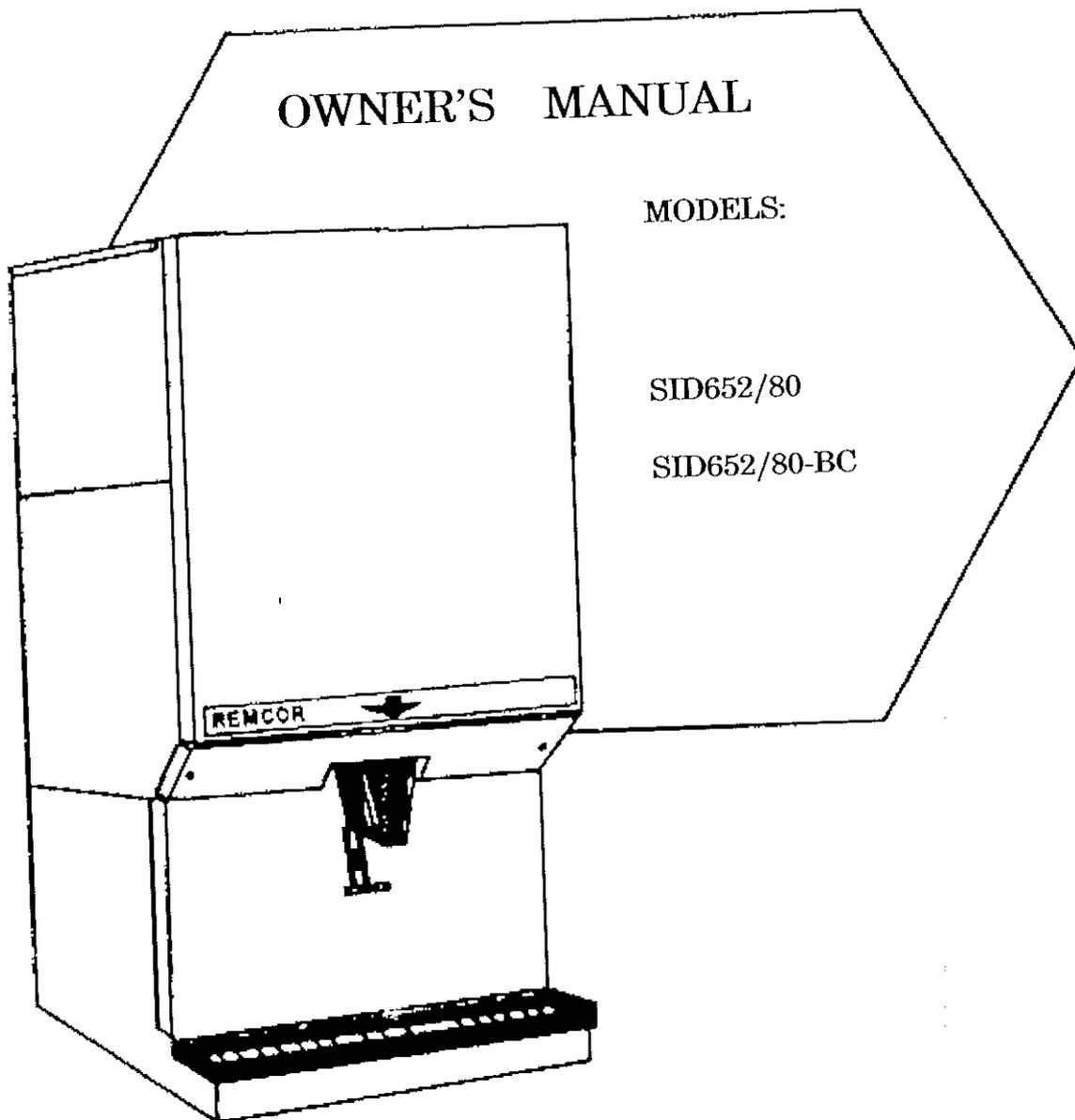


# REMCOR<sup>®</sup>

SPIRAL ICEMAKER - DISPENSER  
S.I.D.



OWNER'S MANUAL

MODELS:

SID652/80

SID652/80-BC

REMCOR PRODUCTS CO.  
500 REGENCY DRIVE  
GLENDALE HEIGHTS, IL 60139-2268  
(708) 980-6900

P/N 90904 REV. B

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## DESCRIPTION

The Remcor S.I.D. (Spiral Icemaker-Dispenser) is a unique, self-contained, countertop style unit which automatically makes hard, clear cube-quality ice and stores it in a sealed hopper for sanitary dispensing. The ice is made by a new, patented process on a spiral-shaped, stainless steel evaporator and produces true cube quality ice on the outside of the tubes. There are no augers, no compressing of flaked-ice, no bearings and no high gear motor loads in the ice making process. The unit has been designed to be simple, yet effective, to provide many years of trouble-free operation.

## SPECIFICATIONS

COMPRESSOR: HP: 3/4  
REFRIGERANT: R-502/2 1/4 lbs.  
VOLTAGE: 220/1/50  
AMPS: 7  
CIRCUIT AMPACITY: 10  
FUSE SIZE: 15A Time-Delay  
ICE STORAGE CAPACITY: 80 lbs.  
ICE MAKING CAPACITY: up to 600 lbs/24 hrs.

Air Temp	Water Temp					
	40°	50°	60°	70°	80°	90°
60°	600	563	530	502	475	451
70°	546	520	486	464	440	416
80°	500	469	442	417	396	376
90°	452	424	359	378	358	340

SHIPPING WEIGHT: 350 lbs.

## UNPACKING

1. With the unit upright, carefully remove the shipping crate. Inspect for shipping damage and report any such damage to the shipper immediately.
2. Remove front panel and upper left side panel.
3. Remove shipping tape from ice drop cover, storage hopper cover, water float valve, and agitator in storage hopper.

# INSTALLATION

## 1. LOCATION

Locate the icemaker-dispenser indoors in a well ventilated area. Avoid exposure to direct sunlight and/or heat caused by radiation. Ambient room temperature must be in the range of 60 to 90°F. Do not install unit in an enclosed area where heat build-up could be a problem. For proper airflow for the refrigeration system, allow 6 in. clearance at the back of the unit and 12 in. above the top panel.

Consult Fig. 1 for utility connection locations.

Consult Fig. 2 for dimensions for mounting unit to the counter with the hardware provided. Note that the unit must be level for proper operation.

The unit must be sealed to the counter. The template drawing (Fig. 2) indicates the openings which must be cut in the counter. Locate the desired position for the unit, then mark the outline dimensions and cut-out locations using the template drawing. Cut openings in counter.

Apply a continuous bead of NSF approved silastic sealant (Dow 732 or equal) approximately  $\frac{1}{4}$ " inside of the unit outline dimensions, and around all openings. Then position the unit on the counter within the outline dimensions. All excess sealant must be wiped away immediately.

## 2. PLUMBING

Connect the icemaker to a cold, potable water source, suitable for drinking. Do not install unit on a water softener line. It is recommended that a hand shut-off valve and strainer be used on the incoming supply line. A  $\frac{1}{4}$  OD compression tube fitting is provided at the back of the unit for the water supply hook-up (see Fig 1). For proper operation the incoming water supply pressure must be in the range of 30-90 PSIG. Install a pressure regulating valve if above this range!

### IMPORTANT

To insure proper icemaker operation and also to reduce the frequency of water-related service problems, a water filter should be installed. Remcor recommends the use of one of the following basic systems:

1. Everpure Inc.  
660 N. Blackhawk Drive  
Westmont, IL 60559  
(312)654-4000

InsurIce Twin System #9320-42

2. Systems IV  
16632 Burke Lane  
Huntington Beach, CA 92647  
(714)842-4221

Basic Water System #B1000

For specific recommendations on these filter systems for your local water conditions, consult with a distributor in your area or contact the filter manufacturer.

Connect two 3/4" IPS (or equal) drain lines to the 3/4" threaded drain connections at the lower rear of the unit. These lines must pitch downward to an open drain, and must contain no traps, or improper drainage will result.

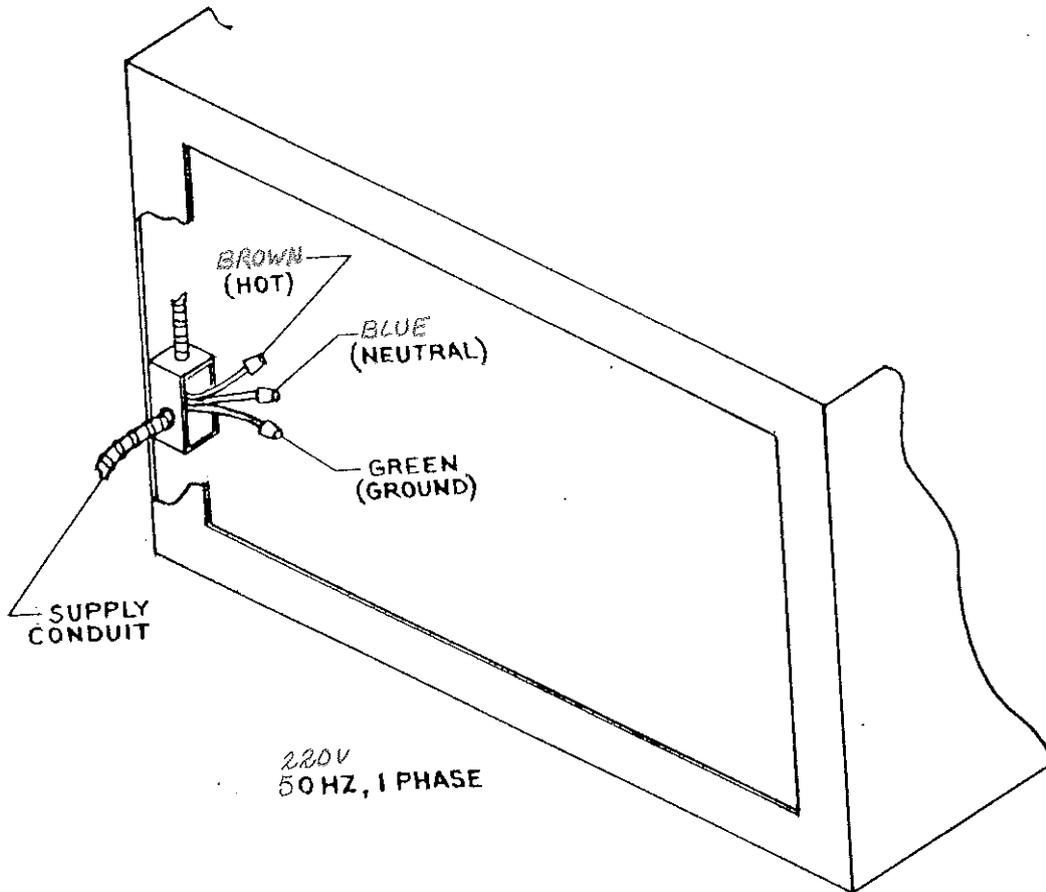
NOTE: In areas where consistently warm water temperatures are encountered, the use of a Remcor pre-cooler in the water line is recommended to maximize the ice production of this unit. Contact Remcor for more information on this product.

3. ELECTRICAL

A 4 X 2 junction box is located at the rear of the unit for the supply hook-up. Connect the icemaker to its own individual circuit per the national electric code and local code (see specification section for ampacity and fuse size).

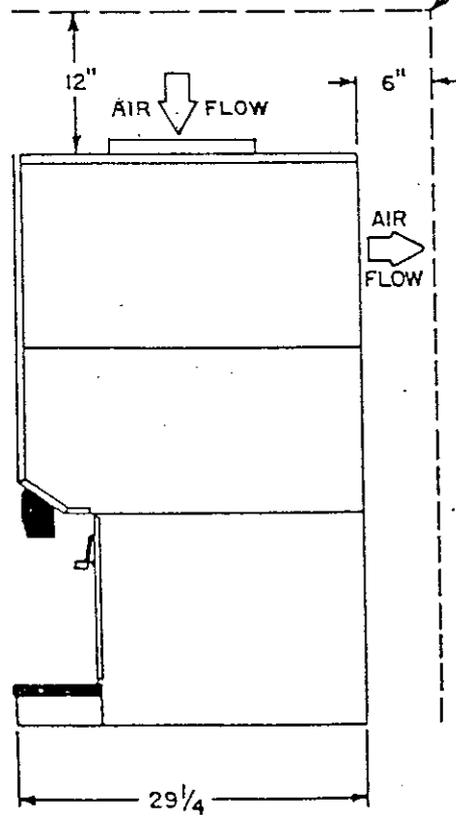
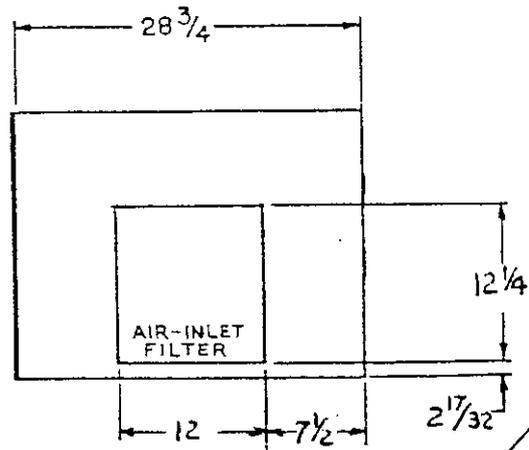
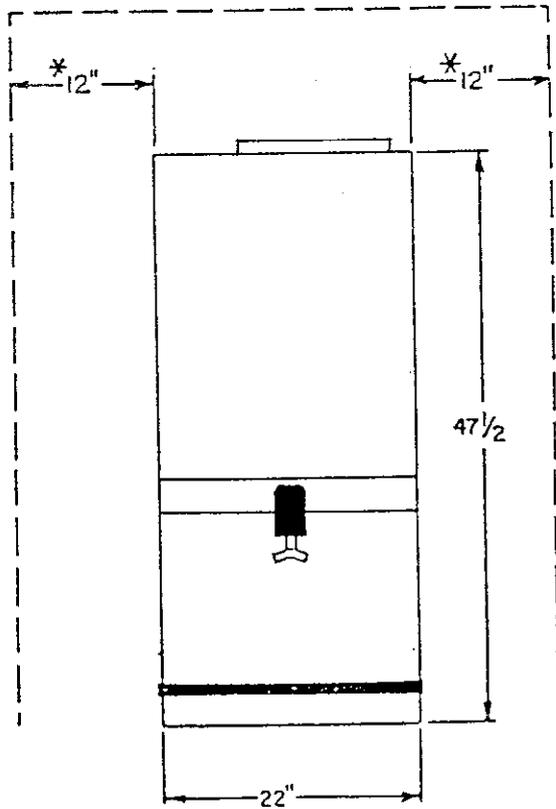
IMPORTANT: The wire size must be adequate for the ampacity rating and the supply voltage must be within a range of  $\pm 10\%$  for proper icemaker operation.

Note that unit requires a 2-wire system plus earth ground for proper operation.



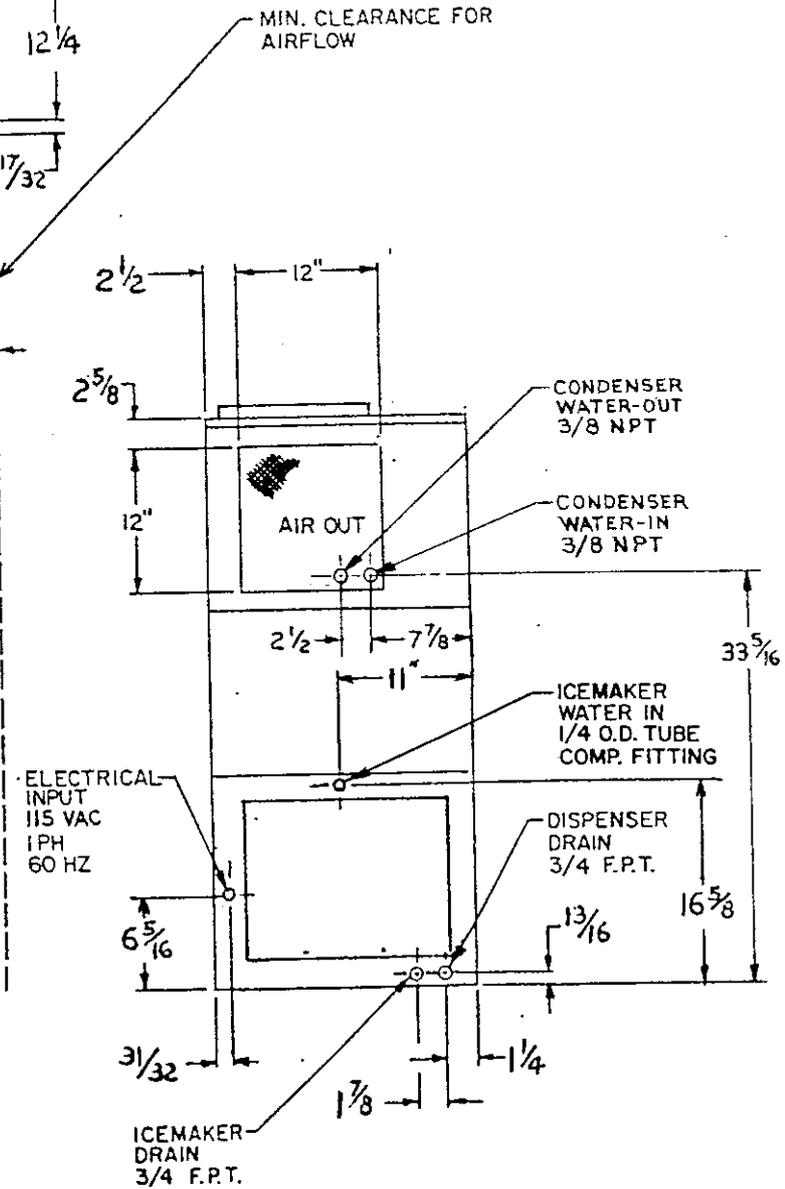
REAR VIEW - BOTTOM SECTION  
SERVICE PANEL REMOVED

\* MIN. CLEARANCE IF SIDES  
ARE COMPLETELY ENCLOSED



MODEL SID652-80 -

FIG. 1



MIN. CLEARANCE FOR  
AIRFLOW

ELECTRICAL  
INPUT  
115 VAC  
1 PH  
60 HZ

ICEMAKER  
DRAIN  
3/4 F.P.T.

CONDENSER  
WATER-OUT  
3/8 NPT

CONDENSER  
WATER-IN  
3/8 NPT

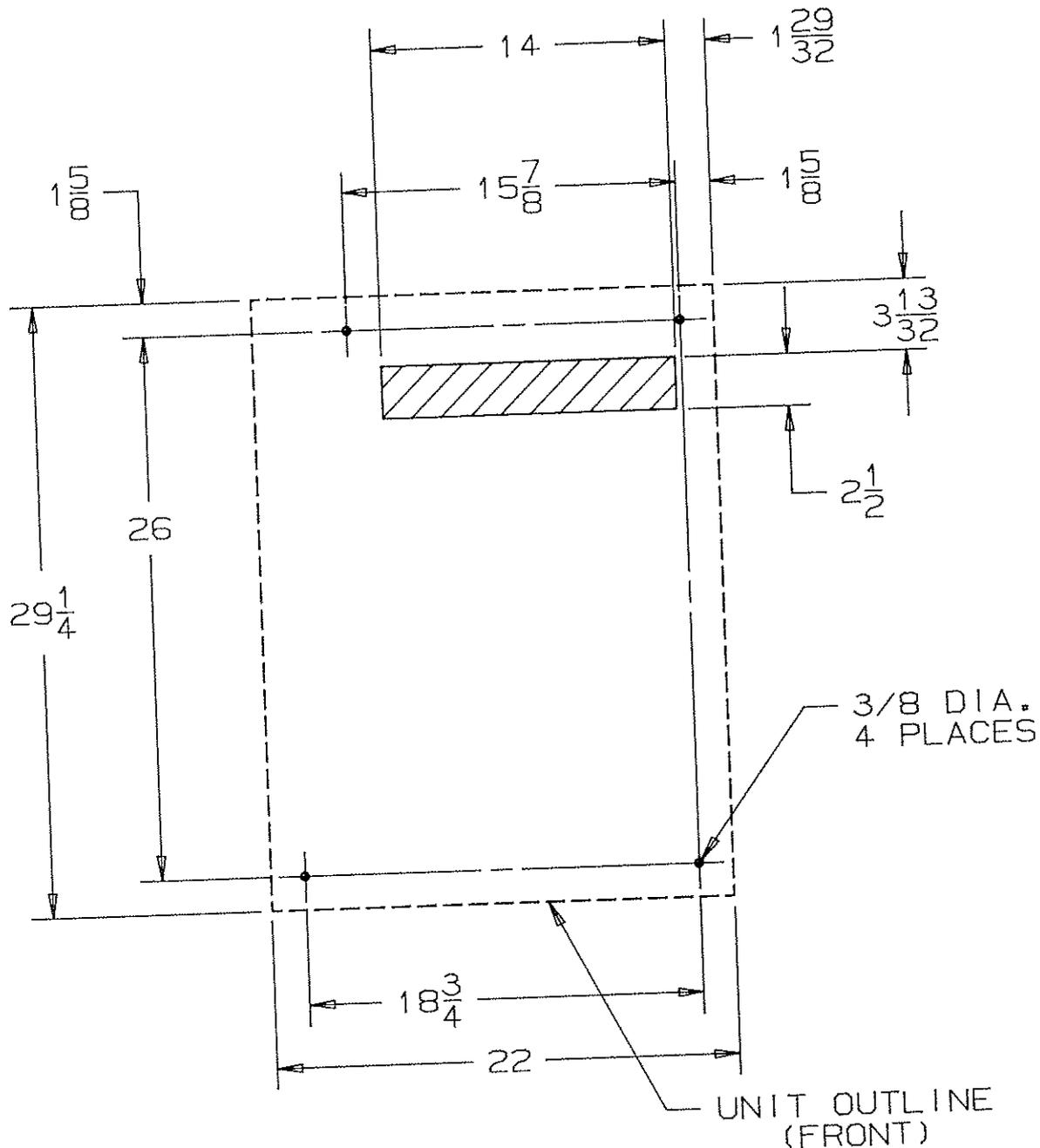
ICEMAKER  
WATER IN  
1/4 O.D. TUBE  
COMP. FITTING

DISPENSER  
DRAIN  
3/4 F.P.T.

ICEMAKER  
DRAIN  
3/4 F.P.T.

FIG. 2

MOUNTING TEMPLATE  
MODEL SID652-80



NOTE

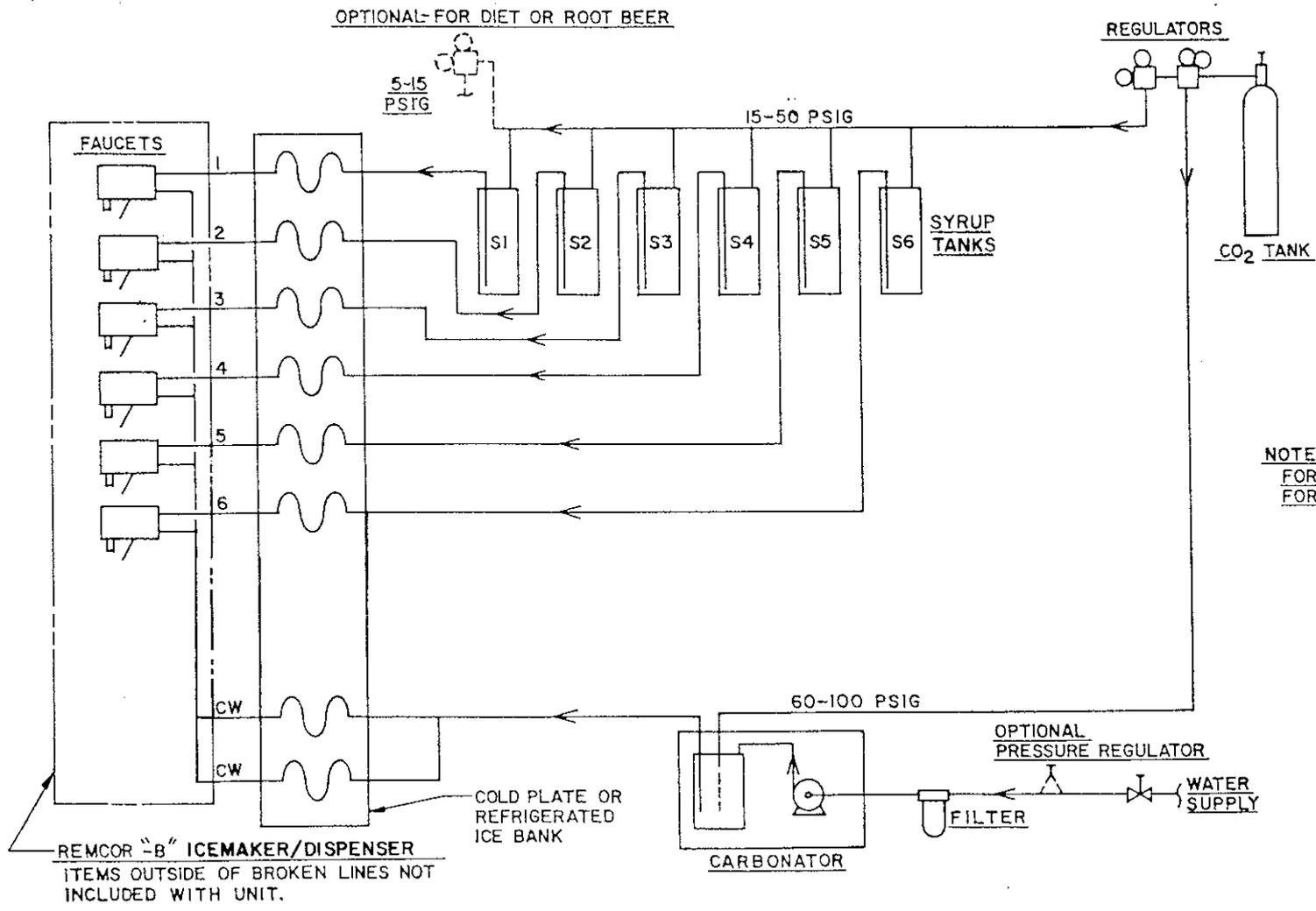
SHADED AREA INDICATES OPENING IN  
CABINET BOTTOM FOR BEVERAGE TUBING.  
FOR -B, -BC MODELS ONLY.

## BEVERAGE SYSTEM

"B" models contain beverage faucets only and must be supplied with cold product from any remote coldplate or refrigerated soda factory. "BC" units have a built-in coldplate in addition to the beverage faucets and are designed to be supplied direct from syrup tanks and carbonator, with no additional cooling required.

### INSTALLATION

1. Locate the required openings in the counter top for the beverage lines as shown in Fig 2.
2. For "B" models, carefully pull the beverage tubes through the bottom opening in the unit and through the clearance opening in the counter.
3. For "BC" models, tube fittings are provided at the rear of the unit on the coldplate for syrup and water line hook-up.
4. Connect the beverage system product lines as indicated in Figures 3 (-B units) and 4 (-BC units). This work should be done by a qualified serviceman. Note that the hoses are marked with nos. (1-6) for syrup connections and "CW" for carbonated water conneciton.



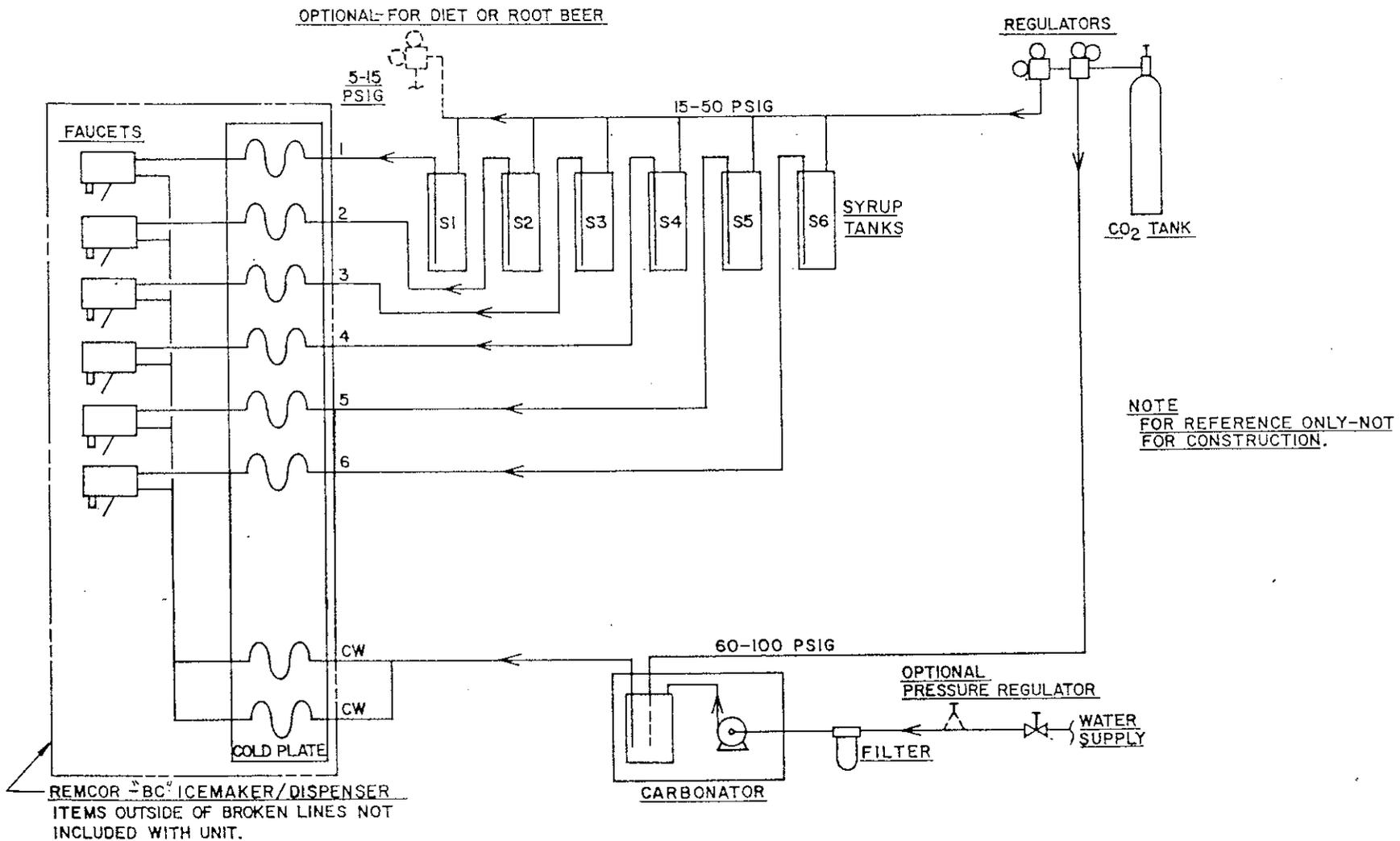
"B" - MODELS

TYPICAL POST MIX BEVERAGE SYSTEM SCHEMATIC

FIG.3

6

10



"BC"- MODELS

TYPICAL POST MIX BEVERAGE SYSTEM SCHEMATIC

FIG. 4

## START-UP

1. Remove front and upper left side panels. Remove ice drop cover and storage hopper cover.
2. Turn on water to icemaker. Make sure that the proper water level is attained in the float chamber before starting unit.
3. Depress the flush switch for 30 seconds to verify that water dump valve operates and that water drain lines are open and not plugged.
4. Put the (stop/run) switch in the run position. Observe that the icemaker goes through proper icemaking and harvest cycle. If unit malfunctions, consult troubleshooting section.

Note: Due to meltage loss because of a warm storage hopper, it will take longer to fill the hopper the first time than when the icemaker has been operating continuously.

5. Depress the vend switch lever. Check that both the gate solenoid and agitator motor are energized simultaneously to lift the gate slide and rotate the agitator in the storage hopper, respectively. If either component malfunctions, consult the troubleshooting section. Replace the ice drop and hopper covers.
6. For beverage units, start up the beverage system and adjust the faucets to the proper brix. Contact your local syrup distributor for complete information on the beverage system. For units with built-in coldplate, it will take approximately 1 hour from initial machine start-up for coldplate operation to be at full capacity.
7. The bin and harvest thermostats are calibrated at an atmospheric pressure equivalent at 500 feet above sea level. For locations at higher elevations, it may be necessary to readjust these controls. Consult the maintenance/adjustment procedures section.

## OPERATION

A temperature-sensing control bulb located in the storage hopper starts and stops the icemaking process in response to ice level in the hopper. With this ice-level control "calling" for ice (hopper ice level is low), ice begins to form on the stainless-steel tubing coils in the evaporator section of the icemaker. Ice continues to "grow" on the evaporator coils until it contacts the ice thickness probe (low voltage conductivity sensor). At this point, the conductivity probe triggers the harvest timer motor. The harvest timer contains five cam operated switches which function as detailed in the following table:

HARVEST CYCLE

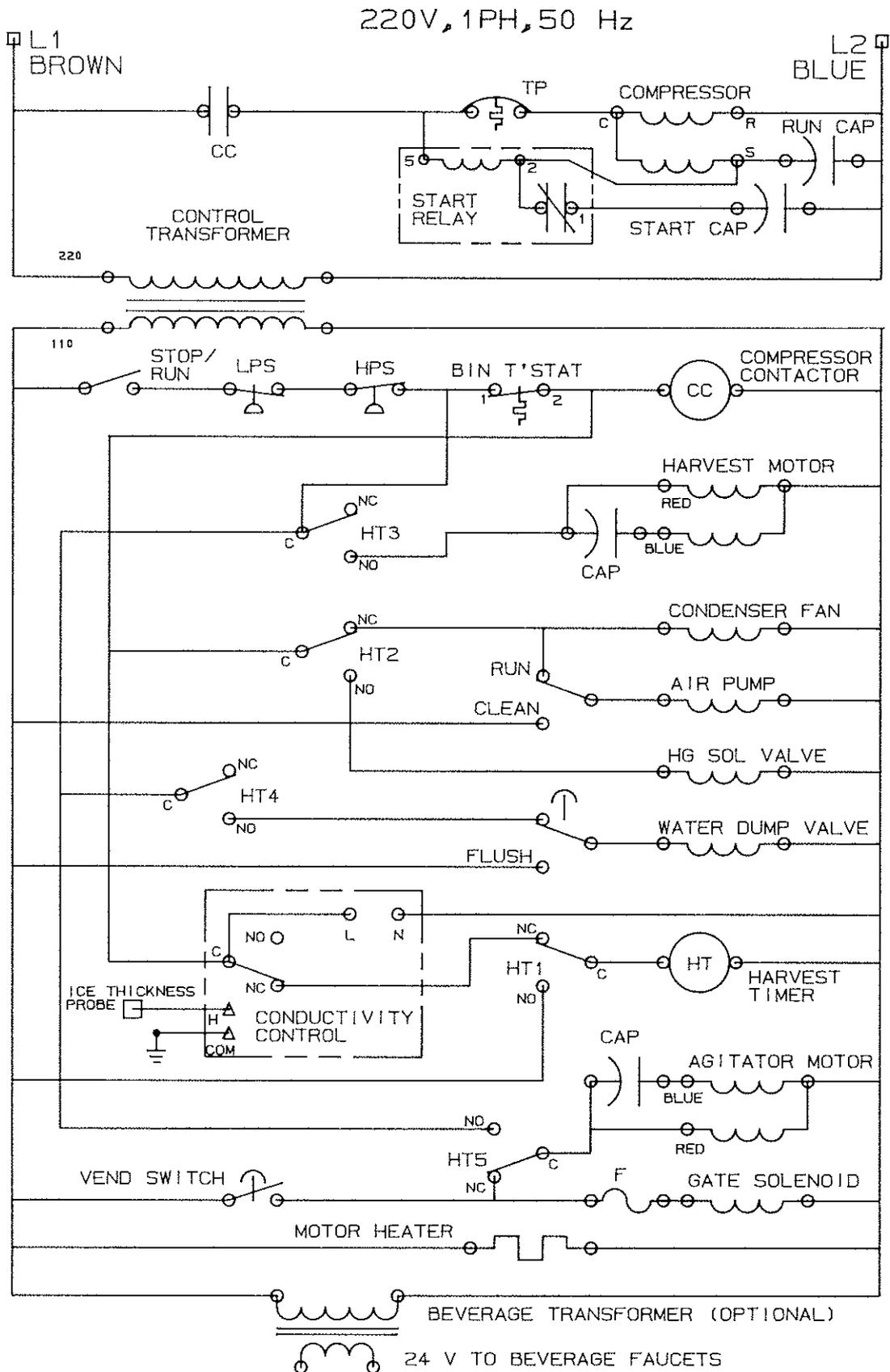
Time	Cam Switch	Action
0-104 sec.	#1	Timer motor energized
1-21 sec ± 1 sec	#4	Water dump valve open
1-48 sec ± 2 sec.	#2	Hot gas solenoid valve open Air pump off Condenser fan motor off
48-108 sec	#2	Air pump on Condenser fan motor on Hot gas solenoid valve closed
47-77 sec	#3	Harvest motor on
53-57 sec 64-68 sec	#5 (double set of cams)	Hopper agitator motor operates

When ice contacts the ice-level control bulb in the storage hopper, the control will shut down the refrigeration system. If this signal occurs during the harvest cycle, the harvest cycle will be completed before shut-down occurs.

To dispense ice, push the lever located on the lower front panel. Ice will flow from the ice chute until the lever is released

For units with a built in coldplate, ice will automatically fill the coldplate cabinet. Allow 1 hour for the coldplate to reach its maximum capacity. Start up the beverage system and adjust the faucets to the proper brix. Pushing the lever on any faucet will provide beverage of the appropriate flavor.

# FIG. 5

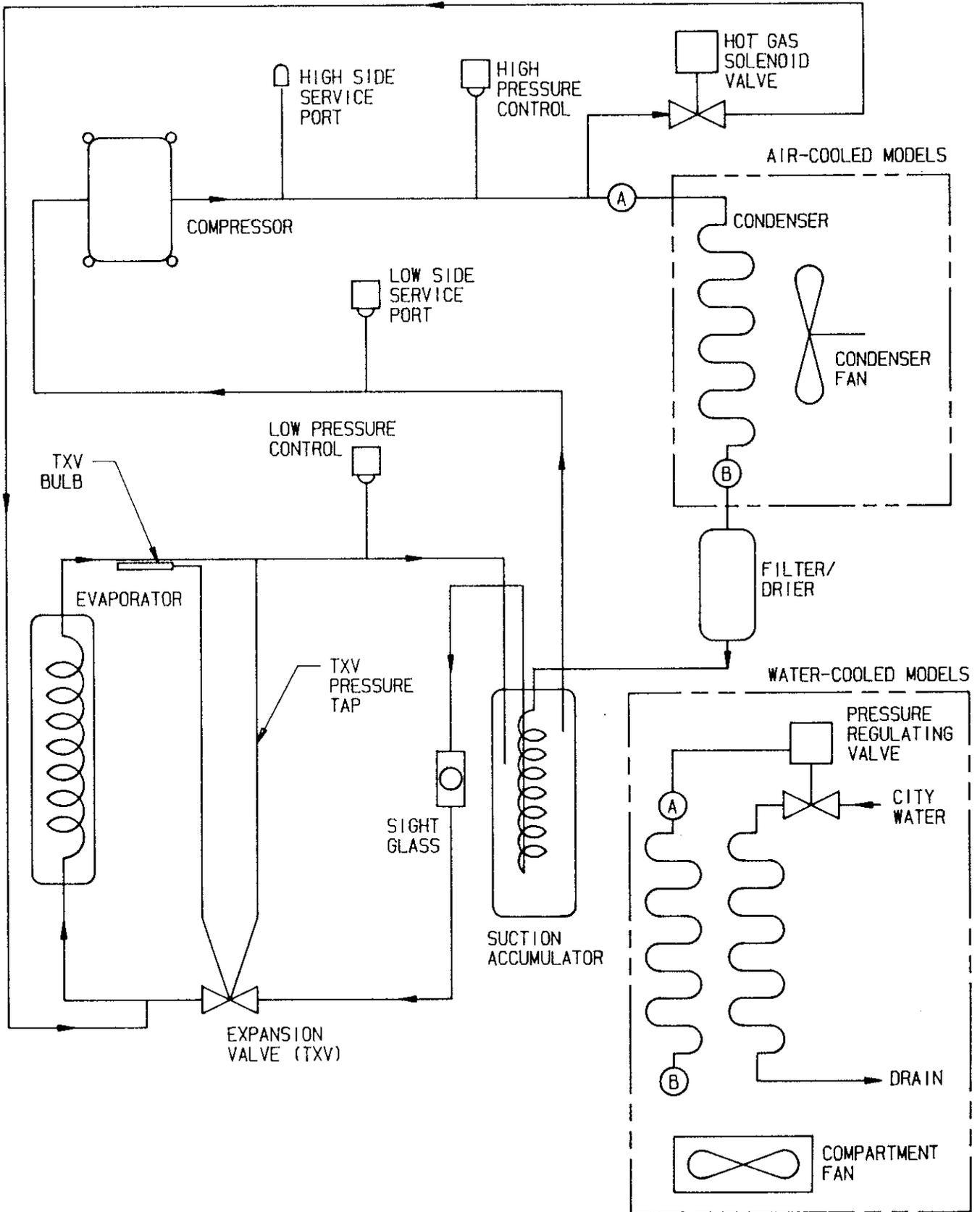


90904



FIG. 6

REFRIGERATION SCHEMATIC



## **MAINTENANCE**

It is recommended that the air inlet filter be cleaned every 3 months or sooner depending on the operating environment for proper refrigeration system performance. On air-cooled units, also check that the condenser is free of dirt/foreign material that could cause air flow blockage. Consult the maintenance/adjustment procedures for cleaning these items.

Cleaning of the icemaker is recommended on a regular basis not only for sanitary reasons but also to maintain the performance of the unit. Buildup of lime and scale can hinder icemaking production rates and interfere with proper dispensing of the ice. See the cleaning section for the recommended procedure.

Periodically, check the vending area sink for proper water drainage. Remove any foreign material from the sink to prevent drain blockage.

## CLEANING INSTRUCTIONS

**IMPORTANT:** The icemaker should be cleaned at a minimum of 3 month intervals or more frequently depending on local water conditions. The storage hopper interior should be cleaned at least once a month.

**WARNING:** Do not use metal scrapers, sharp objects or abrasives on the surface of the storage hopper, as damage may result. Do not use solvents or other cleaning agents as they may attack the plastic surface. Use only the recommended chemicals and solutions for both the icemaker and hopper.

### ICEMAKER SECTION

1. Remove upper front and upper left side cabinet panels.
2. Put the (stop/run) switch in the "stop" position at the end of the harvest cycle. An alternate method would be to stop the unit during the icemaking cycle and allow ice in the evaporator to melt by waiting for at least 1 hour before beginning the cleaning procedure. The flush switch can be depressed to bring in warmer water to help the melting process.

**WARNING:** Electrical power is on to unit during icemaker-section cleaning. To avoid possible injury, do not reach into hopper or into icemaker nozzle. Do not contact exposed electrical wiring and components.

3. Close the water supply valve to the icemaker.
4. Remove the ice drop cover from evaporator and the storage hopper cover.
5. Seal the evaporator outlet with the plastic plug provided with the unit and replace the ice drop cover.
6. Move the water float valve reservoir to the "clean" position by lifting slightly and pulling forward to raise the reservoir to the upper mounting screws.
7. Remove the float valve cover and add 4 oz. of Virginia Ice Machine Cleaner to the reservoir.

**CAUTION:** Virginia Ice Machine Cleaner is a mild acid. Normal care should be taken - Keep out of eyes and cuts. Read warnings on package before using. Do not operate unit in the cleaning mode without the ice drop cover in place. There may be some overflow of cleaning solution through the evaporator vent tube during the cleaning cycle.

8. Open the water supply valve and fill evaporator with water (level is up in float reservoir).
9. Put the (clean/run) switch in the "clean" position. Allow unit to run in the cleaning mode for at least 30 minutes.
10. Put the (clean/run) switch in the "run" position.
11. Close the water supply valve.
12. Depress the flush switch pushbutton and drain evaporator for about 1½ minutes. Release pushbutton. Open the water supply valve. Allow evaporator to refill with water. Repeat steps 11 and 12 three times to thoroughly remove cleaning solution from evaporator.
13. Close water supply valve. Depress the flush switch pushbutton for about 1½ minutes to drain the evaporator.
14. Lower float valve reservoir to "run" position. Remove the evaporator plug.
15. Open the water supply valve and fill the evaporator with water.
16. Put the (stop/run) switch in the "run" position and allow unit to run through at least 3 complete icemaking and harvest cycles, and until ice is free of "sweet" taste.

**WARNING:** If unit fails to harvest ice, put the (stop/run) switch in the "stop" position. Close the water supply valve. Depress the flush switch pushbutton for 1½ minutes to drain the evaporator. Flush the evaporator with hot water to thoroughly melt all the ice in the evaporator. Repeat step 12 to remove all traces of the cleaning solution from the evaporator.

17. Dispense all ice out of storage hopper and discard.

#### DISPENSER SECTION

18. Turn off main electrical power supply to machine.
19. Remove agitator assembly from storage hopper and wash and rinse it thoroughly.
20. Wash down all inside surfaces of the ice storage area including the top cover and ice drop cover with a mild detergent solution, and rinse thoroughly to remove all traces of detergent.
21. Replace agitator.
22. With brush provided, clean the inside of the ice chute with a mild detergent solution and rinse thoroughly to remove all traces of detergent.

23. Sanitize the inside of the hopper, agitator, the ice chute, and the hopper and ice drop covers with a solution of 1 oz. of household bleach in 1 gallon of water.
24. Replace the hopper cover and ice drop cover. Replace cabinet panels and turn on the electrical power supply. The icemaker is ready for normal operation.

#### FOR UNITS WITH BEVERAGE SYSTEM

##### COLD PLATE

1. Carefully remove the lower front panel.
2. Remove coldplate cover by loosening thumbscrew on the ice drop chute and lowering chute from plastic drop tube. Then remove cover by lifting slightly in front and slide forward.
3. Wash down the inside of the coldplate, tray, and cover with mild detergent solution and rinse. A small long handled brush will be found helpful in reaching the corners.
4. Replace the cover taking care that it is securely positioned in cold plate tray.
5. Replace ice drop chute.
6. Replace the lower front panel, carefully feeding the tubing and wires into the cabinet. Be sure not to pinch any tubing or wires between the panel and cabinet.

##### BEVERAGE SYSTEM

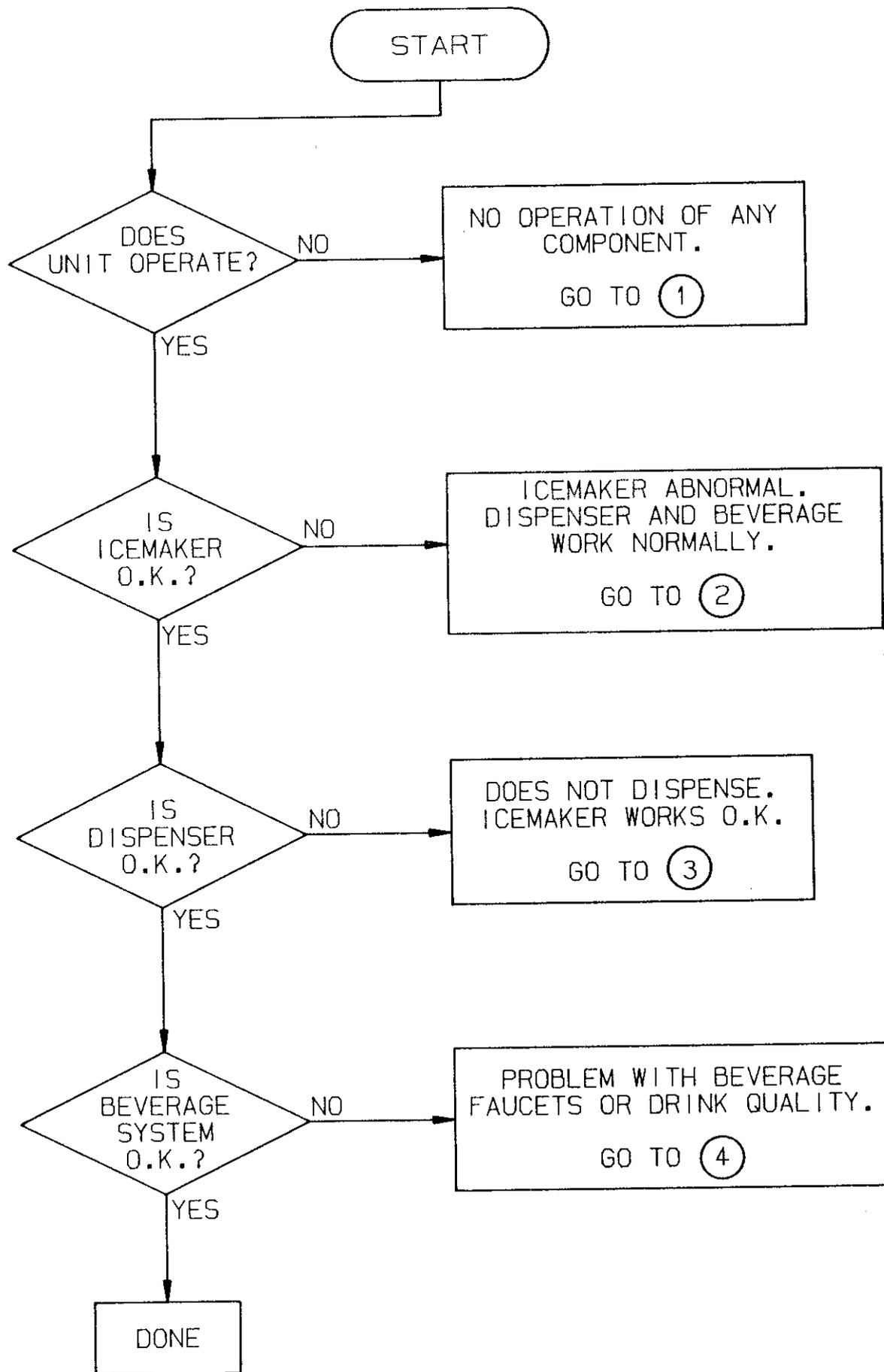
1. Remove faucet spouts, wash in mild detergent, rinse, and replace.
2. Disconnect electrical power to the carbonator. Shut off the water supply and close the CO<sub>2</sub> regulator to the carbonator.
3. Disconnect the syrup tanks from the system.
4. Energize the beverage faucets to purge the remaining soda water in the system.
5. Use a clean 5 gallon tank for each of the following:
  1. Cleaning Tank - Fill with hot (120-140°F) potable water.
  2. Sanitizing Tank - Fill with a chlorine sanitizing solution in the strength of 1 ounce of household bleach (sodium hypochlorite) to 1 gallon of cold (ambient) potable water (410 PPM).

6. Repeat the following procedure on each of the unit's syrup product lines:
  - A. Connect the cleaning tank to the syrup line to be sanitized and to the CO<sub>2</sub> system.
  - B. Energize the beverage faucet until the liquid dispensed is free of any syrup.
  - C. Disconnect the cleaning tank and hook-up the sanitizing tank to the syrup line and CO<sub>2</sub> system.
  - D. Energize the beverage faucet until the chlorine sanitizing solution is dispensed through the faucet. Flush at least 2 cups of liquid to insure that the sanitizing solution has filled the entire length of the syrup line.
  - E. Disconnect the sanitizing tank. Hook-up the product tank to the syrup line and to the CO<sub>2</sub> system.
  - F. Energize the faucet to flush the sanitizing solution from the syrup line and faucet. Continue draw on faucet until only syrup is dispensed.
7. Repeat step #2 in reverse order to turn on the carbonator. Dispense at least 1 cup of beverage from each faucet. Check taste. Continue to flush if needed to obtain satisfactory tasting drink.

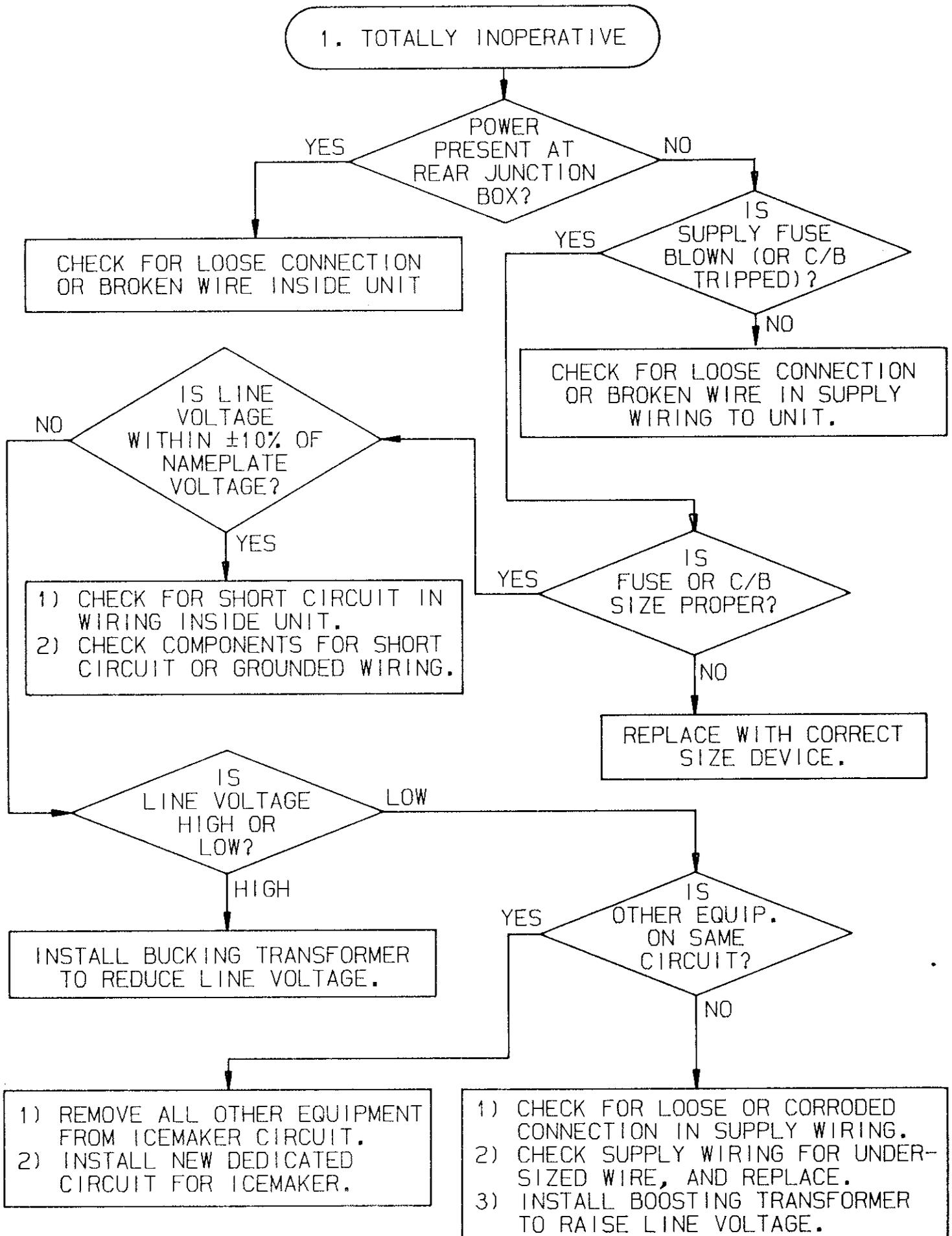
## TROUBLESHOOTING GUIDE

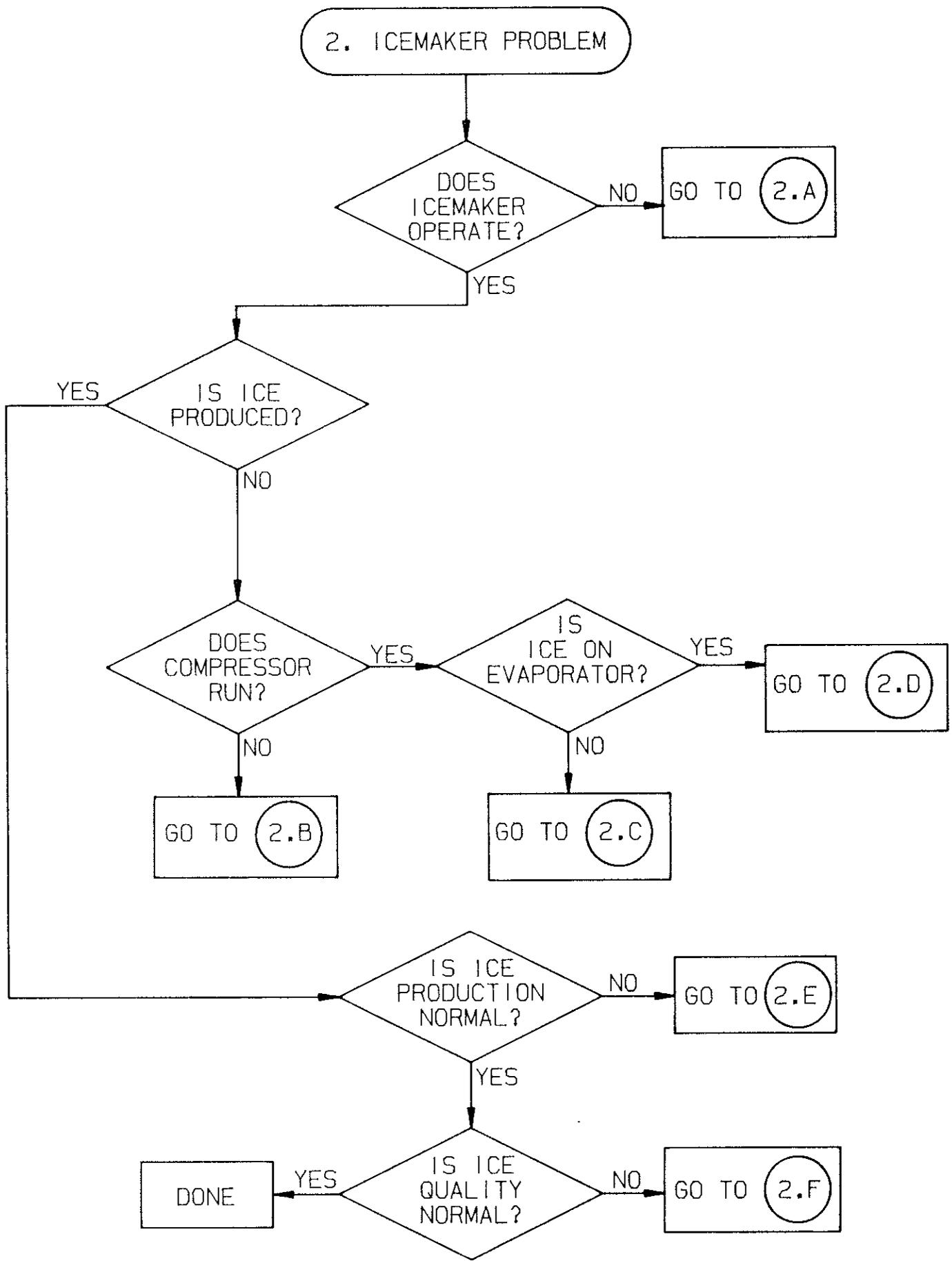
The following pages contain troubleshooting charts designed to aid an experienced serviceman in diagnosing any operating problems which may be experienced. It is assumed that normal service techniques and skills are familiar to the person doing the troubleshooting. In order to gain maximum benefit from these charts, please note:

1. Start at the beginning of the chart and supply the appropriate answer to each question.
2. Do not skip any section, unless instructed to do so. You might miss the solution to your problem.
3. Evaluate the possible problem causes in the sequence in which they are presented. In general, they begin with the most likely or easiest to check, and proceed to the less likely or more complicated.
4. If, after checking all indicated causes, the problem is not resolved, it is recommended that you retry a second time, carefully evaluating the symptoms and modifying your answers as necessary.
5. If you are unable to resolve a problem after several attempts, contact Remcor customer service for assistance.

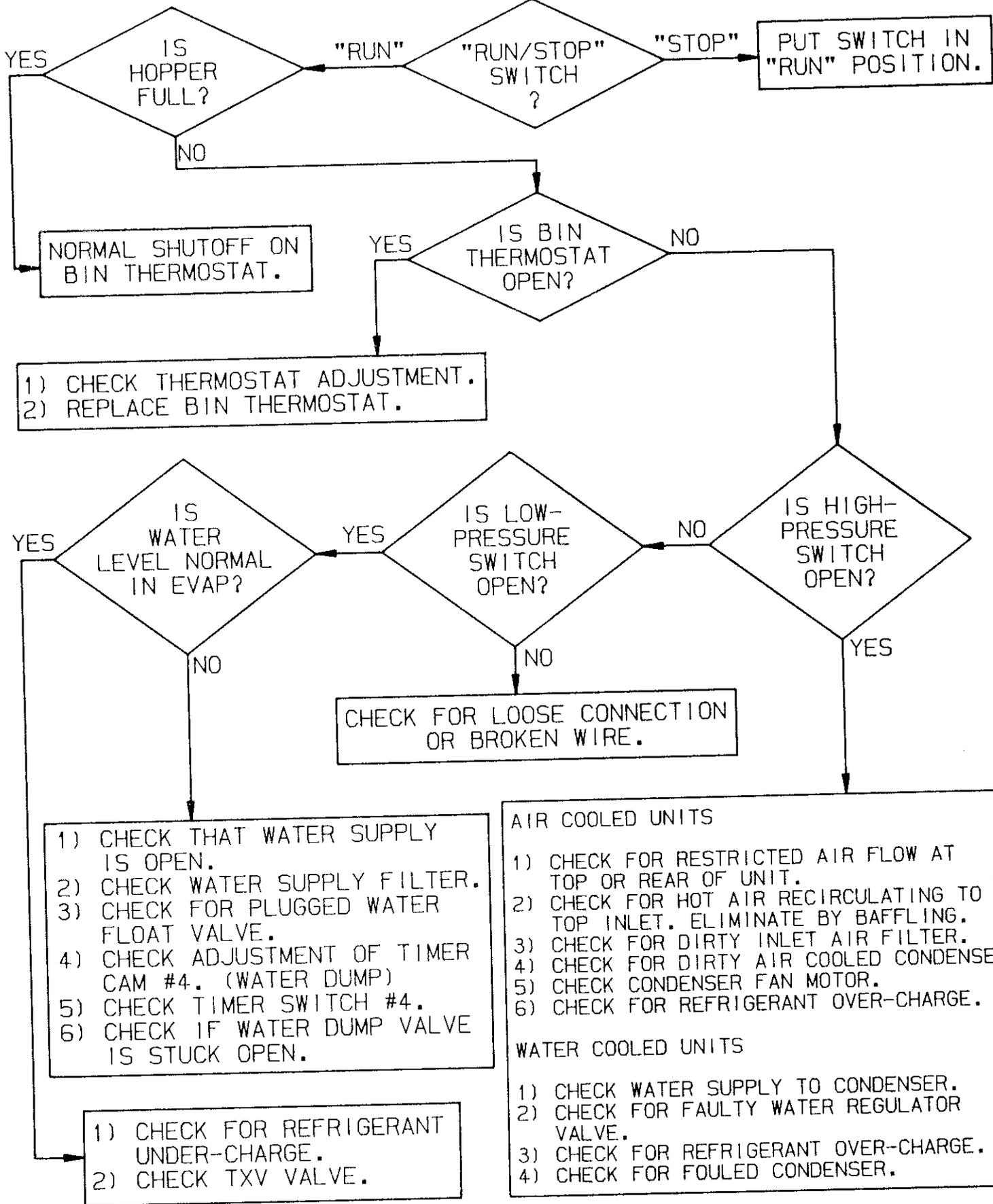


1. TOTALLY INOPERATIVE

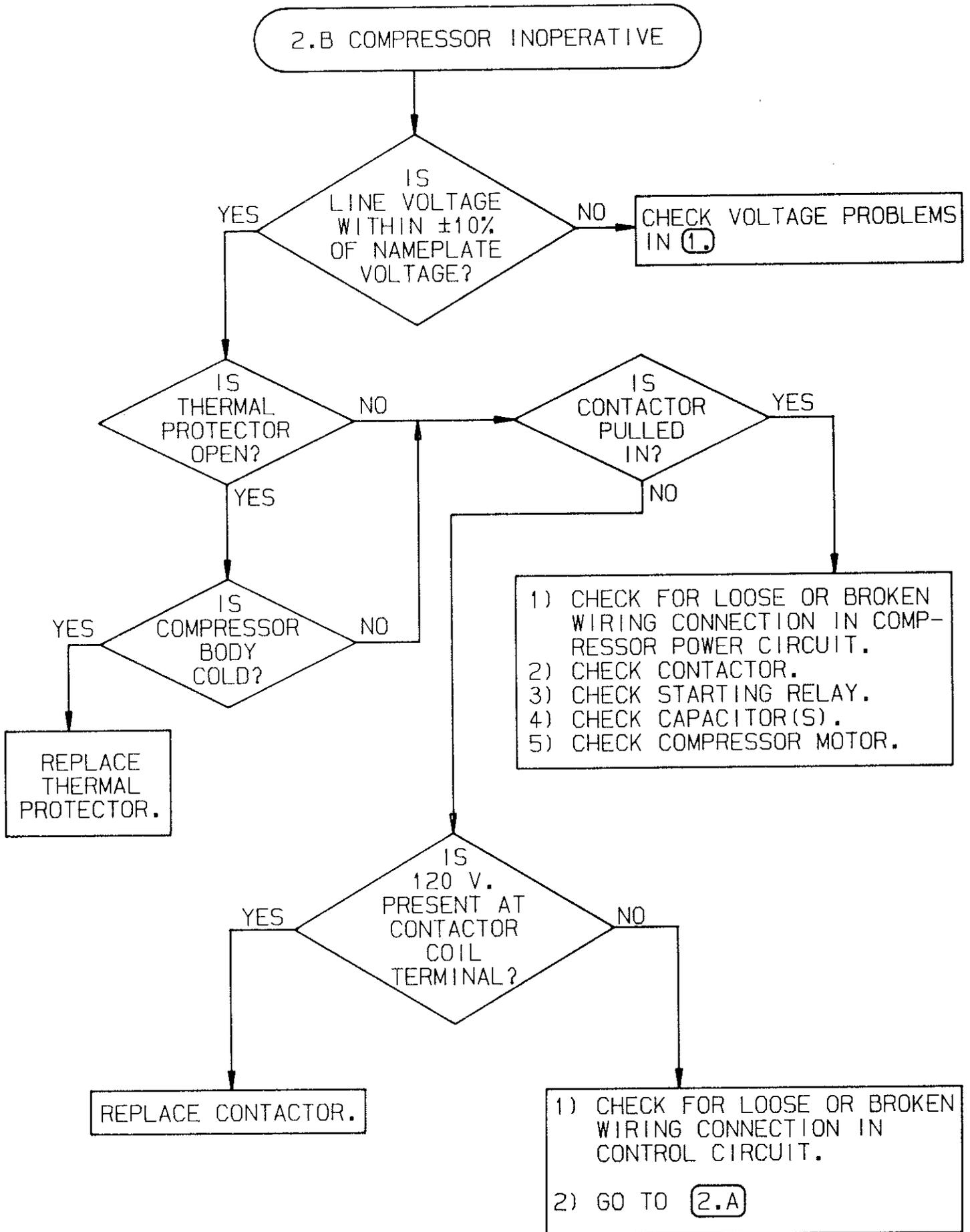




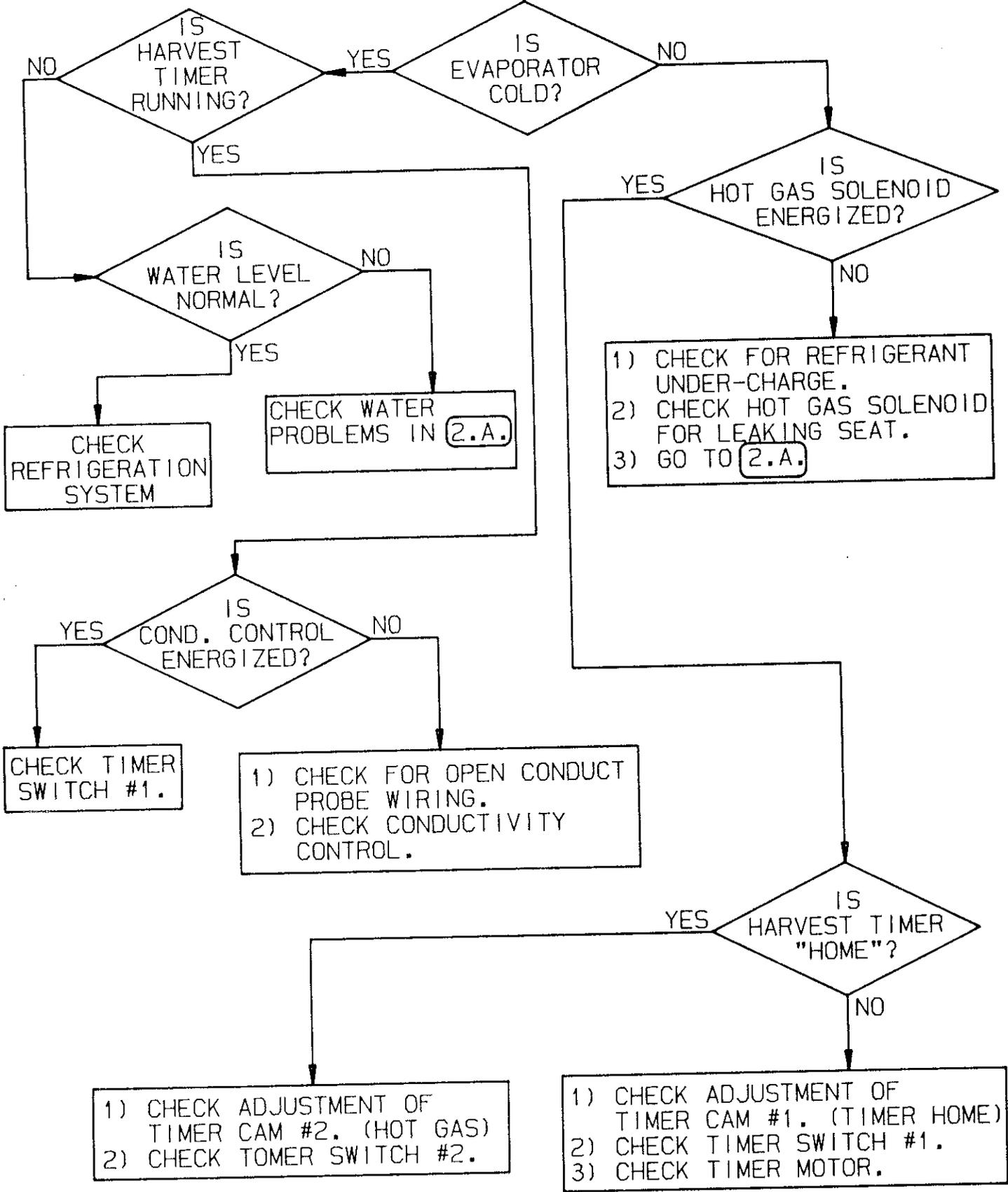
2.A ICEMAKER INOPERATIVE



2.B COMPRESSOR INOPERATIVE



2.C NO ICE ON EVAPORATOR



2.D FROZEN EVAPORATOR

1) SHUTOFF ICEMAKER AND THAW EVAPERATOR.  
2) START ICEMAKER

IS AMBIENT ABOVE 60°F?

NO

1) ARRANGE TO MAINTAIN MINIMUM 60°F AMBIENT.  
2) CONTACT REMCOR REGARDING SPECIAL APPLICATION.

YES

IS VOLTAGE WITHIN ±10%?

NO

CHECK VOLTAGE ITEMS IN (1.)

YES

DISCONNECT PROBE WIRE FROM CONDUCTIVITY CONTROL.

DOES TIMER START?

NO

1) CHECK TIMER MOTOR.  
2) CHECK CONDUCTIVITY CONTROL.

YES

HOT GAS OPERATION O.K.?

NO

1) CHECK ADJUSTMENT OF TIMER CAM #2. (HOT GAS)  
2) CHECK TIMER SWITCH #2.  
3) CHECK HOT GAS SOLENIOD.

YES

WATER DUMP O.K.?

NO

1) CHECK ADJUSTMENT OF TIMER CAM #4. (WATER DUMP)  
2) CHECK TIMER SWITCH #4.  
3) CHECK DUMP SOLENOID.

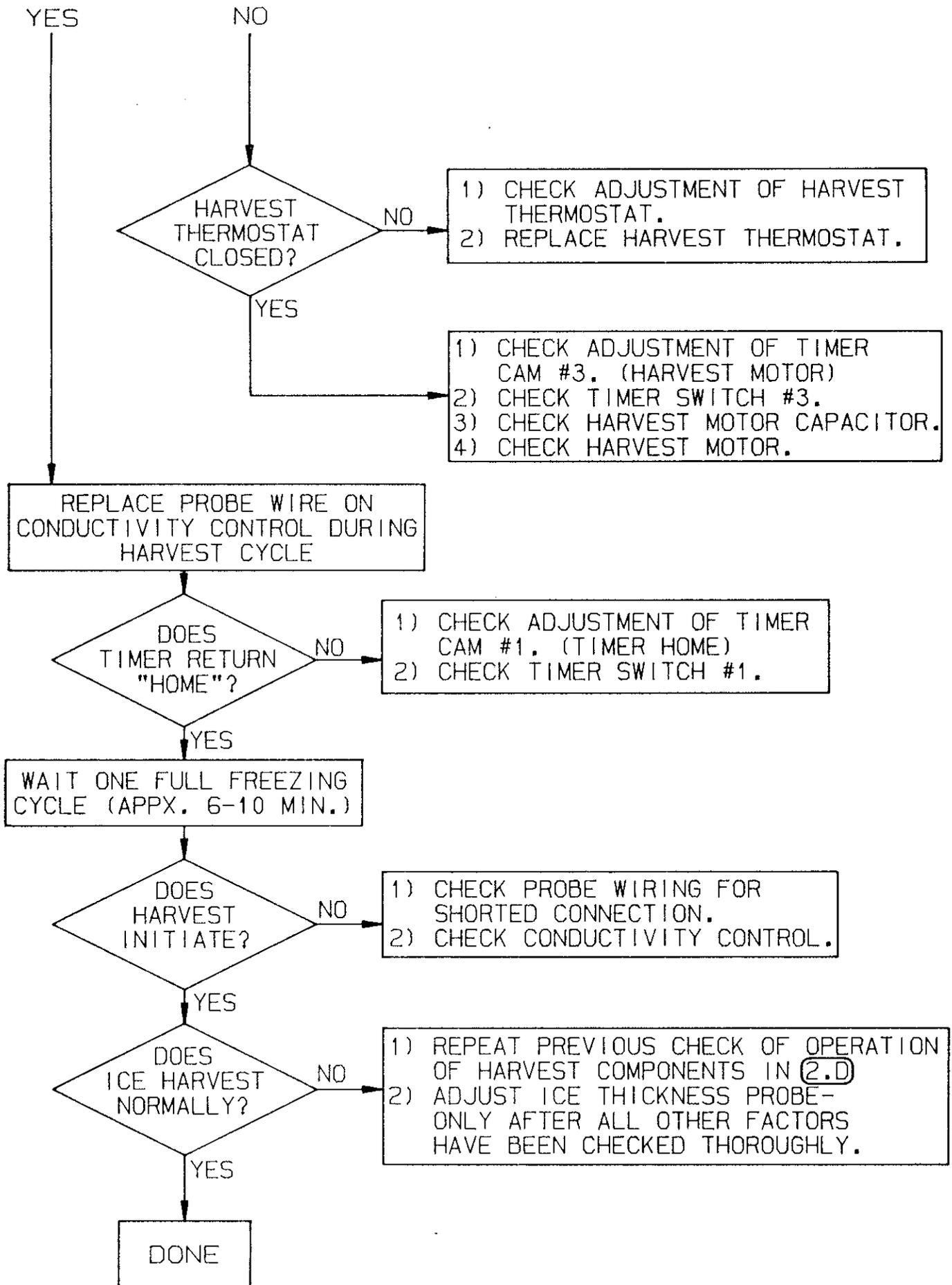
YES

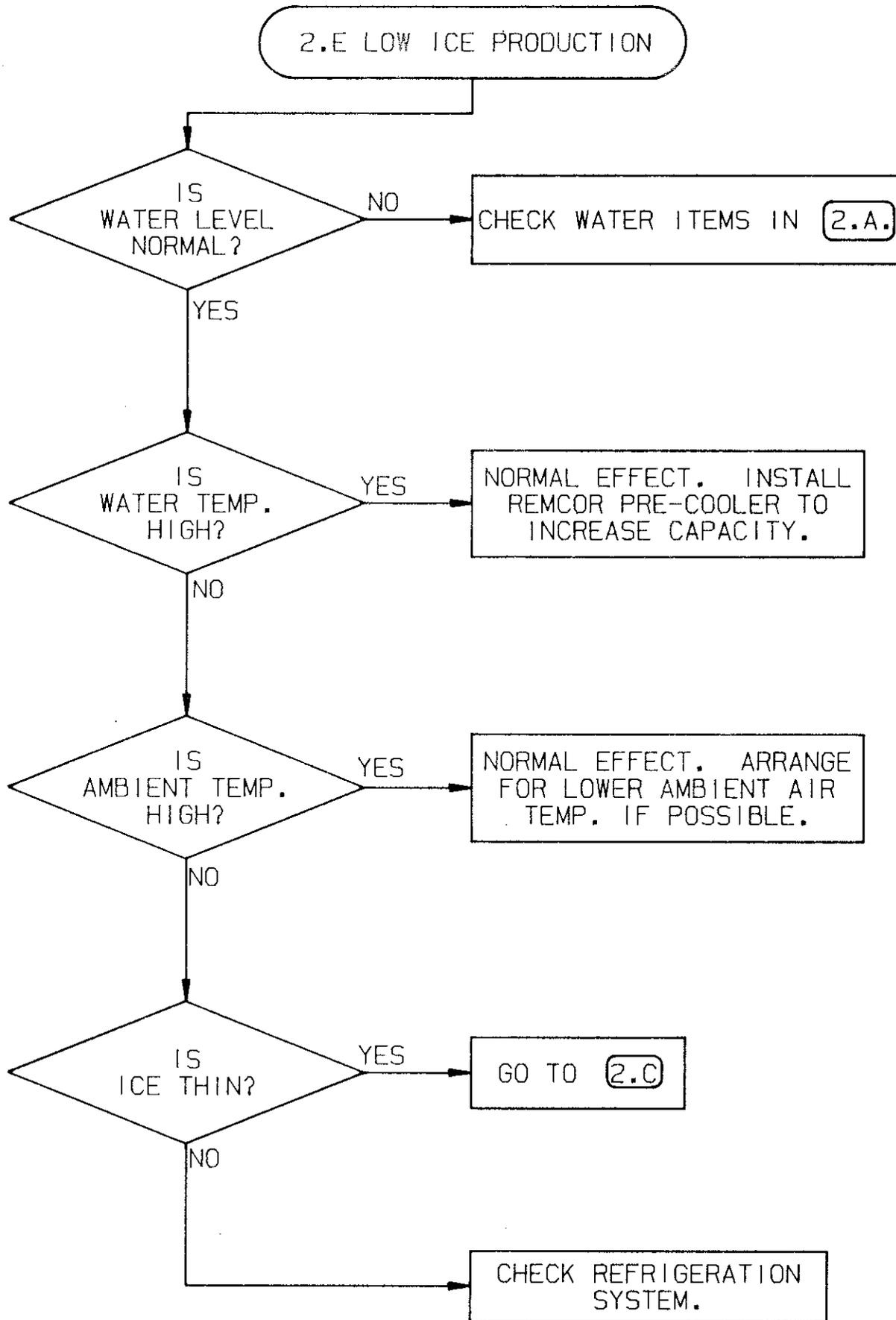
HARVEST MOTOR OPERATION O.K.?

NO

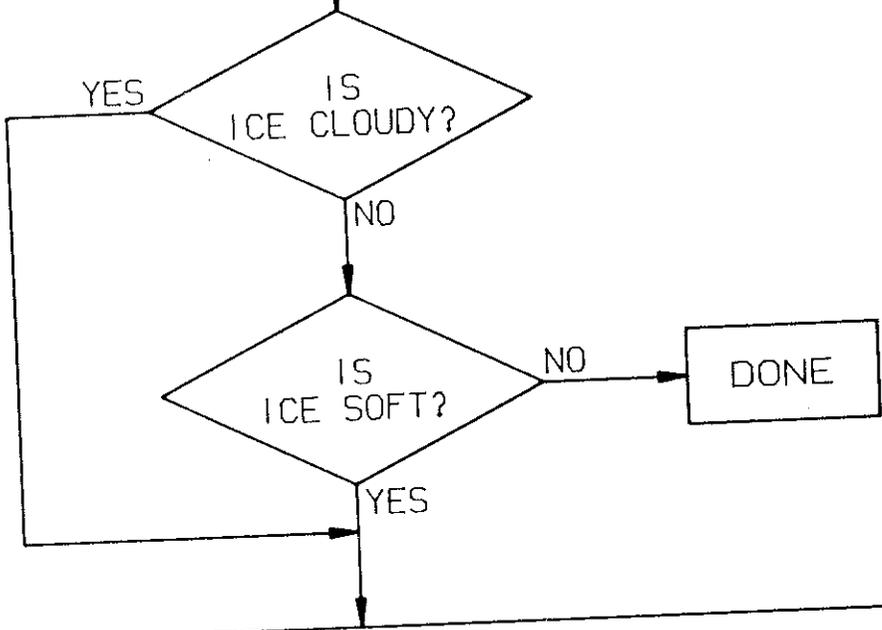
YES

2.D (CON'T)



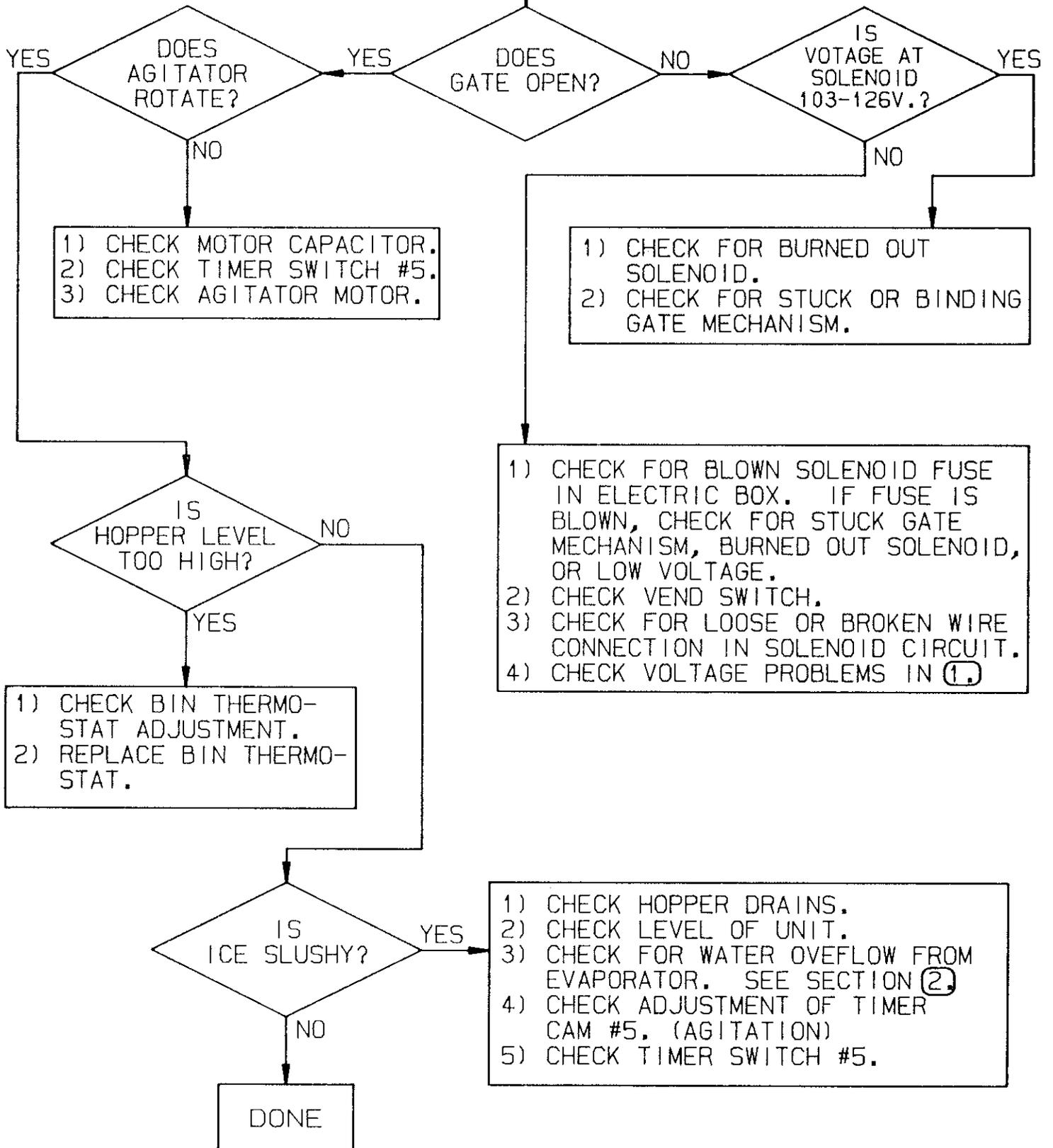


2.F POOR ICE QUALITY

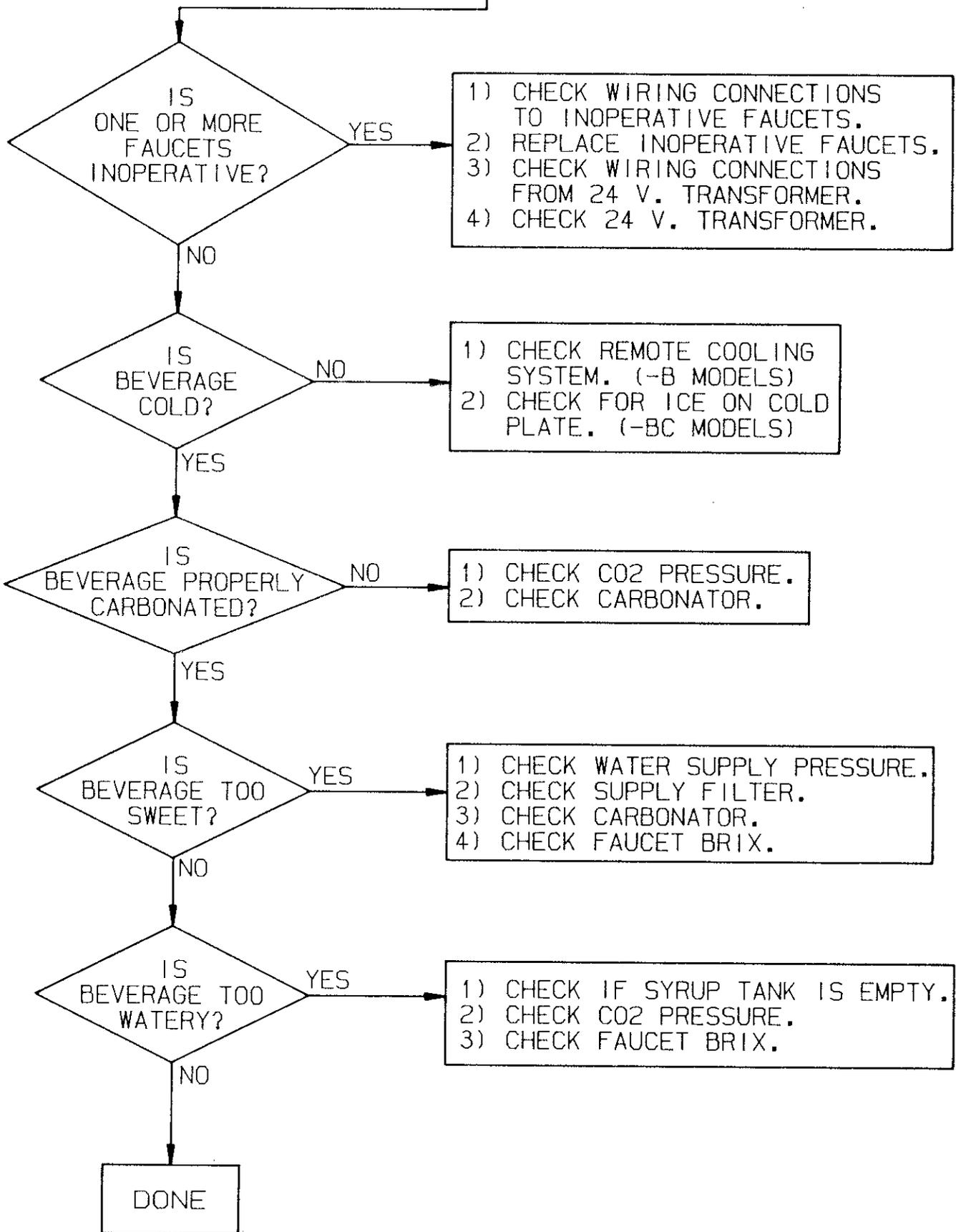


- 1) CHECK AIR PUMP.
- 2) CHECK ADJUSTMENT OF TIMER CAM #4. (WATER DUMP)
- 3) CHECK TIMER SWITCH #4.
- 4) CHECK WATER DUMP VALVE.
- 5) CHECK WATER FILTER.
- 6) INCREASE WATER DUMP BY ADJUSTING TIMER CAM #4.
- 7) INSTALL ADDITIONAL WATER TREATMENT DEVICES FOR SPECIFIC "PROBLEM" WATER.

3. DISPENSER PROBLEM



4. BEVERAGE SYSTEM PROBLEM



# MAINTENANCE/ADJUSTMENT PROCEDURES

## THERMOSTAT ALTITUDE ADJUSTMENTS

### BIN T'STAT

IMPORTANT: Adjust the bin t'stat setting only if storage hopper overfill is a problem.

1. Remove the upper front panel.
2. The adjustment screw is located below the flush switch on the left side of the electrical box.
3. For altitudes up to 6000 ft., turn the adjustment screw COUNTER-CLOCKWISE as follows:

<u>ELEVATION (FT)</u>	<u>CCW TURN</u>
2000	1/13
4000	1/6
6000	1/4

4. For altitudes above 6000 ft., consult the factory.

## CLEARING EVAPORATOR FREEZE—UP

**WARNING:** To prevent possible injury, do not stick fingers or hand into icemaker nozzle or hopper with power applied to unit.

1. Remove the upper front and left side panels.
2. Put the (stop/run) switch in the "stop" position.
3. Close the water supply valve to the icemaker.
4. Remove the ice drop and hopper covers.
5. Depress the flush switch pushbutton and drain the evaporator.
6. Pour hot water into the evaporator ice exit opening. It will be necessary to use either a funnel or a container with a spout. Fill the evaporator completely.
7. Drain the evaporator. Repeat steps 5 and 6 as required to insure that all the ice in the evaporator is melted.
8. Open the water supply valve and refill evaporator.
9. Replace the ice drop and hopper covers.
10. Consult troubleshooting guide to determine cause of freeze-up before putting unit back in service.

## ICE THICKNESS ADJUSTMENT

**WARNING:** Do not adjust ice thickness probe unless all other problem causes have been evaluated.

1. Remove the upper front panel and ice drop and hopper covers.
2. Collect and weigh the ice produced during the harvest cycle. The amount of ice harvested should be 3 1/4 to 3 1/2 pounds. Use the following procedure to adjust the probe to obtain this weight. (A clockwise adjustment will reduce the harvest weight, while counter-clockwise turns will increase the amount)

**CAUTION:** Do not turn the screw on the end of the probe. Rotate the plastic probe body only using a 3/8" open end wrench. Make adjustments in 1/8 turn increments.

- A. Put the (stop/run) switch in the "stop" position. (If unit is in the icemaking cycle, stop the unit at the end of the harvest cycle.)
  - B. Access to the probe is obtained by removing the rear service panel. (For units without beverage faucets, the probe can be adjusted from the front by removing the lower front panel if rear access is blocked.)
  - C. Adjust the probe.
  - D. Put the (stop/run) switch in the "run" position.
  - E. Collect and weigh the ice harvested. Repeat steps A-E as necessary to obtain the required amount of ice.
3. If making an initial adjustment (for example, if the probe has been removed and replaced for any reason), turn probe clockwise until it just touches the evaporator coil (a slight backpressure will be felt). Turn probe counter-clockwise 2 1/2 turns. Follow the procedure in step 2 to obtain the required ice harvest weight.

## **CLEANING/REPLACING THE FILTER**

1. Remove the filter from the top cabinet panel by sliding it forward toward the front of the unit.
2. Wash the filter in a solution of warm water and a mild detergent. Do not use caustic detergents as they may attack the aluminum filter elements.
3. Dry filter thoroughly.
4. For maximum effectiveness, reactivate the filter with an air filter coating (see the parts section under miscellaneous components).

## **CLEANING THE CONDENSER (AIR-COOLED UNITS)**

1. Disconnect power to the unit.
2. Remove the upper front and right side panels.
3. Remove all dirt/foreign matter build-up from the condenser fins (fan side). Be careful not to damage the fins. It is recommended that a power vacuum cleaner with a "crevice" tool attachment be used.

## HARVEST TIMER ADJUSTMENT

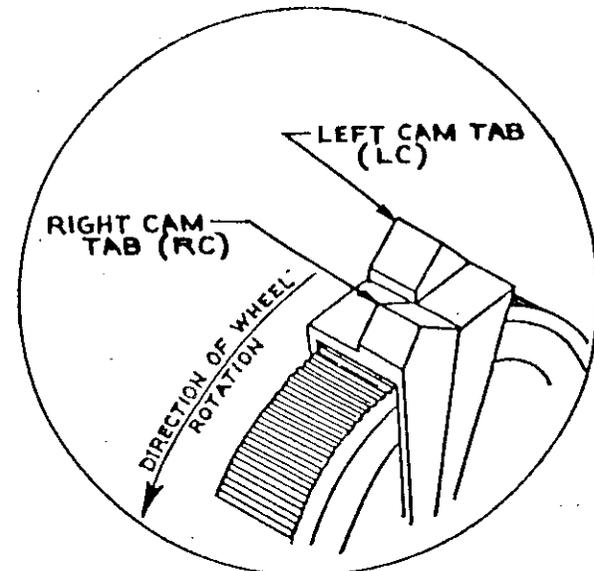
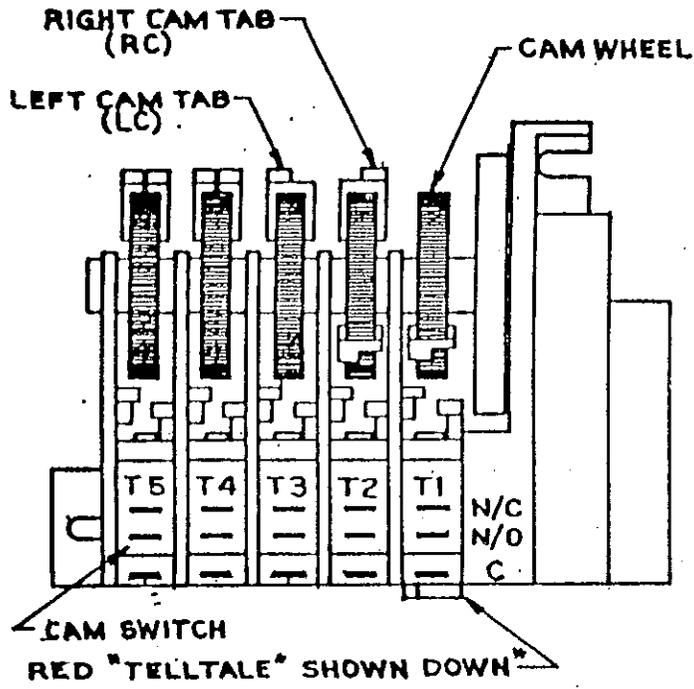
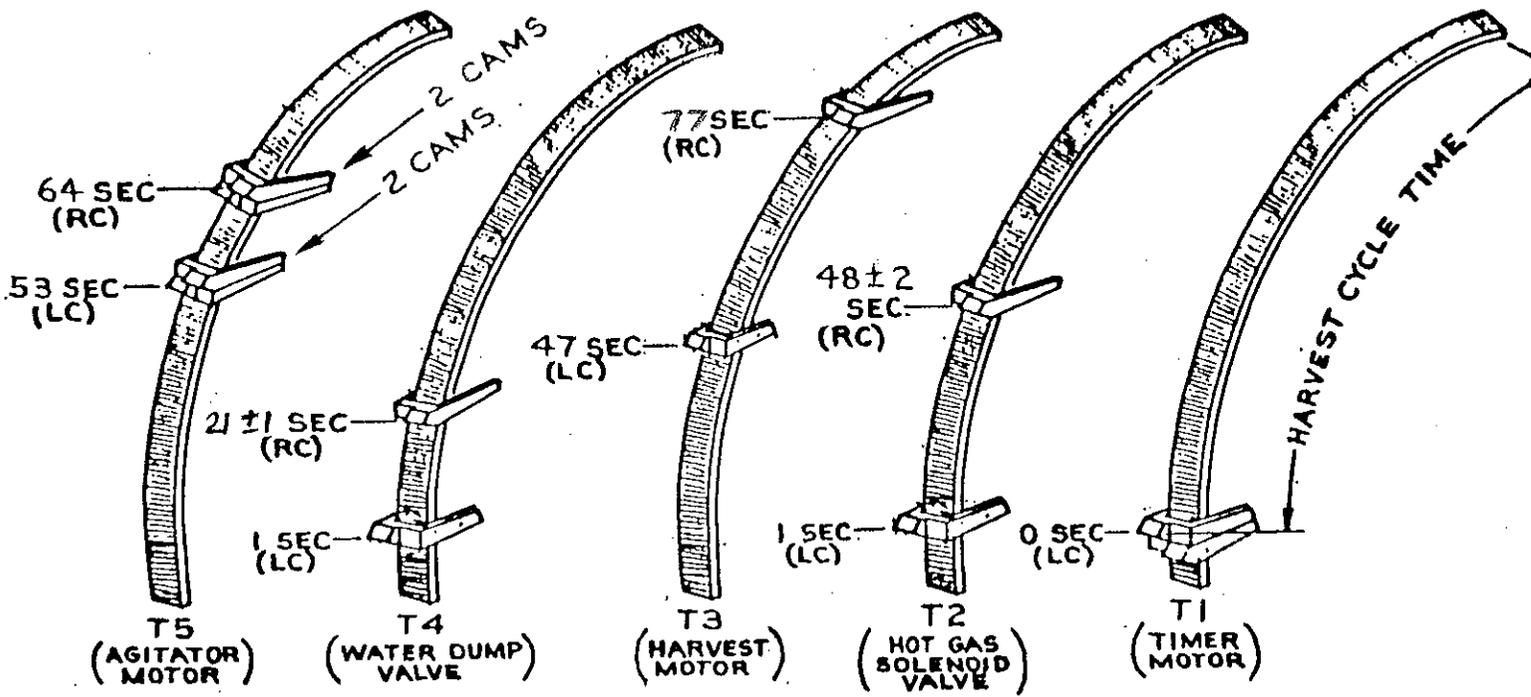
**WARNING:** Disconnect electrical power to unit before servicing timer in electric box.

1. Disconnect power to icemaker.
2. Remove upper front panel and electrical control box cover.
3. Put the (stop/run) switch in the "stop" position.
4. Using Fig. 7 as a guide, set the timer cam tabs as follows, starting with cam wheel #1 (all cam tab positions are in relation to #1 left cam tab).

Note: Timer cam wheels can be manually rotated only in the normal direction of rotation—downward as viewed from the front of the unit.

- A. "Manually" adjust the cam tabs by using each "click", as the cam tab is rotated, as equivalent to .75 second.
- B. Set up cam wheel #1 with the left and right cam tabs back-to-back as shown in Fig 7A.
- C. Adjust the cam tabs on wheels 2 through 5 in sequence as shown in the chart. Rotate the cam wheels manually downward to set each wheel.
- D. After the cam tabs are manually set, reconnect power to the icemaker.
- E. Rotate the cam wheels slightly to activate the timer motor (#1 telltale down).
- F. Using a stopwatch, time the cam switch telltales. Adjust the cam tabs as necessary for the required cycle times.

**FIG. 7**  
**HARVEST TIMER**



**DETAIL OF CAM WHEEL \* T1**  
**FIG. 7A**

## MANUAL FILLING

In the event that the icemaker is not functioning, the hopper may be manually filled with ice.

1. Remove the upper front panel, and where accessible the upper left panel.
2. Put the (stop/run) switch in the "stop" position.

**WARNING:** Electrical power is on to the agitator motor and gate solenoid. Avoid contact with these components.

3. Remove the ice drop and storage hopper covers.
4. Fill hopper with ice and replace covers and front panel. Unit is now ready for dispensing.

## CAUTION

1. Do not use crushed or flaked ice.
2. Use of bagged ice, which has frozen into large chunks can void warranty. The agitator is not designed to be an ice crusher - use of large chunks of ice which "jam-up" inside the hopper will cause failure of the agitator motor and damage to the hopper. If bagged ice is used it must be carefully and completely broken into small, cube-size pieces before filling into the storage hopper. Do not allow foreign material to enter the ice storage hopper.

## PARTS LIST

<u>Description</u>	PART NO.			
	-80	Air Cooled -80BC	Water Cooled -80	-80BC
<u>DISPENSER COMPONENTS</u>				
Gate Slide	21491	21491	21491	21491
Depressor Retainer	22644	22644	22644	22644
Agitator	22855	21854	22855	21854
Vend Switch	30895	30895	30895	30895
Switch Boot	31007	31007	31007	31007
Switch Insert	31163	31163	31163	31163
Agitator Motor W/Gaskets	31112-1	31112-1	31112-1	31112-1
Agitator Motor Shaft Seal	50454	50454	50454	50454
Agitator Motor Plate Insulation	50842	50842	50842	50842
Sink	51180	51181	51180	51181
Sink Grill	70530	70530	70530	70530
Ice Chute	50751	50751	50751	50751
Gate Gasket	50770	50770	50770	50770
Gate Solenoid Assy	31093	31093	31093	31093
Gate Rebuilding Kit	70438	70438	70438	70438
Agitator Motor Heater	-----	30794	-----	30794
Agitator Motor Gasket	50806	50806	50806	50806
<u>ELECTRICAL CONTROLS</u>				
Contactoer	30379	30379	30379	30379
Toggle Switch	30385	30385	30385	30385
Capacitor, Agitator Motor	30774	30774	30774	30774
Flush Switch	30895	30895	30895	30895
Bin Thermostat	31001	31001	31001	31001
Fuse, 1½ Amp	31406	31406	31406	31406
Timer, Harvest	31575	31575	31575	31575
Conductivity Control	31579	31579	31579	31579
Capacitor, Harvest Motor	31600	31600	31600	31600
Harvest Motor Thermostat	31714	31714	31714	31714
Compressor Start Relay	31727	31727	31727	31727
Capacitor, Comp. Start	31728	31728	31728	31728

Description	PART NO.			
	Air Cooled		Water Cooled	
	-80	-80BC	-80	-80BC
<u>ELECTRICAL CONTROLS CONT'D</u>				
Capacitor, Comp. Run	31729	31729	31729	31729
Compressor Overload	31726	31726	31726	31726
Hi Press Control	60501	60501	60501	60501
Low Press Control	60369	60369	60369	60369
Transformer, Beverage	31091	31091	31091	31091
Transformer, Power	31138	31138	31138	31138
<u>REFRIGERATION COMPONENTS</u>				
Compressor	60675	60675	60675	60675
Compressor Mtg. Kit	31607	31607	31607	31607
Air Pump	31568	31568	31568	31568
Hose Adapter 3/8NPT-3/8BARB	51189	51189	51189	51189
90°Hose Adapter 3/8NPT-3/8BARB	51190	51190	51190	51190
Condenser Fan Motor	31572	31572	-----	-----
Condenser Fan Blade	31573	31573	-----	-----
Float & Tank Assy W/Hoses	51183	51183	51183	51183
Condenser Air Cooled	60619	60619	-----	-----
Condenser Shroud	51165	51165	-----	-----
Tinnerman Clip for Shroud	70404	70404	-----	-----
Filter (Drier)	60623	60623	60623	60623
Hot Gas Solenoid W/Coil	60620	60620	60620	60620
Hot Gas Solenoid Coil 115V	31717	31717	31717	31717
TXV R-502	60635	60635	60635	60635
Condenser Water Cooled	-----	-----	60309	60309
Water Regulating Valve	-----	-----	40122	40122
Compressor Fan	-----	-----	30763	30763
Compressor Fan Cord	-----	-----	30764	30764
Water Drain Valve	40653	40653	40653	40653
Tubing, Water Drain 1/2 ID	50351	50351	50351	50351
Tubing, Air Pump 3/8 ID	50096	50096	50096	50096

<u>Description</u>	PART NO.			
	Air Cooled		Water Cooled	
	-80	-80BC	-80	-80BC
<u>EVAPORATOR COMPONENTS</u>				
Evaporator Assy Comp. W/Motor	60665*	60665*	60665*	60665*
	60671#	60671#	60671#	60671#
Evaporator Housing Foamed W/Gaskets	60666*	60666*	60666*	60666*
	60672#	60672#	60672#	60672#
Evaporator Coil Assy W/Gaskets	60664*	60664*	60664*	60664*
	60673#	60673#	60673#	60673#
Harvest Bar Assy W/Gaskets	51182-1*	51182-1*	51182-1*	51182-1*
	51360#	51360#	51360#	51360#
Gasket Kit	51356*	51356*	51356*	51356*
	51361#	51361#	51361#	51361#
Ice Thickness Probe	51179	51179	51179	51179
Harvest Motor W/Gaskets	31560-1	31560-1	31560-1	31560-1
Hose Adaptor 1/4NPT-3/8BARB	51191	51191	51191	51191
Hose Adaptor 1/4NPT-1/2BARB	51192	51192	51192	51192
10-31 X 1/4 Flat Hd. Screw	70536*	70536*	70536*	70536*
1/4-20 X 1 1/4 Flat Hd. Screw	70118#	70118#	70118#	70118#
Evaporator Cleaning Plug	51300*	51300*	51300*	51300*
	51194#	51194#	51194#	51194#
<u>MISC. COMPONENTS</u>				
Filter After Serial #1026	70542	70542	70542	70542
Filter Coating 16 oz.	51355	51355	51355	51355
Label "Press for Ice"	90848	90848	90848	90848
Wiring Diagram	90903	90903	90903	90903
Manual	90904	90904	90904	90904
Cleaning Label	90900	90900	90900	90900

\*Part required after serial #1301

#Part required serial #1026-1300

\*\*For units after serial #1051

# REMCOR<sup>®</sup> PRODUCTS COMPANY

## 2-YEAR ICE DISPENSER WARRANTY

REMCOR Products Company warrants to the original purchaser of each new REMCOR sanitary ICE DISPENSER, for a period of 24 months from date of shipment that all parts shall be free from defects in material and workmanship under normal use and service.

Under this warranty, as defective part (or parts) is to be returned to REMCOR Products Company, 500 Regency Drive, Glendale Heights, Illinois 60139-2268 (Phone 708/980-6900 ) and shall be limited exclusively to repairing or replacing F.O.B. Factory, such part or parts which it concludes upon examination to be defective under the terms of this warranty. Return of any part disassembled will void warranty on any part. The decision of our Service Department regarding the warranty of parts will be final.

The warranties defined herein shall not apply to any damage or defects created or arising from accident, misapplication, abuse, misuse, neglect, alteration, acts of vandalism, flood, fire, acts of God or any other occurrences beyond the control of REMCOR. Warranty validity also requires that all instructions have been followed and adhered to as provided in the Owner's Manual included with each unit.

REMCOR's warranty responsibility ceases if shipment is not received by you in good order and in accordance with quantity shown on Invoice or Packing Sheet; if you accept shipment from the Transportation Company in damaged condition without having a proper notation made by the Station Agent you do so at your own risk. If cartons are in apparent good order, but upon opening, contents are found to be damaged; call agent or adjuster to view same and have him mark the freight bill relative to such concealed damage. This procedure must be executed within fifteen days after delivery.

Prior to returning any material, (part or unit), a Return of Material Authorization (RMA) must be obtained. To obtain this authorization provide the reason for return, model number, serial number and part number. Either call or write REMCOR's Parts Service Department and an Authorization number and tag will then be issued - this tag must accompany the material returned. No representative, dealer, distributor or any person is authorized to make any other decisions regarding the warranty or liability in accordance with REMCOR's Warranty. Any materials that do not have a pre-issued Return Material Authorization number when received will be refused by REMCOR, and returned to the sender (freight collect).

REMCOR Products Company will not honor, or assume any responsibility for any expenses (including labor), incurred in the field for the repair of equipment covered in our Warranty unless authorization has been granted from REMCOR's Service Department prior to work being performed. The request for repair Warranty work will only apply to units shipped from REMCOR within a thirty day time period of request. It will further be at the discretion of REMCOR to decide if said labor will be reimbursed in full, or partial payment. REMCOR Products Company will also control the right to decline payment - all decisions will be based on circumstances prevailing. Charges for a repeat service call on the same unit to rectify the same problem previously corrected shall not be honored. REMCOR Products shall retain the right to select, or recommend another company to complete the necessary repair work.

### CAUTION

The inherent nature of ice may cause spillage onto counter or floor areas. The Owner or Operator is cautioned to Maintain these areas in a clean, ice-free condition.