

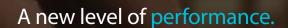
A whole new level of thinking.

NEO™ means NEW. But not the kind of new that becomes old. It's a new standard, a new class, a new approach and a new way for you to think about ice. By providing new levels in performance, intelligence and convenience, NEO offers an all-in-one solution to your undercounter ice cube needs. Perfect for restaurants, bars, cafés, coffee shops, stadium boxes, offices, medical uses, delis, churches — NEO is designed to deliver ice wherever you need it.









Enhanced production capacities make NEO the new standard in undercounter ice machines. NEO delivers up to 40 lbs.* more ice over a 24 hour period as our previous models but keeps the same compact footprint. Plus, NEO outperforms in energy conservation as well with more ENERGY STAR® qualified models than ever before. By lowering energy consumption at least 10% and water usage a minimum of 25%, savings add up over the life of the unit. That's performance where it counts—on the bottom line.

Reliability has also been designed into NEO. A robust cabinet structure, time-tested and proven vertical evaporator and well-designed, modular construction that's been put through rigorous testing protocols, make for easy service and simple maintenance.





allowing access when your other hand is full.





Best in Class Manitowoc reliability and servicability are built into every machine including the proven vertical evaporator featuring Manitowoc's proprietary technology. Manufactured and plated in Manitowoc, Wisconsin.



Delay feature allows you to make ice when you need it and not waste resources on days when your operation is closed or only open for a limited time.















The **Power Indicator** is interactive and illuminates once pressed so an operator can easily see that the machine is operating and in ice making mode.

The **Delay** is a key feature that allows an operator to set a 4, 12 or 24 hour delay in ice production. This makes it possible to better manage ice production and lower water and energy costs even further. After the set delay time has passed, the machine automatically resumes ice production. This eco-friendly feature is perfect for days when an establishment might be closed or only opens for a portion of the day.

The **Clean** button light indicates the machine is going through a clean cycle.

The **Full Bin** indicator illuminates when harvested ice reaches the top of the bin. Now at opening time an operator can see at a glance that there's plenty of ice available — no need to open up the bin to check and see.

The **Service** wrench icon illuminates in red and blinks to provide advance notice of a potential problem.





the food-zone. We've also included thoughtful features like the use of thumbscrews to access components for faster cleaning without the need for tools. New exterior panels are easy to clean and fingerprint-proof. Finally, a new scoop design features a full comfort grip handle and two holder locations (left or right side) just inside the bin, above the ice, for quick and easy storage and access.



Removable, forward-sliding storage bin allows for easier, quicker access to refrigeration components without having to move the entire ice machine

Easy access, angled door provides a larger opening making ice more visible and easier to scoop. The sloped bin adds to the convenience of accessing the ice you need, when you need it.

Ergonomically designed scoop can be located on either side of the bin interior.

Pop-out air filter protects against lint, grease and dust. Cleans easily and is dishwasher-safe. Easy to remove with no tools required!



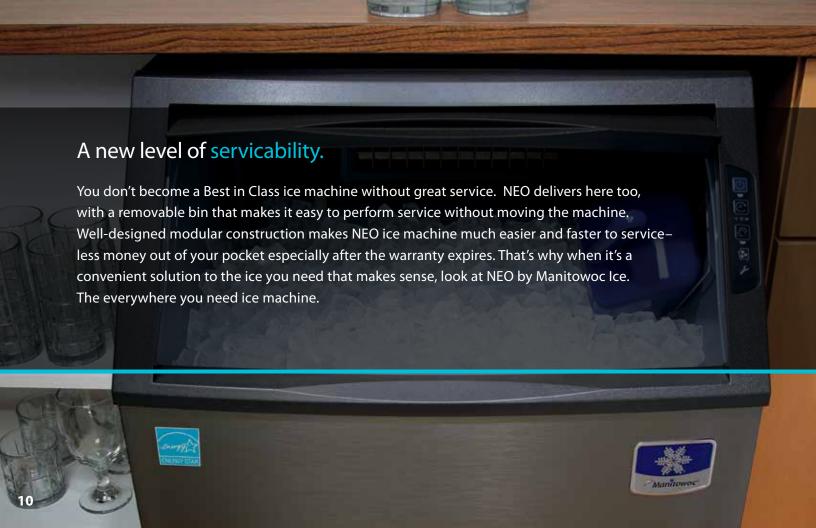


AlphaSan® has been molded into key internal components resulting in less cleanings. Rounded corners wipe easily with a sponge.

LuminIce® Growth Inhibitor

creates "active air" that passes over all exposed foodzone components to inhibit the growth of yeast, bacteria, and other common micro-organisms. Available as an accessory only.









| | U-140 | | U-190 | | U-240 | | U-310 | |
|-------------------------------|----------|----------|----------|----------|----------|----------|----------|----------|
| Ice Production ¹ | 130 lbs. | 59 kg | 190 lbs. | 86 kg | 230 lbs. | 104 kg | 320 lbs. | 145 kg |
| Height ² with legs | 38.50" | 97.79 cm |
| Width | 26.00" | 66.04 cm | 26.00" | 66.04 cm | 26.00" | 66.04 cm | 30.00" | 66.04 cm |
| Depth | 28.00" | 71.12 cm |
| Ice Storage Capacity | 90 lbs. | 40.82 kg | 90 lbs. | 40.82 kg | 90 lbs. | 40.82 kg | 100 lbs. | 45.36 kg |

 $^1\!Pounds\ produced\ per\ day.\ Approximate\ ice-making\ capacity\ based\ on\ air-cooled\ condenser\ unit\ at\ 70^\circ F\ air\ and\ 50^\circ F\ water.$

Warranty

5-year parts and 5-year labor coverage on ice machine evaporator 5-year parts and 3-year labor coverage on ice machine compressor 3-year parts-and-labor coverage on ice machines and all other components

The following ice shapes are available on NEO



7/8" x 7/8" x 7/8"



3/8" x 1-1/8" x 7/8"



1-1/8" x 1-1/8" x 7/8" available on select models only

²Ice machine supplied with 6.00" to 7.25" (15.24 cm to 17.88 cm) adjustable legs. Height listed includes 6.00" (15.24 cm) leg.



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For information on our complete line of products, price and availability, contact your local Manitowoc representative or visit us online at **www.manitowocice.com**



SOLUTIONS

Manitowoc Ice provides many of the operational solutions from Manitowoc Foodservice, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.



FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

