



Blend In Cup

Blended Ice Machine



MB-8 BIC - Dual Blender



MB-8 includes Lid Holder & Speed Rail

Features

Next generation Blended Ice System

Designed for restaurant and retail applications

- On-board nugget ice machine.
- Blends and dispenses up to 3 different drinks at once
- Enhanced speed of service with simultaneous dispense and blending capability
- Ease of product loading and replacement
- Option of either R404a or HFC-free R290a refrigerant
- Base unit accommodates 8 flavor bins, each holding 2 gal. bags
- Automatic blending chamber rinse

Intuitive controls and prompts

Visual, icon-based selection touch screen

- Speeds drink and option selection
- Mitigates entry errors and reduces learning curve
- Provides inventory and service feedback and data collection
- Step by step clean-in-place instructions
- Automatic clean-in-place for ice making system (de-scale and sanitize)

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 12% 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
- Labor savings with automated ice and product dispensing
- Reduced serve time with automated dispense and three drink capability
- Crew safety—no hauling or lifting of ice

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

- MB-8 offers a 2-year parts and labor limited warranty
- Each blender warranted to 36,000 cycles
- Compressor warranted for 2 years parts and labor; next 3 years parts only

Included Accessories

Install Kit: Includes required water, CO₂ and drain hose/lines and connectors

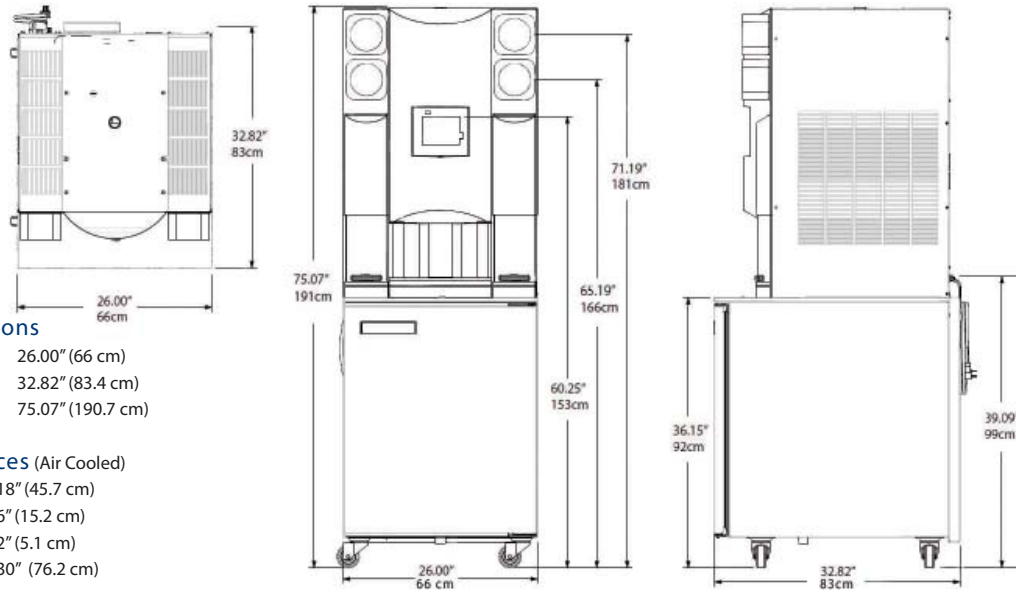
Clean/Sanitize Kit: (1) Cleaning container, (3) 5-gal. (19L) pails, hose lengths and bracket

The Multiplex MB-8 Blend in Cup (BiC) system is an automated and highly configurable system that can create many flavored drink products including ice, syrup and/or dairy-based recipes. Food product range capability includes: fruit smoothies, frappe, blended ice drinks and flavor over ice drinks. In addition, the unit is operator-enabled to add mix-in's during the product creation cycle such as cookie and candy bits.

Patents Pending



Dimensions



Dimensions

Width	26.00" (66 cm)
Depth	32.82" (83.4 cm)
Height*	75.07" (190.7 cm)

Clearances (Air Cooled)

Top	18" (45.7 cm)
Sides	6" (15.2 cm)
Back	2" (5.1 cm)
Front	30" (76.2 cm)

Shipping Weight

430 lbs. (195.5 kg)

* Low profile casters reduce height by 1.5" (4 cm)

Specifications

Storage Capacities

Ice	30 lbs (14 kg) 24 lbs (10.9 kg) Effective
Product	8 x two gal. (7.6L) product packages

Drain

Connection	8' 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	115VAC-60Hz/1ph, 16 Amp 220VAC-60Hz/1ph, 8 Amp 230VAC-50Hz/1ph, 8 Amp
Power Cord	Provided with NEMA 5-20P The functional power cord length exiting the back of unit is 8' (2.43 M).
Other	A dedicated electrical circuit is required.

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) Ice Machine - 5150 BTU/h (1.51 kw)

Ice Machine Refrigeration

Compressor	1/2 hp
Refrigerant	R404a (16 oz. (454G))
Heat of Rej.	5160 At 90°F (32°C) ambient, 70°F (21°C) water inlet

CO₂ / Air*

Connection Assembly	Supplied 3/8" panel mounted Colder fitting.
Pressure	35 psi (2.4 BAR)
Supply Pressure	50 psi/90 psi (3.5BAR/ 6.2BAR)
Pressure (min/max)	

* Air requires dryer

Water

Water Inlet Lines (2)	Supplied 3/8" panel-mounted Colder fitting for connection of unit into water supply.
Water Temp. (min/max)	40°F/90°F (4°C/32°C)
Water Temp. (optimum)	45°F - 50°F (7°C - 10°C) Target 50°F (10°C), results based on ARI capacity testing at 70°F (21°C) air temperature
Pressure	35 psi (2.4 BAR)
Supply Pressure (min/max)	35 Psi/90psi (2.4 BAR/6.2BAR) (water pressure regulator supplied with unit)
Filtration Requirements	Filtered water with low mineral content required for ice system
Additional Requirements	Install water shut-off valve in water line at the rear of the machine. Insulate water inlet lines to prevent condensation.
Additional Information	Depending on the incoming Water Temp, the use of a chiller can drive an increase in ice capacity between 50 lbs (22.7 kgs) and 125 lbs (56.8 kgs) per day. Contact Multiplex for more information.

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" (101 mm) - 7" (177 mm)
Cup Top Dia.	3.5" (89 mm) - 4.18" (106 mm)
Cup Bottom Dia.	2.38" (61 mm) - 2.62" (67 mm)
Approved Mat.	PET, PET-R, Glass & Metal

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