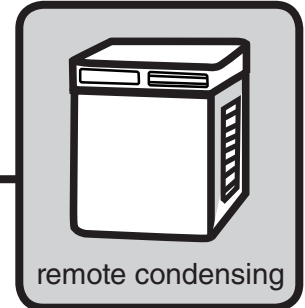


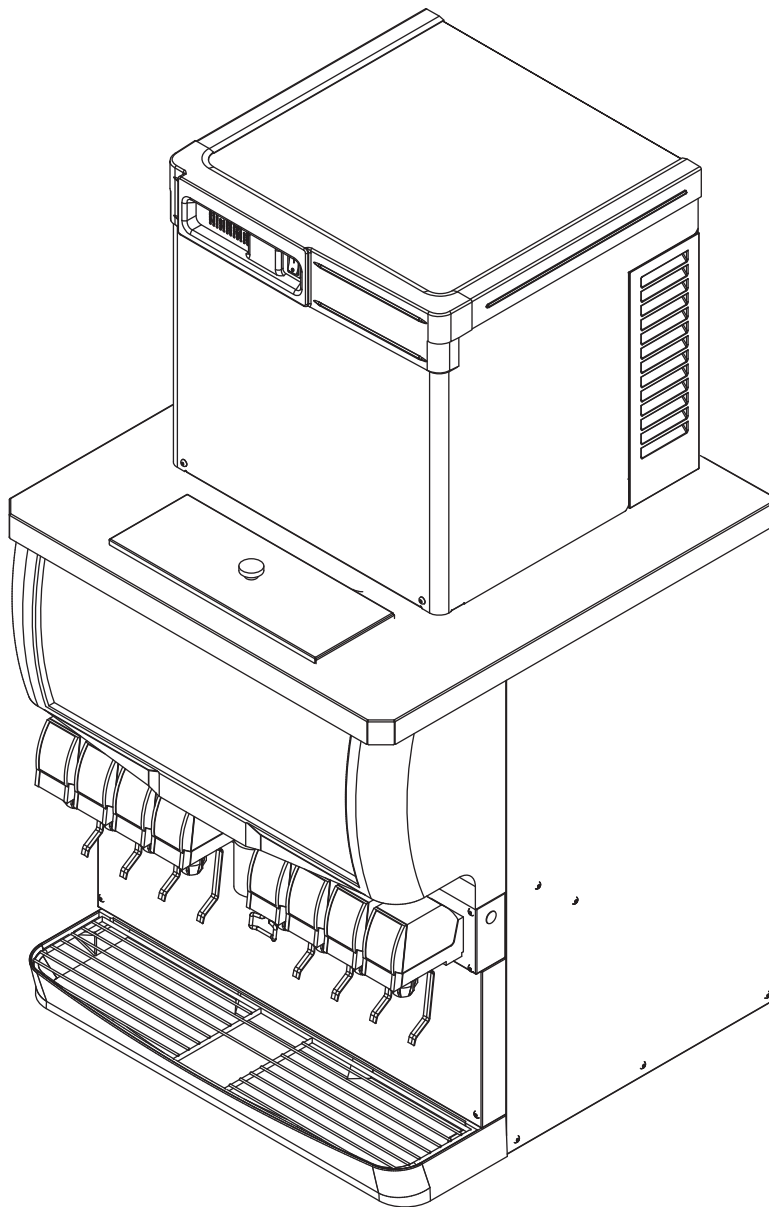
Horizon Elite™ Ice Machine Installation Instructions for Harmony™ Top-mount Applications

HCD/HMD/HCF/HMF1810RHT, HCD/HMD/HCF/HMF2110RHT,
HCD/HMD1810NHT, HCD/HMD2110NHT
(See model number configurator on page 2 for details.)

Order parts online
www.follettice.com



**Horizon top-mount ice machines
fit most countertop dispensers manufactured by
Cornelius • Lancer • SerVend**



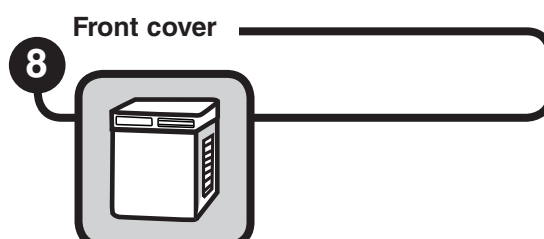
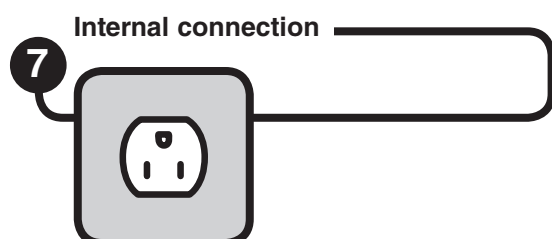
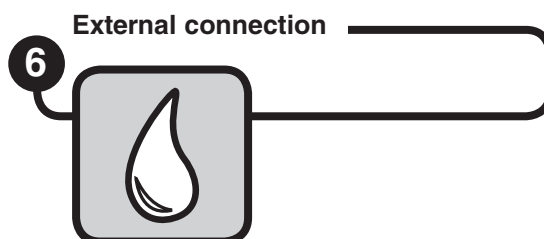
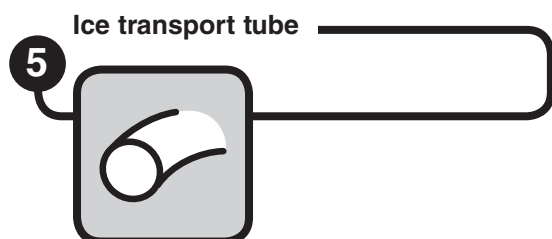
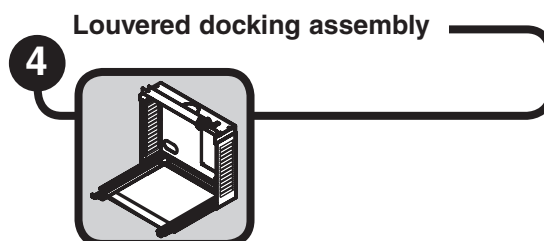
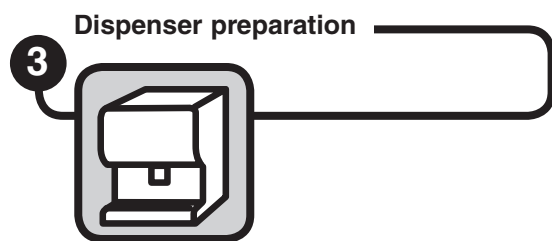
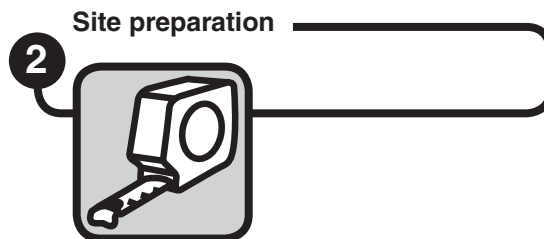
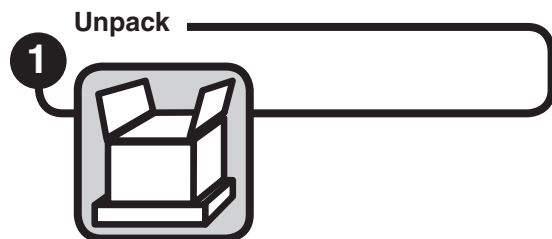
Chewblet® Ice Machine Model Number Configurations

<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="border: 1px solid black; padding: 2px 5px;">HC</div> <div style="border: 1px solid black; padding: 2px 5px;">D</div> <div style="border: 1px solid black; padding: 2px 5px;">1810</div> <div style="border: 1px solid black; padding: 2px 5px;">A</div> <div style="border: 1px solid black; padding: 2px 5px;">V</div> <div style="border: 1px solid black; padding: 2px 5px;">S</div> </div>					
Icemaker	Voltage	Series	Condenser	Application	Configuration
MC Maestro™ Chewblet® (425 Series)	C 208-230/60/1 (icemaking head) <i>Self-contained only.</i>	425 up to 425 lbs (193 kg)	A Air-cooled, self-contained W Water-cooled, self-contained	V Vision™ H Harmony™	S RIDE™ (RIDE remote ice delivery equipment)
HC Horizon Chewblet (710, 1010, 1410, 1810, 2110 Series)	D 115/60/1 (icemaking head) <i>Self-contained and remote. If remote unit, high side is 208-230/60/1.</i>	710 up to 675 lbs (306 kg)	R Air-cooled, remote condensing unit N Air-cooled, no condensing unit for connection to parallel rack system	B Ice storage bin J Drop-in M Ice Manager diverter valve system P Cornelius Profile PR150	T Top-mount
HM Horizon Micro Chewblet	E 230/50/1 (icemaking head) <i>Self-contained only.</i> F 115/60/1 (icemaking head) <i>Remote only. High side is 208-230/60/3.</i>	1010 up to 1061 lbs (482 kg) 1410 up to 1466 lbs (665 kg) 1810 up to 1790 lbs (812 kg) 2110 up to 2039 lbs (925 kg)			

CAUTION!

- This appliance should be connected by a qualified person in accordance with applicable codes.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Connect to potable water supply only.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance.
- This appliance is intended to be used for household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses and by clients in hotels, motels and other residential type environments; bed and breakfast type environments; catering and similar non-retail applications.
- **WARNING!** To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.

Read and complete the following 8 installation steps



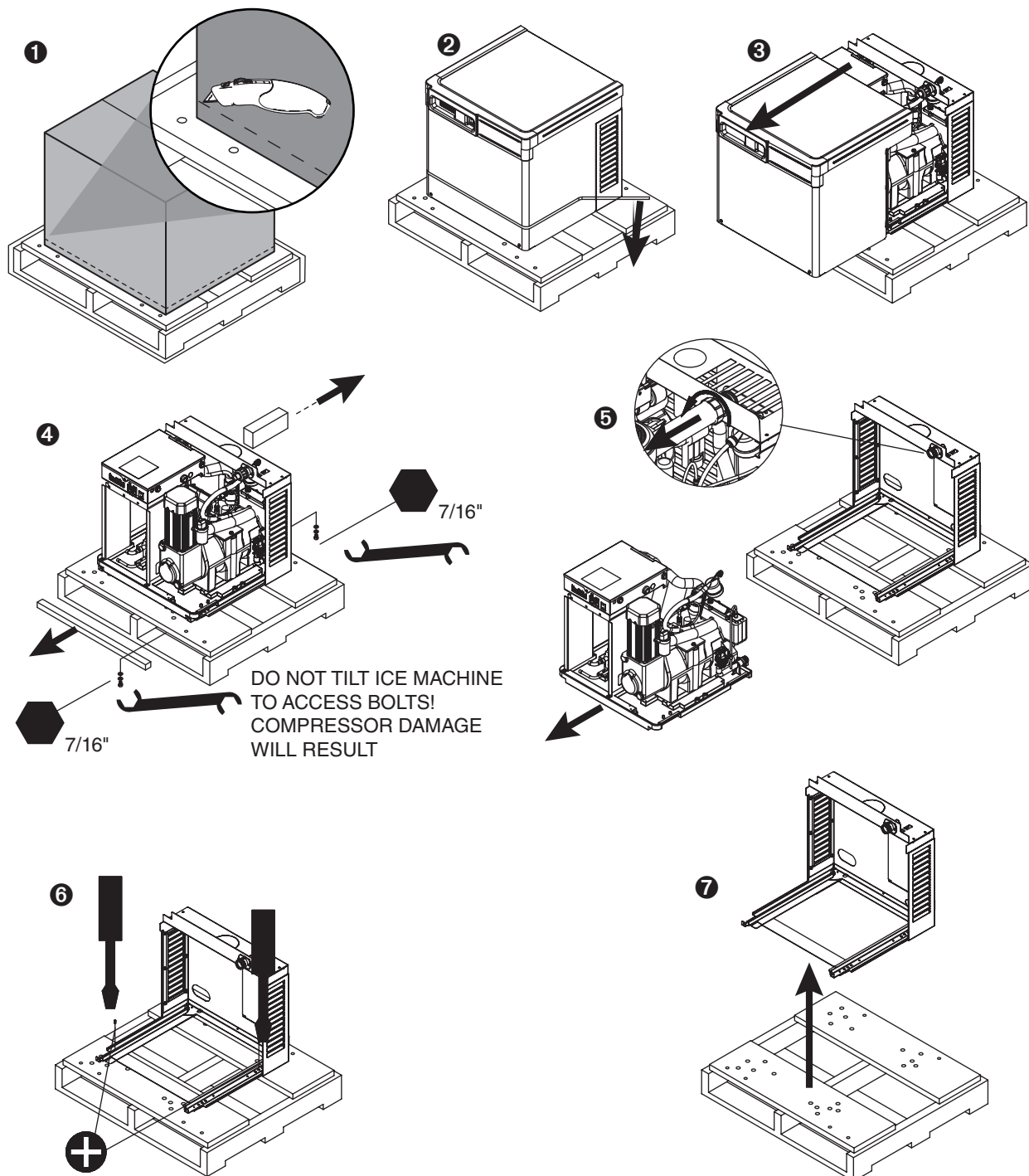
Carefully unpack and inspect the contents of your Follett ice machine.

Unpack

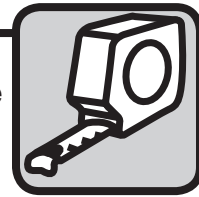
1



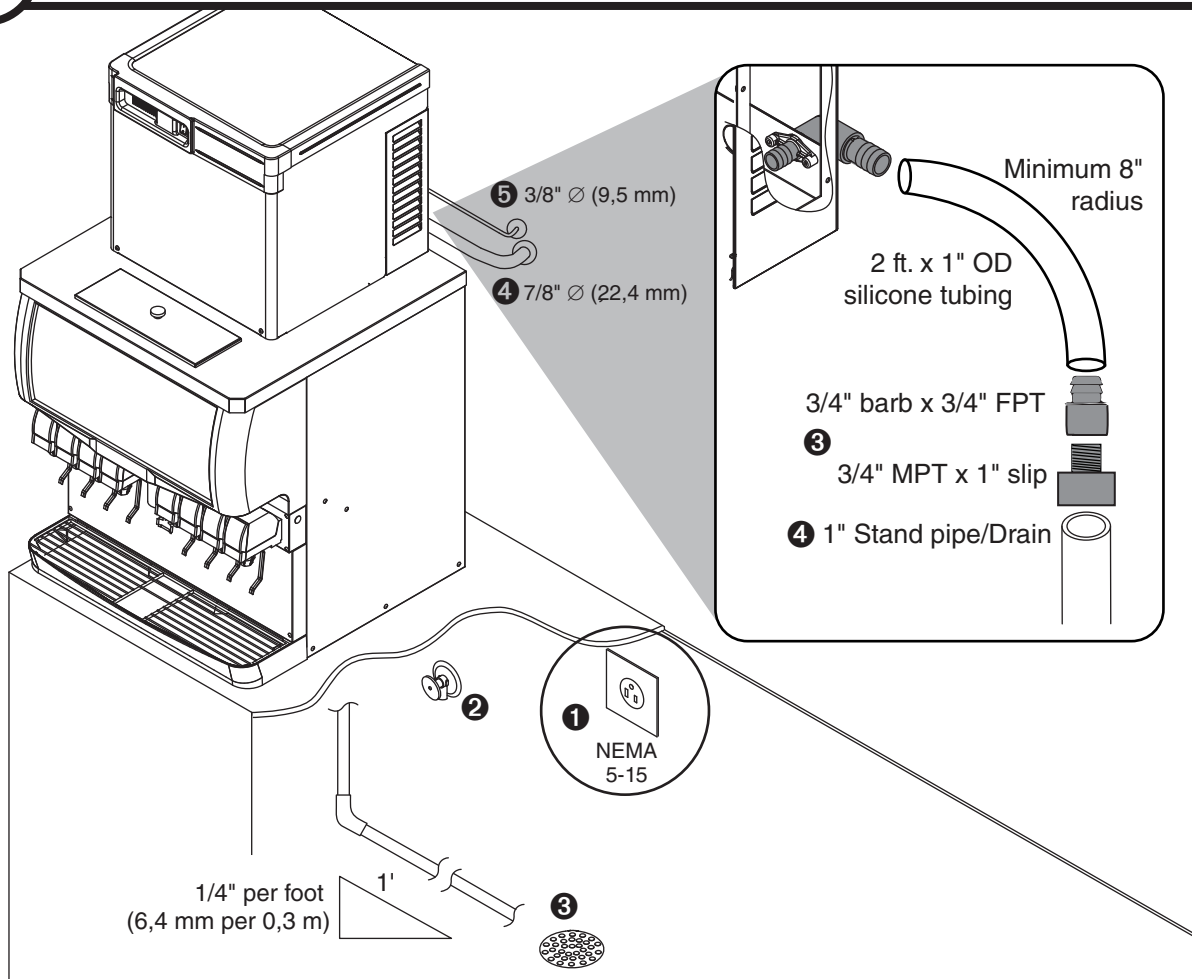
1.1 Unpack ice machine



Provide drainage, water supply and electrical power to within 6 feet (2m) of ice machine in accordance with local and national codes. Outdoor installation of low side is not recommended and will void warranty.



2.1 Installation site requirements



Electrical ①

- 120/60/1-5 amps

Potable water supply ② (3/8" push-in internal connection, 3/8" OD tubing required)

- 10-70 psi (69-483kpa)
- 45-90 F (7-32 C)
- Follett recommends the use of an in-line water filtration system (item# 00130286)
- This equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes

Drain ③ (3/4" Barb)

- Minimum 8" radius on silicone drain line. Drain line from the ice machine must have at least 1/4" per foot pitch (6,4mm/0,3m).

Refrigeration lines ④

- 7/8" Ø (22,4 mm) diameter suction line (insulated) ④
- 3/8" Ø (9,5 mm) liquid line ⑤

Prepare the dispenser.

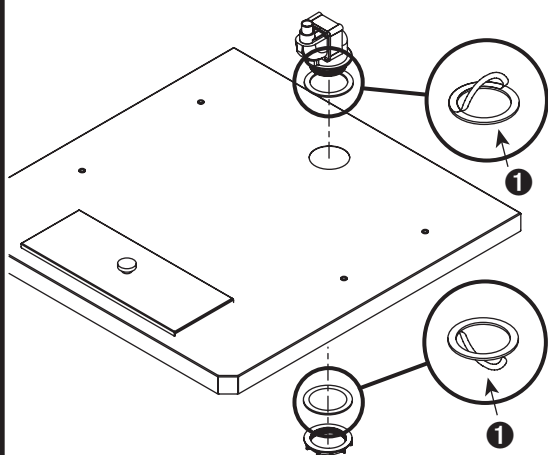
Dispenser preparation

3

Note: The instructions below only apply to 22" & 30" wide dispensers.
44" wide dispenser instructions may be found with the top kit.



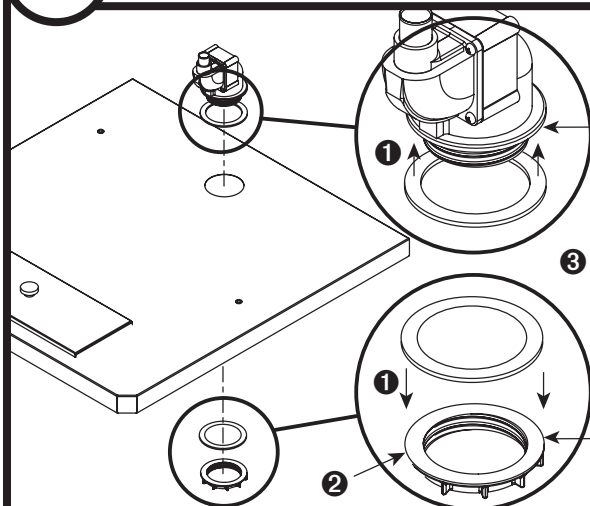
3.1 Top preparation – ALL



All models

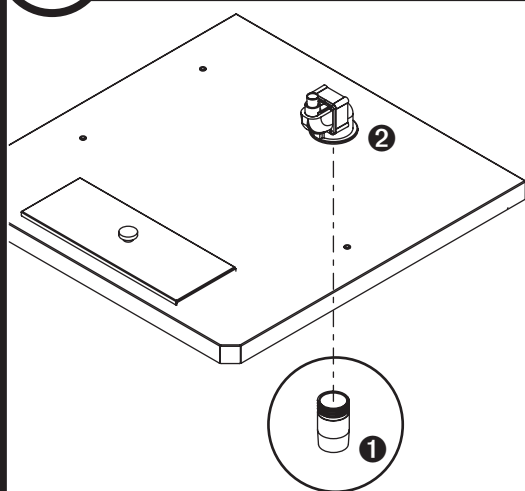
- Remove protective tape from gaskets **1**

3.2 Top preparation – ALL



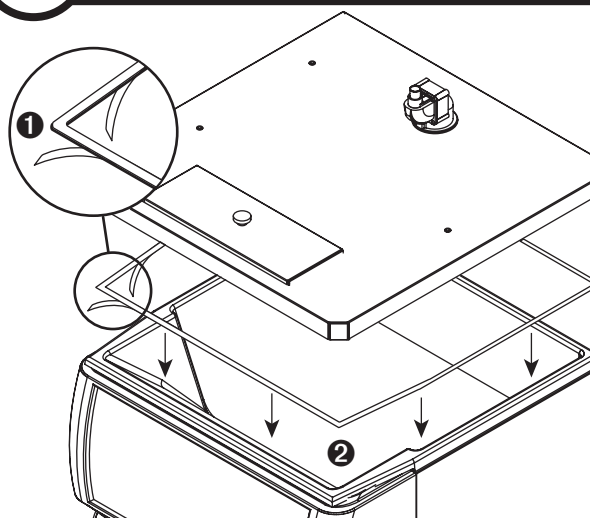
- Apply gaskets **1**
- Install shuttle actuator **2** through bottom of dispenser top and secure with locking nut **3**

3.3 Top preparation – ALL



- Screw 4" (102mm) extension **1** into bottom of shuttle actuator **2**

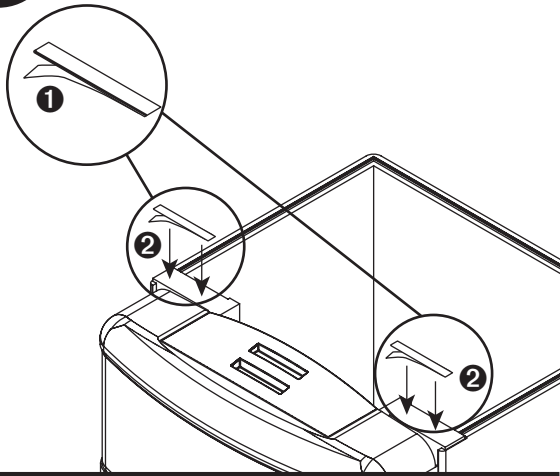
3.4 Top preparation – CORNELIUS



Cornelius models only

- Remove protective tape **1**
- Apply gasket **2**

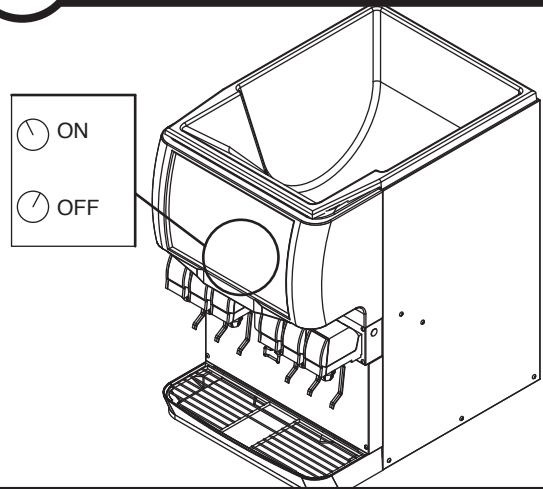
3.5 Top preparation – LANCER



Lancer models only

- Remove protective tape ①
- Apply gaskets ②

3.6 Agitation adjust. – CORNELIUS



Cornelius models ED, DB, DF, IDC and FLAVOR FUSION

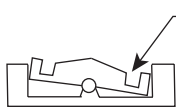
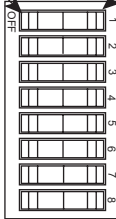
Adjust the agitation timer located on the Cornelius PC board to 1 second on, 1 hour off. **Note:** See Cornelius manual for more information.

3.7 Agitation adjustments – LANCER 4500 SERIES

PRESS IN ON THIS SIDE TO TURN SWITCH OFF.

ROCKER SWITCHES (VIEW LOOKING DOWN)

PRESS IN ON THIS SIDE TO TURN SWITCH ON.



SIDE VIEW

SWITCH OFF



SIDE VIEW

SWITCH NUMBER	AGITATION TIME			
	1 SECOND	2 SECONDS	3 SECONDS	4 SECONDS
3	O	O	X	X
4	O	X	O	X

X = ON
O = OFF

SWITCH NUMBER	AGITATION FREQUENCY														
	NO AGITATION	10 MINUTES	20 MINUTES	30 MINUTES	40 MINUTES	50 MINUTES	60 MINUTES	70 MINUTES	80 MINUTES	90 MINUTES	100 MINUTES	110 MINUTES	120 MINUTES	130 MINUTES	140 MINUTES
5	O	O	O	O	O	O	O	X	X	X	X	X	X	X	X
6	O	O	O	O	X	X	X	X	O	O	O	O	X	X	X
7	O	O	X	X	O	X	X	O	X	X	O	X	O	X	X
8	O	X	O	X	O	X	O	X	O	X	O	X	O	X	X

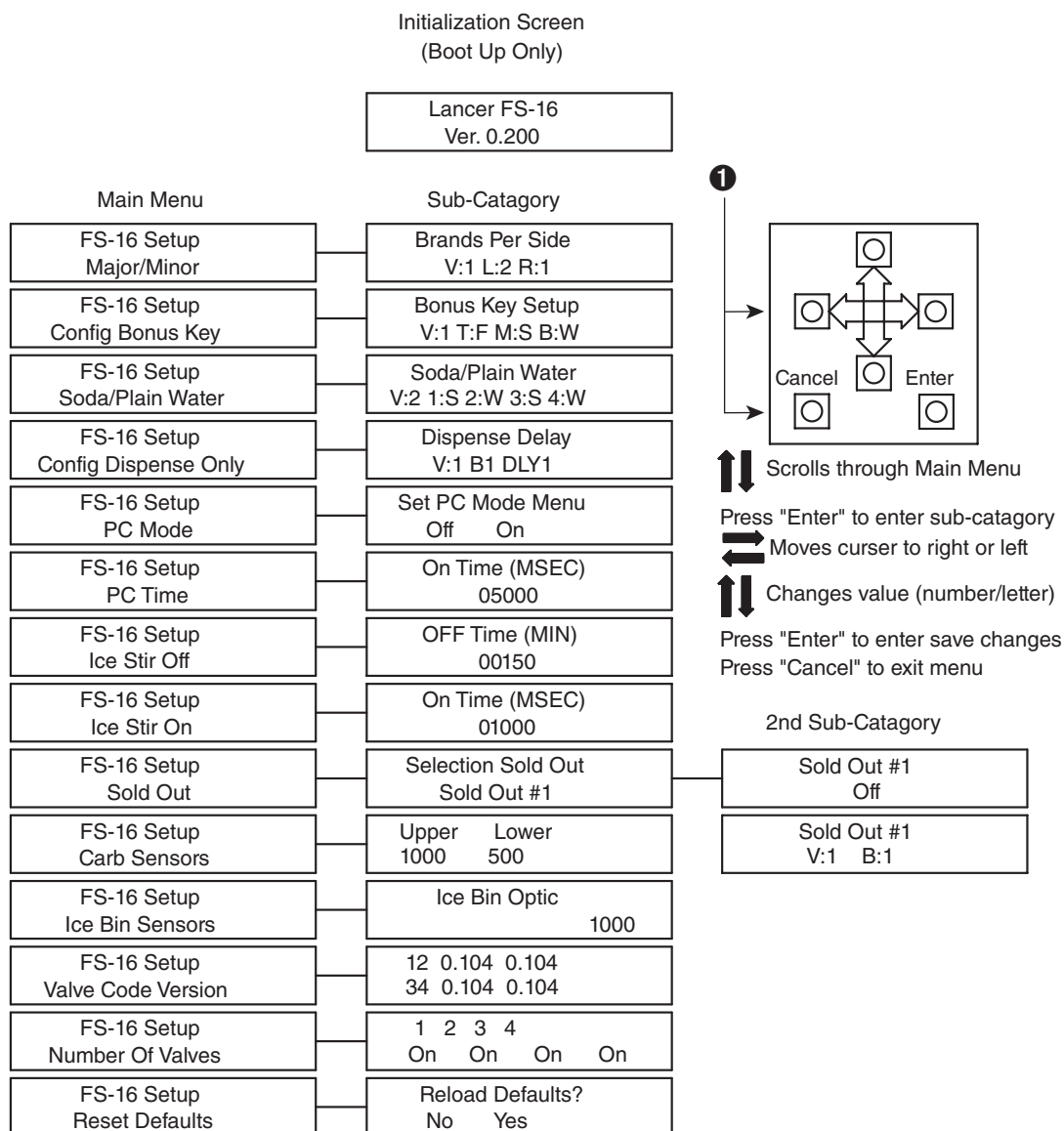
Lancer 4500 series only

Adjust the agitation time to 1 second, and the agitation frequency to 150 minutes. See Lancer manual for more information.

3.8 Agitation adjustments – LANCER Sensation and Touchpoint

No agitation adjustment required

3.9 Agitation adjustments – LANCER FS SERIES



Lancer FS series only

- Hold down "cancel" and "left button" to get to hidden menu ①
- Type in code 6655
- Type in 150 minutes of off time and 1810 milliseconds (1 second of time) as the preferred setting

Note: See Lancer manual for more information.

3.10 Agitation adjustments – SERVEND

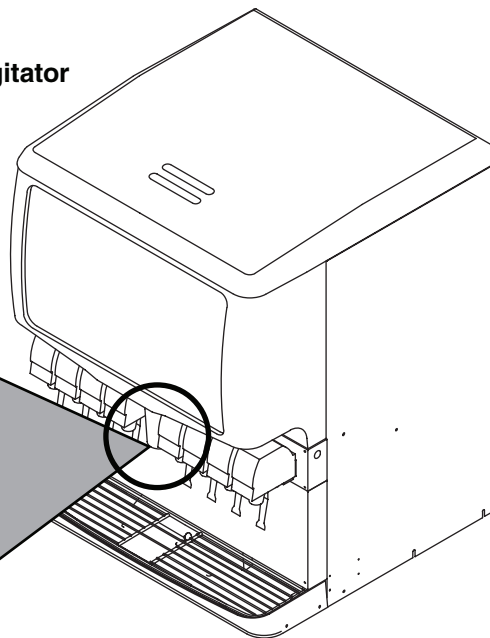
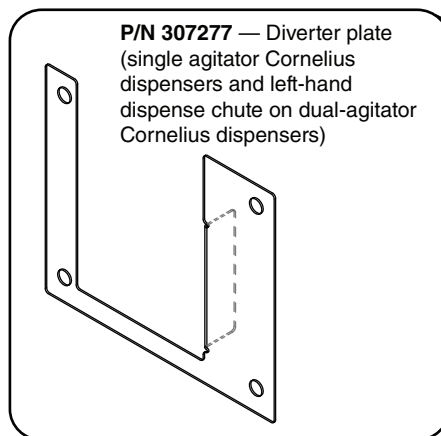
SerVend models only

No agitation adjustment required.

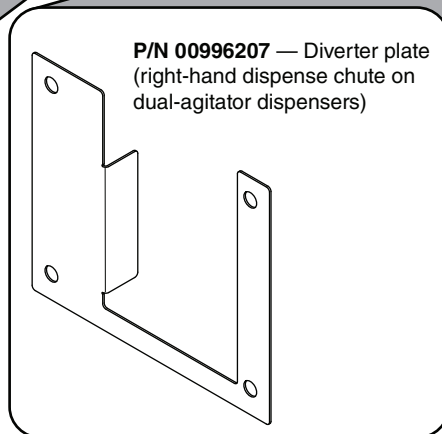
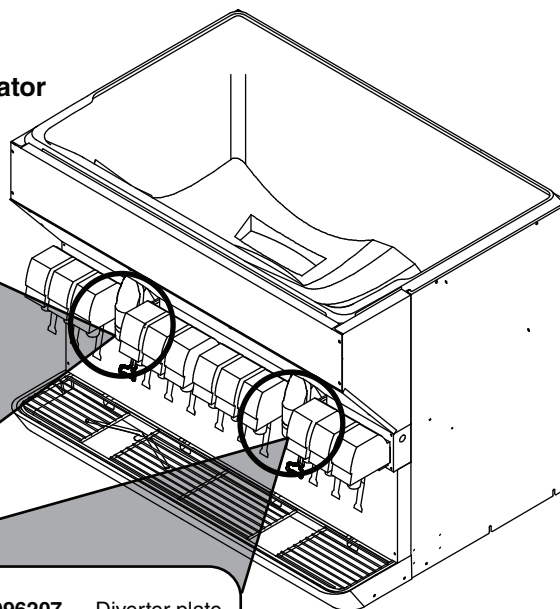
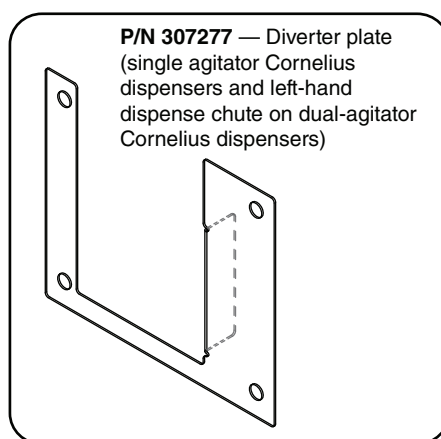
3.11

Dispenser diverter plate overview (Installation on next page)

Single Agitator

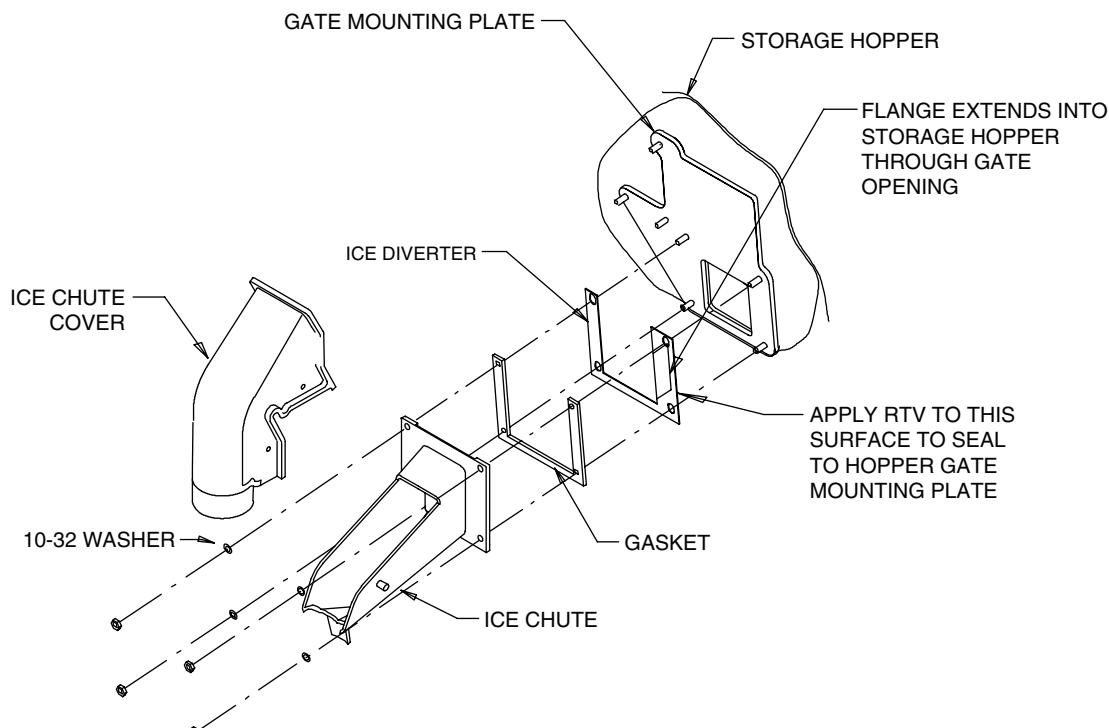


Dual Agitator



3.12

Dispenser diverter plate installation – CORNELIUS ED, DF and DB SERIES



Cornelius ED, DF and DB series only

These dispensers require the installation of an ice diverter at the dispenser opening.

- Disassemble chute assembly
- Discard factory restrictor plate
- Replace with alternate diverter plate (supplied)

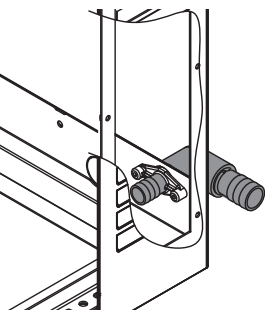
3.13

Agitation adjustments – Cornelius IDC and Flavor Fusion


These dispensers require modifications for compatibility with Chewblet ice. Agitation times must be set to 1 second ON, 1 hour OFF and the ice restrictor plate must be adjusted to the fully open position. See your beverage supplier for these modifications.



BEFORE PROCEEDING



Prior to installing the louvered docking assembly, ensure that the drain fitting is oriented (right or left) correctly for your installation. An optional straight drain fitting is also supplied. You may need to remove the back panel of the docking assembly in order to re-orient or change the drain fitting. Replace back panel prior to mounting the docking assembly.



2" (50.8 mm)

1.81" (46 mm)

2" (50.8 mm) Stub Type

3.75" (95.3 mm)

low pressure line

1

2

- HARMONY • TOP-MOUNT**
- remote condensing*

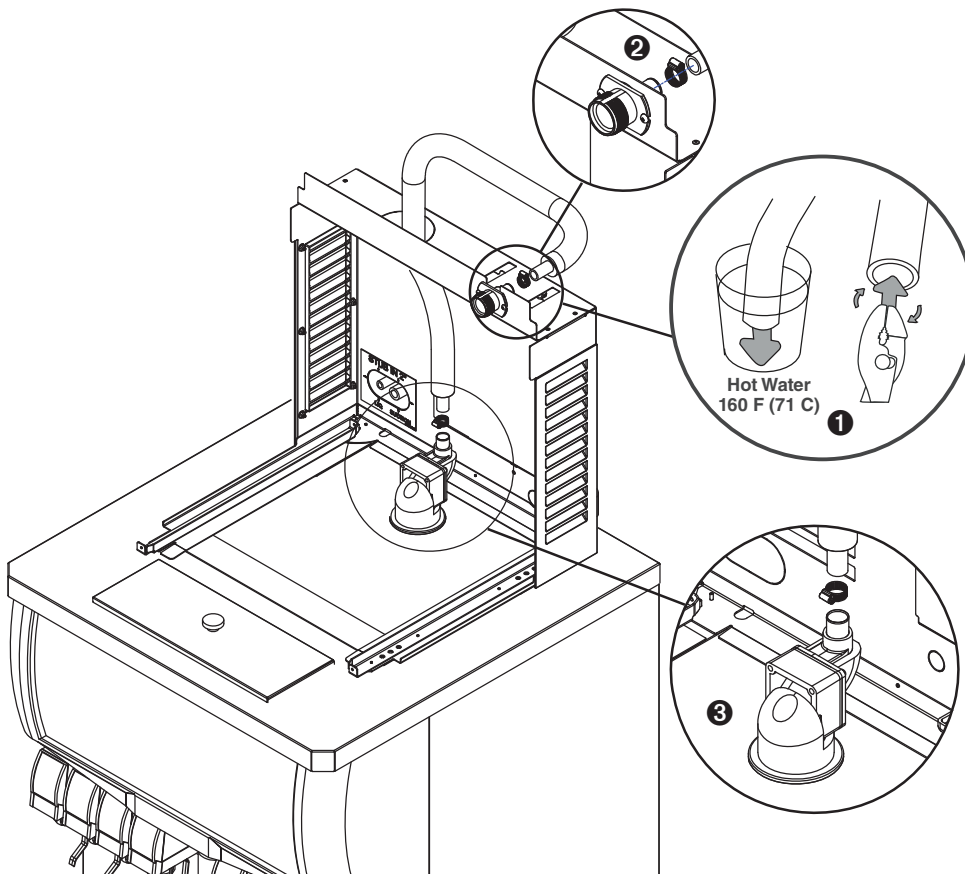
Install the ice transport tube.

Ice transport tube

5



5.1 Ice transport tube

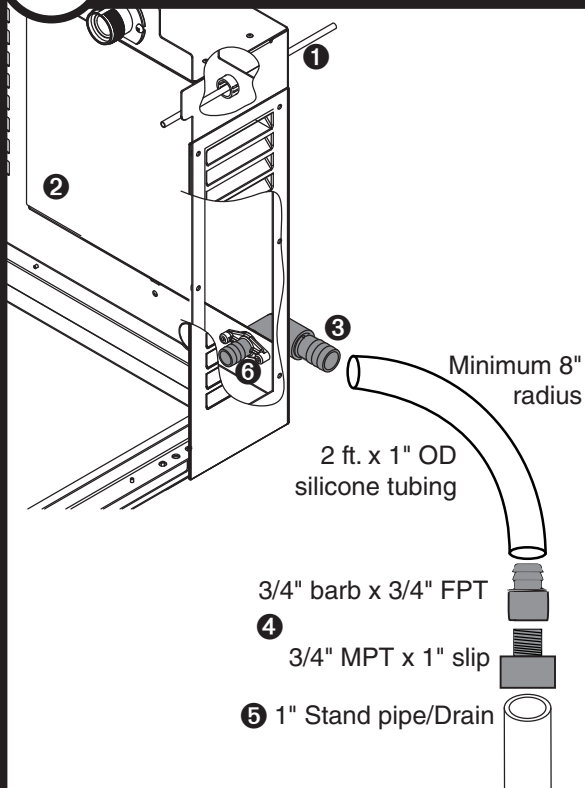


- Slide insulation onto ice transport tube
- Heat end of transport tube in cup of 160 F (71 C) hot water to soften and spread with pliers ❶
- Connect ice transport tube to coupling on louvered docking station ❷
- Connect ice transport tube to shuttle actuator ❸

Connect utilities to louvered docking assembly.



6.1 Water and drain

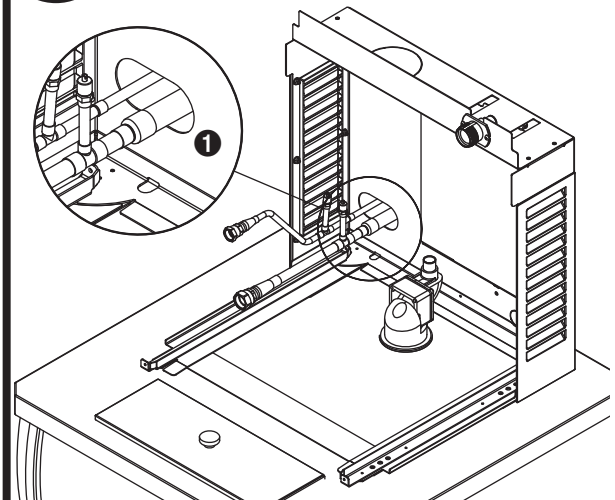


- Rough-in ice machine potable water supply ①.
3/8" push-in connection will be made at shut-off valve inside machine
- Remove access panel if necessary ②.
- Connect the silicone tubing to the ice machine 3/4" drain barb ③.
- Assemble the 3/4" barb x 3/4" FPT to the 3/4" MPT x 1" slip. Connect the other end of the silicone tubing to the 3/4" barb ④.
- Connect the 1" slip fitting to the 1" stand pipe/drain ⑤.

Note: Minimum 8" radius on silicone drain line. Drain line from the ice machine must have at least 1/4" per foot pitch (6,4mm/0,3m).

- Apply Petrol-gel to barbed drain fitting ⑥
- Replace access panel.

6.2 Refrigerant lines



- Braze supplied quick-connect lines onto stub-ins ①.

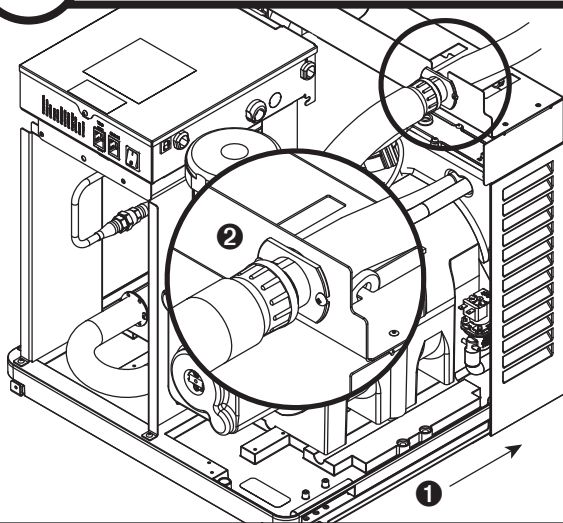
Connect louvered docking assembly to ice machine.

Internal connections

7

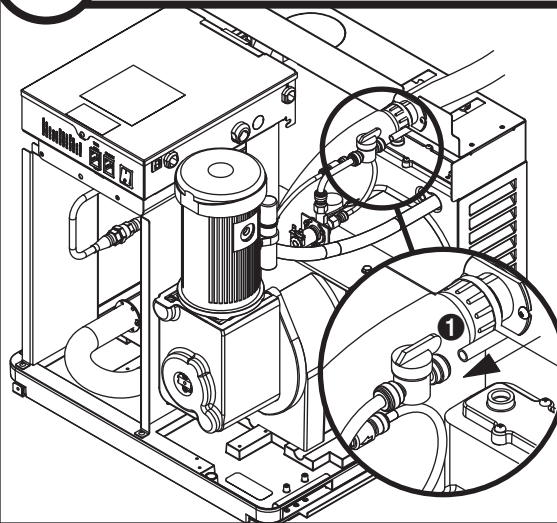


7.1 Ice transport tube installation



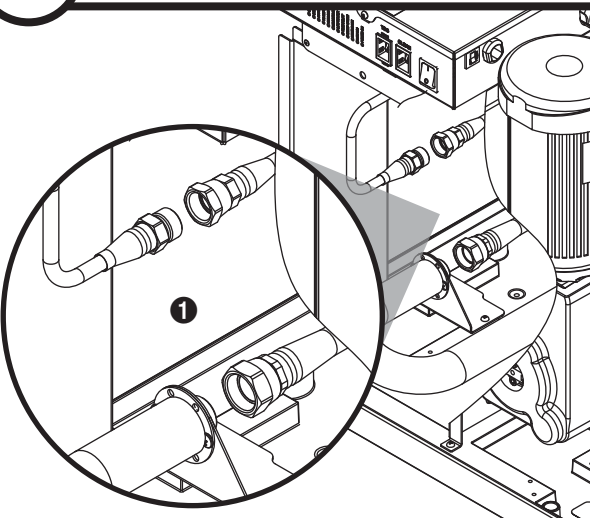
- Slide ice machine into louvered docking assembly *ensuring that drain tube is fully seated on barbed drain fitting* ①
- Insert ice transport tube all the way into coupling and tighten nut firmly ②

7.2 Water line



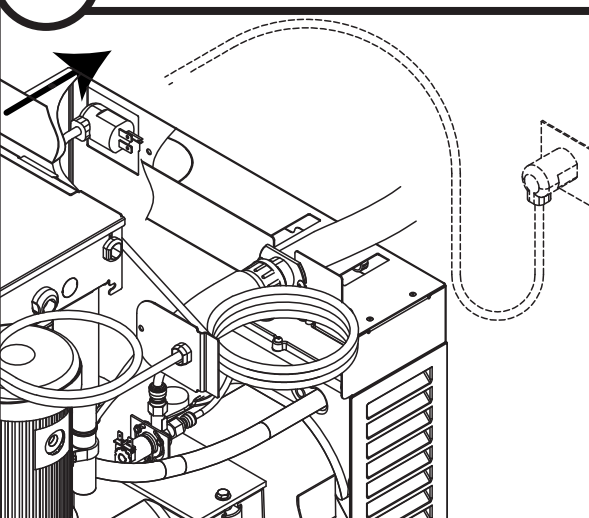
- Insert potable water line into valve ①

7.3 Refrigeration lines



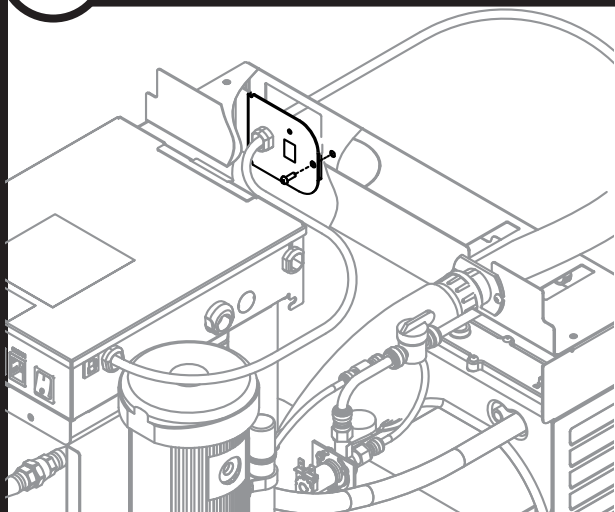
- Evacuate line set.
- Connect self-sealing liquid and suction line fittings ①

7.4 Power cord



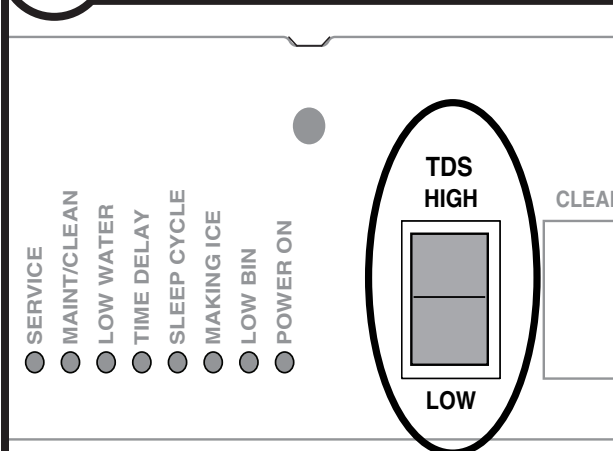
- Remove twist tie
- Carefully pass cord thru opening and plug into wall outlet

7.5 Power cord



- Position plate into opening and secure with supplied screw

7.6 TDS switch

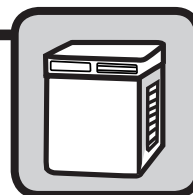


- Set the TDS switch on the electrical box:
HIGH: for extended service life
LOW: for low-scale water

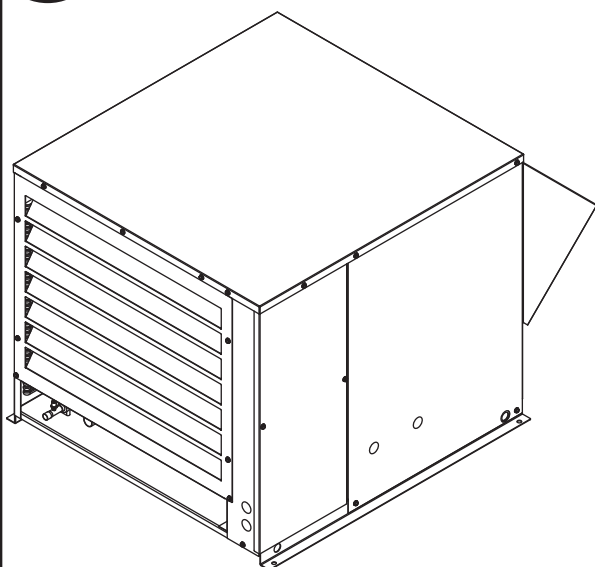
NOTICE

Ice machine MUST be sanitized prior to operation!

Consult Operation and Service Manual provided with ice machine for sanitizing instructions.



8.1 Install condensing unit

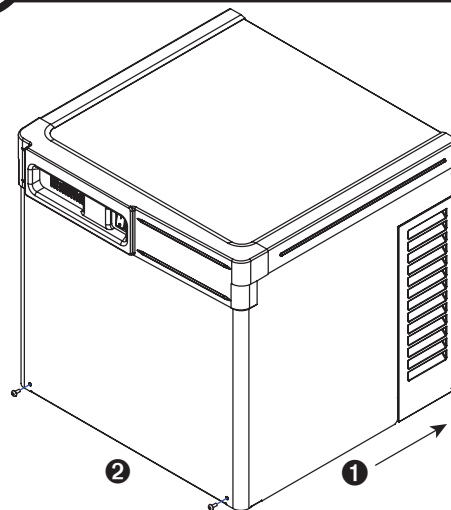


- Complete installation of condensing unit or connection to rack system.
- Required rack system capacity at 0 F (-18 C) evaporator (EPR supplied by installer).

1810N: 15,700 Btu/hr (3956 kcal/hr)

2110N: 18,200 Btu/hr (4586 kcal/hr)

8.2 Install ice machine front cover



- Slide ice machine cover over machine ensuring that tabs on back of cover slip under louvers on back of louvered docking assembly **1**
- Insert and tighten two screws through cover and into louvered docking assembly **2**

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