and even the trough can be removed by hand.

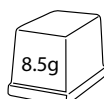
Optional CleanAir™ packs control the growth of bacteria and fungi that form slime and cause odors in the food zone.

Whether you're starting a restaurant, needing to replace your existing ice machine, or deciding to add an additional ice machine to your operation, consider Koolaire by Manitowoc. Koolaire ice machines provide you with basic features you need with the reliability you expect at a price that fits your budget.



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SERIES	W x D x H INCHES	W x D x H CENTIMETERS	AIR COOLED	WATER COOLED	TRADITIONAL REMOTE	BIN
K-0420	22 x 24.5 x 21.5	55.9 x 62.2 x 54.6	●	●		K-420
K-0250	30 x 24.5 x 21.5	76.2 x 62.2 x 54.6	●			K-570
K-0350	30 x 24.5 x 21.5	76.2 x 62.2 x 54.6	●	●		K-570
K-0500	30 x 24.5 x 21.5	76.2 x 62.2 x 54.6	●	●		K-570
K-0600	30 x 24.5 x 21.5	76.2 x 62.2 x 54.6	●	●		K-570
K-1000	30 x 24.5 x 29.5	76.2 x 62.2 x 74.9	●	●	●	K-570
K-1350	48 x 24.5 x 29.5	121.9 x 62.2 x 74.9	●	●	●	K-970



KUBE
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



HALF KUBE
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)

All Koolaire ice machines are available in either Kube or Half Kube.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com then find the regional or local resources available to you.

