



SUMMIT

The Industry's Most Efficient Ice & Water Vending Machine

Ice and Water Vending Machine

Everest is committed to designing vending machines that maximize reliability and ease of use by removing complex mechanical parts such as agitators, chain drives, cogs, and augers. The Everest Summit is engineered to deliver high-capacity ice production, making it the ideal choice for locations with high demand. Its simplified design minimizes maintenance needs while ensuring a steady supply of fresh ice. Built for efficiency and durability, the Summit offers businesses a dependable solution for continuous ice vending.

Summit Features

- **VERSAVEND** - Over 20 million jam-free ice vends and counting.
- **COLD FUSION** - Reduce electricity consumption by up to 30% with Cold Fusion®.
- **ALL SEASON** - Thick industrial grade foam and internal 220V outlet for a heater allows machines to operate in lower temperatures.
- **ICE SHIELD** - Disinfect the entire ice path killing viruses, mold, mildew and biofilm.
- **BASECAMP** - Manage your machine remotely in order to keep track of your vends and sales.



BASECAMP



COLD FUSION
ENERGY RECOVERY

- ✓ Eliminate out of stock
- ✓ Increase margins up to 87%
- ✓ Reduce carbon footprint

Questions? We're happy to help!

☎ 407-930-4437
✉ info@everesticeandwater.com
🌐 www.everesticeandwater.com



NAMA



EVEREST SUMMIT

The Product:

- 5 Year ice cuber warranty!
- Provide superior, fresh, quality ice on demand
- Customer can choose between bulk and bagged ice
- Uniformed shaped, 7/8 inch cubed ice
- 5 Stage Ultra Filtration by EverPure
- Quick and convenient, no attendant necessary

The Mechanics:

- Simple utility hookups, single phase electric
- Low utilities, low maintenance
- No refrigeration required
- Industrial strength, corrosion free, powder coated steel frame
- Stoutly built with top-shelf & industrial grade components
- Easily portable with forklift and truck

Models

- **Summit** - Produces up to 1,077 lbs of ice in a 24 hour span
- **Summit Pro** - Produces up to 1,553 lbs of ice in a 24 hour span
- **Summit Max** - Produces up to 1,909 lbs of ice in a 24 hour span

Standard Features

- Top of the line Scotsman Prodigy Elite Ice Maker
- 5 Stage Ultra Water Filtration by EverPure
- Secure dual locking entry mechanism with to visible hinges
- Credit card reader
- Automatic Ice Vending
- Backlit graphics panel

Optional Features

- **Water Vending**
- **Custom Branding** - Everest will create a custom backlit panel to showcase your unique brand
- **Bill & Coin Collector** - enhance your machine with more payment options
- **Basecamp** - manage your machine remotely
- **Cold Fusion** - Make more ice with less electricity used
- **Ice Shield** - Disinfect the entire ice path killing viruses, mold, mildew and biofilm
- **All-Weather Package** - Thick industrial grade foam and internal 220V outlet for a heater allows machines to operate in lower temperatures

Questions? Contact us by phone or email.

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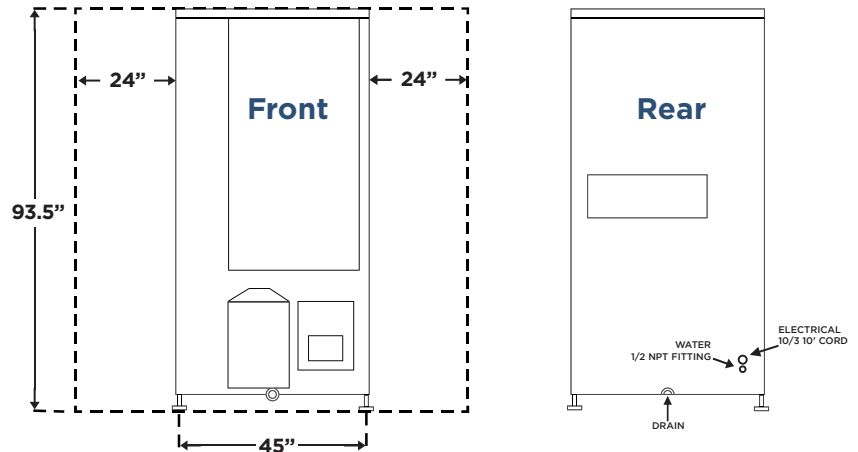
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MADE IN THE USA 

Dimensions

Width	45 in
Depth	55 in
Height	93.5 in
Weight	1,600 lbs



Ice Vend Time

10 lbs. 6 seconds

Utility Service Requirements

Electric Service	Single Phase/ 220 volt /30 Amp
Water Line Size	1/2 in
Water Pressure Maximum	65 psi
Water Pressure Minimum	40 psi
Water Temperature Maximum	95°F
Water Temperature Minimum	40°F
Drain Line Size	3/4 in
Required Drain Capacity	5 Gallon/hr

5 Stage Ultra Filtration System

EverPure Filters

One (1) EverPure 10 Micron Sediment Filter

Two (2) EverPure .5 Micron Carbon Taste & Odor Filters

One (1) Scale Inhibitor Filter

Ultraviolet Purification and Sterilization

Water Dispensing

Maximum Flow Rate	3.34 GPM
Maximum Flow Rate Between Filter Changes	12,000 Gal
Pressure Transducer Accuracy	+/- 0.5 psi
Flow Meter Accuracy	+/- 4 oz per Gal
Water Volume Per Vend (Min. Setting)	0.025 Gal
Water Volume Per Vend (Max. Setting)	5.0 Gal

CONTINUOUS PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION AND/OR DESIGN CHANGES.

EVEREST ICE AND WATER SYSTEMS | LAST UPDATE: 11/2024