



MCE414ABS shown

Maestro Plus™

self-contained E 414 series Chewblet® RIDE® ice machine

Features

Maestro Plus Chewblet ice machine with up to 193 kg (425 lb) daily production of consumer-preferred Chewblet ice

- automatically transport ice through a tube with RIDE technology from up to 6 m (20') away
- available with approximately 2.54 cm (1.00") long standard Chewblet ice or optional 0.95 cm (3/8") long Micro Chewblet™ ice
- water and energy efficient
- no noisy harvest cycles means quiet ice production

Consumer-preferred Chewblet ice

- chewable, compressed nugget ice is preferred over cubes¹
- more reliable dispensing than nugget or pellet ice
- slow melting, maintains drink temperature and quality comparable to cubes
- higher displacement than cube ice

Key Maestro Plus design features

- durable construction, versatile design – sturdy stainless steel exterior frame
- stainless steel evaporator, auger and top bearing
- oversized, heavy duty, tapered roller bearings ensure long, low-maintenance life
- automatic self-flushing of ice machine for superior scale control
- compact design offers in-cabinet/undercounter, floor stand or wall bracket mounting
- 3 m (10 ft) flexible ice transport tube and insulation standard with RIDE model ice machines (except for "V" models)

Maintenance and service benefits

- cleaning and sanitizing of entire machine takes less than 1 hour
- LED control board provides at-a-glance machine status

Warranty

- 3 years parts and labor, 5 years compressor parts²

¹ Consumer study conducted by independent agency Roper ASW.

² Refer to price list for additional warranty information.

Model configurations				
Ice type	For use with ¹	Condenser	V/Hz ²	Item number
Chewblet	ice storage bin	air	230/50	MCE414ABS
	Follett Vision™ dispenser	air	230/50	MCE414AVS
	ice and beverage dispenser (by others)	air	230/50	MCE414AHS
	drop-in dispenser (by others)	air	230/50	MCE414AJS
Micro Chewblet	ice storage bin	air	230/50	MME414ABS
	drop-in dispenser (by others)	air	230/50	MME414AJS

¹ Ordered separately

² Alternate voltage not for use in the United States.

Accessories

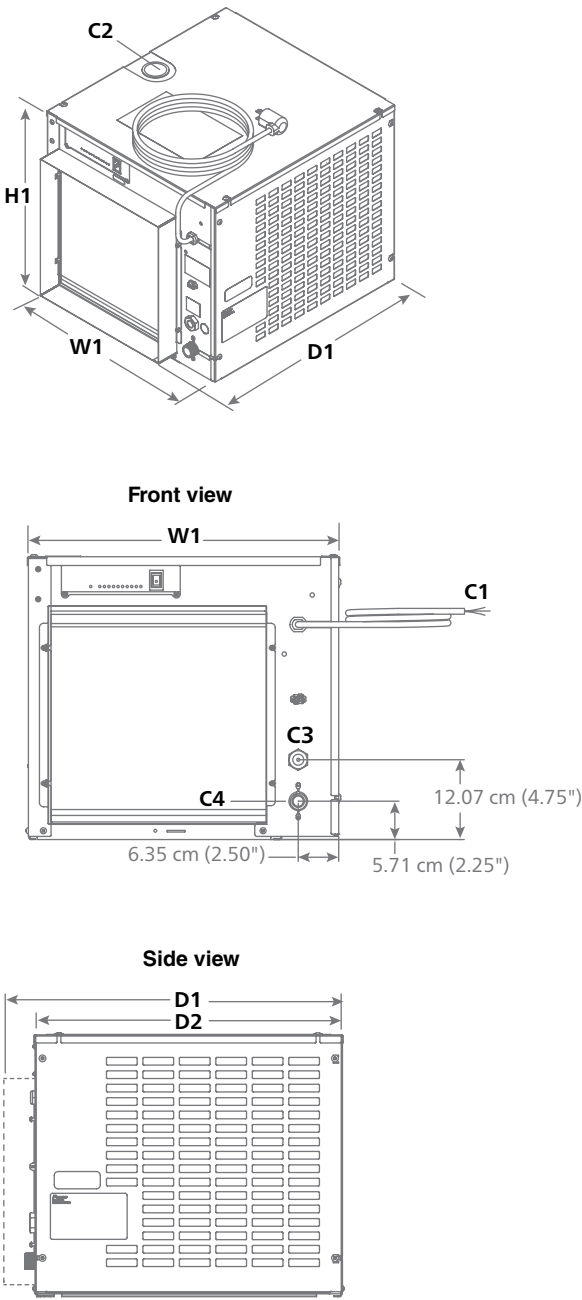
- ☐ Water filters (refer to form# 9905)
- ☐ Wall mount bracket (refer to form# 3311)
- ☐ Ice machine stand, height-adjustable (refer to form# 3311)
- ☐ Longer ice transport tube (3 m/10' is standard) – Specify length:
_____ ft/m in 1.5 m/5' increments (6 m/20' max)

Specification

W1 Width	47.8 cm (18.80")
D1 Depth	56.1 cm (22.09")
H1 Height	43.4 cm (17.10")
Service clearance	30.5 cm (12.00") top – no front obstructions 15.24 cm (6.00") on exhaust side (left, right and rear)
C1 230 V/50/1 electrical	5 amps, 0.8 kW 2.4 m (8') cord only
C2 Ice transport tube	see page 7 for details
C3 Water inlet	3/8" FPT
C4 Drain	3/4" MPT
Refrigerant	R290
Air temperature	10 - 38 C (50 - 100 F)
Water temperature	10 - 32 C (45 - 90 F)
Potable water pressure	69 - 483 kPa (10 - 70 psi)
Ice production at 21 C (70 F) air, 10 C (50 F) water	193 kg (425 lb)
Ice production at 32 C (90 F) air, 21 C (70 F) water	148 kg (325 lb)
Energy consumption 32 C (90 F) air, 21 C (70 F) water	5.4 Wh, 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	58 kg (127 lb)
NOTE: For indoor use only	

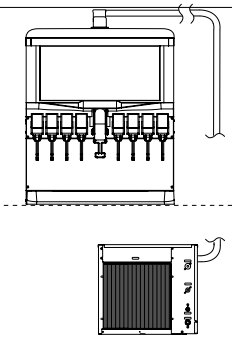
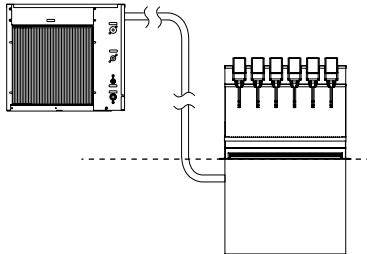
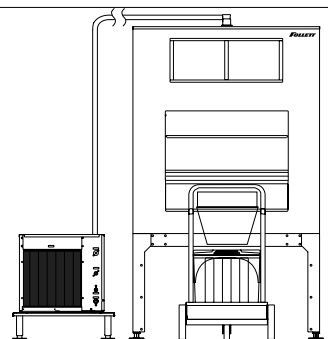
SHORT FORM SPECIFICATION: Ice machine to be a Follett® Maestro Plus Chewblet ice machine model _____ capable of producing _____ Chewblet or _____ Micro Chewblet using an efficient, sanitary vertical evaporator/auger system and delivering ice by a flexible wire reinforced, transport tube to ☐ ice storage bin, or ☐ ice and beverage dispenser and provided with a stainless steel frame, plus all the features listed and mounting/performance-enhancing accessories checked above. Ice machine to be equipped with automatic self-flushing. NSF and CE listed. EU food contact compliant.

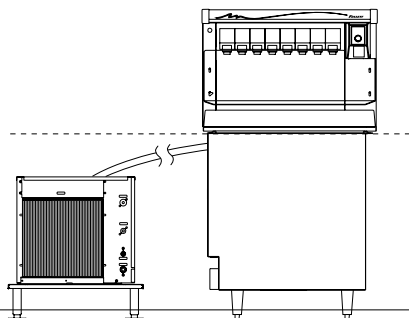
Dimensional drawing



1 – Locating the ice machine

Maestro Plus self-contained Chewblet ice machines with RIDE technology allow mounting in a base cabinet, on a wall or on a floor stand up to 6 m (20') from the dispenser or ice bin. In-cabinet mounting requires special attention to service access, unit ventilation and ice tube runs.

RIDE model – ice and beverage dispensers (by others)	RIDE model – drop-in beverage dispensers (by others)	RIDE model – Follett ice storage bins
		
Important specifier notes:	Important specifier notes:	Important specifier notes:
<ol style="list-style-type: none"> 1. Dispenser must be compatible with nugget ice. Compatible dispensers include Cornelius DF/ED300BC, DB/DF/ED, 150 BC, 175 BC, 200 BC, 250 BC, 300 BC, IDC215/255, FlavorFusion/Overload, Lancer 4500-22N, 4500-30N, FS16N, FS30N, FS44N, Servend MD150/175/200/250, MDH302/402, SV175/200/250 and Coca-Cola Freestyle. 2. Ice enters through the top of the ice and beverage dispenser. Contact factory for side entry. 3. Coca-Cola Freestyle 7000 requires top kit MSF30SC. Top adapter IC CODE 46412 and ice kit IC Code 46430 must also be ordered from Coca-Cola. Coca-Cola Freestyle 7100 requires top adapter IC Code 46751 and ice kit IC Code 46430 only, and must be ordered from Coca-Cola. Coca-Cola Freestyle 9100 requires top kit MSF26SC. Consult with Coca-Cola and Follett to qualify application prior to ordering. 4. RIDE application is approved only for Pepsi Spire 3.0, 5.0 and 4.1 designed for top mount ice machines and requires MSP24SC for 3.0 and MSP30SC for 5.0 and 4.1, ordered separately. For manual fill versions of Pepsi Spire 3.0 and 5.0 and 4.1, contact factory. 	<ol style="list-style-type: none"> 1. Compatible with the following dispensers: Cornelius 1522, 1722, 2323 and Lancer 2200, 2300, 23300. 2. Requires 12.00" (30.5 cm) of access space for installation on transport tube side. 3. See pages 4-6 for critical clearance requirements. 	<ol style="list-style-type: none"> 1. See form# B300 for bin sizing. 2. Locate floor sink or grate and drains in front of storage bin. 3. Do not position bin drain lines to block Ice•Devlce™ bin cart.

RIDE model – Follett low-profile Vision™ ice and beverage dispensers

Important specifier notes:
<ol style="list-style-type: none"> 1. See pages 4-6 for critical clearance and venting requirements.

2 – Undercounter/in-cabinet mounting

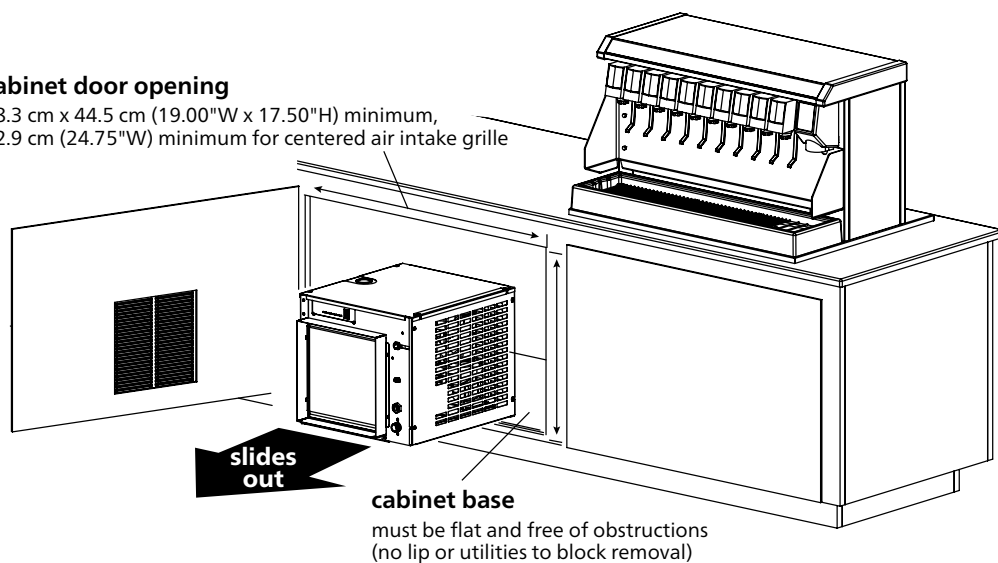
Cabinet details

Important specifier notes

1. Cabinet door opening must meet minimum size requirements shown and be free of obstructions to allow ice machine to slide out (no lip or utilities to block removal).
2. Cabinet base must be capable of supporting ice machine and allow ice machine to rest flat on cabinet bottom.
3. No counter supports, electric or plumbing can run in front of the ice machine.

cabinet door opening

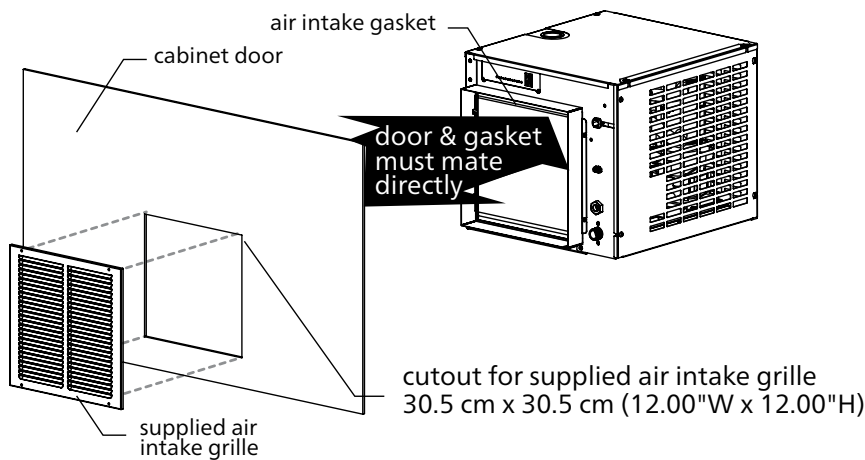
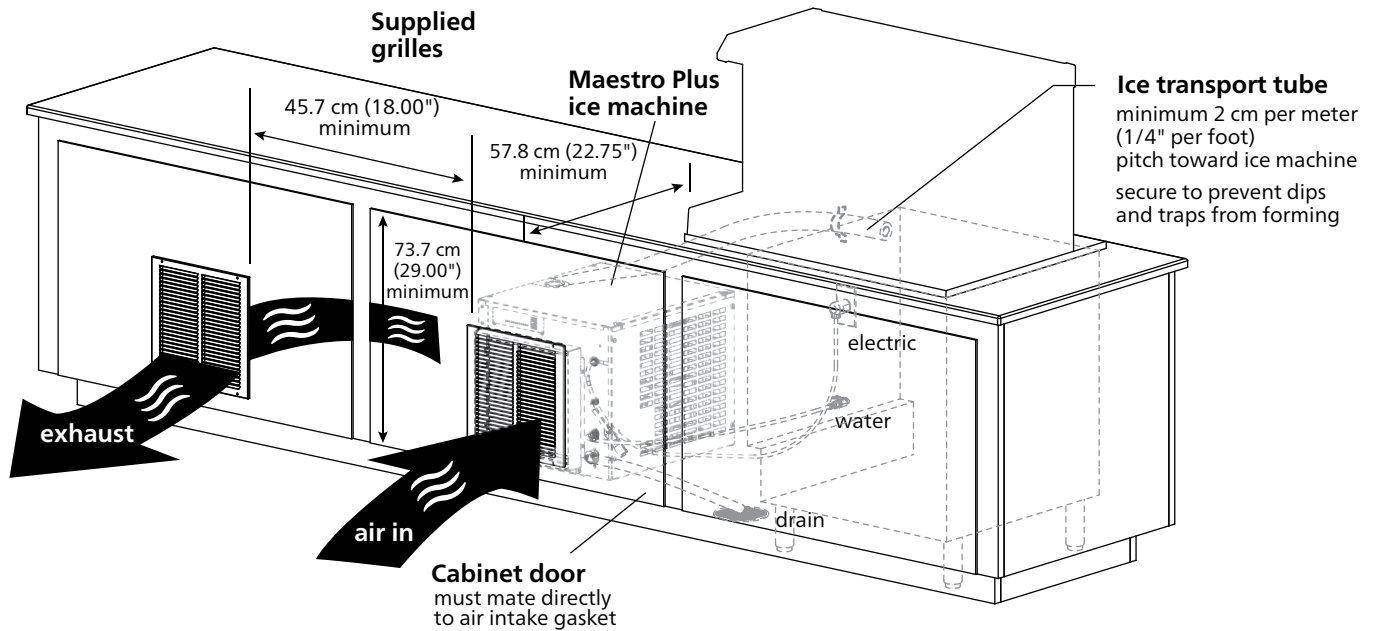
48.3 cm x 44.5 cm (19.00"W x 17.50"H) minimum,
62.9 cm (24.75"W) minimum for centered air intake grille



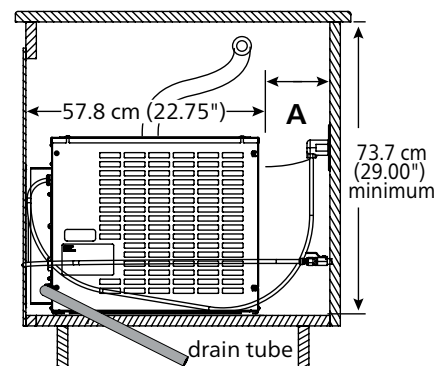
3 – Undercounter/in-cabinet mounting and ventilation

Using Follett supplied grilles

Maestro Plus ice machines can be installed undercounter/in-cabinet to fill bins or dispensers using RIDE technology. Care must be taken to ensure proper cabinet venting to avoid recirculation of hot air. Improper venting can cause ice machine outages.



completed installation with gasket and door in place side view



A: additional 7.6 cm (3") required if receptacle located directly behind unit.

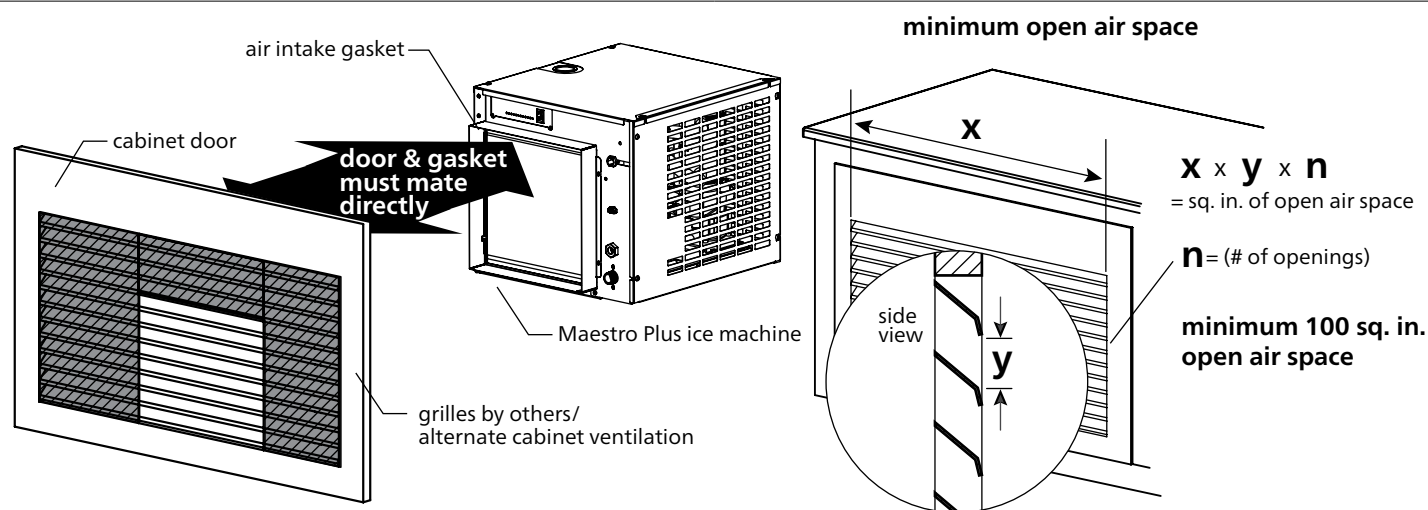
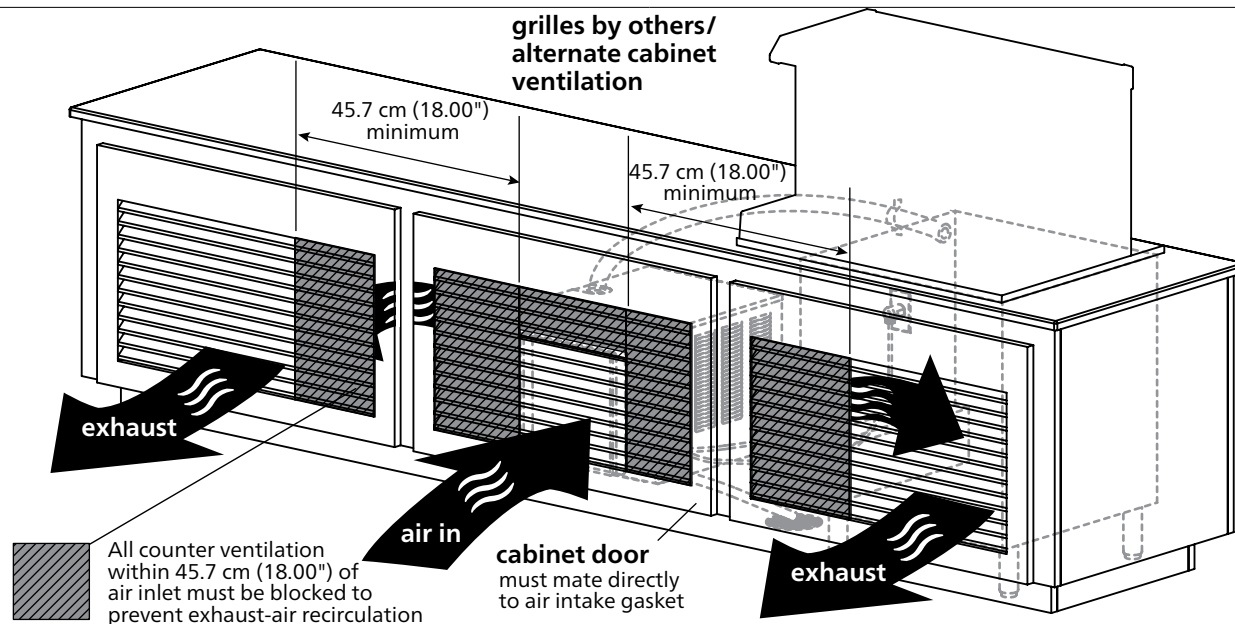
Important specifier notes for using Follett supplied grilles:

1. The supplied exhaust grille must be located at least 45.7 cm (18.00") from the supplied air intake grille (exhaust air must not recirculate with intake air).
2. Cabinet interior must be open to allow for unrestricted exhaust air flow.
3. Ice transport tube needs minimum 2 cm per meter (1/4" per foot) pitch toward ice machine and should be secured to prevent dips and traps from forming.
4. Cabinet door must mate directly to air intake gasket.
5. Cabinet interior must provide a minimum clear space of 57.8 cm deep (22.75") by 73.7 cm high (29.00").
6. Supplied grilles must meet minimum requirements for open air space shown above.
7. Utilities should be conveniently located as shown.

3 – Undercounter/in-cabinet mounting and ventilation (continued)

Using grilles by others/alternate cabinet ventilation

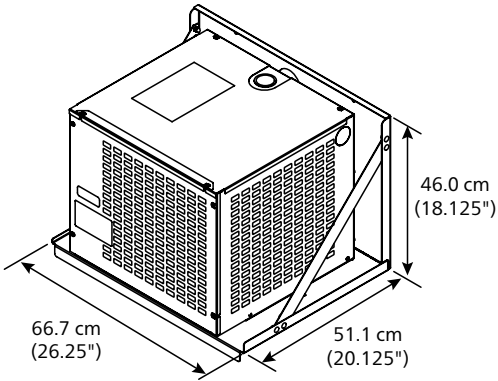
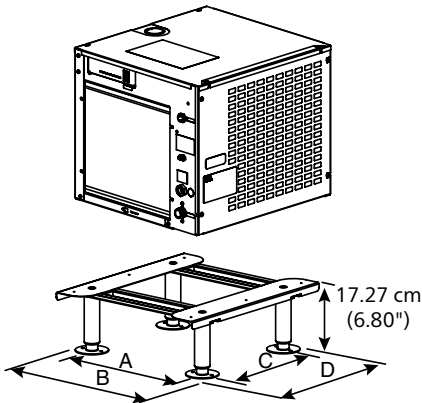
Cabinets with ventilation or louvers other than those provided by Follett require special consideration to provide proper ventilation. Recirculation of hot air will reduce ice machine performance and can cause ice machine outages.



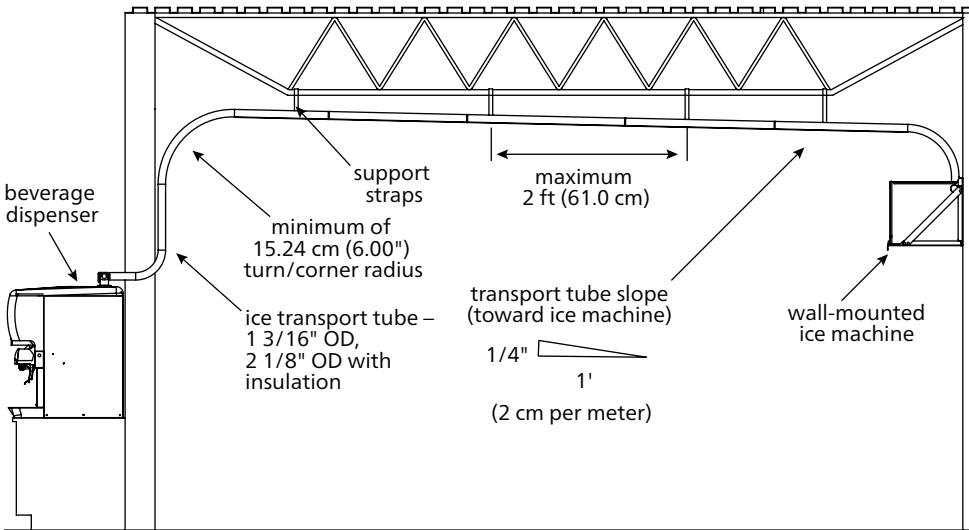
Important specifier notes for using grilles supplied by others/alternate cabinet ventilation:

1. Exhaust must be at least 45.7 cm (18.00") from air intake (exhaust must not recirculate with intake air).
2. Cabinet interior must be open to allow for unrestricted exhaust air flow.
3. Ice transport tube needs minimum 2 cm per meter (1/4" per foot) pitch toward ice machine and should be secured to prevent dips and traps from forming.
4. Ducting must be provided if cabinet door does not mate directly to air intake gasket.
5. Cabinet interior must provide a minimum clear space of 57.8 cm deep (22.75") by 73.7 cm high (29.00").
6. Grilles by others must meet minimum requirements for open air space shown above.
7. Utilities should be conveniently located as shown.

4 – Maestro Plus ice machine mounting accessories

Optional wall mount bracket	Optional machine stand
	 <p>A - 38.4 cm (15.125") C - 33.6 cm (13.25") B - 47.3 cm (18.625") D - 52.7 cm (20.75")</p>
Important specifier notes: <ol style="list-style-type: none">For secure wall mounting, specify optional wall mount bracket.Wall and fasteners must support the weight of the ice machine, bracket, supply water and ice. Use of a backing board may be required with hollow wall construction.Machine stand mounting adds 17.27 cm (6.80") to height of ice machine.No dips in tube routing allowed.Ice transport tube needs minimum 2 cm per meter (1/4" per foot) pitch toward ice machine and should be secured to prevent dips and traps from forming.	

5 – Maestro Plus ice tube runs – specifier guidelines

Long tube runs for RIDE remote ice delivery equipment	Important specifier notes:
	<ol style="list-style-type: none">6 m (20') maximum ice transport tube run.Tubing routing bends must have a 15.24 cm (6.00") radius or larger.If not supported from underneath, secure insulated ice transport tube at least every 61.0 cm (2') to prevent dips or traps.Relative humidity levels above 80% in areas where the ice machine or ice transport tube are located may produce excessive condensation that will cause water damage.Contact factory for recommendations on running tubing through a decorative soffit or chase.

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)	
10 (50)	208 (460)	193 (425)	177 (390)	161 (355)	145 (320)	kg (lb) production in 24 hr
16 (60)	198 (437.5)	184 (405)	169 (372.5)	154 (340)	139 (307.5)	
21 (70)	188 (415)	175 (385)	161 (355)	147 (325)	134 (295)	
27 (80)	184 (405)	170 (375)	156 (345)	142 (315)	129 (285)	
32 (90)	179 (395)	166 (365)	152 (335)	138 (305)	125 (275)	

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