

# LunarIce®

Ice solutions  
for every kitchen.



## Manufacturing Excellence Since 2000



The Legacy Companies is a privately-owned company, founded in 2000. We are a leading consumer products and commercial food service equipment provider that designs, manufactures, distributes and markets, nationally and internationally, a diverse portfolio of products under world-class brands that exceed customer expectations.

The Legacy Companies has been a trusted leader in the commercial industry for over 100 years. We are dedicated to helping you get the most out of your foodservice space – from refrigerators and freezers, to merchandisers, ice machines, dishwashers, proofers, kettles and counter-top equipment, we have commercial foodservice equipment for both hot and cold side of your kitchen environment.

We offer a full product line of equipment that supports not only the residential market but restaurant, convenience store, entertainment, institutional and hospitality markets.

The power of our iconic brand portfolio combined with a focus on innovation and quality makes us the Legacy Companies of today.

# Commercial Brands



Since 1952, Admiral Craft Equipment Corp. is a leading manufacturer of equipment, smallwares and supplies to the commercial foodservice industry. Offering in excess of 2,000 products, our mission is to provide quality products at a competitive price, while maintaining superior customer service, prompt shipment and an exceptional fill rate.



The Bevles Company was founded in 1946 with a dedicated mission to produce the strongest, most durable proofers, holding cabinets, and steam tables for the baking industry, meeting the high standards of today's chefs and their commercial kitchens.



In 1880, Blakeslee invented the commercial dishwashing machine. Today, we're proud to manufacture top quality ware-washing machines including undercounter, door types, rack units and flight types. Whatever your needs, there's a Blakeslee washer that's perfect for you and your kitchen.



Created in the 1940's as the General Slicing Machine Co. they became known for their hand operated slicers and hand crank meat grinders. Today, General Food Service includes a wide range of products including ranges, warmers, microwaves, mixers, fryers and countertop griddles, hot-plates, and broilers.



Legion is a foodservice industry expert in kitchen equipment, providing made-to-order stainless-steel kettles, skittles, braising pans and more to commercial kitchens, government agencies, military organizations, and correctional facilities across the country for over 30 years.



Founded by The Legacy Companies, the vast range of Maxx Cold products includes reach-in and under counter refrigerators and freezers, sandwich stations, pizza preparation, merchandisers and chest freezers.



Maxx Ice products are built to the highest standard and include machines that range from 25lbs to 1000lbs, including ice makers, ice bins, and more. We also have a wide variety of indoor and outdoor wine coolers, beverage centers, and ice machines.



Sapphire is the newest addition to The Legacy Companies (TLC) portfolio of residential and commercial brands. Sapphire's complete product line with detailed design, precise integration and unsurpassed performance sets a new standard in built-in undercounter ice-making and cooling products.

# Cool solutions for every application.



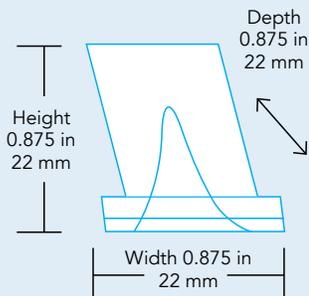
The Legacy Companies' decades of commercial and restaurant-style ice machine innovations are now offered as Lunar Ice with two different ice types, producing restaurant-quality clear ice for all commercial application.





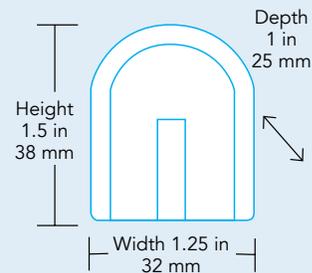
## Full Dice Cube

Full Dice Ice is made in a sheet of ice cubes. The water flows across the vertical mounted evaporator to freeze in thin layers allowing impurities to fall and fresh water to freeze.



## Bullet Dice

Bullet Ice is made using a water sprinkler system that sprays water onto the steel evaporator, forming the ice in layers to make the bullet shape around the steel evaporator pins.



## Ice Usage Calculator

### Restaurant

- 1.5 Pounds of Ice per person
- 5 Ounces per 10-ounce glass of water

### Bar

- 3 Pounds of Ice per seat for cocktails

### Cafe / Smoothie Shop

- 2.5 Pounds per person

### Hotels

- 5 Pounds per day per room
- 8 Pounds per day per room (if allowing guests to fill coolers)



# Undercounter Ice Machines



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Daily Production

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Ice Bin Storage

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Ice Shape

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Wattage

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Voltage

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Amperage

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Plug Type

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Item Weight

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Assembled Dimensions

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Ambient Temperature Range

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Refrigerant Type

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Refrigerant Ounces

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**LUIM-75**



**LUIM-80**



**LUIM-120**

Lunar Ice undercounter ice machines are self-contained, air-cooled ice machines, perfect for any free-standing or built-in application. Each unit features a self-contained storage bin and a durable, easy-to-clean stainless steel and black plastic trim exterior. A front-breathing design with vertical evaporator and proven ice making technology will deliver years of reliable ice production.

LUIM-75	LUIM-80	LUIM-120
75 lbs	88 lbs	120 lbs
25 lb	25 lb	35 lb
Bullet	Full Dice	Full Dice
804W/1344W	804W/1344W	900W/1416W
120V	120V	120V
6.7A/11.2A	3.8A/4.7A	7.5A/11.8A
NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
81.60	81.60	88
16.50" x 21.30" x 32.50"	16.50" x 21.30" x 32.50"	21" x 22" x 32.50"
50° - 100°F (10° - 38°C)	50° - 100°F (10° - 38°C)	50° - 100°F (10° - 38°C)
R134a	R134a	R134a
6.35	4.66	8.47

# Self Contained Ice Machines



Lunar Ice Machines are designed to consume up to 40% less water than similar competitor units and produce ice up to 20% faster.

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Daily Production

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Ice Bin Storage

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Ice Shape

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Wattage

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Voltage

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Amperage

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Plug Type

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Item Weight

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Assembled Dimensions

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Ambient Temperature Range

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Refrigerant Type

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Refrigerant Ounces

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**LUIM-150**



**LUIM-210**



**LUIM-260**

Experience Ice Machine innovation with you in mind. Lunar Ice Energy Star rated Ice Machines are designed to be energy efficient and available in both self-contained and modular units producing full dice and half dice cubes.

LUIM-150	LUIM-210	LUIM-260
152 lbs	199 lbs	265 lbs
88 lb	88 lb	88 lb
Full Dice	Full Dice	Full Dice
380W/470W	530W/610W	680W/663W
120V	120V	120V
5.4A/6.4A	7A/8.3A	7.3A/10.6A
NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
139	141	144
24" x 24" x 38.80"	24" x 24" x 38.80"	24" x 24" x 38.80"
50° - 100°F (10° - 38°C)	50° - 100°F (10° - 38°C)	50° - 100°F (10° - 38°C)
R-134a	R-404a	R-404a
7	8.11	10.6



# Modular Ice Machine Heads



**LUIM-360**



**LUIM-500**



**Lunar Ice Machines are designed to consume up to 40% less water than similar competitor units and produce ice up to 20% faster.**

Lunar Ice modular, air-cooled ice machines are designed for high volume ice production applications. Modular units are available in both 22 inch and 30 inch widths and compatible with most ice storage bins and beverage dispensers. Ideal for high volume restaurants, entertainment, hospitality, grocery, education and institutions applications. The stainless steel and black trim exterior features a hinged front panel for easy cleaning and servicing. The digital controls, vertical evaporator and proven ice making technology will deliver years of reliable ice production.



	LUIM-360	LUIM-500
<b>Daily Production</b>	373 lbs	521 lbs
<b>Ice Shape</b>	Full Dice	Full Dice
<b>Wattage</b>	741W/863W	890W/1001W
<b>Voltage</b>	120V	120V
<b>Amperage</b>	7.9A/10.5A	10A/12.5A
<b>Plug Type</b>	NEMA 5-15P	NEMA 5-15P
<b>Item Weight</b>	98	125
<b>Assembled Dimensions</b>	24.60" x 22" x 21"	24.60" x 30" x 21"
<b>Ambient Temperature Range</b>	50° - 100°F (10° - 38°C)	50° - 100°F (10° - 38°C)
<b>Refrigerant Type</b>	R-404a	R-404a
<b>Refrigerant Ounces</b>	24.5	24.5



# Modular Ice Machine Bins



**LUIB-310**



**LUIB-470**



Always have plenty of ice on hand at your establishment with an ice storage bin. Ideal for restaurants, bars, concession stands and more, Lunar Ice Storage Bins hold between 310 and 470 pounds of ice. These ice bins have durable, all-stainless steel exteriors and black bin doors.

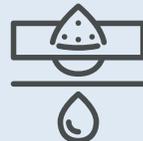
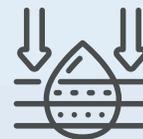
	LUIB-310	LUIB-470
<b>Ice Bin Storage</b>	310 lb	470 lb
<b>Door Swing Orientation</b>	Lift Up/Slide	Lift Up/Slide
<b>Door Material</b>	Plastic	Plastic
<b>Item Weight</b>	72	88
<b>Assembled Dimensions</b>	34" x 22" x 41.40"	34" x 30" x 41.40"
<b>Included Accesories</b>	Ice Scoop connecting bracket manual	Ice Scoop Connecting bracket Manual



# Water Filtration Essentials



- Ice machine water filters provide clean, odor-free water, producing clear, superior-tasting ice.
- Water filters improve ice quality by reducing particulates, contaminants, odors, and bad tastes.
- Filters inhibit scale growth in the equipment.
- Replacement cartridges should be used regularly, according to your specific system's maintenance schedule.
- Premium Water Filter Cartridges are designed for Lunar Ice machines, enhancing ice quality, optimizing operation, and reducing maintenance costs.
- Water filtration systems improve ice clarity and taste, and enhance sanitation and overall quality in foodservice operations.





**TLC-107096**



**TLC-107097**



**TLC-3200S**

- Single-head filter cartridge provides ultra-fine 0.5-micron filtration, blocking unwanted bacteria for better sanitation.
- Gradient density carbon block filter reduces contaminants, achieving 95% chlorine reduction, eliminating odors, and improving ice taste and clarity.
- SLO PHOS additive prevents scale build-up.
- Cartridge reduces sediments like sand, rust, and dirt, ensuring optimal operation and lowering maintenance costs.
- Max flow rate: 2.1 GPM; filter life: 27,000 gallons (102,206 liters).
- Easy installation of Maxx Ice Premium Water Filter in commercial kitchens.
- Replace filter cartridge without turning off the ice machine.
- Change cartridge every six months or when PSI drops below 24.
- NSF Approved, tested to ANSI and NSF 42.

MODEL	EXTERNAL DIMENSIONS W x D x H	MAXIMUM FLOW RATE	PRESSURE	TEMPERATURE	FILTER LIFE (6 MONTHS)	MICRON RATING	SCALE INHIBITOR	IMPROVES ICE TASTE/CLARITY	REDUCES SEDIMENT	UNIT WEIGHT
TLC-107096	4.125" x 3.75" x 18.5" (105 x 95 x 470 mm)	2.1 GPM	25-125 psi (1.7 - 8.6 bar)	35°F to 100°F (1.7°C to 38°C)	27,000 Gal (102,206 L)	0.5	Yes	Yes	Yes	2.75 lb (1.24 kg)
TLC-107097	6" x 5.25" x 18.5" (152 x 133 x 470 mm)	4.2 GPM	25-125 psi (1.7 - 8.6 bar)	35°F to 100°F (1.7°C to 38°C)	54,000 Gal (204,412 L)	0.5	Yes	Yes	Yes	6.25 lb (2.83 kg)
TLC-3200S	3.5" x 3.5" x 15.5" (89 x 89 x 394 mm)	2.1 GPM	25-125 psi (1.7 - 8.6 bar)	35°F to 100°F (1.7°C to 38°C)	27,000 Gal (102,206 L)	0.5	Yes	Yes	Yes	2.5 lb (1.13 kg)



## Energy Conscious Commercial Equipment

Restaurants face a number of challenges and opportunities for energy management, so ensuring efficient energy use is a business practice that improves profitability, reduces greenhouse gas emissions, and conserves natural resources. The following ENERGY STAR guides and resources can assist you in streamlining your business' energy needs. (See the last section, Resources and Links, for website links to all these publications.)

The ENERGY STAR Guide for Cafés, Restaurants, and Institutional Kitchens helps you identify ways to save energy and water in your restaurant, boost your bottom line, and help protect the environment. This resource also contains tips on how to upgrade your equipment and highlights best practices that can positively impact your business' daily operations. This guide specifically addresses ENERGY STAR for Commercial Food Service and other energy-saving options such as: Lamps and Lighting Fixtures, HVAC, and Water and Waste Management. You can also learn about quick tips, energy-efficient equipment, and resources for saving energy in restaurants in the two-page, quick-reference **Energy Use and Energy Efficiency Opportunities in Restaurants fact sheet**. Restaurants also use a significant amount of water in daily operations so check out EPA's WaterSense resources to identify water-efficient products and programs.

Make sure to purchase ENERGY STAR certified Commercial Food Service Equipment for new construction or to replace aging equipment. This can cut kitchen utility costs without sacrificing features, quality, or style—all while making significant contributions to a cleaner environment. When choosing equipment, take into account the total cost of ownership. The purchase price is often a small portion of the total cost. Certified dishwashers, ice machines, and steam cookers also save water which helps operators lower their water and sewer bills. See how much an upgrade can save using the Commercial Kitchen Equipment Savings Calculator.



ENERGY STAR® Guide  
for Cafés, Restaurants and  
Institutional Kitchens



Energy Use and Energy  
Efficiency Opportunities for  
your Restaurant

# Our Warranty Statement

Admiral Craft Equipment Limited Warranty, One Year Parts and Labor + 5 Year Compressor and Evaporator Pan. Admiral Craft Equipment Corp. (ACE) warrants its equipment against defects in materials and workmanship, subject to the following conditions:

ACE Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed.

## The following conditions are not covered by this warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear, or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary. Contact ACE for details at 1-877-672-7740.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

## Warranty Claims & Service

For warranty and non-warranty related issues please call ACE at 1-877-672-7740 to speak to technical support. When calling please have your model number, serial number, and proof of purchase ready. To purchase replacement parts, receive online technical support or fill out a warranty claim visit [www.admiralcraftequipment.com](http://www.admiralcraftequipment.com). It is not necessary to contact the place where you originally purchased your product from.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

Admiral Craft Equipment Corp. (ACE) reserves the exclusive rights to change or modify this warranty statement or any part herein at any time without prior notice.



*Lunar Ice*®

THE LEGACY COMPANIES 

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