



iceplus food

Food prepared
on the fly

IcePlus Food is the perfect vending machine to offer a 24/7 canteen service. IcePlus Food stores up to 30 frozen dishes that can be heated promptly thanks to an optional microwave module that activates once the product has been delivered. IcePlus Food stores food at -21°C and it dispenses it to the consumer's hands thanks to a soft delivery elevator that avoids harsh movements and bumps. The machine can be complimented with other Jofemar models to sell salads and cold dishes, soft drinks, snacks, desserts or coffee, among others, to provide a complete dining menu.

FEATURES

- Fitted to deliver plates up to the following sizes: 35x230x180 mm. It can also vend ice bags and ice-cream without the need to add an additional container to the product.
- Flexible configuration that allows adjusting the channels to new products without tools.
- Health timer: Smart control of product expiration dates.
 - By individual product and date: inhibits the sale of that product.
 - Total. In the case of power outage or if the product has reached an undesired temperature for a long time.
- Soft delivery elevator at the consumer's hand height (delivery without harsh movements).
- FIFO (First In First Out) System. Continues renewal with the freshest product. Product dispensing according to loading order.
- Correct sale detection with photocells.
- Automatic defrosting system.

STRUCTURE AND SIZE

- Injected foam insulation system that allows maintaining the temperature, ensuring a low energy consumption and efficiency.
- Cabinet sealed with a motorised door lock, maximum dampness insulation.
- 1.5mm-thick steel external cabinet treated against corrosion and rust.
- Front panel lighting with energy-saving LEDs.
- Crowbar-resistant door and three anchor points, with security lock and vandal-proof strip.
- Stainless steel front for ease of cleaning.
- Illuminated keys to indicate the possibility of using the microwave and numerical keyboard with the heating time.

CREDIT MANAGEMENT

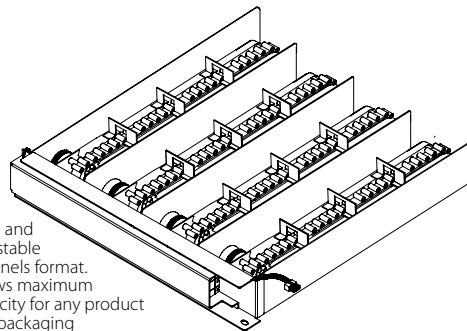
- Innovative Jofemar coin mechanism with five return tubes for up to five different coin values, Jofemar coin validator with the most reliable fraud-prevention systems.

PROGRAMMING

- General on site programming through the machine's keyboard, EasyFlash hand terminal, PC or modem by telemetry using J-Suite management software.
- Data storage and stock control and accounting.
- Dynamic programming that allows joining several channels to a single selection with alternate dispensing.

OPTIONS

- Card reader and the banknote reader connection fitted.
- Microwave ovens detached column, controlled by the IcePlus Food machine. Self-activated when the product has been dispensed from the master IcePlus Food machine.



Trays and adjustable channels format. Allows maximum capacity for any product and packaging

	ICEPLUS FOOD
Temperature	-21 °C
Number of trays/ motors	10 trays/4 motors
Elevator	Yes
Selections	Numeric keyboard
Back-lit advertisement panel	1,699 x 720 mm
Size	1,830 x 1,037 x 951 mm
Weight	425 kg
Energy supply	230 V, 50 Hz*
Cooling unit	CFC-free R-404a
Maximum power used	1,800 watts (only during defrost cycles)
Microwave module	1,820 x 640 x 510 mm

*Check for other voltages.



VANDAL-PROOF LOCK



OPTIMISED CAPACITY AND VOLUME



BANKNOTE AND COIN MECHANISM PAYMENT SYSTEMS



ELEVATOR



HEALTH TIMER: EXPIRATION PROGRAMMING BY TEMPERATURE



PRODUCT DELIVERY DETECTION PHOTOCELLS



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