

C/E 425 series ice machine for foodservice applications

Model MCE425AHT on countertop ice and beverage dispenser, supplied by others



Maestro Plus C/E425 series ice machine						
Ice type	For use with ¹	Condenser	Voltage Condenser V/Hz			
		air	220/60	MCC425ABT		
	ice storage	air	230/50	MCE425ABT		
	bin	water	220/60	MCC425WBT		
Chewblet®		water	230/50	MCE425WBT		
	ice and beverage dispenser (by others)	air	220/60	MCC425AHT		
		air	230/50	MCE425AHT		
Micro Chewblet	ice storage bin	air	220/60	MMC425ABT		
		air	230/50	MME425ABT		
		water	220/60	MMC425WBT		
		water	230/50	MME425WBT		
Flake		air	220/60	MFC425ABT		
	ice storage	air	230/50	MFE425ABT		
	bin	water	220/60	MFC425WBT		
		water	230/50	MFE425WBT		

¹ Ordered separately

Features

Maestro Plus Chewblet[®] ice machine with up to 193 kg (425 lb) daily production of 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

New

- 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



New - cleaning and sanitizing of entire machine takes less than 1 hour

New - LED control board provides at-a-glance machine status

Consumer-preferred Chewblet ice (MCC/MCE models)

- chewable, compressed nugget ice is preferred over cubes¹
- available with approximately 2.54 cm (1.00") long standard Chewblet ice or optional 0.95 cm (3/8") long Micro Chewblet[™] ice
- 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 (MFC/MFE models) 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 parts²

Job

Item

Follett Europe Polska Sp. z o.o. Mokry Dwór 26C 83-021 Wiślina, Poland +48 (58) 785-6140 | Fax: +48 (58) 785-6159 folletteurope.com

801 Church Lane | Easton, PA 18040, USA 1.610.252.7301 | Fax: +1.610.250.0696 | follettice.com



² Alternate voltage not for use in the United States.

¹ Consumer study conducted by independent agency Roper ASW.

² Refer to price list for additional warranty information

Accessories

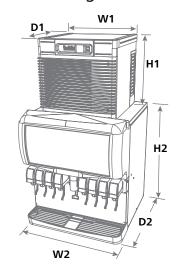
Water filters (refer to form# 9905) Additional Maestro Plus accessories (refer to price list)

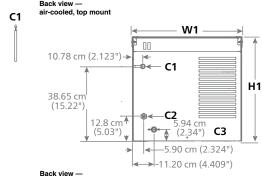
Specification for ice and beverage dispenser top mount ice machines

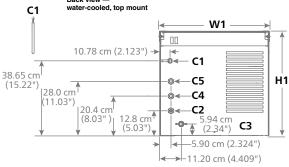
top mount ice macinites	
W1 Width	57.7 cm (22.70") fits on 22.00" wide dispensers
D1 Depth	61.6 cm (24.25")
H1 Height	54.0 cm (21.25")
Service clearance	30.5 cm (12.00") top - no front obstructions 15.24 cm (6.00") on exhaust side (left, right and rear)
C1 220 V/60/1 ("C" models) / 230 V/50/1 ("E" models) electrical	5.5 amps, 0.8 kW 2.4 m (8') cord only
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	10 - 38 C (50 -100 F)
Water temperature	7 - 32 C (45 - 90 F)
Potable water pressure	69 - 483 kPa (10 - 70 psi)
Condenser water pressure	69 - 861 kPa (10 - 125 psi)
Ice production at 21 C (70 F) air, 10 C (50 F) water	air-cooled models – 193 kg (425 lb) water-cooled models – 201 kg (442 lb)
Ice production at 32 C (90 F) air, 21 C (70 F) water	air-cooled models – 150 kg (330 lb) water-cooled models – 167 kg (368 lb)
Energy consumption 32 C (90 F) air; 21 C (70 F) water	air-cooled models – 5.4 kWh water-cooled models – 5.0 kWh per 45.4 kg (100 lb) 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	45.4 L (12.0 gal) of potable water per 45.4 kg (100 lb) of ice (per AHRI test standards). 47.3 L (12.5 gal) at standard flush setting.
Water flow requirement for water-cooled condensers	0.25 gpm at 10 C (50 F) 0.5 gpm at 21 C (70 F) 1.25 gpm at 32 C (90 F)
Approximate ship weight	73 kg (160 lb)
NOTE: For indoor use only	

SHORT FORM SPECIFICATION: Ice machine to be Follett model number _ __air- or _____water-cooled. Ice machine production to be approximately 193 kg (425 lb) per day of Chewblet ice at air temperature of 21 C (70 F), water temperature of 10 C (50 F). 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. 230 V models CE and EU food contact compliant.

Dimensional drawing







Manufacturer/ Model number	W2 = Width cm (in)	D2 = Depth cm (in)	H2 ¹ = Height cm (in)	Harmony top kit			
Coca-Cola dispensers							
Freestyle 7000 2,3	76.5 (30.10)	84.1 (33.11)	119.4 (47.00)	MTF30SCP			
Freestyle 9000 ²	64.8 (25.50)	90.2 (35.50)	187.3 (73.75)	MTF24SCP			
Cornelius dispensers	S						
DB/DF/ED150 series	55.9 (22.00)	76.2 (30.0)	87.3 (34.38)	MTC22SCP			
DB/DF/ED175 series	62.2 (24.50)	76.2 (30.0)	87.3 (34.38)	MTC24SCP			
DB/DF/ED200 series	76.2 (30.00)	76.2 (30.0)	87.3 (34.38)	MTC30SCP			
DB/DF/ED250 series	76.2 (30.00)	76.2 (30.0)	97.5 (38.38)	MTC30SCP			
Lancer dispensers							
4500-22N, FS-22N	55.9 (22.00)	77.5 (30.50)	92.7 (36.50)	MTL22SCP			
4500-30N	76.2 (30.00)	77.5 (30.50)	92.7 (36.50)	MTL30SCP			
FS-30N	76.2 (30.00)	77.5 (30.50)	107.0 (42.13)	MTL30SCP			
Lancer Sensation	76.2 (30.00)	78.7 (31.00)	97.2 (38.25)	MTL30SCP			
Lancer Touchpoint	82.6 (32.50)	85.6 (33.70)	101.6 (40.00)	MTL30SCP			
Pepsi dispensers							
Spire 3.0	68.6 (27.00)	88.9 (35.00)	96.8 (38.12)	MTP24SCP			
Spire 5.0	77.5 (30.50)	91.4 (36.00)	108.6 (42.75)	MTP30SCP			

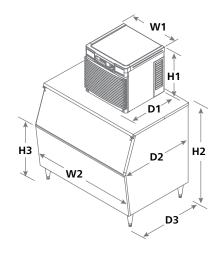
¹ Net height after installation of top kit.

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

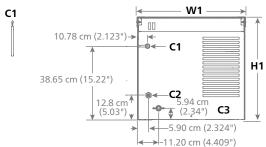
Specification for bin top	mount ice machines
W1 Width	57.6 cm (22.70")
	fits on 22.00" wide dispensers or bins
D1 Depth, ice machine	61.6 cm (24.25")
D2 Depth, bin door	80.0 cm (31.50")
H1 Height	54.0 cm (21.25")
Service clearance	30.5 cm (12.00") top - no front obstructions 15.24 cm (6.00") on exhaust side (left, right and rear)
C1 220 V/60/1 ("C" models) / 230 V/50/1 ("E" models) electrical	5.5 amps, 0.8 kW 2.4 m (8') cord only
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
Air temperature	10 - 38 C (50 -100 F)
Water temperature	7 - 32 C (45 - 90 F)
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Chewblet ice production at 21 C (70 F) air, 10 C (50 F) water	air-cooled models – 193 kg (425 lb) water-cooled models – 201 kg (442 lb)
Chewbler ice production at 32 C (90 F) air 21 C (70 F) water	air-cooled models – 150 kg (330 lb) water-cooled models – 167 kg (368 lb)
Flake ice production at 32 C (90 F) air, 21 C (70 F) water	water-cooled models – 234 kg (515 lb)
Chewblet energy consumption 32 C (90 F) air; 21 C (70 F) water	air-cooled models – 5.4 kWh water-cooled models – 5.0 kWh per 45.4 kg (100 lb) ice
Flake energy consumption 32 C (90 F) air; 21 C (70 F) 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 – 1400 BTU/hr to air, 3600 BTU/hr to water
Water consumption	45.4 L (12.0 gal) of potable water per 45.4 kg (100 lb) of ice (per AHRI test standards). 47.3 L (12.5 gal) at standard flush setting.
Water flow requirement for water-cooled condensers	0.25 gpm at 10 C (50 F) 0.5 gpm at 21 C (70 F) 1.25 gpm at 32 C (90 F)
Approximate ship weight	73 kg (160 lb)
NOTE E : I	

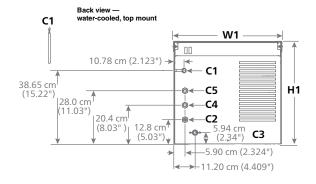
SHORT FORM SPECIFICATION: Ice machine to be Follett model number ______. Ice machine to be _____air- or _____water-cooled. Ice machine production to be approximately 193 kg (425 lb) per day of ______ Chewblet ice or _____ flake ice. Ice machine to use environmentally responsible R404a refrigerant. Ice machine to have stainless steel evaporator, auger and top bearings, heavy-duty tapered roller bearings, and low water safety circuit. NSF listed. 230 V models CE and EU food contact compliant.

Dimensional drawing



Back view — air-cooled, top mount





Configure your ice machine with the following bin models

		•		9				
Slope front bin model	Maximum bin capacity kg (lb)	Cubic Volume m (cu ft)	Width - W2 cm (in)	Depth - D3 cm (in)	Height - H2 cm (in)	Door Sill Height - H3 cm (in)	Required door access cm (in)	Approximate ship weight kg (lb)
300-22 ²	136 (300)	0.27 (9.6)	55.9 (22.00)	74.9 (29.50)	101.6 (40.00)	66.0 (26.00)	58.4 (23.00)	58 (128)
425-30	195 (430)	0.39 (13.8)	76.2 (30.00)	74.9 (29.50)	101.6 (40.00)	66.0 (26.00)	78.7 (31.00)	65 (144)
650-44	299 (660)	0.59 (20.8)	111.8 (44.00)	74.9 (29.50)	101.6 (40.00)	66.0 (26.00)	81.3 (32.00)	81 (178)
950-48	431 (950)	0.85 (30.1)	121.9 (48.00)	71.8 (28.25)	127.0 (50.00)	91.4 (36.00)	81.3 (32.00)	94 (207)
1025-52	468 (1030)	0.92 (32.6)	132.1 (52.00)	71.8 (28.25)	127.0 (50.00)	91.4 (36.00)	81.3 (32.00)	98 (217)

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

NOTE: For indoor use only

² Model 300-22 only for use with Follett Maestro Plus C/E425 (air-cooled) ice machines.

Ice production – air-cooled

Inlet water	Ambient air temperature C (F)							
temperature C (F)	16 (60)	21 (70)	27 (80)	32 (90)	38 (100)	4 hr		
10 (50)	206 (454)	193 (426)	181 (398)	165 (363)	149 (328)	in 24		
16 (60)	198 (437)	185 (408)	172 (379)	157 (346)	143 (314)	tion		
21 (70)	191 (420)	177 (390)	163 (359)	150 (330)	136 (300)	production		
27 (80)	182 (401)	170 (374)	158 (348)	145 (319)	132 (290)	(lb) pr		
32 (90)	173 (381)	163 (359)	153 (337)	140 (308)	127 (280)	kg (II		

Ice production – water-cooled

Inlet water temperature C (F)	Condenser water temperature C (F)							
	16 (60)	21 (70)	27 (80)	32 (90)	38 (100)	24 hr		
10 (50)	206 (454)	201 (442)	196 (431)	190 (419)	185 (408)	.⊑		
16 (60)	197 (435)	191 (421)	185 (407)	179 (394)	173 (380)	production		
21 (70)	189 (416)	182 (400)	174 (384)	167 (368)	159 (351)	oqno		
27 (80)	180 (396)	173 (381)	166 (365)	159 (350)	152 (335)	(lb) pr		
32 (90)	170 (375)	164 (361)	157 (346)	151 (332)	144 (318)	kg (II		

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Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.