



◆ LAVAINOX RK-55C - High-Capacity Bullet Ice Maker (55 kg/day)

Specifications

Dimension(L*W*H) mm	666 × 637 × 775
Output(lb/24hr)	121 lb=55kg
Bin Capacity (lb)	66lb=30kg
Voltage (V/Hz)	220/50
Power (W)	500
Condenser Unit	Air
Refrigerant	R290
Net Weight (kg)	58
Gross Weight (kg)	64
Carton Dimension(L*W*H) mm	740*720*890

Lava Innox



Product Name
Bullet Ice Machine



Model Number
RK-55C



Customer Support

- support@lavainox.se
- Monday - Saturday, 9 AM to 9 PM
- www.lavainox.se

LAVAINOX RK-55C – Bullet Ice Machine

Designed in Sweden | High-Capacity Commercial Ice Maker

Product Overview

The LAVAINOX RK-55C is a high-capacity bullet ice machine engineered in Sweden to meet the demands of restaurants, cafés, hotels, and busy foodservice operations. With a production capacity of up to 55 kg of bullet ice per day, it combines consistent performance with energy efficiency. The machine is equipped with a spacious 30 kg internal storage bin and features an air-cooled condenser using eco-friendly R290 refrigerant. Its robust stainless steel construction ensures long-term durability and hygiene, even in intensive commercial environments.

Standard Features

- Produces up to 55 kg/day of bullet ice
- Large 30 kg internal storage bin
- Air-cooled condenser for efficient heat management
- Durable stainless steel housing for hygiene and easy cleaning
- R290 refrigerant for eco-friendly and efficient operation
- Unit dimensions: 666 × 637 × 775 mm (W × D × H)
- High-performance 500W compressor for reliable ice output
- Sturdy base design with anti-slip legs
- Accessible front control panel with easy maintenance access

Summary

The LAVAINOX RK-55C is a high-capacity bullet ice machine designed for professional environments such as restaurants, cafés, hotels, and catering operations. It delivers a robust daily ice production of 55 kilograms of bullet-shaped ice, with an integrated storage bin that holds up to 30 kilograms, ensuring continuous supply during high-demand periods.

This model operates on a 220-volt, 50-hertz power connection and consumes 500 watts of electricity, offering a strong balance of performance and energy efficiency. It is fitted with an air-cooled condenser and runs on R290 eco-friendly refrigerant, aligning with modern environmental standards while maintaining exceptional cooling effectiveness.

Built from high-grade stainless steel, the RK-55C is both durable and easy to clean. Its dimensions, 666 × 637 × 775 mm, make it suitable for medium to large kitchen spaces while still maintaining a relatively compact footprint. The unit has a net weight of 58 kilograms and a gross weight of 64 kilograms, and is packaged in a carton measuring 740 × 720 × 890 mm for safe and efficient shipping. For commercial distribution, the RK-55C is optimized for transport and storage, with a loading capacity of 53 units in a 20-foot container and 144 units in a 40-foot container.

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