



MA-8-2 Blend-In-Cup[®] - Manual Fill

Blended Ice Machine

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- Save over \$3,500 per year in syrup cost
- Quiet...50% less noise
- Fast...make 3 drinks at once and up to 120 drinks per hour
- Happy customers and crew...faster service with no pouring or pitchers to manage



Features

Next generation Blended Ice Machine

- Designed to improve restaurant operations
- More profit with 10% yield improvement
- Better store environment - 50% less noise
- Higher drink quality from exact auto cup fill
- Sustainability: 60% less rinse water and 70% less food waste
- Base unit accommodates 8 flavor bins, each holding (1) 2 gal. (7.57) bag
- Automatic blending chamber rinse

Intuitive controls and prompts

Visual, icon based selection screen

- Larger and more robust touch screen
- Mitigates entry errors and reduces learning curve
- Provides inventory and service feedback and data collection
- Step by step cleaning instructions on screen

High Performance Yield

Automated portioning and dispense

- Recipe accuracy (ice, mix, syrups, add-ins), yield and product consistency
- Minimizes food waste and costs, maximizes yield (up to 10% more yield)
- Patented anti-drip technology

Blend in Cup Technology

Software driven, variable blend/mix profiles facilitates unique drink characteristics

- Product and ice dispensed and blended directly in the cup to reduce labor and product waste
- Guarantees consistent cup fill level
- Allows for excellent adaptability and capability for future product expansion

Focus on operator priorities

Provides equipment performance that results in:

- Strict adherence to food safety standards
- Reduced serve time with automated dispense and three drink capability
- No side clearance required

Service Support

Certified service and parts network

- An established network of reliable, trained service providers offering strong commitments to local equipment and customer support

Warranty

- 2-year parts and labor limited warranty
- Blender (36,000 cycles or 2 years whichever comes first); Compressor: Part only for years 3-5

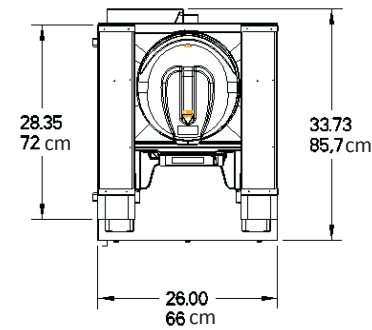
Included Accessories

- Install Kit: Includes required water, CO2 and drain hose/lines and connectors.
- Clean/Sanitize Kit: (1) Cleaning container, (3) 5-gallon (19L) pails, hose lengths and bracket. Splash guard and sanitizing cups

This product contains information or technology proprietary to and/or patented by The Manitowoc Company

Dimensions

Sku#: MAM0004R (Right hand door)
Sku#: MAM0004L (Left hand door)



Dimensions

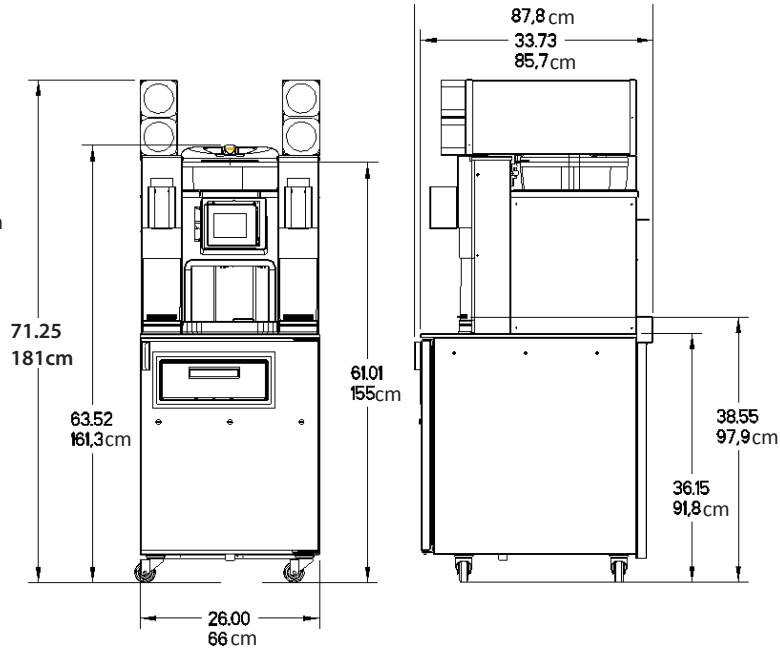
Width 26.00" (66.0 cm)
Depth 33.73" (85.7 cm)
Height 71.25" (181 cm)

Clearances (Air Cooled)

Top 18" (46 cm)
Sides 0" (0 cm)
Back 6" (15 cm)
Front 30" (76 cm)

Shipping Weight

461 lbs. (209 kg)



Specifications

Storage Capacities

Ice 23 lbs (9 kg)

Product 8 x two gal. (7.6L) product packages

Drain

Connection 8' x 1" ID (2.43m 2.5ID) hose supplied for connection to barb fitting connection on machine.

Drop Requirement Drain lines must have a 1.5 inch drop per 5 feet of run (2.5 cm per meter)

Electrical

Voltage/Cycle 115 VAC-60Hz/1ph

Power Cord Provided with NEMA 5-20P United States
The functional power cord length exiting the back of unit is 8' (2.43 M).

Other A dedicated 20 amp electrical circuit is required.

Cabinet Refrigeration

Compressor 1/5 hp

Refrigerant R404a (12 oz. (339G))

Temp. Control 36°F ±2°F (2.2°C ±1.1°C) - controlled by software

Heat of Rej. Base - 2100 BTU/h (0.62 kW)

CO₂ / Air

Connection Supplied 3/8" panel mounted fitting.

Pressure 35 psi (2.4 BAR) Dynamic

Supply Pressure 50 psi/90 psi (3.5BAR/ 6.2BAR) (min/max)

**Speak to your Multiplex representative for information on the recommended air filtration system.*

Water

Water Inlet Lines Supplied 3/8" panel-mounted fitting for connection of unit into water supply.

Water Quality Recommend filtered water

Supply Pressure 35 Psi/90psi (2.4 BAR/6.2BAR) Dynamic (water pressure regulator supplied with unit)

Filtration Requirements Filtered water with low mineral content required

Additional Requirements Install water shut-off valve in water line at the rear of the machine.

Insulate water inlet lines to prevent condensation.

Cups*

Specifications The BiC provides value by increasing the operator efficiencies and dramatically reducing the waste associated with a Blend-in-Pitcher system through the process of blending the drink ingredients directly in the cup. The cup must be capable of withstanding the forces generated through the blending process. The minimum cup specifications are listed below.

Cup Height 4" (101mm) - 7" (177mm)

Cup Top Dia. 3.5" (89mm) - 4.18" (106mm)

Cup Bottom Dia. 2.38" (61mm) - 2.62" (67mm)

Approved Mat. PET, PET-R, Glass & Metal

**For any cups outside of specifications, contact Multiplex for detailed evaluation.*

Misc.

Storage Temp Maximum temperature 80 degrees and 50% relative humidity