









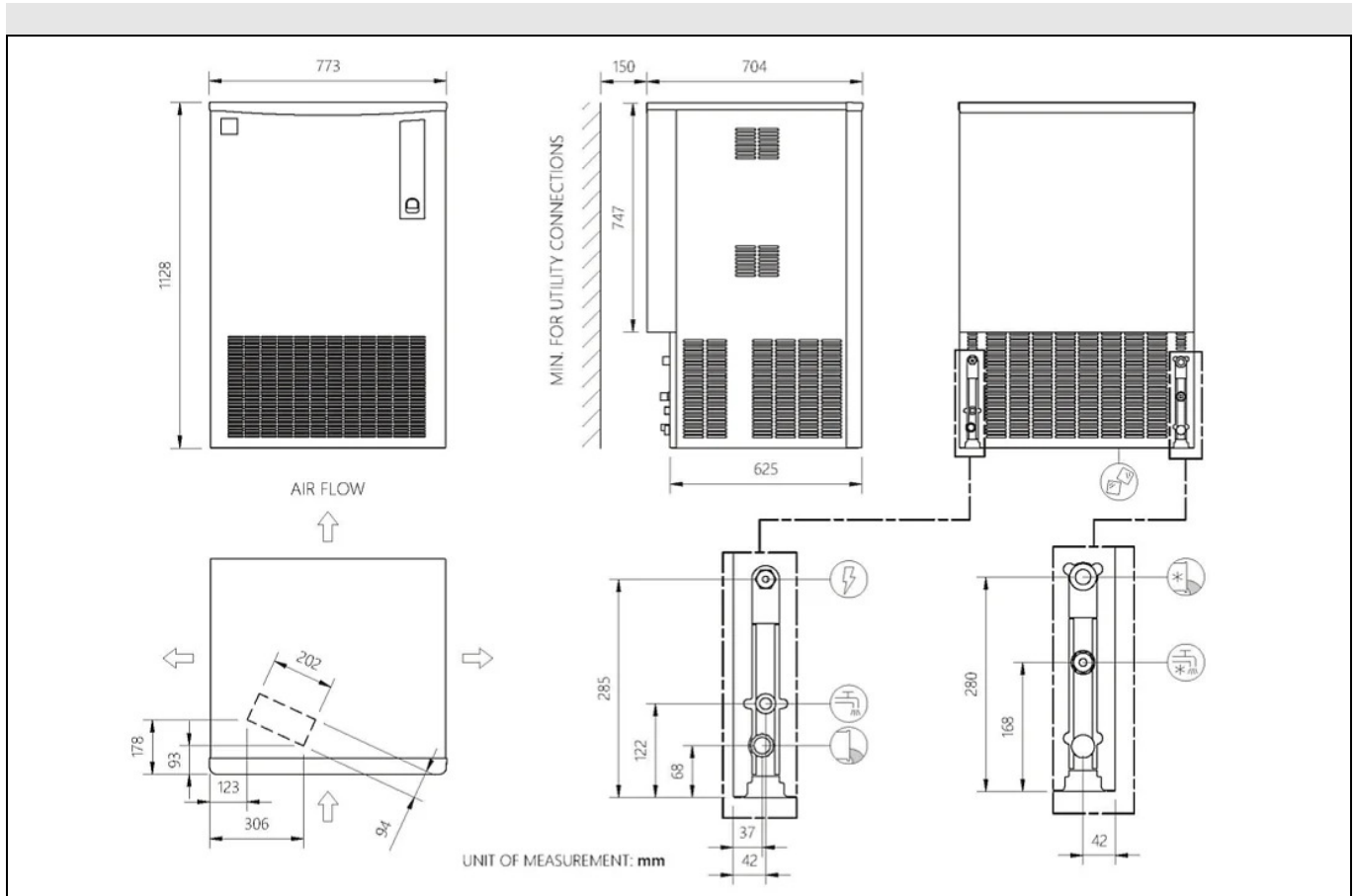
MXG 637 OX *XSafe*

Modular ice machine up to 300 kg

	<p>CHARACTERISTICS</p> <ul style="list-style-type: none"> • A single, solid cube with a truncated cone shape. A true work of art: compact, pure, and crystalline, true to the Scotsman tradition. • Measurements that meet international standards. • Electronic controls: your ice will always remain perfect despite the changes in weather. • External indicator lights that allow you to constantly check the status of your machine. • Front air condenser filter and easily accessible for quick cleaning. • Machine cleaning reminder system: a light will remind you to clean the condenser filter. • XSafe: A completely natural sanitization system integrated into the machine. It works automatically and continuously, keeping the machine clean and sanitized. 																																		
<div style="display: flex; flex-direction: column; align-items: flex-start;"> <div style="display: flex; align-items: center; margin-bottom: 10px;">  <div style="margin-left: 10px;"> <p>MXG M Medium Gourmet 20 g Ø 30 mm - H 34 mm</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>MXG L LARGE GOURMET 39 g Ø 38 mm - H 41 mm</p> </div> </div> <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 10px;"> <thead> <tr> <th>Model</th> <th>Cube</th> <th>Ø</th> <th>H</th> <th>Weight</th> </tr> </thead> <tbody> <tr> <td>MXG M</td> <td>Medium</td> <td>30 mm</td> <td>34 mm</td> <td>20 g</td> </tr> <tr> <td>MXG L</td> <td>Large</td> <td>38 mm</td> <td>41 mm</td> <td>39 g</td> </tr> </tbody> </table> </div>	Model	Cube	Ø	H	Weight	MXG M	Medium	30 mm	34 mm	20 g	MXG L	Large	38 mm	41 mm	39 g	<p>CONDENSING SYSTEM</p> <hr/> <p>REFRIGERANT GAS R290</p> <hr/> <p>VOLTAGE V/HZ/PH 230\50\1 400\50\3N</p>	<p>RECOMMENDED BIN</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Bin</th> <th>Compatibility</th> </tr> </thead> <tbody> <tr> <td>SB 550</td> <td>SCBINTOPMXGSB55</td> </tr> <tr> <td>SB 393</td> <td style="text-align: center;">✓</td> </tr> <tr> <td>SB 530</td> <td style="text-align: center;">✓</td> </tr> <tr> <td>SB 550</td> <td>SCBINTOPMXGSB55</td> </tr> <tr> <td>SB 948</td> <td>SCBINTOPMXFSB30</td> </tr> <tr> <td>SB1025</td> <td>SCBINTOPMXFSB30</td> </tr> <tr> <td>UBH 1600</td> <td style="text-align: center;">•</td> </tr> <tr> <td>SIS 1350</td> <td style="text-align: center;">•</td> </tr> </tbody> </table> <p>LEGEND ✓ : Perfect combination of machine and container • : Ice drop hole to be cut at installation CBTxxxxxxx : Additional accessory required</p>	Bin	Compatibility	SB 550	SCBINTOPMXGSB55	SB 393	✓	SB 530	✓	SB 550	SCBINTOPMXGSB55	SB 948	SCBINTOPMXFSB30	SB1025	SCBINTOPMXFSB30	UBH 1600	•	SIS 1350	•
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<p>IMPORTANT NOTE Models and specifications are subject to change without notice. This spec sheet is for sales purposes only. For technical documentation, please refer to our service manuals.</p>	<p>www.scotsman-ice.it</p>																																		

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MACHINE DATA

Dimensions (LxWxH): 773 x 705 x 1128 mm
Net weight 117 kg

SHIPPING DATA

Dimensions (LxWxH): 830 x 770 x 1320 mm
Peso netto 129 kg

(*) The data refers to the following temperature conditions: 32°C Ambient / 21°C Water

Version	Voltage	Condensation	Ice production kg in 24 h °C Ambient / °C Water			Heat dispersion kW	Consumo Energia (*) kWh/24h	Consumption Water (*) l/h	Instant power W	Cables No. x Ømm ²	Fuse A
			10°C/10°C	21°C/10°C	32°C/21°C						
MXG L 637 AS	230\50\1	Aria	300	275	215	5,00	45,0	21,0	2500	2,50	16
MXG M 637 AS	230\50\1	Aria	300	275	215	5,00	45,0	25,0	2500	2,50	16
MXG M 637 WS	230\50\1	Acqua	300	290	251	5,00	40,0	135,0	1840	2,50	16
MXG M 637 WS	400\50\3N	Acqua	300	286	251	5,10	38,0	124,0	1760	5 x 1,50	16