

Manitowoc RNS-0308A

Manitowoc RNS-0308A Air Cooled Nugget Ice Machine User Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Manitowoc RNS-0308A Air Cooled Nugget Ice Machine. The RNS-0308A is designed for commercial use, producing up to 315 lbs of nugget ice per 24 hours under optimal conditions (70°F air, 50°F water). Nugget ice offers a soft, chewable texture and excellent cooling properties, with individual nuggets ranging from 3/8" to 1/2" in size. Please read this manual thoroughly before installation or operation.



Figure 1: Manitowoc RNS-0308A Air Cooled Nugget Ice Machine. This image displays the front view of the ice machine, showcasing its stainless steel construction and compact design.

2. SAFETY INFORMATION

Always adhere to the following safety precautions to prevent injury or damage to the equipment.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 120V electrical supply. Do not use extension cords. Disconnect power before performing any maintenance or service.

- **Water Connections:** All water connections must comply with local plumbing codes. Use potable water only.
- **Ventilation:** This is an air-cooled unit. Maintain adequate clearance around the machine for proper airflow to prevent overheating. Refer to the setup section for specific clearance requirements.
- **Refrigerant:** The unit contains R134a refrigerant. Service should only be performed by qualified personnel.
- **Moving Parts:** Keep hands and objects clear of internal moving parts during operation.
- **Cleaning:** Use only recommended cleaning agents and follow cleaning procedures carefully to avoid damage to components.

3. SETUP AND INSTALLATION

Proper installation is crucial for the performance and longevity of your ice machine.

3.1 Unpacking

1. Carefully remove the unit from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately.
2. Remove all packing materials, including any internal supports or tape.

3.2 Location and Clearance

- Place the ice machine on a level, sturdy surface capable of supporting its weight (168 lbs dry, plus ice).
- Ensure ambient air temperature is between 50°F (10°C) and 100°F (38°C).
- Maintain a minimum of 6 inches (15 cm) clearance on the back and sides, and 12 inches (30 cm) on the top for adequate airflow.
- Avoid locations near heat-generating equipment or in direct sunlight.

3.3 Electrical Connection

- Connect the unit to a dedicated 120V, 60Hz, single-phase electrical outlet with proper grounding.
- Consult a qualified electrician if the existing electrical supply does not meet these requirements.

3.4 Water and Drain Connections

- Connect the potable water supply line to the designated inlet. Water pressure should be between 20 psi and 80 psi.
- Connect the drain line to an open, vented drain. Ensure the drain line has a continuous downward slope to prevent standing water.
- Verify all connections are secure and leak-free.

4. OPERATING INSTRUCTIONS

Follow these steps for initial startup and normal operation.

4.1 Initial Startup

1. After all connections are made and checked, turn on the water supply valve.
2. Plug the unit into the electrical outlet or turn on the dedicated circuit breaker.
3. The machine will typically begin its startup sequence automatically, which includes a self-check and then ice production.
4. Allow the machine to run for several hours to produce its first batch of ice. Discard the first few batches of ice to

ensure cleanliness.

4.2 Normal Operation

- The RNS-0308A is designed for continuous operation. It will automatically produce ice until the storage bin (if connected) is full, then cycle off.
- When ice is removed from the bin, the machine will automatically resume ice production.
- Monitor the ice level and ensure the bin is not overfilled, which could impede ice production or damage the unit.

5. MAINTENANCE

Regular maintenance ensures optimal performance and extends the life of your ice machine.

5.1 Daily Maintenance

- Wipe down the exterior of the machine with a clean, damp cloth.
- Ensure the ice scoop is clean and stored properly.

5.2 Weekly Maintenance

- Clean the ice storage bin. Remove all ice, wash the interior with a mild detergent and water, rinse thoroughly, and sanitize.
- Check for any leaks in water lines or drain lines.

5.3 Monthly Maintenance

- **Clean Air Filter:** Locate the air filter (typically on the front or side panel). Remove and wash it with warm water and a mild detergent. Rinse thoroughly and allow to dry completely before reinstalling. A clogged air filter reduces efficiency and can lead to compressor failure.
- **Sanitize Ice Making System:** Follow the manufacturer's instructions for sanitizing the internal ice-making components. This typically involves using a specialized ice machine sanitizer solution.

5.4 Annual Maintenance

- **Descaling:** The frequency depends on water hardness. Descale the ice machine using a commercial ice machine descaler solution to remove mineral deposits.
- Consider professional service for a thorough inspection and cleaning of the condenser coils and other internal components.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact qualified service personnel.

Problem	Possible Cause	Solution
No ice production	• No power • Water supply off • Clogged water filter • High ambient temperature	• Check power connection/breaker • Ensure water supply valve is open • Replace water filter • Ensure proper ventilation and room temperature

Problem	Possible Cause	Solution
Low ice production	• Dirty air filter • High ambient/water temperature • Mineral buildup (scale) • Low water pressure	• Clean air filter • Ensure proper ventilation; check water temperature • Descale the machine • Check water supply pressure
Water leaks	• Loose water connections • Clogged drain line • Damaged water line	• Tighten connections • Clear drain line obstruction • Inspect and replace damaged lines
Unusual noise	• Loose components • Motor/fan issue • Refrigerant issue	• Inspect for loose parts • Contact qualified service technician • Contact qualified service technician

7. SPECIFICATIONS

Technical specifications for the Manitowoc RNS-0308A ice machine.

Feature	Specification
Model Number	RNS-0308A
Ice Type	Nugget Ice (3/8" to 1/2")
Production Capacity	Up to 315 lbs per 24 hours (based on 70°F air, 50°F water)
Cooling Type	Air Cooled
Voltage	120V
Horsepower	1/2 HP
Refrigerant	R134a
Dimensions (W x D x H)	22" x 26.6" x 26"
Item Weight	168 lbs
Compatible Bin Width	Any Manitowoc 22"W bin (no adapter needed)

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or visit the official Manitowoc website. For technical support, service, or to order replacement parts, please contact Manitowoc customer service or an authorized service provider. Ensure you have your model number (RNS-0308A) and serial number available when contacting support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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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