Small series

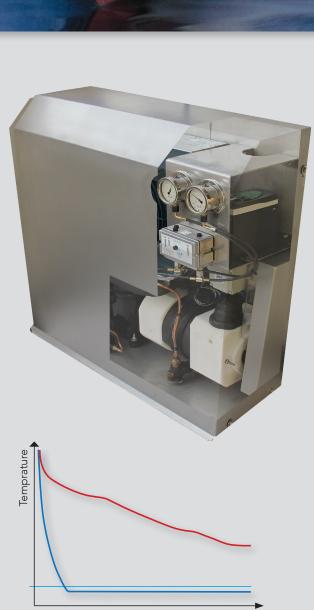
Compact slurry ice machines for smaller applications

- Low investment cost
- Controlled rapid chilling
- Increased product quality
- Low power consumption
- Single-phase or three-phase
- Connects to existing ice machine
- Powered by electricity or hydraulics

The benefits of using slurry ice are now also available for smaller applications. With the small series from **Thor Ice**, smaller boats are able to bring to shore the freshest raw material possible.

Using slurry ice has proven to be an effective quality boost for whitefish, pelagic, shellfish, and on-shore processing.

For fishermen and vessel owners like those of Ásta B in northern Norway, chilling in bins gives the best and fastest possible effect available in today's chilling industry. Using slurry ice also allows them to stay longer at sea, as this form of chilling extends the shelf life of their raw material.





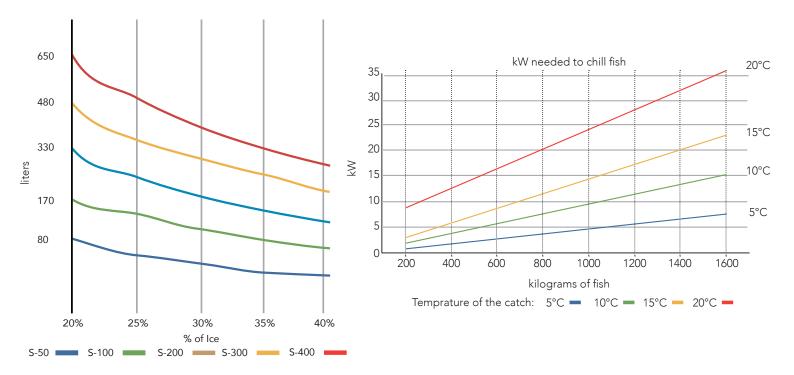
Address: Ocean Cluster House, Grandagardur 16, 101 Reykjavik, Iceland Phone: 00 354 820 0038 Email: sales@thorice.is Website: www.thorice.is





The **Thor Ice** series are also available in frame units which can be fitted to existing refrigeration systems or older ice machines, creating a "hybrid" system. This delivers a cost-effective solution.

	Capacity (kW)	Power (kW)	Liters / Hour	Voltage	WxDxH	Frequency
S-50	1.0	0.85	38 – 240	24 / 230	70/25/50	50/60
S-100	3.5	1.75	80 – 500	230 / 400	70/25/50	50/60
S-200	7	3.5	155 – 989	400	90/30/60	50/60
S-300	10.5	5.25	233 – 1484	400	120/30/60	50/60
S-400	14	7	310 – 2000	400	150/40/60	50/60



Thor Ice designs and manufactures slurry ice systems and machines for chilling of raw material in all major food processing industries. **Thor Ice** machines are developed by and in close cooperation with Icelandic fishermen and fish processing companies, institutions and scientists.

Thor Ice offers sizes from the smallest on-board machines on the market to large eco-friendly industrial units.

Thor Ice expertise and knowhow in chilling of raw material, secures longer shelf life.

