



Next Level Sanitation
from the next level ice machine



Engineered for Ease

Sanitation by Design

At Manitowoc, sanitation is not a reaction or a fad. It's a decades-long commitment, built into every ice machine we've ever made. From using white plastics to better identify contaminants, to designing a front-facing evaporator for easier, more thorough cleaning, to innovating the industry with the LuminIce® II growth inhibitor, Manitowoc designs and builds ice machines with food safety in mind.



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THE INDUSTRY LEADER IN SANITATION, BY DESIGN

Featuring exclusive built-in solutions and integrated features, the Indigo® NXT features **the industry's most advanced sanitation technology** coupled with a simple, real-world-driven design—making it perfect for your business operations.

A 2019 Kitchen Innovations Award winner, Indigo® NXT was recognized by the National Restaurant Association for its innovation, efficiency and productivity.



Hinged door to prevent contamination

Unlike other manufacturers who require you to completely remove the front panel, the front panel of the Indigo® NXT is hinged, so you don't need to set it on the floor when performing regular descaling and sanitizing.

Front-facing design for easier cleaning



The food zone of the Indigo® NXT is front facing, which allows for easy and safe

access to where the ice is made. Other manufacturers' models either require a ladder and a 3-foot brush to descale the evaporator from the top or require you to move other equipment to gain access from the sides.

Sealed to keep Contaminants out

You won't find more robust food zone sealing than in the Indigo® NXT. Both the front door and the top of the food zone are sealed with heavy-duty rubber gaskets, which effectively keep contaminated air out of air-cooled machines.

Worry-free cleaning saves time

The Indigo® NXT cleaning process requires minimal intervention and can begin making ice after the last sanitation cycle is completed, allowing you to focus more time on your customers instead of your machine.

Clutter-free design for faster wipe-downs



With its front-facing evaporator and all-white interior, the Indigo® NXT is a breeze to clean—especially since it has rounded corners and no wires or cooling tubes to clean around.

Intuitive display continually guides the operator

Unlike other models that only provide lights or codes, the easyTouch® display provides step-by-step descaling and sanitation instructions in full text and in 13 different languages.

No tools required for detailed cleaning

When performing a detailed cleaning, all the component parts that need to be removed for descaling and sanitizing can



be removed in a matter of minutes—without the use of tools.

Anti-microbial agents

The Indigo® NXT incorporates anti-microbial agents into plastic components to inhibit bacteria growth. While this can be effective initially, Manitowoc is committed to long-term sanitation, which is why Indigo® NXT takes a more comprehensive approach to clean.



OUR SUITE OF ENHANCED SANITATION SOLUTIONS

In addition to its integrated sanitation features, Indigo® NXT is supported by a host of sanitation solutions you can only get from Manitowoc.

LuminIce® II

The **only internal, fully integrated, automatic UV gas air solution** available on the market today, LuminIce® II keeps the food zone cleaner longer. Here's how it works. The LuminIce® II device resides inside the machine behind the evaporator, constantly pulling air from the bulkhead of the ice machine and treating it with a 254 nm wavelength UV light and with a 185 nm deep UV light wavelength light, creating photo plasma gas, which inhibits the growth of viruses, bacteria and biofilm.

Because LuminIce® II works 24/7, your machine is **continually guarded, whether it is making ice or not**. The Indigo® NXT displays a blue sanitation icon in the display frame to let you know it's working, and changes to red when it's time to change the bulb.



75 days without LuminIce® II



75 days with LuminIce® II



Benefits:

- Keeps the food zone cleaner longer
- Fewer cleanings per year saves money
- Makes wipes downs faster and easier
- Improves performance and increases longevity of the ice machine
- Guards against health inspection infractions
- Available factory-installed or as an after-market kit
- Saves approximately \$1,500 with fewer cleanings over the life of the machine

iAuCS®

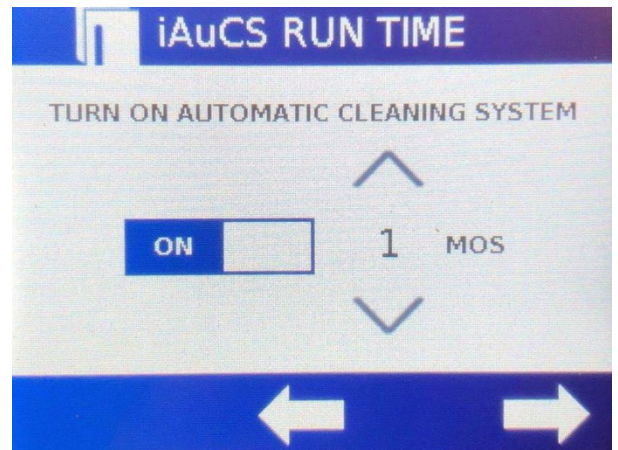
Designed to **virtually eliminate the need for regular descaling by service technicians**, iAuCS® automatically descales your evaporator, ensuring clear ice and optimal machine performance.

Even better, this accessory **pays for itself after three descaling intervals** when compared to service calls. You may use either sanitizer or descaler with iAuCS®, however if used in conjunction with LuminIce® II, we recommend using descaler.

Benefits:

- Provides regular descaling automatically—one less thing to remember
- Prevents the build-up of lime scale on the evaporator, which can inhibit performance
- Reduces service calls and preventive maintenance costs
- Prolongs the life of your ice machine

Scheduling your descaling intervals is effortless using the easyTouch® display. Simply choose your desired frequency and iAuCS® takes it from there!



❄️ Sanitizer and Descaler

No matter your restaurant type, food safety is a top concern. Manitowoc Sanitizer and Descaler are **pecially formulated** to keep your Indigo® NXT descaled, sanitized and performing at the highest level.

Manitowoc Sanitizer keeps biofilms, bacteria, algae, fungi, mold, and worst of all, viruses from finding a home in your machine, and when used as directed, can be used as a surface disinfectant.

Manitowoc Descaler effectively removes lime scale and mineral deposits from the evaporator, ensuring your ice machine operates at peak performance.

While every business and its environmental conditions are different, we recommend a detailed descaling at least two times per year.

Powder Descaler & Rinse
Manitowoc also offers a descaler and rinse in powder form that is easier to ship, transport and store. No partial package use, less waste and more sustainable. Mix and use in 5 easy steps.



Exclusive formulation

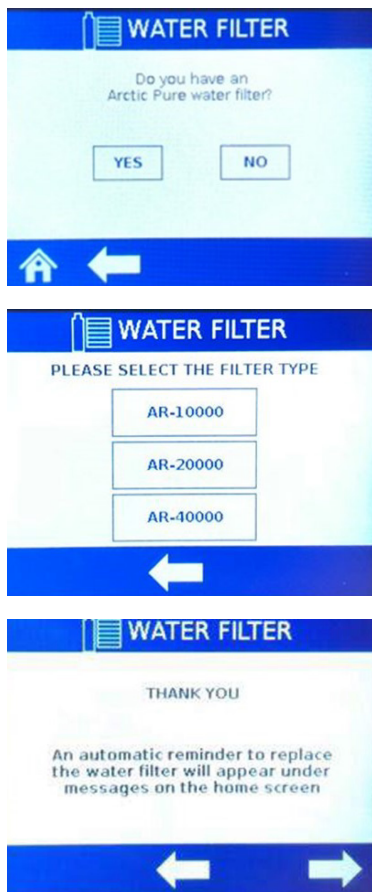
Manitowoc Sanitizer and Descaler have been extensively tested and are specifically formulated for use with Manitowoc ice machines, adhering to the manufacturer's warranty. The proprietary chemical compositions will not harm the nickel-plated evaporator or plastic parts, if used as instructed. Use of other descalers, cleaners or sanitizers is highly discouraged.

Arctic Pure Plus



This two-stage filtration system first pre-filters to **remove hard sediments** like sand, rust and dirt.

Then in stage two, Arctic Pure Plus **traps soft sediments**, such as microorganisms, polymers, chlorine and minerals down to 0.5 microns. The result is less scale buildup and better-tasting ice. Arctic Pure Plus water filters are certified to NSF/ANSI Standard 42 for Aesthetic Effects and 53 for Health Effects.



Changing the housing is fast, easy and doesn't require turning the water off. We recommend changing your water filter every six months. However, when integrated with Indigo® NXT, the system will monitor your water flow and alert you when filters require changing—no guesswork involved.

❄️ D-Bin Scoop

Contamination is most often caused at the point of contact, where the scoop meets the ice. Our D-Bin scoops have **thumb and knuckle guards** to prevent **unintentional ice touching**.



Standard Ice Scoop
Item # 0000015595



Optional NSF-Approved Metal Scoop
with Lifetime Guarantee
Item # K00463



Storage options

Local health departments will determine whether your scoop may be stored inside or outside of the bin. If allowed to be stored inside, our D-bins have a secure retention hook that keeps the handle above the ice line, free from contamination. If scoops are required to be kept outside the bin, we offer the NSF-Approved Multi-Mount External Scoop Holder (Item # K00461). Keeping the scoop protected behind a commercial-grade ABS plastic shield, this holder can be mounted seven different ways.



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Our customized solutions provide much more than just temporary enhancements. Backed by decades of experience in the industry, our products are relentlessly reliable, built to last and withstand the daily pressures of food service demands. And that's the same dependability reflected in our own strong support network, providing the consistent service you need at every stage of your business.

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