



ICEBRIDGE WET ICE BOX

Storing and transporting of ice cubes in existing trolleys or containers for up to 20 hours with only 10% loss.

The Icebridge® Wet Ice Box is designed for on board storage and transportation of ice cubes. Wet Ice Box can also be used for transporting ice cream. Ice cream maintains service temperature level for up to 8-10 hours inside the Icebridge box.

The Icebridge Wet Ice Box is made out of highly insulating ultra light materials that have been designed for easy operations both in the air and on the ground. The Icebridge Wet Ice Box contains the melting water inside the box and secures that no water leaks on the galley or cabin floor.

PRODUCT HIGHLIGHTS

Optimized amount of ice cubes can be transported on board for up to 20 hours with only 10% loss due to melting.

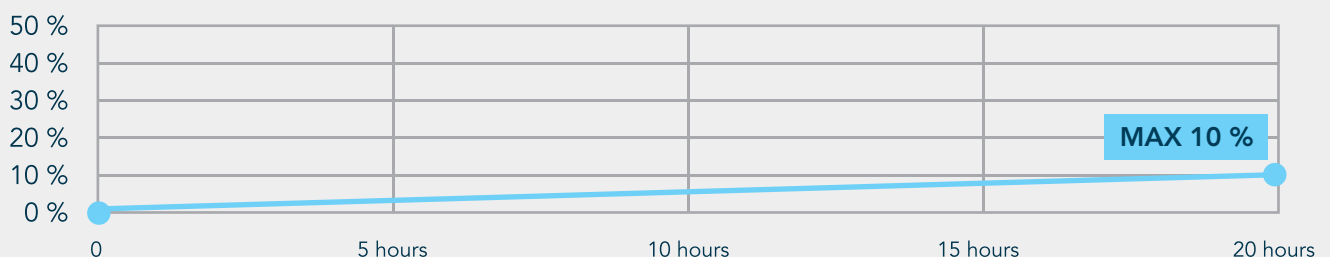
Storage and transportation of ice cream keeping the product at service temperature level for up to 10 hours.

Highly durable and ultra-light material.

Safe to use on board. No leaking or spillage.

Washable in the catering tunnel washing machine.

LOSS OF ICE CUBES THROUGH MELTING DURING 20 HOURS

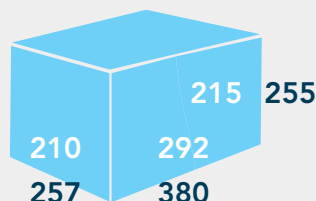


DIMENSIONS (L x W x H) AND WEIGHT

Small Wet Ice Box

External 380 x 257 x 255 mm
Internal 292 x 210 x 215 mm
Weight 0,57 kg

Capacity:
5 kg ice cubes
44 ice cream cups



Large Wet Ice Box

External 370 x 257 x 350 mm
Internal 275 x 210 x 300 mm
Weight 0,76 kg

Capacity:
7 kg ice cubes
55 ice cream cups

