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SNOOKER SK-329

Snooker SK-329 Commercial Ice Machine User Manual

Full Cube Large Capacity Commercial Ice Machine with Insulated Storage Bin

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Snooker SK-329 Commercial Ice Machine. Please read this manual thoroughly before installation and operation to ensure proper use and to prevent damage to the unit or injury to personnel.

The Snooker SK-329 is a full-size air-cooled commercial ice cube maker designed for high-capacity ice production, suitable for hotels, restaurants, bars, and commercial kitchens. It produces up to 350 lbs of full cube ice per day and features an insulated storage bin with a 230 lbs capacity.



Figure 1: Front view of the Snooker SK-329 Commercial Ice Machine with the ice maker unit on top of the storage bin.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, or injury.

- Ensure the unit is properly grounded.
- Do not operate the machine with a damaged cord or plug.
- Keep ventilation openings clear of obstructions.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Only qualified personnel should perform installation and servicing.
- Disconnect power before cleaning or maintenance.



Figure 2: Rear view of the ice machine unit, highlighting caution and attention labels regarding electrical shock and professional installation.

3. SETUP AND INSTALLATION

3.1 Unpacking

The ice maker comes in two boxes. Carefully unpack all components and check for any shipping damage. Retain packaging materials for future transport if needed.

3.2 Location Requirements

- Place the unit on a level, stable surface. Adjustable leveling feet are provided.
- Ensure adequate ventilation around the machine, especially for the air intake and exhaust vents.
- Maintain proper clearance from walls and other equipment.
- The unit requires a dedicated 110V electrical outlet.
- A drain line and water supply line are required for operation.

3.3 Assembly

Light assembly is required to connect the ice maker unit to the insulated storage bin. Follow the instructions provided in the separate assembly guide for secure attachment.

3.4 Water and Drain Connections

Connect the water inlet to a potable water supply using the provided in-line water filter. Ensure all connections are secure to prevent leaks. Connect the drain outlet to an appropriate drainage system.



Figure 3: Detail of the ice water inlet and outlet connections on the side of the ice maker unit.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The digital controller allows for easy management of ice production and settings.



Figure 4: Close-up of the digital control panel with indicators for various operational states and error codes.

- **ON/OFF Button:** Powers the unit on or off.
- **Thickness Adjustment:** Use '+' and '-' buttons to adjust ice cube thickness.
- **CLEAN Button:** Initiates the automatic cleaning cycle.
- **Indicators:** INIT (Initialization), PREP (Preparation), MAKE (Ice Making), HARV (Harvesting), H. LEVEL (High Level), FAULT (Error).
- **Digital Display:** Shows current status, settings, or error codes.

4.2 Initial Startup

1. Ensure all connections (water, drain, power) are secure.
2. Press the ON/OFF button to start the machine.
3. The unit will go through an initialization phase before beginning ice production.

4.3 Ice Production

The machine will automatically produce ice until the storage bin is full. The digital controller allows for programmable ice thickness to suit your needs.



Figure 5: The ice machine with the insulated storage bin door open, revealing the interior.

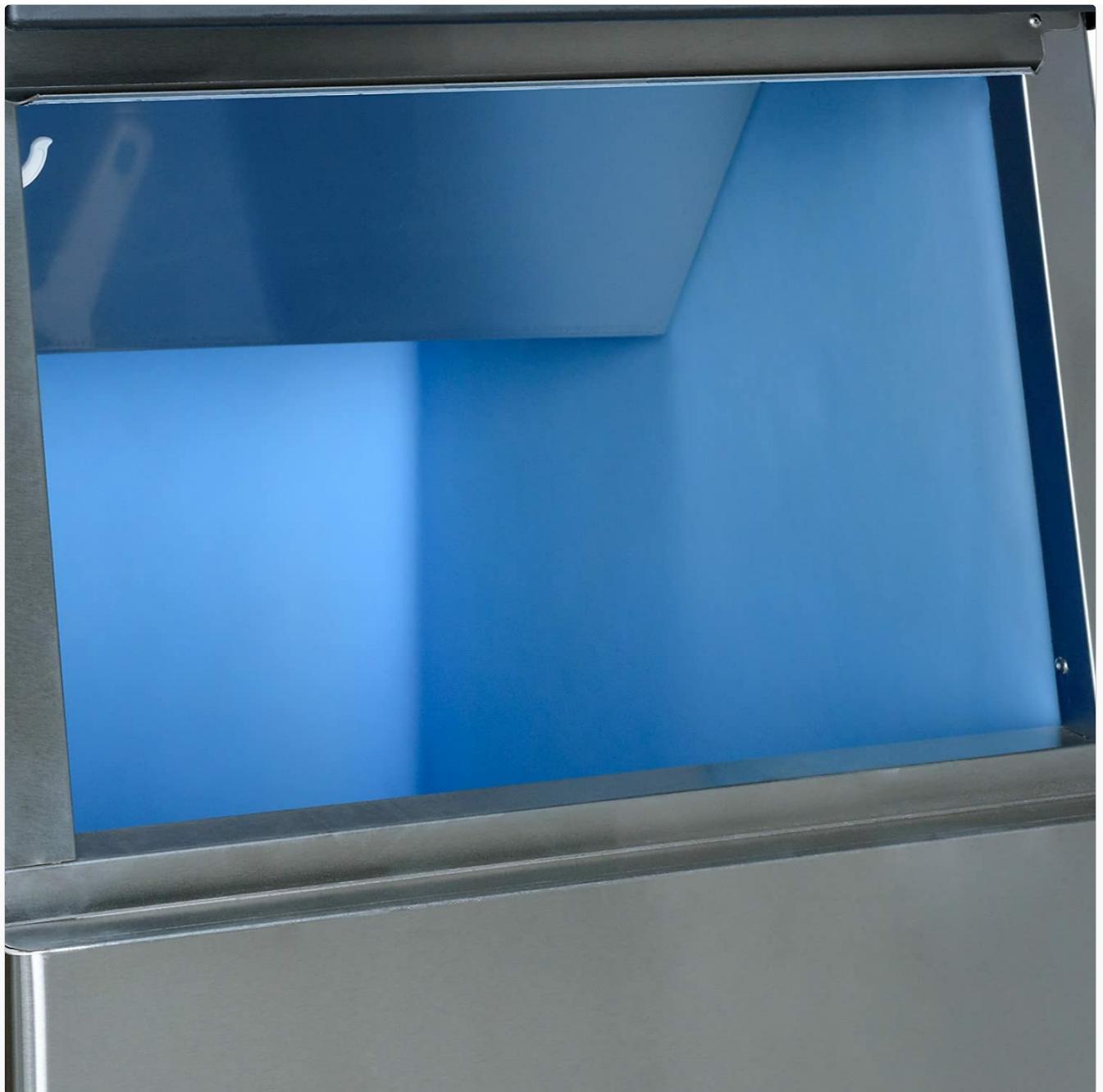


Figure 6: A closer view of the interior of the insulated ice storage bin, designed to keep ice frozen.

Use the included ice scoop to retrieve ice from the bin. Do not use hands or other objects that may contaminate the ice.

5. MAINTENANCE

Regular maintenance is crucial for the longevity and efficient operation of your ice machine.

5.1 Daily Maintenance

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

5.2 Weekly Maintenance

- Clean the interior of the ice storage bin with a mild, food-safe sanitizer. Rinse thoroughly.
- Check and clean the water filter. Replace if necessary.

5.3 Monthly/Quarterly Maintenance

- Run the automatic cleaning cycle using appropriate ice machine cleaner.
- Clean the condenser coils. Dust and debris can reduce efficiency.
- Inspect water and drain lines for kinks or blockages.

6. TROUBLESHOOTING

Refer to the following table for common issues and their solutions. For problems not listed or if issues persist, contact customer support.

Problem	Possible Cause	Solution
Machine not producing ice	No power; Water supply off; Clogged filter; High ambient temperature.	Check power connection; Ensure water supply is on; Clean/replace water filter; Ensure proper ventilation.
Ice production is slow	Dirty condenser; Low water pressure; High water temperature.	Clean condenser coils; Check water supply pressure; Ensure water supply is cool.
Error Code on Display	Refer to control panel image (Figure 4) for specific error codes (E01-E13) and their descriptions.	Address the specific issue indicated by the error code (e.g., E01: Ice Full Switch Fault, E03: Ice Harvest Overtime).
Water leakage	Loose connections; Clogged drain line.	Tighten water/drain connections; Clear drain line.

7. SPECIFICATIONS

Key technical specifications for the Snooker SK-329 Commercial Ice Machine:

Feature	Detail
Model Number	SK-329
Ice Production Capacity	350 lbs per 24 hours
Storage Bin Capacity	230 lbs
Dimensions (W x D x H)	22" x 32.7" x 67.6"
Refrigerant	R290
Voltage	110 Volts
Included Components	Water Filter, Ice Scoop
Certifications	ETL Certified for commercial use



Figure 7: Dimensional drawing of the Snooker SK-329, showing its height (67.6"), depth (32.7"), and width (22").

8. WARRANTY AND SUPPORT

The Snooker SK-329 Commercial Ice Machine comes with the following warranty:

- **1 Year:** Parts and Labor
- **3 Years:** Compressor

For technical support, warranty claims, or service inquiries, please contact your vendor or the manufacturer directly. Ensure you have your model number (SK-329) and purchase date available when contacting support.