


Flake ice storage system

MAJA IXT Silo

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- A close-up, high-angle shot of numerous white, irregularly shaped ice flakes falling into a dark blue, textured surface, likely the interior of a silo. The lighting is dramatic, with a bright light source from the upper left creating a strong glow and casting long shadows on the falling ice.
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- Hygienic & easy-to-clean
 - Automatic or pneumatic dispensation
 - Sloping surface to ensure complete emptying

Dry, pourable flake ice available when you need it.



The IXT Silo enables bulk storage of flake ice produced by MAJA flake ice machines. Available in capacities between 1000 kg to 4000 kg, the economic and hygienic standalone

silo meets the needs of a wide variety of food processing and retail businesses needing large quantities of ice on demand.



Meat industry



Baking industry



Fish industry



Retail



The silo has special insulation, which keeps the flake ice dry and pourable.

Insulation between stainless steel housing keeps the cold in and the heat out.

One or several MAJA flake ice machines automatically fill the IXT Silo from the top. The ice level indicator and ice production start time can be set via a user-friendly digital display to automatically refill the silo, keep ice levels optimal, and ensure fresh flake ice is available when needed.

The insulated walls of the IXT Silo keep ice dry and pourable while auger conveyors at the base of the silo cycle the ice on a first in, first out principle, avoiding old ice collecting.

Hygienic, robust design

The IXT Silo is made with a stainless-steel frame, housings, and auger conveyors to ensure maximum hygiene. Internal and external angled surfaces provide an easy-to-clean design and thorough melt water emptying.

Configuration options to meet the specific business needs

Cart Distribution

To improve workplace ergonomics and efficiency, carts are automatically filled from the bottom of the IXT Silo, enabling easy transportation and reducing the need for manual labor. Safety sensors ensure ice is discharged only when a cart is in position.

An option floor scale can be connected to the silo. Operators can program requirements via the easy-to-use digital display. Exact quantities of flake ice are released into carts, meeting precise recipes and weights every time and reducing waste.

Optional floor scale

Type	Storage capacity approx.	Number of auger conveyors	Width mm	Length mm	Height mm	Silo weight (unloaded) kg	Electrical connection kW
IXT 1000	1000 kg	2	1265	3510	3015	1900 kg	2,0 kW
IXT 1500	1500 kg	2	1265	3510	3775	2100 kg	2,0 kW
IXT 2100	2100 kg	2	1265	4050	3810	2400 kg	2,0 kW
IXT 2700	2700 kg	2	1265	4050	4300	2550 kg	2,0 kW
IXT 4000	4000 kg	3	1775	4050	4300	3350 kg	2,75 kW





Pneumatic Distribution

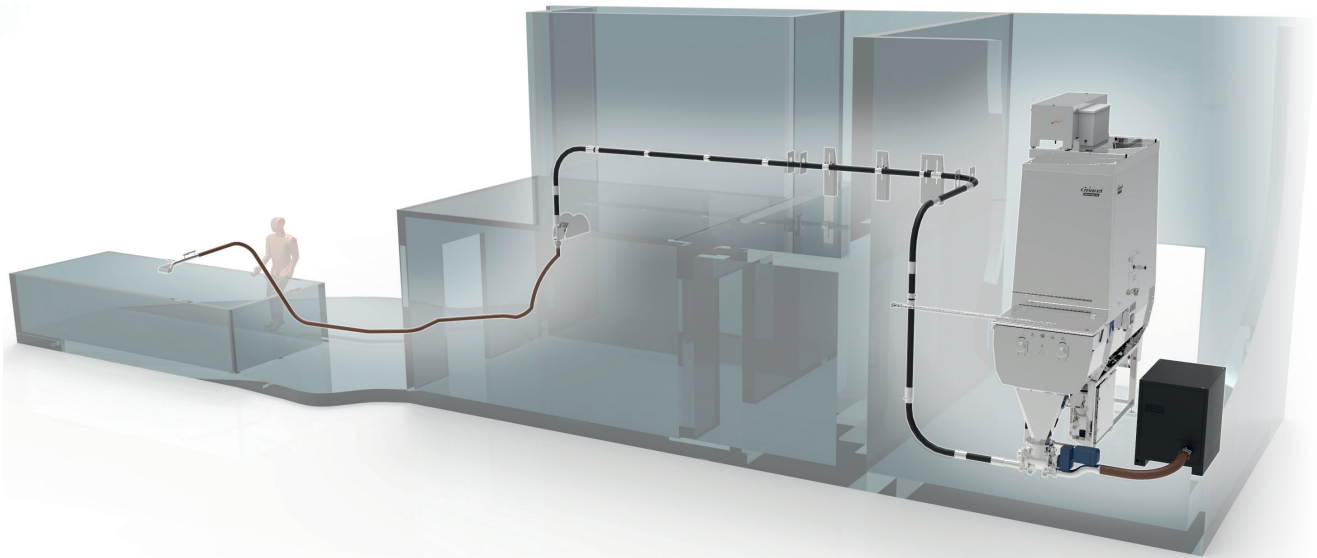
Efficient flake ice transportation

Connected to the base of the IXT Silo, the pneumatic hose transports flake ice up to 42 meters through a stainless-steel pipe, making it an ideal solution for efficiently filling display cases.

Ergonomic and hygienic

Manual transportation of ice from the IXT Silo to point-of-use is eliminated due to the dosing hose. The dosing hose's ergonomic design provides operators complete control over ice flow.

The robust design completely discharges flake ice from the pipe system to ensure only fresh ice is used at each filling. Contamination risk is dramatically reduced as operators have no contact with ice.



Type	Storage capacity approx.	Number of auger conveyors	Width mm	Length mm	Height mm	Silo weight (unloaded) kg	Blower weight kg	Electrical connection kW 3AC/50Hz/400V/N/PE
IXT 1000	1000 kg	2	1265	3475	3015	2000 kg	205 kg	8,4 kW
IXT 1500	1500 kg	2	1265	3475	3775	2200 kg	205 kg	8,4 kW
IXT 2100	2100 kg	2	1265	4070	3810	2500 kg	205 kg	8,4 kW
IXT 2700	2700 kg	2	1265	4070	4300	2650 kg	205 kg	8,4 kW



TRANSFORMING FOOD PROCESSING

