



# Maestro Plus™

ice machine for foodservice applications



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



## Features

Compact, reliable ice machine for top mount installation on most countertop ice and beverage dispensers and bins. Stainless steel exterior and interior frame. Environmentally responsible R404a refrigerant. Production capacity approximately 425 lb (193.0 kg) of Chewblet® or flake ice in a 24-hour period.

### High performance Maestro Plus ice machines

- stainless steel evaporator, auger and top bearing provides durability
- oversized, heavy duty, tapered roller bearing ensures long low-maintenance life
- ice machine can be cleaned without contaminating ice
- no noisy harvest cycles means quiet ice production

### Lower utility bills

- energy-efficient, no costly defrost cycles
- 25% less energy than comparable capacity cube machines
- 40% less water than comparable capacity cube machines

### Low-profile design

- only 21.25" (54.0 cm) high; fits under 8' (2.4 m) ceilings when mounted on beverage dispenser

### Consumer-preferred Chewblet ice (also available as a flaker)

- preferred over cubes by more than 2:1\*
- 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 is perfect for foodservice and grocery displays

- cradles fish and vegetables without bruising
- securely supports salad bar containers without tipping

### Installation flexibility

- Harmony™ kits allow ice machine to be top mounted on most ice and beverage dispensers
- Harmony 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 parts

\* Consumer study conducted by independent agency Roper ASW.

Maestro Plus 425 series ice machine, 115V/60 Hz			
Ice type	Install/mount	Condenser	Item number
Chewblet®	Harmony	air	<b>MCD425AHT</b>
	Bin	air	<b>MCD425ABT</b>
water		<b>MCD425WBT</b>	
Flake	Bin	air	<b>MFD425ABT</b>
		water	<b>MFD425WBT</b>

Job \_\_\_\_\_  
 Item \_\_\_\_\_

## Accessories

- SafeCLEAN™ environmentally responsible ice machine cleaner (item# 00132001)
- Nu-Calgon® IMS-II sanitizer, 16 oz bottle (item# 00979674)
- Additional filters (refer to form# 6380, 9905, 6070)
- Additional Maestro Plus accessories (refer to price list)

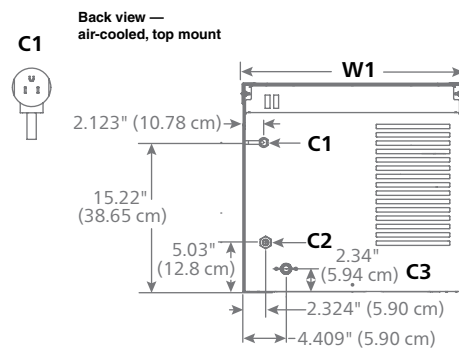
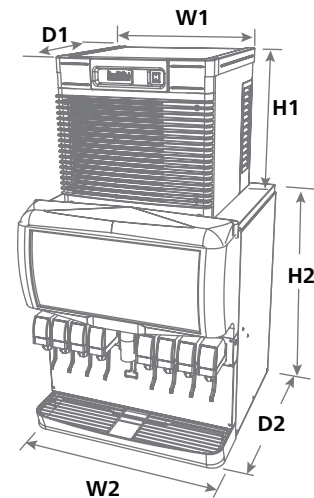
## Specification for ice and beverage dispenser top mount ice machines

<b>W1</b> Width	22.70" (57.7 cm) fits on 22.00" wide dispensers
<b>D1</b> Depth	24.25" (61.6 cm)
<b>H1</b> 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)
<b>C1</b> Electrical	11 amps, 0.8 kW 115 V/60/1 7' (2 m) cord, NEMA 5-15 plug
<b>C2</b> Water inlet	3/8" FPT, installation of an in line water filtration system is recommended
<b>C3</b> Drain	3/4" MPT
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 (861 kPa)
Ice production at 70 F (21 C) air, 50 F (10 C) water	425 lb (193.0 kg)
Ice production at 90 F (32 C) air, 70 F (21 C) water	325 lb (147.6 kg)
Energy consumption 90 F (32 C) air; 70 F (21 C) water	5.7 kWh
Heat rejection	5,000 BTU/hr
Water consumption	12.0 gal (45.4 L) of potable water per 100 lb (45.4 kg) of ice
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-cooled. Ice machine production to be 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



Manufacturer/ Model number	W2 = Width in (cm)	D2 = Depth in (cm)	H2* = Height in (cm)	Harmony top kit
<b>Lancer dispensers</b>				
4500-22N	22.0 (55.9)	30.5 (77.5)	36.50 (92.7)	MTL22SCP
FS-22N				
4500-30N	30.0 (76.2)	30.5 (77.5)	36.50 (92.7)	MTL30SCP
FS-30N	30.0 (76.2)	30.5 (77.5)	42.13 (107.0)	MTL30SCP
<b>Remcor/Cornelius dispensers</b>				
DB/DF/ED150 series	22.0 (55.9)	30.0 (76.2)	34.38 (87.3)	MTC22SCP
DB/DF/ED175 series	24.5 (62.2)	30.0 (76.2)	34.38 (87.4)	MTC24SCP
DB/DF/ED200 series	30.0 (76.2)	30.0 (76.2)	34.38 (87.4)	MTC30SCP
DB/DF/ED250 series	30.0 (76.2)	30.0 (76.2)	38.38 (97.5)	MTC30SCP

\*Net height after installation of top kit

## Specification for bin top mount ice machines

<b>W1</b> Width	22.70" (57.6 cm) fits on 22.00" wide dispensers or bins
<b>D1</b> Depth	24.25" (61.6 cm)
<b>H1</b> 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)
<b>C1</b> Electrical	11 amps, 0.8 kW 115 V/60/1
<b>C2</b> Water inlet	3/8" FPT, installation of an in line water filtration system is recommended
<b>C3</b> Drain <sup>1</sup>	3/4" MPT water-cooled models require separate condenser drains
Water-cooled ice machine connections	<b>C4</b> – 3/8" FPT condenser inlet, <b>C5</b> – 3/8" FPT condenser drain
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)
Ice production at 70 F (21 C) air, 50 F (10 C) water	air-cooled models – 425 lb (193.0 kg) water-cooled models - 486 lb (220.6 kg)
Ice production at 90 F (32 C) air, 70 F (21 C) water	air-cooled models – 325 lb (147.6 kg) water-cooled models – 408 (185.2 kg)
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 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	12.0 gal (45.4 L) of potable water per 100 lb (45.4 kg) of ice
Water flow requirement for water-cooled condensers	0.25 gpm at 50 F 0.5 gpm at 70 F 1.25 gpm at 90 F
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. Ice production to be approximately 425 lb (193.0 kg) per day of \_\_\_\_\_ Chewblet or \_\_\_\_\_ flake ice at air temp. of 70 F (21 C), water temp. 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 bearings, and low water safety circuit. NSF and ETL listed.

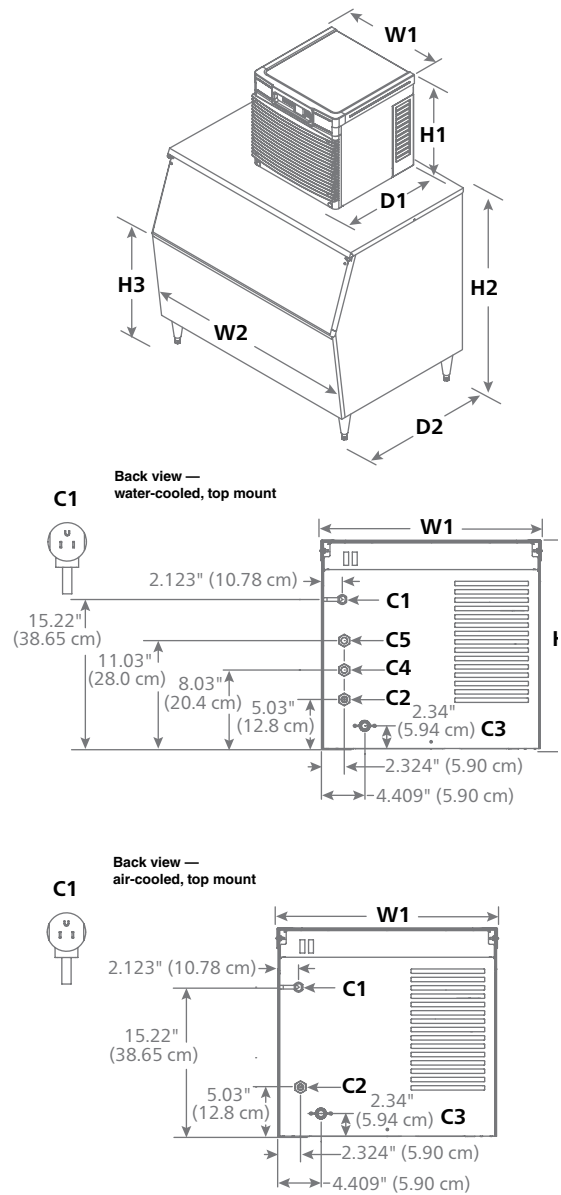
## Configure your ice machine with the following bin models

Slope front bin model <sup>1</sup>	Maximum bin capacity lb (kg)	Cubic Volume cu ft (m)	Width - <b>W2</b> in (cm)	Depth - <b>D2</b> in (cm)	Height - <b>H2</b> in (cm)	Door Sill Height - <b>H3</b> in (cm)	Required door access in (cm)	Approximate ship weight lb (kg)
300-22 <sup>2</sup>	300 (136)	9.6 (0.27)	22.00 (55.9)	29.50 (74.9)	40.00 (101.6)	26.00 (66.0)	23.00 (58.4)	128 (58)
425-30	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)
650-44	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)
950-48	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)
1025-52	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)

<sup>1</sup> Follett recommends installation of floor drain with grate with all ice storage bins

<sup>2</sup> Model 300-22 only for use with Follett Maestro Plus 425 (air-cooled) and Horizon™ 700 series ice machines

## Dimensional drawing



## 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)	460 (208)	425 (193)	390 (177)	355 (161)	320 (145)	
60 (16)	438 (198)	405 (184)	373 (169)	340 (154)	308 (139)	
70 (21)	415 (188)	385 (190)	355 (173)	325 (147)	295 (134)	
80 (27)	405 (184)	375 (170)	345 (156)	315 (142)	285 (129)	
90 (32)	395 (179)	365 (166)	335 (152)	305 (138)	275 (125)	

## Ice production – water-cooled

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

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## Maestro Plus top mount foodservice

