

IM CUBE SERIES

THE NEXT GENERATION OF
ICE MAKING PERFECTION

**3 YEAR
WARRANTY**
PARTS &
LABOUR*



HOSHIZAKI

When cool becomes brilliant

*Per country agreement. Warranty is applicable to the IM range of equipment.



HOSHIZAKI

➤ IM CUBE Series

Dedicated research and development went into refining the legendary Hoshizaki IM series—a range of ice makers once thought to be beyond improvement. Yet, Hoshizaki engineers succeeded in making this exceptional lineup even better.

The IM CUBE is bursting with clever enhancements and improvements – on all levels:

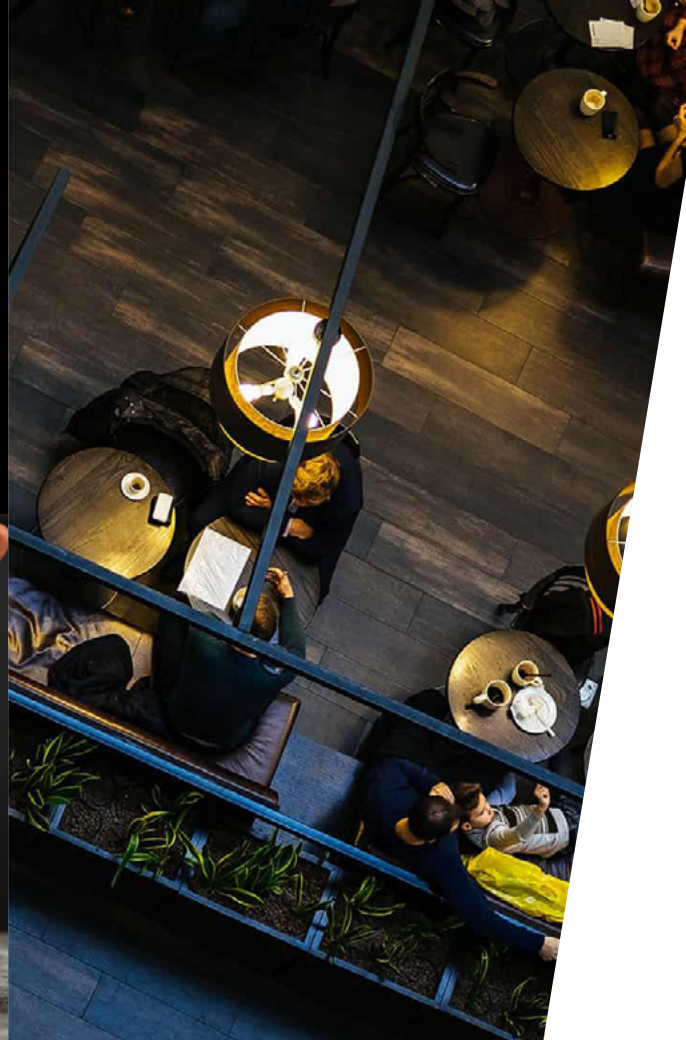
- **increased energy & water savings**
- **increased performance**
- **increased durability**
- **increased ice cube quality**
- **increased hygiene & food safety**
- **increased flexibility**

The IM CUBE demonstrates Hoshizaki's commitment to staying on track with the evolving demands of the food service industry. Designed with a deep understanding of customer needs, it provides mixologists and chefs with reliable, high-quality ice, empowering them to elevate their craft without concerns about supply or consistency.

➤ See website for all model specifications at:
www.hoshizaki.com.au



**MEET
THE NEW
IM CUBE
SERIES**



The New IM CUBE Series

NEW

VARIANT FEATURES OVERVIEW	CUBE SERIES	FLEXI CUBE SERIES
NEW Control board (IoT ready)	●	●
DC Pump motor with variable speed	●	●
Internal Drain Pump		●
PE-Standard HC Model	●	●
CPE-Standard HC Undercounter	●	●

INCREASED ICE QUALITY

- NEW: DC pump motor with smart water flow, seamlessly adjusting to each phase of the ice-making process to minimize the risk of chipped or cloudy ice cubes
- Closed-Cell System forming the cubes individually



INCREASED DURABILITY

- NEW: Automated cleaning
- NEW: Less wear & tear: internal components made of food-grade stainless steel (AISI 430)
- NEW: Magnetic DC pump motor with variable speed
- Highest grade insulation material (foaming instead of polystyrene)



INCREASED WATER SAVING

- NEW: magnetic DC pump motor with variable speed
- NEW: Improved water tank design to consume less water

INCREASED CONVENIENCE

- NEW: Water circuit cleaning notification
- NEW: Condenser cleaning notification
- NEW: Control panel easily adjustable dimple size
- NEW: Water tank and DC pump now more easily removeable

INCREASED ENERGY SAVING

- NEW: DC pump motor with variable speed
- NEW: Stand-by function
- Highest grade insulation material (foaming instead of polystyrene)
- Use of R290 natural refrigerant

INCREASED HYGIENE & FOOD SAFETY

- The closed water circuit provides a high level of protection against contamination throughout the entire cubing process.



INCREASED PERFORMANCE

- NEW: More efficient magnetic DC pump motor with variable speed
- Use of R290 natural refrigerant

Model	Ice Production Capacity (kg/24h)*			Power Consumption (100kg/kwh)*			Water Consumption (100kg/L)*		
	N	P	Diff	N	P	Diff	N	P	Diff
IM-30	18	22	22%	36.0	23.5	-35%	277.8	272.7	-2%
IM-45	29	29	0%	27.3	21.1	-23%	310.3	310.3	0%
IM-65	39	39	0%	24.6	17.8	-28%	307.7	307.7	0%
IM-100	73	76	4%	20.7	15.3	-26%	246.6	210.5	-15%
IM-130	88	91	3%	19.1	14.9	-22%	250.0	208.8	-16%
IM-240	160	160	0%	19.8	13.1	-34%	212.5	193.8	-9%

*All values are using air cooled & 28mm evaporators at 32°C ambient, 21 °C water.
N=Gen 1 series verse P=Gen 2 series

NEW

INCREASED FLEXIBILITY

- NEW: Internal drain pump (for F-models) allows for a positioning radius of 10 m distance, and retrofit 1.5 m height.



SET YOURSELF UP FOR
GROWTH AND SUCCESS.

FIND YOUR ICE MAKER FORMULA THAT
WORKS FOR YOU AND YOUR BUSINESS.

THE NEW STANDARD

The **IM CUBE** model comes with the following product improvements (compared to the previous range):

- Automated cleaning (Wash auto-restart)
- Water circuit cleaning notification
- Condenser cleaning notification
- Higher grade stainless steel
- Magnetic DC pump motor with variable speed
- Stand-by/Wash buttons



IM Cube models

CUBE
SERIES

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Self-Contained/
Undercounter

			
	IM-30CPE	IM-45CPE	IM-130CPE
Production Capacity	S - 25kg L - 28kg**	S - 34kg L - 36kg**	M - 92kg L - 95kg**
Bin Capacity (kg)	11.5	15	38
Dimensions W x D x H (mm)	398 x 451 x 787	633 x 511 x 780	1004 x 600 x 800
Cube Type / Size	S - 25 (25 x 25 x 23 mm)	S - 25 (25 x 25 x 23 mm)	M - 23 (28 x 28 x 23 mm)
	L - 28 (28 x 28 x 32 mm)	L - 28 (28 x 28 x 32 mm)	L - 28 (28 x 28 x 32 mm)

Self-Contained/
Vertical

				
	IM-65PE	IM-65PE-Q/LM	IM-130PE	IM-240PE
Production Capacity (kg)	S - 46kg L - 48kg**	Ball - 28kg XXL - 38kg**	M - 96kg L - 102kg**	M - 145kg L - 180kg**
Bin Capacity (kg)	26	Ball - 17kg XXL - 26kg	50	1580
Dimensions W x D x H (mm)	633 x 506 x 930	633 x 506 x 950	704 x 506 x 1280	704 x 665 x 1100
Cube Type / Size	S - 25 (25 x 25 x 23 mm)	Ball - Q (Ø45 mm)	M - 23 (28 x 28 x 23 mm)	M - 23 (28 x 28 x 23 mm)
	L - 28 (28 x 28 x 32 mm)	XXL - LM (28x 28 x 32mm)	L - 28 (28 x 28 x 32 mm)	L - 28 (28 x 28 x 32 mm)

Modular /
Stackable

			
	IM-240APE	IM-240DPE	IM-240XPE
Production Capacity (kg)	180**	180**	180**
Bins & Top Kits	B-301SA (No Top kit) B-501SA (8D) B-801SA (8D + 18D) Double Stack ANE: B-801SA (4DM)	B-801SA (IMD) B-1300 SS (No Top kit)	B-801SA (IMD) B-1300 SS (No Top kit)
Dimensions W x D x H (mm)	560 x 700 x 880	1084 x 700 x 500	1084 x 700 x 500
Cube Type / Size	L - 28 (28 x 28 x 32 mm)	L - 28 (28 x 28 x 32 mm)	L - 28 (28 x 28 x 32 mm)

Model Number	GEM Number	Model Number	GEM Number	Model Number	GEM Number	Model Number	GEM Number
IM-30CPE-28	AIM0015	IM-65PE-Q	AIM0007	IM-130PE-28	AIM0005	IM-240APE-28	AIM0020
IM-30CPE-25	AIM0017	IM-65PE-LM	AIM0008	IM-130PE-23	AIM0006	IM-240DPE-28/IM-240XPE-28	AIM0021
IM-45CPE-28	AIM0018	IM-65PE-25	AIM0009	IM-130CPE-28	AIM0011	IM-240PE-28	AIM0022
IM-45CPE-25	AIM0019	IM-65PE-28	AIM0010	IM-130CPE-23	AIM0012	IM-240PE-23	AIM0029

** Production capacities are based on 21 °C ambient air and 15 °C water temperatures. Actual output may vary depending on operating conditions.

I AM FLEXIBLE.

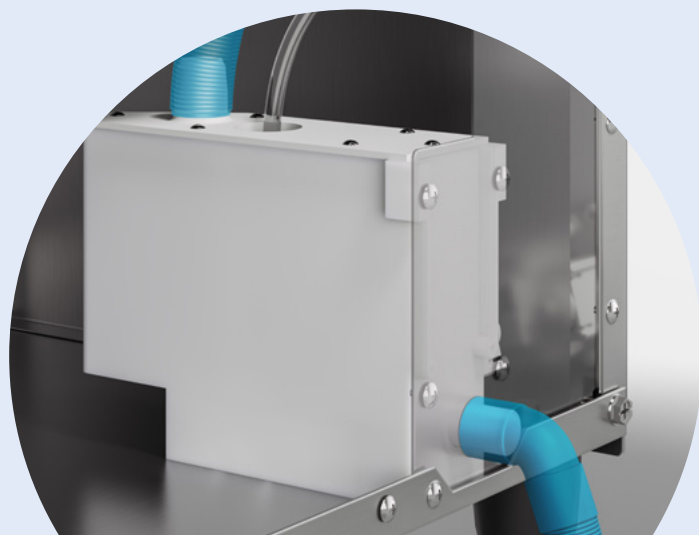
**BYPASSING SPACE RESTRICTIONS
WITH FEATURES FOR INCREASED FLEXIBILITY.**

The FlexiCUBE ^{+ FLEXIBILITY}

- Automated cleaning (Wash auto-restart)
- Water circuit cleaning notification
- Condenser cleaning notification
- Higher grade stainless steel
- Magnetic DC pump motor with variable speed
- Stand-by/Wash buttons

+ The **FlexiCUBE** models offer all the features of the IM CUBE model, along with specialized enhancements that make it easier for owners and designers to place the ice maker within any space. In food service locations (especially in high-value real estate areas) space is often limited, and traditional ice makers can be restricted by their height or drain location.

FlexiCUBE models include an integrated drain pump, enabling flexible placement of the ice maker, regardless of drain position or height. Thanks to this, project owners can rearrange existing kitchen and bar setups, within a distance of 10 meters and a height of 1.5 meters.



FlexiCUBE models

FLEXICUBE
SERIES

**3 YEAR
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LABOUR*

Self-Contained/
Undercounter



IM-45CPE-F

Production Capacity (kg)	S - 34kg L - 36kg**
Bin Capacity (kg)	15
Dimensions W x D x H (mm)	633 x 511 x 780
Cube Type / Size	S - 25 (25 x 25 x 23 mm)
	L (28 x 28 x 32 mm)

Self-Contained/
Vertical



IM-65PE-F

Production Capacity (kg)	S - 46kg L - 48kg**
Bin Capacity (kg)	26
Dimensions W x D x H (mm)	633 x 506 x 930
Cube Type / Size	S - 25 (25 x 25 x 23 mm)
	L (28 x 28 x 32 mm)

Self-Contained/
Vertical



IM-130PE-F

Production Capacity (kg)	M - 96kg L - 102kg**
Bin Capacity (kg)	50
Dimensions W x D x H (mm)	704 x 506 x 1280
Cube Type / Size	M - 23 (28 x 28 x 23 mm)
	L (28 x 28 x 32 mm)



IM-240PE-F

Production Capacity (kg)	M - 145kg L - 180kg**
Bin Capacity (kg)	110
Dimensions W x D x H (mm)	704 x 665 x 1580
Cube Type / Size	M - 23 (28 x 28 x 23 mm)
	L (28 x 28 x 32 mm)



Model Number	GEM Number	Model Number	GEM Number	Model Number	GEM Number	Model Number	GEM Number
IM-45CPE-25-F	AIM0019	IM-65PE-25-F	AIM0009	IM-130PE-28-F	AIM0005	IM-240PE-28-F	AIM0022
IM-45CPE-28-F	AIM0018	IM-65PE-28-F	AIM0010	IM-130PE-23-F	AIM0006	IM-240PE-23-F	AIM0029

** Production capacities are based on 21 °C ambient air and 15 °C water temperatures. Actual output may vary depending on operating conditions.

THE NEXT GENERATION OF ICE PERFECTION

Ice Perfection 2.0

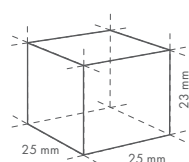
MEET THE HOSHIZAKI CUBE

Every bartender will tell you about the importance of the ice quality for their craft of creating layers of taste and texture in a cocktail glass. Premium spirits and ingredients simply ask to be paired with nothing less than ice cube perfection. Hoshizaki cubes are extremely compact, dry, tasteless and slowly melting, allowing just the right amount of dilution – a combination of everything a bartender requires when it comes to aesthetics, taste and functionality of ice.

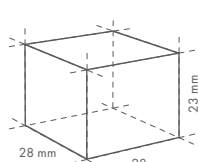
We are proud to provide and continuously perfect the technology behind these dense, dry and exceptionally hard ice cubes.

As the cubes are formed individually inside **A CLOSED-CELL SYSTEM**, there is no unpleasant bridging between the single cubes.

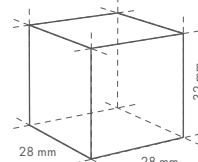
ICE CUBE SIZES



Cube Size: **S-25**
Weight: 13 g



Cube Size: **M-23**
Weight: 17 g

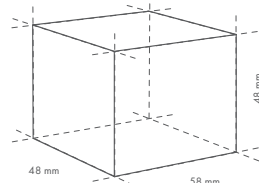


Cube Size: **L-28**
Weight: 23 g

Special Ice Types



Ice Type: **BALL-Q**
Weight: 45 g



Ice Type: **XXL-LM**
Weight: 120 g

THE MARBLE EFFECT:

The appearance of the Hoshizaki cube is characterised by its clean edges and its transparency streaked by a marbling effect. This effect occurs, when the CELL WALLS block the freezing water's expansion from all sides, while reaching down to -30°C during the cubing process. As the temperatures decrease, the water keeps expanding and marbles start to form as a sign of extreme density and compactness of every single cube.



HOSHIZAKI

When creating the world's most popular Ice Cubes, there are three major characteristics that come into play:



PERFECT TASTE

Our cubes are a perfectly tasteless chilling agent for all types of culinary purposes without compromising the taste of your creation.



PERFECT SHAPE

Each cube is made individually by a dedicated spray of fresh water within a closed cell to achieve the highest possible compactness of an ice cube with the perfectly precise square shape. Thanks to the unique magnetic DC Pump with variable speed automatically adjusts the water influx pressure throughout the cubing process with the result of even clearer ice cubes with even sharper edges.



PERFECT DILUTION

During the ice making process, the cell walls block the freezing water's expansion from all sides. This makes Hoshizaki ice cubes so exceptionally compact and hard, that they provide the exact rate of dilution needed for cocktails and long drinks.

WE ARE THE IM CUBE FAMILY



HOSHIZAKI

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Hoshizaki Lancer Pty Ltd

T: 1300 551 361

sales@hoshizaki.com.au

www.hoshizaki.com.au

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