

UCG130A GOURMET SERIES UNDERCOUNTER



Features and Benefits

- · Produces clear, long-lasting gourmet cubes.
- Space-saving 18 $^{1}/_{4}$ in. (463 mm) wide under-counter. design.
- Produces up to 126 lbs. (57 kg) of ice per day.
- · Constructed from sturdy, corrosion-resistant stainless steel and fingerprint-proof plastic.
- · Ideal for any under-counter or bar application.
- · Contemporary, elegant design.
- · Environmentally friendly R290A refrigerant.

Space-Saving Solutions

- · Front air discharge design for compact
- · Low profile top saves counter space.
- Stores up to 48 $\frac{1}{2}$ lbs. (22 kg) of ice.
- Easy front access to ice.
- · Removable Air Filter.

Options & Accessories

WATER FILTERS					
Ice Machine Model	Man	Inline			
	System	Replacement	System		
UCG130A	IFQ-1S	IOMQ-S	IFI4C / IFI8C		

Ice Maker Warranty

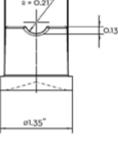
Every UCG Ice-O-Matic ice maker is backed by a warranty that provides both parts and labor coverage.

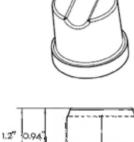
• Three years parts and labor.

Ice Form

Diameter	1 ¹ / ₄ "(34.5mm)	
L Ø1.2"		
@1.16" @= 0.217	0.13**	

1¹/₄" (30.5mm)





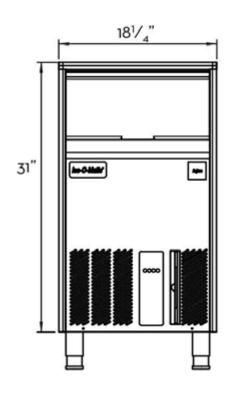


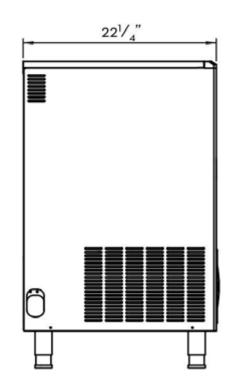


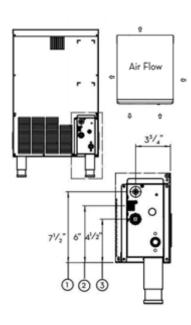


UCG130A GOURMET SERIES UNDERCOUNTER









- 1 Power Cord
- 2 3/4" Water Inlet
- 3 25/32" Water Drain

Operating Requirements

	MINIMUM	MAXIMUM	
	60 Hz		
Ambient Temp. Range Air	50°F(10°C)	109°F(43°C)	
Water Temp.	41°F(5°C)	100°F(38°C)	
Water Pressure	14psi(1 Bar)	70psi(5 Bar)	
Electrical Voltage	115V/60Hz/1ph		

Dimensions

ALL MODELS				
W x D x H (mm)	463 x 566 x 789			
W x D x H (in.)	18 ¹ / ₄ x 22 ¹ / ₄ x 31			

 $[\]ensuremath{^{*}\text{Dimensions}}$ do not account for the included adjustable legs.

Specifications

Model Number	Cond. Unit	Ice Production per 24 hrs (kg)/(lbs)	Storage Capacity (kg)/(lbs)	Water Consumption (gph)	kWH Used per 100 lbs of ice @ 90°F air/70°F water	Voltage Characteristics
UCG130A	Air	57/126	22/48.5	1.35 gph	9	115/60/1

NOTES:

Approx. Shipping Weight lbs(kg): 99(44)
Refrigerant Type: R290A

All specifications and performance data are subject to normal manufacturing variances.