

NEO™ 310 Undercounter Ice Machines

50Hz ☐ UR-0310A ☐ UD-0310A ☐ UY-0310A



U-310 Undercounter
Ice Machine

Power

Delay

Clean

Full Bin

Service



NEO is a new level of Performance, Intelligence and Convenience

- Industry Leading Performance
- Interactive, Easy-to-use Keypad
- Delay Ice Production for 4, 12, or 24 Hours
- Patented Easy Clean Technology
- Tool-Free Foodzone
- Corrosion & Finger Print Resistant Composite Exterior
- Modular Design for Simple Service
- Available LuminIce™ Growth Inhibitor



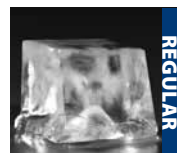
.95 x 2.86 x 2.22 cm

$\frac{\text{ice}}{\text{water}} = 100\%$



2.22 x 2.22 x 2.22 cm

$\frac{\text{ice}}{\text{water}} = 100\%$



2.86 x 2.86 x 2.22 cm

$\frac{\text{ice}}{\text{water}} = 100\%$



COMPANY WITH
QUALITY SYSTEM
CERTIFIED BY DNV
= ISO 9001:2008 =



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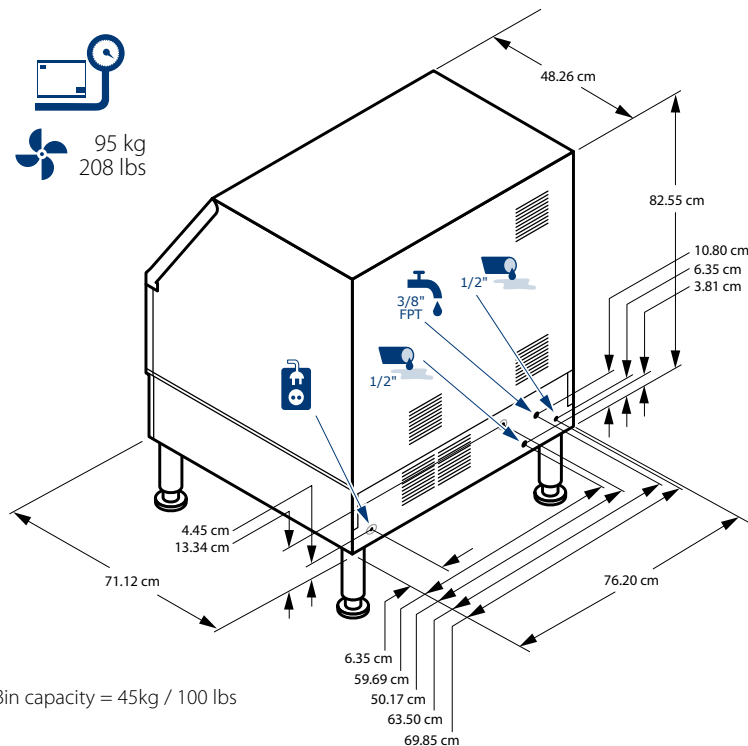
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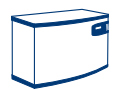


U-310



Bin capacity = 45kg / 100 lbs

Minimum		Maximum
4.4°C 40°F		43.3°C 110°F
7.2°C 45°F		32.2°C 90°F
20psi 138 kPa		80psi 551 kPa
 4.5	A	
		15 Amps

			24h 				
			21°/10°C 70°/50°F	32°/21°C 90°/70°F		[l/h]	[gal/h]
UR-0310A			120 kg	93 kg	15.6	7.5	2.0
			265 lbs	205 lbs			
UD-0310A			132 kg	103 kg	16.2	8.4	2.2
			290 lbs	227 lbs			
UY-0310A			135 kg	107 kg	17.6	8.7	2.3
			299 lbs	235 lbs			

*Add "E" for WRAS approved models (ie. ID0606AE). WRAS models not NSF listed.

This product is hermetically sealed and contains fluorinated greenhouse gas R404a

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