MA-8-2 Blend-In-Cup® - Manual Fill
Blended Ice Machine

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. (7.5L) 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

- 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
**Dimensions**

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

**MA-8-2 Blend in Cup - Manual Fill**

**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 x 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
- 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.
- Assembly: 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)

**Additional Requirements**
- Filtration: Filtered water with low mineral content required
- Drainage: Install water shut-off valve in water line at the rear of the machine.
- Insulation: 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

**Misc.**
- Storage Temp: Maximum temperature 80 degrees and 50% relative humidity

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**Dimensions**

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<tr>
<th>Width</th>
<th>Height</th>
<th>Depth</th>
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<tbody>
<tr>
<td>26.00&quot; (66.0 cm)</td>
<td>71.25&quot; (181 cm)</td>
<td>33.73&quot; (85.7 cm)</td>
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| 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)