

HOWE®



Rapid Freeze

F L A K E I C E
E Q U I P M E N T

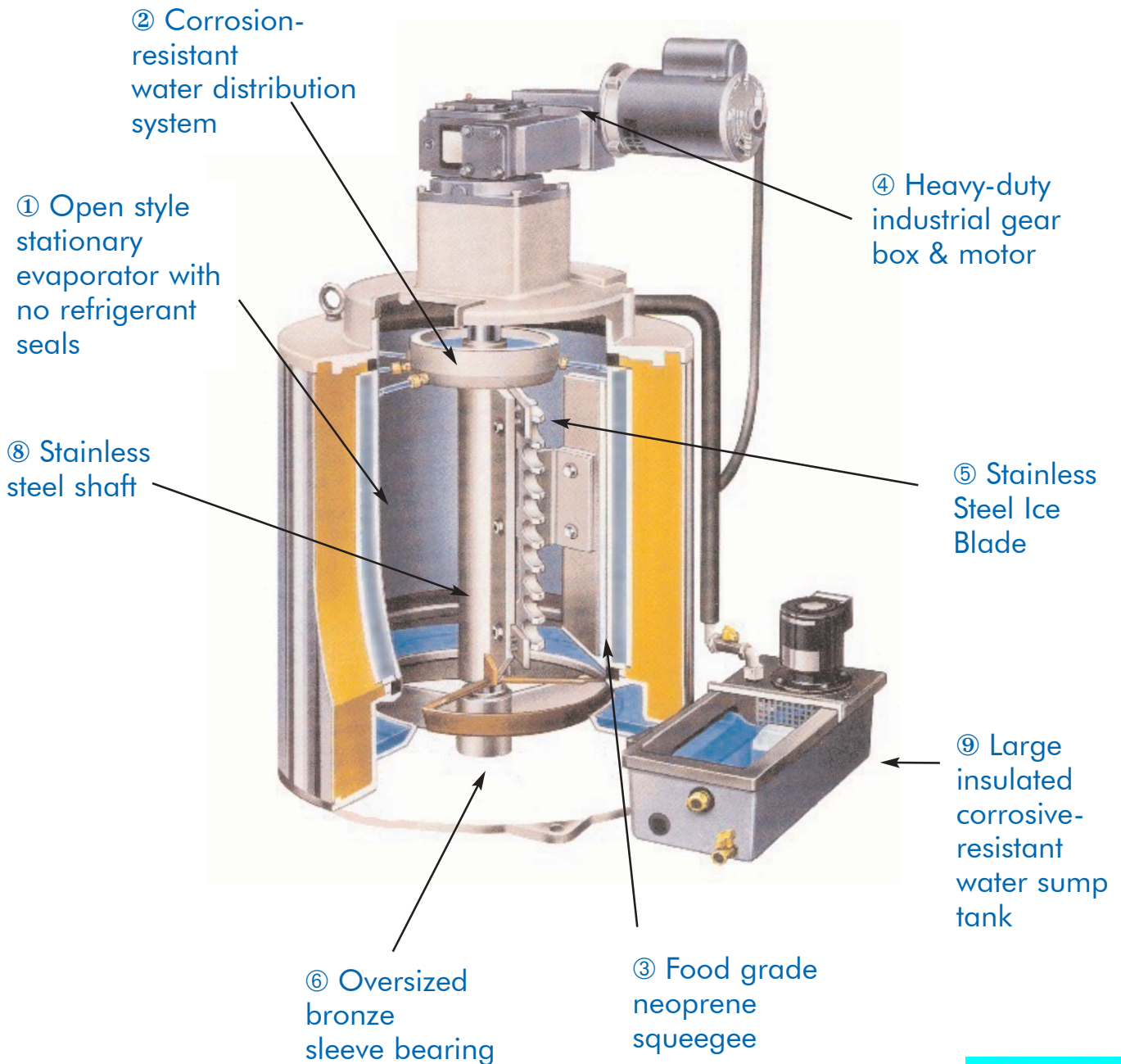
Packaging - Processing
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SIMPLY THE BEST ICE

In a rare combination of simplicity, functionality, and affordability, Howe's Rapid Freeze® Ice Flaker has earned its reputation as the world's best value in ice equipment.

Arguably superior to any competing brand, Rapid Freeze features a unique warranty of 25 years covering the evaporator, 10 years for the ice blade and 2 years on parts. At the heart of this reliable industrial grade ice flaker is a sophisticated design with only one moving part.

Durable components are constructed of high-strength, light-weight, corrosion-resistant materials for years of trouble free service. Rapid Freeze's cylindrical shape is the most compact in design of any like-capacity ice maker on the market.



MACHINE MONEY CAN BUY.

① EVAPORATOR

For over 50 years, this rugged, time tested evaporator has set the standard for efficiency and longevity. Simple yet eminently clever, the open style, vertical flaker design performs multi-functional tasks of making ice and harvesting ice in one motion. Because the ice is harvested almost effortlessly by gravity, wear is drastically reduced, resulting in an extraordinarily long evaporator life.

Perhaps the greatest advantage of Rapid Freeze is that the evaporator remains stationary and requires no refrigeration seals. In addition to all of the other benefits this evaporator design has, it is far less susceptible to refrigerant leaks than rotating evaporators.

② WATER DISTRIBUTION SYSTEM

Howe's distinctive, corrosion-resistant water distribution system is easily adjustable and works on pump pressure alone to evenly distribute water over the evaporator. Any water not frozen to the evaporator in the first pass is pre-chilled and recirculated to the sump to conserve energy and water consumption.

③ NEOPRENE SQUEEGEE

Designed for years of wear, this special food-grade squeegee removes all excess water from the ice before it is harvested. A 100% dry, sub-cooled, flake ice with unparalleled holding capacity is produced.

④ GEAR BOX & MOTOR

The impressive heavy-duty, double reduction gear box is linked to a direct drive, high torque motor. This results in a smooth and powerful drive train to turn the ice blade inside the evaporator. Positioned above the ice machine, the assembly remains dry and easily accessible for maintenance.

⑤ ICE BLADE

Machined to exacting tolerances, the muscular ice blade is made of fine-grained investment cast stainless steel material to resist wear and improve sanitation. Covered by a 10 year warranty, it boasts the longest guarantee in the industry.

⑥ MAIN BEARINGS

All Rapid Freeze Flakers employ the use of massive, oversized, bronze bearings equipped with lubrication fittings. The bearings form a metal-to-metal seat with the main shaft. The ability to lubricate the large bearings is combined with a slow RPM to minimize torque, friction and wear. The result is an extremely long bearing life.

⑦ CONTROL PANEL

Howe's control panel is an evolution of decades of improvements and uses the latest state-of-the-art smart technology. Sophisticated, but incredibly simple electronic controls constantly monitor amperage while sensing a variety of other machine functions. In the event of an overload or malfunction, the machine shuts down safely until a technician can resolve the problem.

⑧ SHAFT

The shaft of the Rapid Freeze Flaker runs vertically along the center line of the machine and acts as a heavy-duty structural support for the ice harvesting components. As the only moving part in the evaporator, it simplifies the machine's operation and drastically reduces maintenance costs.

⑨ WATER SUMP

Our insulated, corrosion-resistant water sump is designed to be uncomplicated and accessible. It resists wear and uses a simple float valve to dispense make-up water. Should field maintenance become necessary, it can be done quickly, easily and inexpensively.



DURABILITY

Long known for its heavy-duty design, the Howe Rapid Freeze not only lasts longer than competing brands of ice machines, it has the longest evaporator warranty of any flaker on the market.

LOW MAINTENANCE

Howe's incredibly simple flaker design requires a fraction of the number of parts used in most other makes of ice machines. This coupled with heavy-duty parts allow the Rapid Freeze to have one of the lowest maintenance cost compared to many of our competitors.

HIGH CAPACITY AND FAST RECOVERY

All models of Howe Rapid Freeze Flakers from 1 to 10 tons per 24hrs. are based upon ARI production standards of 70°F water and 90°F air conditions. Combined with 100% dry ice quality and continuous ice production, the Rapid Freeze easily out paces other competing brands.

ENERGY EFFICIENCY

Superior energy efficiency is what sets Howe apart from most of the competition. We invite you to consider the significant savings Howe can offer you in the form of lower electric bills.

FUNCTIONALITY

Howe offers the Rapid Freeze in a wide variety of configurations, more than any other competitor. This enables us to offer customers a Howe flaker for their specific requirement. Whether it's just the evaporator for a supermarket application, a 10 ton ammonia flaker for a food processor, or a seawater ice machine for a long-line fishing boat, Howe has just the unit you need.

FLEXIBILITY

Howe Flakers offer more flexibility than the competition because of the wide range of refrigerant compatibles. Our standard units operate with environmentally friendly R-404A. Other Rapid Freeze units are compatible with R-22, R-507, R-717 (ammonia) and propylene glycol.

HIGH QUALITY ICE

Rapid Freeze produces a 100% dry, crisp, sub-cooled ice that cools faster and more efficiently than any other ice. Its sparkling appearance and enhanced surface is superb for merchandising and unsurpassed in process cooling applications.



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RAPID FREEZE APPLICATIONS

Perishable Foods

Supermarkets
Seafood Retailers
Meat Retailers
Produce Retailers
Delicatessen
Restaurants & Salad Bars
Caterers

Food Processors

Sausage Processors
Poultry Processors
Seafood Processors
Bakeries
Dairies

Farming & Distribution

Produce Farming
Fresh Produce
Wholesalers
Seafood Wholesalers
Seafood Importers & Exporters

Aquaculture

Shrimp Farms
Salmon Farms
Catfish Farms
Talapia Farms

Health Care

Hospital Burn Centers
Blood Banks

Zoos & Theme Parks

Polar Animal Exhibits
Rides & Attractions

Industrial

Chemical Plants
Ink Plants
Leather Tanners
Concrete Plants

Commercial Fishing

Factory Ships
Draggers
Long-Liners
Scallop Boat
Shrimp Boats
Unloading Facilities



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CAPACITY RATINGS, TONS OF ICE PER 24 HOURS, FRESHWATER

Model Series	Nominal Capacity Tons Ice/24 hr.	Evaporating Temperature				
		-20°F / -28.8°C	-10°F / -23.2°C	-5°F / -20.4°C	0°F / -17.8°C	+5°F / -15°C
1000	.5	-	-	-	-	.50
2000	1	-	1.10	1.0	.88	.75
3000	1.5	-	1.65	1.5	1.32	1.13
4000	2	-	2.2	2.0	1.76	1.50
6000	3	-	3.3	3.0	2.64	2.25
5 Ton	5	6.0	5.5	5.0	4.40	3.75
7.5 Ton	7.5	9.0	8.25	7.5	6.60	5.62
10 Ton	10	12.0	11.0	10.0	8.80	7.5
20 Ton	20	24.0	22.0	20.0	-	-

Note: For optimum quality ice and efficiency of operation, it is recommended that the model 1000 ice flaker be operated between 0°F and +5°F, the 20 ton model be operated at -10°F, and all other models be operated between -5°F and -10°F evaporating temperature.

REFRIGERATION REQUIREMENTS, FRESHWATER

Model Series	Units	Water Temperature			
		50°F / 10°C	60°F / 15.6°C	70°F / 21.1°C	80°F / 26.7°C
1000	BTU / HR	8,400	8,950	9,500	10,050
	kcal /hr	2,120	2,260	2,394	2,530
2000	BTU / HR	15,250	16,150	17,050	18,000
	kcal /hr	3,840	4,070	4,300	4,540
3000	BTU / HR	22,875	24,225	25,575	27,000
	kcal /hr	5,770	6,140	6,450	6,825
4000	BTU / HR	30,500	32,300	34,100	36,000
	kcal /hr	7,690	8,140	8,590	9,070
6000	BTU / HR	45,750	48,450	51,150	54,000
	kcal /hr	11,530	12,210	12,890	13,610
5 Ton	BTU / HR	76,250	80,750	85,250	90,000
	kcal /hr	19,220	20,350	21,490	22,680
7.5 Ton	BTU / HR	114,500	121,250	128,000	135,000
	kcal /hr	28,860	30,540	32,260	34,020
10 Ton	BTU / HR	152,500	161,500	170,500	180,000
	kcal /hr	38,430	40,700	42,970	45,360
20 Ton	BTU / HR	310,500	328,750	346,500	365,500
	kcal /hr	78,250	82,850	87,320	92,100

Note: Based on operating the ice flaker at -5° F (-20.4°C) (1000 # series at +5°F, and 20 ton model at -10°F,) evaporating temperature.

Conversion Factors:

1. Ton of refrigeration = 12,000 BTU/HR. To obtain TR divide BTU/HR by 12,000.
2. 1 Watt = .860 kcal/hr. To obtain watts divide kcal/hr by .860.

Howe Mobile Express & upright bins



Only Howe gives you:

- ◆ Revolutionary Design features
- ◆ Fast, clean and safe solutions for handling ice
- ◆ Heavy Duty construction for years of durable and dependable use.



No matter what your ice storage and ice handling requirements are, Howe has a perfectly engineered solution to suit your needs. Mobile express solutions from 200 pounds up through 9000 pounds storage capacity, as well as the industry standard upright style bins in capacities from 1000 pounds up through 4900 pounds. All Howe storage bins features specially engineered tops with integral ice level control boxes factory mounted for precise alignment, providing greater protection, and external access to photo eyes.

Howe *Rapid Freeze* Condensing units.



Howe Rapid Freeze condensing units are engineered with the correct capacity, components and controls, to match each and every Howe Rapid Freeze Flake Ice Machines. These condensing units are designed for unexcelled quality, reliability, and long life. They are durable, energy efficient and available in a wide variety of refrigerants and electrical voltages.

WARRANTY

FRESH WATER GENERAL AND SELECTIVE PURPOSE UNITS

25 Year Evaporator Warranty

10 Year Ice Blade Warranty

2 Year Speed Reducer Warranty

2 Year Warranty on parts - excludes compressor

1 Year Compressor Warranty

SEAWATER SELECTIVE PURPOSE UNITS

1 Year Evaporator Warranty

1 Year on the remainder of the parts

*See specific equipment warranty
for complete details.*



USDA
Approved



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