

BLUE ICE MACHINES



Bringing you the finest in catering equipment
www.blueicecreammachine.co.uk

BLUE ICE

MACHINES

BLUE ICE MACHINES is fast becoming the name for high quality commercial, catering equipment in the UK.

Offering a wide range of food processing equipment including: soft ice cream, frozen yoghurt, slush, smoothie and milk shake machines.

NEW for 2013: we proudly introduce our fantastic range of coffee and toasty grill machines.

BLUE ICE's mission is to help our customers succeed and grow with only the finest equipment at competitive prices.

BLUE ICE prides itself providing the highest level of customer service.

From the day of its establishment **BLUE ICE** defined its mission to provide complete satisfaction to its customers from start to finish, with high quality and reliable products, competitive prices and an especially high standard of service.



Services We Offer:

BLUE ICE prides itself in its commitment to its customers, providing a high class customer services

We are committed to supply our customers with:

- ◆ training for machine usage
- ◆ free Installation on equipment
- ◆ customer Phone Line Support
- ◆ quality Technical Support
- ◆ competitive Warranty on all equipment
- ◆ long term maintenance support on equipment performance
- ◆ manageable payment options
- ◆ starters package with every machine

After Sales Service:

Installation and Training: We will train you and your staff to assemble, operate, maintain and clean your equipment so that you achieve the optimum reliability and profitability.

Support & Maintenance:

Blue Ice Machines have professional engineers throughout the UK who will respond promptly to requests for maintenance or repairs.

Should a problem arise or you simply require advice, our service department is available Monday to Friday 8.30am - 5.30pm. Experienced Service Advisors will be available to take your call.

Accreditation:

All products of **BLUE ICE** have met the health and safety standards established by the European Union and are issued Certificates. – CE, NSF, UL and CSA. **BLUE ICE** has met the international quality management standards and is ISO 9001 certified.



BLUE ICE as recommended
by American Classic Foods

"The models of **BLUE ICE** machines are excellent in performance, function appearance and quality.

BLUE ICE freezers are the best value for a new ice cream freezer in the world market today. The dependable performance and warranty meet the world standards of world class ice cream freezers at a cost that is more affordable."



- We offer first class sales & after sales service
- Full maintenance support
- Competitive Warranty on all machines



**Recommended by
Nestle Foods**

"An exclusive soft serve ice cream machine which passed the testing of hygiene, design and stable performance by department equipment engineering of Nestle R&D.

The machines are recommended by Nestle R&D due to the good hygiene, design and stable performance."



- We only use top quality components
- All machines come with a full parts and labour warranty
- Expanding Customer Support Network

Model T10

Soft Serve Machine

A high quality, soft serve machine with an excellent output to meet demand. Designed for easy and fast production of soft ice cream, frozen yoghurt and sorbet.

Desirable Features:

Single flavour, Table Top, Gravity feed

Mix Hopper Capacity

One, 8 Litres
Hopper refrigeration maintains mix temperature below 4.4°C (40°F) during Cool and Standby modes.

Freezing Cylinder Capacity

One, 1.7 Litre Capacity

Low Level Indicator

When mix level is low, the Mix Low light turns "ON" to alert operator to add mix.

Standby Mode

Maintains product temperature in the mix hoppers and freezing cylinders below 4.4°C (40°F) during long no-use periods.

Microprocessor Controls

Automatically regulates refrigeration and maintains consistent product quality by controlling product temperature and viscosity.

Dispensing Recorder

Allows you to record number of servings per day and total number of dispenses.

Output

90 Cups/Hour
(80 gram/cup at 4°C Liquid & 24°C Ambient)

SPECIFICATIONS

Electrical

One dedicated electrical connection is required.
Unit shall be cord connected or permanently connected.

Motor

One, 0.8HP

Refrigeration System

Main Compressor: One,
3150 BTU/HR, R404A

Weight	Kg/lb
Net	101/223

Dimensions	Net (mm/in)
Width	421 / 16.6
Depth	544 / 21.4
Height	698 / 27.5



FREE installation and training on all Blue Ice soft serve range!

Model T15

Soft Serve Machine

A high quality, soft serve machine with an excellent output to meet demand. Designed for easy and fast production of soft ice cream, frozen yoghurt and sorbet.

Desirable Features:

Single flavour, Table Top, Gravity feed

Mix Hopper Capacity

One, 8 Litres
Hopper refrigeration maintains mix temperature below 4.4°C (40°F) during Cool and Standby modes.

Freezing Cylinder Capacity

One, 1.7 Litre Capacity

Low Level Indicator

When mix level is low, the Mix Low light turns "ON" to alert operator to add mix.

Standby Mode

Maintains product temperature in the mix hoppers and freezing cylinders below 4.4°C (40°F) during long no-use periods.

Microprocessor Controls

Automatically regulates refrigeration and maintains consistent product quality by controlling product temperature and viscosity.

Dispensing Recorder

Allows you to record number of servings per day and total number of dispenses.

Output

100 Cups/Hour
(80 gram/cup at 4°C Liquid & 24°C Ambient)

SPECIFICATIONS

Electrical

One dedicated electrical connection is required.
Unit shall be cord connected or permanently connected.

Motor

One, 0.8HP

Refrigeration System

Main Compressor: One,
3150 BTU/HR, R404A

Weight

Net

Kg/lb

101/223

Dimensions

Net (mm/in)

Width

440 / 17.3

Depth

700 / 27.6

Height

721 / 28.4



Model S30

Soft Serve Machine

A high quality, soft serve machine with an excellent output to meet demand. Designed for easy and fast production of soft ice cream, frozen yoghurt and sorbet.

Desirable Features:

Twin Twist flavour, Free Standing, Gravity feed

Mix Hopper Capacity

Two, 12 Litres
Hopper refrigeration maintains mix temperature below 4.4°C (40°F) during Cool and Standby modes.

Freezing Cylinder Capacity

Two, 1.7 Litre Capacity

Low Level Indicator

When mix level is low, the Mix Low light turns "ON" to alert operator to add mix.

Standby Mode

Maintains product temperature in the mix hoppers and freezing cylinders below 4.4°C (40°F) during long no-use periods.

Microprocessor Controls

Automatically regulates refrigeration and maintains consistent product quality by controlling product temperature and viscosity.

Dispensing Recorder

Allows you to record number of servings per day and total number of dispenses.

Output

270 Cups/Hour
(80 gram/cup at 4°C Liquid & 24°C Ambient)

SPECIFICATIONS

Electrical

One dedicated electrical connection is required.
Unit shall be cord connected or permanently connected.

Motor

One, 1.5HP

Refrigeration System

Main Compressor: One,
3650 BTU/HR, R404A
Separate Hopper Cooling Compressor:
One, 480 BTU/HR, R134A



Weight	Kg/lb
Net	1553/342

Dimensions	Net (mm/in)
Width	553 / 21.8
Depth	653 / 25.7
Height	1374 / 54.1

Pump version also available, ask for our full specification sheet of Model S30A.

FREE installation and training on all Blue Ice soft serve range!

Model T29

Soft Serve Machine

A high quality, soft serve machine with an excellent output to meet demand. Designed for easy and fast production of soft ice cream, frozen yoghurt and sorbet.

Desirable Features:

Twin twist flavour, Table Top, Gravity feed

Mix Hopper Capacity

Two, 1 Litres
Hopper refrigeration maintains mix temperature below 4.4°C (40°F) during Cool and Standby modes.

Freezing Cylinder Capacity

Two, 1.7 Litre Capacity

Low Level Indicator

When mix level is low, the Mix Low light turns "ON" to alert operator to add mix.

Standby Mode

Maintains product temperature in the mix hoppers and freezing cylinders below 4.4°C (40°F) during long no-use periods.

Microprocessor Controls

Automatically regulates refrigeration and maintains consistent product quality by controlling product temperature and viscosity.

Dispensing Recorder

Allows you to record number of servings per day and total number of dispenses.

Output

230 Cups/Hour
(80 gram/cup at 4°C Liquid & 24°C Ambient)

SPECIFICATIONS

Electrical

One dedicated electrical connection is required.
Unit shall be cord connected or permanently connected.

Motor

One, 1.5HP

Refrigeration System

Main Compressor: One,
3650 BTU/HR, R404A
Separate Hopper Cooling Compressor:
One, 480 BTU/HR, R134A



Weight	Kg/lb
Net	166/366

Dimensions	Net (mm/in)
Width	553 / 21.8
Depth	653 / 25.7
Height	957 / 37.7

Pump version also available, ask for our full specification sheet of Model T29A.

Model T46

Soft Serve Machine

A high quality, soft serve machine with an excellent output to meet demand. Designed for easy and fast production of soft ice cream, frozen yoghurt and sorbet.

Desirable Features:

Twin twist flavour, Table Top, Gravity feed

Mix Hopper Capacity

Two, 12 Litres
Separate hopper refrigeration maintains mix temperature below 4.4°C (40°F) during Cool and Standby modes.

Freezing Cylinder Capacity

Two, 1.7 Litre Capacity

Low Level Indicator

When mix level is low, the Mix Low light turns "ON" to alert operator to add mix.

Standby Mode

Maintains product temperature in the mix hoppers and freezing cylinders below 4.4°C (40°F) during long no-use periods.

Microprocessor Controls

Automatically regulates refrigeration and maintains consistent product quality by controlling product temperature and viscosity.

Dispensing Recorder

Allows you to record number of servings per day and total number of dispenses.

Output

580 Cups/Hour
(80 gram/cup at 4°C Liquid & 24°C Ambient)

SPECIFICATIONS

Electrical

One dedicated electrical connection is required.
Unit shall be cord connected or permanently connected.

Motor

Two, 1.25HP

Refrigeration System

Main Compressor: Two,
3650 BTU/HR, R404A
Separate Hopper Cooling Compressor:
One, 480 BTU/HR, R134A



Weight	Kg/lb
Net	195/430

Dimensions	Net (mm/in)
Width	553 / 21.8
Depth	792 / 31.2
Height	954 / 37.6

Pump version also available, ask for our full specification sheet of Model T46A.

FREE installation and training on all Blue Ice soft serve range!

Model S50

Soft Serve Machine

A high quality, soft serve machine with an excellent output to meet demand. Designed for easy and fast production of soft ice cream, frozen yoghurt and sorbet.

Desirable Features:

Twin twist flavour, Floor, Gravity feed

Mix Hopper Capacity

Two, 10 Litre Capacity
Separate hopper refrigeration maintains mix temperature below 4.4°C (40°F) during Cool and Standby modes.

Freezing Cylinder Capacity

Two, 1.7 Litre Capacity

Low Level Indicator

When mix level is low, the Mix Low light turns "ON" to alert operator to add mix.

Standby Mode

Maintains product temperature in the mix hoppers and freezing cylinders below 4.4°C (40°F) during long no-use periods.

Microprocessor Controls

Automatically regulates refrigeration and maintains consistent product quality by controlling product temperature and viscosity.

Dispensing Recorder

Allows you to record number of servings per day and total number of dispenses.

Output

390 Cups/Hour
(80 gram/cup at 4°C Liquid & 24°C Ambient)

SPECIFICATIONS

Electrical

One dedicated electrical connection is required.
Unit shall be cord connected or permanently connected.

Motor

Two, 1.25HP

Refrigeration System

Main Compressor: Two,
3150 BTU/HR, R404A
Separate Hopper Cooling Compressor:
One, 480 BTU/HR, R134A



Weight	Kg/lb
Net	197/434

Dimensions	Net (mm/in)
Width	553 / 21.8
Depth	654 / 25.7
Height	1374 / 54.1

Pump version also available, ask for our full specification sheet of Model S50A.

Model ST12X2

Slush Machine

BLUE ICE slush machines allows you to offer a wide range of products from – iced coffees and teas, frapaccino's, fruit flavoured drinks and much more.

Desirable Features:

Twin Bowl, Table Top Machine

Freezing & Cooling Control

- Torque control system for freezing
- TC control system for cooling
(Electric PCB control for energy efficiency)

Mix Tank

- Two, 12 Litres
- Maximum mix capacity is 9 litres
- Unbreakable & non-poisonous PC

Adjustable Freezing Level

- Freezing level Screw (1-4 levels)

Durable Metal Gear Motor

- Metal gear motor for long life and reliability

Exterior

- Stainless steel body and case for long life



Weight	Kg/lb
Net	51/113

Dimensions	Net (mm/in)
Width	395 / 15.6
Depth	468 / 18.5
Height	897 / 35.4

Mini Compact Slush Machine also available, ask for our full specification on Model MI7.5X2

Relish the Flavour!

Model ST12X3

Slush Machine

These machines with its attractive design will set you apart from your competitors and give your premises that attractive and distinctive appeal.

Desirable Features:

Triple Bowl, Table Top Machine

Mix Tank

Three, 12 Litres
Maximum mix
capacity is 9 litres
- Unbreakable &
non-poisonous PC

Durable Metal Gear Motor

- Metal gear motor for long
life and reliability

Adjustable Freezing Level

- Freezing level Screw
(1-4 levels)

Freezing & Cooling Control

- Torque control system
for freezing
- TC control system for
cooling
(Electric PCB control for energy efficiency)

Exterior

- Stainless steel body
and case for long life



Weight	Kg/lb
Net	75/166

Dimensions	Net (mm/in)
Width	598 / 22.1
Depth	468 / 18.5
Height	897 / 35.4

*With a margin of over 80%
you will be looking at a wonderful
return on your investment in
no time at all.*

We offer a FREE starter package of 1,000 servings with every purchase to give you just the right kick start you need to get the cash flowing!

Discover more about our slush machine range at www.blueicecreammachine.co.uk or call us on 020 8801 6919.

Model T430

Milk Shake and Smoothie Machine

Offer the real genuine American thick shakes and smoothies in the UK. These thick shakes are fast becoming hugely popular in the UK.

Make sure you are part of it!

Desirable Features:

Single flavour, Table Top, Gravity feed

Mix Hopper Capacity

One, 25 Litres
Separate hopper refrigeration maintains mix temperature below 4.4°C (40°F) during Cool and Standby modes.

Freezing Cylinder Capacity

One, 3.8 Litre Capacity

Low Level Indicator

When mix level is low, the Mix Low light turns "ON" to alert operator to add mix.

Standby Mode

Maintains product temperature in the mix hoppers and freezing cylinders below 4.4°C (40°F) during long no-use periods.

Microprocessor Controls

Automatically regulates refrigeration and maintains consistent product quality by controlling product temperature and viscosity.

Dispensing Recorder

Allows you to records number of servings per day and total number of dispenses.

Output

80 Cups/Hour
(80 gram/cup at 4°C Liquid & 24°C Ambient)

SPECIFICATIONS

Electrical

One dedicated electrical connection is required.
Unit shall be cord connected or permanently connected.

Motor

One, 1/3HP

Refrigeration System

Main Compressor: One,
5000 BTU/HR, R404A



Weight	Kg/lb
Net	85/188

Dimensions	Net (mm/in)
Width	441 / 16.3
Depth	619 / 24.4
Height	731 / 28.8

Larger version also available, ask for our full specification sheet of Model T990.

Enhance your menu by offering shakes & smoothies or frozen cocktails, fruit juices, coffees, cappuccino and tea slush beverages, all served at the desired thickness!

FREE installation and training on all Blue Ice soft serve ranges!

This machine will effortlessly and speedily swirl ice cream, yogurt, milk shake, fruit smoothies and juice with confectionaries, fruits, nuts, or cookies to produce countless variety of flavoured delicacies.

Desirable Features:

Easy to Use

Designed with water switch located on the handle for convenient one handed operation

Easy to Operate

Mix liquids with closed mixing bowl until dispensed by opening the built in gate valve in the discharging nozzle

Durable

All moving parts are reinforced and supported with ball bearing construction to provide years of trouble free service

Easy to Maintain

Spring loaded bayonet mount auger is easy to remove and install

Protection

Safety sensor switch deactivates the machine when protective cover is removed so that accidental startup cannot occur.



Weight	Kg/lb
Net	76/168

Dimensions	Net (mm/in)
Width	340 / 13.4
Depth	575 / 22.6
Height	971 / 38.2



The Shaker

The Shaker Blender allows you to serve soft ice cream, frozen yogurt and milk shake with any mix-ins such as chocolate, flavourings, fruit syrups, milk and nuts.

So simple and fast:

Take a cup with your soft serve ice cream, add the selected mix-ins and blend them into a delectable frozen treat.

The unit takes up minimal counter space and just requires a standard 13amp socket.

Mini Marvel

Coffee Machine

Designed to go where no machine has gone before.
With 3 canisters and 9 selections all with a
footprint of just 16.5cm wide

Desirable Features:

Comprises of:

- ◆ Built-in menu including standard and large drinks
- ◆ Full audit facility
- ◆ High speed delivery/whipping system
- ◆ Advanced solid state heating 3kw (13A)
- ◆ Programming in grams and millilitres
- ◆ Pre-loaded drink defaults
- ◆ Low voltage (12v) D.C. Control System
- ◆ Integral flush system
- ◆ Mains water or pumped versions available
- ◆ Stand by "eco-mode" built in
- ◆ 8 premium drinks
- ◆ Hot water on demand and measured
- ◆ Strong/Large options as standard
- ◆ Compact size
- ◆ All zintec chassis/polycarbonate door
- ◆ New paint finish using metallic polyester
- ◆ LED illuminated cup station

Drink Selection:

- ◆ Café Latte
- ◆ Cappuccino
- ◆ Chocolate
- ◆ Chocomilk
- ◆ Coffee Black
- ◆ Coffee White
- ◆ Espresso
- ◆ Mocha
- ◆ Hot water on Demand
- ◆ Hot water Measured

Technical Data:

- ◆ Height: 66cm
- ◆ Depth: 45.5cm
- ◆ Width: 16.5cm
- ◆ Weight: 17kg
- ◆ Produces Hot Drink Continuously:
240 @ 3kw black coffee p/hour



Contact us for
more information about
our full range of
Coffee Machines.

*Vending of the
Highest Calibre!*

Maxi Toast

Toasty Grill Machine

The new Toasty Auto Grill toasts high quality Sandwiches, Paninis, Ciabattas, Bagels and Wraps – **FAST!**

Desirable Features:

Speed

Depending on the product and filling, four Paninis for example, can be served in 3 minutes. Toasted sandwiches can be faster at one every 30 seconds.

Simple to Operate

simply select your product listed in the display and press start button.

Works from Cold

no long heat up times. No wasted energy – the Toasty Auto Grill only heats while toasting your product.

Low Energy – Low Carbon Footprint

Induction heating focuses energy into the product resulting in exceptionally low energy usage.

Quality Product

Product is loaded into thick walled heating platens. These close by hand a fixed amount, ensuring the product is still soft on the inside and deliciously crispy toasted on the outside.

Repeatability

Using the latest induction heating technology, our unique heating control the Toasty Auto Grill gives a quality product time after time. It stops heating at the end of the cycle. No burnt product!

Safe to Eat

Inside temperature is controlled by software making the filling hot - but not too hot to eat.

Number Sold

Menu display tells you how many products have been made.

Installation

Simple to install, the Toasty Auto Grill stands on any surface and each station comes with a standard 240v 3 pin mains plug.

Easy Cleaning

Easy wipe stainless surfaces and PTFE coated platens.



Award Winning Concept

Our Toasty Auto Grill won a Gold Innovation Award at Lunch Show 2011; our Toasty Oven won the Sandwich Association New Product Award in 2007 & in 2008 was commended in the Caterer and Hotelkeeper Equipment & Supplies Excellence Awards.

Contact us for more information about our full range of Grill Machines.

Point of Sale

Large Range of Point of Sale Items - Now available on our new online shop.



Brown Bear with Ice Cream



Polar Bear with Ice Cream



Hanging 4ft sugar cone with flake



Ice Cream Furniture
4 colours available



Ice Cream Cones and
Milk Shake Cup



Standing 4ft sugar cone with flake

Consumables

We stock a massive variety of consumables including cones, flavourings, slush syrups, ice cream mixes, toppings, shake bases. All available at our new online store.



Wafers, Cones & Biscuits



Slush Products



Disposable Range



Confectionery & Sweets



Toppings and Sauces



Soft Serve Mix



Milk Shake
Flavouring Compounds



Milk Shake Range



Coffee Cups and Stirrers



Frozen Yogurt Range



Soft Serve Flavouring



Hot Drink Range

Profits Story

**Frozen
Yogurt:**



Selling Price.....**£3.95**
Less VAT.....**£0.66**
Sub Total.....**£3.29**
Less
Product Cost...**£0.28**

Profit per portion
£3.01

**Soft Ice
Cream:**



Selling Price.....**£1.50**
Less VAT.....**£0.25**
Sub Total.....**£1.25**
Less
Product Cost...**£0.14**

Profit per portion
£1.11

**Milk
Shakes:**



Selling Price.....**£2.40**
Less VAT.....**£0.40**
Sub Total.....**£2.00**
Less
Product Cost...**£0.18**

Profit per portion
£1.82

**Slush Cup
(7 oz cup)**



Selling Price.....**£1.80**
Less VAT.....**£0.30**
Sub Total.....**£1.50**
Less
Product Cost...**£0.13**

Profit per portion
£1.37

**Alcoholic
Slush
Beverages:
(8 oz cup)**



Selling Price.....**£3.80**
Less VAT.....**£0.64**
Sub Total.....**£3.16**
Less
Product Cost...**£0.27**

Profit per portion
£2.90

Payment Options

In order to ensure affordability we offer manageable and flexible payment options to suit every budget!

Including:

Payment in Installment Option

Pay over 6 months - Pay 50% upfront with the remainder over 5 months. No interest charged on this payment option.

Lease Option

From £1.90 per day - This is a lease purchase option where you pay over 36 months and the product is yours at the end of term.

Rental Option

From 26 week contract with the option to purchase at the end of term.



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