

ORBITAL BIN

Industrial range



ORBITAL BIN

Water filtration



General features

STORE AND SUPPLY FLAT ICE IN LARGE QUANTITIES

Designed to store ice for up to 48 hours and meet the need to supply large quantities of flake ice that the range of SC machines produce. Application in logistics centers for fresh fish, in fish markets, in food industries or hypermarkets. With an ice removal system through an auger to the perimeter of the silo.

It allows perfect FIFO (First In - First Out) management, guaranteeing the complete rotation of the ice, first using the ice that has been longest inside the silo. The ice is 100% used.

The exclusive design of the central tube, the chute and the TRASRO® system that provides the spindle with a simultaneous movement of transfer and rotation that moves the ice, facilitates its extraction, avoiding the possible formation of hollows and blocks of ice.

The orbital silos need to be inside chambers at a temperature of -4°C to -10°C and with a relatively stable humidity.

Manufactured from AISI 304 stainless steel, except for the legs and mounting base, which are made of galvanized steel.

Model

Model	Capacity Tn	Volume m ³	External Diameter mm	Base Height mm	Total Height mm	Ice Discharge Kg/h
SS221	2	5,96	2.250	1.000	2.500*	4.000
SS322	3	7,95	2.250	1.000	3.000*	4.000
SS422	4	9,94	2.250	1.000	3.500*	4.000
SS523	5	11,9	2.250	1.000	4.000*	4.000
SS732	7	14	3.080	1.000	3.000*	9.000
SS1033	10	21	3.080	1.000	4.000*	9.000
SS1242	12	25	4.080	1.000	3.100*	9.000
SS1542	15	31	4.080	1.100	3.600*	9.000
SS1843	18	37	4.080	1.100	4.100*	9.000
SS2544	25	50	4.080	1.100	5.100*	9.000
SS3044	30	63	4.500	1.200	5.200*	9.000

* +855mm with geared motor

The orbital bins must be installed inside refrigerated chambers with an interior temperature between -4°C and -10°C and maintaining constant humidity for proper storage and dispensing of ice. Storing and dispensing fresh ice produced on the same day is recommended. Avoid storing ice for more than 24 hours to prevent possible formation of blocks. To permit the incorporation of improvements derived from our constant research, these characteristics may be modified without prior notice.

