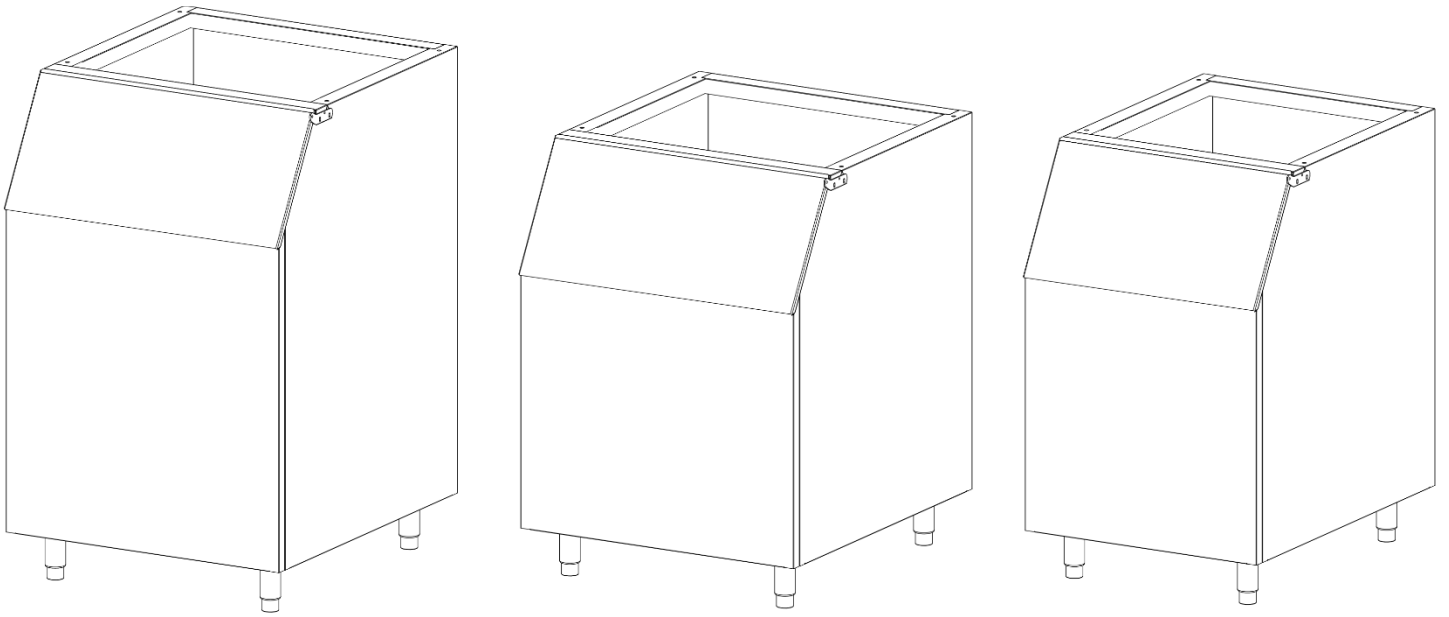


# NORIOTA

## INSTALLATION AND INSTRUCTION MANUAL



**ICEBIN and NIB SERIES**

**COMMERCIAL ICE STORAGE BINS**

# QUICK START AND KEY OPERATING REMINDERS



## NOTICE!

This guide highlights important safety and operating reminders only. It does not replace the full Installation and Instruction Manual. Read and follow the full manual before installing, operating, cleaning, or servicing this unit.

### Important Safety and Sanitation Reminders

- Commercial foodservice use only. Do not spray, hose down, pressure wash, or steam clean the unit.
- Ice is a food-contact product. Use only clean ice scoops and sanitary handling practices.
- Store the scoop in the designated holder when not in use.
- Keep the bin door closed whenever possible to help reduce contamination and ice melt.
- Do not store food, beverages, chemicals, tools, or non-ice items inside the bin.

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### Before First Use

- Remove all packaging materials, tape, protective film, and shipping materials.
- Confirm the floor can safely support combined weight of the ice bin, ice machine, ice, and accessories.
- Install the ice bin on a stable, level surface.
- Confirm the drain line is properly connected and slopes downward continuously.
- Clean and sanitize the interior before storing ice.
- Confirm the ice machine head is compatible with the ice bin before installation.
- Secure the ice machine to the bin using the proper mounting hardware and procedures.

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### Cleaning and Preventive Maintenance

- Clean and sanitize the ice bin regularly.
- Remove accumulated scale, slime, or debris promptly.
- Keep the drain area clean and unobstructed and inspect regularly to confirm proper drainage.
- Inspect the bin door gasket and hinges regularly for proper sealing and operation.
- Remove ice regularly to help maintain freshness and proper ice flow.

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### Normal Operating Characteristics

- Water droplets or moisture near stored ice
- Ice settling or shifting during use
- Condensation around the door area in humid environments
- Ice slowly melting and the melt water flowing through the drain during normal operation

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### Need Help

For product support, manuals, or service assistance:



Website  
[www.noriota.ca](http://www.noriota.ca)



Phone  
1-877-NORIOTA



Email  
[support@noriota.ca](mailto:support@noriota.ca)

Please have your model and serial number available when contacting support.

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## INTRODUCTION

This manual provides installation, operation, cleaning, maintenance, and troubleshooting instructions for NORIOTA commercial ice storage bins. These bins are designed for temporary sanitary storage of ice produced by compatible NORIOTA modular ice machine heads in commercial foodservice environments.

This manual applies to NORIOTA commercial ice storage bin models ICEBIN360, ICEBIN470, ICEBIN580, NIB310, NIB470, and NIB580. Always refer to the bin rating label for exact model and serial number information.

NORIOTA ice storage bins are passive insulated storage bins. They do not make ice, refrigerate ice, or freeze ice. Ice stored in the bin will gradually melt during normal use, especially during periods of low ice usage, warm ambient conditions, high humidity, or frequent door opening. Meltwater must drain freely through the bin drain system.

Proper installation, leveling, drainage, cleaning, sanitizing, and sanitary ice handling are essential for safe use, proper ice storage, and long equipment life. Pay particular attention to compatible ice machine head selection, bin leveling, gravity drainage, bin door operation, scoop hygiene, cleaning, sanitizing, and keeping the bin free from foreign objects.

### Important Information for Owners and Operators

Read this manual completely before installing or operating the equipment.

- Installation and drain connection must comply with applicable local codes and regulations.
- This equipment is intended for indoor commercial foodservice use only.
- Use only with compatible NORIOTA modular ice machine heads or other appropriately sized commercial modular ice machine heads verified by the installer.
- Do not store bottles, cans, food, chemicals, tools, packaging, or non-ice items inside ice storage bin.
- Use only clean ice scoops and sanitary ice-handling practices.
- Keep the bin door closed when ice is not being removed.
- Keep this manual readily accessible for operators, installers, and service personnel.

Use of the bin outside its intended purpose may result in unsanitary ice conditions, water leakage, poor drainage, excessive ice melting, equipment damage, property damage, or unsafe operation.

### Manual Scope and Updates

This manual covers the ice storage bin only. Refer to the separate NORIOTA modular ice machine manual for ice machine installation, electrical supply, water supply, controller operation, ice production, refrigeration, cleaning cycles, fault codes, and ice machine troubleshooting.

NORIOTA reserves the right to update specifications, design features, components, materials, or instructions without notice as part of ongoing product improvement.

### Compatible Modular Ice Machine Heads

NORIOTA commercial ice storage bins must be used with a compatible NORIOTA modular ice machine head or another appropriately sized commercial modular ice machine head verified by the installer. The ice machine head must be properly supported, aligned, secured, drained, and installed according to the ice machine manufacturer's instructions.

Use only modular ice machine heads suitable for the bin width, ice drop opening, storage capacity, and mounting arrangement. Improper head selection, unsupported installation, inadequate drainage, or improper alignment may result in unstable installation, poor ice transfer, water leakage, excessive ice melt, unsanitary conditions, or equipment damage.

All compatible modular ice machine head installations require:

- level bin installation
- adequate floor support for the fully loaded ice machine and bin
- secure mounting and alignment between the ice machine head and bin
- proper ice machine and bin drain connections
- proper airflow, service access, and installation clearances for the ice machine head

The ice storage bin is designed for temporary sanitary storage of produced ice only and is not intended for long-term frozen storage.

# INTRODUCTION

## Compatible Ice Storage Bin Reference Chart

Ice Storage Bin Model	Compatible NORIOTA Modular Ice Machine Heads	Bin Width	Actual Storage Capacity	AHRI Storage Capacity
<b>ICEBIN360</b>	ICE360 / ICE360H	56.0 cm (22")	140.6 kg (310 lb)	112.5 kg (248 lb)
<b>ICEBIN470</b>	ICE370 / ICE370H, ICE500 / ICE500H, ICE600 / ICE600H, ICE1000 / ICE1000H	76.3 cm (30")	213.2 kg (470 lb)	170.6 kg (376 lb)
<b>ICEBIN580</b>	ICE370 / ICE370H, ICE500 / ICE500H, ICE600 / ICE600H, ICE1000 / ICE1000H	76.3 cm (30")	263.1 kg (580 lb)	210.5 kg (464 lb)
<b>NIB310</b>	NI360F / NI360H	56.0 cm (22")	140.6 kg (310 lb)	112.5 kg (248 lb)
<b>NIB470</b>	NI370F / NI370H, NI500F / NI500H, NI600F / NI600H, NI1000F / NI1000H	76.3 cm (30")	213.2 kg (470 lb)	170.6 kg (376 lb)
<b>NIB580</b>	NI370F / NI370H, NI500F / NI500H, NI600F / NI600H, NI1000F / NI1000H	76.3 cm (30")	263.1 kg (580 lb)	210.5 kg (464 lb)

## RECEIVING AND INSPECTING THE EQUIPMENT

Carefully inspect the ice storage bin immediately upon delivery and before installation. Do not discard packaging materials until inspection is complete and the bin has been confirmed to be in acceptable condition. If shipping damage, concealed damage, missing components, bin damage, drain fitting damage, door damage, gasket damage, or other abnormal conditions are identified, report the issue promptly to the carrier, dealer, or NORIOTA support.

### Important Handling Notes

- Keep the ice storage bin upright during transportation, handling, movement, and installation.
- Do not tip, drop, strike, or subject the bin to excessive impact during unloading or movement.
- Use appropriate equipment and sufficient assistance when unloading, lifting, or moving the bin.
- Do not lift, pull, or move the ice storage bin by the bin door, gasket, drain connection, scoop holder, or internal liner.
- Do not move the ice storage bin while loaded with ice.

### Receiving Inspection

When the shipment arrives:

- Inspect exterior packaging, pallet, straps, wrap, and visible shipping materials before acceptance.
- Check for signs of impact, punctures, crushing, tipped handling, torn packaging, water exposure, broken foam, loose contents, damaged pallet, missing straps, or other evidence of mishandling in transit.
- If visible damage is found, photograph the packaging, pallet, shipping label, and damaged areas before unpacking whenever practical.
- If a delivery receipt, bill of lading, courier device, or delivery document is provided, note the damage in as much detail as possible before signing, if applicable.

### Concealed Damage Inspection

Perform concealed damage inspection as soon as possible after delivery and unpacking. Freight carriers and delivery providers may limit the time allowed to report concealed shipping damage.

After unpacking:

Inspect exterior panels, bin door, bin door gasket, bin liner, drain fitting, mounting surfaces, top gasket, scoop holder, adjustable legs, and included accessories.

- Verify the bin sits level and stable without cabinet distortion.
- Verify the door opens, closes, and seals normally.
- Verify there are no unusual odors, residue, loose components, broken fittings, cracked liner areas, or damaged drain connections.

If concealed damage is identified:

- Retain all packaging materials.
- Document the condition with photographs.
- Contact the carrier and equipment supplier promptly.
- Do not install or use a damaged ice storage bin.

### Reporting Damage

- **Visible damage:** Note the damage in as much detail as possible on the delivery receipt, bill of lading, courier device, or delivery document before signing whenever practical. Photograph exterior packaging, shipping label, pallet, and damaged areas before unpacking or discarding packaging materials. Report visible damage promptly after receipt.
- **Concealed damage:** Report concealed damage promptly after unpacking and inspection. Retain packaging materials and photograph the damaged unit, packaging, and any abnormal conditions.

### Serial Number Information

The model number and serial number are located on the bin rating label or identification label. Always have the model number and serial number available when contacting NORIOTA, the seller, or an authorized service provider for parts, service, warranty support, technical assistance, or freight-related documentation.

## SAFETY INFORMATION

Commercial ice storage bins are used with modular ice machine heads that contain electrically powered refrigeration components, moving parts, water systems, drainage systems, and electrical components. Improper installation, drainage, cleaning, sanitizing, handling, or maintenance may result in water leakage, unsanitary ice conditions, equipment damage, property damage, or unsafe operating conditions.

Read and follow all safety instructions in this manual and the separate modular ice machine manual before installing, operating, cleaning, sanitizing, moving, or servicing this equipment.

This section identifies important safety information throughout the manual. Additional warnings and cautions are provided in other sections where specific hazards exist.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can injure or kill you and others. All safety messages will follow the Safety Alert Symbol and either the words “**DANGER**”, “**WARNING**” or “**CAUTION**”.



**DANGER!**

This symbol indicates a hazardous situation which will result in death or serious injury.



**WARNING!**

This symbol indicates a hazardous situation or unsafe practice which, if not avoided, could result in death or serious injury.



**CAUTION!**

This symbol indicates a potential hazard or unsafe condition that may result in injury, equipment damage, or property damage.



**NOTICE!**

This symbol indicates important information related to proper use, installation, or maintenance of the equipment that does not involve a personal injury hazard.

All safety messages identify the hazard, explain how to reduce the risk, and describe the possible consequences if instructions are not followed.

### General Safety Instructions

- Read this manual completely before installing, using, cleaning, sanitizing, moving, or servicing the unit.
- Read and follow the installation, operation, cleaning, and safety instructions provided with the modular ice machine head before installing or operating it on the bin.
- Do not place or operate electrical appliances, heaters, tools, or non-approved devices inside the ice storage bin or ice-contact areas.
- Keep the bin door closed during normal use except when removing ice. Frequent or extended door opening may increase ice melting and affect storage conditions.
- This equipment is not intended for use by children or untrained persons. Children should be supervised and must not play with, clean, or maintain the equipment.
- Keep this manual accessible to operators, installers, and service personnel for future reference.

### Handling and Installation Safety



**CAUTION!**

Improper lifting, movement, leveling, mounting, or installation may result in unstable equipment, water leakage, equipment damage, property damage, or personal injury.

- Keep the ice storage bin upright during transportation, handling, movement, and installation. Do not lay the bin on its side, back, or upside down.
- Use appropriate lifting equipment and sufficient assistance when unloading, moving, positioning, or installing the bin or ice machine head.
- Install the bin only on a stable, level surface capable of supporting the fully loaded ice machine and bin.
- Install all adjustable legs securely before use and confirm the bin is level and stable after positioning.
- Do not move the bin while loaded with ice.
- Use only compatible modular ice machine heads suitable for the bin size and mounting arrangement.
- Confirm the ice machine head is properly aligned, supported, and secured before operation.
- Do not modify mounting surfaces, drill unauthorized holes, remove structural components, or alter the bin or ice machine head installation.
- Keep the installation area clean and dry during installation to reduce slip and trip hazards.
- Do not stand, sit, climb, or place heavy external loads on the ice storage bin or installed ice machine head.

# SAFETY INFORMATION

## Drain and Leak Prevention Safety



### CAUTION!

Improper drain installation, blocked drainage, leaking fittings, poor drain slope, or failure to inspect the drain system may result in water leakage, unsanitary ice, slip hazards, equipment damage, property damage, or unsafe operating conditions.

- This ice storage bin is designed for gravity drain operation.
- The ice storage bin drain must be connected separately from the ice machine drain.
- Ensure the bin drain line slopes downward continuously and is not kinked, pinched, restricted, frozen, blocked, or submerged.
- Do not route the drain line upward or create low spots, restrictions, or configurations that prevent proper gravity drainage.
- Maintain an air gap at the drain termination where required by local plumbing code.
- Check the bin drain connection and drain line for leaks after installation, after moving the equipment, after cleaning, and during routine maintenance.
- Do not use the bin if water leakage, drain backup, standing water, cracked fittings, damaged tubing, or loose connections are observed.
- Clean up spilled water immediately to reduce slip hazards.

## Ice Handling and Food Safety



### CAUTION!

Ice is a food-contact product. Improper ice handling, contaminated scoops, foreign objects in the ice bin, or unsanitary storage conditions may result in unsafe ice, contamination, illness risk, or equipment damage.

- Use only a clean ice scoop or other approved food-safe utensil to remove ice.
- Do not use bare hands to remove ice from the bin.
- Store the ice scoop on the scoop holder or in another clean, sanitary location when not in use.
- Do not leave the scoop loose in the ice for extended periods.
- Do not store bottles, cans, food, chemicals, tools, packaging, or non-ice items in the ice storage bin.
- Keep the ice storage bin door closed when ice is not being removed.
- Discard ice after installation, cleaning, sanitizing, extended shutdown, service, or suspected contamination.

## Cleaning and Sanitation Safety



### CAUTION!

Improper cleaning methods, unsuitable chemicals, chemical residue, or poor rinsing may result in unsanitary ice, chemical exposure, equipment damage, water leakage, or unsafe operating conditions.

- Follow the cleaning and sanitizing procedures in this manual.
- Follow the chemical manufacturer's instructions for cleaner or sanitizer concentration, contact time, handling, rinsing, and personal protective equipment.
- Do not spray, hose down, pressure clean, or steam clean the ice storage bin or installed ice machine head.
- Do not allow water, cleaning chemicals, sanitizer, grease, or debris to enter ice machine electrical areas, controls, wiring, fan areas, or airflow openings.
- Use only cleaning and sanitizing products suitable for commercial ice equipment and food-contact surfaces.
- Do not use steel wool, metal scrapers, abrasive pads, highly corrosive cleaners, or chemicals not intended for commercial ice equipment or stainless steel surfaces.
- Do not mix cleaning chemicals, sanitizers, chlorine products, acids, or descaling chemicals.
- Rinse and dry surfaces thoroughly after cleaning and sanitizing whenever required.
- Do not leave cleaning solution, sanitizer, rinse water, or chemical residue inside the ice storage bin after cleaning.
- Discard ice after installation, cleaning, sanitizing, recommissioning, extended shutdown, or any condition that may affect ice sanitation.

## Damaged Equipment, Disposal, and Service Safety



### CAUTION!

Damaged, unstable, improperly installed, or improperly discarded equipment may create injury, sanitation, water leakage, property damage, or unsafe operating conditions.

- Do not install or use the ice storage bin if the door, hinges, liner, drain fitting, adjustable legs, mounting surfaces, gasket, scoop holder, or structural components are damaged, loose, missing, or unsafe.

## SAFETY INFORMATION

- Do not operate an ice machine head on a bin that is unstable, not level, improperly supported, incorrectly matched, or not securely installed.
- Do not modify, drill, cut, bypass, remove, or alter structural components, mounting surfaces, drain fittings, door components, gaskets, liners, or safety-related components.
- If water leakage, drain backup, standing water, structural damage, loose mounting, door failure, gasket damage, or unsafe installation is observed, stop using the bin until the condition is corrected.
- Ice machine electrical, refrigeration, controller, water-system, or sealed-system service must be performed only by qualified service personnel according to the ice machine manufacturer's instructions.
- Use only approved replacement parts suitable for the specific ice storage bin model.
- Before disposal, remove all ice, clean and drain the bin, and disconnect it from the installed ice machine head if applicable.
- Do not leave discarded or unattended equipment accessible to children or unauthorized persons.
- Remove or secure the bin door before final disposal whenever required by local regulations.
- Dispose of the bin, packaging, and related materials in accordance with applicable local, provincial, state, and federal regulations.

## INSTALLATION

Proper installation is essential for stable support, proper drainage, sanitary ice storage, leak prevention, and long equipment life. Install the ice storage bin in accordance with this manual, the modular ice machine head instructions, and all applicable local codes before placing the equipment into service.

### Code Compliance

Installation must comply with this manual, the modular ice machine head instructions, and all applicable local plumbing, sanitation, drainage, and building requirements. The ice storage bin drain must be installed as a gravity drain with proper slope, approved termination, and an air gap where required by local code.

### Pre-Installation Checklist

Before installing or operating the ice storage bin, review and confirm the following:

#### Site and Placement Preparation

- The bin model is compatible with the modular ice machine head being installed.
- The floor can support the combined weight of the ice machine, ice storage bin, and stored ice.
- The installation location is indoors, stable, level, clean, and protected from weather exposure.
- The location allows access for cleaning, inspection, drain connection, and service.
- The bin drain route allows continuous downward slope to an approved drain location.
- The bin drain will be separate from the ice machine drain.
- The drain termination will include an air gap where required by local code.
- All packaging materials, tape, protective film, and shipping materials have been removed.
- The bin door, gasket, liner, drain fitting, scoop holder, top gasket, and adjustable legs are undamaged.
- The adjustable legs are installed securely and the bin is level and stable.
- The bin top and ice machine mounting surfaces are clean and free from debris.
- Required installation hardware for securing the ice machine head is available.
- The ice machine head instructions are available and have been reviewed.
- The bin interior and scoop have been cleaned and sanitized before first use.

### Location

Install the ice storage bin indoors only in a clean, dry, well-ventilated location protected from weather, excessive moisture, and freezing conditions.

- Install the bin on a stable, level surface capable of supporting the fully loaded ice machine and bin.
- Do not install the bin in areas exposed to direct sunlight, rain, standing water, or excessive heat sources whenever possible.
- Allow sufficient space for cleaning, inspection, drain connection, and installation of the modular ice machine head.
- Do not block access to the bin door, drain connection, or ice machine service areas.
- Follow the modular ice machine head instructions for required airflow, service, and installation clearances.

### Unpacking and Packaging Removal

Carefully remove all packaging materials, tape, protective film, foam, cardboard, plastic ties, and shipping materials before installation or operation.

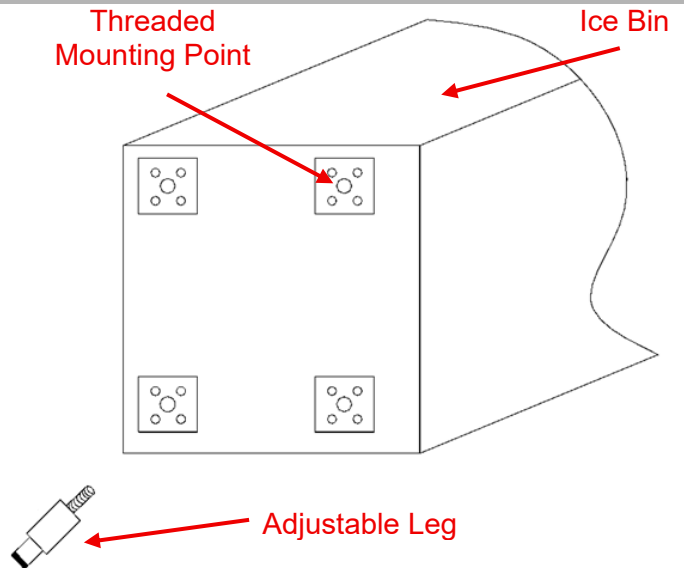
- Inspect the ice storage bin for visible or concealed shipping damage before installation.
- Remove all accessories and packaged components from inside the bin before use.
- Confirm the adjustable legs, top gasket, scoop, scoop holder, and supplied hardware are present.
- Do not remove rating labels, serial labels, warning labels, or certification labels from the equipment.
- Inspect the bin interior, drain area, door area, and mounting surfaces for loose packaging material or debris before installation.
- Clean and sanitize the bin interior and food-contact surfaces before first use following the instructions in this manual.
- Do not use sharp tools, abrasive pads, or aggressive chemicals to remove protective film or adhesive residue.

### Adjustable Leg Installation, Leveling, and Positioning

Proper leg installation and leveling are essential for stable support, proper drainage, correct ice transfer from the ice machine head, and normal door operation.

# INSTALLATION

1. Carefully place the empty ice storage bin on its side, protecting the exterior finish from scratches or damage.
2. Install the four adjustable legs into threaded mounting points on the bottom of the bin.
3. Tighten each leg securely so it seats properly against the bottom of the bin.
4. Return the bin to the upright position.
5. Move the bin carefully into its final installation location.
6. Level the bin from front to back and side to side using the adjustable legs.
7. Confirm the bin is stable and does not rock, shift, or lean after leveling.
8. Verify the bin door opens, closes, and seals normally after leveling.



**Figure A - Adjustable Leg Installation**

- Do not place shims, cardboard, wood blocks, or unstable materials beneath the bin.
- Do not operate the ice machine head on a bin that is not level, stable, and properly supported.
- Protect finished flooring surfaces during movement and positioning whenever practical.

## Drain Requirements



### CAUTION!

Improper drain installation, restricted drainage, incorrect routing, or poor drain slope may result in water leakage, drain backup, unsanitary conditions, ice melting problems, property damage, or unsafe operating conditions.

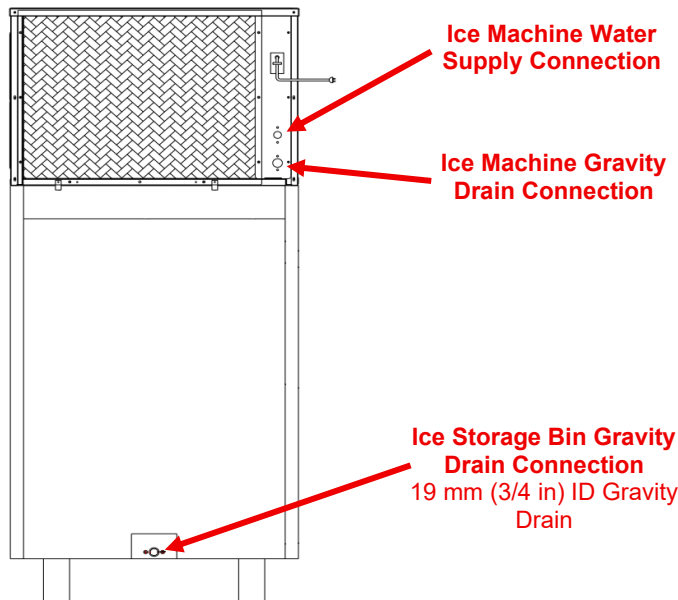
The ice storage bin is designed for gravity drain operation only. The bin drain must be connected separately from the modular ice machine drain. Do not connect the ice machine drain into the bin drain line, and do not connect the bin drain into the ice machine drain line. Proper drainage is required to remove meltwater from stored ice and rinse water from cleaning and sanitizing procedures.

- Drain installation must comply with applicable plumbing, sanitation, drainage, and backflow-prevention requirements.
- Use a separate gravity drain line for the ice storage bin.
- The bin drain line must slope continuously downward to the building drain.
- Do not kink, crush, sharply bend, stretch, restrict, or damage the drain hose.
- Do not route the drain line upward or create loops, traps, low spots, or standing-water sections.
- Do not allow the drain hose to hang or loop higher than the floor of the ice storage bin.
- Maintain an air gap at the drain termination where required by local plumbing code.
- Do not connect the drain hose directly to a closed drain system without an approved air gap or code-compliant indirect waste connection.
- Confirm the building drain is properly sized and able to accept meltwater from the bin and drainage from the ice machine head.
- If gravity drainage is not available, consult a **qualified installer** or **plumber** regarding approved drain solutions.
- Do not use the bin if drainage is restricted, leaking, backed up, frozen, disconnected, or improperly sloped.

## Drain Line Requirements

Requirement	Specification
Ice storage bin drain line	Separate gravity drain line
Drain connection	19 mm (3/4 in) ID
Supplied drain hose length	Approximately 1.5 m (5 ft)
Minimum downward slope for drain line	6 mm per 300 mm (1/4 in per ft)
Drain termination	Floor drain, trapped standpipe, or approved indirect waste receptor where permitted by code

## INSTALLATION



**Figure B - Ice Machine and Ice Storage Bin Drain Connections**

### Drain Connection and Leak Check

1. Confirm modular ice machine head is properly mounted and secured on the compatible ice storage bin.
2. Connect the ice machine drain line securely to the ice machine drain outlet according to instructions in the ice machine manual.
3. Connect a separate ice storage bin drain line securely to the bin drain outlet.
4. Secure the bin drain hose to the bin drain outlet using the supplied clamp, plastic tie, or other approved securing method.
5. Route each drain line separately to the building drain.
6. Confirm each drain line maintains continuous downward slope with no upward sections, loops, traps, kinks, restrictions, or submerged drain termination.
7. Confirm each drain termination has an approved air gap where required by local code.
8. Slowly pour approximately 3.8 L (1 gal) of clean water into the ice storage bin to verify bin drainage and inspect the bin drain connection for leaks.
9. Confirm the ice machine drain line is secure and properly routed before startup or cleaning operation.
10. Tighten leaking fittings or drain connections before placing the equipment into service.
11. Reinspect drain connections after final positioning and during initial operation.

### Important Drainage Information

The ice storage bin is not a freezer. Ice stored in the bin will naturally melt over time, especially during normal door opening, warm ambient conditions, high humidity, or periods of low ice usage. A properly functioning bin drain is required to remove meltwater during normal operation.

The ice machine drain is required for water discharge during ice production, purge, cleaning, descaling, rinsing, and maintenance procedures. Restricted drainage, improper drain slope, blocked tubing, shared drain piping, or poor installation practices may result in standing water, water overflow, unsanitary conditions, increased ice melting, equipment damage, or property damage.

### Installing the Ice Machine on an Ice Storage Bin

These instructions apply to compatible NORIOTA modular ice machine heads installed on compatible NORIOTA ice storage bins. Ice machine heads from other manufacturers may require different mounting procedures, adapter plates, sealing methods, or hardware. Always follow the ice machine manufacturer's instructions.

Improper mounting, unstable installation, incorrect alignment, or failure to secure the ice machine properly may result in water leakage, vibration, abnormal operation, excessive noise, reduced ice production, unsafe operation, or equipment damage.

### Bin-Full Detection and Ice Drop Alignment

Some modular ice machine heads use a bin-full sensor, curtain, probe, thermostat, or other detection method to stop ice production when the bin is full. Before placing the equipment into service, confirm the ice machine head's bin-full detection system is correctly positioned, unobstructed, and operating according to the ice machine manufacturer's instructions.

# INSTALLATION

The ice drop opening must align properly with the bin opening. Improper alignment, blocked bin-full detection, or incorrect sensor positioning may cause ice overflow, poor ice transfer, repeated shutdown, continued ice production after the bin is full, water leakage, equipment damage, or unsafe operating conditions.

For compatible NORIOTA modular ice machine heads and NORIOTA ice storage bins, the ice drop alignment and bin-full detection arrangement are designed to work together when the correct head and bin pairing is used and the equipment is installed, leveled, aligned, and secured properly. Refer to the NORIOTA modular ice machine manual for model-specific installation checks, bin-full detection details, and startup instructions. For ice machine heads from other manufacturers, follow that manufacturer's installation instructions and have compatibility verified by the installer.

Before installation:

- Confirm the ice storage bin is level, stable, and properly supported.
- Confirm the ice machine head is compatible with the ice storage bin model.
- Confirm the rear connection brackets are present on the upper rear of the bin.
- Confirm the top gasket is installed correctly on the top surface of the bin.
- Ensure the top of the bin and the bottom mounting surface of the ice machine head are clean and free from packaging material, hardware, or debris.

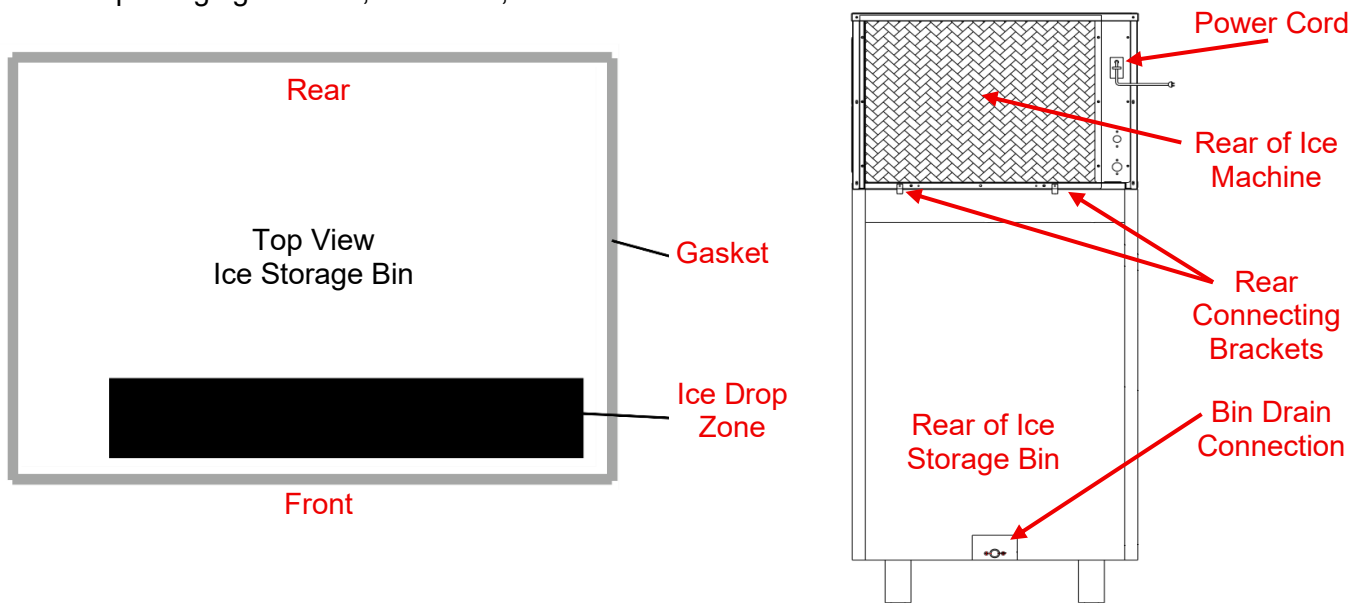


Figure C - Ice Machine Mounted on Compatible NORIOTA Ice Storage Bin

Figure D - Ice Machine Mounted on Compatible NORIOTA Ice Storage Bin

## Installation Procedure

1. Position the ice storage bin in the final installation location.
2. Install and level the adjustable legs as described earlier in this manual.
3. Carefully position the included top gasket onto the top surface of the bin around the opening if it is not pre-installed.
4. Using appropriate lifting equipment and sufficient assistance, carefully lift the ice machine head above the bin.
5. Lower the ice machine head carefully onto the bin. Do not drop, drag, or force the unit into position.
6. Align the sides and rear of the ice machine head with the sides and rear of the bin.
7. Confirm the ice drop opening aligns properly with the opening in the top of the bin.
8. Rotate the rear connection brackets upward and align them with the mounting holes on the ice machine head.
9. Secure the brackets using the supplied screws.
10. Apply food-safe silicone sealant as required between the ice machine head and ice storage bin to help form a water-resistant seal.
11. Confirm the ice machine head is secure, stable, and properly seated on the bin.
12. Confirm the bin door opens and closes normally after installation.
13. Complete all required electrical, water supply, drain, startup, and operational procedures according to the ice machine head manual.



### NOTICE!

Proper leveling is critical. If ice storage bin is not level or ice machine is not properly seated on the bin, drainage and normal operation may be affected.

# INSTALLATION

After installation:

- Verify the complete assembly remains level and stable.
- Verify the ice machine drain and ice storage bin drain remain separately connected and properly sloped.
- Verify all drain connections are leak-free.
- Verify required airflow and service clearances for the ice machine head remain unobstructed.
- Inspect the installation for signs of stress, instability, leakage, or misalignment before startup.

## Final Installation Checks

Before placing the unit into service, complete the following final installation checks.

- Ice storage bin is level, stable, and properly supported.
- Adjustable legs are installed securely.
- Modular ice machine head is compatible, properly aligned, and securely mounted on the bin.
- Ice machine drain and ice storage bin drain are connected separately.
- Drain lines maintain continuous downward slope with no kinks, loops, restrictions, or submerged termination.
- Drain connections are leak-free.
- Required air gaps are provided where required by local code.
- Bin door opens, closes, and seals normally.
- Bin interior, scoop holder, and ice scoop have been cleaned and sanitized before use.
- All packaging materials, tape, protective film, and installation debris have been removed.
- Installation, startup, and safety instructions for the modular ice machine head have been reviewed before operation.

Do not place the equipment into service until all installation checks are complete. Before normal ice use, complete all required cleaning, sanitizing, startup, and initial ice discard procedures described in this manual.

## Installation and Warranty Conditions

Improper installation, incorrect electrical supply, improper water connection, improper ice machine or ice storage bin drain connection, blocked airflow, incompatible bin use, unstable placement, operation outside specified conditions, inadequate cleaning, unauthorized modification, non-approved parts, or service by unqualified personnel may affect warranty coverage.

## OPERATION

Proper operation helps maintain sanitary ice storage, normal drainage, safe ice handling, and long equipment life. Read and understand this section before using the ice storage bin. For ice machine startup, controls, ice production, and service information, refer to the separate modular ice machine head manual.

### Before First Use



#### CAUTION!

Do not use ice for consumption until the ice storage bin has been cleaned and sanitized and the required initial ice-discard steps have been completed.

- Confirm the ice storage bin is level, stable, properly drained, and ready for use.
- Confirm the modular ice machine head is properly installed, aligned, and secured on the compatible ice storage bin.
- Confirm the ice machine drain and ice storage bin drain are separately connected, properly sloped, and leak-free.
- Confirm all packaging materials, tape, protective film, and loose materials have been removed from the bin.
- Confirm the bin door opens, closes, and seals properly.
- Clean and sanitize the bin interior, scoop holder, and ice scoop before first use.
- Review the modular ice machine head manual before starting ice production.
- Discard the first two batches of ice before placing the equipment into normal ice service.

### Normal Operating Characteristics

The following conditions are generally considered normal during operation:

- Ice stored in the bin will gradually melt over time during normal operation.
- Water draining from the bin drain during normal operation is expected as stored ice melts.
- Small amounts of condensation may develop around the bin door or exterior surfaces depending on ambient temperature and humidity conditions.
- Ice level inside the bin will vary depending on ice usage and ice machine production rate.
- Ice may occasionally clump together during long storage periods or low ice usage conditions.
- Some water droplets or moisture near the ice drop opening may be present during normal ice production.
- Ice transfer sounds from the modular ice machine head into the bin are normal during operation.

### Ice Removal and Ice Handling



#### CAUTION!

Ice is a food-contact product and must be handled using proper sanitary procedures. Improper handling, contaminated utensils, poor cleaning practices, or foreign objects inside the ice storage bin may result in contaminated ice or unsafe operating conditions.

#### To Remove Ice:

1. Open the bin door carefully.
2. Use only a clean ice scoop or other approved food-safe utensil to remove ice.
3. Close the bin door after removing ice.

#### Important Ice Handling Information

- Do not use bare hands to remove ice from the storage bin.
- Do not store bottles, cans, food, chemicals, tools, packaging, or non-ice items inside the storage bin.
- Keep the bin door closed when ice is not being removed.
- Discard ice that appears contaminated, unusual in appearance, or affected by cleaning chemicals, sanitizer residue, water contamination, or abnormal operating conditions.
- If the bin has not been used for an extended period, clean and sanitize it before returning it to service.

#### Ice Scoop Storage

- Place the scoop back on the holder after each use.
- Do not leave the scoop loose in the ice for extended periods.
- Do not place the scoop on dirty surfaces, counters, packaging, or equipment tops.
- Clean and sanitize the scoop regularly according to site sanitation procedures.
- If the scoop becomes dirty, dropped, or contaminated, clean and sanitize it before use.

## Periods of Non-Use, Storage, and Freeze Protection



### CAUTION!

Improper shutdown, storage, cleaning, or freeze protection may result in unsanitary ice conditions, drain blockage, water leakage, odor, mold, mildew, component damage, or unsafe operating conditions.

Before extended non-use, storage, seasonal shutdown, transport, or exposure to freezing conditions:

- Remove all ice from the ice storage bin.
- Clean and sanitize bin interior, scoop holder, and ice scoop following the instructions in this manual.
- Dry accessible interior surfaces thoroughly after cleaning.
- Confirm the bin drain and drain line are free from standing water and able to drain completely.
- Leave the bin door slightly open during storage whenever practical to help reduce odor and moisture buildup.
- Protect the bin from freezing conditions whenever possible.
- If the equipment will be exposed to freezing temperatures, confirm the drain line and drain connection are fully drained before storage or transport.
- Do not leave water, melted ice, or cleaning solution standing inside the bin during storage.

Before returning the equipment to service:

- Inspect the bin for dirt, damage, standing water, mold, insects, or other contamination.
- Confirm the drain line is properly connected and draining normally.
- Clean and sanitize the bin before normal ice use.
- Follow the modular ice machine head manual for startup, cleaning, and recommissioning procedures.
- Discard the first batches of ice produced after returning the equipment to service.

## CLEANING AND MAINTENANCE

Proper cleaning, descaling, sanitizing, inspection, and preventive maintenance are essential for ice quality, sanitation, refrigeration-system performance, production capacity, energy efficiency, and long equipment life. Failure to maintain the equipment properly may result in mineral scale buildup, unsanitary ice conditions, restricted airflow, water leakage, poor ice production, abnormal operation, corrosion, equipment damage, or unsafe operating conditions.

This equipment requires regular cleaning of food-contact surfaces, periodic descaling of the ice-making water system, routine condenser and condenser air filter cleaning, and inspection of water supply, drain, airflow, and operating conditions. Cleaning frequency varies depending on ambient conditions, water quality, usage level, airborne grease or dust, airflow conditions, and installation environment.

### Cleaning and Maintenance Safety



#### CAUTION!

Improper cleaning methods, mineral scale buildup, blocked airflow, drain restrictions, water intrusion into electrical areas, or use of non-approved chemicals may reduce ice production, contaminate ice, damage components, or create unsafe operating conditions.

- Follow the cleaning and sanitizing procedures in this manual.
- Follow the chemical manufacturer's instructions for cleaner or sanitizer concentration, contact time, handling, rinsing, and personal protective equipment.
- Do not spray, hose down, pressure clean, or steam clean ice storage bin or installed ice machine head.
- Do not use steel wool, metal scrapers, abrasive pads, highly corrosive cleaners, or chemicals not intended for commercial ice equipment or stainless steel surfaces.
- Do not mix cleaning chemicals, sanitizers, chlorine products, acids, or descaling chemicals.
- Rinse and dry surfaces thoroughly after cleaning and sanitizing whenever required.
- Do not leave cleaning solution, sanitizer, rinse water, or chemical residue inside the ice storage bin after cleaning.
- Keep the area around the bin clean and dry during maintenance procedures to reduce slip hazards.
- Follow the modular ice machine head manual for electrical, refrigeration, water-system, descaling, condenser, and service-related maintenance.

### Cleaning and Sanitizing the Ice Storage Bin



#### CAUTION!

Improper chemical handling, mixing incompatible chemicals, excessive sanitizer concentration, or failure to follow chemical manufacturer instructions may result in toxic fumes, contamination, equipment damage, chemical injury, or unsafe operating conditions.



#### CAUTION!

Never mix sanitizer or sanitizing solution with ice machine cleaner, descaling chemicals, acids, chlorine products, or other cleaning chemicals.

Cleaning and sanitizing help reduce slime, mold, odor, mineral residue, and other contamination that may develop during normal operation. Clean the ice storage bin regularly and whenever contamination is suspected.

Do not use or consume ice during cleaning or sanitizing procedures.

### Before Sanitizing

1. Remove all ice from the ice storage bin.
2. Turn the modular ice machine head off following the ice machine head manual.
3. Confirm meltwater drains normally from the bin drain.
4. Inspect the bin drain area and drain line for standing water, slow drainage, odor, slime buildup, debris, kinks, loose fittings, or leakage.
5. Prepare a cleaning or sanitizing solution according to the chemical manufacturer instructions.
  - i. A sanitizing solution using 30 mL (1 oz) household bleach mixed with 7.5 L (2 gal) warm water at 35 °C to 46 °C (95 °F to 115 °F) may be used, provided all safety precautions and instructions are followed
  - ii. Never mix sanitizer with descaling chemicals, acids, or other cleaners.

### Sanitizing Procedure

1. Remove the ice scoop from the bin.
2. Wipe the bin interior, door, gasket surfaces, scoop holder, and accessible food-contact surfaces using a

## CLEANING AND MAINTENANCE

clean soft cloth or sponge.

3. Remove visible slime, residue, mineral buildup, or debris from the bin interior and drain area.
4. Flush the bin drain and accessible drain area with clean warm water as required to remove loose residue, slime, or debris.
5. Confirm water drains freely through the bin drain and external drain line. If drainage is slow, restricted, or backing up, inspect the drain line for kinks, blockage, standing water, slime buildup, or improper slope before returning the equipment to service.
6. Apply sanitizer solution to cleaned food-contact surfaces using a clean cloth, sponge, or spray bottle.
7. Allow sanitizer to remain on surfaces for the sanitizer manufacturer recommended contact time, or at least 3 minutes.
8. Rinse surfaces only if required by the sanitizer manufacturer instructions.
9. Dry accessible surfaces thoroughly using a clean soft cloth whenever practical.
10. Confirm the bin drain flows freely after cleaning and sanitizing.
11. Clean and sanitize the ice scoop before returning it to the scoop holder.

Do not use excessive force, sharp tools, compressed air, or aggressive drain-cleaning chemicals inside the bin drain system.

### Returning the Equipment to Service

- Confirm the bin interior is clean and free from chemical residue.
- Confirm the drain line is connected and draining properly.
- Restart the modular ice machine head following the ice machine head manual.
- Discard the first batches of ice after cleaning, sanitizing, extended shutdown, or suspected contamination before normal use.

### Exterior Cleaning

Regular exterior cleaning helps maintain appearance, sanitation, corrosion resistance, and long-term durability. Clean exterior surfaces whenever residue, fingerprints, dust, grease, water spots, or spills are visible.



#### **WARNING!**

Do not spray, hose down, pressure clean, or steam clean the ice storage bin or installed ice machine head.

### Exterior Cleaning Procedure

- Turn the modular ice machine head off following the ice machine head manual if cleaning near the installed head.
- Prepare a mild detergent solution using approximately 30 mL (1 oz) mild dishwashing liquid mixed with 7.5 L (2 gal) warm water.
- Wipe exterior bin surfaces using a soft cloth or sponge with warm water and mild detergent solution.
- Clean around the bin door, handle, gasket area, exterior panel seams, and drain connection area without allowing water into the installed ice machine head or electrical areas.
- Wipe cleaned surfaces with a clean damp cloth to remove detergent residue.
- Dry all surfaces thoroughly with a soft clean towel.

### Stainless Steel Care

Regular stainless steel maintenance helps reduce the risk of surface staining, tea staining, cosmetic rusting, pitting, water spotting, and mineral residue buildup. Failure to properly maintain stainless surfaces may result in cosmetic discoloration, staining, or corrosion that is not related to a manufacturing defect.

- Use a soft cloth or non-abrasive sponge.
- Wipe in the direction of the stainless steel grain whenever possible.
- Use mild detergent and warm water for routine cleaning.
- Rinse thoroughly with clean water after cleaning.
- Dry completely with a soft clean cloth to prevent water spotting and mineral residue.
- Remove hard water deposits, food acids, salt deposits, sanitizer residue, and cleaning chemical residue promptly.

Do not use steel wool, wire brushes, abrasive pads, metal scrapers, harsh chemicals, or cleaners not suitable for stainless steel. Do not use chlorine-based cleaners on exterior stainless steel surfaces.

### Chlorine and Chemical Exposure


Stainless steel exposed to chlorides or harsh chemical environments may develop discoloration, tea staining, cosmetic rusting, or pitting over time. This may occur in coastal areas, high-humidity environments, pool or spa facilities, or locations using chlorine-based sanitizers. If chlorine-based cleaners or sanitizer residue contact



## TROUBLESHOOTING GUIDE

If the ice storage bin does not appear to be functioning correctly, review the **Installation**, **Operation**, and **Cleaning and Maintenance** sections first. Many apparent problems are caused by poor leveling, drain restrictions, loose connections, improper installation, unsanitary conditions, ice clumping, condensation, or overdue cleaning.

Use the guide below to identify common symptoms, likely causes, and operator-level corrective actions. If the issue persists after completing the recommended checks, discontinue use and contact qualified service personnel.

	WARNING!	If the issue involves water leakage near electrical areas, unstable equipment, damaged mounting, structural damage, unsafe ice conditions, or any other unsafe condition, stop using the equipment until the problem is corrected.
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### Before Calling for Service

Before troubleshooting specific issues, confirm the following:

- The ice storage bin is level, stable, and properly supported.
- The modular ice machine head is compatible, aligned, and securely mounted.
- The ice machine drain and ice storage bin drain are separately connected.
- The drain line maintains proper downward slope without kinks, restrictions, standing water, or backup.
- The bin drain flows freely when clean water is poured into the bin.
- The bin door opens, closes, and seals normally.
- The bin interior, drain area, scoop holder, and ice scoop are clean and sanitary.
- No bottles, cans, food, tools, packaging, chemicals, or other non-ice items are stored in the bin.
- Stored ice is not packed above the normal storage area or interfering with ice drop into the bin.
- The modular ice machine head has been checked according to its own manual if the issue involves ice production, controls, airflow, water supply, power, refrigerant system, or fault indicators.

Many apparent bin problems are resolved by correcting one of the above conditions.

Symptom	Possible Cause	Operator Action
<b>Installation and Mounting</b>		
Bin rocks or feels unstable	Bin not level, legs not adjusted correctly, unstable floor surface	Confirm all legs are installed correctly and supporting the bin evenly. Re-level the bin front-to-back and side-to-side.
Ice machine head appears misaligned on bin	Improper mounting, incorrect positioning, loose mounting brackets	Inspect mounting alignment and confirm the ice machine head is properly secured to the compatible bin.
Bin door does not close properly	Bin not level, obstruction, damaged door or gasket	Confirm the bin is level and inspect the door and gasket for obstruction or damage.
<b>Drainage and Water</b>		
Bin drain drains slowly or backs up	Kinked drain line, blocked drain, poor slope, slime buildup, standing water	Inspect drain line routing, confirm continuous downward slope, flush drain with warm water, and remove visible buildup.
Water leaking around drain connection	Loose drain connection, damaged tubing, poor drain routing	Inspect drain connection and tubing for leakage, loose fittings, damage, or improper routing.
Standing water inside bin	Restricted drain, poor slope, blocked drain line	Confirm the drain flows freely and the drain line is not kinked, restricted, or routed upward.
Drain odor from bin drain	Slime buildup, standing water, infrequent cleaning	Flush and clean the drain area and drain line. Perform full cleaning and sanitizing procedure.
<b>Ice Storage and Handling</b>		
Ice melts faster than expected	Frequent door opening, warm ambient conditions, low ice usage, poor drainage	Keep the bin door closed when not removing ice and confirm drain system operates properly.
Ice clumps together in storage	Low ice usage, extended storage time, warm conditions	Break up or discard old ice during low usage periods and maintain regular ice turnover.
Ice appears contaminated or has unusual odor	Unsanitary conditions, dirty scoop, foreign objects in bin, overdue cleaning	Clean and sanitize the bin, scoop, and scoop holder. Discard contaminated ice.

## TROUBLESHOOTING GUIDE

Symptom	Possible Cause	Operator Action
Water dripping from bin door area	Normal condensation, frequent door opening, warm or humid environment	Keep the door closed whenever practical and clean moisture from surrounding surfaces as required.
<b>Cleaning and Sanitation</b>		
Slime or residue inside bin	Infrequent cleaning or sanitizing	Perform full cleaning and sanitizing procedure and increase cleaning frequency.
Mold, mildew, or odor inside bin	Standing water, poor drainage, extended shutdown, poor sanitation	Clean and sanitize the bin thoroughly and confirm proper drainage.
Stainless steel discoloration or spotting	Hard water, chlorine exposure, chemical residue, poor cleaning practices	Clean using mild detergent and water, rinse thoroughly, and dry completely after cleaning.
Exterior rust staining or pitting	Chloride exposure, aggressive cleaners, poor maintenance	Clean and dry surfaces regularly. Avoid chlorine-based cleaners and abrasive materials.
<b>Operation and Usage</b>		
Scoop missing or stored improperly	Poor sanitation practices	Return scoop to scoop holder after each use and clean regularly.
Ice spilling outside bin during production	Bin overfilled, improper ice drop alignment, obstruction inside bin	Remove excess ice and confirm the ice machine head is aligned correctly on the bin.
Abnormal condensation around bin	Warm ambient conditions, high humidity, frequent door opening	Reduce door opening frequency and maintain proper room ventilation where practical.

### When to Stop and Call for Service

Stop using the equipment and contact qualified service personnel if any of the following occur:

- Water leakage, drain backup, overflow, or standing water continues after normal cleaning and drain inspection.
- The ice machine head or ice storage bin becomes unstable, loose, damaged, or improperly supported.
- The bin door, gasket, drain connection, mounting brackets, or structural components become damaged or unsafe.
- Ice develops persistent unusual odor, taste, discoloration, contamination, or debris concerns after cleaning and sanitizing.
- The equipment has been dropped, impacted, tipped, flooded, or exposed to freezing damage.
- Mold, slime, corrosion, or unsanitary conditions continue after cleaning and sanitizing.
- Abnormal conditions continue after the recommended operator-level checks in this manual have been completed.

Follow the modular ice machine head manual for electrical, refrigeration, water-system, controller, fault indicator, and ice-production service conditions.

Do not attempt internal electrical, refrigeration, or sealed-system service unless properly qualified.

## WARRANTY, SERVICE, AND SPARE PARTS

### Warranty

For full warranty terms, conditions, limitations, and exclusions, please visit:

<https://noriota.ca/pages/warranty-policy>

To register your product online, visit:

<https://noriota.ca/pages/warranty-registration>

Please have your model number and serial number available when registering your product or requesting warranty support.

Scan to register your product online:



### Spare Parts

Replacement parts diagrams and component identification resources are available at:

[www.noriota.ca](http://www.noriota.ca)

Search by model number and verify the model and serial number before ordering parts. Use only approved replacement parts intended for this model. Parts diagrams are for identification only and do not replace qualified service procedures.

### Rating Label Information

The rating label is located on the ice storage bin. The exact location may vary by model. The label may include important information, including:

- Model number
- Serial number
- Certification information

Do not remove, cover, deface, paint over, or damage the identification label. The label must remain legible for the life of the equipment.



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