

## Ice-O-Matic UCG060A

# Ice-O-Matic UCG060A Commercial Gourmet Cube Ice Maker

## User Manual

### INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Ice-O-Matic UCG060A Commercial Gourmet Cube Undercounter Ice Maker. Please read this manual thoroughly before installation and operation to ensure proper use and to prevent damage or injury.

The Ice-O-Matic UCG060A is designed to produce approximately 63 lbs (31 kg) of gourmet cube-style ice per 24 hours, featuring a built-in storage bin with a 17-1/2 lb capacity. Its durable construction of stainless steel and fingerprint-proof plastic ensures longevity and ease of cleaning. This unit is engineered for seamless undercounter installation, offering efficient, self-contained air-cooled operation suitable for various commercial or residential settings. Adjustable legs provide flexibility for different counter heights.



Figure 1: Ice-O-Matic UCG060A Commercial Gourmet Cube Ice Maker.

## SAFETY INFORMATION

Always adhere to the following safety precautions to reduce the risk of fire, electric shock, or injury.

- Read all instructions before using the appliance.
- Connect to potable water supply only.
- Ensure the appliance is properly grounded.
- Do not operate the appliance 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.
- Servicing should be performed by qualified service personnel only.
- Unplug the unit before cleaning or performing any maintenance.

## SETUP AND INSTALLATION

## Unpacking

1. Carefully remove the ice maker from its packaging.
2. Inspect the unit for any shipping damage. Report any damage to your dealer immediately.
3. Remove all packing materials, tape, and protective film from the unit.

## Location Requirements

- Install the unit on a level, stable surface capable of supporting its weight when full of ice and water.
- Ensure adequate ventilation around the unit. Maintain at least 6 inches of clearance from walls and other obstructions for proper airflow.
- Avoid direct sunlight or heat sources.
- The ambient temperature should be between 50°F (10°C) and 100°F (38°C).
- The water supply temperature should be between 40°F (4°C) and 90°F (32°C).

## Water and Drain Connections

- Connect the ice maker to a potable cold water supply using a 1/4-inch copper or braided stainless steel line. An inline water filter is recommended.
- Ensure water pressure is between 20 psi and 80 psi.
- Connect the drain line to an open, vented drain. Ensure proper slope for gravity drainage.

## Electrical Connection

- The unit requires a dedicated 115 Volt, 60 Hz, 15 Amp grounded electrical outlet.
- Do not use extension cords or adapter plugs.
- Ensure the electrical supply matches the requirements listed on the unit's rating plate.

## Adjusting Legs

The adjustable legs allow for customization to fit various counter heights. Rotate the legs clockwise to raise the unit and counter-clockwise to lower it. Ensure all four legs are evenly adjusted for stability.



Figure 2: Product dimensions for installation planning.

## OPERATING INSTRUCTIONS

### Initial Startup

1. After all connections are made, plug the unit into the electrical outlet.
2. The ice maker will begin its initial cycle, which includes filling with water and starting the refrigeration process.
3. The first batch of ice may take longer than subsequent batches. Discard the first few batches of ice to ensure cleanliness.

### Ice Production

The UCG060A automatically produces gourmet cube ice until the storage bin is full. A sensor detects the ice level,

pausing production when the bin is full and resuming when ice is removed.



Figure 3: Example of gourmet cube ice produced by the unit.

### Control Panel

The control panel features indicator lights for various operational statuses, such as power, ice production, and potential issues. Refer to the specific labels on your unit's control panel for detailed information.

## MAINTENANCE AND CLEANING

Regular maintenance ensures optimal performance and extends the lifespan of your ice maker.

### Exterior Cleaning

- Wipe the exterior surfaces with a soft cloth and mild soap.
- The stainless steel and fingerprint-proof plastic surfaces are designed for easy cleaning.
- Do not use abrasive cleaners or sharp objects.

Interior Cleaning (Monthly)

- Unplug the ice maker and drain the water reservoir.
- Clean the ice storage bin with a solution of mild detergent and warm water. Rinse thoroughly.
- For descaling and sanitizing the water system, use an approved ice machine cleaner and sanitizer. Follow the product manufacturer's instructions carefully.
- Rinse the system multiple times with fresh water after cleaning to remove all chemical residues.

Condenser Coil Cleaning (Every 3-6 Months)

- Unplug the unit.
- Locate the condenser coils (typically behind the front grille or side panel).
- Use a vacuum cleaner with a brush attachment to remove dust and debris from the coils. Clean coils improve efficiency.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Unit does not turn on.	No power supply; tripped circuit breaker.	Check power cord connection; reset circuit breaker.
No ice production.	No water supply; clogged water filter; bin full sensor activated.	Check water connection; replace filter; remove ice from bin.
Ice production is slow or ice is soft.	High ambient temperature; dirty condenser coils; low refrigerant.	Ensure proper ventilation; clean condenser coils; contact service for refrigerant issues.
Water leaks.	Loose water connections; clogged drain line.	Tighten connections; clear drain line.

If the problem persists after attempting these solutions, please contact qualified service personnel.

SPECIFICATIONS

Feature	Detail
Model Number	UCG060A
Model Name	UCG Gourmet Cube Series
Ice Production (per 24 hrs)	Approximately 63 lbs (31 kg)
Ice Storage Bin Capacity	17.5 lbs
Product Dimensions (D x W x H)	20"D x 15.25"W x 25.25"H
Unit Weight	81.5 Pounds

Feature	Detail
Voltage	115 Volts
Ice Type	Gourmet Cube
Cooling Type	Air-Cooled
Manufacturer	Ice-O-Matic
First Available Date	December 14, 2020

## WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the official Ice-O-Matic website or contact their customer service department. Keep your purchase receipt and model number (UCG060A) readily available when seeking support.

**Manufacturer:** Ice-O-Matic

**Customer Support:** Refer to the manufacturer's official website for contact details and service centers.

**Returns:** This product typically has a 30-day easy return policy from the seller, Plant Based Pros. Please check with your specific retailer for their return policy.