

Model 10 Flake Ice Maker

Built for industrial use with high quality, heavy-duty parts, all North Star flake ice makers are constructed to be dependable and durable. The Model 10 ice maker is available in three stainless steel configurations – the **Elite, Plus and Standard** -- for use in all types of food processing. Each of these configurations produce superior, sub-cooled flake ice for industrial applications.

Feature	Benefit
<i>North Star's lifetime evaporator warranty</i>	<ul style="list-style-type: none"> • The best warranty in the business.
<i>Makes sub-cooled flake ice</i>	<ul style="list-style-type: none"> • Superior ice for most industrial applications -- the greatest surface area coverage for faster, more efficient cooling.
<i>Stainless steel components incorporated in the design (varies depending on model)</i>	<ul style="list-style-type: none"> • The smart choice for food safety and sanitation, will not corrode, low maintenance requirements.
<i>Makes ice from fresh water or salt water</i>	<ul style="list-style-type: none"> • Used worldwide in seafood processing, meat and poultry processing, concrete cooling and other industries
<i>Solid stainless steel freezing surface -- Elite, Plus & Standard models</i>	<ul style="list-style-type: none"> • Long-lasting, durable and easy to clean. Will not chip, flake, pit or corrode like chrome-plated freezing surfaces.
<i>Double-walled, stationary evaporator design</i>	<ul style="list-style-type: none"> • No refrigerant seals to leak.
<i>Constructed to ASME and PED codes</i>	<ul style="list-style-type: none"> • Meets international safety requirements for pressure vessels.
<i>Operates continuously with no defrost cycle</i>	<ul style="list-style-type: none"> • All energy goes to making ice.
<i>High R-Value polyurethane insulation and reinforced fiberglass exterior</i>	<ul style="list-style-type: none"> • Energy efficient and durable.
<i>North Star designed drip shield</i>	<ul style="list-style-type: none"> • Complete separation of water and ice. No water is wasted.
<i>Simple installation and operation</i>	<ul style="list-style-type: none"> • Easy to use with minimal maintenance requirements.



Model 10 Flake Ice Maker

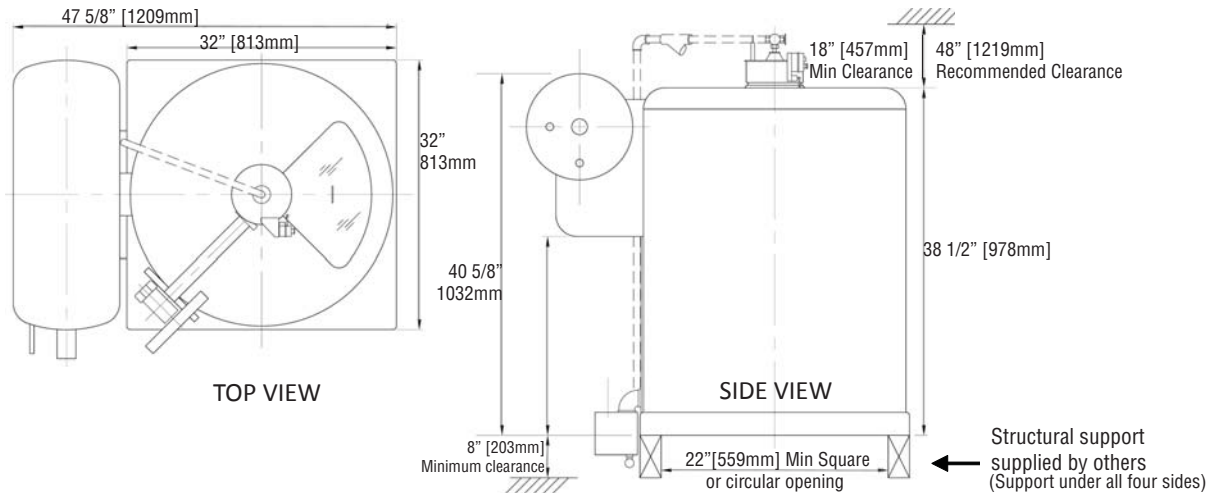
Ice Maker Specifications

High Capacity with a Small Footprint

Refrigerant Control: Sporlan Levelmaster

Net Weight: 1300 lbs (590 kg)
Volume: 70 ft³ (1.9 m³)
Drive Motor: 1/3 HP
Pump Motor: 1/2 HP
Suction Line: 1 1/2" Sch 80
Liquid Line: 3/4" Sch 80

Oil Drain Line: 1/2" MPT
Water Line:
Tank Inlet 1/2" FPT
Tank Drain 3/4" FPT
Pump Outlet 1/4" FPT
Flow Control Valve Inlet 1/2" FPT



Refrigerant Capacity at 70°F (21°C) Volume 8.68 Cubic Feet (.25 Cubic Meters)

Refrigeration Requirement Tons of Refrigeration Per Ton of Ice

Refrigerant	Weight (lbs)	Weight (kg)	Water Temp. (°F)	Tons of Ref (UST)	Water Temp. (°C)	kW of Ref (MT)
Freon R-134a	56 lbs	(25 kg)	40	1.20	5.0	4.67
Freon R-404a	53 lbs	(24 kg)	50	1.25	10	4.84
Freon R-22	51 lbs	(23 kg)	60	1.30	15.5	5.02
Ammonia R-717	26 lbs	(12 kg)	70	1.40	21	5.44
			80	1.50	27	5.91

Flake Ice Capacities in US Tons (Metric Tons)

Evap. Temp. - F	0	-5	-10	-15	-20	-25	-30	-35
- C	-18	-21	-23.5	-26	-29	-32	-34.5	-37
Stainless Steel Models								
1.5mm Ice Thickness	3.0 (2.7)	3.4 (3.2)	3.8 (3.5)	4.2 (3.8)	4.4 (4.0)	4.6 (4.2)	4.7 (4.2)	4.8 (4.3)
2.0mm Ice Thickness	2.3 (2.1)	2.7 (2.5)	3.1 (2.9)	3.5 (3.2)	3.7 (3.4)	3.9 (3.6)	4.1 (3.7)	4.2 (3.8)

1. All ice makers are designed to operate as part of a complete refrigeration system that includes refrigerant, condenser, compressor, and piping **to be supplied by others**
2. Above capacities based on 60°F (15.5°C) make-up water and oil-free ammonia refrigerant. For different operating conditions including halocarbon refrigeration, please visit northstarice.com and use our Ice Maker Selector Tool

North Star Ice Equipment Corporation
P.O. Box 80227
Seattle, WA 98108 USA

Toll-free in USA: 1-800-321-1381
Tel: 206-763-7300 | Fax: 206-763-7323
northstarice.com

© 2019 North Star Ice Equipment Corporation
Printed in USA. 12.10.1

North Star
ICE EQUIPMENT CORPORATION