

Ice-O-Matic GEM0650A+KBT19+B55PS

Ice-O-Matic Modular Commercial Soft Chewable Nugget Style Ice Maker

MODEL: GEM0650A+KBT19+B55PS

Instruction Manual

1. PRODUCT OVERVIEW

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Ice-O-Matic Modular Commercial Soft Chewable Nugget Style Ice Maker. This unit is designed for commercial use, producing chewable pearl ice suitable for various applications.



Figure 1: Ice-O-Matic Modular Commercial Ice Maker with Storage Bin. This image shows the complete ice maker unit, consisting of the ice maker head mounted on top of a compatible ice storage bin.

2. KEY FEATURES

- **High Production Capacity:** Capable of producing approximately 740 lbs (336 kg) of chewable pearl ice per day, ensuring a steady and ample supply for high-demand environments.
- **Spacious Ice Storage Bin:** Features a 510 lb capacity with a top-hinged, slope front door, providing easy access and efficient ice retrieval for high-demand operations.
- **Efficient Air-Cooled Condenser:** Equipped with a self-contained, air-cooled condenser, this ice maker ensures optimal cooling efficiency and reduced maintenance needs.
- **Ideal for Various Commercial Applications:** Perfect for use in restaurants, bars, cafes, and healthcare facilities where a steady supply of chewable ice is essential.
- **Durable Stainless Steel Construction:** Built with a sleek, professional stainless steel finish for long-lasting reliability and easy maintenance in high-traffic environments.



Figure 2: Example of Pearl Ice. This image displays the soft, chewable nugget-style ice produced by the machine, often referred to as pearl ice, served in a beverage glass.

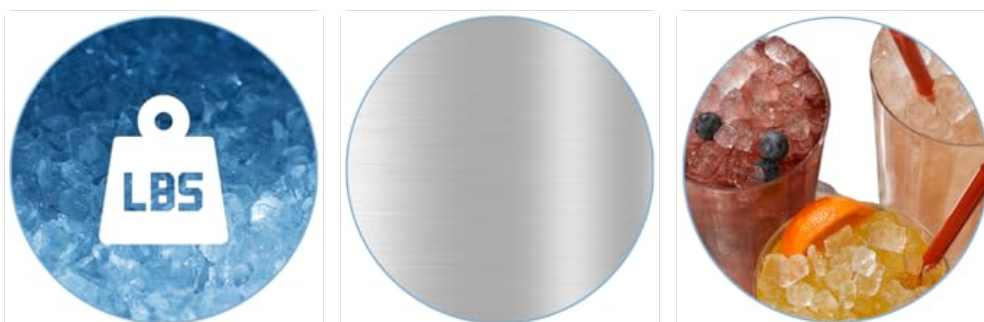


Figure 3: Feature Icons. From left to right: An icon representing the high production capacity (LBS), an icon symbolizing the durable stainless steel construction, and an icon illustrating the suitability for various beverage applications.

3. WHAT'S IN THE BOX

Upon unpacking, verify that all components are present:

- Ice Maker Head
- Kit (Installation accessories)
- Storage Bin

If any items are missing or damaged, contact your supplier immediately.

4. SETUP AND INSTALLATION

Proper installation is crucial for the performance and longevity of your ice maker. It is recommended that installation be performed by a qualified technician.

4.1 Site Selection

- Choose a location with adequate ventilation and ambient temperatures between 50°F (10°C) and 100°F (38°C).
- Ensure the floor is level and capable of supporting the weight of the unit when full of ice.
- Allow sufficient clearance around the unit for air circulation and maintenance access.

4.2 Electrical Connection

- The unit requires a dedicated electrical circuit. Refer to the specifications section for voltage requirements (115 Volts).
- All electrical connections must comply with local and national electrical codes.

4.3 Water Supply and Drainage

- Connect the unit to a potable water supply with appropriate pressure. An inline water filter is highly recommended to prevent mineral buildup.
- Ensure proper drainage is available for melted ice and wastewater from the ice-making process.

4.4 Initial Cleaning

Before first use, thoroughly clean the ice maker and storage bin interior with a mild, food-grade sanitizer solution. Rinse thoroughly with clean water.

5. OPERATING INSTRUCTIONS

5.1 Starting the Ice Maker

1. Ensure all water and electrical connections are secure and turned on.
2. Locate the main power switch (typically on the control panel or near the power cord) and turn it to the "ON" position.
3. The ice maker will begin its initial cycle, which may include a self-check and water fill. Ice production should commence within 15-30 minutes, depending on ambient conditions.

5.2 Ice Production

The unit is designed for continuous ice production. The ice maker will automatically produce ice until the storage bin is full, then cycle off. It will resume production as ice is removed from the bin.

5.3 Stopping the Ice Maker

To temporarily stop ice production, turn the main power switch to the "OFF" position. For extended shutdowns, also turn off the water supply and drain the unit.

6. MAINTENANCE

Regular maintenance is essential to ensure optimal performance, hygiene, and longevity of your Ice-O-Matic ice maker.

6.1 Daily Maintenance

- Inspect the ice bin for cleanliness and remove any foreign objects.
- Ensure the ice scoop is clean and stored properly.

6.2 Weekly Maintenance

- Clean the exterior surfaces with a damp cloth and mild detergent.
- Check the air filter (if accessible) and clean it if dusty.

6.3 Monthly/Quarterly Maintenance (Professional Recommended)

- **Cleaning and Sanitizing:** The ice-making system should be cleaned and sanitized regularly (at least every 3-6 months, or more frequently in hard water areas or high-use environments) using an approved ice machine cleaner and sanitizer. Follow the manufacturer's instructions for the cleaning solution.
- **Descaling:** If mineral buildup is observed, a descaling process may be necessary.
- **Condenser Coil Cleaning:** Clean the condenser coils to ensure efficient heat exchange.
- **Water Filter Replacement:** Replace the water filter cartridge as per the filter manufacturer's recommendations, typically every 6 months.

Warning: Always disconnect power to the unit before performing any cleaning or maintenance procedures.

7. TROUBLESHOOTING

This section provides solutions to common issues. For problems not listed here, or if issues persist, contact a qualified service technician.

Problem	Possible Cause	Solution
No ice production	No power; Water supply off; Clogged water filter; High ambient temperature.	Check power connection and circuit breaker; Ensure water supply valve is open; Replace water filter; Ensure proper ventilation and room temperature.
Low ice production	Dirty condenser coils; Restricted water flow; High ambient temperature; Mineral buildup.	Clean condenser coils; Check water pressure and filter; Improve ventilation; Perform descaling.
Ice is soft or slushy	High water temperature; Insufficient refrigeration; Dirty condenser.	Ensure water supply is cold; Contact service technician; Clean condenser coils.
Unusual noise	Loose components; Motor issue; Fan obstruction.	Inspect for loose parts; Contact service technician.

8. SPECIFICATIONS

Attribute	Value
Model Number	GEM0650A+KBT19+B55PS
Product Dimensions	24"D x 21"W x 27"H (Ice Maker Head)
Weight	347 Pounds (Combined unit)

Attribute	Value
Ice Production Capacity	Approx. 740 lbs (336 kg) per day
Ice Bin Capacity	510 lbs
Voltage	115 Volts
Condenser Type	Air-Cooled, Self-Contained
Ice Type	Soft Chewable Nugget (Pearl Ice)
Manufacturer	Ice-O-Matic

9. WARRANTY AND SUPPORT

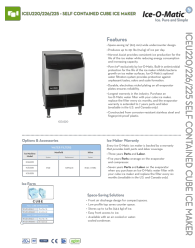

This product is manufactured by Ice-O-Matic. For specific warranty details, please refer to the warranty card included with your product or contact Ice-O-Matic customer support directly. General support and return policies are typically handled by the seller.



- **Returns:** This product is eligible for 30-day easy returns through the seller.
- **Customer Support:** For technical assistance, parts, or service inquiries, please contact Ice-O-Matic customer support or your authorized service provider.

For the latest information and support resources, visit the official Ice-O-Matic website or contact your distributor.

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Related Documents

	<p>Ice-O-Matic ICEU220/226/225 Self-Contained Cube Ice Maker - Specifications and Features</p> <p>Detailed specifications, features, and warranty information for the Ice-O-Matic ICEU220, ICEU226, and ICEU225 self-contained cube ice makers, designed for commercial use.</p>
	<p>Ice-O-Matic CD40022/40522 Cube Ice Dispenser: Features, Specifications, and Dimensions</p> <p>Comprehensive details on the Ice-O-Matic CD40022 and CD40522 Cube Ice Dispensers, including features, ice production for compatible ice makers, accessories, dimensions, operating requirements, and specifications. Ideal for commercial food service applications.</p>

<div data-bbox="124 98 300 147">Ice-O-Matic SERVICE AND INSTALLATION MANUAL MFI Series</div> <div data-bbox="165 152 256 315"></div> <div data-bbox="124 315 300 336"><small>ICE07000 © 2014 Ice-O-Matic Inc. Printed in the USA Part No. ICE07000-1 (12/2014)</small>Page 1/18</div>	<div data-bbox="341 163 970 197">Ice-O-Matic MFI Series Service and Installation Manual</div> <div data-bbox="341 203 1437 275"><p>Comprehensive service and installation guide for Ice-O-Matic MFI Series ice machines, covering setup, operation, maintenance, troubleshooting, and technical specifications.</p></div>
<div data-bbox="124 389 300 439">Ice-O-Matic SERVICE AND INSTALLATION MANUAL ICE UNDERCOUNTER SERIES CUBERS MODEL-ICEU070A</div> <div data-bbox="165 443 264 591"></div> <div data-bbox="124 591 300 611"><small>ICEU07000 © 2014 Ice-O-Matic Inc. Printed in the USA Part No. ICEU07000-1 (12/2014)</small>Page 1/18</div>	<div data-bbox="341 436 1302 470">Ice-O-Matic ICEU070A Undercounter Series Cubers Service and Installation Manual</div> <div data-bbox="341 477 1406 589"><p>This manual provides comprehensive service and installation guidance for the Ice-O-Matic ICEU070A undercounter series cuber ice machine. It details specifications, setup procedures, operational checks, component descriptions, maintenance, cleaning, and troubleshooting.</p></div>