

Maestro™

self-contained 400 series Chewblet® ice machine



MCD400ABT shown



Short form specification:

Ice machine to be a Follett® Maestro Chewblet ice machine model _____ [Insert size/series, condenser type, voltage & installation/ mounting, from model number guide] capable of producing compressed nugget ice using an efficient, sanitary vertical evaporator/auger system and delivering ice by a flexible wire reinforced, transport tube to □ ice storage bin, □ ice and water dispenser or □ ice and beverage dispenser and provided with a stainless steel frame, plus all the features listed and mounting/performance-enhancing accessories checked on next page

Features

Maestro Chewblet ice machine with up to 454 lb (206 kg) daily production of customer preferred Chewblet ice

- automatically transport ice through a tube with RIDE® technology from up to 20' (6 m) away
- chewable, compressed nugget ice is preferred over cubes¹
- Chewblet ice dispenses reliably from ice and beverage dispensers
- available with approximately 1.00" (2.54 cm) long standard Chewblet ice
- environmentally responsible R404a refrigerant with zero ozone depletion potential
- water and energy efficient
- quiet operation without noisy batch harvest cycles

Unique Chewblet ice advantages

- slow melting – maintains beverage temperature and quality
- higher liquid displacement than cube ice

Key Maestro design features

- durable construction, versatile design – sturdy stainless steel exterior frame
- stainless steel evaporator, auger and top bearing
- oversized, heavy duty, tapered roller bearings ensure long, low-maintenance life
- compact design offers in-cabinet/undercounter, floor stand, wall bracket, on-fountain dispenser, or on-bin mounting
- 10 ft (3 m) flexible ice transport tube and insulation standard with RIDE model ice machines

Agency approvals



Warranty

- 3 years parts and labor, 5 years compressor parts

Maestro 400 series ice machine				
Use/application	Install/mount	Condenser	V/Hz/Ph	Item number
with ice storage bin	top mount	air	230/50/1	MCE400ABT
		water	230/50/1	MCE400WBT
	RIDE	air	220/60/1	MCC400ABS
			230/50/1	MCE400ABS
		water	220/60/1	MCC400WBS
			230/50/1	MCE400WBS
with Follett Vision™ dispenser	RIDE	water	220/60/1	MCC400WVS
with ice and beverage dispenser (by others)	top mount	air	230/50/1	MCE400AHT
		RIDE	air	220/60/1
	230/50/1			MCD400AHS
	water		220/60/1	MCC400WHS
			230/50/1	MCE400WHS

Job _____

Item _____

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FOLLETT®
Innovative solutions, inspired by ice

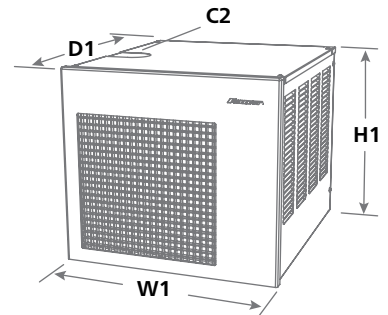
Accessories

- Harmony conversion top kit for ice & beverage dispensers (see page 4 for compatible ice & beverage dispenser models and top kit numbers)
- Water filter kit (Item# 00130229, see form# 9905) installation of an in line water filtration system is recommended
 - ___ ea. extra primary water filter cartridge (item# 00130245)
 - ___ ea. extra pre-filter cartridge (item# 00130211)
- Nu-Calgon® IMS-II sanitizer, 16 oz bottle (item# 00979674)
- SafeCLEAN™ environmentally responsible ice machine cleaner (item# 00132001)
- Wall mount bracket (see accessory form# 3311 for details)
- Slide-out track accessory – allows RIDE model ice machines to slide-out without disconnecting utilities (see form# 3311 for details)
- Ice machine stand, height-adjustable (see form# 3311 for details)
- Longer ice transport tube (10'3 m is standard) – Specify length:
 - ___ ft/m in 5'/1.5 m increments

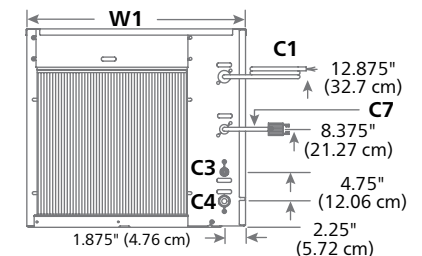
Specification

W1 Width	18.88" (48.0 cm) fits on 22.00" wide dispensers
D1 Depth	air-cooled – 22.75" (57.8 cm) water-cooled – 20.75" (52.7 cm)
H1 Height	17.00" (43.2 cm)
Service clearance	2.00" top – no front obstructions 6.00" on exhaust side
C1 Electrical 220 V/60/1 – MCC400 models	5 amps, max fuse 15 amp, 7' (2 m) cord only
C1 Electrical 230 V/50/1 – MCE400 models	7 amps, max fuse 15 amp, 7' (2 m) cord only
Electrical note: Separate circuits required for each ice machine	
C2 Ice transport tube	see page 7 for details
C3 Water inlet	3/8" OD push-in water inlet
C4 Drain	3/4" MPT water-cooled models, require separate condenser drains
Water-cooled ice machine connections	C5 – 1/4" FPT condenser inlet, C6 – 1/4" FPT condenser drain
C7 Ice bin signal cord	
Air temperature	50 - 100 F (10 - 38 C)
Water temperature	45 - 90 F (7 - 32 C)
Potable water pressure	10 - 70 psi (69 - 483 kPa)
Condenser water pressure	10 - 125 psi (69 - 861 kPa)
Energy consumption 90 F (32 C) air, 70 F (21 C) water	air-cooled models – 5.7 kWh, water-cooled models – 5.5 kWh per 100 lb (45.4 kg) ice
Heat rejection	air-cooled models – 5,000 BTU/hr, water-cooled models – 1400 BTU/hr to air, 3600 BTU/hr to water
Water consumption	12.6 gal (48 L) of potable water per 100 lb (45.4 kg) of ice (per AHRI test standards)
Water flow requirement for water-cooled models	73 gallons/ 100 lb of ice (530 L/ 45.4 kg), 0.5 gallons per minute
Approximate ship weight	160 lb (73 kg)
NOTE: For indoor use only	

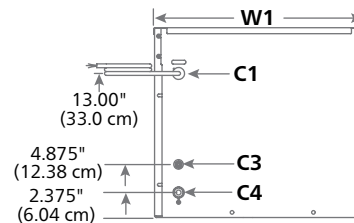
Dimensional drawing



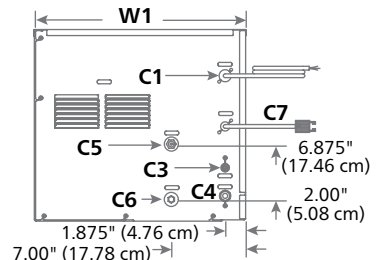
Front view — air-cooled, RIDE models



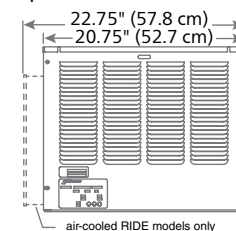
Back view — air-cooled, top mount



Front view — water-cooled, RIDE models
Back view — water-cooled, top mount

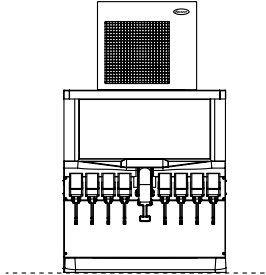
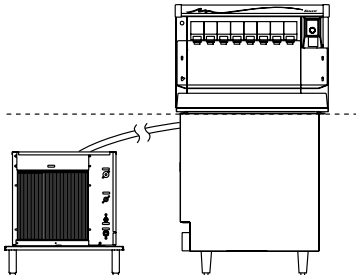
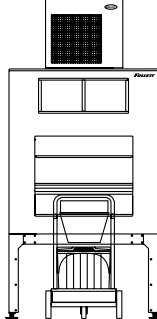


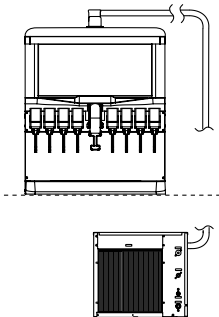
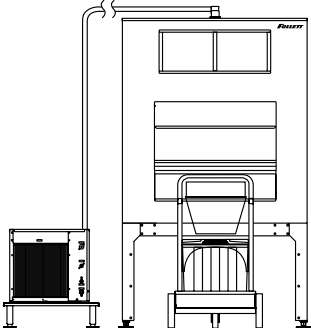
Side view — air-cooled and water-cooled,
top mount and RIDE models



1 – Locating the ice machine

Maestro self-contained Chewblet ice machines allow top-mounting or mounting in a base cabinet, on a wall or on a floor stand up to 20' (6 m) from the dispenser or ice bin with RIDE technology. In-cabinet mounting (RIDE applications) requires special attention to service access, unit ventilation and ice tube runs (see pages 4-7).

Top mounting – ice & beverage dispensers (by others)	RIDE model – Follett low-profile Vision ice & beverage dispensers	Top mount on Follett ice storage bins
		
<p>Important specifier notes:</p> <ol style="list-style-type: none"> 1. Dispenser must be compatible with nugget ice. See page 4 for compatible ice and beverage dispenser models and top kit numbers. 2. Verify ceiling or soffit height to ensure sufficient top clearance. 	<p>Important specifier notes:</p> <ol style="list-style-type: none"> 1. See pages 4-6 for critical clearance and venting requirements. 	<p>Important specifier notes:</p> <ol style="list-style-type: none"> 1. See form# B300 for bin sizing 2. Verify ceiling or soffit height to ensure top clearance. 3. Locate floor sink or grate & drains in front of storage bin. 4. Do not position bin drain lines to block Ice•Device™ bin cart.

RIDE model – ice & beverage dispensers (by others)	RIDE model – Follett ice storage bins
	
<p>Important specifier notes:</p> <ol style="list-style-type: none"> 1. Dispenser must be compatible with nugget ice. Compatible dispensers include Lancer 4500-22N, FS16N, FS44N, Cornelius DF/ED300BC, IDC215/255, FlavorFusion/Overload, Servend MD150/175/200/250, MDH302/402, and SV175/200/250. As well as dispensers on page 4. 2. Ice enters through the top of the ice and beverage dispenser. Contact factory for side entry. 	<p>Important specifier notes:</p> <ol style="list-style-type: none"> 1. See form# B300 for bin sizing. 2. Locate floor sink or grate & drains in front of storage bin. 3. Do not position bin drain lines to block Ice•Device bin cart.

1 – Locating the ice machine (continued)

Top mounting – compatible ice & beverage dispensers*

Manufacturer	Model Number	Width in (cm)	Depth in (cm)	Height** in (cm)	Harmony top kit
Lancer dispensers	4500-30N/IBD Chewable ice dispenser	30.00 (76.2)	30.50 (77.5)	36.50 (92.7)	MTL30SC
	FS-22N	22.00 (55.9)	30.50 (77.5)	42.13 (107.0)	MTL22SC
	FS-30N	30.00 (76.2)	30.50 (77.5)	42.13 (107.0)	MTL30SC
Cornelius dispensers	DB/ED/DF 150 series	22.00 (55.9)	30.50 (77.5)	34.38 (87.3)	MTC22SC
	DB/ED/DF 175 series	24.00 (61.0)	30.50 (77.5)	34.38 (87.3)	MTC24SC
	DB/ED/DF 200 series	30.00 (76.2)	30.00 (76.2)	34.38 (87.3)	MTC30SC
	DB/ED/DF 250 series	30.00 (76.2)	30.00 (76.2)	38.38 (97.5)	MTC30SC

*All approved dispensers can be filled with a RIDE Maestro ice machine model without a top kit.

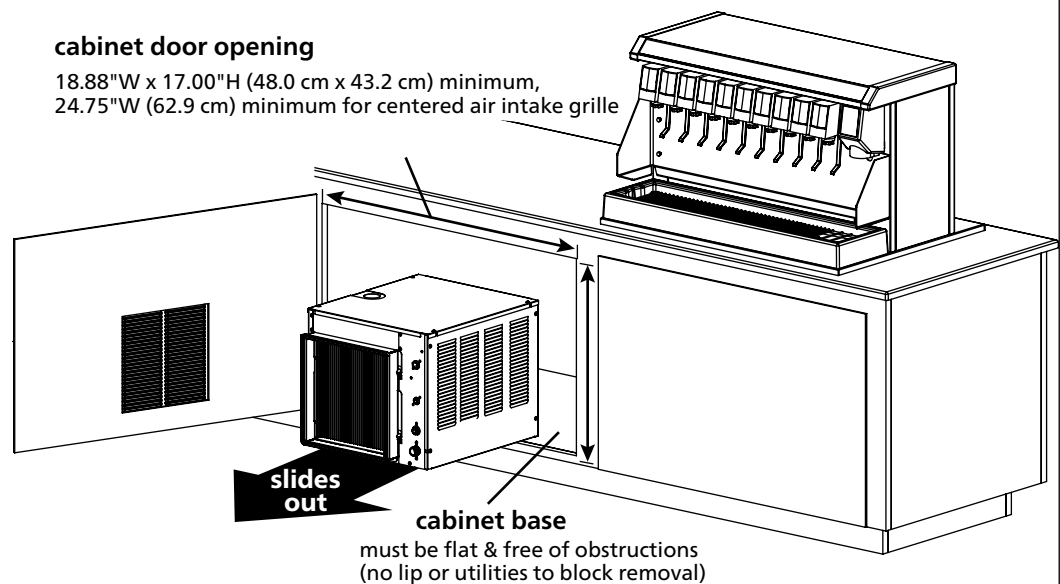
** Net height after installation of top kit (excluding height of ice machine).

2 – Undercounter/in-cabinet mounting

Cabinet details

Important specifier notes

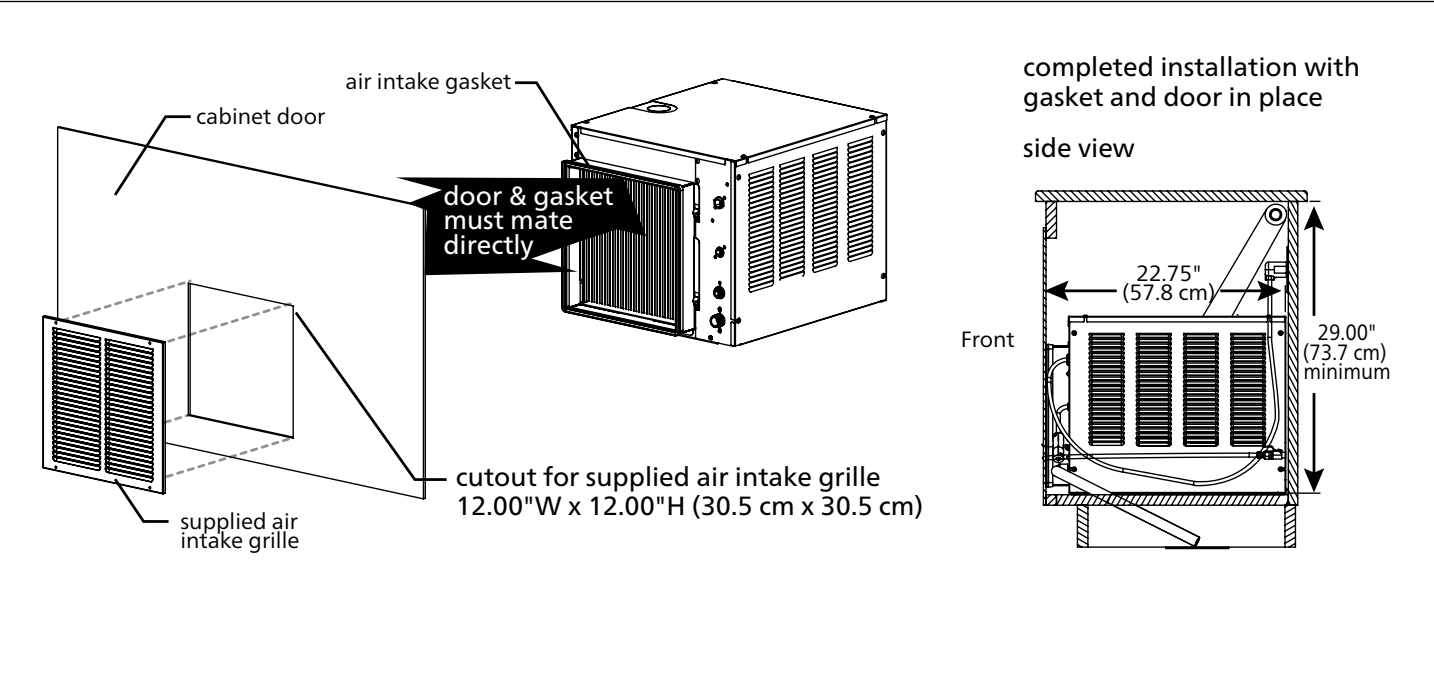
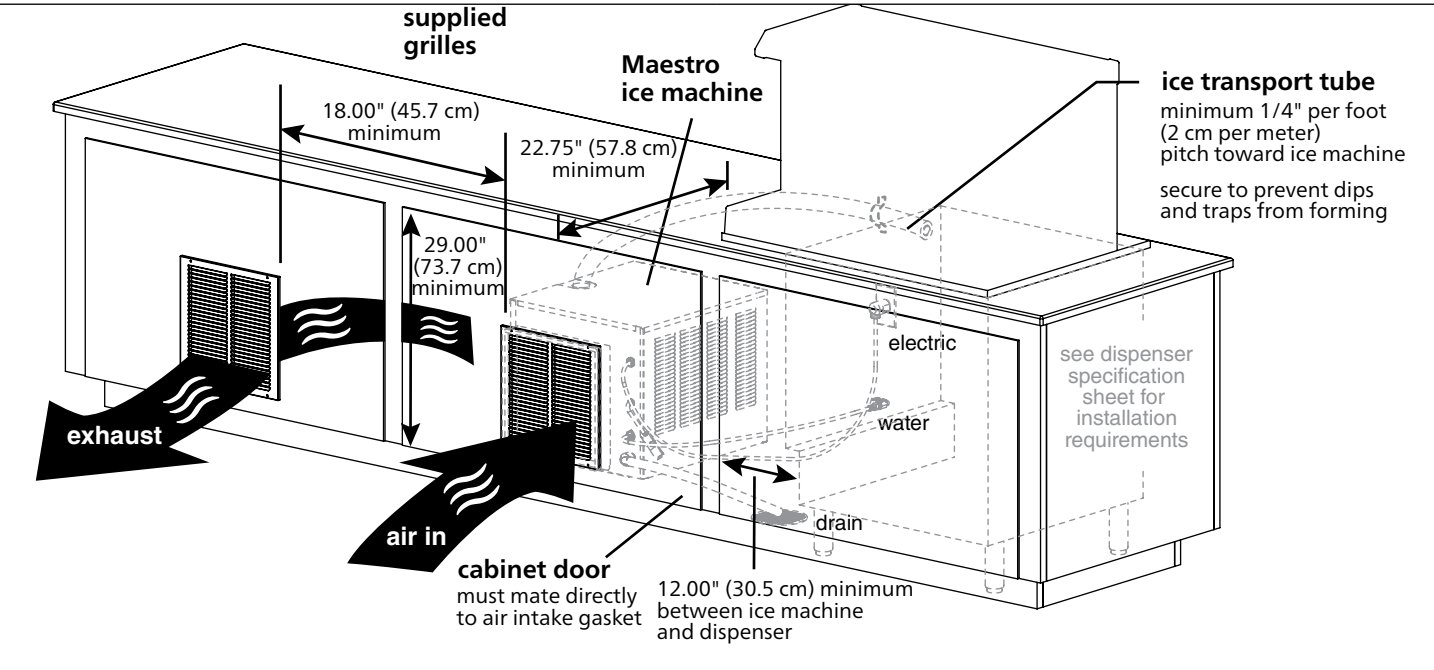
1. Cabinet door opening must meet minimum size requirements shown and be free of obstructions to allow ice machine to slide out (no lip or utilities to block removal).
2. Cabinet base must be capable of supporting ice machine and allow ice machine to rest flat on cabinet bottom.
3. No counter supports, electric or plumbing can run in front of the ice machine.



3 – Undercounter/in-cabinet mounting and ventilation

Using Follett supplied grilles

Maestro ice machines can be installed undercounter/in-cabinet to fill bins or dispensers using RIDE technology. Care must be taken to ensure proper cabinet venting to avoid recirculation of hot air. Improper venting can cause ice machine outages.



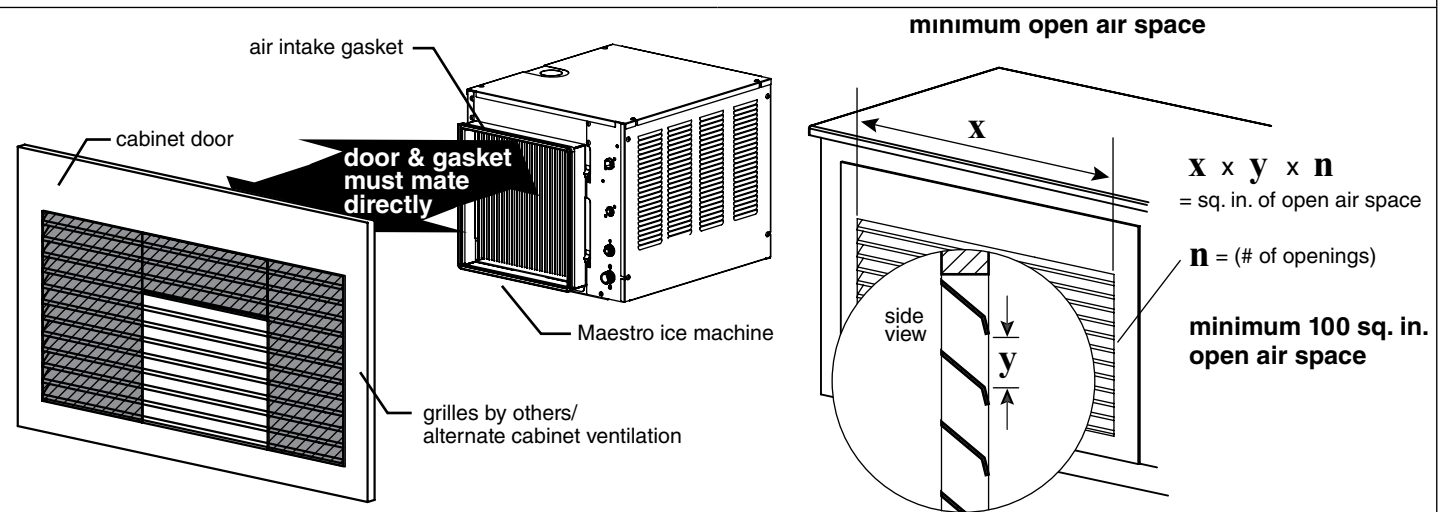
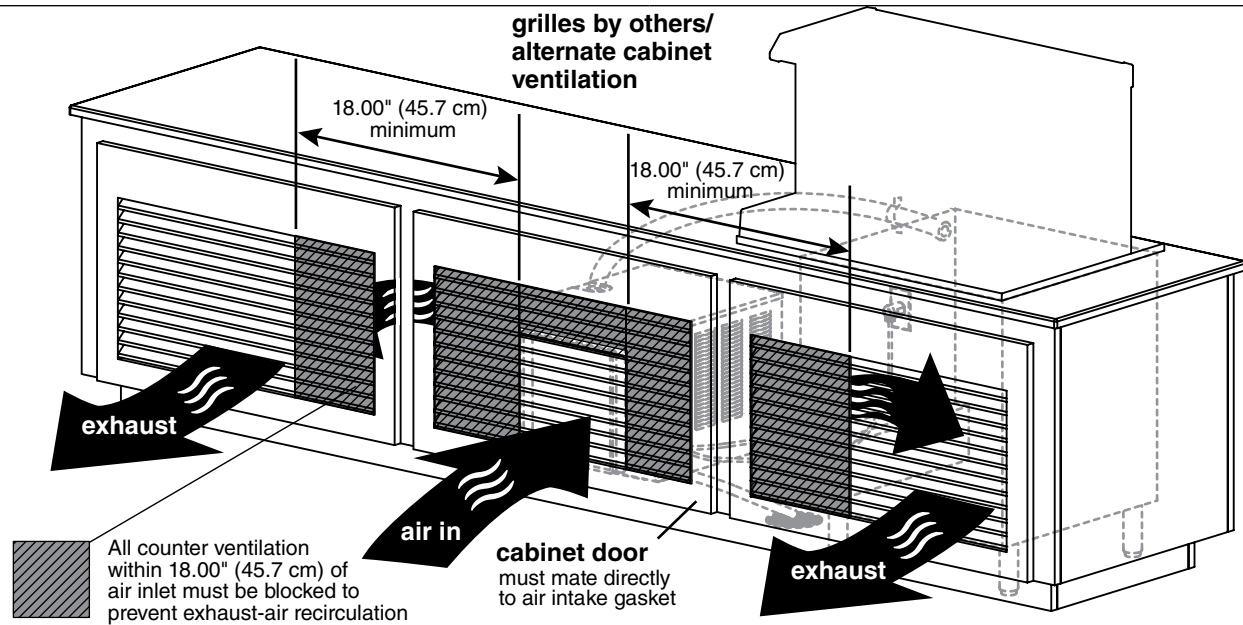
Important specifier notes for using Follett supplied grilles:

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. The supplied exhaust grille must be located at least 18.00" (45.7 cm) from the supplied air intake grille (exhaust air must not recirculate with intake air). 2. Cabinet interior must be open to allow for unrestricted exhaust air flow. 3. Ice transport tube needs minimum 1/4" per foot (2 cm per meter) pitch toward ice machine and should be secured to prevent dips and traps from forming. | <ol style="list-style-type: none"> 4. Cabinet door must mate directly to air intake gasket. 5. Cabinet interior must provide a minimum clear space of 22.75" deep (57.8 cm) by 29.00" high (73.7 cm). 6. Supplied grilles must meet minimum requirements for open air space shown above. 7. Utilities should be conveniently located as shown. |
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3 – Undercounter/in-cabinet mounting and ventilation (continued)

Using grilles by others/alternate cabinet ventilation

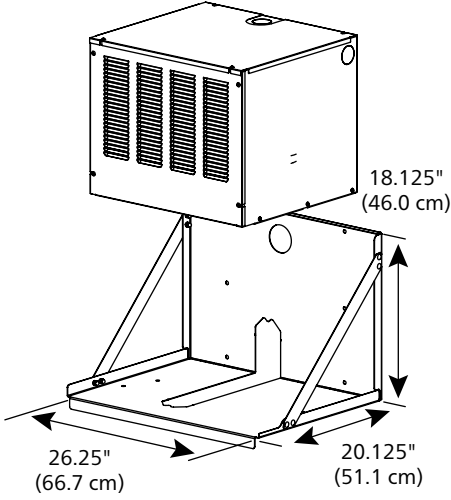
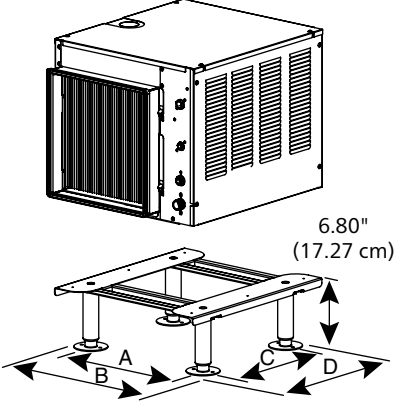
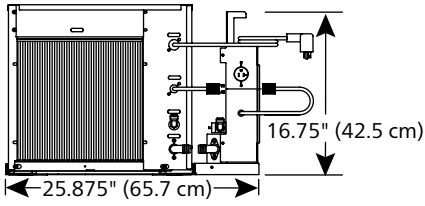
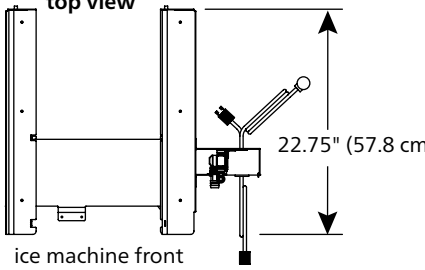
Cabinets with ventilation or louvers other than those provided require special consideration to provide proper ventilation. Recirculation of hot air will reduce ice machine performance and can cause ice machine outages.



Important specifier notes for using grilles supplied by others/alternate cabinet ventilation:

1. Exhaust must be at least 18.00" (45.7 cm) from air intake (exhaust must not recirculate with intake air).
2. Cabinet interior must be open to allow for unrestricted exhaust air flow.
3. Ice transport tube needs minimum 1/4" per foot (2 cm per meter) pitch toward ice machine and should be secured to prevent dips and traps from forming.
4. Ducting must be provided if cabinet door does not mate directly to air intake gasket.
5. Cabinet interior must provide a minimum clear space of 22.75" deep (57.8 cm) by 29.00" high (73.7 cm).
6. Grilles by others must meet minimum requirements for open air space shown above.
7. Utilities should be conveniently located as shown.

4 – Maestro ice machine mounting accessories

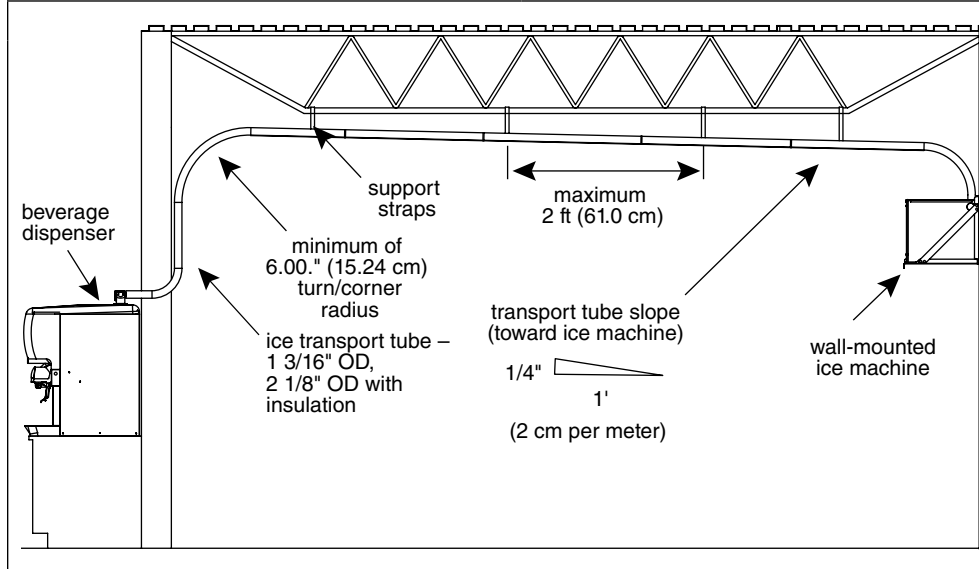
Optional wall mount bracket	Optional machine stand	Optional slide out accessory
 <p>18.125" (46.0 cm) 26.25" (66.7 cm) 20.125" (51.1 cm)</p>	 <p>6.80" (17.27 cm) A - 15.125" (38.4 cm) C - 13.25" (33.6 cm) B - 18.625" (47.3 cm) D - 20.75" (52.7 cm)</p>	<p>front view</p>  <p>16.75" (42.5 cm) 25.875" (65.7 cm)</p> <p>top view</p>  <p>22.75" (57.8 cm) ice machine front</p> <p>Available for MCD models only</p>

Important specifier notes:

- For secure wall mounting, specify optional wall mount bracket.
- Wall and fasteners must support the weight of the ice machine, bracket, supply water and ice. Use of a backing board may be required with hollow wall construction.
- Machine stand mounting adds 6.80" (17.27 cm) to height of ice machine.
- No dips in tube routing allowed.
- Ice transport tube needs minimum 1/4" per foot (2 cm per meter) pitch toward ice machine and should be secured to prevent dips and traps from forming.

5 – Maestro ice tube runs – specifier guidelines

Long tube runs for RIDE remote ice delivery equipment



Important specifier notes:

- 20 ft (6 m) maximum ice transport tube run.
- Tubing routing bends must have a 6.00" (15.24 cm) radius or larger.
- If not supported from underneath, secure insulated ice transport tube at least every 2 ft (61.0 cm) to prevent dips or traps.
- Relative humidity levels above 80% in areas where the ice machine or ice transport tube are located may produce excessive condensation that will cause water damage.
- Contact factory for recommendations on running tubing through a decorative soffit or chase.

Ice production – air-cooled

Inlet water temperature F (C)	Ambient air temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	510 (232)	454 (206)	397 (180)	335 (152)	273 (124)	
60 (16)	482 (219)	435 (198)	389 (177)	329 (150)	270 (123)	
70 (21)	454 (206)	417 (190)	380 (173)	323 (147)	266 (121)	
80 (27)	424 (193)	385 (175)	347 (158)	297 (135)	247 (112)	
90 (32)	394 (179)	354 (161)	313 (142)	270 (123)	227 (103)	

Ice production – water-cooled

Inlet water temperature F (C)	Ambient air temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	451 (204)	447 (202)	442 (200)	437 (199)	428 (194)	
60 (16)	423 (192)	413 (187)	409 (185)	399 (181)	394 (179)	
70 (21)	394 (179)	390 (177)	380 (172)	371 (168)	361 (163)	
80 (27)	371 (168)	361 (163)	352 (160)	342 (155)	333 (151)	
90 (32)	352 (160)	342 (155)	333 (151)	323 (146)	309 (140)	



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 Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.
 1 Independent third party studies. Contact Follett for details.

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