



# RNS12 • RNS20 Countertop Nugget Ice Maker & Dispenser



### Ice Machine Electric

115/60/1. (230/50/1 also available.) 115/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord and NEMA 5-15P-plug configuration. 230/50/1 ice machines are factory pre-wired with a 6' (180 cm) power cord only, no plug is supplied.

Total ampacity: Air-cooled: 10.3 amps. Maximum fuse size: Air-cooled: 15 amps.

HACR-type circuit breakers can be used in place of fuses.

### **Specifications**

BTU Per Hour: 2,300 (average)

Compressor: Nominal rating: 1/3 HP Refrigerant: R404A

Operating Limits:

- Ambient Temperature Range: 45°-110°F (7.2°-43.3°C)
- Water Temperature Range: 45°-90°F (7.2°-32°C)
- · Water Pressure Ice Maker Water In: Min. 20 psi (137.9 kPA) Max. 80 psi (551.1 kPA)

- New bite-sized nuggetboasts 90% ice content\* with only 10% water offering one of the best nugget ratios for maximum cooling and minimal drink dilution.
- Up to 261 lbs. (118 kgs) standard daily ice production cluding ice and water content. True Ice production calculates just the ice produced helping end users size their machine and plan for their needs. Up to 235 lbs. (107 kgs) of True Ice daily production.
- New DuraTech™front panel for easy cleaning and reduced hardwater staining in the dispense area.
- Only 16.25" (41.28 cm) wideby 24.00" (61.00 cm) deep by 35.00" (89.00 cm) tall on the RNS12 and 42.00" (107.00 cm) tall without legs; legs sold separately.
- Trouble-free ice dispensing Simply place cup under chute and activate.
- Two ice activation options:activation arm or touchless.
- Dispense opening (10.50"/ 26.67 cm) from grate to chute maximizes clearance for tall containers.
- · Larger drain pan minimizes ice spillage.
- Blue LED light provides dispense visibility for rooms with limited ambient light.
- · Water and drain connections in back or bottom of unit for flush mounting.
- · Manitowoc's patented cleaning technology manages the cleaning process from start to finish.

\*70/50° F



### Ice Shape

Nugget ice consists of small pieces ranging from 3/8" to 1/2" in width and length on average. Offers a 90% ice to water ratio with a softer, chewable texture while still providing maximum cooling effect and great dispensibilty.











COMPANY WITH QUALITY SYSTEM CERTIFIED BY DNV

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		Ice Production 24 Hours			Power kWh/		
	Ice Shape	70°Air/50°F Water 21°Air/10°C Water		90°Air/70°F Water 32°Air/21°C Water		100 lbs. @ 90°/70°F	
Model		Standard	True Ice	Standard	True Ice	32°/21°C	
RNS12A	nugget	261 lbs.	235 lbs.	185 lbs.	167 lbs.	8.69	
		118 kgs	107 kgs	84 kgs	76 kgs		
RNS20A	nugget	261 lbs.	235 lbs.	185 lbs.	167 lbs.	8.69	
		118 kgs	107 kgs	84 kgs	76 kgs		
Water usage/100 lbs./45.4 kgs of Ice							
Potable Water: 12 gallons, 45.4 liters							

<sup>&</sup>quot;A" following model number indicates "Air" condensing unit.

### Space-Saving Designs

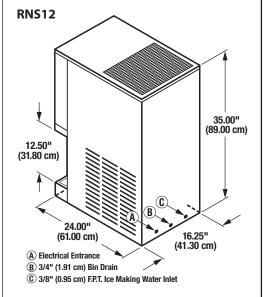


	KINSTZ	RINSZU	
Height*	35.00" 89.00 cm	42.00" 107.00 cm	
Width	16.25" 41.30 cm	16.25" 41.30 cm	
Depth	24.00" 61.00 cm	24.00" 61.00 cm	
Bin Storage	12 lbs. 5.5 kgs	20 lbs. 9.1 kgs	

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<sup>\*</sup>Height without legs. Legs sold separately: K-00345.



MINIMUM INSTALLATION CLEARANCE Top: 24" (60.96 cm); Sides: 8" (20.32 cm); Back: 5" (12.7 cm); Bottom: 0" (0 cm).



### Front Access



Initiate ice, off and clean operations with simple upfront selector switch. No need to remove front panel.

# RNS20 42.00" (107.00 cm) (31.80 cm) (61.00 cm) (a) Electrical Entrance (b) 3/4" (1.91 cm) Bin Drain (c) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet

MINIMUM INSTALLATION CLEARANCE Top: 24" (60.96 cm); Sides: 8" (20.32 cm); Back: 5" (12.7 cm) Bottom: 0" (0 cm).

## Lever-activated or Touchless Dispensing\*



\*Select at time of purchase. K-00377 can be used to convert from lever-activated to touchless sensing.

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