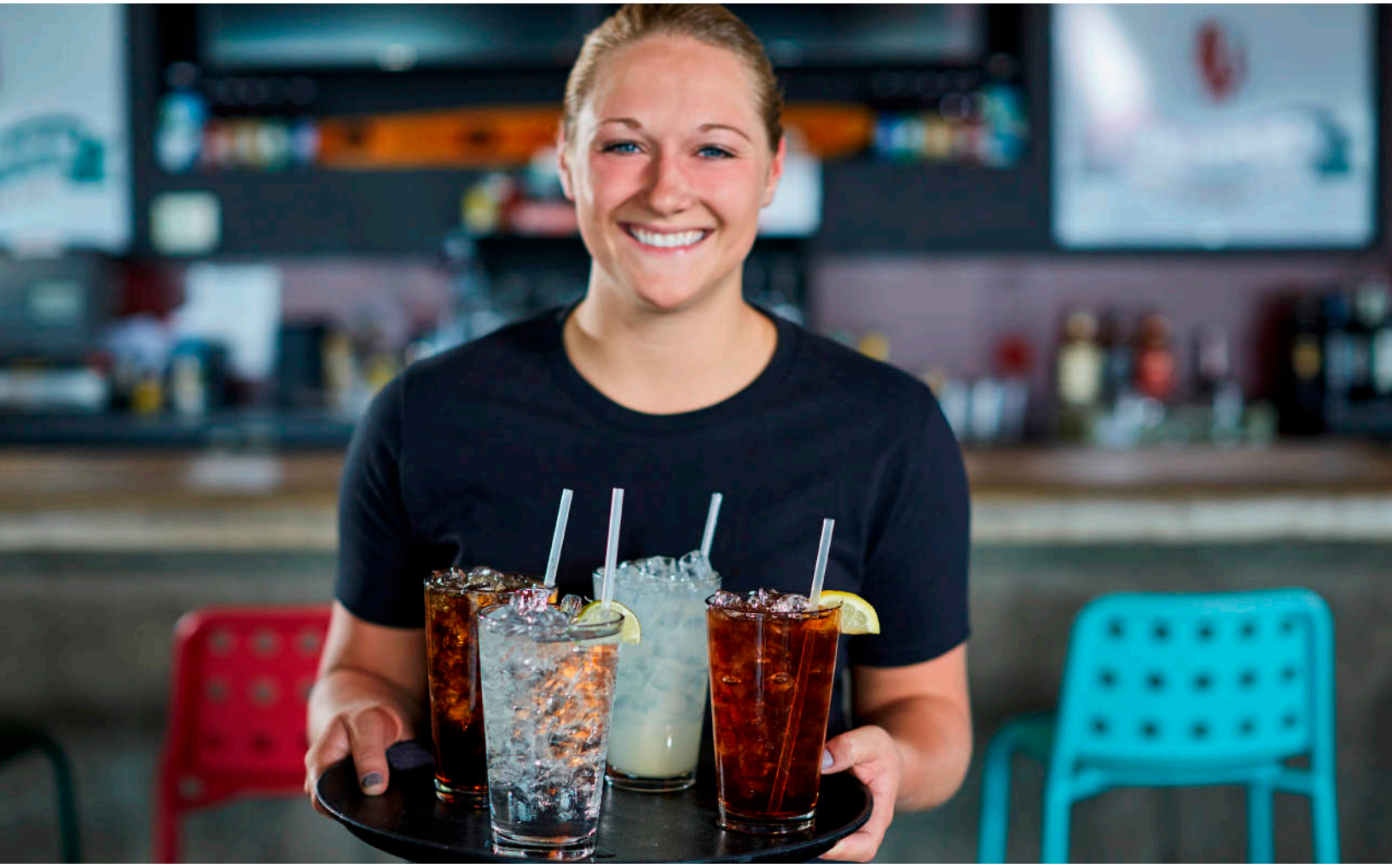
Manitowoc

Full Line Brochure





Engineered for Ease

Manitowoc Ice has built its reputation on developing the most innovative and reliable ice solutions for the foodservice industry. Solutions you'll find nowhere else. And, with one of the largest ENERGY STAR® portfolios in the industry, our ice machines are not only dependable, they are energy efficient. No one knows ice better than Manitowoc, that's why we have become America's leading brand of ice machines.

Recognized as an industry leader, Manitowoc ice machines have been singled out with numerous awards of distinction. Indigo NXT, Manitowoc's next generation ice machine, was awarded the 2019 Kitchen Innovation Award from the National Restaurant Association. This prestigious award recognizes Indigo NXT for its innovation, efficiency and productivity.

When it comes to engineering and design, the Indigo® was recognized with a gold and the NEO® with a bronze level Dealer Design Award from *The News Magazine* whose readers include the refrigeration service contractors.

We offer one of the largest portfolios of ice machines in the foodservice industry, including flaker, nugget, cuber and gourmet ice machines, from 100 lbs. (45 kg) to 3,000 lbs. (1,361 kg) of ice per day. Whatever your ice needs are, we have the solution. With a Manitowoc machine, great-tasting ice will be waiting for you when you need it the most.

Great-tasting ice – where and when you need it.



What's *your* ice type?



Manitowoc offers the largest variety of ice shapes in the widest range of production capacities. When deciding which ice machine to choose, there are two major factors to consider: which ice shape you need and how much ice you require per day. Manitowoc offers Half Dice, Dice, Regular, Nugget, Flake, Gourmet, Square and Large Square ice in production capacities up to 3,300 lbs. (1,497 kg) of ice per day.

With so many choices available, we've made the process easier to select the right ice for you and your customers. Whether it's soda, highballs, tiki-drinks, cocktails or whiskey on the rocks, we have the right ice type to make your drink the best it can be.



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Sustainability

At Manitowoc we strive to be a responsible manufacturer, industry leader and employer, not only for this generation, but for future generations. All Manitowoc machines use environmentally-friendly, non-CFC refrigerants. We routinely engage our customers, industry partners, employees, strategic suppliers, domestic and international government agencies and associations and the communities that we serve around the world. We switched a large portion of our Indigo NXT line to R410A refrigerant which has 48% less global warming potential than our previous models.

ENERGY STAR AWARD 2023
PARTNER OF THE YEAR
Sustained Excellence

Less Energy. Less Water.

Manitowoc machines earn ENERGY STAR®

Commercial ice machines that have earned the ENERGY STAR are on average 15% more energy efficient and 10% more water efficient than other models. Manitowoc has been an ENERGY STAR partner of the year for 14 consecutive years and have gain the status of sustained excellence for 11 years. No other ice machine company has continuously proven their commitment to make energy efficient products like Manitowoc.

AHRI CERTIFIED® www.ahridirectory.org

AHRI CERTIFIED — Manitowoc Ice Machines and D-Bins are certified by The American Heating and Refrigeration Institute. (AHRI) This means the data we published is validated to be true based on ASHRAE standards. Our certified products are continually tested by an independent third party laboratory to validate our products perform to the ratings or specifications published. Rest assured, products that carry the AHRI label comply to their published specification. AHRI rates ice machine performance is rated at the 90˚ ambient temperature and 70˚ water temperature. Bin capacity rating is measured by the cubic volume of the interior of the bin.

HALF DICE



Hard, clear ice cube with unique “rhomboid” shape 3/8" x 1-1/8" x 7/8" (0.95 x 2.86 x 2.22 cm) in dimension, 96 cubes per pound of ice, maximum cooling with nearly 100% ice to water ratio.



DICE



Hard, clear ice cube with unique “rhomboid” shape 7/8" x 7/8" x 7/8" (2.22 x 2.22 x 2.22 cm) in dimension, 48 cubes per pound of ice, maximum cooling with nearly 100% ice to water ratio.



REGULAR



Hard, clear ice cube with unique “rhomboid” shape 1-1/8" x 1-1/8" x 7/8" (2.86 x 2.86 x 2.22 cm) in dimension, 32 cubes per pound of ice, maximum cooling with nearly 100% ice to water ratio.



GOURMET



Hard, clear individual cube with unique octagon shape 1-3/8” x 1-3/8” (3.49 x 3.49 cm), maximum cooling with nearly 100% ice to water ratio.



NUGGET



Perfect for chewing and for blended beverages while dry enough (90% ice to water ratio) to be dispensed. 3/8” to 1/2” (0.95 to 1.27 cm) in width and length on average.



FLAKE



Small, soft pieces of ice with a 73% ice to water ratio. Ideal for food presentation, and preservation as well as hand scooping into drinks.



SQUARE



Crystal clear and slow melting 1”x1” square cube that is individually formed and perfect for handcrafted premium cocktails.



LARGE SQUARE



Large, individual 1.5” x 1.5” cubes melt slowly maintaining the flavor integrity for premium beverages.



INDIGO® NXT

Manitowoc is dedicated to creating simple, powerful ice machines that give you the peace of mind to manage the rest of your organization with clarity and control. Backed by a heritage of experience and expertise, our dependable solutions are designed to help you conserve your resources with intuitive and seamless functionality, so you have even fewer challenges to worry about. At Manitowoc, we're proud to harness that thoughtful engineering as we discover new ways to help keep your establishment running efficiently.

Indigo® NXT brings you the next level of

SIMPLICITY

A 2.8-inch reflective touch display provides access to features: ice machine operating status, step-by-step cleaning instructions, one touch access to the all asset information and a startup wizard to simplify the installation and ice machine set up process. Indigo NXT provides the owner with full status of ice machine, at all times.

SANITATION

Indigo NXT is the easiest machine to clean. With its hinged door that swings open, a front facing evaporator that allows access to the foodzone without removing the top or side covers, all white interior so any grime or mold can be easily spotted, and no exposed tubes and wires, it is easy to wipe clean for those intermediate cleanings. Only Indigo NXT has an optional integrated advanced sanitation solution, LuminIce® II controls viruses and bacteria keeping the food zone clean longer.

ENERGY EFFICIENCY

Indigo NXT is one of the most efficient cube ice machines on the market today. Many of the new models incorporate R410A refrigerant, which is environmentally friendly and has 48% less global warming potential than previous models. All models are AHRI certified, as well as, exceed the stringent 2018 DOE (Department of Energy) minimums for energy usage. Many models are ENERGY STAR® 3.0 qualified, which makes them available for rebates from local energy companies.

RELIABILITY

Indigo NXT is the most reliable ice machines that Manitowoc has made. Over a half a million hours of testing went into developing the next generation ice machine. New reliability methodology and HALT (Highly Accelerated Life Test) were used to insure our machines will provide years of outstanding service.

www.manitowocice.com/IndigoNXT

KI KITCHEN INNOVATIONS 2019 AWARD
NATIONAL RESTAURANT ASSOCIATION RESTAURANT, HOTEL-MOTEL SHOW



easyTouch® Display



NEO® The everywhere you need ice machine.

It's a new standard, a new class, a new approach and a new way for you to think about ice. By providing new levels in **performance, intelligence** and **convenience,** NEO offers an all-in-one solution to your undercounter ice cube needs. Perfect for restaurants, bars, cafés, coffee shops, stadium boxes, offices, medical uses, delis, churches — NEO is designed to deliver ice wherever you need it.



www.manitowocice.com/neo

Universally recognizable display icons:



The **Power Indicator** illuminates so an operator can easily see that the machine is operating and in ice making mode.



The **Delay** is a key feature that allows an operator to set a 4, 12 or 24 hour delay in ice production.



The **Clean** button light indicates the machine is going through a clean cycle.



The **Full Bin** indicator illuminates when harvested ice reaches the top of the bin.



The **Service** wrench icon illuminates in red and blinks to provide advance notice of a potential problem.

LuminIce II Virus and Bacteria Inhibitor

Available on both Indigo NXT and NEO series ice machines, the optional LuminIce II Virus and Bacteria Inhibitor creates "active air" by recirculating the air inside the ice machine foodzone components to control viruses, bacteria, mold and yeast and other common micro organisms.



The LuminIce II space-saving design fits inside the ice machine so existing exterior clearances are not impacted. In addition, power for the unit is supplied through the ice machine's internal electrical supply so outlet space is conserved.

With LuminIce II



Without LuminIce II



The LuminIce II device runs quietly 24 hours a day keeping your ice machine cleaner and helping to relieve the stress and hassle of frequent cleanings due to challenging foodservice environments where yeast, flour, and other contaminants create an environment favorable to growth. Reduced cleanings ultimately saves labor time, cost, and machine downtime during the cleaning process.

Cube







Ice machines available in 22" (55.9 cm), 30" (76.2 cm) 48" (121.9cm) modular and 26" (66 cm) and 30" (76.2 cm) undercounter.

Manitowoc cube ice machines are available in modular and undercounter models with ice production levels from 60 lbs (27 kg) to 3,300 lbs (1,497 kg) per day. Undercounter ice machines fit underneath counters and contain both an ice maker and a storage bin. Modulars are ice makers which are paired with a separate bin or dispenser for ice storage. Maximum cooling with 100% ice to water ratio, cube ice machines are perfect for maximum cooling, slow melt, and quick production.

Compact UD0065/80 and NEO ice machines are ideal for smaller-volume ice production, limited-use needs, or as back-ups for larger machines.

- Designed to fit beneath counters or in restricted floor space.
- Ideal for coffee shops, stadium boxes, office break areas.
- Front air intake and exhaust.
- Easy Installation - just water, drain and power to install.
- Featuring Manitowoc's proven, proprietary vertical evaporator technology.
- Exclusive patented cleaning technology cleans or sanitizes in under 24 minutes.











UNDERCOUNTER			MODULAR	
19.69" (50 CM) WIDE	26" (66 CM) WIDE	30" (76.2 CM) WIDE	22" (55.9 CM) WIDE	30" (76.2 CM) WIDE
UD0065 UD0080	UF0140 UF0190 UF0240	UF0310	IT0420 IT0620	IT0300 IT0450 IT0500 IF0600C IT0750 IF0900C IT0900 IT1200 IT1200C IT1430C IT1830C IF2100C

115V/60Hz, 230V/60Hz and 230V/50Hz versions available. Half Dice and Regular Cubes are not available on UD0065/80 products. For more information about evaporator options, see Current Price List.



The 22" (55.9 cm) wide modular cube ice machines save on valuable floor space.

- Indigo NXT Series technology including intelligent diagnostics and easyTouch® display.
- Ice production up to 575 lbs. (262 kgs).
- Match to the 22" (55.9 cm) wide ice storage bin, floor-standing ice dispenser or adapt to numerous countertop ice/beverage dispenser models.

The 30" (76.2 cm) wide modular ice machine is our most popular size for mounting on storage bins, countertop dispensers or floor-standing dispensers.

- Indigo NXT Series technology including intelligent diagnostics and easyTouch display.
- Medium to high production ice needs in a minimal amount of floor space.
- Ideal for restaurants, hotels, motels, and a wide variety of commercial applications.
- Available with air, water, or remote air-cooled condensing system.
- Modular ice storage bins allow customers to select the ice capacity bin best suited to their application.

Need even more ice? Manitowoc offers the 48" (121.9 cm) large capacity modular cube ice machine.

- Perfect for fast-food outlets, full-service restaurants, institutional kitchens, cafeterias, and other foodservice operations requiring continuous, large-volume ice production.
- Available with air, water or remote air-cooled condensing system.
- Choose companion 48" (121.9 cm) wide B-970 ice storage bin or adapt to larger capacity LB1760 storage bin.







LARGE CAPACITY		ICE/BEVERAGE
48" (121.9 CM) WIDE		
IT1500 IT1900	ST3000W SF3000C	IBF0620C IBF0820C IBT1020C

THE ULTIMATE IN ICE PRODUCTION

Manitowoc's S3000 ice machine, nicknamed **"Quadzilla",** is capable of producing over **1.5 tons** (1.3 metric tons) of ice per day.

115V/60Hz, 230V/60Hz and 230V/50Hz versions available.
For more information about evaporator options, see Current Price List.

Nugget

Ice machines available in countertop and modular.



Great things happen when you combine the popularity of nugget ice with the quality and reliability of Manitowoc. Manitowoc's nugget ice provides a soft, chewable texture while maintaining maximum cooling ability.

Manitowoc offers its bite-sized nugget ice in the RNP and RNF Series ice machines with up to 1915 lbs. (868 kg) of daily ice production. Small nuggets of ice make these ice machines perfect for dispensing, carbonated beverages, smoothies, and healthcare applications.



Easy to Chew

Manitowoc's nugget ice offers the ideal chewable ice to water ratio of 88% which allows for a chewable texture with good cooling.











COUNTERTOP DISPENSER	UNDERCOUNTER 20" & 29" (50.8 & 73.66 CM) WIDE	MODULAR 22" (55.9 CM) WIDE	MODULAR 30" (76.2 CM) WIDE	BEVERAGE DISPENSER
CNF0201 CNF0202	UNP0200 UNP0300	RNP0320 RNP0620 RNF1020C	RNF1100 RNF2000C	RNF0320 on Beverage Dispenser

Ice machines available in undercounter and modular.

Flake



When it comes to food preservation, a cool presentation can lead to cold, hard profits. Not only does your product need to look good and stay fresh, the ice needs to look good too. Manitowoc flake ice machines offer quick cooling, moldable flakes. All day, every day. Small, soft pieces of ice gently form around objects and hold in place without tipping or spilling. Perfect for food and beverage presentation, hand scooping into drinks or cold therapy. Manitowoc offers flake ice in undercounters, modulars, remotes with daily ice production ranging from 150 (68 kg) to 2,400 lbs. (1,179 kg).



Perfect Presentation

Manitowoc's flake ice offers the ideal ice to water ratio of 73% allowing the ice to form around objects without bruising or damage.











UNDERCOUNTER		MODULAR		LARGE CAPACITY
20" (50.8 CM) WIDE	29" (73.66 CM) WIDE	22" (55.9 CM) WIDE	30" (76.2 CM) WIDE	30" (76.2 CM) WIDE
UFP0200	UFP0350	RFP0320 RFP0620 RFF1220C	RFF1300	RFF2200C

115V/60Hz, 230V/60Hz and 230V/50Hz versions available on select models.

Specialty Ice

Gourmet ice available in compact UCP0050 and Sotto ice machines, square ice available in USE0050 and USP0100.







CrystalCraft™

Looking to increase profits with a premium cocktail lineup? Manitowoc's CrystalCraft offers clear, individual 1x1" cubes that melt slowly, enhancing the flavor and enjoyment of the most prestigious cocktails. With high production and storage, this sleek undercounter is the perfect solution for the most discriminating operations.

CrystalCraft™ Premier

The clear choice for gourmet cubes just got bigger! Introducing Manitowoc's latest eye-catching innovation, CrystalCraft™ Premier. Crystal clear, leisurely slow melting cubes that make your most decadent beverage creations shine.

- Sleek cabinet desgin keeps your premier ice within close reach.
- 3X larger cube dimension than standard CrystalCraft™.
- KI Award-winning design, with fewer moving parts, onboard filtration, and intuitive touch pad operation.

CrystalCraft™ Premier *- the choice has never been more clear!*

SOTTO™ The clear and simple choice

The name **Sotto** comes from the Italian expression *Sotto Voce* which means quiet emphasis. Sotto's unique plug and play design combined with its industry leading performance ensures that Sotto will quietly do its job—making quality, clean and clear ice—allowing you to put greater focus and emphasis on the part of your business that is most important—*your customer*. Sotto is the perfect solution for venues where just a few large cubes in the glass is preferred, production ranging from 20 kg to 85 kg per 24 hours.

Sotto models not available in U.S. or Canada








GOURMET			SOTTO SERIES		
19.68" (48.0 CM) WIDE	**14.75"** (37.5 CM) WIDE	**14.75"** (37.5 CM) WIDE	**17.72"** (45.0 CM) WIDE	**21.65"** (55.0 CM) WIDE	**27.56"** (70.0 CM) WIDE
USP0100A	USE0050*	UCP0050*	UG-20* UG-30*	UG-40* UG-50*	UG-80*

(*) Not certified by NSF



Gourmet Spray



These machines are offered in a variety of cube sizes and production capacities. Perfect for cafés, bars and restaurants in countries where demand for ice in beverages is reduced.



Scale



Scale ice is extremely hard and cold industrial flake ice with sizes ranging from 1.5 mm to 3 mm in thickness. Scale ice is perfect for industrial applications, food processing and display applications. *(Available in Europe only)*



At Manitowoc we strive to offer innovative product designs that help our customers operate in both a more environmentally friendly and more profitable manner. R290 is a refrigerant grade propane, which is naturally occurring with no ozone depletion potential and extremely low global warming potential. Manitowoc currently offers R290 coolant on flake and nugget machines, USP0100A and select 50 Hz ice machines including under counter and modular ice machines. *Only for sale in certain international markets.*

Specialty Markets

Correctional

Correctional models are available for Series 450 through 1900 in both air and water-cooled models. Correctional models have no removable plastic on the outside of the machine, stainless steel top, back and front panels, and tamper-proof screws for both front panel and back cover which require a special tool for removal.

Marine

Models made specifically for the marine marketing have special features to compensate for tilt and roll of a cruise ship. Marine models are water cooled and range in capacity from 750 lbs / 340 kg to 1965 lbs / 891 kg of ice per day. Marine models have a stainless steel exterior, internal frame and bulkhead to address corrosion concerns.

Ice Storage Bins and Dispensers

Find the perfect ice machine pairing with Manitowoc's wide variety of ice storage bins and dispensers.



D-Style Ice Storage Bins

Available in 22" (55.9 cm), 30" (76.2 cm) and 48" (121.9cm) widths. Featuring one-piece corrosion-free composite-resin base, impact-resistant polyethylene bin liner, soft durameter trim that helps silence bin closing, built-in internal scoop holder and corrosion and smudge resistant Duratech metal finish. Optional Multi-mount external scoop holder also available.



SPA and SFA Series Ice Dispensers

Available in 22" (55.9 cm) and 30" (76.2 cm) widths.

Featuring a new paddle wheel design that prevents clogging and crushing ice during dispensing. A new touch-less chute with a push rod that allows the tumbler or bucket to dispense ice not our hand. Models in 22" and 30" with and without a water valve.



Modular Ice Machines

Available in 22" (55.9 cm), 30" (76.2 cm) and 48" (121.9 cm) widths.



LB-Style Large Capacity Ice Storage Bins

Available in 30" (76.2 cm), 48" (121.9 cm) and 60" (152.4 cm) widths.

Large Upright Style bins are (FiFo) ice first in , ice first out. Made with corrosion restant 304 stainless steel, rust-free polypropylene liner and spring loaded hinged door for easy access to ice.



LBCS1360- Large Bin Cart System

Includes two ice carts with lids to transport ice.

Ice/Beverage Series

An Ice Machine Designed Specifically for Beverage Dispensers

With a narrow depth of only 14" (35.56 cm) deep versus standard models that are 23" (58.42 cm) deep, the Manitowoc/Beverage Series provides the operator with easy access to the inside of the dispenser for cleaning, sanitizing, and maintenance. This unique capability is made possible by Manitowoc's patented CVD® technology which results in an extremely compact design and allows the machine to operate with virtually no noise or heat exhaust. It also provides a large open front access area that permits convenient manual loading of ice in the ice dispenser should the need arise. The Ice/Beverage unit will not obstruct sight lines and can be installed or retrofitted to virtually any commercial beverage dispenser.

This compact Ice/Beverage Series ice machine is available in high volume ice production capacities to satisfy nearly every beverage dispenser application at quick service restaurants, convenience stores, recreational or educational foodservice operations.





Ice/Beverage Series 1020C ice machine on a beverage dispenser.

Ice/Beverage Nugget Dispensing





RNP0320 nugget ice machine on a beverage dispenser



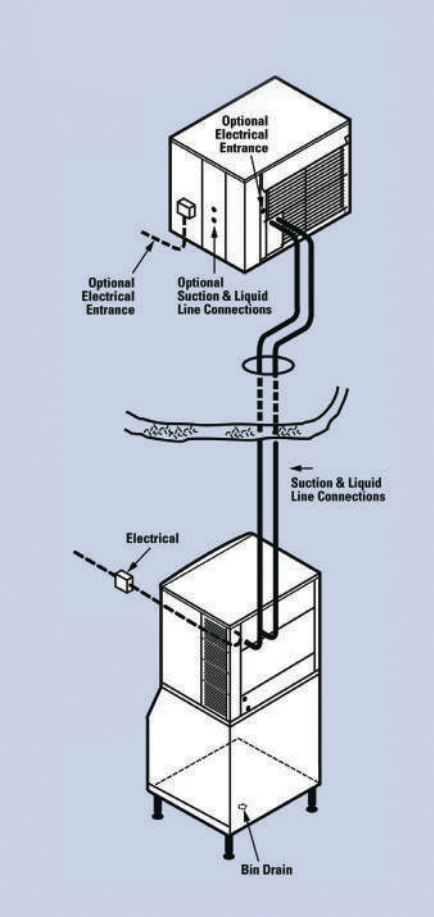
Remote Condensing Options

QuietQube®

The Quietest Ice Machine Ever Made

Up to 75% quieter than a self-contained or standard remote ice machine.

Manitowoc QuietQube ice machines use an exclusive technology that puts the compressor and condenser fan motor on the roof. Our patented CVD® technology uses cool vapor rather than hot gas to harvest ice. It not only makes QuietQube ice machines the quietest ever; it makes them more reliable, more efficient, and provides high levels of ice production too. Available in cube, flake and nugget models.





Vertical Discharge Remote Condensers
Remote air-cooled condenser systems improve efficiency, increase ice production, and conserve energy. Remote systems for Series 500, 600, 900, 1200, 1500, and 1900 ice machines consist of ice maker, bin, remote condenser, and interconnecting refrigerant lines. (Each ordered separately.)

Options & Accessories



Multi-Mount External Scoop Holder (K00461, K00463)
The multi-mount external scoop holder is NSF commercial grade ABS plastic and metal. Can be mounted seven (7) different ways, goes together without tools and hangs on the bin or on a wall.



Arctic Pure Plus Premium Water Filters with Quick Disconnect Design
Ultra fine filtration (0.5 microns) with silver impregnated carbon block and slowly soluble polyphosphates provides triple protection from harmful contaminates that can affect your ice and machine's performance. IAPMO Certified to NSF standards 42 and 53. The Pre-filter system is recommended for all applications to achieve maximum filtration efficiency and cartridge life.



Automatic Cleaning System (iAuCS®)
eliminates routine maintenance. iAuCS counts the number of ice-making cycles and, at a frequency you select, initiates a cleaning or sanitizing cycle... AUTOMATICALLY. Choose a setting from 1 to 6 months. Works with Indigo NXT (60Hz only).

Sizing

In any business, ice needs are rarely uniform. For example, more ice is needed in summer than in winter and on weekends than on weekdays. Size your Manitowoc machine and storage bin to meet your peak needs.

Avoid sizing a new ice machine solely on the performance of your present equipment. The age and mechanical condition of your present ice machine may mislead you in determining the production capacity you need. Remember, surrounding air and incoming water temperatures affect the quantity of ice a machine produces.

Determine what these temperatures will be during times of peak usage, then verify your selection from the machine's production chart. The Ice Usage Guide will help you calculate your production requirements based on your peak needs. After calculating how much ice you expect to need, add 20% to accommodate future business growth. Taking the time to correctly size ice making equipment assures ample ice supply during peak periods.



Ice Usage Guide

Foodservice	Approximate Ice Cube Needs Per Day
Restaurant	1-1/2 lbs .68 kgs per person
Cocktail	3 lbs 1.4 kgs per person/seat
Water Glass	4 oz 118 ml per 10 oz 296 ml glass
Salad Bar	30 lbs 13.6 kgs per cubic foot
Fast Food	5 oz 148 ml per 7-10 oz 207-296 ml drink
	8 oz 237 ml per 12-16 oz 355-473 ml drink
	12 oz 355 ml per 18-24 oz 532-710 ml drink
Lodging	
Guest Ice	5 lbs 2.7 kgs per room
Restaurant	1-1/2 lbs .68 kgs per person/seat
Cocktail	3 lbs 1.4 kgs per person/seat
Catering	1 lb .45 kgs per person
Convenience Store	
Beverage	6 oz 177 ml per 12 oz 355 ml drink
	10 oz 296 ml per 20 oz 591 ml drink
	16 oz 473 ml per 32 oz 946 ml drink
Cold Plate	50% more ice per day
Packaged Ice	lbs per bag x bags sold per day
Healthcare	
Cafeteria	1 lb .45 kgs per person
Patient Ice	RNS12: Up to 20 beds
	RNS20: Up to 40 beds
Beverage Service	
Drinks	40% ice per drink x number of drinks served on peak day

Installation Hints

Dimensions

Be sure components will fit through doorways, down halls, and into the installation space. Once installed, most ice machines must have at least 5" (12.7 cm) to 8" (20.3 cm) of clearance above, behind and on both sides.

Location

Locate the ice machine in an area where the ambient air temperature stays between 40 F (4.4 C) and 110°F (43.33°C).

Connections

Electrical and water connections must be within 6' (183 cm) of the ice machine. Connections must meet local, state, and national codes.

Plumbing Requirements

- Ice machine must be connected to cold water supply.
- Water temperature: minimum 40 F (4.4 C), maximum 90°F (32.22°C).
- Ice making water pressure: minimum 20 psi, maximum 80 psi.
- Condenser water pressure (water-cooled models): minimum 20 psi, maximum 150 psi (276 psi for Indigo NXT).
- Use separate drain lines for ice machine and storage bin.
- Ice machine drain tubing: 1/2" (1.27 cm) minimum I.D.
- Bin drain tubing 3/4" (1.9 cm) minimum I.D.
- Ice-making water drain and bin drain must be vented to the atmosphere. Do not vent condenser drain on water-cooled models.

You've purchased the best ice machine available – keep it that way with Manitowoc Ice Parts and Service.

Manitowoc Ice helps service, maintain and protect your foodservice equipment and facility, throughout the lifecycle of your business. Manitowoc Ice gives you a wide variety of options in caring for your equipment, your kitchen and even your entire facility, whether you own one restaurant or operate many. You'll feel a level of comfort you've rarely felt in a business relationship. Whether you're around the world or just around the corner our first responders are at the ready. Giving you peace of mind it will be right the first time.



Manitowoc Ice service offerings can customize a program to meet your specific needs. This includes working with your operational team to determine the pieces of equipment to be covered, installed, started up, maintenance frequency based on factory specifications, as well as your operational usage and billing schedules.



- **Installations**
- **Start-up Services**
- **Service Level Agreements**
- **Extended Warranty Plans**
- **Planned Maintenance Programs**
- **Consumable Replenishment Programs**

Manitowoc



Manitowoc after market service and parts provide a comprehensive parts-and-labor warranty to repair or replace any defective part or assembly under normal use and care, For complete details, please refer to the individual warranty statements that accompany our products.

COMMERCIAL WARRANTY

Cube Ice Machine

- 5-year parts-and-labor coverage on Indigo NXT, S, NEO, QQ and IB-model ice machine evaporators.
- 5-year parts and 3-year labor coverage on Indigo NXT, S, NEO, QQ and IB-model ice machine compressor.
- 3-year parts-and-labor coverage on all dispensers, storage bins, and Indigo NXT, S, NEO, QQ and IB-model ice cube machines.
- 2-year parts, 1-year labor coverage on Sotto model ice machines.

UD0065/80 Series Ice Machine

- 3-year parts-and-labor coverage on all components.

USE, USP, UCP Series Ice Machine

- 3-year parts-and-labor coverage on all components.

UFP/RNF/RFP/UFP/RNF/RNP Ice Machines

- 3-year parts.
- 3-year labor.
- Compressor parts for 5 years and labor for 3 years.

CNF Countertop Series Ice Machine

- 2-year parts-and-labor coverage on all components.
- Compressor parts for 5 years and labor for 2 years.

RESIDENTIAL WARRANTY

All Ice Machines

- 1-year parts-and-labor

Quality Assurance

Before crating and shipment, every Manitowoc cube machine is operated for a minimum of two ice-making cycles. During this testing, inspectors record the serial number, air and water temperatures, humidity, freeze times, and harvest times as part of their final inspection. Ongoing reviews of this test data assure that Manitowoc machines consistently meet the highest standards of quality.

ISO 9001:2015 Quality System Certified

Quality is the #1 consideration at Manitowoc. Our company-wide commitment to quality makes us especially proud of our certification to ISO 9001:2015 quality standards and our position as North America's first ISO-certified manufacturer of ice machines.

Listings

UL STD 563
CAN/CSA-C22.2 No. 120

SANITATION
NSF/ANSI STD 12

(*) Not certified by NSF

Engineered for Ease

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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.

Engineered with Ease • **manitowocice.com**

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