



MCD400ABT shown

Short form specification

Ice machine to be a Follett® Maestro Chewblet ice machine model MC_____ [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 below and mounting/performance-enhancing accessories checked:

Maestro performance features

- Produces popular Chewblet ice (see Ice production tables on page 8):
- 400 series - up to 454 pounds (206 kg) in 24 hours
- RIDE™ remote ice delivery equipment allows ice machine to push ice through a tube from up to 20 ft (6 m) from bin/dispenser
- Compact, vertical evaporator maximizes heat transfer & ice production, while reducing footprint
- Uses less water and energy than cube ice machines
- Rejects less heat than a typical cube ice machine
- Quiet operation without noisy batch harvest cycles

Unique Chewblet ice advantages

- Consumer-preferred chewable ice for beverages
- More reliable dispensing compared to nugget or pellet ice
- Slow melting – maintains beverage temperature & quality
- Higher liquid displacement than cube ice

Key Maestro design features

- Compact design offers in-cabinet/undercounter, floor stand, wall bracket, on-fountain dispenser, or on-bin mounting
- Sturdy stainless steel exterior frame
- Stainless steel evaporator, auger and top bearing
- Oversized, heavy duty, tapered roller bearings ensure long, low-maintenance life
- 10 ft (3 m) flexible ice transport tube and insulation standard with RIDE™ remote ice delivery equipment models
- Uses environmentally responsible R404A refrigerant

Agency approvals    

Product warranty

- 3 years parts & labor
- 5 years parts on compressor

Available accessories

- Harmony™ conversion top kit for ice and beverage dispensers (see page 3 for compatible ice & beverage dispenser models and top kit numbers)
- Water filter kit (Item# 00130229 - see form# 9905 for dimensions)
 - ___ ea. extra primary water filter cartridge
 - ___ ea. extra pre-filter cartridge
- Wall mount bracket (see accessory form# 3311)
- Slide-out track accessory (allows RIDE™ model ice machines to slide-out without disconnecting utilities – (see accessory form# 3311)
- Ice machine stand, height-adjustable (see accessory form# 3311)
- Longer ice transport tube, specify length: ___ ft/m in 5 ft/1.5 m increments (10 ft/3 m is standard)

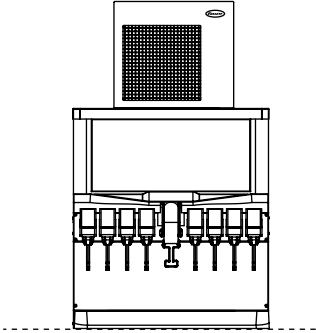
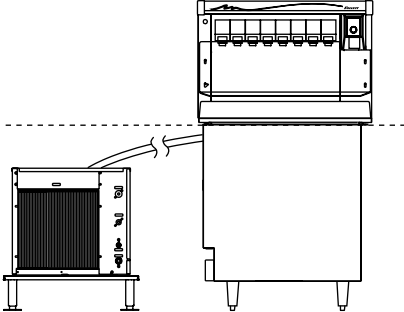
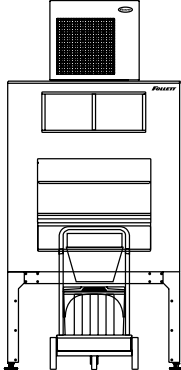
Model number guide

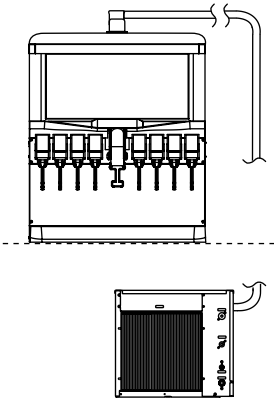
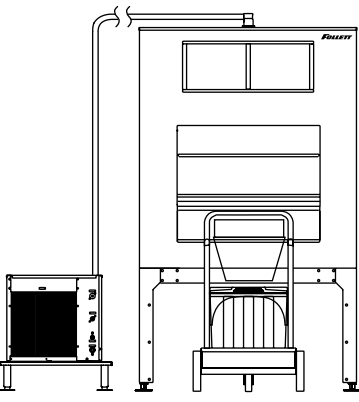
Use/ application	Condenser type	Voltage	Installation	
			Top mounted	RIDE
with ice storage bins	air-cooled	115/60/1	MCD400ABT	MCD400ABS
	air-cooled	220/60/1		MCC400ABS
	air-cooled	230/50/1	MCE400ABT	MCE400ABS
	water-cooled	115/60/1	MCD400WBT	MCD400WBS
	water-cooled	220/60/1		MCC400WBS
	water-cooled	230/50/1	MCE400WBT	MCE400WBS
with Follett Vision line dispensers	air-cooled	115/60/1		MCD400AVS
	water-cooled	115/60/1		MCD400WVS
	water-cooled	220/60/1		MCC400WVS
Harmony Applications with Ice / Beverage Dispensers (by others)*	air-cooled	115/60/1	MCD400AHT	MCD400AHS
	air-cooled	220/60/1		MCC400AHS
	air-cooled	230/50/1	MCE400AHT	MCE400AHS
	water-cooled	115/60/1		MCD400WHS
	water-cooled	220/60/1		MCC400WHS
	water-cooled	230/50/1		MCE400WHS

* Requires Harmony Top Kit (see page 3 for part number)

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 ft (6 m) from the dispenser or ice bin with RIDE technology. In-cabinet mounting (RIDE applications) require special attention to service access, unit ventilation and **ice tube runs** (see page 3-5).

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 3 for compatible ice & 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 page 3-5 for critical clearance & 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•Devlce™ 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 3. 	<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•Devlce 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
					MC_400 series – air
Lancer dispensers	4500-30N/IBD Chewable ice dispenser	30.0 (76)	30.5 (78)	36.50 (93)	MTL30SC
	FS-22N	22.0 (56)	30.5 (78)	42.13 (107)	MTL22SC
	FS-30N	30.0 (76)	30.5 (78)	42.13 (107)	MTL30SC
Cornelius dispensers	DB/ED/DF 150 series	22.0 (56)	30.5 (78)	34.38 (87)	MTC22SC
	DB/ED/DF 175 series	24.0 (61)	30.5 (78)	34.38 (87)	MTC24SC
	DB/ED/DF 200 series	30.0 (76)	30.0 (76)	34.38 (87)	MTC30SC
	DB/ED/DF 250 series	30.0 (76)	30.0 (76)	38.38 (98)	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

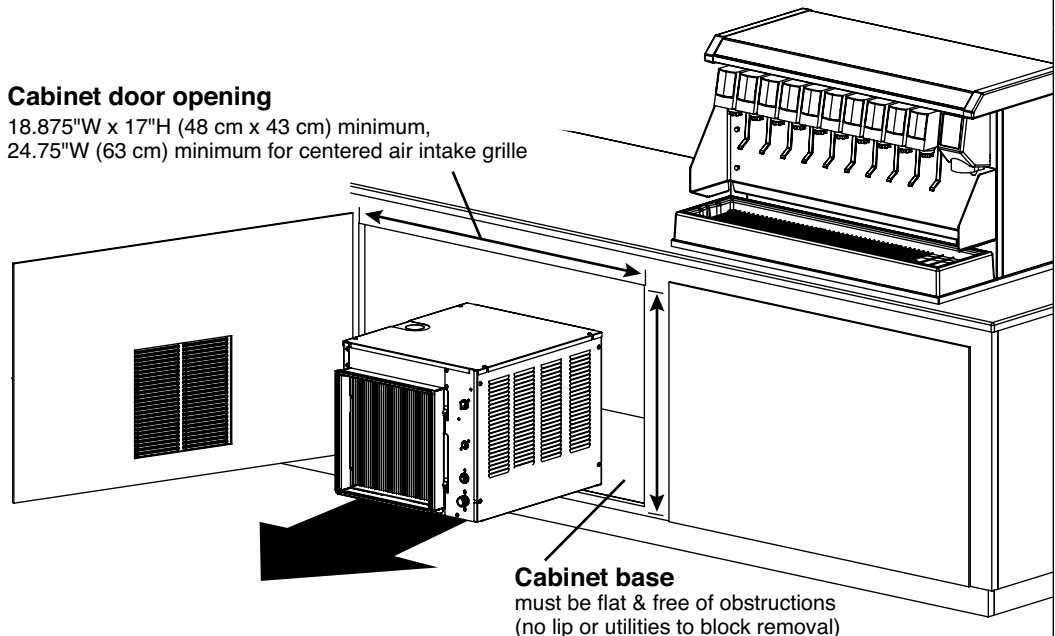
Cabinet details

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.

Cabinet door opening

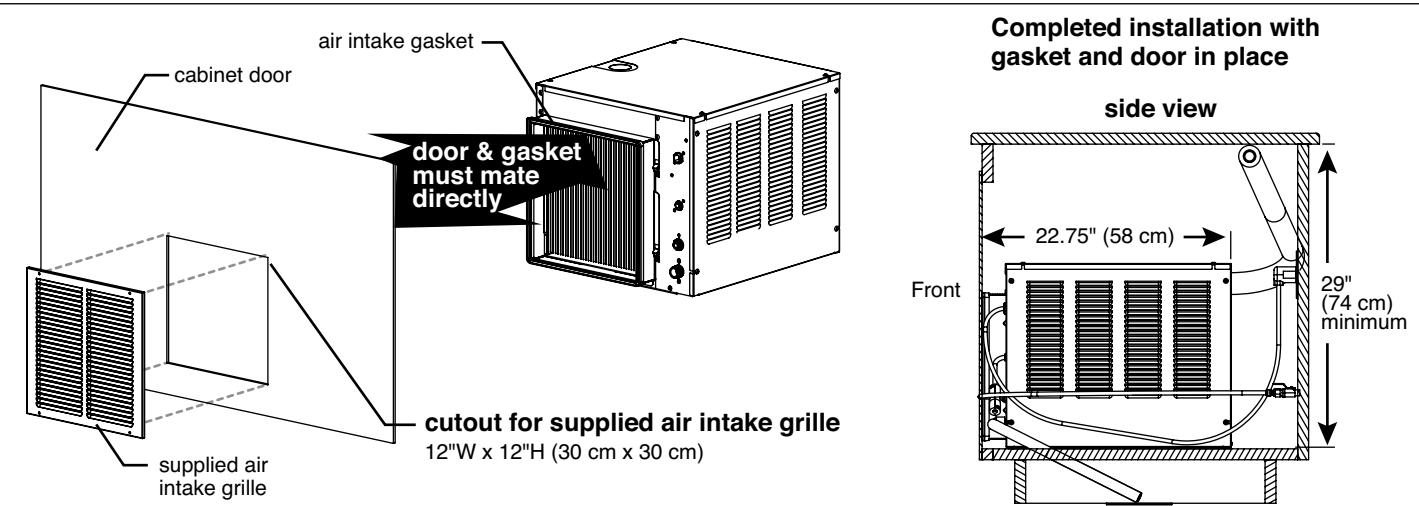
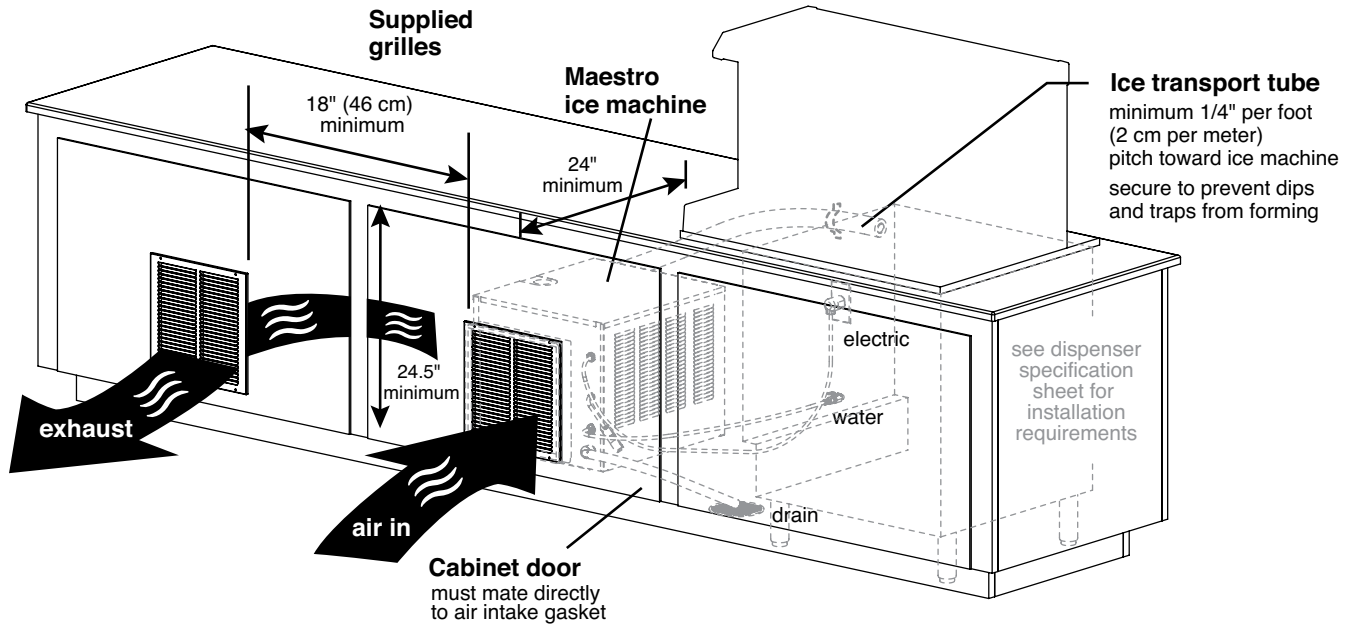
18.875"W x 17"H (48 cm x 43 cm) minimum,
24.75"W (63 cm) minimum for centered air intake grille



3 Undercounter/in-cabinet mounting & ventilation

Using Follett supplied grilles

Maestro ice machines can be installed undercounter/in-cabinet to deliver ice to 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:

1. The supplied exhaust grille must be located at least 18" (46 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.

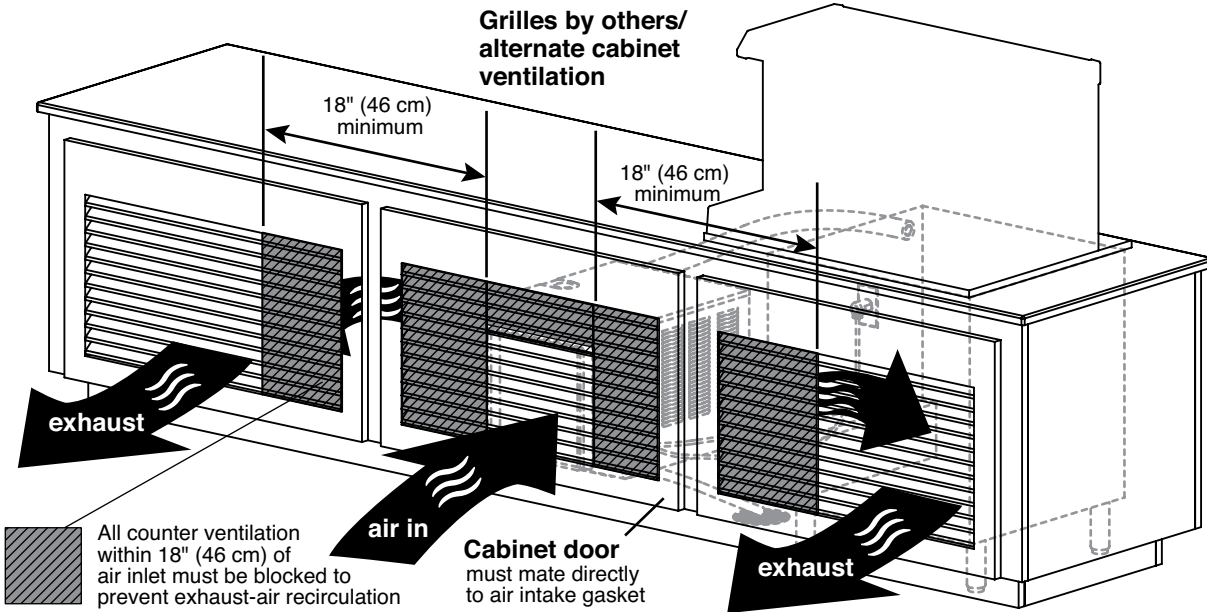
Important specifier notes (continued):

4. Cabinet door must mate directly to air intake gasket.
5. Cabinet interior must provide a minimum clear space of 22.75" deep (58 cm) by 29" high (74 cm).
6. Supplied grilles must meet minimum requirements for open air space shown above.
7. Utilities should be conveniently located as shown.

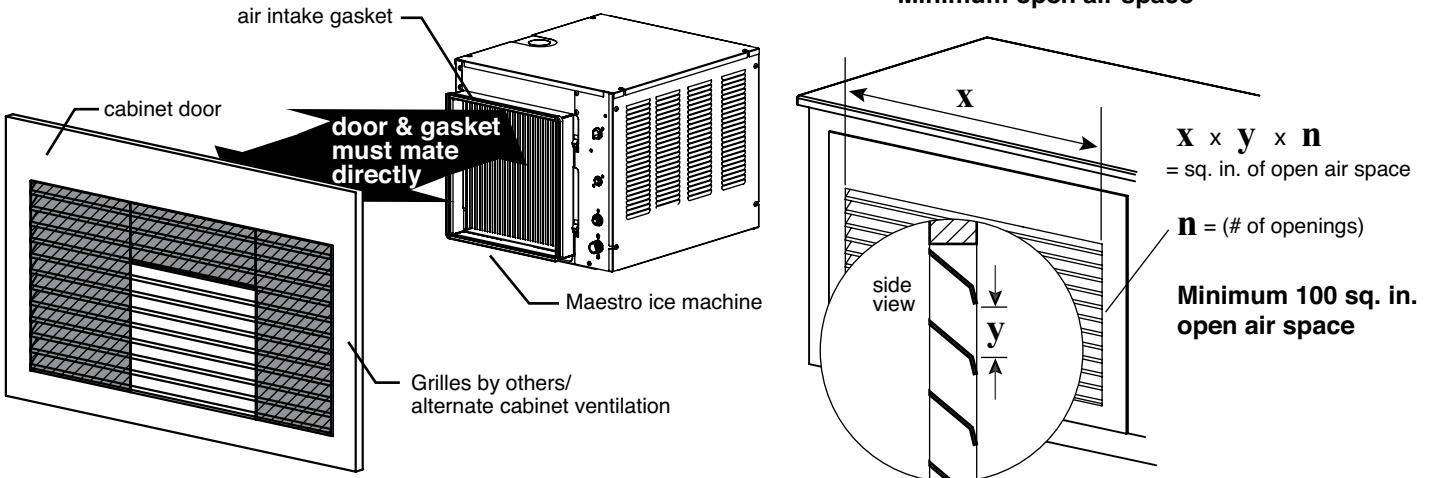
3 Undercounter/in-cabinet mounting & ventilation (continued)

Using grilles by others/alternate cabinet ventilation

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



Minimum open air space



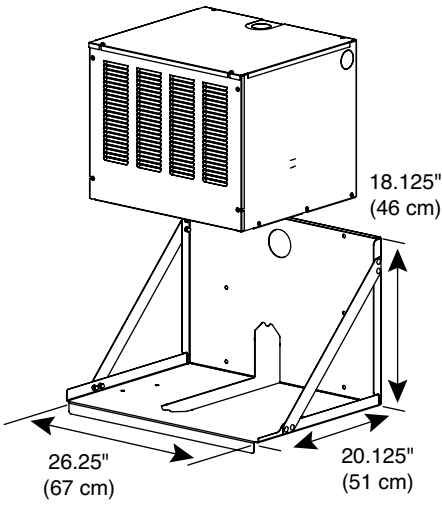
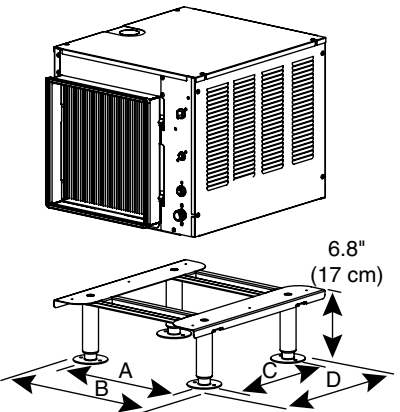
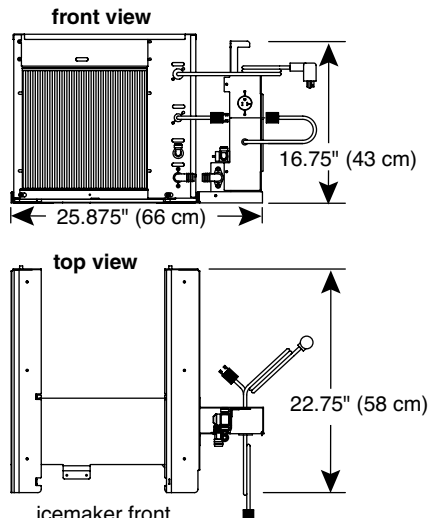
Important specifier notes:

1. Exhaust must be at least 18" (46 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.

Important specifier notes (continued):

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 (58 cm) by 29" high (74 cm).
6. Grilles by others must meet minimum requirements for open air space shown above.
7. Utilities should be conveniently located as shown.

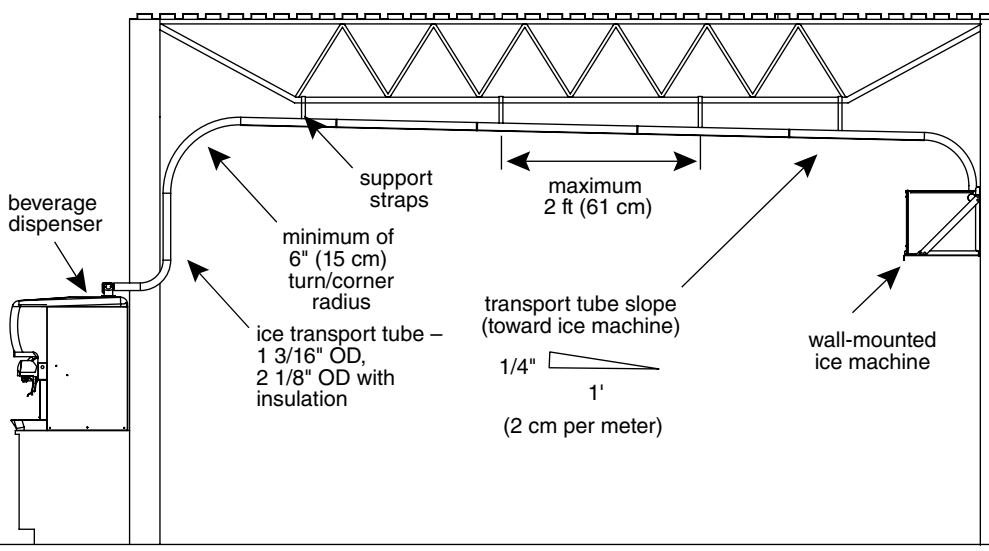
4 Maestro ice machine mounting accessories

Optional wall mount bracket	Optional machine stand	Optional slide out accessory
 <p>18.125" (46 cm) 26.25" (67 cm) 20.125" (51 cm)</p>	 <p>6.8" (17 cm) A - 15.125" (38 cm), C - 13.25" (34 cm) B - 18.625" (47 cm) D - 20.75" (53 cm)</p>	 <p>front view 16.75" (43 cm) 25.875" (66 cm) top view 22.75" (58 cm) icemaker front</p>

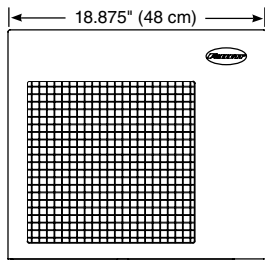
Important specifier notes:

- | | |
|--|--|
| <ol style="list-style-type: none"> 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 6.8" (17 cm) to height of ice machine. | <ol style="list-style-type: none"> 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. |
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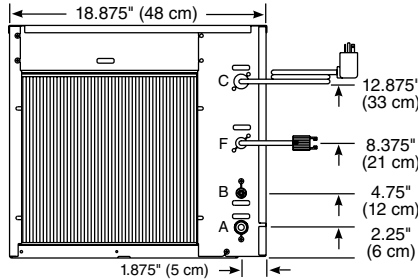
5 Maestro ice tube runs - specifier guidelines

Long tube runs for RIDE remote ice delivery equipment	
 <p>beverage dispenser</p> <p>support straps</p> <p>minimum of 6" (15 cm) turn/corner radius</p> <p>ice transport tube – 1 3/16" OD, 2 1/8" OD with insulation</p> <p>maximum 2 ft (61 cm)</p> <p>transport tube slope (toward ice machine) 1/4" 1' (2 cm per meter)</p> <p>wall-mounted ice machine</p>	<p>Important specifier notes:</p> <ol style="list-style-type: none"> 20 ft (6 m) maximum ice transport tube run. Tubing routing bends must have a 6" (15 cm) radius or larger. If not supported from underneath, secure insulated ice transport tube at least every 2 ft (61 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.

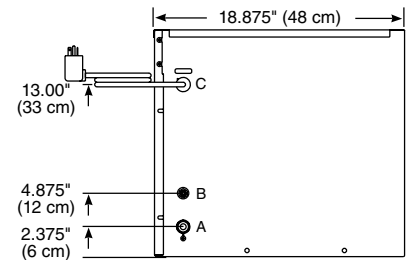
Front view — air-cooled, top mount



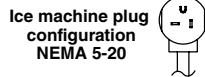
Front view — air-cooled, RIDE models



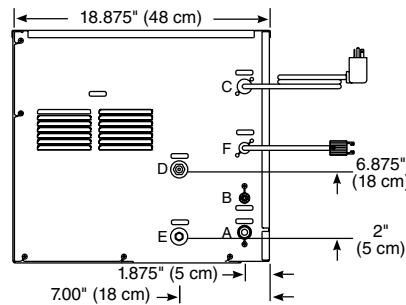
Back view — air-cooled, top mount



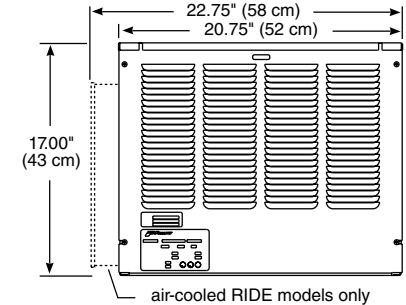
- A – 3/4" MPT drain
- B – 3/8" OD push-in water inlet
- C – Electrical cord
- D – 3/8" FPT condenser inlet
- E – 3/8" FPT condenser drain
- F – Bin signal cord



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



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



Utility requirements/unit specifications

Models	MCD400 series	MCC400 series	MCE400 series
Shipping weight	160 lbs (73 kg)	160 lbs (73 kg)	160 lbs (73 kg)
Standard electrical			
Voltage	115	220	230
Phase	1-phase	1-phase	1-phase
Hertz	60 cycles	60 cycles	50 cycles
Amps	11 (max.)	5 (max.)	5 (max.)
Circuit	20 Amps	15 Amps	15 Amps
Cord	7 ft (2 m)	7 ft (2 m)	7 ft (2 m)
Plug	NEMA 5-20	N/A	cord only
Water flow for water-cooled units			
Incoming water F (C)	Water flow: gallons (Liters) per 100 lbs (46 kg) of ice		
70 (21)	73 (276)		
	Water flow: gpm (lpm)		
70 (21)	0.59 (2.23)		

Energy & water consumption*

Electricity per 100 lbs (46 kg) of ice	
Air-cooled	5.7 kWh
Water-cooled	5.5 kWh
Water per 100 lbs (46 kg) of ice	
Gallons/liters	12.6 (48)

* 90 F (32 C) air temp & 70 F (21 C) water temp

Heat rejection

Models	to air	to water
Air-cooled models BTU/hr (Kcal/hr)	5,000 (1,260)	n/a
Water-cooled models BTU/hr (Kcal/hr)	1,400 (353)	3,600 (907)

Unit operating limits

All models	Minimum	Maximum
Air temperature	50 F (10 C)	100 F (38 C)
Water temperature	45 F (7 C)	90 F (32 C)
Potable water	10 psi (69 kpa)	70 psi (483 kpa)
Condenser water pressure		150 psi (1035 kpa)

Important specification/installation notes:

1. 10 ft (3 m) of ice transport tube and insulation are provided with RIDE models only. Longer tubes available as an accessory, at extra cost.
2. In RIDE applications, ice enters through top of ice storage bin or countertop ice and beverage dispenser. For side entry, contact factory.
3. Separate ice machine and condenser drain lines required for water-cooled models.
4. Drains should be hard piped and insulated. Maintain at least a 1/4" per foot (2 cm per meter) slope away from ice machine.
5. Follett recommends installation of an in-line water filtration system. See available accessories on page 1..

Ice production – air-cooled

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

Ice production – water-cooled

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



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