

425 series for foodservice applications



Model configurations			
Ice Production	Ice type	V/Hz/Ph	Item number <sup>1</sup>
193 kg	Micro Chewblet™	230/50/1	UME425A80
(425 lb)	Flake	230/50/1	UFE425A80

Models not for use in the United States. Models ship EXW Incoterms 2010 – Wislina, Poland.



## **Features**

Up to 193 kg (425 lb) of production and 34 kg (75 lb) of storage capacity. Perfect for space limited facilities. Less than 61.0 cm (24.00") wide, the Maestro Plus ice machine bin will provide the capacity you need in a small footprint.

- Undercounter application without the legs: 83.8 cm (33.00") tall unit will fit under standard counters. Teflon glides allow it to slide easily into place.
- Freestanding: 99.1 cm (39.00") tall with legs

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

- preferred over cubes by more than 2:11
- easy to chew
- slow melting, maintains drink temperature and quality, comparable to cubes
- higher displacement than cube ice

## Flake ice is perfect for display

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

## High performance Maestro Plus ice machines

- stainless steel evaporator, auger and top bearing provide durability
- oversized, heavy duty, tapered roller bearing ensures long low-maintenance life
- semi-automatic cleaning cycle reduces maintenance costs
- regular flushing improves ice quality and reduces scale

### 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

## Designed for easy installation and service

- front ventilated no side, top or back clearance required
- rear utility access allows for rear electrical and plumbing connection with no rear clearance required
- bin and shroud may be removed for service and maintenance

#### Warranty

- 3 years parts and labor, 5 years compressor parts

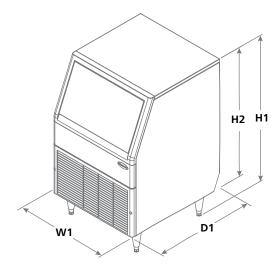


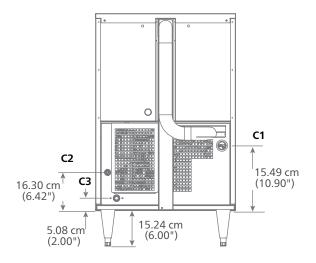
<sup>&</sup>lt;sup>1</sup> Consumer study conducted by independent agency Roper ASW.

Specification		
Ice storage capacity	34 kg (75 lb)	
W1 Width	59.7 cm (23.50")	
<b>D1</b> Depth	66.0 cm (26.00")	
<b>H1</b> Height with legs	99.1 cm (39.00")	
<b>H2</b> Height without legs	83.8 cm (33.00")	
Service and ventilation clearance	front ventilated - no side, top or back clearance required	
Utility connection location	back	
<b>C1</b> Electrical 230 V/50/1	4 amps, cord only	
C2 Potable water inlet	3/8" push in	
C3 Drain	3/4" MPT when unit is installed without legs, floor drain must be within 1.8 m (6')	
Air temperature	10 - 38 C (50 - 100 F)	
Water temperature	4 - 32 C (40 - 90 F)	
Potable water pressure	69 - 483 kpa (10 - 70 psi) 0.7 Bar - 5 Bar max	
Ice production at 21 C (70 F) air and 10 C (50 F) water	193 kg (425 lb)	
Ice production at 32 C (90 F) air and 21 C (70 F) water	147 kg (325 lb)	
Energy consumption 32 C (90 F) air; 21 C (70 F) water	5.4 kWh	
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	
Refrigerant	R452A	
Approximate ship weight	88 kg (194 lb)	
NOTE: For indoor use only. Designed to provide in-house services for residual to provide in-house services for residual to the contract of the	d for commercial use. Follett is not able dential installations.	

SHORT FORM SPECIFICATION: Ice machine to be Follett model number \_ Ice machine to be air-cooled and produce approximately 193 kg (425 lb) per day of Micro Chewblet or \_\_ \_ flake ice. Ice storage capacity of up to 34 kg (75 lb). Ice machine to have stainless steel evaporator, auger, top bearings, heavy duty tapered roller bearings, and low water safety circuit. CE listed.

# Dimensional drawing





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