

# E 414 series ice machine for foodservice applications

### **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
- automatic self-flushing of ice machine for superior scale control
- 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 (MCE models)

- chewable, compressed nugget ice is preferred over cubes<sup>1</sup>
- available with approximately 2.54 cm (1.00") long standard Chewblet ice or optional 0.95 cm (3/8") long Micro Chewblet<sup>™</sup> 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 (MFE models) is perfect for foodservice and grocery displays

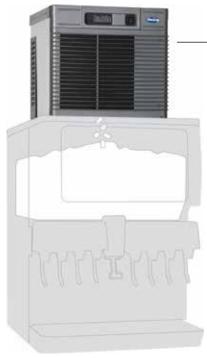
- cradles fish and vegetables without bruising
- securely supports salad bar containers without tipping

### 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

#### **Warrant**\

- 3 years parts and labor, 5 years compressor parts<sup>2</sup>



Model MCE414AHT on countertop ice and beverage dispenser, supplied by others



Model configurations					
Ice type	For use with <sup>1</sup>			Item number	
Chewblet®	ice storage bin	air	230/50	MCE414ABT	
	ice and beverage dispenser (by others)	air	230/50	MCE414AHT	
Micro Chewblet	ice storage bin	air	230/50	MME414ABT	
Flake	ice storage bin	air	230/50	MFE414ABT	

<sup>&</sup>lt;sup>1</sup> Ordered separately.



<sup>&</sup>lt;sup>1</sup> Consumer study conducted by independent agency Roper ASW.

<sup>&</sup>lt;sup>2</sup> Refer to price list for additional warranty information.

<sup>&</sup>lt;sup>2</sup> Alternate voltage not for use in the United States.

## Accessories

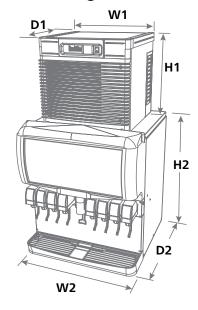
Water filters (refer to form# 9905) Additional Maestro Plus accessories (refer to price list)

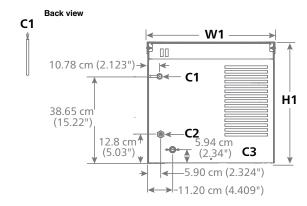
# Specification for ice and beverage dispenser top mount ice machines

top modific ree materim	
<b>W1</b> Width	57.7 cm (22.70") fits on 22.00" wide dispensers
<b>D1</b> Depth	61.6 cm (24.25")
<b>H1</b> 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)
<b>C1</b> 230 V/50/1electrical	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
Refrigerant	R290
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)
Chewblet ice production at 21 C (70 F) air, 10 C (50 F) water	193 kg (425 lb)
Chewblet ice production at 32 C (90 F) air, 21 C (70 F) water	148 kg (325 lb)
Flake ice production at 32 C (90 F) air, 21 C (70 F) water	193 kg (425 lb)
Chewblet energy consumption 32 C (90 F) air, 21 C (70 F) water	5.4 kWh per 45.4 kg (100 lb) ice
Flake energy consumption 32 C (90 F) air, 21 C (70 F) water	6.2 kWh per 100 lb (45 kg) ice
Heat rejection	5,000 BTU/hr
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.
Approximate ship weight	77 kg (170 lb)
NOTE: For indoor use only	

SHORT FORM SPECIFICATION: Ice machine to be Follett model number \_. Ice machine to produce Chewblet ice. Ice machine to have stainless steel evaporator, auger and top bearings, heavy-duty tapered roller bearing, and low-water safety circuit. NSF and CE listed. EU food contact compliant.

# Dimensional drawing





Manufacturer/ Model number	W2 = Width cm (in)	D2 = Depth cm (in)	H2 <sup>1</sup> = Height cm (in)	Top kit	
Coca-Cola dispensers					
Freestyle 7000 2,3	76.5 (30.10)	84.1 (33.11)	119.4 (47.00)	MTF30SCP	
Freestyle 7100 2,4	76.2 (30.00)	88.8 (33.80)	119.4 (47.00)	MTF30SCP	
Freestyle 9000 <sup>2</sup>	64.8 (25.50)	90.2 (35.50)	187.3 (73.75)	MTF24SCP	
Freestyle 9100 <sup>2</sup>	64.8 (25.50)	99.7 (39.25)	196.2 (77.25)	MTF26SCP	
Cornelius dispense	rs				
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 / 4.1	77.5 (30.50)	91.4 (36.00)	108.6 (42.75)	MTP30SCP	

Net height after installation of top kit.

Consult with Coca-Cola and Follett to qualify application prior to ordering.
 Top adapter IC Code 46412 and ice kit IC Code 46430 must also be ordered from Coca-Cola.
 Top adapter IC Code 46753 and ice kit IC Code 46430 must also be ordered from Coca-Cola.

# Specification for bin top mount ice machines

specification for birre	op mount ice machines
<b>W1</b> Width	57.6 cm (22.70") fits on 22.00" wide dispensers or bins
<b>D1</b> Depth, ice machine	61.6 cm (24.25")
<b>D2</b> 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)
<b>C1</b> 230 V/50/1 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
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Energy consumption 32 C (90 F) air, 21 C (70 F) water	5.4 kWh per 45.4 kg (100 lb) ice
Heat rejection	5,000 BTU/hr
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.
Approximate ship weight	77 kg (170 lb)

NOTES:

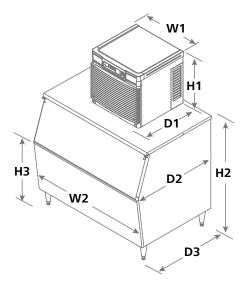
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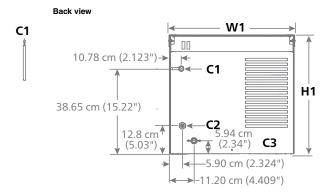
Configure with a Follett bin. Refer to the price list, form# 4025.

SHORT FORM SPECIFICATION: Ice machine to be Follett model number \_. Ice machine to produce \_\_\_\_ \_ Chewblet,

\_\_ Micro Chewblet or \_\_\_\_\_ flake ice. Ice machine to have stainless steel evaporator, auger and top bearings, heavy-duty tapered roller bearings, and low water safety circuit. NSF and CE listed. EU food contact compliant.

# Dimensional drawing





# Chewblet ice production – air-cooled models

Inlet water temperature C (F)	Ambient air temperature C (F)						
	16 (60)	21 (70)	27 (80)	32 (90)	38 (100)	24 hr	
10 (50)	208 (460)	193 (425)	177 (390)	161 (355)	145 (320)	.⊑	
16 (60)	`198 (437.5)	184 (405)	169 (372.5)	154 (340)	139 (307.5)	ctior	
21 (70)	188 (415)	175 (385)	161 (355)	147 (325)	134 (295)	production	
27 (80)	184 (405)	170 (375)	156 (345)	142 (315)	129 (285)	d (ql)	
32 (90)	179 (395)	166 (365)	152 (335)	138 (305)	125 (275)	kg (	

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