



Indigo NXT

The next generation ice machine



Engineered for Ease



Manitowoc :: *Engineered for Ease*

Your foodservice operation is a complicated enterprise. With so many moving parts, it's hard to keep things running smoothly and efficiently when every aspect competes for your attention. 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, was awarded the 2019 Kitchen Innovation Award from the National Restaurant Association . This prestigious award recognizes Indigo NXT for its innovation, efficiencies and productivity.

INDIGO® NXT

brings you the next level of



SIMPLICITY



SANITATION



ENERGY EFFICIENCY



RELIABILITY



NEXT LEVEL OF SIMPLICITY

Indigo NXT has taken the guess work out of owning and operating a cube ice machine. Incorporating a 2.8-inch reflective touch display which 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.

New easyTouch[®] display

- 240x320 pixels, 262K color, 2.8" diagonal reflective touch display
- Icon based menu
- Start-up wizard
- Ice programming is easy as setting an alarm clock
- Auto detection of key accessories
- Clear operating status icons
- Servicing simplified through menu improvements
- Offers multiple languages
- One touch 24 hour off program

Indigo NXT is paired with our new D-bin ice storage bin, simplifying access to the ice. The D-bin door has been re-designed to provide built-in side grips so you can easily grip the door and lift to access the ice, no matter where one is standing. The bin door is cammed and self-latches to stay in the open position keeping the employee safe when scooping ice.

The DuraTech[®] Metal finish has better corrosion resistance than stainless steel and is smudge resistant and simpler to keep clean.



:: START-UP WIZARD

The Wizard walks the installer or operator through 12 operational screens to take advantage of the features and capabilities Indigo NXT ice machine offers.

:: HOME SCREEN STATUS

The ice machine will always display one of the five status at all times.

:: DATE AND TIME

Setting the local time and date is important for programming capability of the ice machine.

:: ALERTS

Triangle icon will appear to alert the operator of a potential issue. One touch of the icon will explain the cause.

:: MESSAGE

An envelope icon will appear in the display when there is a reminder set on the machine. (When locked the menu is locked out and only "read only" is available)

:: MAIN MENU

The menu icon lets you access the main menu and sub menus.

:: LOCK

When the lock appears on the screen, the screen is "locked" and the display cannot be accessed. (Software version 8.7 and beyond, will lock the menu only).

:: SANITATION

Provides peace of mind that your sanitation system is working (if equipped with LuminIce® II).



:: ASSET INFO

The information icon, provides you with all the asset information about the machine.

:: CONTACT INFO

One press will take you to the QR code to access the service locator, or the local installer.



NEXT LEVEL OF SANITATION

Indigo NXT is the easiest machine to clean inside. With its hinged door that swings open, it does not need to be removed and placed on a dirty floor. A front facing evaporator allows access to the foodzone without removing the top or side covers. The inside is all white, so any contaminants or mold can be easily spotted, and with the rounded corners, and unexposed 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 controls viruses and bacteria and keeps the food zone clean longer. Indigo NXT will auto-detect if the LuminIce was factory installed or added as an optional accessory.

Indigo NXT provides further peace of mind that the LuminIce II sanitation system is working by displaying a sanitation icon in the display frame. It displays blue when working and red when it's time to change the bulb. By having LuminIce II in the machine, you will reduce your cleaning frequency. The average owner will save \$1,500 over the life of the machine *(Based on reducing one cleaning per year over a 10 year life of the machine).*



Indigo NXT coupled with the D-bin ice storage bin, provides added sanitation while transporting ice from the bin to its designated location. The new ergonomic NSF scoop, keeps the thumb and knuckles from touching the ice and is included with every D-bin ice storage bin. The internal scoop holder keeps the handle above the ice, free from contamination. For those occasions when the scoop must be kept outside the bin, there is an optional NSF approved, external scoop holder which keeps the ice scoop covered and conveniently located.



LuminIce II Growth Inhibitor accessory



Front-facing evaporator



Snap-fit water pump



Rounded foodzone corners



Removable water trough



Snap-fit water probe



NEXT LEVEL OF ENERGY EFFICIENCY

Indigo NXT is 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. Indigo NXT is up to 43% more energy efficient than previous models, significantly lowering the cost of ownership.



Acoustical Ice Sensor



Patented Air Assist Ice Sensor



INDIGO® NXT



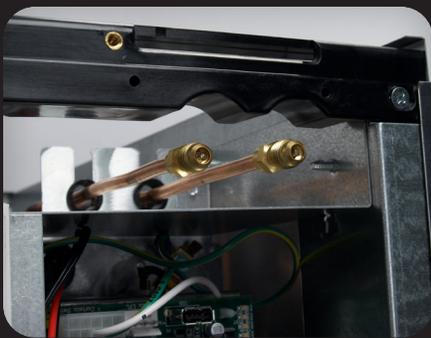


NEXT LEVEL OF RELIABILITY

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.

Service & Support

- The easyTouch display provides service data for faster and more accurate service calls.
- The easyTouch display provides easy and quick navigation to set up and program the ice machine for all applications.
- Firmware functional upgrades are easily made through the control board USB port.
- The front-accessible and isolated control box keeps electricity outside of the foodzone improving overall safety.
- The front facing evaporator and refrigeration service ports make the interior of the ice machine easier to clean and service to reduce overall cost of ownership.



Easy Frontal Service Access Ports



USB Port Firmware Updates



One touch machine info



For 17 consecutive years, FE&S (Foodservice Equipment & Supplies) magazine has named Manitowoc Ice the Overall Best in Class in the ice maker category as voted by foodservice consultants, distributors, dealers and operators. No other ice machine manufacturer can say that. That's why Manitowoc ice machines remain America's #1 Selling Ice Machine.

Selecting the right size ice machine for your needs

In any business, ice needs are rarely uniform. For example, more ice may be needed in summer than in winter, or on weekends than on weekdays. Size your Manitowoc ice 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.

After determining how much ice you need, add another 20% to accommodate future business growth. Taking the time to correctly size ice making equipment assures ample ice supply during peak periods.



MODULAR SERIES	iT0420 D-320 Bin	iT0620 D-420 Bin	iT0300 D-400 Bin	iT0450 D-400 Bin	iF0500N, iT0500 D-400 Bin	iF0600N D-570 Bin	iT0750 D-570 Bin	iF0900N D-570 Bin	iT0900 D-570 Bin	iT1200 D-570 Bin	iT1500 D-970 Bin	iT1900 D-970 Bin
	ICE PRODUCTION	460 lbs 209 kg	575 lbs 261 kg	310 lbs 141 kg	490 lbs 222 kg	550 lbs 249 kg	665 lbs 302 kg	715 lbs 324 kg	830 lbs 376 kg	865 lbs 392 kg	1213 lbs 550 kg	1660 lbs 753 kg
ICE STORAGE	264	383	365	365	365	532	532	532	532	532	882	882
HEIGHT WITH BIN	59.5" 151.1 cm	71.5" 181.6 cm	54.5" 138.4 cm	59.5" 151.1 cm	59.5" 151.1 cm	71.5" 181.6 cm	71.5" 181.6 cm	76.5" 194.3 cm	76.5" 194.3 cm	79.5" 201.9 cm	79.5" 201.9 cm	79.5" 201.9 cm
WIDTH	22" 55.9 cm	22" 55.9 cm	30" 76.2 cm	30" 76.2 cm	30" 76.2 cm	30" 76.2 cm	30" 76.2 cm	30" 76.2 cm	30" 76.2 cm	30" 76.2 cm	48" 121.9 cm	48" 121.9 cm
DEPTH WITH BIN	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm	34" 86.4 cm

Half dice pounds produced per day. Approximate ice-making capacity based on air-cooled condenser unit at 70°F/21°C air and 50°F/10°C water. Ice machine and bin ordered separately. Ice Storage is base on application capacity based on 90% of the volume x 33/lbs. /ft3 average density of ice. (iT0300 replaces iF0300 in March 2020).

Ice Storage Bins and Dispensers

Find the perfect ice machine pairing with Manitowoc's wide variety of ice storage bins and dispensers.



D-Style Ice Storage Bins

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



Large Capacity Bins

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



Bin and Cart System

Includes two 207 lb (94.9 kg) ice carts with lids for easy ice management.



Ice Dispensers

Available in 22" (55.9 cm) and 30" (76.2 cm) widths. SPA models dispense ice only and SFA models dispense ice and water.

(Ice machine and dispensers are sold separately)



ICE/BEVERAGE SERIES	ICE STORAGE BINS		
	IBF0620C	IBF0820C	IBT1020C
ICE PRODUCTION	675 lbs	825 lbs	1206 lbs
	564 kg	374 kg	547 kg
HEIGHT	24"	26.5"	30.5"
	61.0 cm	67.3 cm	77.5 cm
WIDTH	22"	22"	22"
	55.9 cm	55.9 cm	55.9 cm
DEPTH	14"	14"	14"
	35.6 cm	35.6 cm	35.6 cm

QUIETQUBE® SERIES	ICE DISPENSERS					
	iF0600C*	iF0900C*	iT1200C	iF1400C	iF1800C	iF2100C
ICE PRODUCTION	600 lbs	816 lbs	1215 lbs	1425 lbs	1660 lbs	1800 lbs
	530 kg	370 kg	551 kg	646 kg	753 kg	816 kg
HEIGHT	21.5"	26.5"	29.5"	25"	29.5"	29.5"
	54.6 cm	67.3 cm	74.9 cm	63.5 cm	74.9 cm	74.9 cm
WIDTH	30"	30"	30"	30"	30"	30"
	76.2 cm	76.2 cm	76.2 cm	76.2 cm	76.2 cm	76.2 cm
DEPTH	24.5"	24.5"	24.5"	24.5"	24.5"	24.5"
	62.2 cm	62.2 cm	62.2 cm	62.2 cm	62.2 cm	62.2 cm

*Half dice air cooled pounds/day. Approximate ice-making capacity based on air-cooled condenser unit at 70°F/21°C air and 50°F/10°C water. Ice machine and bin ordered separately.

**CVD Condenser for i-686C to i-1870C 34" W x 24.13" D x 25.75" H 86.4 x 61.3 x 65.4 cm
CVD Condenser for iT2100C 53" W x 26" D x 25.75" H 134.6 x 66.0 x 65.4 cm

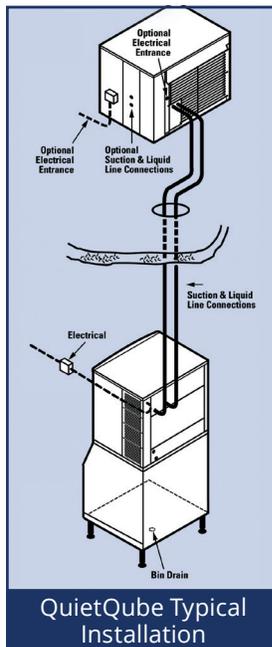
Remote Condensing Options

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 iCVD 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.



Vertical Discharge Remote Condensers

Remote air-cooled condenser systems improve efficiency, increase ice production, and conserve energy. Remote systems for Series iT500, iF600, iF900, iT1200, iT1500, and iT1900 ice machines consist of ice maker, bin, remote condenser, and interconnecting refrigerant lines. (Each ordered separately.)

Accessories



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 weeks to 6 months settings. Available for most models.



Arctic Pure Plus Water Filter with Quick Disconnect Design

Ultra fine filtration (0.5 microns) with silver impregnated carbon block and slowly soluble polyphosphates provides triple protection from harmful contaminants that can affect your ice and machine's performance. Certified to NSF standards 42 and 53. The Pre-filter system is recommended for all applications to achieve maximum filtration efficiency and cartridge life.



External Scoop Holder

The NSF approved external scoop holder works with the new D-Bin scoop and the optional Manitowoc metal scoop. Can be configured 7 different ways, either bin mount or wall mount, vertical or horizontal.



LuminIce® II Virus and Bacteria Inhibitor

Creates "active air" by recirculating the air around the ice machine foodzone components to inhibit the growth of viruses, bacteria, mold, yeast and other common micro organisms (order factory installed or after market).

INDIGO® NXT

Manitowoc Indigo NXT: the next generation ice machine

Food service operation is complicated business. With so many moving parts, it's hard to keep things running smoothly and efficiently. You want your ice machine to be worry free and easy to own and operate. Manitowoc is dedicated to creating simple ice machine that gives you peace of mind to manage the rest of your organization. Backed by a heritage of experience and expertise, our dependable solutions are designed to help you conserve your resources and concentrate on what matters most, your customers.

At Manitowoc we are proud to harness that thoughtful engineering to make your life easier.





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Our customized solutions provide much more than just temporary enhancements. Backed by decades of experience in the industry, our products are relentlessly reliable, built to last and withstand the daily pressures of food service demands. And that's the same dependability reflected in our own strong support network, providing the consistent service you need at every stage of your business.

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