

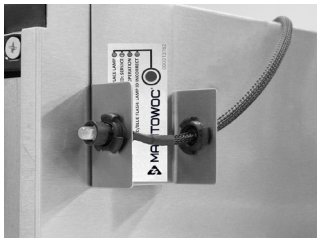
LuminIce® II Virus and Bacteria Inhibitor

K00520 Aftermarket Kit
(for KT0300, 400, 420, 500, 700 & 1000)

K00521 Aftermarket Kit
(for KT1700 48" Modular)



Manitowoc and Koolaire Luminice kits are not interchangeable. Luminice II will work with all "KT" models made after July 2017.



Optional Remote LED #K00455

Standard Features

- **Defends Against Viruses and Bacteria** – uses a uniquely designed 254 nm UVC germicidal class light and 185 nm UVV light to create COP (Cold Oxygen Plasma)
- **Reduced Yeast and Bacteria Growth** – proven by independent lab testing to inhibit the growth of yeast and bacteria for a cleaner foodzone.
- **Easier Cleaning** – reduces slime build-up and shortens the scheduled cleaning process by keeping the foodzone clean longer.
- **Saves Money** - Reduces the number of deep cleanings per year.
- **Improves Performance** - Increases the longevity of the ice machine.
- **Internal Design** – device mounts inside the Koolaire modular, powered by the board so no external cord is required. Plug and play installation.
- **Easy to Use** - no chemicals to add or maintain. Only a simple UV bulb change is recommended once a year to maintain effectiveness.
- **Remote LED** - Optional remote LED indicator, lets you see externally the bulb status (order kit K00455).

Warranty

- 3-year parts and labor (excludes bulb)
- UV bulb warranty 90 days.

The LuminIce II Virus and Bacteria Inhibitor, works 24/7, defending against microorganisms whether you are making ice or not. A unique design uses a germicidal class 254 nm UVC light to sterilize air that passes by and 185 nm UVV light that creates photo plasma gas to inhibit the growth of viruses, bacteria and fungi.

Foodservice operations can often be in challenging environments where it is difficult to prevent yeast, mold and other micro-organism contamination. With LuminIce II, testing has shown that ice machine foodzones are noticeably cleaner after only 2-1/2 months of usage.



WITH LUMINICE II



WITHOUT LUMINICE II

The LuminIce II device runs quietly 24 hours a day keeping your ice machine cleaner and helping to relieve the stress and pain of frequent cleanings. Reduced cleanings ultimately saves labor time, cost, and machine downtime during the cleaning process.

Electric

Power supplied directly from the ice machine control board.

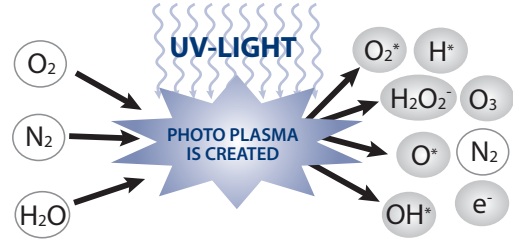
Bulb Replacement

To retain maximum effectiveness, annual replacement of the internal UV bulb is recommended. UV bulb shelf life is 3 years from date of manufacture. Use bulb K00454 or K00528.

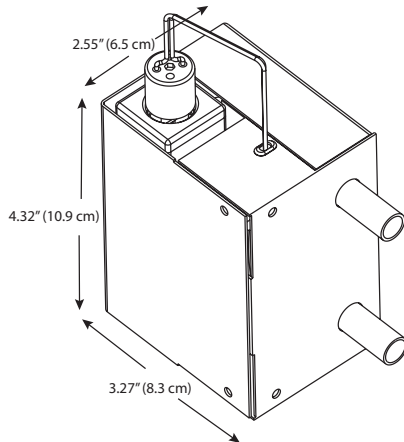


How LuminIce II Works

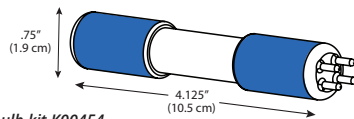
Air from behind the evaporator is passes by a germicidal class 254 nm UVC light and is sterilized. Then a 185 nm UVV light and acts on the oxygen and water vapor in the air stream as it passes by the bulb to create photo plasma. Cold Oxygen Plasma is a gas that is ionized by UVV light containing ions, free electrons, hydroxyl radicals and ozone. Each of which is highly reactive with the microorganisms it encounters in the food zone. This active air is continually recirculated within the Foodzone inhibiting virus and bacteria growth.



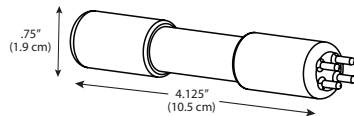
LuminIce II (Internal Mounting)



LuminIce II UV Bulb



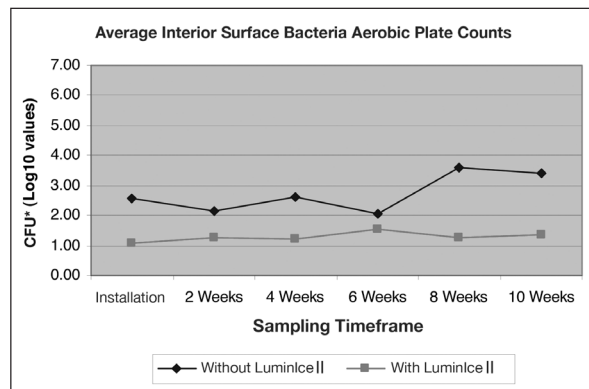
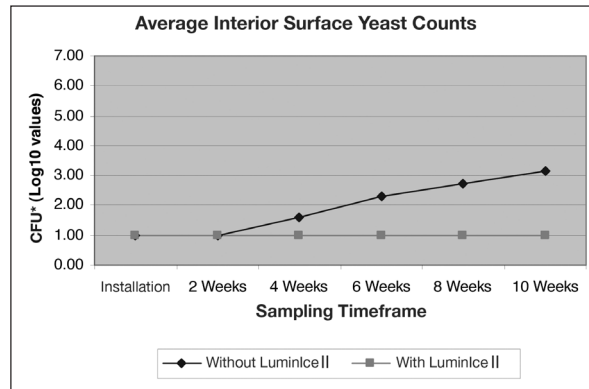
Use standard bulb kit K00454.



Use High intensity bulb kit K00528 used for large machines or challenging conditions.

Cleaner Ice Machine Foodzones

Confirmed by Independent Testing Lab



*Average foodzone Colony Forming Units (CFU's) plotted over time from date of installation.

LuminIce II will work with Koolaire Modular units manufactured after July 2017.

Models with three letter prefix KYT or KDT will be compatible with LuminIce II.

Welbilt reserves the right to make changes to the design or specifications without prior notice.