

Undercounter Gourmet Ice Machine

THE NEW BAR STANDARD



IT STARTS WITH THE ICE.

The new bar standard is the sensational Gourmet Cube. With its large surface area, the Gourmet Cube cools quickly and dilutes slowly - perfect for cocktails.

Recommended cube for bars, restaurants, or anytime a happy hour occurs.



Large size is great for shaking.

Grande Gourmet Cube 1.63" H x 1.48" D

Dilution rate holds up for to-go cocktails

Gourmet Cube 1.2" H x 1.35" D



THE **HIGHLIGHTS**

SPACE-SAVING DESIGN

PLUG-n-PLAY

ADJUSTABLE LEGS AVAILABLE IN 2 HEIGHTS



HIGH EFFICIENCY

Environmentally friendly R290 refrigerant with lower GWP.

FRONT CONTROL BOARD - Easy to read electronic display.

FRONT AIR FILTER -

Easily removable and cleanable with no tools necessary.

FRONT BREATHING - Perfect for tight spaces under bars

Choose from two leg sizes:



Standard leg: adjustable to 5" to 6 3/4" in height



Small leg*: adjustable to 2 1/8" to 2 1/2" in height

ADA Compliant

^{*}Small leg available for purchase as an add-on

FOUR MODELS - A FIT FOR EVERY NEFD.

Choose from one of 4 models with daily production capacities of 60. 80, 100, or 130 lbs.

UCG060A



UCG080A



UCG100A



UCG130A/UCG130GA*



18.5" wide *Grande Gourmet Cube option



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GET ICED: RELIABLE AND EFFORTLESS PERFORMANCE.

NTEGRATED STORAGE

Ice making and storage in one small ice machine that its under most counters.

COMPACT DESIGN

Space-saving undercounter footprint with contemporary design.

EASY TO USE

Plug-N-Play design efficiently brings you elegant, crystal clear ice.

DURABLE CONSTRUCTION

Corrosion resistant stainless steel on the inside and durable stainless finish.

www.iceomatic.com



FOOD SERVICE	APPROXIMATE ICE USAGE PER DAY
Restaurant	1.5 lbs. per person
Cocktail	3 lbs. per person/seat
Quick Service	5 oz. per 7-to 10-oz. drink 8 oz. per 12- to 16-oz. drink 12oz. per 18- to 24-oz. drink

Ice-O-Matic, Inc.

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