



Engineered for Ease



Manitowoc® 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 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 number one selling ice machine.

Recognized as an industry leader, Manitowoc ice machines have been singled out with numerous awards of distinction. For the past 17 consecutive years our ice machines have been voted Best in Class based on a survey conducted by *Foodservice Equipment & Supplies* (FE&S) magazine involving the operator, consultant and dealer communities within the foodservice industry.

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. Flaker, nugget, cuber and gourmet ice machines, from 100 lbs. (45 kg) of ice to 3,000 lbs. (1,361 kg) 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.

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, efficiencies and productivity.

Great tasting ice – where and when you need it.



Based on Energy Star qualifying models list June 1, 2018.

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, Crushed, Gourmet ice in production capacities ranging from 53 lbs. (24 kg) to 3,300 lbs. (1,497 kg) of ice per day.

With so many choices available, we've made the process easier with our online ice machine calculator. Available 24/7 on the Manitowoc website, the calculator makes it fast and easy to narrow down your ice machine selection.

Go to www.manitowocice.com/icecalc



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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 portfolio to R410A refrigerant which has 48% less global warming potential than our previous models.



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 leads the way with the highest number of qualifying ice machines that meet and exceed ENERGY STAR guidelines.

Visit www.welbiltgreen.com for a complete list of Manitowoc's ENERGY STAR-qualified ice machines.



The EnerLogic® program helps operators conserve energy and maximize profits. Look for our EnerLogic mark and you'll know you're getting the most from every energy dollar spent on Welbilt equipment. This program incorporates a combination of third-party standards, including meeting or exceeding California Energy Commission rebate standards, or meeting criteria outlined by the Federal Energy Management Program, including those that:

- Incorporate new energy-saving technology
- Involve renewable energy
- Demonstrate water efficiency and/or
- Feature sustainable design and operations



Manitowoc has received for the **17th consecutive year**, the designation of "Overall Best in Class" in the Ice Makers category by foodservice equipment dealers and consultants in a survey sponsored by *Foodservice Equipment and Supplies* magazine. The annual survey conducted to gather industry data gives professional recognition to foodservice equipment manufacturers who best satisfy the needs of dealers and consultants in areas of product quality and support.

HALF DICE



DICE



REGULAR



GOURMET



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.

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.

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.

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 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.

CRUSHED



Manitowoc dice or half dice cubes crushed into small pieces using a Manitowoc machine and a beverage dispenser equipped with icepic® ice crusher.



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, 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 which keeps the food zone cleaner 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



easyTouch[®] Display





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 Growth Inhibitor

Available on both Indigo NXT and NEO series ice machines, the optional LuminIce II Growth Inhibitor creates “active air” by recirculating the air inside the ice machine foodzone components to inhibit the growth of yeast, bacteria, 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 pain 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.



HALF DICE



DICE



REGULAR

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	iF0300 iT0450 iT0500 iF0600 iF0600C IT0750 iF0900	iF0900C iT0900 iT1200 iT1200C iF1400C iF1800C iF2100C

115V/60Hz, 230V/60Hz and 230V/50Hz versions available. Half Dice and Regular Cubes are not available on UD0065/80 products.

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 F-1650 storage bin.



LARGE CAPACITY 48" (121.9 CM) WIDE		ICE/BEVERAGE
iT1500 iT1900	ST3000W SF3000C	iBF620C iBF820C iBT1020C

THE ULTIMATE IN ICE PRODUCTION

Manitowoc's S-3300 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.

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 RNF Series ice machines with up to 1130 lbs. (513 kg) of daily ice production. Small nuggets of ice make these ice machines perfect for dispensing, carbonated beverages, smoothies, and healthcare applications.



Easy to Chewz

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	UNF0200 UNF0300	RNF0320 RNF0620 RNF1020C	RNF1100	RNF0320 on SV250 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	37" (93.98 CM) WIDE	30" (76.2 CM) WIDE
UFF0200	UFF0350	RFF0320 RFF0620 RFF1220C	RFF1300	RFF2500	RFF2200C

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

Gourmet

Ice available in the compact SM-50 and Sotto™ ice machines.

Perfect Premium Beverage Companions with their crystal-like appearance, the unique, eight-sided gourmet cube & the whopping 60 gram Big Shot, large gourmet cube keeps drinks colder for longer periods of time.

The **SM-50** is a compact, small capacity ice machine designed for use in undercounter settings next to traditional cabinetry. It is the ideal ice machine for the boardroom, conference rooms, or kitchen lunch areas designed for installation into a standard 15" cabinet opening or free standing. Features include a multi-function control panel with unique "delay-start mode", lighted and over-sized bin opening, and a built-in innovative water filtration system.



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



LARGE GOURMET	GOURMET	SOTTO SERIES		
33.1" (84.1 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
BG-0260A	SM-50	UG-20 UG-30	UG-40 UG-50	UG-80

Crushed

Ice available in combination with Multiplex® icepic® beverage dispensers.



Manitowoc dice or half dice cubes crushed into small pieces using a Manitowoc machine and a Multiplex® beverage dispenser equipped with icepic® ice crusher. Provides a selection



iT420 ice machine on Multiplex® MDH-302 beverage dispenser

of crushed or cubed ice from a single ice maker/ice-beverage dispenser combination. Maximum cooling with nearly 100% ice to water ratio.

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.



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 select 50 Hz ice machines including QP-210, QP-270, IP-320 and IP-500.

**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

Niche markets require engineering modifications of standard models to satisfy special customer needs. These products include marine model ice cube machines in Series (water-cooled models). 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.



Water and Soda Dispensers
Manitowoc's sister company, Multiplex®, offers a complete countertop self-service ice and beverage model offering.



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, internal scoop holder and protectant bumper guards. 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 high-volume dispensing with patented "push-for-ice" rocking chute dispense mechanism and paddle wheel technology. Also available in an ice and water dispensing.



Modular Ice Machines

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



F-Style Large Capacity Ice Storage Bins

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

Equipped with ice gate for increased employee safety, easier ice removal, and reduced spillage. The 30" (76.2 cm) model is one of the smallest footprint large capacity storage bins available.



Ice Storage Bin and Cart System

Includes two 240 lb. (109 kg) capacity carts with lids.

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 Multiplex SV-250 beverage dispenser

Ice/Beverage Nugget Dispensing



RNF0320 nugget ice machine on Multiplex® SV-250 beverage dispenser



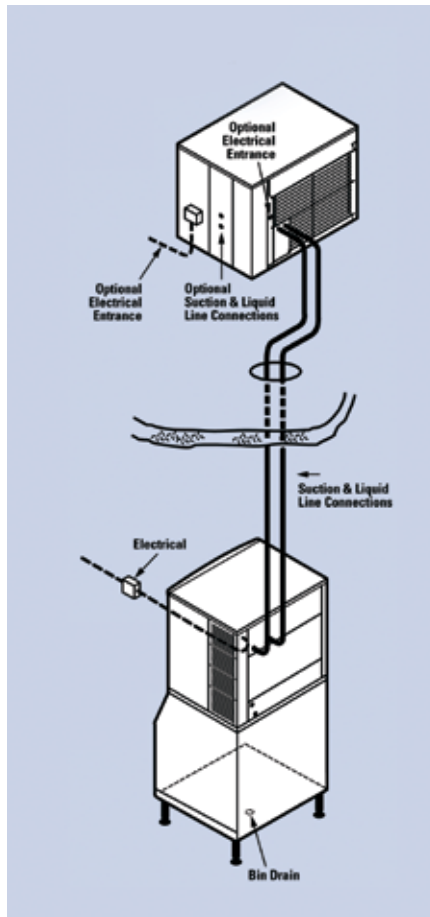
Remote Condensing Options

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

The multi-mount external

scoop holder is NSF commercial grade ABS plastic and metal. Can be mounted 7 -different ways and goes together without tools, Hang on the bin or on a wall.



Arctic Pure® Water Filter with Quick Disconnect Design

Conditions incoming water, reduces machine

cleaning frequency and service costs, maximizes equipment performance, and improves ice quality. Features include replaceable filters and compact size. All systems carry a 3-year parts-and-labor warranty (excluding filter cartridge).



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 from 2-, 4-, or 12-week settings. Available for most models.

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.



For proper sizing assistance, scan this barcode for instant access to our online ice machine calculator or visit our website at www.manitowocice.com/icecalc

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.

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
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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.
- 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 Welbilt KitchenCare®

Welbilt KitchenCare helps service, maintain and protect your foodservice equipment and facility, throughout the lifecycle of your business. Welbilt KitchenCare 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.

A well performing kitchen doesn't just happen, it takes planning, maintenance and expert know-how. Welbilt KitchenCare is all those things and more.

Every new piece of equipment comes with Welbilt KitchenCare and you choose the level of service that meets your operational needs from one restaurant to multiple units.



StarCare – Our network of Factory Authorized Servicers are factory trained and performance audited, with locations in over 130 countries to meet your warranty and lifetime service, installation, start up and planned maintenance needs. With genuine OEM parts certified for heavy-duty use, they keep your equipment running in the most demanding kitchens.

- Warranty and life time service
- Certified OEM parts
- Global parts inventory
- Performance audited



ExtraCare – Fringe benefits at your fingertips, ExtraCare offers all the little conveniences that someone who understands and cares about your operation provides.

- CareCode
- 24/7 Support
- Online/Mobile Product Information



LifeCare – The ultimate level of worry free protection and support for multi-unit operators. We work together to determine the right level of service for your units, then customize a program to manage your operation. Then you sit back and let us do the work.

- Install and Equipment Orientation
- Planned Maintenance
- KitchenConnect®– Full facility monitoring and diagnostics
- MenuConnect®– Automatically upload recipes and cooking procedures



Welbilt KitchenCare provides 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.

SM/BG Series Ice Machine

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

RF/RFS/RNS/UFF/RFF/UNF/RNF 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 9001:2008 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 9001:2008 quality standards and our position as North America's first ISO-certified manufacturer of ice machines.



Listings





Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland**, **Convotherm®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

Bringing innovation to the table • **welbilt.com**