

The Glacier range provides a powerful stand alone unit capable of dispensing very high volumes of water to meet peak commercial demand.



High capacity

With a chilling capacity from 50 L/hr to 130 L/hr backed by instant ice bank delivery the Glacier range is a proven commercial model to cope with the very busiest of times.

Space efficient

The compact under bench design of the Glacier range combines high capacity dispensing volumes with maximum space efficiency.

High performance

The superior cooling system of the Glacier range features Direct Chill and Ice Bank technology that can operate in high ambient temperatures.

Safety features

Total hygiene is a priority and, for this reason, only certified food contact materials are used for all components in contact with liquid and great care is taken in assembling each product. This eliminates the risk of contamination and allows for easy cleaning and maintenance.

Durable strength

The sturdy coated steel external finish of the Glacier range is specifically designed to withstand high frequency use in the busiest of commercial environments.



GLACIER GL1300



GLACIER GL2000



GLACIER GL5000





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GLACIER GL1300

The Glacier range provides a powerful high-capacity under bench unit capable of dispensing very high volumes of chilled water to cope with peak commercial demand at the very busiest of times.

The GLACIER GL1300 has a chilling recovery capacity of 50 L/hr with ice bank instant delivery of 160 litres.

| DELIVERS | Chilled water |
|------------------------------|--|
| CHILLING CAPACITY | 50 L/hr |
| ICE BANK INSTANT DELIVERY | 160 L |
| COOLING SYSTEM | Direct Chill with Ice Bank technology for maximum performance |
| WEIGHT | 40 kg (gross) |
| SIZE (H X W X D) | 650 x 410 x 630mm |
| REQUIREMENTS | power, water, drainage |

- Connects to a variety of dispensers to suit specific requirements
- ✓ Designed to operate in temperatures up to 40 degrees C
- ✓ Exclusive use of certified food contact materials for all components
- ✓ Direct chill system reduces chilling times and electrical consumption

Optional

Sparkling Water External filtration systems available Other beverage applications — beer, juice, etc.

GLACIER GL2000

The Glacier range provides a powerful high-capacity under bench unit capable of dispensing very high volumes of quality chilled water to cope with peak commercial demand at the very busiest of times.

The GLACIER GL2000 has a chilling recovery capacity of 90 L/hr with ice bank instant delivery of 280 litres.

| DELIVERS | Chilled water |
|------------------------------|--|
| CHILLING CAPACITY | 90 L/hr |
| ICE BANK INSTANT DELIVERY | 280 L |
| COOLING SYSTEM | Direct Chill with Ice Bank technology for maximum performance |
| WEIGHT | 53 kg (gross) |
| SIZE (H X W X D) | 650 x 520 x 750mm |
| REQUIREMENTS | power, water, drainage |

- Connects to a variety of dispensers to suit specific requirements
- Direct chill system reduces chilling times and electrical consumption
- Designed to operate in temperatures up to 40 degrees C
- Exclusive use of certified food contact materials for all components

Optional

Other beverage applications — beer, juice, etc.

GLACIER GL5000

The Glacier range provides a powerful high-capacity under bench unit capable of dispensing very high volumes of chilled waters and coping with peak commercial demand at the very busiest of times.

The GLACIER GL5000 has a chilling recovery capacity of 130 L/hr with ice bank instant delivery of 500 litres.

| DELIVERS | Chilled water |
|------------------------------|--|
| CHILLING CAPACITY | 130 L/hr |
| ICE BANK INSTANT DELIVERY | 500 L |
| COOLING SYSTEM | Direct Chill with Ice Bank technology for maximum performance |
| WEIGHT | 100 kg (gross) |
| SIZE (H X W X D) | 1080 x 640 x 660mm |
| REQUIREMENTS | power, water, drainage |

- Connects to a variety of dispensers to suit specific requirements
- ✓ Direct chill system reduces chilling times and electrical consumption
- Designed to operate in temperatures up to 40 degrees C
- ✓ Exclusive use of certified food contact materials for all components

Optional

Other beverage applications — beer, juice, etc.









