



Ice Machine Product Guide





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About Ice-O-Matic

Ice-O-Matic has worked tirelessly to simplify, enhance and perfect the way ice is made. Offering a full range of highly dependable, commercial ice-making products, including cube ice makers, flake and nugget ice makers, storage bins, dispensers and water filters.

Our innovative, food-safe AgION® antibacterial compound is used to reduce harmful bacteria growth and maintain food safety between cleaning cycles. On top of this, we offer the highest-quality water filtration programs to enhance the purity of the ice, eliminating unwanted tastes, odours and extending the life of the machine.

Ice-O-Matic machines are manufactured from highly-polished, food safe stainless steel and are fully insulated throughout; each ice maker is designed for simplicity, with features such as an easy access cabinet, easy to clean ice-making system and simple-to-use controls.

Installation Considerations

Allow Enough Space for the Following Elements

- The ice maker, bin and water filter • Airflow

Utilities

- What are the voltage and amperage characteristics of the electrical outlet that will be used for this ice maker?
- Is there a floor drain within 1 meters?
- Is there a water source with water shutoff?
- Are the utilities within 1 meters of the ice-maker location?

Sizing Your Ice maker

Does the existing ice maker meet peak usage during the hottest time of the year?

What are the various locations or stations in the establishment that will need ice? Will they be serviced from one or multiple ice makers?

Planning for future growth? Consider building in at least 20% additional capacity on new installations.



Product Calculator

Foodservice	Approximate ice usage per day
Restaurant	0.7 kg per person
Cocktail	1.4 kg per person per seat
Salad Bar	641 kg per cubic meter
Quick service	Drink 0.14 kg per 207-296 ml drink / 0.23 kg per 355-473 ml drink / 0.34 kg per 532-710 ml drink.
Cafe	0.45 kg per person
Hotel	Approximate ice usage per day
Guest ice	2.3 kg per room
Restaurant	0.7 kg per person
Cocktail	1.4 kg per person per seat
Catering	0.45 kg per person
Healthcare	Approximate ice usage per day
Patient	4.5 kg per bed

NOTE: The chart above outlines the approximate required ice amount per day, depending on application usage and size of venue.

The Right Ice

Essentially, there are six main types of ice (options include individual shot style, cubes, half cubes, nugget or grande ice) and depending on the overall drinks mix offered to guests, will determine which machines will provide what an establishment needs.



Shot Style

Uniquely thimble-shaped and crystal clear, the 'Shot' (or Bistro) cube ice is slow melting, tasteless - the best there is to add quality and sparkle to refined spirits.



Grande Cube

Specially designed for restaurants, lounges, clubs and bars looking for the perfect ice to complement the perfect cocktail.



Full Cube Style

The perfect complement to any cocktail or beverage.. This is the most popular choice for large volume applications like bagging and bulk cooling.



Half Cube Style

This smaller, easier to handle ice is perfect for blended drinks due to its ability to break down and create a smoother finish.



Flake

Flake ice is ideal for presentation and preservation of seafood, produce and perishable food items.



Nugget

Adding perfection to any fountain drink, smoothie or refreshing beverage, this highly desired nugget ice is the soft, chewable, longer-lasting ice.



THE ELEVATION SERIES

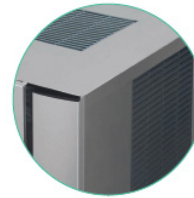
INTRODUCING THE ELEVATION SERIES. BORN AT A STANDARD WELL ABOVE SEA LEVEL.

The groundbreaking Elevation Series from Ice-O-Matic is designed to simplify life. Our cube ice machines are easy to clean, easy to service, simple to operate, and environmentally responsible without sacrificing productivity.

The Elevation Series provides clean, dependable ice from an astonishingly user-friendly and energy-efficient machine designed to work as hard as you.

Ice-O-Matic Modular Cube Ice Makers are highly reliable and are built with a carefree operation and maintenance system.

They produce pure, crystal-clear cube ice for the most demanding foodservice and hospitality needs. They are also perfect on a storage bin or dispenser and are available in either 'Half' or 'Full' cube options.



Dual Exhaust

Ground breaking technology hot-air discharge from the side or the top of every unit.



Water Distributon Tube

No bottle brushes required. Easily removed and disassembled for cleaning. Dishwasher safe.



One - Touch Cleaning

One touch to sanitize, one touch to delime. LED's signal when cleaning is required.



Food Zone

Sanitisation has never been easier. Unique plastic food zone parts snap in and out and are dishwasher safe.

THE ELEVATION SERIES



The Right Ice

The Right Bin



All Available in either Full (F) or Half Cube (H) Ice Cubes

	CIM0325	CIM0525	CIM0825	CIM1125
Width	565mm	565mm	565mm	565mm
Depth	616mm	616mm	616mm	610mm
Height	540mm	540mm	683mm	683mm
Ice production 21°C Air 10°C Water	132kg/24hr	240kg/24hr	418kg/24hr	425kg/24hr
Ice production 32°C Air 21°C Water	100kg/24hr	193kg/24hr	329kg/24hr	374kg/24hr



	B25	B40	B42	B55
Width	762mm	762mm	559mm	762mm
Depth	787mm	787mm	787mm	787mm
Height (including legs)	711mm	953mm	1270mm	1270mm
Bin storage	112kg	156kg	160kg	232kg
Adapter kit required	KBT19	KBT19	-	KBT19

Most popular CIM0325 with a B42 Bin



Half cube size 10 (W) x 22 (D) x 22 (H) mm

Full cube size 22 (W) x 22 (D) x 22 (H) mm



The Right Ice



The Right Bin



All Available in either Full (F) or Half Cube (H) Ice Cubes

	CIM0335	CIM0435	CIM0535	CIM0635	CIM0835	CIM1135
Width	768mm	768mm	768mm	768mm	768mm	768mm
Depth	616mm	616mm	616mm	616mm	616mm	616mm
Height	540mm	540mm	540mm	540mm	683mm	540mm
Ice production 21°C Air 10°C Water	132kg/24hr	209kg/24hr	240kg/24hr	265kg/24hr	418kg/24hr	425kg/24hr
Ice production 32°C Air 21°C Water	100kg/24hr	161kg/24hr	193kg/24hr	204kg/24hr	329kg/24hr	374kg/24hr

CIM0835 also available with Grand cube ice (CIM0835GA)
 Grande cube size 22 (W) x 29 (D) x 31 (W) mm

	B25	B40	B55	B110	B700*
Width	762mm	762mm	762mm	1219mm	762mm
Depth	787mm	787mm	787mm	787mm	864mm
Height (including legs)	711mm	953mm	1270mm	1270mm	1372mm
Bin storage	112kg	156kg	232kg	421kg	542kg
Adapter kit required	-	-	-	BPF-1	-

Most popular CIM0435 with a B55 Bin

*Upright style bin. See price list.

Cube Ice Makers

'Gourmet' style Ice Makers with Built-in Storage Bins

Trending in any bar, restaurant or resort application. All machines are supplied with air cooled units as standard or optional water cooled units.

Cube size 29.5 (D) x 30.5 (H) mm



	UCG045A	UCG065A	UCG085A	UCG105A	UCG135A	UCG165A
Width	387mm	387mm	463mm	463mm	463mm	532mm
Depth	510mm	510mm	566mm	566mm	566mm	601mm
Height (including legs)	656mm	656mm	707mm	939mm	939mm	1059mm
Bin storage	8kg	8kg	15kg	15kg	22kg	40kg
Ice production 10°C Water 10°C Air	25kg/24hr	28kg/24hr	40kg/24hr	48kg/24hr	57kg/24hr	78kg/24hr
Ice production 10°C Water 21°C Air	20.5kg/24hr	27kg/24hr	38.5kg/24hr	47.5kg/24hr	58kg/24hr	69kg/24hr

All models come with gravity drain as standard. External Drain pump available as optional extra

Most popular UCG085A

Cube Ice Makers

'Full or Half cube' style Ice Makers with Built-in Storage Bins

Full Cube

The perfect complement to any cocktail or beverage – make drinks look and taste better with this long-lasting, classic ice cube. The most popular choice for large volume applications like bagging and bulk cooling.

Half Cube

This smaller, easier to handle ice is perfect for blended drinks due to its ability to break down and create a smoother finish. Easily delivered by our machines for consistent production and works well in dispensers.



	ICEU225/F	ICEU225/H	ICEU305/H
Width	610mm	610mm	762mm
Depth	610mm	610mm	737mm
Height (including legs)	991mm	991mm	991mm
Bin storage	34kg	34kg	59kg
Ice production 10°C Water 10°C Air	96kg/24hr	96kg/24hr	136kg/24hr
Ice production 15°C Water 21°C Air	65kg/24hr	65kg/24hr	101kg/24hr

Most popular ICEU225F



Modular Flake and Nugget Ice Makers

Nugget Ice dispenses smoothly, blends quickly and displaces liquid better than any other ice. Increased profits and higher customer satisfaction make this the perfect ice for restaurants, convenience stores and healthcare applications.

Flake ice extends the shelf life and appearance of seafood, fresh fruits and vegetables for fresher displays that help increase sales. Flake ice is also ideal for use in bakeries, perishable food transport and health care applications.



Modular Flake and Nugget Ice Makers

Ice-O-Matic Flake Ice Makers offer a variety of practical, reliable options for carefree operation. Ice-O-Matic Flake Ice Makers produce slow-melting quality ice.

GEM Series Nugget Ice machines feature the benefits of decreased water and power usage compared to cube ice makers. Additionally, the stainless steel exterior construction, industry-leading in-line direct-drive technology and SystemSafe monitoring technology help reduce the number of costly breakdowns.



Nugget size 12.7 (H) x 9.55 (D)mm



	Nugget Ice Maker GEM0955	Nugget Ice Maker GEM0655	Flake Ice Maker MFI0805	Flake Ice Maker MFI1255	Self Contained Flake Ice Maker UCG165A <small>Bin capacity 25kg</small>
Width	533mm	533mm	533mm	533mm	532mm
Depth	610mm	610mm	610mm	610mm	601mm
Height (including legs)	686mm	686mm	686mm	686mm	1059mm
Ice production 21°C Air 10°C Water	478kg/24hr	317kg/24hr	343kg/24hr	506kg/24hr	69kg/24hr
Ice production 32°C Air 21°C Water	349kg/24hr	236kg/24hr	259kg/24hr	375kg/24hr	71kg/24hr

*Gravity drain
(External Drain pump optional)

	B25	B40	B42	B55	B110
Width	762mm	762mm	559mm	762mm	1219mm
Depth	787mm	787mm	787mm	787mm	787mm
Height (including legs)	711mm	953mm	1270mm	1270mm	1270mm
Bin storage	112kg	156kg	160kg	232kg	421kg
Adapter kit required	KBT23	KBT23	KBT24	KBT23	KBT23

Most popular GEM0655 and MFI0805 with a B40 Bin

Ice Machine Accessories

Name	Description	Suitable for	Code
Drain Pump - External	-	All Ice models	99-05-860
Plinth	600mm tall	UCGo45A UCGo65A UCGo85A UCG105A UCG135A UCG165A	ICE-SS46 ICE-SS66 ICE-SS86 ICE-SS106 ICE-SS126 ICE-SS186
Filter	-	UCGo45 to UCG165 ICEU225 to ICEU305 CIMO335 to ICE1135, GEMO655	ICE-FILT1 ICE-FILT2 ICE-FILT3
Replacement Cartridge	-	UCGo45 to UCG165, ICEF155 ICEU225 to ICEU305 CIMO335 to ICE1135, GEMO655	ICE-CART1 ICE-CART2 ICE-CART3



Ice Machine Maintenance

Ice is a food product. Scientific research has shown that certain bacteria and viruses can survive freezing for many hours and can also remain capable of growth in very strong alcoholic drinks. It is therefore important that ice does not become contaminated by airborne particles, food handlers or dirty utensils.

The most likely sources of contamination of ice are inadequate cleaning of the ice making machine or equipment and poor hygiene practices when handling the ice.

The ice storage compartment should be cleaned regularly, at least fortnightly, to prevent the build up of bacteria. It should be monitored for any growth of scum or slime and if such growths become apparent, it should be immediately cleaned according to the manufacturer's instructions. It is important that your machine has filter changed every 6 months in order to keep the unit running smoothly and producing clean ice regularly.

NOTE: For service contracts or to arrange a filter change please refer to the back of the product guide for more information.



Ice-O-Matic[®]

Ice. Pure and Simple[™]



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For more information on our product range please visit:

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