



◆ LAVAINOX RK-75C - High-Capacity Bullet Ice Maker (75 kg/day)

## Specifications

Dimension(L*W*H) mm	666 × 637 × 775
Output(lb/24hr)	165 lb=75kg
Bin Capacity (lb)	66lb=30kg
Voltage (V/Hz)	220/50
Power (W)	670
Condenser Unit	Air
Refrigerant	R290
Net Weight (kg)	58
Gross Weight (kg)	64
Carton Dimension(L*W*H) mm	740*720*890

# Lava Inox



**Product Name**  
Bullet Ice Machine



**Model Number**  
RK-75C



## Customer Support

- [support@lavainox.se](mailto:support@lavainox.se)
- Monday - Saturday, 9 AM to 9 PM
- [www.lavainox.se](http://www.lavainox.se)

## LAVAINOX RK-75C – Bullet Ice Machine

Designed in Sweden | High-Capacity Commercial Ice Maker

### Product Overview

The LAVAINOX RK-75C 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 75 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 75 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 670W compressor for reliable ice output
- Sturdy base design with anti-slip legs
- Accessible front control panel with easy maintenance access

### Summary

The LAVAINOX RK-75C 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 670 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-75C 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-75C 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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