

ALL-IN-ONE ICE MAKER

This manual applies to the large square ice series ice machine



COMMERCIAL ICE MACHINE

Version #1.0 | 2026-04

Jelly Ice Machine ➤

Please read the instruction manual carefully before using the machine and keep this pamphlet in a safe place for reference and consultation if necessary.

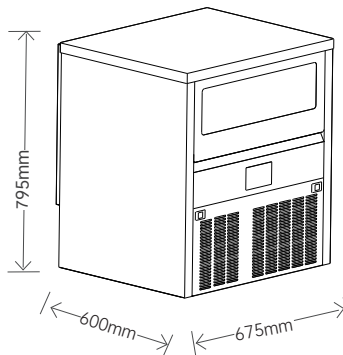
| Catalogs

Main technical parameters.....	3
Safety warning.....	4
Product introduction.....	5
Installation instructions.....	6
Precautions.....	7
Operating instructions.....	8
How to use.....	9
Cleaning and maintenance.....	9-10
After-Sales service and warranty.....	11
Product warranty card.....	12
Inspection certificate.....	12

Main Technical Parameters

Product name	Under-counter Ice Machine
Product model	SIC-63R
Rated voltage	220V~240V
Rated frequency	50Hz
Rated power	850W
Daily Ice Production	63KG
Ice storage capacity	25KG
Number of ice cube trays	48
Condensation method	Air cooling
Refrigerant Type	R290
Product Dimensions (Wx Dx H)	675 x 600 x 795

Note: In the event of technical modifications, please refer to the product nameplate for the most current specifications. No further notice will be provided. We appreciate your understanding.



SIC-63R

| Safety warning

Just received the goods, be sure to rest for 24 hours to allow the compressor to be enabled in a stable state, otherwise it is easy to damage the compressor.

- ⚠ Do not use this unit in the open air, as leakage or electric shock may occur when the ice maker is wetted by rain.
- ⚠ When the ice maker malfunctions, it should be unplugged from the power supply. Failure to do so may result in electric shock or fire.
- ⚠ This manual is not intended for persons (including children) with physical, sensory, or mental disabilities, or with inadequate experience or knowledge.
- ⚠ It is prohibited to immerse the product in water or use water jet to clean it to avoid electric leakage. Do not disassemble the product for maintenance by non-technical personnel.
- ⚠ Use a power supply that matches the nameplate on the machine, and be sure to ground the machine by installing a grounding device.
- ⚠ The fan rotating at high speed in the internal unit may cause injury, so do not put your hands in it during operation.
- ⚠ If the power cord is damaged, it must be replaced by a professional, using YZW type high temperature and oil corrosion-resistant cords.
- ⚠ Use a grounded outlet to prevent electric shock. If there is no grounded outlet, a professional technician must install a grounding device, and the outlet installed in the ice machine should be in a position that is easily accessible.
- ⚠ Please place the product on a stable ground to avoid personal injury caused by tipping or falling.
- ⚠ Do not store explosives, such as aerosols, in the appliance.
- ⚠ Do not insert wires or other metal materials into the ventilation holes, access holes or exhaust ports of the ice maker. This may cause electric shock or injury due to accidental operation of moving parts.
- ⚠ Do not use this product for any other purpose, and we are not responsible for the consequences of failure to follow the instructions in the manual.
- ⚠ Do not use this product outdoors, as it may be wetted by rain, which may cause electric shock due to leakage.
It is prohibited to use the product in wet or watery places to avoid short-circuiting and electric shock.
- ⚠ It is prohibited to ground the product through the gas pipe, main water pipe, telephone line or lightning rod.

Product introduction

Main application

This product is a commercial ice maker that produces edible square ice cubes. The applications of the machine are as follows:

- Shops, offices or other workplaces.
- Homes, farms, hotels, restaurants, motels;
- Restaurants and similar non-retail businesses.

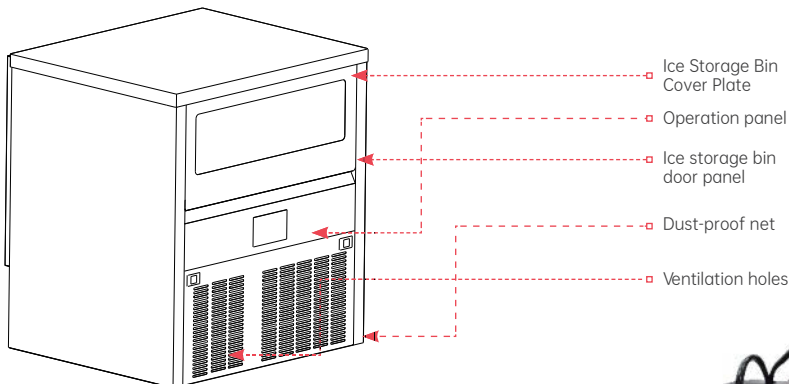
Environmental condition

This ice maker is for indoor use only. Normal operating ambient temperature should be between 5°C and 38°C. For optimum performance.

- *Do not place the ice maker near a stove, grill or other equipment that generates high temperatures.
- *Situate in a location that is firm enough to support the weight of the unit.
- *Do not expose the machine to direct sunlight or high temperatures.
- *Leave at least 5cm of clearance between the air inlet/outlet of the unit and the wall or other equipment to ensure smooth air flow. Enough space should be left in front of the unit to ensure smooth temperature regulation inside the cabinet. If the ambient temperature may exceed 38°C, the mechanical side of the chamber should be kept at least 10cm from the wall to prevent overloading and damage to the refrigeration circuit.

Accessory List (Ice Maker All-in-One)

Main Unit x 1	Ice Scoop x 1	Water Inlet Pipe x 1
Drain Pipe x 1	Operating Manual x 1	



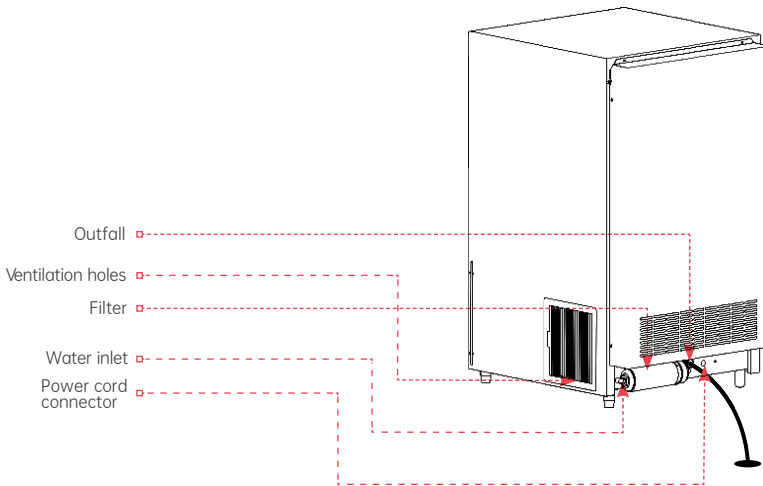
Inside equip Drain Pump

Function: Helps discharge internal condensate from a lower to a higher elevation

Parameters: Model: TG-D333 Voltage: 220-240V, 50Hz

Power: 19W Flow Rate: 1000 L/h Max. Head: 1.8m





Installation Instructions

Unpacking

1. Remove the wooden packaging crate, cut the shipping straps, dismantle the cardboard box, and remove all plastic protective film from the machine. (Please handle with care to avoid damaging the machine's exterior panels.)
2. Place the unit in the pre-selected location.

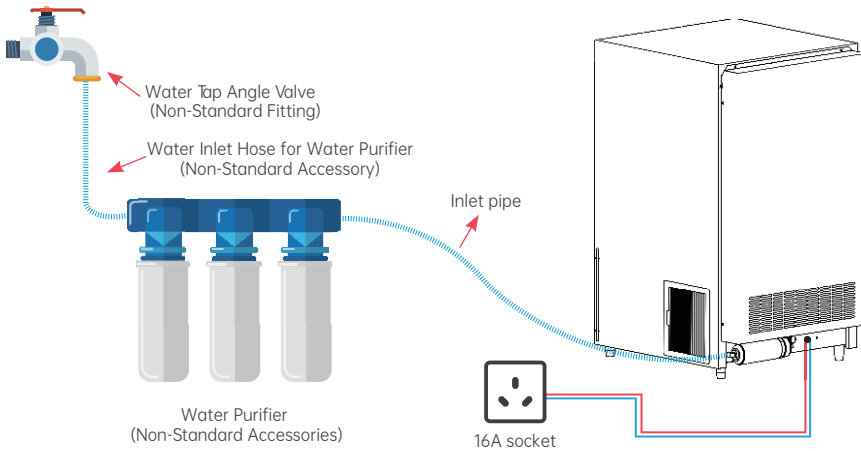
Prepare a basin of cold or lukewarm water and add a moderate amount of neutral detergent. Soak a soft cloth in the solution, then remove it and wring it out thoroughly. Use the cloth to wipe the interior of the unit.

Water Supply Installation

Air-cooled type:

3. The air-cooled split-type ice maker has three water pipes: one ice-making inlet pipe and two drain pipes. Please connect them correctly according to the labels at the corresponding ports.
4. The ice bucket features a drain port on its rear. First, screw the 4/6-inch external thread adapter included in the accessories into the bottom port of the ice bucket. Then connect it with a 4/6-inch hose and finally route it to the drain.

The non-standard accessories shown in the illustration are not included with this product. Please procure and install them separately.



Precautions

1. Ice machines should be connected to an independent water supply and inspected regularly to prevent low water pressure, pressure fluctuations, or clogged filters.
2. Do not store other items or food inside the ice bucket to maintain cleanliness and hygiene.
3. When opening or closing the ice storage bin door, please do so gently. After removing ice, close the door promptly.
4. Ice makers should be kept away from heat sources. Never use them in high-temperature or low-temperature environments. Avoid direct sunlight whenever possible to prevent impaired heat dissipation.
5. After prolonged periods of non-use, ice machines should be powered on and operated for 4 to 6 hours every two months.

Operating Instructions



Display Touch Key Instructions

Power button: Press and hold to turn on, tap to turn off.

Mode button: Tap to switch modes.

Clean/Set button: When the device is powered off, press and hold to enter cleaning mode.

Schedule/Add button : 1. Enter reservation mode; 2. Set status and execute the "+" function.

Lighting/Dimmer Button : 1. In setup mode, execute the "-" function. 2. In non-setup mode, control the blue light's on/off state.

Parameter Settings

Ice Thickness Setting: To enter ice-making mode, press and hold the Schedule/Add button for 10 seconds. Press the Add button to increase by 1 minute, or the Subtract button to decrease by 1 minute. The default setting is 15 minutes.

Other Settings: Ice Maker If no button presses occur within 60 seconds, the screen locks and the lock icon illuminates. Press and hold the Settings button for 3 seconds to unlock.

Display Status

Power On: The LCD is fully illuminated, displaying the version number in four digits.

Water Inlet: Time display C00, ice making, ice ejection, and ice full indicators all lit.

Pressure Balance: Cleaning, Ice Making, Ice Removal, Ice Full Indicator Fully Lit.

Ice Making: The ice-making indicator is lit, and the time displayed indicates the ice-making duration.

Defrost: The defrost indicator is illuminated, and the time displayed indicates the defrost duration.

Ice Full: When the Ice Full icon lights up, it displays the time remaining until the ice is full.

Fault: The fault indicator flashes, and the corresponding fault code name illuminates.

Power Off: Display OFF.

Appointment Time Settings: The scheduled icon is lit, and the time displayed indicates the scheduled power-on time.

Appointment Status: The appointment icon glows, displaying a countdown to the scheduled time.

Set Status: The leftmost digit of the time display LED shows the parameter setting number and remains lit. The next two or three digits display the parameter value and flash.

| How To Use

1. First, connect the machine to water and electricity, ensuring both are functioning properly.
2. Plug in the power cord, press the power button to turn on the machine, and it will begin entering ice-making mode.
3. Wait for the ice-making cycle to complete before the ice automatically drops.

| Cleaning And Maintenance

Please follow the daily cleaning and maintenance procedures outlined in this manual to ensure the stable operation of the ice maker, extend its service life, and reduce maintenance costs.

Daily cleaning and maintenance

1. Before performing any cleaning or maintenance tasks, unplug the power cord from the wall outlet.
2. Do not touch or get parts inside the machine compartment wet, as this may cause malfunctions or shutdowns.
3. To maintain hygienic use, clean the interior and exterior of the ice maker at least once a week. Prepare a basin of cold or lukewarm water, add a suitable amount of neutral detergent, soak a soft cloth in the solution, then wring it out thoroughly before wiping. (Using chemical agents other than neutral detergent may damage the interior and exterior surfaces.) Do not wash directly with a spray nozzle.
4. Remove the dust filter built into the air intake once a week to clean it. (Pull the black component on the left side of the air intake to the left to remove the dust filter.)
5. Do not block the air intake vents or heat dissipation vents used for ventilation in the ice maker.
6. Do not use the following items to avoid damaging painted or plastic surfaces: polishing powder, alcohol, thinners, volatile oils, acidic or alkaline detergents, hot water, mineral spirits, soap powder, metal abrasive tools, or brushes. In particular, do not use detergents specifically formulated for cleaning grease from ventilation equipment or microwave ovens.
7. Filter cartridges should be inspected regularly. Standard cartridges typically require replacement every six months, while premium cartridges should be replaced according to the manufacturer's instructions.

Radiator Cleaning Steps

1. Turn off the device and unplug the power cord.
2. Use a screwdriver to remove the two screws at the bottom of the front panel (Figure 1).
3. Gently pull the front panel forward along the edge (Figure 2). Caution: Do not apply excessive force to avoid disconnecting the display panel cable.
4. Use a soft brush to gently brush away surface dust along the fins' grain, moving up and down. Do not use cloths or other hard objects, as they may cause the fins to deform.

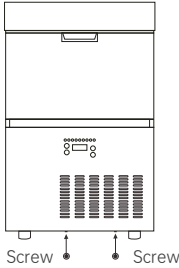


Figure 1

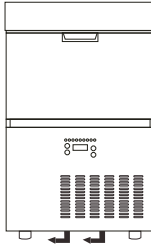


Figure2

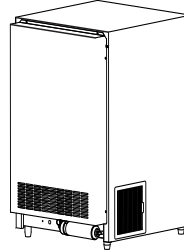


Figure3

1. First, pull the dust filter out from the side, then rinse it thoroughly with clean water directed at the filter mesh holes.



← --- Dust-proof net

Deep Cleaning Steps

1. Push the ice storage bin panel upward to open it (Figure 4).
2. Use a screwdriver to loosen the three screws on top (Figure 5). After loosening them, push the metal plate upward. Finally, place this metal plate and the curtain onto the top panel.
3. Fully unscrew the nozzle cap, rinse the nozzle cap and spray water to remove any clogged debris. (Figure 6)
4. Use a soft-bristled brush to scrub the water outlet and drain opening, removing any clogged debris. After thorough cleaning, check whether the ice produced in the next cycle is crystal clear.

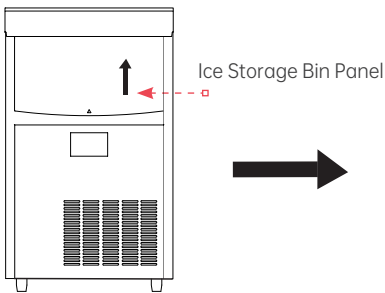


Figure4

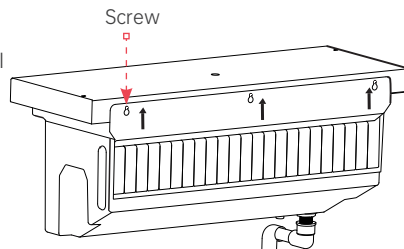


Figure5

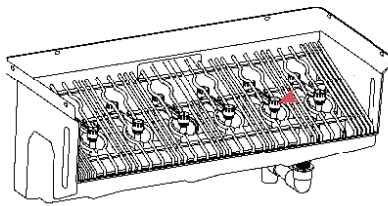
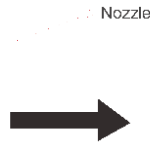
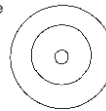


Figure 6

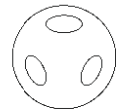


Nozzle



Nozzle cover

Figure 6



Spray nozzle

Figure 7

| After-Sales Service and Warranty

- This product is warranted for 2 Years Parts and Labour.
- The warranty provided by our company is limited liability and does not cover any consequential damages beyond the machine itself.
- The warranty coverage of this company does not include routine maintenance, cleaning, or maintenance and malfunctions resulting from failure to install or use the product in accordance with the requirements of this manual.
- Warranty service shall be performed by our company, authorized dealers, or authorized personnel.
- Additional product configurations, consumables, and wear parts are not covered under this warranty service.
- **The following actions will void the free repair service.**
 - A、 Products beyond the warranty period.
 - B、 Failure to install, use, clean, wash, dust, maintain, or store the product in accordance with the product manual.
 - C、 Unauthorized modifications or repairs, misuse, overuse, incorrect adjustments, and intentional damage.
 - D、 Damage caused by operating in excessively high or low ambient temperatures, or exposure to outdoor and humid environments.
 - E、 Consumers who cannot provide the Product Warranty Card and valid proof of purchase.
 - F、 Damage caused by accidents or other force majeure events.

| Product Warranty Card

Schedule 1

Product Model		Purchase Date	
User Name		Contact Number	
Contact Address			
Fault Summary			

| Certificate Of Conformity

Schedule 2

This product has been tested and approved to leave the factory

Product name: _____ Product model: _____

Production number: _____ Date of production: _____

Inspector: _____ Inspection results: _____

When repair service is required, please fill out the attached form carefully and mail it with the machine.



Federal Hospitality Equipment Pty Ltd

Australia

ABN 84 169 357 448

3B, 400 Moorebank Ave, Moorebank NSW 2170 Australia

P: 1300 887 055

F: +61 2 9771 3061

www.foodequipment.com.au



New Zealand

NZBN: 942 903 654 5568

146 Neilson Street Onehunga 1643, Auckland, New Zealand

P: 09 415 6470

F: 09 415 6471

www.fedproducts.co.nz



Return completed forms to:

FEDERAL HOSPITALITY EQUIPMENT Pty Ltd

PO BOX: 382 Moorebank 2170 (For AU)

PO BOX: 13833 Onehunga Auckland 1643 (For NZ)

Email: service@fedservices.com.au



For your convenience, please scan the QR code and complete the product registration online.

Product Registration

To register your product for warranty with Federal Hospitality Equipment, please fill out this form.

Person Details			
Contact Name:			
Email:			
Contact Number 1:		Contact Number 2:	
The equipment is for	☐ Business Use	Business Name:	
	☐ Residential Use		

Product Details			
Where the equipment is located			
Street Address:			
Suburb:		State:	
Postcode:		Country:	
Purchase From:			
Purchase Date:			
Invoice Number from Whom You Purchased the Equipment:			

Please attach a copy of your invoice with this form.

Model Number		Serial Number	
Model Number		Serial Number	
Model Number		Serial Number	
Model Number		Serial Number	
Model Number		Serial Number	

If you have purchased gas units, please supply certificate of compliance and provide the fully licenced gas fitter details below:

Gas equipment warranty will not be valid until your commissioning certification has been submitted.

Was the gas equipment installed by a certified gas fitter/Plumber?

☐ Yes ☐ No

Please attach the gas commission certification with the form if any.



The company reserves the right to improve and upgrade its products. Product enhancements and changes to the instruction manual are subject to change without prior notice. For inquiries, please contact the point of purchase.