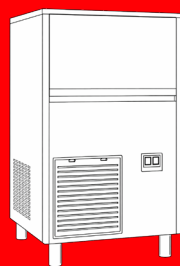


CONTENDER

STEP UP TO THE PLATE



CONTENDER GOURMET/NUGGET ICE MAKER

IMF046

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I. INTRODUCTION

THANK YOU FOR PURCHASING A CONTENDER GOURMET/NUGGET ICE MAKER. THIS PROFESSIONAL DUAL-FUNCTION ICE MACHINE IS DESIGNED FOR COMMERCIAL USE IN RESTAURANTS, BARS, HOTELS, HEALTHCARE FACILITIES, AND CATERING OPERATIONS. FEATURING THE ABILITY TO PRODUCE BOTH GOURMET ICE CUBES AND NUGGET ICE, BUILT-IN STORAGE, AND ROBUST CONSTRUCTION, THIS ICE MAKER DELIVERS VERSATILE ICE PRODUCTION IDEAL FOR PREMIUM BEVERAGE SERVICE AND FOOD APPLICATIONS.

CRITICAL SAFETY WARNING



ELECTRICAL HAZARD. FLAMMABLE REFRIGERANT. READ ALL SAFETY INSTRUCTIONS BEFORE OPERATION. THIS EQUIPMENT MUST ONLY BE INSTALLED AND OPERATED BY TRAINED PERSONNEL.

KEY FEATURES

- DUAL ICE PRODUCTION: GOURMET CLEAR ICE CUBES AND NUGGET CHEWABLE ICE
- HIGH DAILY CAPACITY: 63 KG GOURMET / 62 KG NUGGET ICE PER DAY
- SEPARATE STORAGE BINS: 30 KG GOURMET / 10 KG NUGGET CAPACITY
- USER-SELECTABLE ICE TYPE: CHOOSE GOURMET ONLY, NUGGET ONLY, OR BOTH
- AIR-COOLED REFRIGERATION SYSTEM
- AUTOMATIC ICE-MAKING CYCLES
- ADJUSTABLE ICE DIMPLE DEPTH (OPTIONAL FEATURE)
- FRONT VENTILATION FOR UNDER-COUNTER INSTALLATION
- REMOVABLE AIR FILTER
- SELF-CLEANING FUNCTION
- DIGITAL DISPLAY PANEL WITH STATUS INDICATORS
- THERMAL OVERLOAD PROTECTION

2. TECHNICAL SPECIFICATIONS

MODEL	IMFO46
REFRIGERANT	R404A / R290
ICE TYPE	GOURMET ICE / NUGGET ICE
DAILY PRODUCTION CAPACITY (KG)*	GOURMET: 63 / NUGGET: 62
STORAGE CAPACITY (KG)	GOURMET: 30 / NUGGET: 10
ICE PRODUCTION PER CYCLE	GOURMET: 44 PCS / NUGGET: CONTINUOUS
COOLING SYSTEM	AIR COOLED
CLIMATE CLASS	4
VOLTAGE	230V / 60HZ
MAXIMUM POWER	1050 W
DAILY ENERGY CONSUMPTION	17.2 KW
RATED CURRENT (FUSE)	16 A
DIMENSIONS (W×D×H)	738 X 600 X 822 MM
PACKAGING DIMENSIONS (W×D×H)	800 X 670 X 1000 MM



NOTE: ALWAYS CHECK THE RATING PLATE ON YOUR SPECIFIC UNIT FOR ACCURATE POWER RATINGS AND SPECIFICATIONS.

(*)* PRODUCTION CAPACITY MEASURED AT 20°C AMBIENT TEMPERATURE AND 10°C WATER INLET TEMPERATURE.

3. SAFETY INFORMATION

3.1. CRITICAL INSTALLATION AND ELECTRICAL SAFETY



IMPORTANT

**ISO 7010 W021 (2011-05) WARNING:
FIRE/FLAMMABLE MATERIALS**

BEFORE INSTALLING AND USING THIS APPLIANCE, CAREFULLY READ THE ADVICE AND RECOMMENDATIONS IN THIS USER MANUAL. INSTRUCTIONS HAVE BEEN PREPARED TO ENSURE SAFE INSTALLATION, USE, AND MAINTENANCE OF THE APPLIANCE.

BEFORE STARTING, MAKE SURE THE APPLIANCE IS INTACT. IF IN DOUBT, DO NOT USE IT AND CONTACT AN AUTHORIZED TECHNICAL ASSISTANCE CENTER.

THE ICE MAKER CAN ONLY BE OPERATED IF INSTALLATION HAS BEEN CARRIED OUT IN COMPLIANCE WITH LOCAL LAWS AND REGULATIONS AND ACCORDING TO THE INSTRUCTIONS IN THIS MANUAL.

THIS APPLIANCE CONTAINS R290 REFRIGERANT (ON R290 MODELS), A NATURAL GAS THAT IS NOT HARMFUL TO THE ENVIRONMENT BUT IS FLAMMABLE.

R290 REFRIGERANT IS A COLORLESS, ODORLESS GAS, AND AS SUCH ITS PRESENCE CANNOT BE IDENTIFIED BY THE SENSES. THIS CONDITION REQUIRES SPECIAL SAFETY MEASURES.

INSTALLATION, MAINTENANCE, REPAIRS, AND ANY OTHER INTERVENTION ON THE ICE MAKER MUST ONLY BE PERFORMED BY TRAINED STAFF WHO ARE QUALIFIED IN LINE WITH NATIONAL LAWS TO WORK WITH FLAMMABLE GASES (FOR R290 MODELS). WORK PERFORMED BY UNQUALIFIED STAFF MAY RESULT IN SERIOUS HAZARDS.

INSTALL THE ICE MAKER:

- IN PLACES WITH A MINIMUM VOLUME OF 1 m³ FOR EVERY 8 GRAMS OF R290 (FOR R290 MODELS); THE QUANTITY IS INDICATED ON THE DATA PLATE AFFIXED TO THE APPLIANCE
 - ON FLAT, INTACT FLOORING, WITH NO CHANNELS, GRILLES, OR CONNECTIONS TO FLOORS BELOW WHERE, IN THE EVENT OF LEAKAGE, GAS COULD ACCUMULATE (R290 REFRIGERANT IS HEAVIER THAN AIR AND TENDS TO ACCUMULATE DOWNWARD)
 - AWAY FROM ELECTRICAL SWITCHES, LIVE FLAMES, HOT SURFACES, AND OTHER SOURCES OF COMBUSTION OR IGNITION
- BEFORE STARTING THE APPLIANCE, CHECK IT IS IN GOOD CONDITION. IF YOU ARE IN ANY DOUBT, DO NOT USE IT.

THE ICE MAKER CAN BE OPERATED ONLY IF IT HAS BEEN INSTALLED IN COMPLIANCE WITH LOCAL LAWS AND REGULATIONS AND FOLLOWING THE INSTRUCTIONS GIVEN IN THIS MANUAL.

IT IS STRICTLY FORBIDDEN FOR THE USER TO ACCESS THE REFRIGERATION CIRCUIT OF THE APPLIANCE. CALL AN AUTHORIZED SERVICER IN CASE OF NEED.

DO NOT USE MECHANICAL DEVICES SUCH AS SCREWDRIVERS, SHARP TOOLS, BLADES, OR OTHER MEANS TO SPEED UP THE DEFROSTING

WARNING:



- DO NOT USE MECHANICAL DEVICES SUCH AS SCREWDRIVERS, SHARP TOOLS, OR OTHER MEANS TO SPEED UP THE DEFROSTING PROCESS
- KEEP VENTS IN THE APPLIANCE CASING OR FLUSH-MOUNTING FRAME CLEAR FROM OBSTRUCTIONS
- DO NOT DAMAGE THE REFRIGERANT CIRCUIT
- DO NOT USE ELECTRICAL APPARATUS IN THE ICE COMPARTMENTS
- DO NOT KEEP EXPLOSIVE SUBSTANCES IN THE APPARATUS COMPARTMENT, SUCH AS AEROSOL SPRAY CANS WITH FLAMMABLE PROPELLANT
- ALL VENTILATION VENTS ON THE DEVICE OR IN THE BUILDING MUST NOT BE BLOCKED
- DO NOT USE ELECTRICAL DEVICES NOT OF THE TYPE RECOMMENDED BY THE MANUFACTURER IN FOOD/ICE STORAGE COMPARTMENTS

IN CASE OF DAMAGE TO THE REFRIGERANT CIRCUIT: SWITCH OFF THE MACHINE IMMEDIATELY, DISCONNECT IT FROM THE POWER SUPPLY, VENTILATE THE ENVIRONMENT, AND CALL AN AUTHORISED TECHNICAL SERVICE CENTER.

3.2. GENERAL ELECTRICAL SAFETY

- THE MACHINE MUST BE PROPERLY GROUNDED – ELECTRIC SHOCK HAZARD
- VERIFY VOLTAGE MATCHES RATING PLATE BEFORE CONNECTION
- DO NOT WASH MACHINE WITH WATER – NOT WATERPROOF
- IF POWER CORD IS DAMAGED, REPLACEMENT MUST BE BY QUALIFIED TECHNICIAN
- USE ONLY AS SPECIFIED ON RATING PLATE
- TURN OFF ALL SWITCHES AND UNPLUG WHEN NOT IN USE

3.3. OPERATIONAL SAFETY

- THE MACHINE MUST BE ON STABLE WORK SURFACE
- DO NOT OPERATE BELOW 10°C AMBIENT TEMPERATURE
- MAXIMUM WATER SUPPLY PRESSURE: 5 BAR (500,000 PASCAL)
- MINIMUM WATER SUPPLY PRESSURE: 1 BAR (100,000 PASCAL) FOR OPERATION
- WATER TEMPERATURE: MINIMUM 10°C – MAXIMUM 30°C
- CHECK COMPONENTS REGULARLY FOR DAMAGE
- STOP IMMEDIATELY IF ABNORMAL OPERATION OCCURS
- UNAUTHORISED REPAIRS VOID WARRANTY AND CREATE HAZARDS
- KEEP MANUAL WITH MACHINE AT ALL TIMES

3.4. DISPOSAL INFORMATION



THIS PRODUCT BEARS THE WEEE (WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT) CLASSIFICATION SYMBOL. THE USER MUST COMPLY WITH THE EUROPEAN DIRECTIVE 2002/96/EC ON RECYCLING TO MINIMIZE ENVIRONMENTAL IMPACT. CONTACT LOCAL AUTHORITIES FOR PROPER DISPOSAL PROCEDURES.

SYMBOL GUIDE

SYMBOL	MEANING
	CAUTION! INFORMATION TO PREVENT SERIOUS HAZARDS THAT MAY CAUSE PRODUCT MALFUNCTION, INJURY, OR LOSS OF LIFE AND PROPERTY
	WARNING AGAINST ELECTRIC SHOCK
	EXPLANATORY AND FACILITATING INFORMATION RELATED TO USE

4. COMPONENTS

4.1. EXTERNAL COMPONENTS

PART NO.	DESCRIPTION
1	ICE STORAGE BIN LID
2	STAINLESS STEEL CABINET
3	VENTILATION FILTER (SIDE PANEL)
4	MULTIFUNCTION BUTTON GROUP / DIGITAL DISPLAY
5	ADJUSTABLE FEET

4.2. CONTROL PANEL DISPLAY

SYMBOL	MEANING
ST	STANDBY/STARTING MODE (FLASHING = READY TO START; SOLID = PREPARING)
ON	ICE PRODUCTION IN PROGRESS
CL	CLEANING MODE ACTIVE
FL	BOTH STORAGE BINS FULL
GR	GOURMET ICE ONLY MODE
NG	NUGGET ICE ONLY MODE
EO	SENSOR ERROR (ONE OF FOUR SENSORS DISCONNECTED OR SHORT CIRCUIT)
EI	NUGGET ICE POOL NOT FILLING WITH WATER
E3	CONDENSER OVERHEATING

4.3. INTERNAL COMPONENTS

PART NO.	DESCRIPTION
6	GOURMET ICE EVAPORATOR ASSEMBLY
7	NUGGET ICE AUGER MOTOR
8	ICE CRUSHER/BREAKER
9	WATER RESERVOIR (GOURMET)
10	NUGGET ICE WATER POOL
11	WATER INLET VALVE
12	ICE THICKNESS SENSORS
13	BIN FULL SENSORS
14	DRAIN VALVES

INSTALLATION CLEARANCES REQUIRED:

- **SIDES:** MINIMUM 10 CM CLEARANCE WHEN INSTALLED NEXT TO HEAT-PRODUCING ELECTRICAL EQUIPMENT
- **REAR:** MINIMUM 20 CM CLEARANCE FROM WALL
- **FRONT:** ENSURE VENTILATION FILTER IS NOT OBSTRUCTED
- DO NOT INSTALL IN ENCLOSED SPACES WITHOUT ADEQUATE VENTILATION

5. INSTALLATION

5.1. LOCATION SELECTION



YOUR PRODUCT SHOULD NOT BE IN DIRECT CONTACT WITH OR IN CLOSE PROXIMITY TO ANY HEAT SOURCE.

- IF PLACED NEXT TO OTHER ELECTRICAL EQUIPMENT THAT GENERATES HEAT, LEAVE AT LEAST 10 CM DISTANCE
- IF PLACED NEXT TO A WALL, MAINTAIN MINIMUM 20 CM DISTANCE BETWEEN BACK SURFACE AND WALL
- DO NOT PLACE OBJECTS IN FRONT OF VENTILATION FILTER THAT MIGHT PREVENT AIR CIRCULATION
- DO NOT PLACE OUTDOORS – THIS PRODUCT IS DESIGNED FOR INDOOR USE ONLY
- INSTALL IN TEMPERATURE-CONTROLLED ROOM – RUNNING OUTDOORS OR WHERE TEMPERATURE EXCEEDS OPERATING LIMITS MAY DAMAGE THE MACHINE AND VOID WARRANTY
- ENSURE ADEQUATE SIDE VENTILATION – INSUFFICIENT AIRFLOW WILL CAUSE OVERHEATING, DECREASED PERFORMANCE, AND SHORTENED LIFESPAN

5.2. UNPACKING AND PREPARATION

- REMOVE ALL PACKAGING MATERIALS BEFORE INSTALLATION
- VERIFY ALL PARTS AND ACCESSORIES ARE INCLUDED (ICE SLIDE GRATE, WATERPROOFING PLASTICS, ICE SCOOP)
- IF ANY PARTS ARE MISSING, CONTACT YOUR SALES REPRESENTATIVE
- CLEAN INTERIOR CABINET WITH WARM WATER AND SOFT CLOTH BEFORE FIRST USE
- CLEAN ICE TRAYS WITH WARM SOAPY WATER, THEN DRY WITH SOFT COTTON CLOTH
- AFTER POSITIONING AT INSTALLATION POINT, WAIT 2 HOURS BEFORE OPERATING TO ALLOW REFRIGERATION SYSTEM PRESSURE TO STABILISE

5.3. ELECTRICAL CONNECTION



THE VOLTAGE AND FREQUENCY VALUES OF THE MAIN POWER SUPPLY MUST MATCH THE RATING PLATE.

- IF IN DOUBT OR NEEDING ASSISTANCE, CONTACT NEAREST AUTHORISED SERVICE OR QUALIFIED ELECTRICIAN
- ENSURE POWER OUTLET IS PROPERLY GROUNDED
- CIRCUIT BREAKER RATING SHOULD BE 16A (SEE TECHNICAL TABLE)
- DO NOT USE POWER STRIPS OR EXTENSION CORDS TO OPERATE THE MACHINE
- MACHINE DESIGNED TO FUNCTION NORMALLY WITHIN $\pm 10\%$ OF RATED VOLTAGE

5.4. WATER CONNECTION

THE ICE MAKER IS DESIGNED TO PRODUCE IDEAL ICE WITHIN OPTIMAL TIME. HOWEVER, WATER QUALITY AFFECTS ICE QUALITY AND COMPONENT LIFESPAN.

WATER SUPPLY REQUIREMENTS:



THE WATER SUPPLY SHOULD:

- BE SUITABLE FOR HUMAN CONSUMPTION
- HAVE OPTIMUM HARDNESS LEVELS
- CONTAIN MINIMAL CHLORINE

WATER PRESSURE:

- MAXIMUM: 5 BAR (500,000 PASCAL)
- MINIMUM: 1 BAR (100,000 PASCAL)
- IF LINE PRESSURE EXCEEDS 5 BAR, A PRESSURE REDUCER MUST BE INSTALLED

WATER TEMPERATURE:

- MINIMUM: 10°C
- MAXIMUM: 30°C



OPTIMUM WATER FILTERS FOR YOUR PRODUCT ARE AVAILABLE FROM YOUR AUTHORIZED SERVICE. FILTER CARTRIDGE REPLACEMENT FREQUENCY VARIES DEPENDING ON USAGE, BUT CHANGING EVERY 6 MONTHS IS RECOMMENDED.



THE PRESENCE OF DIRT, BLOCKAGES, INSTALLATION RESIDUE, BURRS, SLAG, OR PARTICLES IN THE WATER SUPPLY WILL ADVERSELY AFFECT ICE MAKER OPERATION. SUCH CONTAMINATION MAY CAUSE INEFFICIENT OPERATION, NO ICE PRODUCTION, LOUD NOISES, ETC. PROBLEMS DUE TO PLUMBING AND/OR HARD WATER ARE NOT COVERED BY WARRANTY.

5.5. INSTALLATION VERIFICATION

BEFORE FIRST OPERATION, VERIFY:

- MACHINE IS LEVEL ON STABLE SURFACE
- WATER SUPPLY IS CONNECTED AND TURNED ON
- ELECTRICAL CONNECTION MATCHES RATING PLATE
- VENTILATION IS UNOBSTRUCTED
- NO VISIBLE DAMAGE TO COMPONENTS
- INSTALLATION FOLLOWS MOUNTING TEMPLATE (IF PROVIDED)

6. OPERATION

6.1. FIRST-TIME OPERATION

AFTER INSTALLATION AND WAITING 2 HOURS:

1. ENSURE WATER INLET VALVE IS OPEN
2. ENSURE MACHINE IS PLUGGED INTO GROUNDED OUTLET
3. TOUCH THE FLASHING ON/OFF BUTTON ON FRONT PANEL TO START MACHINE
4. DISPLAY SHOWS “ST” SYMBOL (MACHINE PREPARING TO PRODUCE ICE)
5. MACHINE ENTERS AUTOMATIC 5-MINUTE (300 SECOND) PREPARATION MODE
6. AFTER PREPARATION, “ST” SYMBOL DISAPPEARS AND “ON” SYMBOL APPEARS
7. MACHINE BEGINS ICE PRODUCTION
8. ALLOW AT LEAST 2 HOURS FOR MACHINE TO PRODUCE ICE AT OPTIMUM SIZE AND SHAPE

6.2. NORMAL OPERATION

THE ICE MAKER OPERATES AUTOMATICALLY IN DUAL-MODE:

GOURMET ICE-MAKING CYCLE:

1. WATER FILLS GOURMET RESERVOIR
2. EVAPORATOR FREEZES WATER INTO CLEAR CUBES
3. HARVEST CYCLE RELEASES CUBES INTO GOURMET STORAGE BIN
4. CYCLE REPEATS UNTIL GOURMET BIN IS FULL

NUGGET ICE-MAKING CYCLE:

1. WATER FILLS NUGGET POOL
2. EVAPORATOR FREEZES WATER
3. AUGER SCRAPES ICE AND PUSHES UPWARD INTO CRUSHER/BREAKER
4. CRUSHED NUGGET ICE FALLS INTO NUGGET STORAGE BIN
5. CYCLE REPEATS CONTINUOUSLY UNTIL NUGGET BIN IS FULL

AUTOMATIC OPERATION:

- DISPLAY SHOWS “ON” DURING NORMAL ICE PRODUCTION
- IF GOURMET BIN FILLS BUT NUGGET BIN DOESN'T: MACHINE CONTINUES MAKING NUGGET ICE (DISPLAY STILL SHOWS “ON”)
- IF NUGGET BIN FILLS BUT GOURMET BIN DOESN'T: MACHINE CONTINUES MAKING GOURMET ICE (DISPLAY STILL SHOWS “ON”)
- WHEN BOTH BINS ARE FULL: MACHINE STOPS COMPLETELY AND DISPLAY SHOWS “FL”
- PRODUCTION RESUMES AUTOMATICALLY WHEN ICE IS REMOVED

6.3. OPTIONAL FEATURES

ADJUSTABLE ICE DIMPLE DEPTH (IF EQUIPPED):

- PRESS THE ADJUSTMENT BUTTON TO CHANGE ICE HOLLOWNESS LEVEL (SEE DIAGRAM 2)
- ALLOWS CUSTOMISATION OF GOURMET ICE APPEARANCE

6.4. OPERATING MODES

THE MACHINE CAN BE CONFIGURED FOR THREE OPERATING MODES:

MODE 1: DUAL PRODUCTION (DEFAULT)

- BOTH GOURMET AND NUGGET ICE PRODUCED SIMULTANEOUSLY
- DISPLAY SHOWS “ON” DURING PRODUCTION

MODE 2: GOURMET ICE ONLY TO ACTIVATE:

1. WHEN MACHINE IS FIRST PLUGGED IN (WHILE “ST” SYMBOL IS FLASHING)
2. PRESS AND HOLD CLEANING BUTTON + ICE MAKING TIME DECREASE BUTTON FOR 10 SECONDS
3. DISPLAY SHOWS “GR” SYMBOL WHEN SUCCESSFUL
4. PRESS ON/OFF BUTTON TO START MACHINE
5. DISPLAY CONTINUOUSLY SHOWS “GR”
6. MACHINE PRODUCES ONLY GOURMET ICE

MODE 3: NUGGET ICE ONLY TO ACTIVATE:

1. WHEN MACHINE IS FIRST PLUGGED IN (WHILE “ST” SYMBOL IS FLASHING)
2. PRESS AND HOLD CLEANING BUTTON + ICE MAKING TIME INCREASE BUTTON FOR 10 SECONDS
3. DISPLAY SHOWS “NG” SYMBOL WHEN SUCCESSFUL
4. PRESS ON/OFF BUTTON TO START MACHINE
5. DISPLAY CONTINUOUSLY SHOWS “NG”
6. MACHINE PRODUCES ONLY NUGGET ICE

6.5. SHUTTING DOWN

FOR TEMPORARY SHUTDOWN:

1. PRESS AND HOLD ON/OFF BUTTON ON DISPLAY FOR 6 SECONDS
2. DISPLAY SHOWS “ST” SYMBOL FLASHING
3. ICE-MAKING STOPS

FOR EXTENDED SHUTDOWN:

1. TURN POWER OFF (PRESS AND HOLD 6 SECONDS)
2. UNPLUG MACHINE
3. TURN OFF WATER SUPPLY
4. EMPTY AND CLEAN BOTH ICE STORAGE BINS
5. LEAVE BIN LIDS OPEN TO PREVENT ODORS



FOR THE MACHINE TO PRODUCE ICE AT OPTIMUM SIZE AND SHAPE, ALLOW AT LEAST 2 HOURS OF OPERATION AFTER FIRST POWER-ON.

7. CLEANING AND MAINTENANCE

SAFETY RULES BEFORE CLEANING:



1. TURN OFF AND UNPLUG BEFORE ANY CLEANING UNLESS SPECIFIED OTHERWISE
2. DO NOT SPRAY EXTERIOR WITH WATER – THIS CAUSES ELECTRICAL FAULTS AND SAFETY HAZARDS
3. ALWAYS WEAR PROTECTIVE GLOVES BEFORE STARTING CLEANING
4. DO NOT USE CUTTING, PIERCING, OR CORROSIVE CLEANING AGENTS – THIS VOIDS WARRANTY
5. ONLY USE CLEANING AGENTS RECOMMENDED BY AUTHORISED SERVICE

7.1. DAILY EXTERIOR CLEANING

- TURN OFF AND UNPLUG MACHINE
- WIPE STAINLESS STEEL EXTERIOR WITH DAMP CLOTH AND MILD DETERGENT
- DO NOT SPRAY WITH WATER
- DRY THOROUGHLY WITH SOFT COTTON CLOTH
- CLEAN AND DRY BIN LIDS

7.2. WEEKLY AIR FILTER CLEANING

THE VENTILATION FILTER MUST BE CLEANED WEEKLY:

1. LOCATE VENTILATION FILTER ON SIDE PANEL
2. REMOVE FILTER FROM HOUSING
3. ACCUM OR RINSE FILTER UNDER RUNNING WATER
4. ALLOW TO DRY COMPLETELY
5. REINSTALL FILTER



DIRTY FILTERS REDUCE ICE PRODUCTION AND MAY CAUSE MACHINE FAILURE

7.3. SYSTEM CLEANING CYCLE (MINIMUM EVERY 4-5 USES)

THIS CLEANING REMOVES MINERAL DEPOSITS AND BACTERIA FROM WATER SYSTEM:

REQUIRED: CLEANING SOLUTION RECOMMENDED BY AUTHORISED SERVICE

PROCEDURE:

1. ENSURE DISPLAY SHOWS "OFF" BUT WATER INLET VALVE IS OPEN
2. REMOVE ALL ICE FROM BOTH STORAGE BINS
3. REMOVE SLIDE GRATE INSIDE GOURMET BASIN (DIAGRAM 3)
4. REMOVE WATER LEVEL DRAIN PLASTIC FROM SLOT TO DRAIN WATER
5. AFTER DRAINING, REPLACE WATER LEVEL DRAIN PLASTIC IN SLOT (DIAGRAM 4)
6. TURN NUGGET ICE POOL DRAIN VALVE TO DRAIN WATER, THEN CLOSE VALVE
7. POUR RECOMMENDED CLEANING SOLUTION INTO WATER POOLS
8. TURN POWER BUTTON TO ON
9. WHILE "ST" SYMBOL IS SOLID (NOT FLASHING), PRESS AND HOLD CLEANING BUTTON FOR A FEW SECONDS
10. DISPLAY SHOWS "CL" SYMBOL
11. CLEANING CYCLE RUNS AUTOMATICALLY FOR 10 MINUTES
12. DO NOT TURN OFF DURING CLEANING CYCLE
13. AFTER CLEANING ENDS, DISCARD ALL ICE PRODUCED
14. DRAIN CLEANING SOLUTION FROM POOLS (USE LEVEL DRAIN PLASTIC AND NUGGET DRAIN VALVE)
15. RINSE POOLS THOROUGHLY WITH CLEAN WATER
16. REFILL WITH FRESH WATER



DO NOT STOP MACHINE DURING CLEANING CYCLE

7.4. GOURMET ICE COMPONENT CLEANING

AFTER COMPLETING CLEANING CYCLE ABOVE:

1. TURN OFF AND UNPLUG
2. REMOVE SCREWS AND LIFT TOP COVER (DIAGRAM 5/6)
3. REMOVE PLASTIC COVER OVER COOLING PIPES
4. CLEAN COOLING PIPES AND VISIBLE EVAPORATOR SURFACES WITH CLEANING SOLUTION/SOAPY CLOTH
5. RINSE WITH CLEAN WATER
6. DRY THOROUGHLY
7. REPLACE PLASTIC PROTECTIVE COVER
8. REPLACE TOP COVER AND SCREWS

7.5. NUGGET ICE POOL CLEANING

1. EMPTY POOL BY OPENING DRAIN VALVE AT BOTTOM
2. CLOSE VALVE AFTER DRAINING
3. WIPE INTERIOR WITH CLEANING SOLUTION/SOAPY CLOTH
4. RINSE THOROUGHLY
5. ENSURE NO LIME SCALE OR CLEANING SOLUTION REMAINS

7.6. STORAGE BIN CLEANING

GOURMET AND NUGGET BINS:

1. TURN POWER OFF AND UNPLUG
2. REMOVE ALL ICE
3. WIPE INTERIOR WITH CLEANING SOLUTION/SOAPY CLOTH
4. RINSE AND DRY THOROUGHLY
5. ENSURE NO LIME SCALE OR CLEANING SOLUTION REMAINS

7.7. WATER INLET FILTER MAINTENANCE

1. UNPLUG MACHINE
2. TURN OFF WATER SUPPLY
3. REMOVE AND INSPECT WATER INLET FILTER
4. CLEAN OR REPLACE FILTER CARTRIDGE (REPLACEMENT EVERY 6 MONTHS RECOMMENDED)
5. FOLLOW FILTER MANUFACTURER'S MAINTENANCE INSTRUCTIONS
6. REINSTALL FILTER



THE APPLICATIONS SPECIFIED IN PRODUCT CLEANING INSTRUCTIONS SHOULD BE PERFORMED AT LEAST 4-5 TIMES PER YEAR.

8. TROUBLESHOOTING

TROUBLE	POSSIBLE CAUSE	SOLUTION
ICE MAKER DOES NOT WORK	POWER BUTTON IS OFF	TURN POWER BUTTON TO ON
	NO POWER TO OUTLET	CHECK CIRCUIT BREAKER/FUSE
	POWER CONNECTION FAULTY	HAVE QUALIFIED ELECTRICIAN CHECK CONNECTION
	MACHINE IN PROTECTION MODE	CHECK LOCATION - ENSURE ADEQUATE VENTILATION; CLEAN AIR FILTER
COMPRESSOR STOPS SHORTLY AFTER STARTING	AMBIENT TEMPERATURE TOO HIGH	IMPROVE VENTILATION; CLEAN AIR FILTER; CHECK INSTALLATION CLEARANCES
	GRID VOLTAGE TOO LOW	HAVE QUALIFIED ELECTRICIAN CHECK POWER SUPPLY
ICE PRODUCTION INSUFFICIENT	WATER VALVE FAULTY	CONTACT AUTHORISED SERVICE
	LOW WATER SUPPLY PRESSURE	ENSURE WATER PRESSURE EXCEEDS 1 BAR
	WATER LEVEL DRAIN PLASTIC LEAKING	TIGHTEN WATER LEVEL PLASTIC SECURELY IN HOUSING
	COOLING SYSTEM FAULT	CONTACT AUTHORISED SERVICE
ICE IS NOT TRANSPARENT	WATER NOZZLE BLOCKED	CHECK WATER NOZZLE SPRAY; CLEAN BLOCKED NOZZLES
	WATER POOL DIRTY	CLEAN ICE MAKER FOLLOWING CLEANING INSTRUCTIONS
	WATER PUMP PRESSURE LOW	CONTACT AUTHORISED SERVICE
	WATER IS CLOUDY/DIRTY/HARD/CHLORINATED	USE WATER FILTER

TROUBLE	POSSIBLE CAUSE	SOLUTION
ICE CUBES TOO SMALL	INSUFFICIENT WATER	TIGHTEN WATER LEVEL PLASTIC SECURELY; CHECK FOR WATER LEAKS
	COOLING SYSTEM FAULT	CONTACT AUTHORISED SERVICE
ICE CUBES TOO LARGE	TIME SETTING INCORRECT	LOWER TIME SETTING ON ELECTRONIC CONTROL
	SENSOR FAULTY	CONTACT AUTHORISED SERVICE
MACHINE DOES NOT STOP WHEN BINS FULL	SENSOR FAULTY	CONTACT AUTHORISED SERVICE
DISPLAY SHOWS E0	ONE OF FOUR SENSORS DISCONNECTED OR SHORT CIRCUIT	CONTACT AUTHORISED SERVICE
DISPLAY SHOWS E1	NUGGET POOL NOT FILLING WITH WATER	CONTACT AUTHORISED SERVICE
DISPLAY SHOWS E3	CONDENSER OVERHEATING	CHECK VENTILATION; CLEAN AIR FILTER; CONTACT AUTHORISED SERVICE

ERROR RECOVERY

IF DISPLAY SHOWS FAULT PATTERN:

- TURN MACHINE OFF
- UNPLUG FOR 5 MINUTES
- RESTART
- IF ERROR PERSISTS, CONTACT AUTHORISED SERVICE

9. WARRANTY TERMS

9.1. COVERAGE

24-MONTH LIMITED PARTS WARRANTY AGAINST MANUFACTURING DEFECTS FROM DATE OF PURCHASE.

YOUR ICE MAKER WAS MANUFACTURED AT FACILITIES MEETING ENVIRONMENTAL STANDARDS. PLEASE HAVE INSTALLATION PERFORMED BY AUTHORISED SERVICE. WARRANTY MAY BECOME VOID IF INSTALLED BY UNAUTHORISED THIRD PARTIES.

9.2. WARRANTY CONDITIONS

THIS WARRANTY PROVIDED BY THE MANUFACTURER DOES NOT COVER REPAIR OF MALFUNCTIONS CAUSED BY ABNORMAL USE, AND THE FOLLOWING ARE EXCLUDED FROM WARRANTY:

- MALFUNCTIONS AND DAMAGE DURING USE BY OPERATOR
- DAMAGE DURING SHIPPING, LOADING, UNLOADING AFTER DELIVERY TO END USER
- DAMAGE DUE TO LOW/HIGH VOLTAGE NOT MATCHING RATING PLATE
- DAMAGE DUE TO ELECTRICAL INSTALLATION ISSUES
- DAMAGE FROM FIRE OR LIGHTNING
- MALFUNCTIONS FROM USE CONTRARY TO USER MANUAL INSTRUCTIONS

- UNAUTHORISED REPAIRS OR MODIFICATIONS
- IMPROPER INSTALLATION
- WATER DAMAGE FROM INCORRECT CLEANING
- PLUMBING ISSUES OR HARD WATER DAMAGE
- NORMAL WEAR INCLUDING COMPONENT AGEING

REPAIRS OF ABOVE MALFUNCTIONS ARE NOT COVERED BY WARRANTY – REPAIR WILL BE CHARGED.

PRODUCT SHIPPING TO USE LOCATION AND INSTALLATION ARE NOT INCLUDED IN PRODUCT PRICE.

RESPONSIBILITY FOR ISSUING AND VALIDATING WARRANTY CERTIFICATE BELONGS TO THE SELLER, DEALER, AGENCY, OR REPRESENTATIVE FROM WHOM THE CONSUMER PURCHASED THE PRODUCT.

WARRANTY IS VALID ONLY FOR MALFUNCTIONS OCCURRING WITHIN WARRANTY PERIOD. NO OTHER CLAIMS FOR REFUNDS, REPAIRS, OR REPLACEMENTS CAN BE MADE.

IF DESTRUCTION/FALSIFICATION OF ORIGINAL SERIAL NUMBER ON WARRANTY CERTIFICATE OR PRODUCT IS DETECTED, PRODUCT WILL BE OUT OF WARRANTY.

FOR WARRANTY REPAIRS, ONLY AUTHORISED SERVICES SPECIFIED IN WARRANTY CERTIFICATE OR ON WEBSITE ARE AUTHORISED.

USE ONLY AS INTENDED. OPERATE SAFELY. MAINTAIN REGULARLY.

SAVE THIS USER MANUAL FOR FUTURE REFERENCE



IMFO46 • CONTENDER GOURMET/NUGGET ICE MAKER



STEP UP TO THE PLATE

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