



A REVOLUTION IN FOOD PRESERVATION

TECHNOLOGY: INNOVATIVE AND SUSTAINABLE

nanoICE is an innovative molecular ice technology that simultaneously cools and hydrates the product in order to preserve its quality and freshness without damaging it.



nanoICE is an innovative molecular ice technology that naturally keeps seafood fresh for longer. Or as we like to say, nanoICE simply improves all aspects of shelf life, optimizes production costs and revolutionises our customer's experience.

BUT HOW?

- Based on true innovation, nanoICE uses nano-sized particles that are less than a micron in size to fully cover the product and **lower its temperature faster than conventional ice solutions**.
- As a more sophisticated cooling method, nanoICE naturally creates an oxygen-deprived environment, which **reduces bacterial growth**, thus preventing spoilage without any use of chemicals or freezing.
- Because nanoICE simultaneously hydrates and chills the product, it **reduces shrinkage and prevents product weight loss**.
- Since nanoICE is in liquid form, it is extremely **gentle to delicate products and does not cause any damage** during harvesting, transportation, or storage (unlike flake and crushed ice).
- nanoICE is **FDA G.R.A.S approved** for preserving the freshness of seafood.

MACHINE: POWERFUL AND VERSATILE

nanoICE is the first machine with a tangible return on investment and is scalable for use in fields, on board ships, and retail outlets.

A pinnacle of ice making technology, **nanoICE machines are completely automated** to ensure hassle-free operation and increased reliability. These devices are managed through simple commands via a remote computer, turning themselves into a **"set and forget" type of machines**. The ice is pumpable making it very easy to use.

We combine our **unique ice solution** with an outstanding machine design that is **easy to use** and **fits multiple environments**.

CURRENT AND FUTURE APPLICATIONS



FISH & SEAFOOD



PRODUCE



LIVESTOCK & MEAT



POULTRY





ADDRESS: N-6475 Midsund, Norway
 PHONE: +47 91 24 71 87

www.nanoiceglobal.com

“nanoICE is unique to the industry; we have not experienced results like these with any other ice product.”

Executive Director,
 Foods Processor

nanoICE: PRODUCT SPECIFICATIONS

nanoICE machine is compact, versatile, and mobile with **perfect energy efficiency and easy service**, which allows it to operate in a variety of scenarios both on- and off-shore.

It uses **less energy and less refrigerant on an outright basis** when compared to conventional ice machines. Modular units fit all applications and output ice with adjustable consistency depending on your specific need.



This image is for illustration purposes only. Currently, only the smallest size is available. If required, nanoICE can provide larger sized machines on demand.

	NM-3101	NM-3102	NM-3202
Dimensions:	106,7cm x 59,7cm x 88,9cm	106,7cm x 59,7cm x 88,9cm	106,7cm x 59,7cm x 88,9cm
Power Config.:	230,460V @ 50/60hz	230,460V @ 60hz	208,380V @ 50/60hz
Power Usage:	7 kW	14 kW	14 kW
# of nanoICE Lines:	1	2	2
Output:	5 Tons	10 Tons	10 Tons
Max Flow Rate:	2 GPM (2880 G/24hr) 455 LPH (10920 L/24hr)	8 GPM (11520 G/24hr) 1820 LPH (43680 L/24hr)	8 GPM (11520 G/24hr) 1820 LPH (43680 L/24hr)

WHY nanoICE?

RAPID CORE COOLING TECHNOLOGY

No other ice solution cools your product faster

LONG-TERM CORE TEMPERATURE MAINTENANCE

Cooling to the core of the product helps maintain temperatures ideal for a longer shelf life

BACTERIAL GROWTH PREVENTION

nanoICE creates a stable low-temperature environment that limits bacterial growth

REDUCED SHRINKAGE AND PREVENTED WEIGHT LOSS

nanoICE helps you to maximize the product volume and have more sellable weight

RETAINED PRODUCT APPEARANCE

nanoICE's silky-smooth texture with variable ice thickness is extremely gentle to products

EASY TO USE

Convenient and accurate hose delivery, no shoveling and no mess

COMPLETELY AUTOMATED

nanoICE is managed through simple commands via a remote computer

ENERGY EFFICIENT

nanoICE machines use less energy than any other ice device

DUAL OUTPUT TECHNOLOGY

Use both nanoICE and refrigerated seawater simultaneously from the same machine

EXTREMELY SAFE

nanoICE machines are UL certified. The ice is USDA and FDA G.R.A.S approved