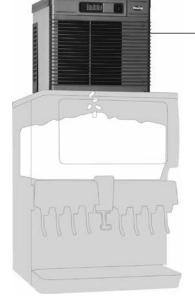
Maestro Plus[™]

Chewblet° and flake ice machines



Model MCD425AHT on countertop ice and beverage dispenser, supplied by others



Model MCD425ABT shown

| Model configurations | | | | | | |
|----------------------|---------------------------|-----------|-------------|--|--|--|
| Ice type | For use with ¹ | Condenser | Item number | | | |
| Chewblet | ice and beverage | air | MCD425AHT† | | | |
| | dispenser (by others) | water | MCD425WHT | | | |
| | ice storage | air | MCD425ABT† | | | |
| | bin | water | | | | |
| Flake | ice storage | air | MFD425ABT† | | | |
| | bin | water | MFD425WBT | | | |

† ENERGY STAR[®] certified

¹ Ordered separately

Features

Maestro Plus ice machine with up to 425 lb (193.0 kg) daily production of consumer preferred Chewblet or flake ice.

High performance Maestro Plus ice machines

- compact, reliable ice machine for top mount installation
- stainless steel evaporator, auger and top bearing
- oversized, heavy duty, tapered roller bearing ensures long low-maintenance life
- automatic self-flushing of ice machine removes impurities
- no noisy harvest cycles means quiet ice production

Lower utility bills

- energy-efficient, no costly defrost cycles
- meets 2018 Department of Energy regulations
- 40% less water than comparable capacity cube machines

Maintenance and service benefits

- cleaning and sanitizing of entire machine takes less than 1 hour
- LED control board provides at-a-glance machine status

Consumer-preferred Chewblet ice (MCD models)

- preferred over cubes by more than 2:1¹
- easy to chew
- more reliable dispensing than nugget or pellet ice
- slow melting, maintains drink temperature and quality, comparable to cubes
- higher displacement than cube ice

Flake ice (MFD models)

- high surface area chills quickly, maintains products at desired temperature
- molds well, securely holds containers without slipping
- shields products against damage in displays

Installation flexibility

- top kits allow ice machine to be top mounted on most ice and beverage dispensers
- top kits install without any alteration to dispenser (kit includes stainless steel top)
- compatible with over 20 of Follett's ice storage bins

Warranty

- 3 years parts and labor, 5 years compressor parts²

¹ Consumer study conducted by independent agency Roper ASW. ² Refer to price list for additional warranty information.



Accessories

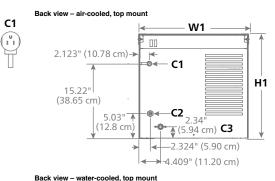
SafeCLEAN Plus[™] ice machine cleaner, carton of 24 x 8 oz bottles (item# 01149962) Nu-Calgon IMS-III sanitizer, 16 oz bottle (item# 00979674) Water filters (refer to form #9905) Additional Maestro Plus accessories (refer to price list)

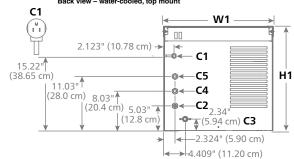
Specification for ice and beverage dispenser top mount ice machines

| top mount ice machines |) |
|--|---|
| W1 Width | 22.70" (57.7 cm) fits on 22.00" wide dispensers |
| D1 Depth | 24.25" (61.6 cm) |
| H1 Height | 21.25" (54.0 cm) |
| Service clearance | 12.00" (30.5 cm) top - no front obstructions 6.00" (15.24 cm) on exhaust side (left, right and rear) |
| C1 Electrical 115 V/60/1 | 11 amps, 0.8 kW 15 amp circuit 7' (2 m) cord, NEMA 5-15 plug |
| C2 Water inlet | 3/8" FPT, installation of an in line water filtration system is recommended |
| C3 Drain | 3/4" MPT water-cooled models require separate condenser drains |
| Water-cooled ice machine connections | C4 – 3/8" FPT condenser inlet C5 – 3/8" FPT condenser drain |
| Refrigerant | R404a |
| 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) |
| lce production at 70 F (21 C) air, 50 F (10 C) water | air-cooled models – 425 lb (193.0 kg) water-cooled models – 443 lb (201.1 kg) |
| lce production at 90 F (32 C) air, 70 F (21 C) water | air-cooled models – 325 lb (147.6 kg) water-cooled models – 372 lb (169.0 kg) |
| Energy consumption 90 F (32 C) air; 70 F (21 C) water | air-cooled models – 5.4 kWh water-cooled models – 5.0 kWh per 100 lb (45.4 kg) ice |
| Heat rejection | air-cooled models – 5,000 BTU/hr water-cooled models – 1,400 BTU/hr to air, 3,600 BTU/hr to water |
| Water consumption | 12.0 gal (45.4 L) of potable water per 100 lb (45.4 kg) of ice (per AHRI test standards). 12.5 gal (47.3 L) at standard flush setting. |
| Water flow requirement for water-cooled condensers | 0.25 gpm at 50 F (10 C) 0.5 gpm at 70 F (21 C) 1.25 gpm at 90 F (32 C) |
| Approximate ship weight | 160 lb (73 kg) |
| NOTE: For indoor use only | |

SHORT FORM SPECIFICATION: Ice machine to be Follett model number . Ice machine to be air- or water-cooled and produce approximately 425 lb (193.0 kg) per day of Chewblet ice at air temperature of 70 F (21 C), water temperature of 50 F (10 C). Ice machine to use environmentally responsible R404a refrigerant. Ice machine to have stainless steel evaporator, auger and top bearings, heavy-duty tapered roller bearing, and low-water safety circuit. NSF and ETL listed.

Dimensional drawing W1 D1 H1 H2 D2 W2





| 0 (88.8) 47.00 0 (90.2) 73.75 5 (99.7) 77.25 0 (76.2) 34.38 | 0 (119.4) MTF3 5 (187.3) MTF3 5 (196.2) MTF3 8 (87.3) MTC3 | 30SCP 30SCP 24SCP 26SCP 22SCP | | | |
|---|--|--|--|--|--|
| 0 (88.8) 47.00 0 (90.2) 73.75 5 (99.7) 77.25 0 (76.2) 34.38 | 0 (119.4) MTF3 5 (187.3) MTF3 5 (196.2) MTF3 8 (87.3) MTC3 | 30SCP 24SCP 26SCP 22SCP | | | |
| 0 (90.2) 73.75 5 (99.7) 77.25 0 (76.2) 34.38 | 5 (187.3) MTF 5 (196.2) MTF 8 (87.3) MTC | 24SCP 26SCP 22SCP | | | |
| 5 (99.7) 77.25 0 (76.2) 34.38 | 5 (196.2) MTF2 8 (87.3) MTC2 | 26SCP 22SCP | | | |
|) (76.2) 34.38 | 8 (87.3) MTC | 22SCP | | | |
| | . , | | | | |
| | . , | | | | |
|) (76.2) 34.38 | 3 (87.3) MTC | | | | |
| | | 24SCP | | | |
| (76.2) 34.38 | 8 (87.3) MTC | 30SCP | | | |
| (76.2) 38.38 | 8 (97.5) MTC | 30SCP | | | |
| Lancer dispensers | | | | | |
| 0 (77.5) 36.50 |) (92.7) MTL | 22SCP | | | |
| 0 (77.5) 36.50 |) (92.7) MTL | 30SCP | | | |
| 0 (77.5) 42.13 | 8 (107.0) MTL | 30SCP | | | |
| 0 (78.7) 38.25 | (97.2) MTL | 30SCP | | | |
| 0 (85.6) 40.00 | (101.6) MTL | 30SCP | | | |
| Pepsi dispensers | | | | | |
| | (96.8) MTP | 24SCP | | | |
| 0 (88.9) 38.12 | (400.6) | 30SCP | | | |
|) | 0 (78.7) 38.25 0 (85.6) 40.00 0 (88.9) 38.12 | 0 (78.7) 38.25 (97.2) MTL 0 (85.6) 40.00 (101.6) MTL 0 (88.9) 38.12 (96.8) MTP | | | |

Net height after installation of top kit.

⁴ Top adapter IC Code 46753 and ice kit IC Code 46430 must also be ordered from Coca-Cola.

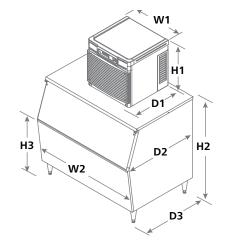
 ² Consult with Coca-Cola and Follett to qualify application prior to ordering.
³ Top adapter IC Code 46412 and ice kit IC Code 46430 must also be ordered from Coca-Cola.

Specification for bin top mount ice machines

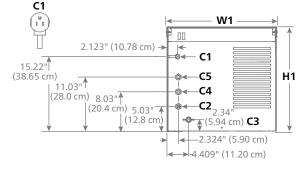
| W1 Width | 22.70" (57.6 cm) |
|---|--|
| | fits on 22.00" wide dispensers or bins |
| D1 Depth, ice machine | 24.25" (61.6 cm) |
| D2 Depth, bin | 31.50" (80.0 cm) |
| H1 Height | 21.25" (54.0 cm) |
| Service clearance | 12.00" (30.5 cm) top - no front obstructions 6.00" (15.24 cm) on exhaust side (left, right and rear) |
| C1 Electrical 115 V/60/1 | 11 amps, 0.8 kW 15 amp circuit 7' (2 m) cord, NEMA 5-15 plug |
| C2 Water inlet | 3/8" FPT, installation of an in line water filtration system is recommended |
| C3 Drain ¹ | 3/4" MPT water-cooled models require separate condenser drains |
| Water-cooled ice machine connections | C4 – 3/8" FPT condenser inlet C5 – 3/8" FPT condenser drain |
| Refrigerant | R404a |
| 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) |
| Chewblet, ice production at 70 F (21 C) air, 50 F (10 C) water | air-cooled models – 425 lb (193.0 kg) water-cooled models – 443 lb (201.1 kg) |
| Chewblet ice production at 90 F (32 C) air, 70 F (21 C) water | air-cooled models – 325 lb (147.6 kg) water-cooled models – 372 lb (169.0 kg) |
| Flake ice production at 90 F (32 C) air, 70 F (21 C) water | water-cooled models – 515 lb (234 kg) |
| Chewblet energy consumption 90 F (32 C) air, 70 F (21 C) water | air-cooled models – 5.4 kWh water-cooled models – 5.0 kWh per 100 lb (45 kg) ice |
| Flake energy consumption 90 F (32 C) air, 70 F (21 C) water | water-cooled models – 6.2 kWh per 100 lb (45 kg) ice |
| Heat rejection | air-cooled models – 5,000 BTU/hr water-cooled models – 1,400 BTU/hr to air, 3,600 BTU/hr to water |
| Water consumption, Chewblet and flake ice | 12.0 gal (45.4 L) of potable water per 100 lb (45.4 kg) of ice. 12.5 gal (47.3 L) at standard flush setting. |
| Water flow requirement for water-cooled condensers | 0.25 gpm at 50 F (10 C) 0.5 gpm at 70 F (21 C) 1.25 gpm at 90 F (32 C) |
| Approximate ship weight | 160 lb (73 kg) |
| NOTE: For indoor use only | |

SHORT FORM SPECIFICATION: Ice machine to be Follett model number ______. Ice machine to be ______ air- or _____water-cooled and produce approximately 425 lb (193.0 kg) per day of ______ Chewblet ice or ______ flake ice. Ice machine to use environmentally responsible R404a refrigerant. Ice machine to have stainless steel evaporator, auger and top bearings, heavy-duty tapered roller bearing, and low-water safety circuit. NSF and ETL listed.

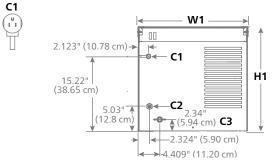
Dimensional drawing



Back view – water-cooled, top mount



Back view – air-cooled, top mount



Configure your ice machine with the following slope front bin models

| Aaximum bin apacity lb (kg) | Cubic volume cu ft (m) | Width - W2 in (cm) | Depth - D3 in (cm) | Height - H2 in (cm) | Door sill height - H3 in (cm) | Required door access in (cm) | Approx. ship weight lb (kg) |
|--------------------------------|---|--|---|--|--|---|---|
| 430 (195) | 13.8 (0.39) | 30.00 (76.2) | 29.50 (74.9) | 40.00 (101.6) | 26.00 (66.0) | 31.00 (78.7) | 144 (65) |
| 660 (299) | 20.8 (0.59) | 44.00 (111.8) | 29.50 (74.9) | 40.00 (101.6) | 26.00 (66.0) | 32.00 (81.3) | 178 (81) |
| 950 (431) | 30.1 (0.85) | 48.00 (121.9) | 28.25 (71.8) | 50.00 (127.0) | 36.00 (91.4) | 32.00 (81.3) | 207 (94) |
| 1030 (468) | 32.6 (0.92) | 52.00 (132.1) | 28.25 (71.8) | 50.00 (127.0) | 36.00 (91.4) | 32.00 (81.3) | 217 (98) |
| , | pacity lb (kg) 430 (195) 660 (299) 950 (431) | pacity lb (kg) cu ft (m) 430 (195) 13.8 (0.39) 660 (299) 20.8 (0.59) 950 (431) 30.1 (0.85) | pacity lb (kg) cu ft (m) in (cm) 430 (195) 13.8 (0.39) 30.00 (76.2) 660 (299) 20.8 (0.59) 44.00 (111.8) 950 (431) 30.1 (0.85) 48.00 (121.9) | pacity Ib (kg) cu ft (m) in (cm) in (cm) 430 (195) 13.8 (0.39) 30.00 (76.2) 29.50 (74.9) 660 (299) 20.8 (0.59) 44.00 (111.8) 29.50 (74.9) 950 (431) 30.1 (0.85) 48.00 (121.9) 28.25 (71.8) | pacity Ib (kg) cu ft (m) in (cm) in (cm) in (cm) 430 (195) 13.8 (0.39) 30.00 (76.2) 29.50 (74.9) 40.00 (101.6) 660 (299) 20.8 (0.59) 44.00 (111.8) 29.50 (74.9) 40.00 (101.6) 950 (431) 30.1 (0.85) 48.00 (121.9) 28.25 (71.8) 50.00 (127.0) | pacity lb (kg) cu ft (m) in (cm) in (cm) in (cm) in (cm) 430 (195) 13.8 (0.39) 30.00 (76.2) 29.50 (74.9) 40.00 (101.6) 26.00 (66.0) 660 (299) 20.8 (0.59) 44.00 (111.8) 29.50 (74.9) 40.00 (101.6) 26.00 (66.0) 950 (431) 30.1 (0.85) 48.00 (121.9) 28.25 (71.8) 50.00 (127.0) 36.00 (91.4) | pacity lb (kg) cu ft (m) in (cm) in (cm) in (cm) in (cm) access in (cm) 430 (195) 13.8 (0.39) 30.00 (76.2) 29.50 (74.9) 40.00 (101.6) 26.00 (66.0) 31.00 (78.7) 660 (299) 20.8 (0.59) 44.00 (111.8) 29.50 (74.9) 40.00 (101.6) 26.00 (66.0) 32.00 (81.3) 950 (431) 30.1 (0.85) 48.00 (121.9) 28.25 (71.8) 50.00 (127.0) 36.00 (91.4) 32.00 (81.3) |

¹ Follett recommends installation of floor drain with grate with all ice storage bins.

Chewblet ice production – air-cooled

| Inlet water | Ambient air temperature F (C) | | | | | | |
|----------------------|-------------------------------|-----------|-----------|-----------|-----------|------------|--|
| temperature F (C) | 60 (16) | 70 (21) | 80 (27) | 90 (32) | 100 (38) | hr | |
| 50 F (10 C) | 460 (208) | 425 (193) | 390 (177) | 355 (161) | 320 (145) | in 24 | |
| 60 F (16 C) | 438 (198) | 405 (184) | 373 (169) | 340 (154) | 308 (139) | tion | |
| 70 F (21 C) | 415 (188) | 385 (190) | 355 (173) | 325 (147) | 295 (134) | production | |
| 80 F (27 C) | 405 (184) | 375 (170) | 345 (156) | 315 (142) | 285 (129) | (kg) pi | |
| 90 F (32 C) | 395 (179) | 365 (166) | 335 (152) | 305 (138) | 275 (125) | l) dl | |

Chewblet ice production – water-cooled

| Inlet water | Condenser water temperature F (C) | | | | | | |
|----------------------|-----------------------------------|-----------|-----------|-----------|-----------|-----------|------------|
| temperature F (C) | 50 (10) | 60 (16) | 70 (21) | 80 (27) | 90 (32) | 100 (38) | hr |
| 50 F (10 C) | 486 (220) | 465 (211) | 443 (201) | 422 (191) | 400 (181) | 389 (176) | in 24 |
| 60 F (16 C) | 464 (210) | 445 (202) | 425 (193) | 406 (184) | 386 (175) | 367 (166) | tion |
| 70 F (21 C) | 443 (201) | 425 (193) | 408 (185) | 390 (177) | 372 (169) | 358 (162) | production |
| 80 F (27 C) | 422 (191) | 406 (184) | 389 (176) | 373 (169) | 356 (161) | 340 (154) | (kg) pr |
| 90 F (32 C) | 400 (181) | 385 (175) | 371 (168) | 356 (161) | 341 (155) | 326 (148) | n (i |

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Maestro Plus top mount



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