

Elite Kitchen Supply CIM-2100F

Elite Kitchen Supply CIM-2100F Commercial Ice Maker Machine User Manual

Model: CIM-2100F

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Elite Kitchen Supply CIM-2100F Commercial Ice Maker Machine. Please read this manual thoroughly before installation and use, and retain it for future reference. Proper adherence to these instructions will ensure optimal performance and longevity of your ice maker.

2. SAFETY INFORMATION

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

- Ensure the unit is properly grounded.
- Do not operate the machine with a damaged power 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 repairs.
- Disconnect power before cleaning or servicing.
- This appliance is intended for commercial use only.

3. PRODUCT FEATURES

- **High Production Capacity:** Produces up to 460 pounds of ice per day with a 300-pound storage capacity.
- **Rapid Ice Making:** Creates fresh ice in approximately 14 minutes, yielding 238 individual ice pieces per cycle.
- **Digital Control Panel:** Features a user-friendly interface with timer function, cleaning mode, and automatic warnings for water shortage and full ice bin.

- **Durable Construction:** Made from 304 stainless steel with an air cooling system.
- **Efficient Operation:** 1033W power consumption for effective ice production.
- **Compact Design:** Space-efficient dimensions of 25x20x29 inches (main unit) with a built-in storage bin and thickened insulation layer.



Figure 3.1: Overview of the CIM-2100F Ice Maker with key features and rough-in data.

4. COMPONENTS INCLUDED

The following components are included with your Elite Kitchen Supply CIM-2100F Ice Maker:

- Ice Maker Unit
- Ice Storage Bin
- Ice Scoop
- Water Inlet Hose
- Drain Hose



Figure 4.1: Standard accessories included with the ice maker.

5. SETUP INSTRUCTIONS

5.1 Unpacking and Inspection

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

5.2 Placement

- Place the ice maker on a flat, stable surface capable of supporting its weight when full of ice and water.
- Ensure adequate ventilation around the unit. Maintain at least 6 inches (15 cm) of clearance from walls and other objects on all sides, especially the rear where the condenser is located.
- Avoid direct sunlight or proximity to heat sources.
- The ambient temperature should be between 50°F (10°C) and 90°F (32°C).

Commercial Ice Maker



CIM-2100F/2380F/3040F

- Quick icemaking in 14 minutes
- High quality compressor with strong power
- Icethickness can be adjusted
- Enjoy your leisure time with low bass and low noise
- Commercial preferred high capacity ice machine
- Sensing system,full ice,water shortage warning
- Convenient automatic cleaning,reduce fouling
- Thickened integral foaming insulation layer

Rough-In Data

model No.	cooling way	power	refrigerant code	ice making capacity	ice storage capacity	mainframe G. W/N. W	Ice bin G. W. /N. W	packing size
CIM-2100F	Air	1033W	R410 /395g	460 lbs	300 lbs	39/35 kgs	32/27 kgs	635*510*635mm 725*625*990mm
CIM-2380F	Air	1100W	R410 /405g	520 lbs	300 lbs	41/37 kgs	32/27 kgs	635*510*735mm 725*625*990mm
CIM-3040F	Air	1160W	R410 /415g	660 lbs	300 lbs	43/39 kgs	32/27 kgs	635*510*735mm 725*625*990mm



Figure 5.1: Front view of the ice maker, showing its compact design.



Figure 5.2: Top view of the ice maker, highlighting the ventilation fans for proper airflow.

5.3 Water Connection

1. Connect the provided water inlet hose to a potable water supply with a pressure between 20-80 PSI.
2. Connect the other end of the inlet hose to the water inlet valve on the back of the ice maker.
3. Connect the drain hose to the drain outlet on the back of the ice maker and route it to a floor drain or suitable waste receptacle. Ensure the drain hose has a continuous downward slope to prevent water stagnation.
4. Check all connections for leaks.



Figure 5.3: Rear view of the ice maker, illustrating connection points for water supply and drainage.

5.4 Electrical Connection

- Ensure the electrical supply matches the specifications on the product label (115V, 60Hz).
- Plug the ice maker into a dedicated, grounded electrical outlet. Do not use extension cords or adapters.

6. OPERATING INSTRUCTIONS

6.1 Control Panel Overview



Figure 6.1: The digital control panel with various function buttons and display.

- **On/Off Button:** Powers the unit on or off.
- **Clean/De-icing Button:** Initiates the automatic cleaning cycle or de-icing process.
- **Timer Button:** Sets a timer for operation or delayed start.
- **Timer +/- Buttons:** Adjusts timer settings.
- **Display:** Shows current status, error codes, and timer settings.
- **Indicators:** Icons for water shortage, full ice bin, and cleaning mode.

6.2 Initial Start-up

1. After connecting water and power, press the 'On/Off' button to start the machine.
2. The unit will perform an initial self-check and then begin the ice-making cycle.
3. The first few batches of ice may be smaller or irregular. Discard these initial batches.

6.3 Ice Making Operation

- The machine will automatically produce ice until the storage bin is full or a water shortage is detected.
- The digital display will show the current status.
- Ice thickness can be adjusted via settings on the control panel (refer to the full manual for detailed steps).

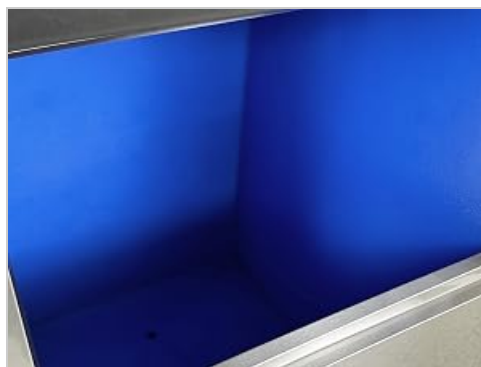


Figure 6.2: The spacious ice storage bin, designed to hold a large quantity of ice.

6.4 Timer Function

- Press the 'Timer' button to activate the timer function.
- Use the 'Timer +/-' buttons to set the desired delay for starting or stopping the ice maker.
- The display will show the remaining time.

7. MAINTENANCE

Regular maintenance is crucial for the performance and lifespan of your ice maker.

7.1 Daily Cleaning

- Wipe down the exterior of the unit with a soft, damp cloth.
- Clean the ice scoop and the interior of the ice bin with a mild, food-safe sanitizer.

7.2 Weekly/Bi-Weekly Cleaning

- Initiate the automatic cleaning cycle by pressing the 'Clean/De-icing' button on the control panel. Follow the on-screen prompts.
- For thorough cleaning, it is recommended to use an ice maker cleaning solution.

7.3 Monthly Maintenance

- **Condenser Cleaning:** Disconnect power. Use a soft brush or vacuum cleaner to remove dust and debris from the condenser fins located at the back of the unit. Blocked condenser fins reduce efficiency and can lead to overheating.
- **Water Filter Check:** If an external water filter is installed, check and replace it according to the manufacturer's recommendations.



Figure 7.1: The compressor, a key component requiring proper ventilation for efficient operation.

8. TROUBLESHOOTING

Before contacting service, please refer to the following table for common issues and their solutions.

Problem	Possible Cause	Solution
Ice maker not producing ice.	No water supply; clogged water filter; power issue; high ambient temperature.	Check water connection and supply valve; replace water filter; ensure power is connected; move unit to a cooler environment.
Ice production is slow.	Dirty condenser; high ambient temperature; low water pressure.	Clean condenser fins; ensure proper ventilation; check water supply pressure.

Problem	Possible Cause	Solution
Water leakage.	Loose water connections; clogged drain hose.	Tighten all water inlet and drain connections; clear any blockages in the drain hose.
Error code displayed.	Specific system malfunction.	Refer to the full manual for a list of error codes and their corresponding solutions. If the issue persists, contact customer support.

9. SPECIFICATIONS

Feature	Detail
Model Name	CIM-2100F
Ice Making Capacity	460 lbs per day
Ice Storage Capacity	300 lbs
Product Dimensions (D x W x H)	20"D x 25"W x 63"H
Rated Voltage	115 Volts
Frequency	60Hz
Power Consumption	1033W (790 watts listed in specifications, using the higher value from feature bullets for consistency)
Rated Cooling Current	9.37A
Refrigerant	R290 (4.06oz / 395g)
Main Material	304 Stainless Steel
Type of Cooling	Air
Foaming Agent	Cyclopentane
Number of Ice Tray Pieces	210 pcs
Included Components	Ice Maker, Storage Bin



Figure 9.1: Product label detailing electrical and refrigerant specifications.

10. WARRANTY AND SUPPORT

Your Elite Kitchen Supply CIM-2100F Commercial Ice Maker Machine comes with the following warranty:

- **3 Years:** All parts.
- **6 Years:** Compressor.

- **1 Year:** Labor.

Note: This warranty does not cover equipment used in food trucks, trailers, boats, residential addresses, islands, or built-in decorations. For warranty claims or technical support, please contact Elite Kitchen Supply customer service.

11. PRODUCT OVERVIEW VIDEO

Your browser does not support the video tag.

Video 11.1: An overview of Elite Kitchen Supply's commercial kitchen equipment, including the ice maker, demonstrating its integration into a professional setting.