



# THE CLEAR ICE

Made with the clear ice machines by The Space.

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# WHY CLEAR ICE?

- Melt slower. Better flavor for drinks.
- Lower temperature. Better cooling effects.
- Crystal clear. Better visual presentation.



## WHY SHAPES MATTER?

Clear ice in various shapes looks more elegant and visually appealing than regular ice. Different shapes of clear ice complement different types of drinks, enhancing both presentation and drinking experience.

- Ice spheres
- Ice cubes
- Collins spears
- Ice diamonds
- Bullet ice for versatile use





# ICE SPHERES

Ice spheres are commonly used in single malt whiskey, bourbon, and cognac as they have a smaller surface area and melt more slowly, keeping drinks cold and preserving the rich flavors.

Our commercial clear ice machines (IMT200, IMT300) are able to make ice spheres in two sizes:  $\Phi 60\text{mm}$  and  $\Phi 75\text{mm}$ . And the home version (IMT100) makes ice spheres of  $\Phi 60\text{mm}$ .



# Whiskey



## Cocktails



# Tea



# ICE CUBES

Clear ice cubes melt slightly faster than ice sphere but still keep drinks cool. They are frequently used in Negronis, Manhattans, and rum-based cocktails, where a controlled dilution helps balance the drink's flavors.

The ice cubes made with our machines are 55mm × 55mm × 55mm.



# Coffee



# Whiskey

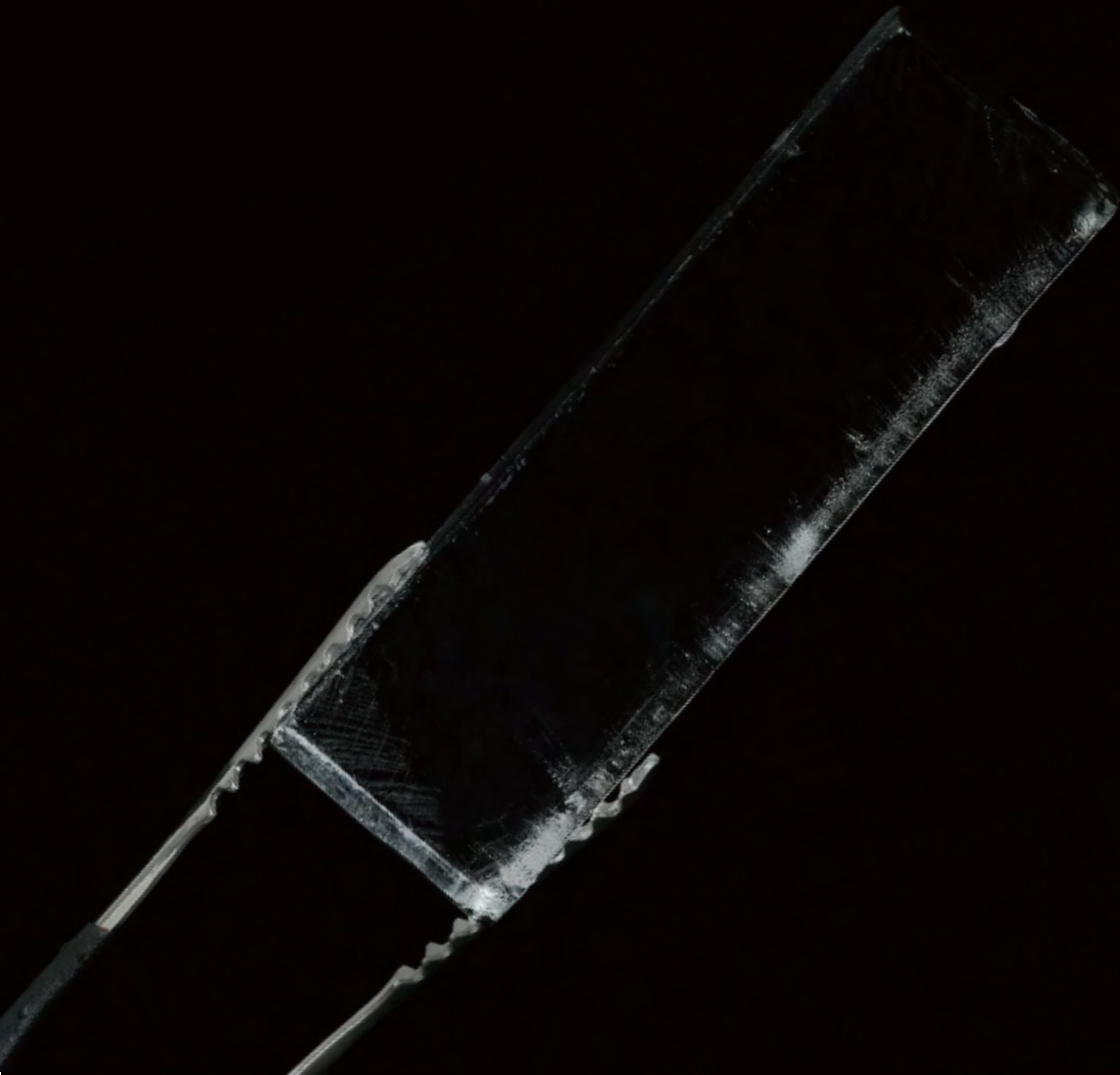


# Vodka



# COLLINS SPEARS

Collins spears are perfect for highball glasses, providing excellent cooling while minimizing dilution. You can make Collins spears of two sizes with our clear ice machines: 38mm × 38mm × 102mm and 37mm × 37mm × 120mm.



# Cocktails



## ICE DIAMONDS

The unique diamond shape is perfect for luxury drinks and cocktail presentations. It is often used in high-end bars and whiskey-tasting events to create a premium drinking experience. The ice diamonds made with our machines are 60mm × 55mm.



# Cocktails



The ice diamond radiates timeless sophistication, crafted to captivate.



# Whiskey



## Bullet Ice for Versatile Use

Perfect for quick beverages like cola, tea, and water, bullet ice adapts to diverse scenarios. To maximize user benefits, we've incorporated this popular feature in IceDuo – the home-version clear ice maker. This innovative machine enables users to:

- Produce 9 crystal-clear bullet ice cubes in 12 minutes
- Create 9 regular (white) bullet ice cubes in just 7 minutes



Clear Bullet Ice

White Bullet Ice

\*Note: Purified water is required for clear bullet ice production with IceDuo.

# IceDuo

## MODEL IMT100



- Capable of making large-sized crystal-clear ice.
- Make clear ice 3 times faster than regular freezers.
- Make bullet ice in two sizes.
- Attractive countertop design.



IceDuo is the first of its kind, allowing users to create crystal-clear ice in perfect shapes without the need for cutting, and makes bullet ice for quick drinks. With IceDuo, liquor and soft drink lovers can enjoy a premium clear ice experience, and cocktail enthusiasts can elevate their creations to professional-quality results—all from the comfort of their own homes.

PRODUCT CODE	IMT100
POWER SUPPLY	220 - 240 V 50Hz
POWER CONSUMPTION	100 W±10%
ICE MAKING CAPACITY	Small bullet ice: 12.8 kg / 24 hours Large bullet Ice: 12.8 kg / 24 hours Clear ice: 4 pieces / cycle Clear ice (Collins spear): 3 pieces / cycle
CLEAR ICE MAKING TIME	8 - 14 hours ( 10°C - 30°C)
RECOMMENDED OPERATING ENVIRONMENT	Temp: (5°C - 32°C) Humidity: ≤85%
EXTERIOR MATERIAL	Stainless steel and ABS
ICE SIZE	Small bullet ice: φ21 × 28 mm Large bullet Ice: φ24 × 29 mm Ice sphere: φ60 mm Ice cube: 55 × 55 × 55 mm Collins spear: 37 × 37 × 120 mm Ice diamond: φ60 × 50 mm
DIMENSIONS W × D × H	235 × 374 × 382 mm
CAVITY DIMENSIONS W × D × H	130 × 130 × 108.5 mm
GROSS WEIGHT	15.2 kg
NET WEIGHT	12.5 kg
MOLDS INCLUDED	2 cubes and 2 spheres *Additional molds available
ACCESSORIES	1 measuring cup, 1 scoop, 20 ice storage bags

\* This product contains no hydrofluorocarbons (HFCs) and is exempt under the EU F-Gas Regulation.

## Specs of Clear Ice Machines



Model	IMT200f	IMT300f
<b>Power supply</b>	220-240V 50Hz	220-240V 50Hz
<b>Ice-making power</b>	350 W	670 W
<b>Ice-detaching power</b>	700 W	1400 W
<b>Exterior material</b>	Stainless steel SUS201 with brushed finishes	
<b>Interior material</b>	Stainless steel SUS304	
<b>Exterior dimensions</b>	465 × 755 × 856 mm	870 × 755 × 856 mm
<b>Interior dimensions</b>	350 × 382 × 452 mm	750 × 382 × 452 mm
<b>Ice-making time</b>	23 hours	
<b>Trays required</b>	1	2
<b>Ice-making capacity per cycle (with a single shape)</b>	Large ice sphere: 16 <b>or</b> Small ice sphere: 25 <b>or</b> Ice cube: 30 <b>or</b> Short Collins spears: 24 <b>or</b> Long Collins spears: 18 <b>or</b> Ice diamond: 30	Large ice sphere: 32 <b>or</b> Small ice sphere: 50 <b>or</b> Ice cube: 60 <b>or</b> Short Collins spears: 48 <b>or</b> Long Collins spears: 36 <b>or</b> Ice diamond: 60
<b>Tray material</b>	Stainless steel SUS304	
<b>Ice mold material</b>	Food-grade silicone	
<b>Ice size</b>	Large Ice sphere: Φ75 mm	
	Small Ice sphere: Φ60 mm	
	Ice cube: 55 × 55 × 55 mm	
	Short Collins spear: 38 × 38 × 102 mm	
	Long Collins spear: 37 × 37 × 120 mm	
	Ice diamond: Φ60 × 55 mm	
<b>Gross weight</b>	88.7 kg	124 kg
<b>Net weight</b>	60.1 kg	88.6 kg
<b>Weight of 1 tray of molds</b>	6.9 kg - 11.5 kg	
<b>Ice storage mode temperature</b>	-1°C	
<b>Freeze mode temperature</b>	-15°C	
<b>Working conditions</b>	Temp: 5-32°C Humidity: ≤85%	

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## About The Space

The Space is a manufacturer who commits itself to optimizing people's cooking space with innovative products and technologies related to cooking and food saving. It provides the global market with premium sous vide cookers, clear ice makers, biodegradable vacuum sealer bags, and biodegradable food storage bags.

The **S**pace



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