



# RESTAURANT EQUIPMENT HAWAII



## HIGHLIGHTS

THE 350 LB. MODULAR ICEMAKER IN STAINLESS STEEL FROM REH IS A VERY RELIABLE AND VERSATILE ICE MAKER THAT PRODUCES UP TO 350 LBS. OF ICE PER DAY, WITH AN 235 LB. CAPACITY STORAGE BIN .

THIS #304 STAINLESS STEEL CONSTRUCTION PROVIDES DURABILITY TO A UNIT THAT IS LOW-MAINTENANCE AND EASY TO CLEAN WITH A SELF-CLEAN SYSTEM.

THE UNIT PRODUCES CRYSTAL CLEAR ICE CUBES THAT WORK GREAT FOR APPLICATIONS IN RESTAURANTS, BARS, HOTELS, GROCERY STORES AND MORE.

THIS UNIT RUNS ON A STANDARD HOUSEHOLD ELECTRICAL CURRENT AND IS ETL APPROVED FOR COMMERCIAL USE, PAIRING HIGH OUTPUT AND CAPACITY WITH EASY TO USE CONTROL PANEL, COMPACT DESIGN.

- UP TO 350 LBS. OF DAILY ICE PRODUCTION TO PROVIDE A STEADY SUPPLY
- 235 LB. STORAGE BIN WITH AUTOMATIC SHUT-OFF WHEN BIN IS FULL
- PRODUCES HIGH-QUALITY, CRYSTAL CLEAR ICE CUBES
- ADJUSTABLE LEGS ALLOW YOU TO CONTROL THE HEIGHT AND ACCOMMODATE UNEVEN FLOORING
- EASY SELF-CLEAN SYSTEM
- FLEXIBLE HOSES FOR WATER CONNECTION AND DRAIN PIPE INCLUDED
- ADJUSTIBLE ICE THICKNESS BY THE PUSH OF A BUTTON
- WATER FILTER AND ICE SCOOP INCLUDED



PARTS & LABOR



COMPRESSOR

WARRANTY  
RESIDENTIAL: REH ASSUMES NO LIABILITY FOR PARTS OR LABOR COVERAGE FOR COMPONENT FAILURE, FACTORY DEFECT OR ANY OTHER DAMAGES FOR UNITS INSTALLED IN NON-COMMERCIAL FOODSERVICE OR RESIDENTIAL APPLICATIONS.



# RESTAURANT EQUIPMENT HAWAII

QUALITY COMMERCIAL EQUIPMENT FOR  
RESTAURANTS & BARS

VISIT OUR ONLINE STORE FOR PRICING & INFORMATION ON  
EQUIPMENT, FOOD TRUCKS & OUR COMMISARY KITCHEN

808-845-5052

## TECHNICAL DATA

### ELECTRICAL

A 115 VOLT, 60 Hz., AC ONLY, 15- OR 20-AMP ELECTRICAL SUPPLY, PROPERLY GROUNDED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND LOCAL CODES AND ORDINANCES, IS REQUIRED.

IT IS RECOMMENDED THAT A SEPARATE CIRCUIT, SERVING ONLY YOUR ICE MAKER, BE PROVIDED. USE A RECEPTACLE WHICH CANNOT BE TURNED OFF BY A SWITCH OR PULL BY CHAIN.

### WATER

A COLD WATER SUPPLY WITH WATER PRESSURE BETWEEN 0.13 MPa [19 psi] AND 0.55 MPa [80 psi] IS REQUIRED TO OPERATE ICE MAKER. IF YOU HAVE QUESTIONS ABOUT YOUR WATER PRESSURE, CALL A LICENSED, QUALIFIED PLUMBER.

### LOCATION

TO ENSURE PROPER VENTILATION FOR YOUR ICE MAKER, THE FRONT SIDE MUST BE COMPLETELY UNOBSTRUCTED. THE ICE MAKER MAY BE CLOSED-IN ON THE TOP AND TWO SIDES, BUT THE INSTALLATION SHOULD ALLOW THE ICE MAKER TO BE PULLED FORWARD FOR SERVICING IF NECESSARY.

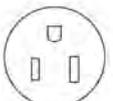
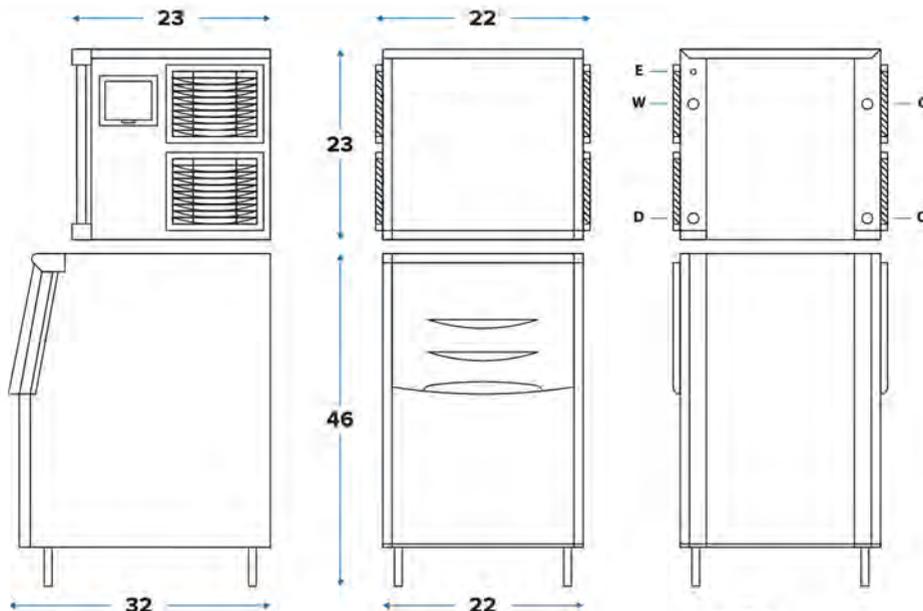
INSTALLATION OF THE ICE MAKER REQUIRES A COLD WATER SUPPLY INLET OF 1/4" (6.35 mm) OD SOFT COPPER TUBING WITH A SHUTOFF VALVE OR DRAIN PUMP, ONLY TO CARRY THE WATER TO AN EXISTING DRAIN.

CHOOSE A WELL VENTILATED AREA WITH TEMPERATURES ABOVE 55°F (13°C) AND BELOW 110°F (43°C). BEST RESULTS ARE OBTAINED BETWEEN 70°F AND 90°F (21°C AND 32°C).

### IMPORTANT

A DRAIN PUMP IS NECESSARY WHEN A FLOOR DRAIN IS NOT AVAILABLE.

## PLAN VIEW



NEMA 5-15P