



Manitowoc

OFFICE



Manitowoc

THERE'S ONLY ONE "S."

SANITATION

SAVINGS

SOUND

SERVICEABILITY

SANITATION



WE'VE MADE
IT SIMPLE TO CLEAN.

SAVINGS



THE PERFECT
BALANCE OF POWER
AND EFFICIENCY.

SOUND

DESIGNED TO RUN
WHISPER-QUIET.



EASY ACCESS MEANS
LESS DOWNTIME.

SERVICEABILITY



NOTHING COMPARES TO MANITOWOC'S NEW S-SERIES ICE MACHINES.

SANITATION

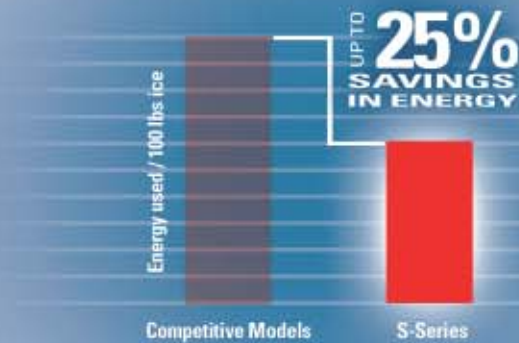
WE'VE MADE IT SIMPLE TO CLEAN.



Improved food zone for fast, efficient cleaning.

SAVINGS

THE PERFECT BALANCE OF POWER AND EFFICIENCY.



SOUND

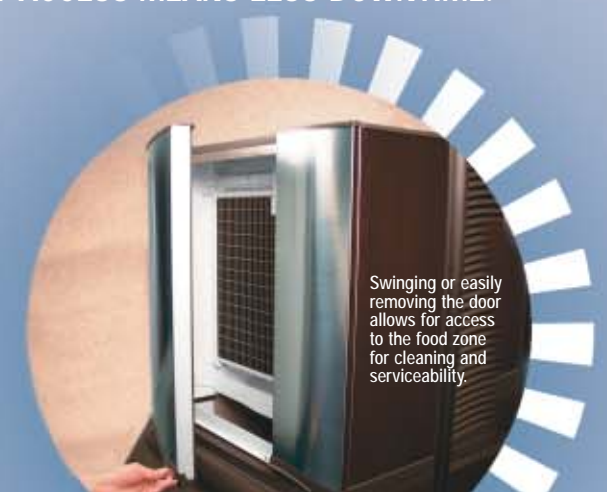
DESIGNED TO RUN WHISPER-QUIET.



Compressor is isolated from base to reduce sound.

SERVICEABILITY

EASY ACCESS MEANS LESS DOWNTIME.



Swinging or easily removing the door allows for access to the food zone for cleaning and serviceability.

We took great care in designing the food zone of our S-Series, giving added attention to sanitation by making the machine easier to clean, reducing maintenance costs and extending operating life.



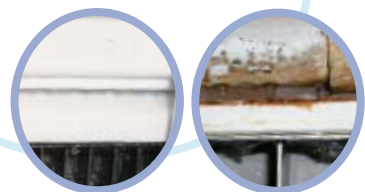
Water distribution tube requires no tools to remove. So there's less time spent cleaning.

The evaporator's side and back are now shielded from the food zone, reducing the number of surfaces that require cleaning. Surfaces and parts that require cleaning are 100% accessible from the front of the machine or can be removed simply without tools. For easy, wipe-down cleaning we replaced sharp edges and corners with soft, round surfaces.



Rounded corners wipe clean quickly and easily.

To minimize the frequency of cleaning, we molded AlphaSan® into select plastic components to reduce biofilm, often called slime.



WITH AlphaSan®

WITHOUT AlphaSan®



The Guardian™ slime inhibitor is available on all S-Series ice machines to protect against airborne bacteria.

We matched the compressor to work in tandem with each evaporator size. On certain models, we further improved efficiency by incorporating our air assist ice removal technology. This cuts the time required to harvest ice in half.



These improvements reduce energy use up to 25%*, compared to competitive ice machines.



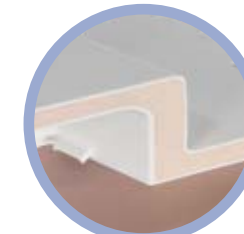
Air assist technology cuts ice harvest time in half, improving efficiency and capacity. Works by delivering a measured amount of air evenly across the back of the ice sheet. Air assist available on S-1000, S-1300, and S-1800 models.

* All energy efficiency claims are based on projections completed in the Manitowoc testing lab, versus ARI (Air Conditioning & Refrigeration Institute) published data for the competitive models. Comparison based on machines that produce 800 lbs. of ice or greater at 90°F air and 70°F water.



Entire food zone is insulated for improved efficiency.

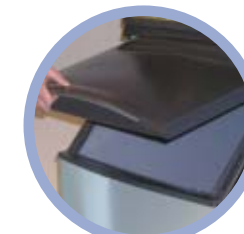
We mounted the compressor on its own raised platform, isolating any associated vibration. We also constructed the machine base and food zone cabinet from injection-molded plastic and filled it with foam. The foam dampens any noise generated from inside the machine. Together, these smart design decisions produce a quiet ice machine.



Foamed base suppresses sound inside machine.

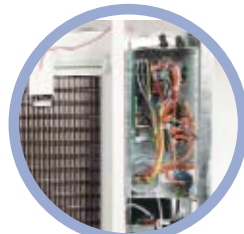


We reduced falling ice noise by separating the deflector from the bin door.



Foam-lined bin door deadens sound.

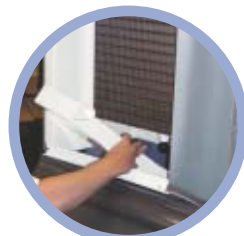
Getting to components is easy. Front doors allow quick, easy access to the food zone and to the enhanced electrical system with common control board. In addition, no-tools removal of main components reduces cleaning time and keeps downtime to a minimum.



The front-accessible and isolated control box keeps electricity outside of the food zone, improving overall safety.



The front-accessible, easily removable water pump is located outside of the food zone, reducing ambient heat for increased ice making efficiency.



The "snap-in/snap-out" removal of the water tray allows thorough cleaning and easy pump access.

THE NEW S-SERIES FROM MANITOWOC.

FOR A COMPANY THAT'S NEVER SATISFIED, THIS NEW LINE OF ICE MACHINES BRINGS US EXCEEDINGLY CLOSE.

We're never satisfied. It's true.

No matter how inventive we are in the design of our ice machines, no matter how many customers trust our products to perform, no matter how many competitors try to emulate the standard we set, we're never satisfied.

To be completely candid, we have experienced moments of satisfaction. Like six years ago when—with the introduction of the Q-Series—we were the first to create an aesthetically designed line of ice machines that redefined the category. Or when—with the creation of QuietQube technology—we were first in establishing a new category of innovative remote condensing.

But those moments of satisfaction quickly passed. And we found ourselves in need of new challenges. Which brings us to our latest task—redesigning the very heart of our ice machines. The result of our efforts? The remarkable S-Series. S for Sanitation. S for Savings. S for Sound. And S for Serviceability.

Once again, we introduce another first. The S-Series are the first ice machines designed to meet the demanding criteria for sanitation established by NSF/ANSI Standard 12—2003.

We invite you to learn more about the inner workings of the S-Series in these pages.





High quality, innovative solutions that fulfill all your "cold-side" needs. The Manitowoc Foodservice Group is comprised of three divisions and six brand names. The three divisions are Manitowoc Beverage, Manitowoc Ice and Manitowoc Refrigeration. Within the Beverage Division are brand names Servend and Multiplex; within the Ice Division is Manitowoc Ice; and within the Refrigeration Division are Kolpak, McCall and Harford. www.manitowocfsg.com

Manitowoc
Foodservice Group

Contact your local Manitowoc representative for S-Series price and availability or our factory headquarters at 1.800.545.5720 or visit us online @ www.manitowocice.com

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America's #1
Selling Ice Machine

