Ice-O-Matic ICE0500HA

Ice-O-Matic ICE0500HA Air Cooled 600 Lb Half Cube Ice Machine User Manual

Model: ICE0500HA

1. Introduction

This manual provides essential information for the safe and efficient installation, operation, and maintenance of your Ice-O-Matic ICE0500HA Air Cooled 600 Lb Half Cube Ice Machine. Please read all instructions carefully before operating the unit. Retain this manual for future reference.

Figure 1: Overview of the Ice-O-Matic ICE0500HA Air Cooled 600 Lb Half Cube Ice Machine. This image displays the exterior of the ice machine, highlighting its compact design and stainless steel finish.

2. Safety Information

Always observe basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury. This unit must be installed by qualified personnel in accordance with all local and national codes.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded electrical supply. Do not use extension cords. Disconnect power before any service or cleaning.
- **Water Supply:** Connect to a potable water supply with appropriate pressure and filtration. Ensure all water connections are secure to prevent leaks.
- **Ventilation:** Maintain adequate airflow around the unit. Do not block air vents.
- **Moving Parts:** Keep hands and objects clear of internal moving parts during operation.
- **Chemicals:** Use only food-grade cleaning and descaling agents as recommended by the manufacturer. Wear appropriate personal protective equipment.
- **Heavy Equipment:** The ice machine is heavy. Use proper lifting techniques and equipment during installation to prevent injury.

3. Setup and Installation

Proper installation is crucial for optimal performance and longevity of your ice machine. Refer to the detailed installation guide provided with the unit for specific instructions.

3.1 Unpacking

Carefully remove the unit from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately.

3.2 Location Requirements

- **Clearance:** Ensure sufficient clearance around the unit for proper air circulation, especially for the air-cooled condenser.
- **Level Surface:** Place the unit on a sturdy, level surface capable of supporting its weight when full of ice.
- **Ambient Temperature:** Operate the machine in an environment where ambient temperatures are between 50°F (10°C) and 100°F (38°C).

3.3 Utility Connections

- **Electrical:** Connect to a dedicated 115 Volt, 60 Hz, single-phase electrical supply as specified on the unit's data plate.
- **Water:** Connect to a cold potable water supply. An inline water filter is highly recommended to prevent mineral buildup.
- **Drain:** Ensure a proper gravity drain or condensate pump is installed to remove meltwater.

Figure 2: Internal view of the ice machine showing key components. This image highlights the copper core evaporator, 12.5° sloped-angle evaporator for improved ice production, Harvest Assist mechanism, AgION antimicrobial compound integration, and rugged stainless steel chassis.

3.4 Initial Cleaning

Before first use, clean and sanitize all food-contact surfaces according to the maintenance section of this manual.

4. Operating Instructions

Once properly installed and connected, your Ice-O-Matic ICE0500HA is designed for automatic ice production.

4.1 Starting the Machine

1. Ensure all utility connections are secure and water supply is open.
2. Turn on the electrical power to the unit.
3. The machine will initiate a self-check and then begin the ice-making cycle automatically.

4.2 Ice Production Cycle

The ICE0500HA utilizes an air-cooled system to freeze water onto an evaporator plate. Once the ice cubes reach the desired thickness, the Harvest Assist system aids in releasing the ice into the storage bin.

Figure 3: Detailed view of key operational components. This image illustrates the Harvest Assist mechanism for efficient ice harvesting, the electromechanical controls for reliable ice-making, and the oversized condenser for filter-free air operation.

4.3 Stopping the Machine

To temporarily stop ice production, turn off the electrical power to the unit. For extended shutdowns, also close the water supply valve.

Figure 4: Example of half cube ice produced by the Ice-O-Matic ICE0500HA. This image shows the clear, half-cube shape of the ice, ideal for various beverage and food service applications.

5. Maintenance

Regular cleaning and maintenance are essential to ensure efficient operation, prolong the life of your ice machine, and maintain sanitary conditions.

5.1 Daily/Weekly Cleaning

- Wipe down the exterior surfaces with a clean, damp cloth.
- Ensure the ice storage bin is clean and free of debris.

5.2 Monthly/Quarterly Cleaning (or as needed)

The frequency of these procedures depends on water quality and usage.

- **Evaporator and Water System:** Clean and sanitize the evaporator plate, water trough, and other water-contact components using a food-grade ice machine cleaner and sanitizer. Follow the product manufacturer's instructions carefully. The integrated AgION antimicrobial compound helps reduce slime and bacterial growth, but regular cleaning is still required.
- **Condenser Coils:** Although the unit features an oversized condenser for filter-free air, inspect the condenser coils for dust and debris. If necessary, clean with a soft brush or vacuum cleaner.
- **Harvest Assist:** The Harvest Assist mechanism helps prevent scale buildup. However, periodic inspection and cleaning of this component are recommended to ensure consistent performance.

5.3 Descaling

If mineral buildup (scale) is observed on the evaporator or water system components, a descaling procedure is necessary. Use an approved ice machine descaler and follow the product's instructions. Always rinse thoroughly after descaling.

6. Troubleshooting

Before contacting service, review the following common issues and solutions.

Problem	Possible Cause	Solution
No ice production	No power; Water supply off; High ambient temperature; Clogged water filter	Check power connection; Open water supply valve; Ensure proper ventilation; Replace water filter
Low ice production	Restricted airflow to condenser; Scale buildup on evaporator; Low water pressure	Clean condenser coils; Descale evaporator; Check water supply pressure
Poor ice quality (soft, cloudy)	Poor water quality; Scale buildup; Incorrect water level	Install/replace water filter; Descale unit; Adjust water level (refer to service manual)
Water leaks	Loose water connections; Clogged drain line	Tighten connections; Clear drain line

If the problem persists after attempting these solutions, contact a qualified service technician.

7. Specifications

Key technical specifications for the Ice-O-Matic ICE0500HA Air Cooled 600 Lb Half Cube Ice Machine:

- **Brand:** Ice-O-Matic
- **Model Name:** ICE0500HA Air Cooled
- **Capacity:** 600 Pounds (daily production)
- **Wattage:** 125.74 KW
- **Voltage:** 115 Volts
- **Ice Type:** Half Cube
- **Cooling Type:** Air Cooled

8. Warranty and Support

Ice-O-Matic products are backed by a manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your unit or visit the official Ice-O-Matic website. For technical support, parts, or authorized service, contact your dealer or an authorized Ice-O-Matic service provider.
Contact Information: Please refer to the official Ice-O-Matic website or your purchase documentation for the most current support contact details.

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question