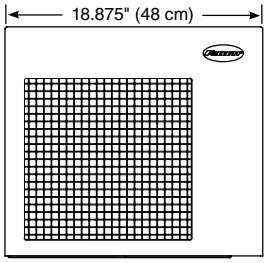
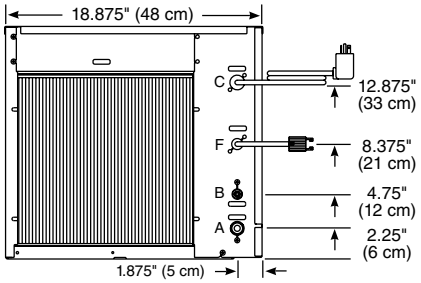
Maestro
Chewblet ice machine

MC_400 series self-contained
□ air-cooled or □ water-cooled
Utility requirements/unit specifications

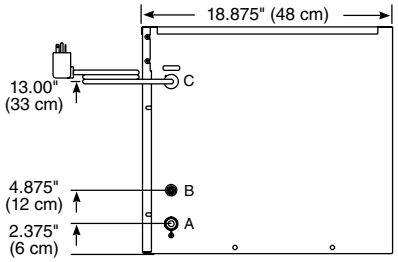
Front view — air-cooled, top mount



Front view — air-cooled, RIDE models



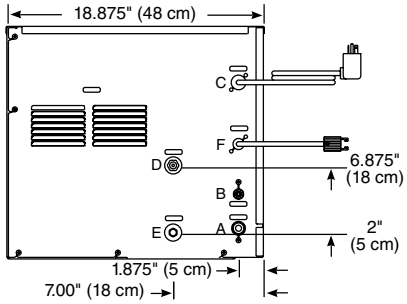
Back view — air-cooled, top mount



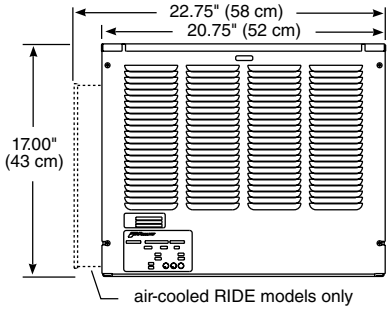
A – 3/4" MPT drain
B – 3/8" OD push-in water inlet
C – Electrical cord
D – 3/8" FPT condenser inlet
E – 3/8" FPT condenser drain
F – Bin signal cord

Ice machine plug configuration NEMA 5-20

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 ¼" 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)					
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	24 Hour Ice Production lbs/kg
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)					
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	24 Hour Ice Production lbs/kg
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)	