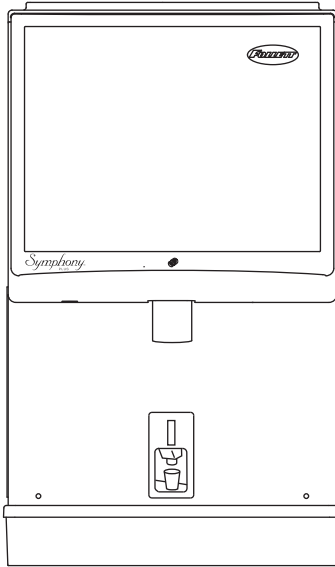
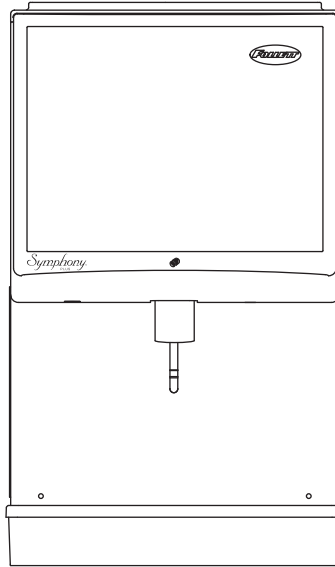


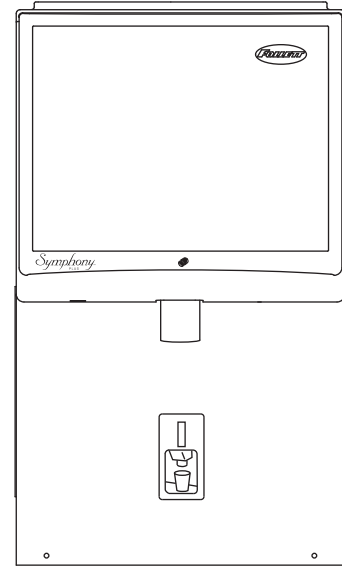
Installation, Operation and Service Manual
Serial numbers below K39864



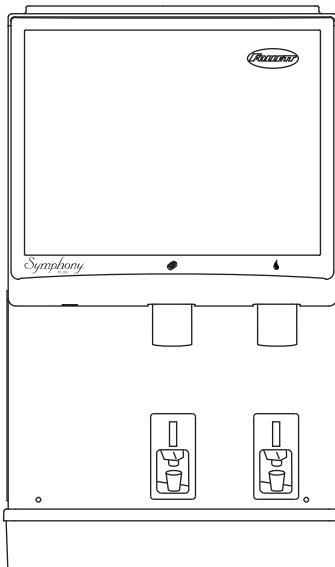
25/50CI425A/W-SI Countertop
Ice-only Dispenser with
SensorSAFE™ Dispensing



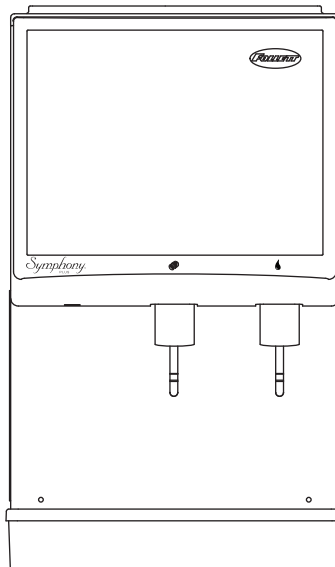
25/50CI425A/W-LI Countertop Ice-only
Dispenser with Lever Dispensing



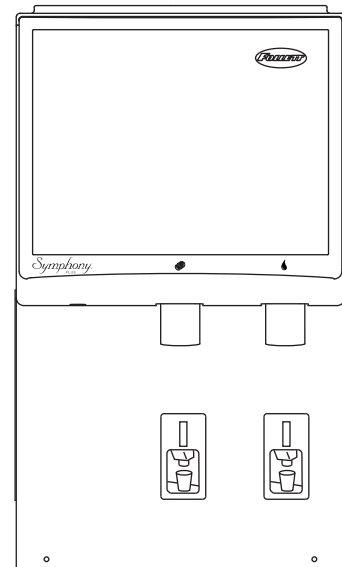
25/50HI425A-SI Wall Mount
Ice-only Dispenser with
SensorSAFE Dispensing



25/50CI425A/W-S Countertop Dispenser
with SensorSAFE™ Dispensing



25/50CI425A/W-L Countertop Dispenser
with Lever Dispensing



25/50HI425A-S Wall Mount Dispenser
with SensorSAFE Dispensing

**Following installation, please forward this manual
to the appropriate operations person.**

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Welcome to Follett

Follett equipment enjoys a well-deserved reputation for excellent performance, long-term reliability and outstanding after-the-sale support. To ensure that this equipment delivers that same degree of service, we ask that you take a moment to review the installation portion of this manual before beginning to install the unit. Our installation instructions are designed to help you achieve a trouble-free installation. Should you have any questions or require technical help at any point, please call our technical service group at (877) 612-5086 or (610) 252-7301.

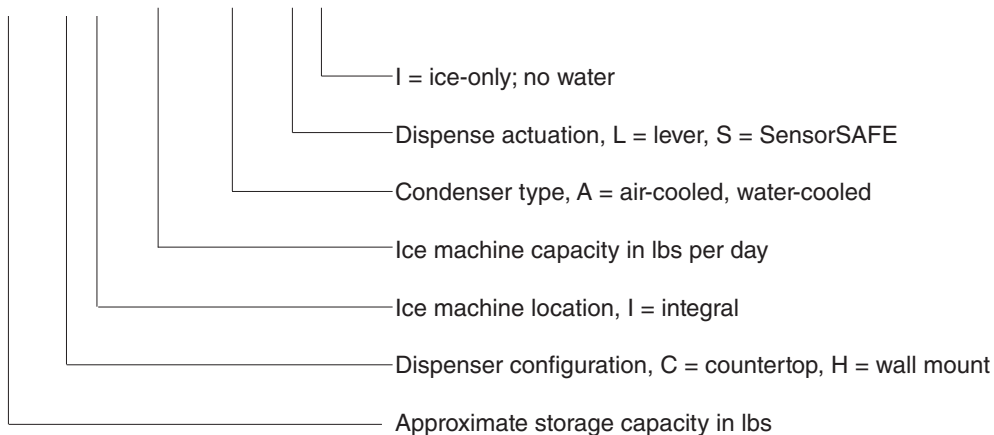
Note: To expedite assistance, all correspondence or communication **MUST** include the model number, serial number and complete and detailed explanation of the problem.

Before you begin

After uncrating and removing all packing material, inspect the equipment for concealed shipping damage. If damage is found, notify the shipper immediately and contact Follett Corporation so that we can help in the filing of a claim, if necessary.

Check your paperwork to determine which model you have. Follett model numbers are designed to provide information about the type and capacity of Follett ice dispensing equipment. Following is an explanation of the different model numbers.

25CI425A-LI

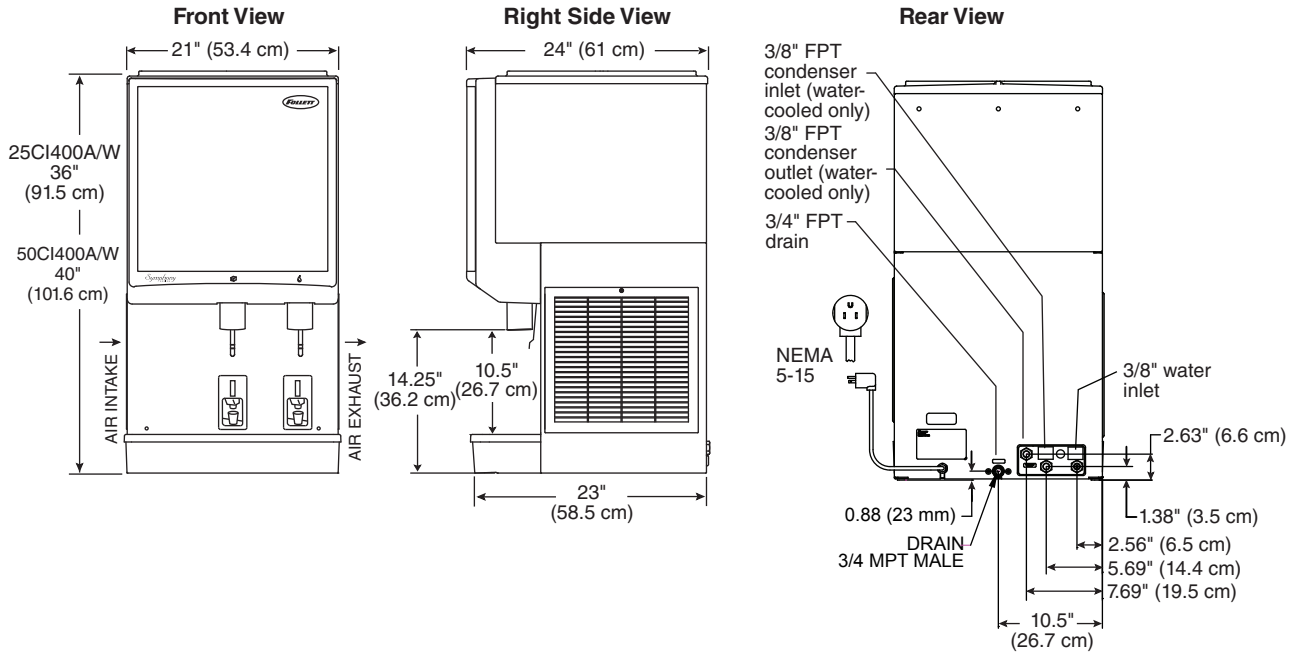


CAUTION!

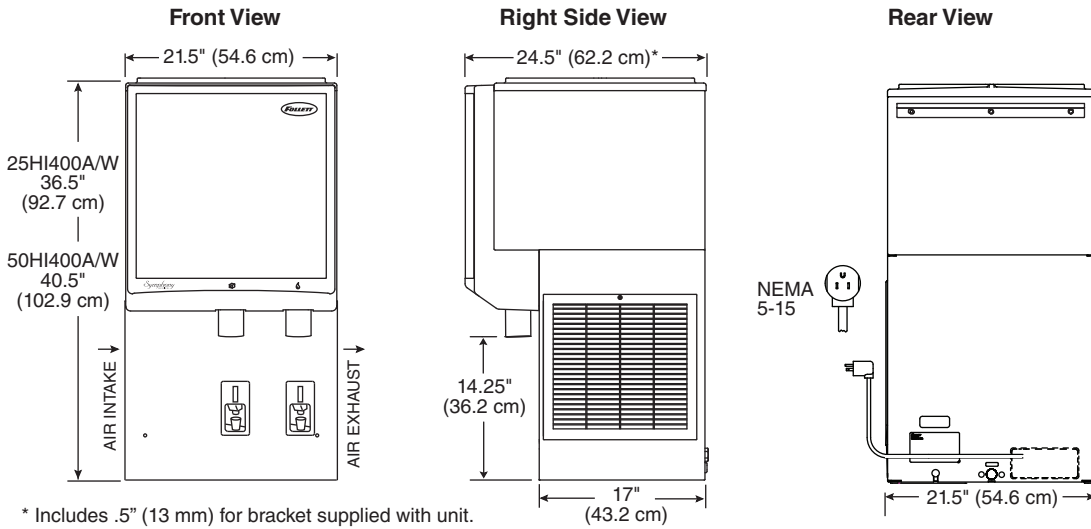
- Do not tilt any unit further than 30° off vertical during uncrating or installation.
- Dispenser bin area contains mechanical, moving parts. Keep hands and arms clear of this area at all times. If access to this area is required, power to unit must be disconnected first.
- Follett recommends a Follett water filter system be installed in the ice machine inlet water line (standard capacity #00130229, high capacity #00978957, carbonless high capacity #01050442).
- Prior to operation clean and sanitize the dispenser in accordance with instructions found in this manual.
- Ice is slippery. Be sure counters and floors around dispenser are clean, dry and free of ice.
- Do not block right side air intake or top air exhaust.

Specifications

Countertop



Wall mount



Electrical

- 115 V, 60 Hz, 1 phase, 11.0A
- Connect to a 15A dedicated circuit.
- Furnished with 7 ft (2 m) power cord with a 90° NEMA hospital grade 5-15 plug.

Ambient

Air temp*	100 F/38 C Max.	50 F/10 C Min. (Best performance below 80 F (27 C))
Water temp†	90 F/32 C Max.	45 F/7 C Min. (Best performance below 70 F (21 C))
Water pressure	70 P.S.I./5Bar Max.	10 P.S.I./0.7 Bar Min.

* Ambient air temperature is measured at the air-cooled condenser coil inlet.

† Ambient water temperature is measured in the ice machine float reservoir.

Plumbing

	Connections 25/50CI425A	Rough-ins 25/50HI425A
Dispenser drain	3/4" MPT	Air-cooled 3/4" FPT
Water inlet	3/8" FPT	3/8" FPT
Condenser inlet	Water-cooled 3/8" FPT	N/A
Condenser outlet	Water-cooled 3/8" FPT	N/A

Note: Water shut-off recommended within 10 ft. (3m) of dispenser. Drain to be hard-piped and insulated. Maintain at least 1/4" per foot (20mm per 1m) run of slope.

Ventilation clearances

	Air-cooled	Water-cooled
Required for ventilation	3" (77 mm) each side	N/A
Suggested for service	12" (30.5 cm) top, 6" (15.3 cm) left side	12" (30.5 cm) top

Note: Do not block right side air intake or right side air exhaust.

Uncrated weight

- 25/50 CI425A/W (countertop): 215 lbs. (98 kg)
- 25/50 HI425A/W (wall mount): 230 lbs. (105 kg)

Installation

Before you begin

- All dispensers must be installed level in both directions to ensure proper operation.
- Provide ventilation clearances mentioned above.
- Countertop units provide the option of taking utilities out bottom or back of dispenser (on wall mount units and countertop units with legs, utilities exit from back).
- Wall mount model utilities exit through back of dispenser only..
- Directions for each installation follow.

WARNING!

- DO NOT LIFT UNIT AT THESE POINTS. Panels will not support weight of unit
- Failure to follow warning may result in equipment damage or personal injury

Installing countertop dispensers with rear exiting utilities (no legs)

1. Position dispenser in desired location.
2. Mark dispenser outline on counter and remove dispenser.
3. Drill four 7/16" holes in counter to anchor dispenser to counter (**Fig. 1**).
4. Apply a thick bead approximately 1/4" (7 mm) diameter of NSF listed silicone sealant (Dow Corning* RTV-732 or equivalent) 1/4" (7 mm) inside marked outline of dispenser.
5. Reposition dispenser on counter and secure to counter with four 3/8"-16NC bolts.
6. Smooth excess sealant around outside of dispenser.
7. Make utility connections (**Fig. 2**).

CAUTION!

- Do not connect water-cooled condenser outlet line to the dispenser drain line.

8. Turn on water supply and check for leaks.
9. Clean and sanitize dispenser and ice machine before putting into service.
10. Turn power on and allow ice machine to produce ice.

* Dow Corning is a register trademark of Dow Corning Corporation in the United States and other countries

Fig. 1 Countertop anchoring locations

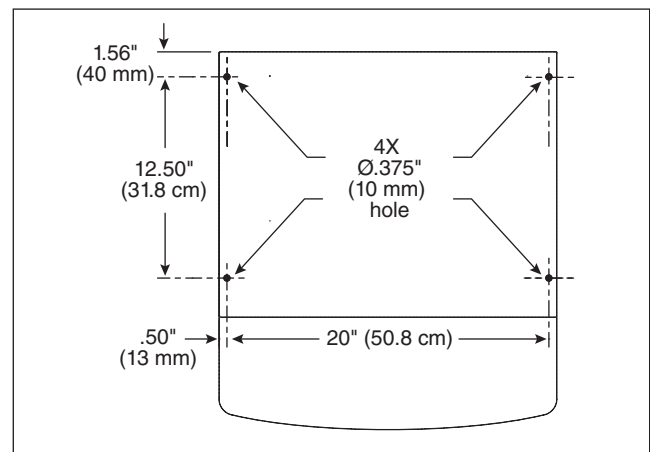
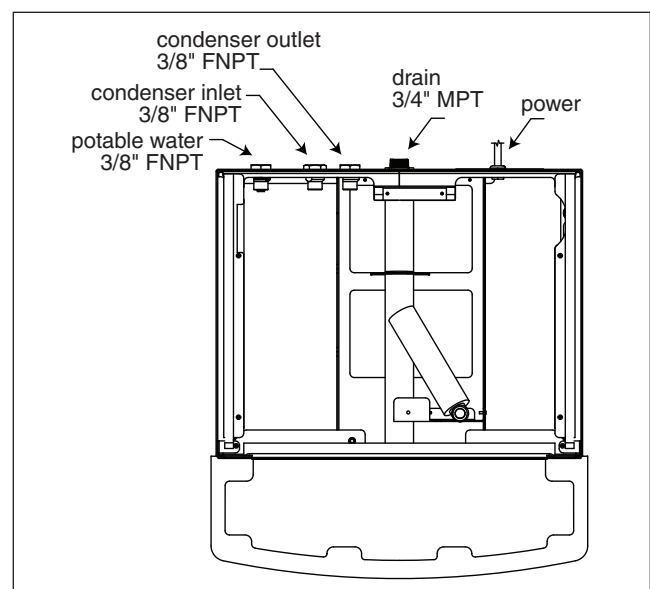


Fig. 2 Utility connections as viewed from top for countertop back access



Installing countertop dispensers with bottom exiting utilities

WARNING!

- A sturdy work surface capable of supporting the entire dispenser must be used.
- The work surface must be large enough to accommodate height of dispenser.
- Failure to provide proper support may result in personal injury.

1. Position dispenser with dispense chutes facing upward on sturdy work surface (**Fig. 3**).
2. Move drain fitting from back of dispenser and mount (**Fig. 4.1**).
3. Cut drain tube to length and attach to barbed connection (**Fig. 4.2**).
4. Move inlet water fitting from back of dispenser and mount (**Fig. 4.3**).
5. Cut water tubing to length and re-insert into water fitting.
6. **Water-cooled only.** Disconnect internal condenser water inlet and outlet fittings.
7. **Water-cooled only.** Relocate water inlet and outlet fittings and reconnect (**Fig. 4.4**). **Note:** The water inlet is connected to the condenser; the outlet line is connected to the water regulating valve.
8. Remove the drain plug from the internal drain line connection point and relocate to back of dispenser and reconnect.
9. Raise the dispenser upright and position in desired location.
10. Mark dispenser outline on counter and remove dispenser.
11. Cut countertop utility opening and drill four 7/16" holes to anchor dispenser to counter (**Fig. 5**).
12. Apply a thick bead approximately 1/4" (7 mm) diameter of NSF-listed silicone sealant (Dow Corning® RTV-732 or equivalent) 1/4" (7 mm) inside marked outline of dispenser.
13. Reposition dispenser on counter and secure to counter with four 3/8"-16NC bolts.
14. Smooth excess sealant around outside of dispenser and make utility connections through countertop cutout.

CAUTION

- Do not connect water-cooled condenser outlet line to the dispenser drain line.

15. Turn on water supply and check for leaks.
16. Clean and sanitize dispenser and ice machine.
17. Turn power on and allow ice machine to produce ice.

Fig. 3

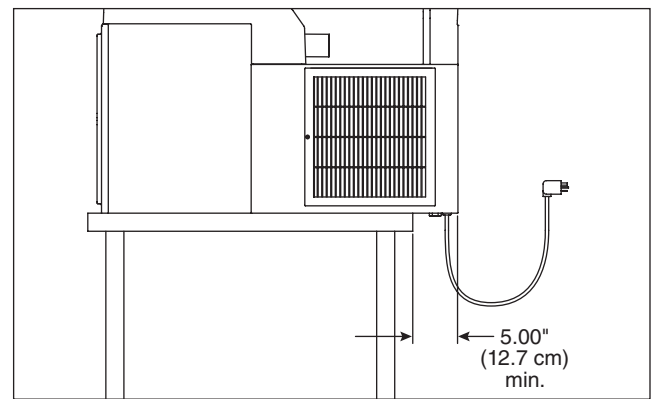


Fig. 4

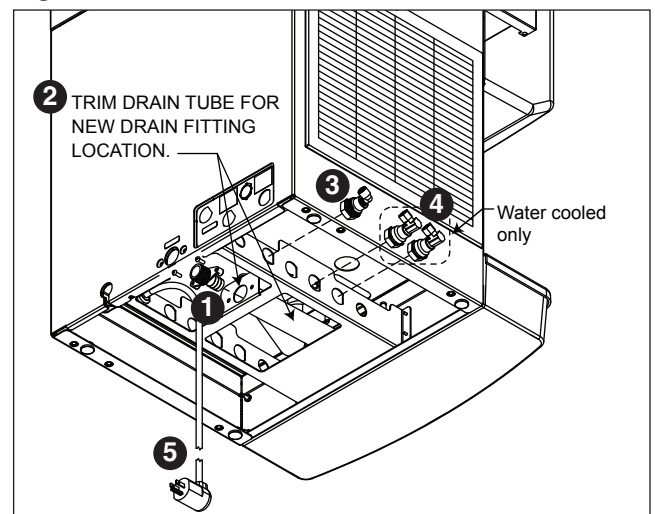
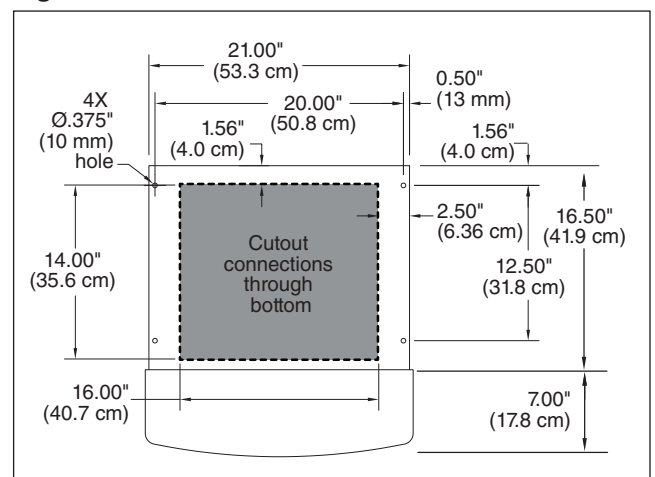


Fig. 5



Installing wall mount dispensers

WARNING!

- Wall mount dispensers are intended to be mounted above a sink, eliminating the need for a drain pan.
- Before beginning installation verify that the sink size and location meet the requirements shown in Fig. 6.
- If requirements are not met, a drain pan must be used to prevent ice and water from falling on counter or floor.
- **FAILURE TO TAKE THESE PRECAUTIONS COULD RESULT IN SLIPS AND FALLS ON WET FLOORS**

Fig. 6 – Minimum sink requirements (without drain pan), front view

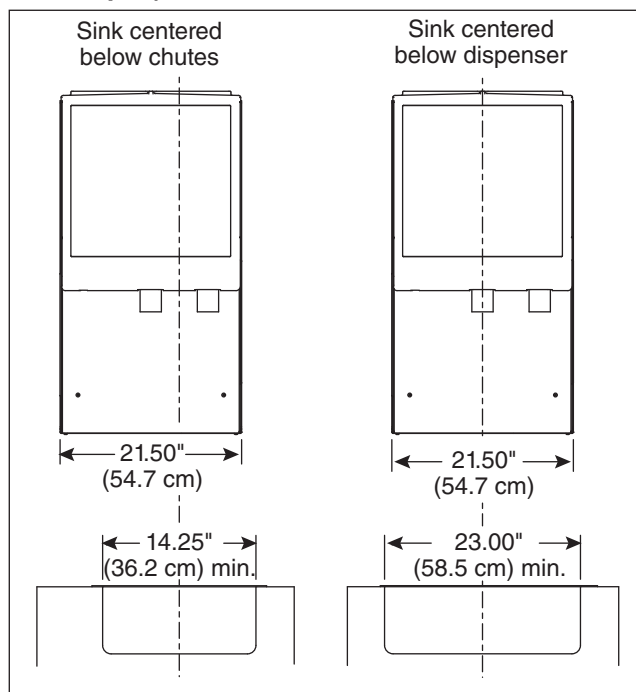
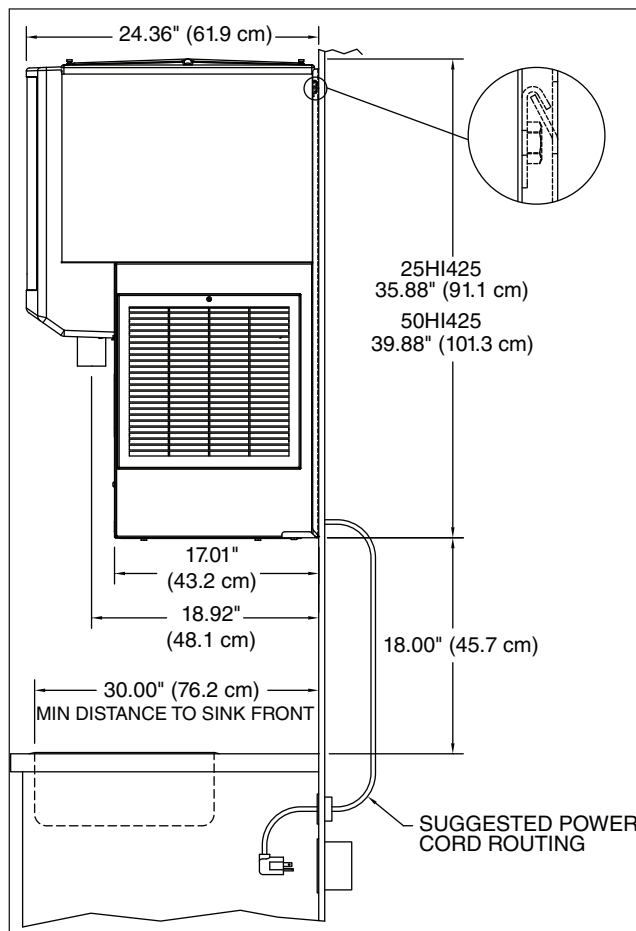


Fig. 7 – Minimum sink requirements (without drain pan), side view



1. Locate wall bracket mounting position relative to wall studs (**Fig. 8**). Install the supplied wall bracket with six 3/8" diameter fasteners (**Fig. 10.1**).
Note: Three holes are available at each fastening site to allow capture of studs or supports within the wall.
2. Locate and cut utility hole (**Fig. 10.2**) in wall using **Fig. 9** dimensions.
3. Rough in utilities. Wall mount bracket dimensions can be used as a template.
 - Water: 1/2" FNPT
 - Drain: 3/4" MPT
4. Lift dispenser onto wall bracket positioning unit so that hook on back of dispenser is captured by wall bracket support angle (**Fig. 10.3**).
5. Install two 1/4" X 20 screws through bottom of wall bracket into bottom of dispenser to secure dispenser to wall bracket (**Fig. 10.4**).
6. Install supplied 1/2" MPT X 3/8" push-in adapter onto 1/2" FNPT water supply.

Fig. 8 – Wall bracket location guide

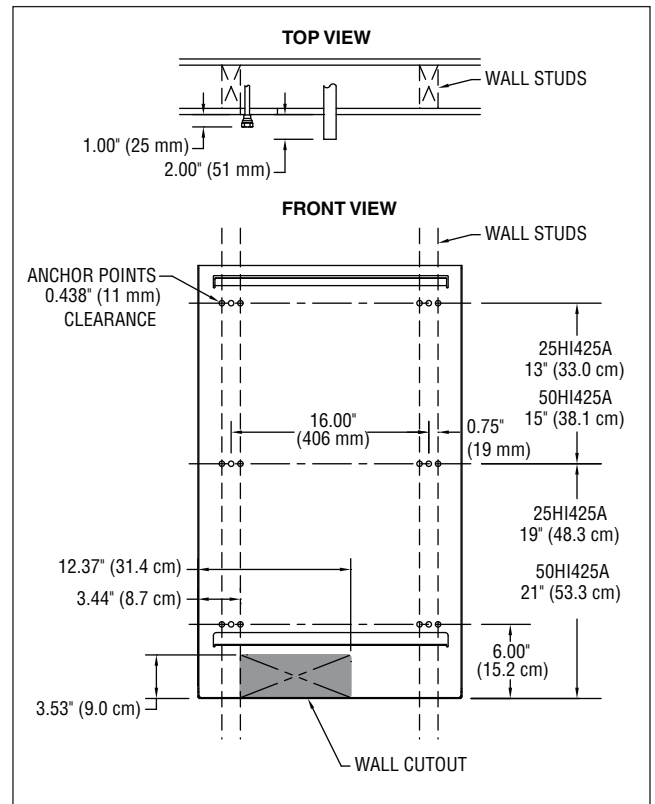


Fig. 9 – Wall mount, utility location

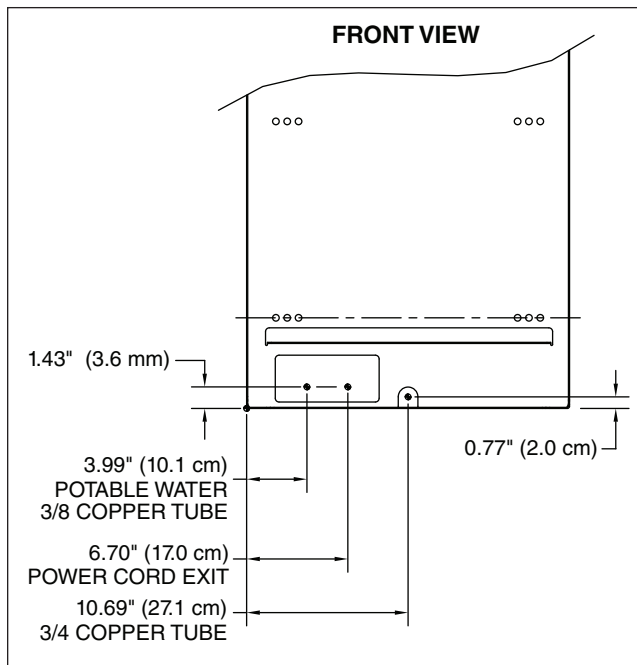
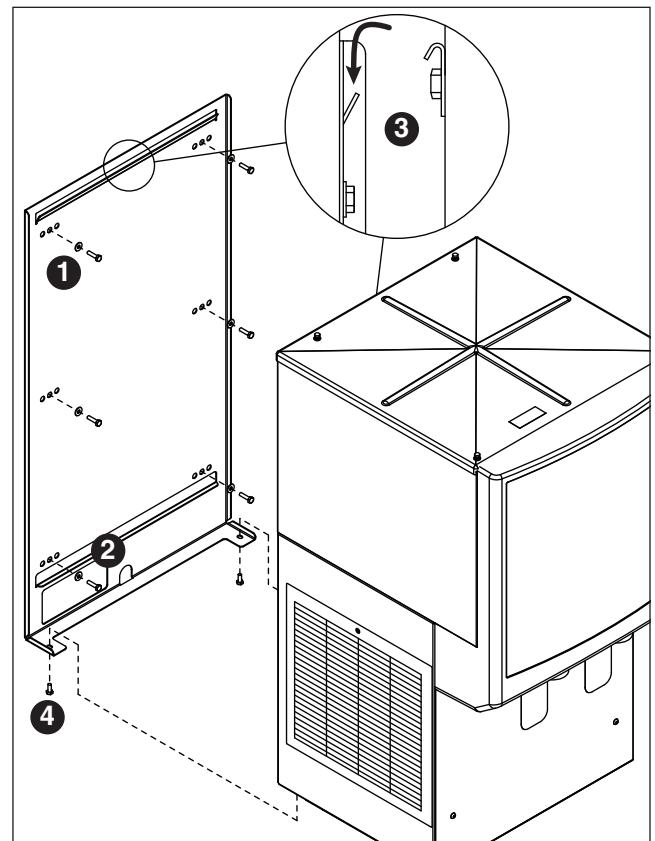
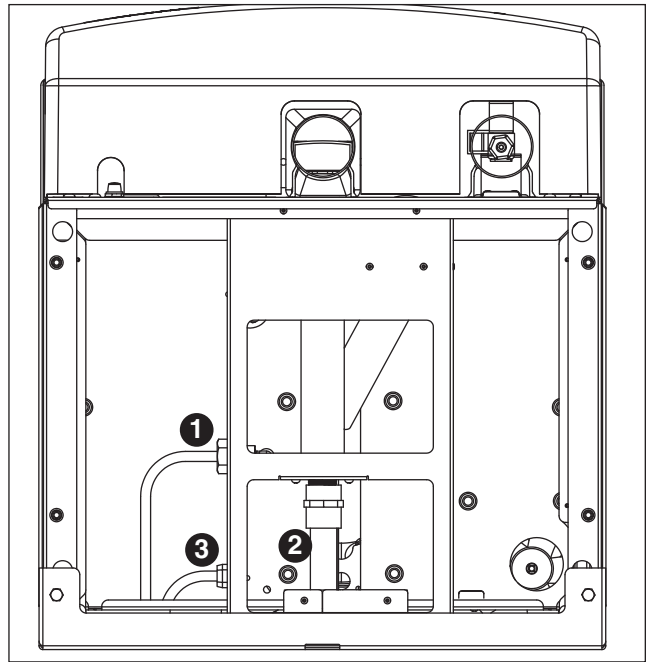


Fig. 10 – Wall mount bracket and fastener requirements



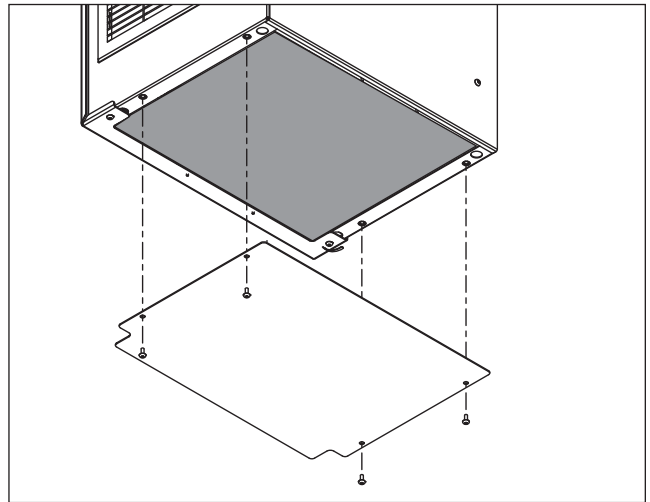
7. Connect supplied 3/8" water line between water supply and water inlet fitting (**Fig. 11.1**).
8. Using supplied 3/4" drain tubing and barbed fittings, connect 3/4" barbed drain elbow fitting on dispenser to 3/4" FNPT drain (**Fig. 11.2**).
9. Route power cord through utility access hole to power supply (**Fig. 11.3**).
10. Turn on water supply and check for leaks.

Fig. 11 – Dispenser bottom view



11. Install bottom panel (**Fig. 12**).

Fig. 12



User information

How the dispenser works

Follett's 25/50CI series automatic-load ice and water dispensers are equipped with Follett's 425 lb (181kg)/day ice machine. In the continuous icemaking process, water freezes to the inside wall of the evaporator. A rotating stainless steel auger carries the ice to the top of the evaporator where it is compressed and extruded through an outlet port. The ice is then pushed through a tube to the storage hopper. When the hopper is full, a bin thermostat opens and shuts the ice machine off. When the dispense mechanism is activated, a dispense motor is turned on, causing the wheel to turn. This moves ice to the dispense chute where it drops by gravity into the container held below the chute.

How SensorSAFE infrared dispensing works

Follett's SensorSAFE infrared dispensing maximizes sanitation and minimizes the possibility of cross-contamination by eliminating physical contact between the cup or container and dispenser. Sensors in the panel use reflected infrared light to detect the presence of the container and send a signal to a control board which then activates the appropriate components for ice or water dispensing.

The SensorSAFE infrared dispensing package includes a cleaning switch under the left side of the front cover which temporarily shuts off dispensing to allow cleaning of the panel and lenses. If the switch is not turned back on after cleaning, the dispenser automatically resets after two minutes for normal operation.

SensorSAFE infrared dispensing also includes a time limit safety feature which automatically stops ice dispensing after one minute of continuous dispensing. Dispensing can be resumed by moving the container away from the dispenser and returning it to the activation zone.

Cleaning/descaling and sanitizing

Follett ice machines and dispensers, and their associated cleaning and sanitizing procedures, are designed for use with potable water sources. The presence, or suspected presence, of infectious agents may call for additional measures, including the replacement of components and more comprehensive disinfection measures. Follett recommends that these cleaning and sanitizing procedures be reviewed with the appropriate infectious agent subject matter experts to assure complete remediation.

Periodic cleaning/descaling and sanitizing of Follett's ice and water dispenser and ice machine system is required to ensure peak performance and delivery of clean, sanitary ice. The recommended cleaning procedures that follow should be performed at least as frequently as recommended and more often if environmental conditions dictate.

Follett recommends sanitizing the pressurized water lines prior to cleaning/descaling and sanitizing the ice machine/dispenser. Follett offers two kits: order P/N 01089572 when a Follett filter system with a pre-filter bowl is present, or P/N 01089580 when a Follett filter system is not present. Follow the instructions provided with the respective kits to sanitize the pressurized water lines immediately before cleaning/descaling and sanitizing the ice machine/dispenser.

Cleaning of the condenser can usually be performed by facility personnel. Cleaning/descaling and sanitizing of the ice machine system should be performed by your facility's trained maintenance staff or a Follett authorized service agent. Regardless of who performs the cleaning, it is the operator's responsibility to see that this cleaning is performed according to the schedule below. Service problems resulting from lack of preventive maintenance will not be covered under the Follett warranty.

Recommended cleaning/descaling and sanitizing intervals*

Symphony Plus	Frequency
Drain Line	weekly
Drain Pan/Drip Pan	weekly
Exterior, Water Station Tube	as needed
Condenser	monthly (air-cooled only)
Dispenser and Components	semi-annually
Ice Machine	semi-annually
Transport Tube	semi-annually
Ice Storage Area/Bin	semi-annually
Pressurized Water Sanitizing	semi-annually

* Ice machine and dispenser must be sanitized prior to start-up.

Weekly



- Do not use solvents, abrasive cleaners, metal scrapers or sharp objects to clean any part of the dispenser.

Dispenser drain pan and drain line

1. Pour 1 gal. (3.8 L) of hot tap water into drain pan to flush drains.

Splash panel front, SensorSAFE infrared dispensing

1. Deactivate dispensing by pressing and releasing clean switch located on left side of unit under top front cover.
2. Clean lens and splash panel front using a soft cloth and mild, non-abrasive, non-chlorine based cleaner.
3. Reactivate dispensing by pressing and releasing clean switch again.

Monthly



- Do not use solvents, abrasive cleaners, metal scrapers or sharp objects to clean any part of the dispenser.

Condenser (air-cooled ice machine only)

1. Use a vacuum cleaner or stiff brush to carefully clean condenser coils of lint and debris to ensure optimal performance.

Semi-Annually (more often if conditions dictate)

- A cleaning/descaling and sanitizing procedure should always include both the ice machine and dispenser.
- Icemaking system can be cleaned/descaled in place.



- Wear rubber gloves and safety goggles (or face shield) when handling cleaner or sanitizer mixtures.
- Use only Follett approved cleaners.
- It is a violation of Federal law to use Cleaning or Sanitizing solution in a manner inconsistent with their labeling.
- Do not use solvents, abrasive cleaners, metal scrapers or sharp objects to clean any part of the dispenser.

Cleaning solution: Following manufacturer's instructions, mix cleaning solution of 1 gal. (3.8L) 100 F (38 C) water and 7 oz. (198 g) (one 7 oz. packet) of Follett SafeCLEAN™ ice machine cleaner/descaler (P/N 00132001).

Sanitizing solution: Following manufacturer's instructions, mix a sanitizing solution of 1 gal. (3.8 L) 100 F (38 C) water and 1.6 oz. (48 ml) Nu-Calgon IMS-II or IMS-III Sanitizer (P/N 00979674).

Cleaning & Sanitizing Tool Checklist

- (2) 1.5 Gallon (or larger) Plastic Buckets
- (2) clean cloths
- Sanitary gloves
- Safety Glasses
- (2) Sani-Sponge™ (P/N 00131524 - single sponge)
- (1) Packet of SafeCLEAN™ (P/N 00132001 - 24 packets)
- 1.6 fl oz. of Nu-Calgon IMS-II or IMS-III Sanitizer (P/N 00979674 - 16 fl. oz. bottle)

Ice Machine and Dispenser

Cleaning/Descaling Procedure

Note: Check drains and drain cup to ensure they are open and flowing freely.

1. Remove front cover and turn **OFF** bin signal switch.
2. Dispense all ice from storage hopper and discard.
Note: CI Models only: remove splash panel.
3. Press **CLEAN** switch. The MAINTENANCE light will turn on and the machine will drain. Wait for the **LOW WATER** light to turn on.
4. Remove lid from cleaning cup and fill (about 1 quart) until cleaning solution completely fills the reservoir. Place lid back on cup. Save remainder of cleaning solution.
5. **CLEANER FULL** light will turn on and machine will start cleaning cycle then rinse three times; this process takes approximately 15 minutes.
6. While ice machine is cleaning/descaling, clean dispenser as follows:
 - a. Turn **OFF** dispenser power.
 - b. Remove hopper lid. (Note: for CT models, remove hopper access cover)
 - c. Remove knurled nuts from front of storage hopper.
 - d. Remove stud assembly, baffle, wheel, and any remaining ice.
 - e. Remove dispense chutes from splash panel.
 - f. Submerge drain grill in cleaning solution and allow to soak to remove any scale buildup.
 - g. Wipe stud assembly, baffle, wheel, inside of storage area, dispense chutes, drain grill and drain pan with damp cloth wrung out in cleaning solution. Thoroughly rinse all parts with damp cloth wrung out with clean water.
Note: To avoid possible damage to motor assembly, only use a damp cloth to clean storage hopper. Do not allow water to run through motor shaft hole in bottom of hopper.
7. When machine is finished cleaning, the **MAINTENANCE** light will turn off.

Sanitizing Procedure

8. Press **CLEAN** switch. The **MAINTENANCE** light and **LOW WATER** light will turn on.
9. Fill cleaning cup until sanitizing solution completely fills the reservoir. Place lid back on cup. Save remainder of sanitizing solution.
10. **CLEANER FULL** light will turn on and machine will start sanitizing cycle then rinse three times; this process takes approximately 15 minutes.
11. While ice machine is sanitizing, sanitize dispenser as follows:
 - a. Wipe inside of hopper lid, stud assembly, baffle, wheel, inside of storage area, dispense chutes, drain grill and drain pan with damp cloth wrung out in sanitizing solution.

Note: To avoid possible damage to motor assembly, only use a damp cloth to clean storage hopper. Do not allow water to run through motor shaft hole in bottom of hopper.
 - b. Reinstall dispense chutes, wheel, baffle, stud assembly and knurled nuts. (See manual for correct baffle position.)
12. When machine is finished rinsing, the **MAINTENANCE** light will turn off. Loosen phillips-head screw on nozzle connected to evaporator. Remove nozzle from evaporator side only, leave other side of nozzle connected to transport tube.
13. Place one Sani-Sponge in remaining sanitizing solution.
14. Insert the sponge soaked in sanitizing solution into nozzle then insert a dry sponge into the nozzle.
15. Replace nozzle onto evaporator and tighten screw. Ensure drain is connected to reservoir and vent tubes are connected to evaporator drain pan.
16. Turn **ON** bin signal switch. Wait for ice to push sponges through transport tube.
17. Collect sponges from ice storage bin.
18. Replace hopper lid (access cover for CT models), machine top, **turn ON** dispenser power and install front cover.
19. After 10 minutes, dispense all ice and discard.

Service

Ice machine Operation (all models)

Follett's ice machine consists of four distinct functional systems:

- Harvesting system
- Water system
- Electrical control system
- Refrigeration system

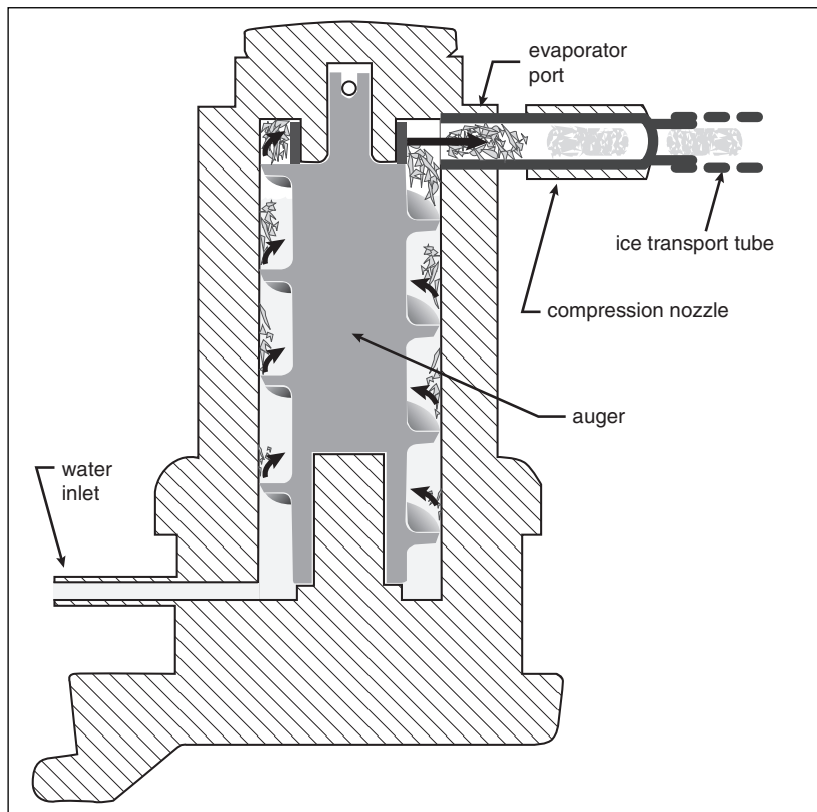
These four systems work together to accomplish the production and harvesting of ice. A problem in any one of these systems will result in improper operation of the entire ice production cycle. When troubleshooting the ice machine, it is important to analyze the entire system operation to determine which system is not functioning properly, then pinpoint the component within that system that is malfunctioning. Determine what corrective action must be taken before making any adjustments or replacing any components.

The icemaking process

The Maestro Plus ice machine uses a stainless steel jacketed evaporator and operates on a continuous freezing cycle. Water is supplied to the evaporator from the water reservoir where the water level is controlled by conductivity probes.

When the ice machine is running, a layer of ice forms on the interior surface of the evaporator. This ice is continuously removed by a slowly rotating (12 RPM) auger. The auger carries the ice upward into the cavity formed by the top bearing housing and the compression loop, where it is compressed to remove excess water. When the ice reaches the desired hardness it rotates within the cavity and is forced through a discharge port and compression nozzle and into the ice transport tube. The discharge tube and compression nozzle are slightly restricted to further compress the ice and produce the desired hardness.

A solid state control board located in the electrical box of the ice machine controls the normal operation of the ice machine and monitors gearmotor torque. This control board will shut down the ice machine should an over-torque condition occur. It is very important that you familiarize yourself with the operational sequences detailed in this manual before attempting to service the ice machine.



Water system

The water level in the evaporator is controlled by a fill solenoid (**Fig 13**) and level detecting sensors. Water sensing rods (**Fig. 14**) extend down into the reservoir at the end of the evaporator assembly. The system works via electrical conductivity as follows:

One of the longest probes is a common. When water is between any of the other probes and the common, the PC board will sense the activation. During normal operation, the water level rises and falls between the Normal High and Normal Low sensors. As water is consumed to make ice, the level will fall until the Normal Low sensor is exposed, triggering the water feed solenoid on. Water will fill until the Normal High sensor is activated.

Note: The potable water dissolved solids content must be greater than 10 ppm for the water control system to function properly. If using reverse osmosis water filtration system, ensure T.D.S level is greater than 10 ppm.

Fig. 13 – Water system diagram

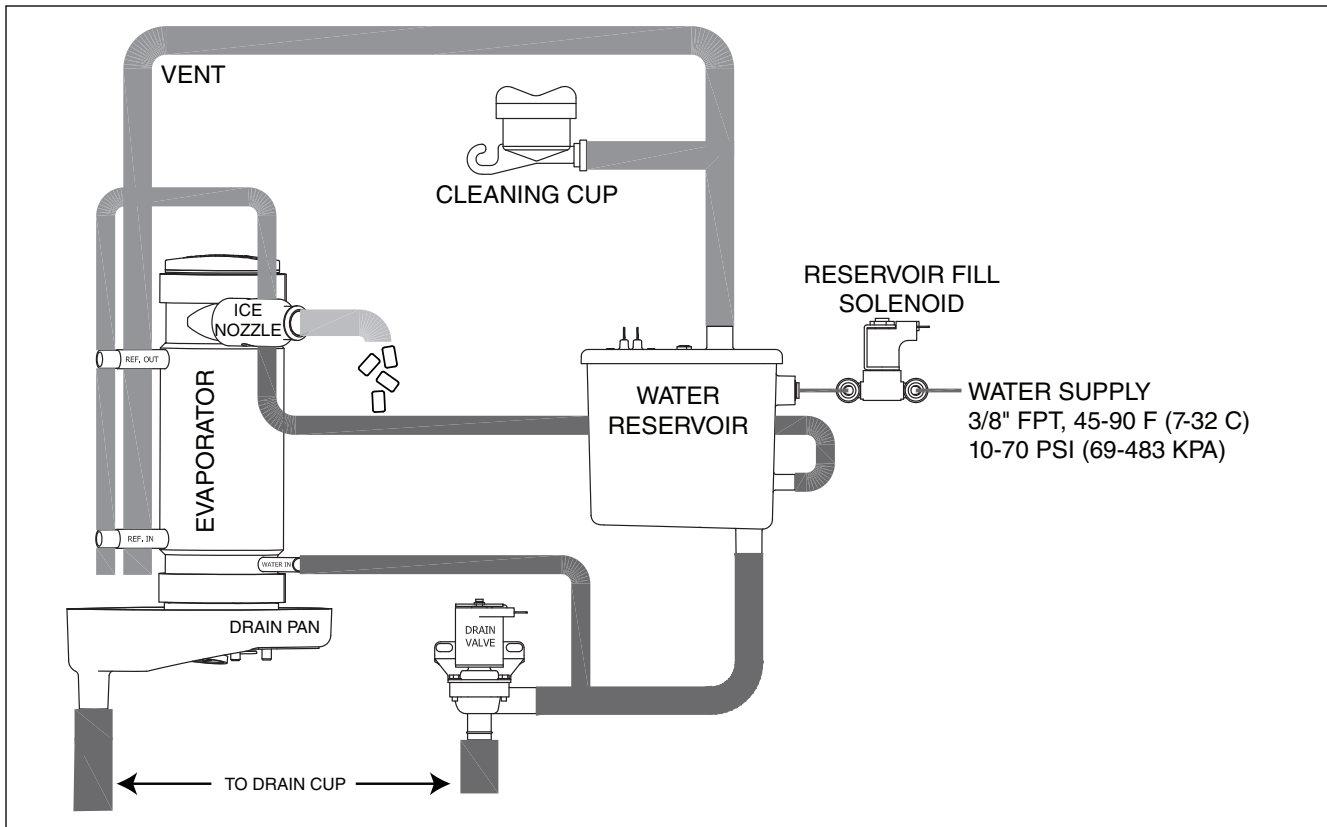
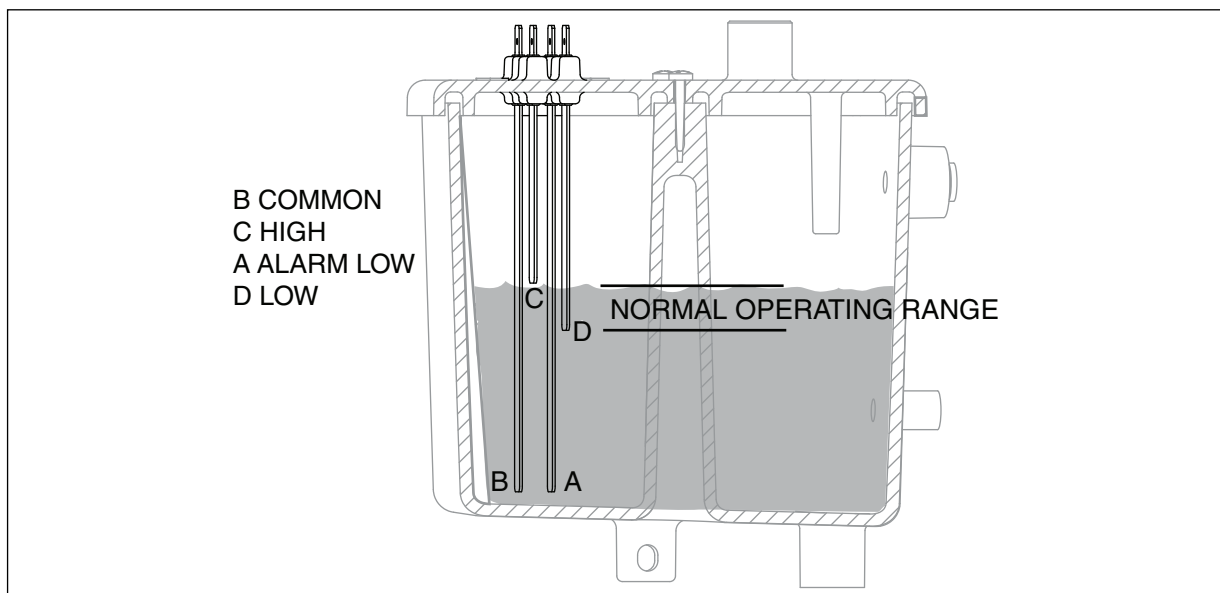


Fig. 14 – Water level diagram



Electrical box and control board



- Disconnect power to unit before putting hands or arms in storage area or attempting any repair or service to equipment.

Fig. 15 – Electrical component locations

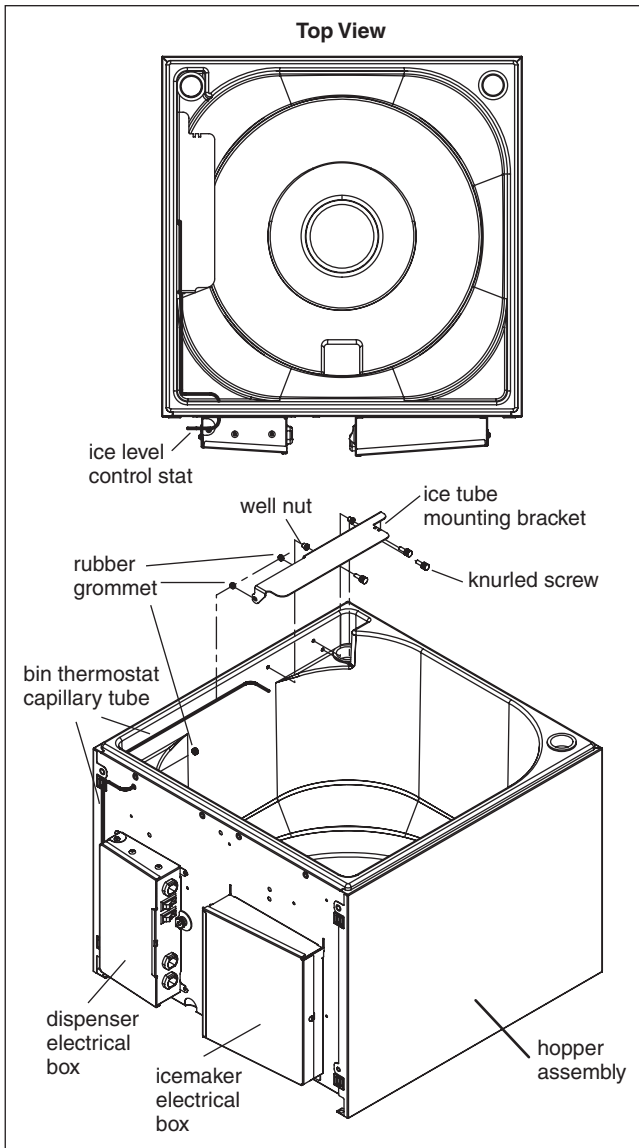
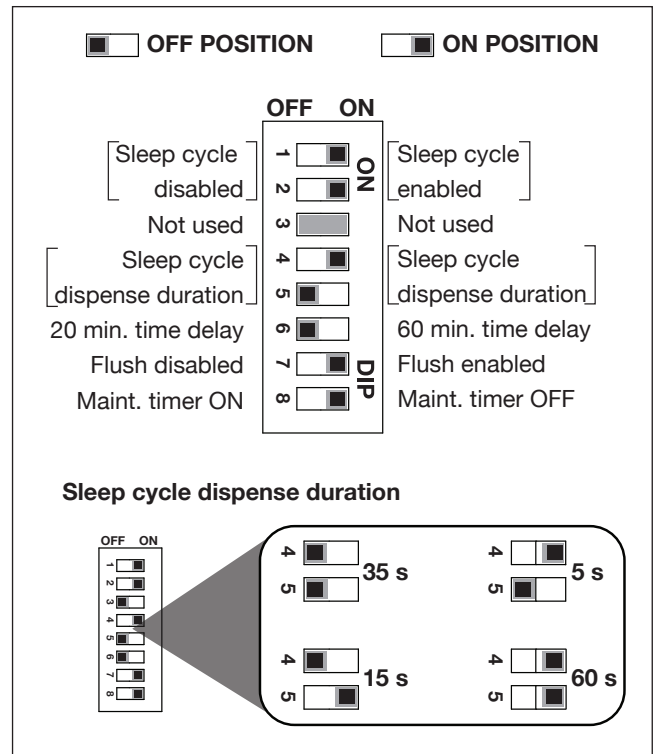
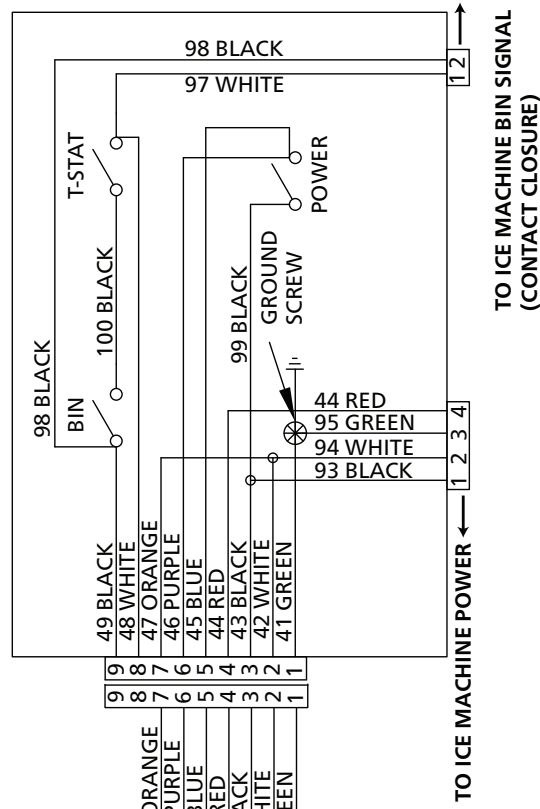


Fig. 16 – Control board dip switch settings

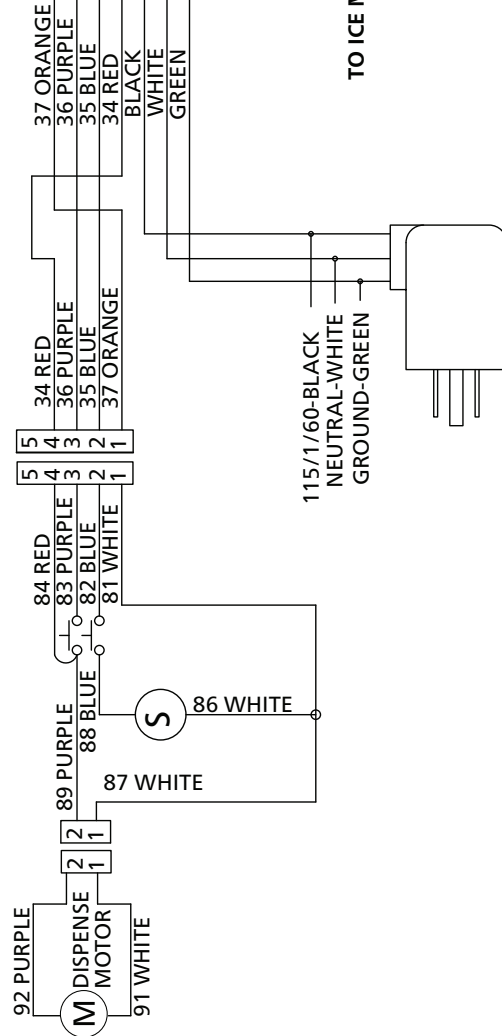


Wiring diagram - Lever

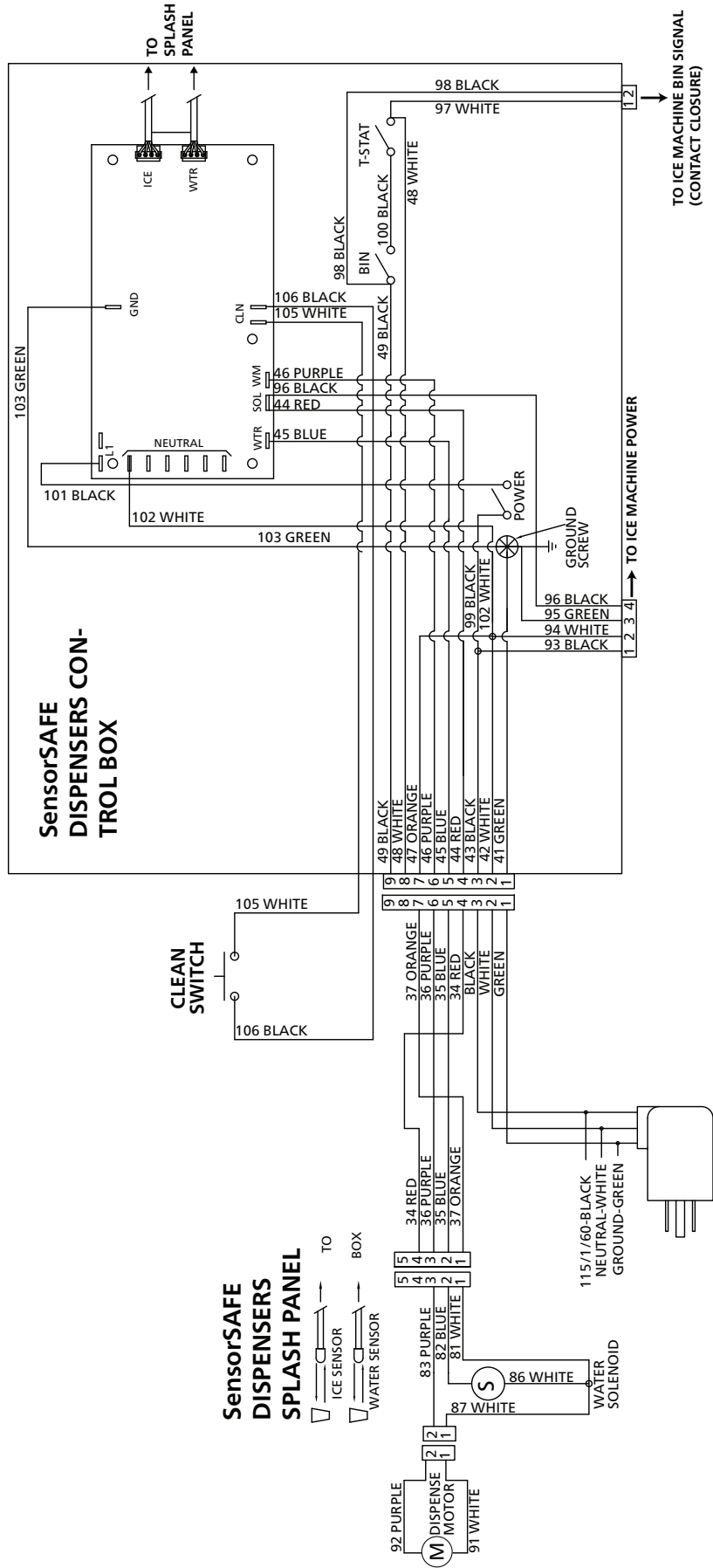
LEVER DISPENSERS CONTROL BOX



LEVER DISPENSERS SPLASH PANEL



Wiring diagram - SensorSAFE



Ice machine operational and diagnostic sequences

The wiring diagrams that follow illustrate the circuitry of Follett ice machines used with 25/50 series ice dispensers. Both normal operation (stages 1—8) and non-normal diagnostic sequences showing torque-out for use in troubleshooting are shown.

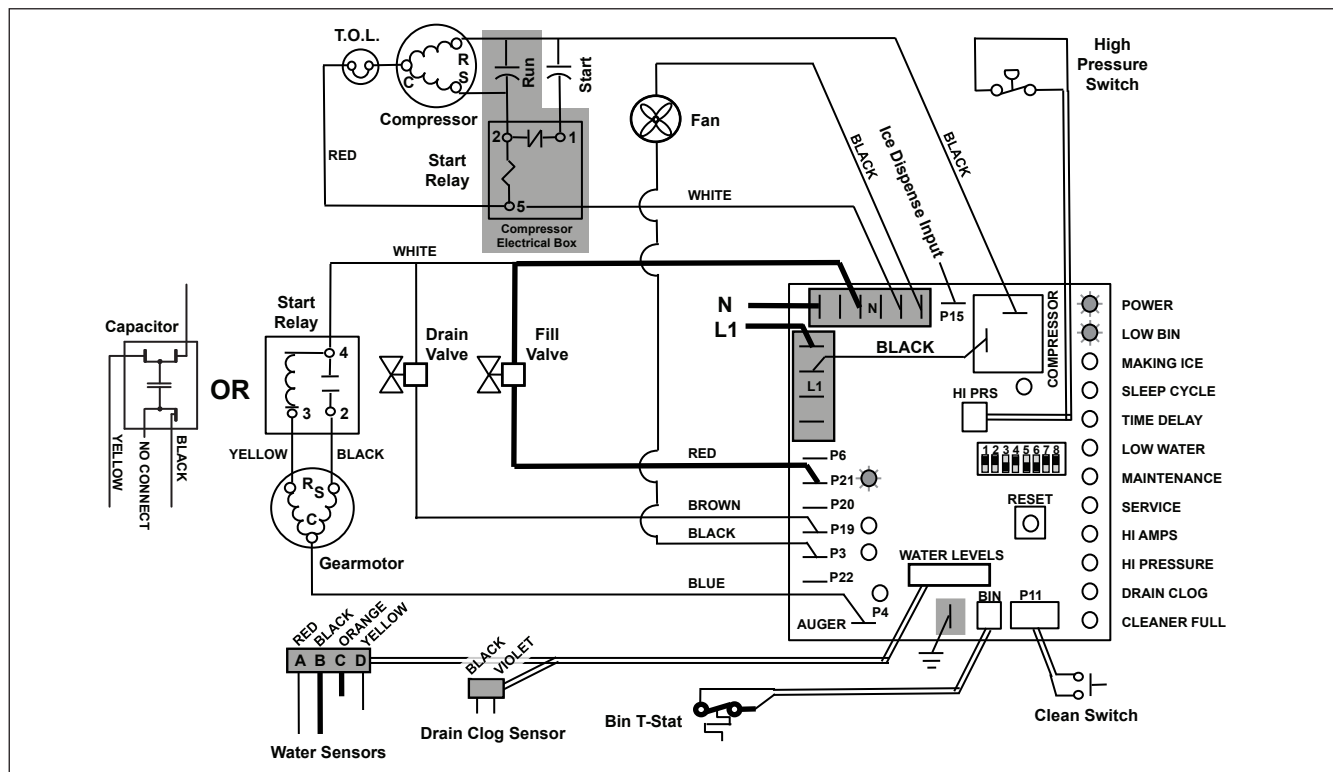
Circuitry notes

- Bin signal is contact closure only — **DO NOT SUPPLY POWER.**

Note: The operation stage descriptions that follow are based on the unit containing the split-phase gear motor.

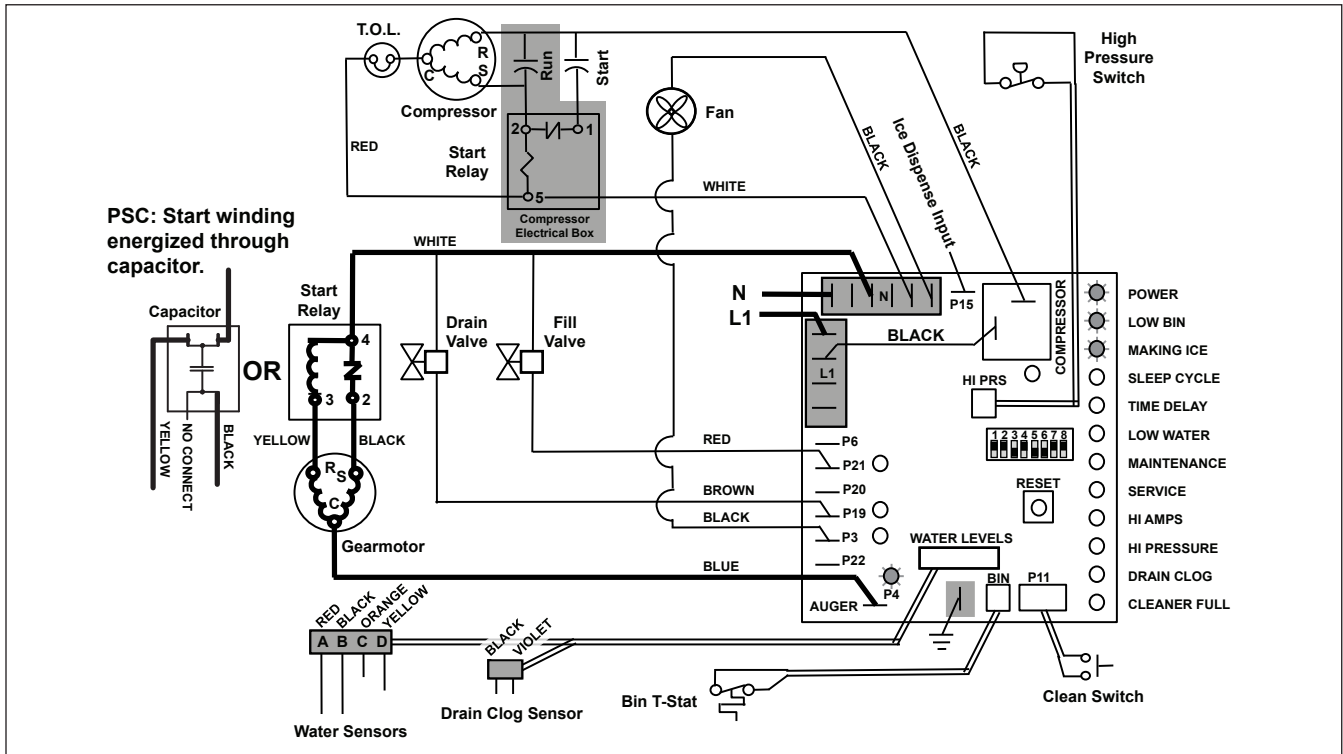
Normal operation – Stage 1

Power is supplied to L1 of the control board, the **POWER** LED light begins flashing. The ice level bin thermostat in the dispenser is closed and calling for ice, supplying contact closure to the control board. The **LOW BIN** LED will be on. The control board will now go through the start-up sequence. The board checks the water sensors (located in the reservoir) for continuity between the common probe (B) and the high probe (C). If continuity is not sensed, the water fill valve (P21) is energized.



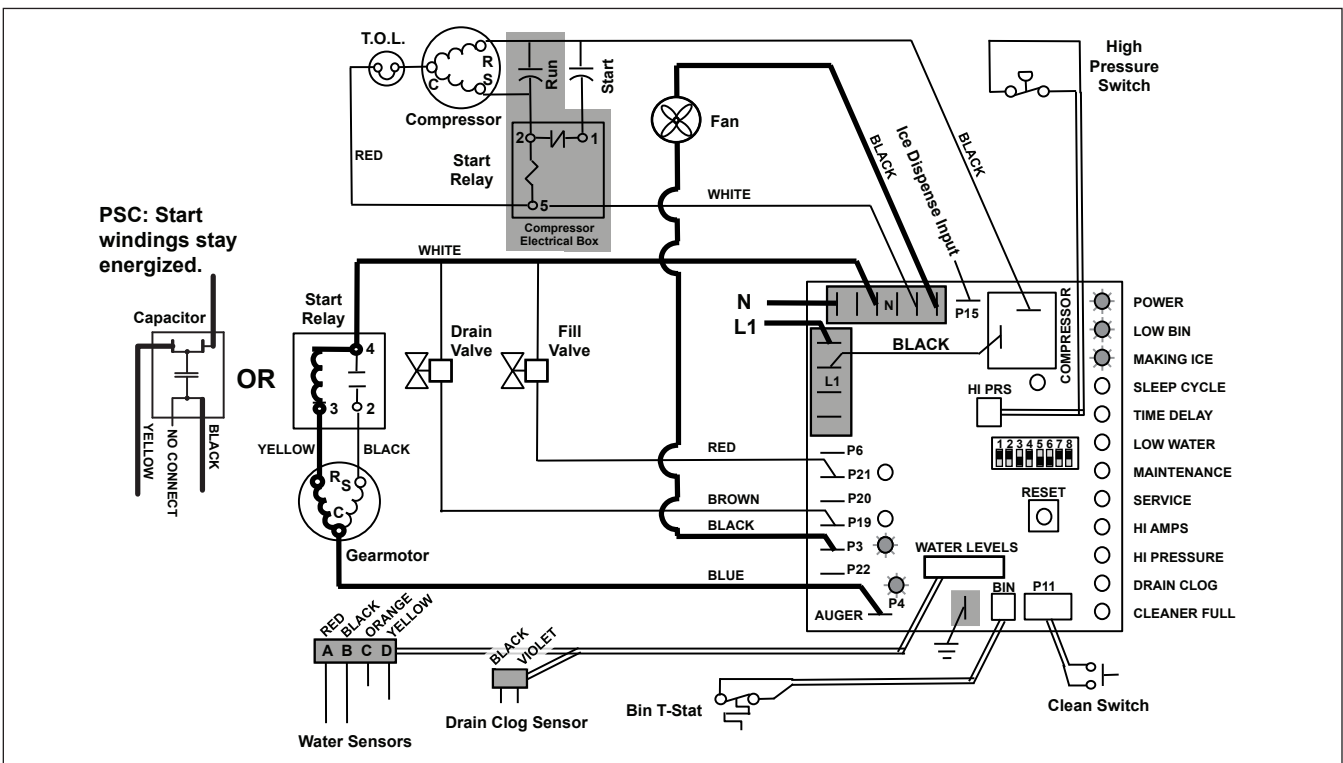
Normal operation – Stage 2

When continuity is seen between B and C, the water valve de-energizes, the AUGER output (P4) comes on along with the **MAKING ICE** LED. The auger gearmotor's start windings are energized through a current style start relay that is pulled in by the initial high current draw of the gearmotor.



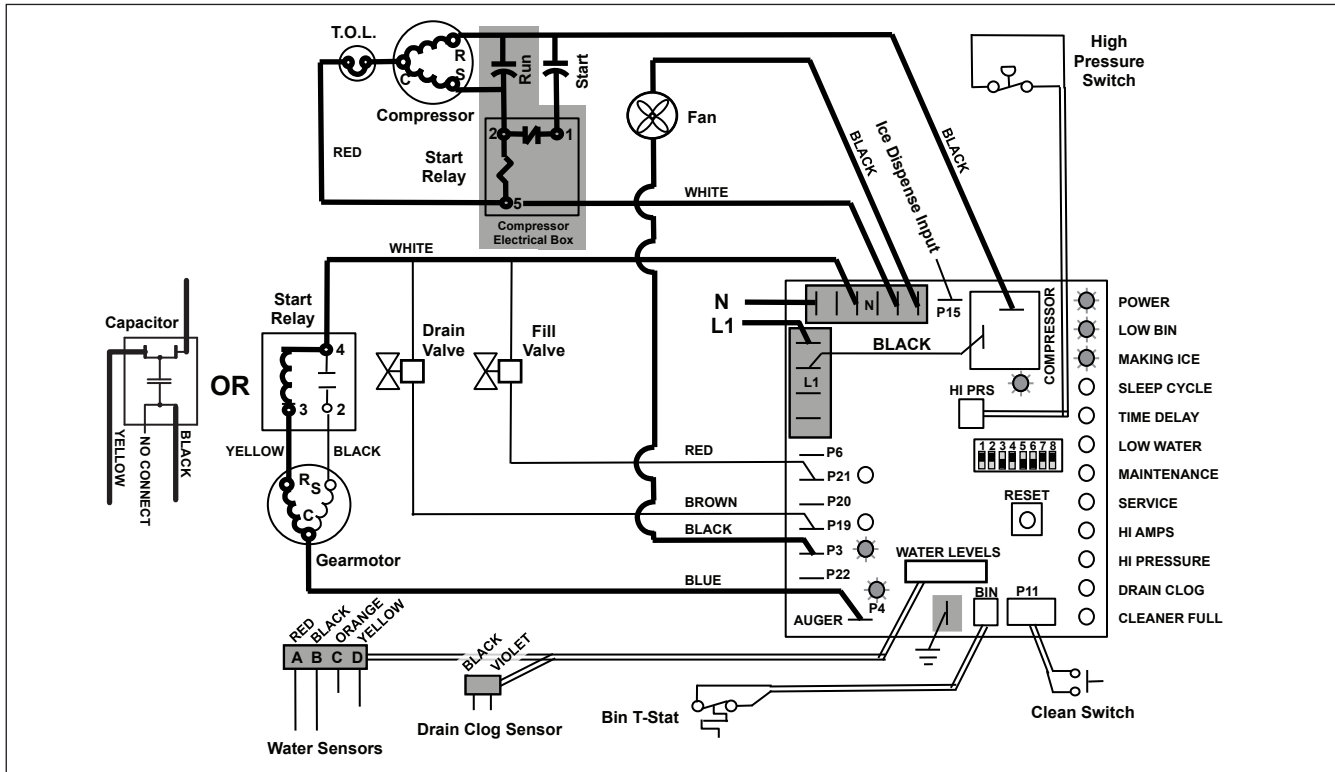
Normal operation – Stage 3

After the initial high current draw drops off, the gearmotor start relay contacts open, dropping out the start winding. The condenser fan output (P3) comes on 0.5 seconds later.



Normal operation – Stage 4

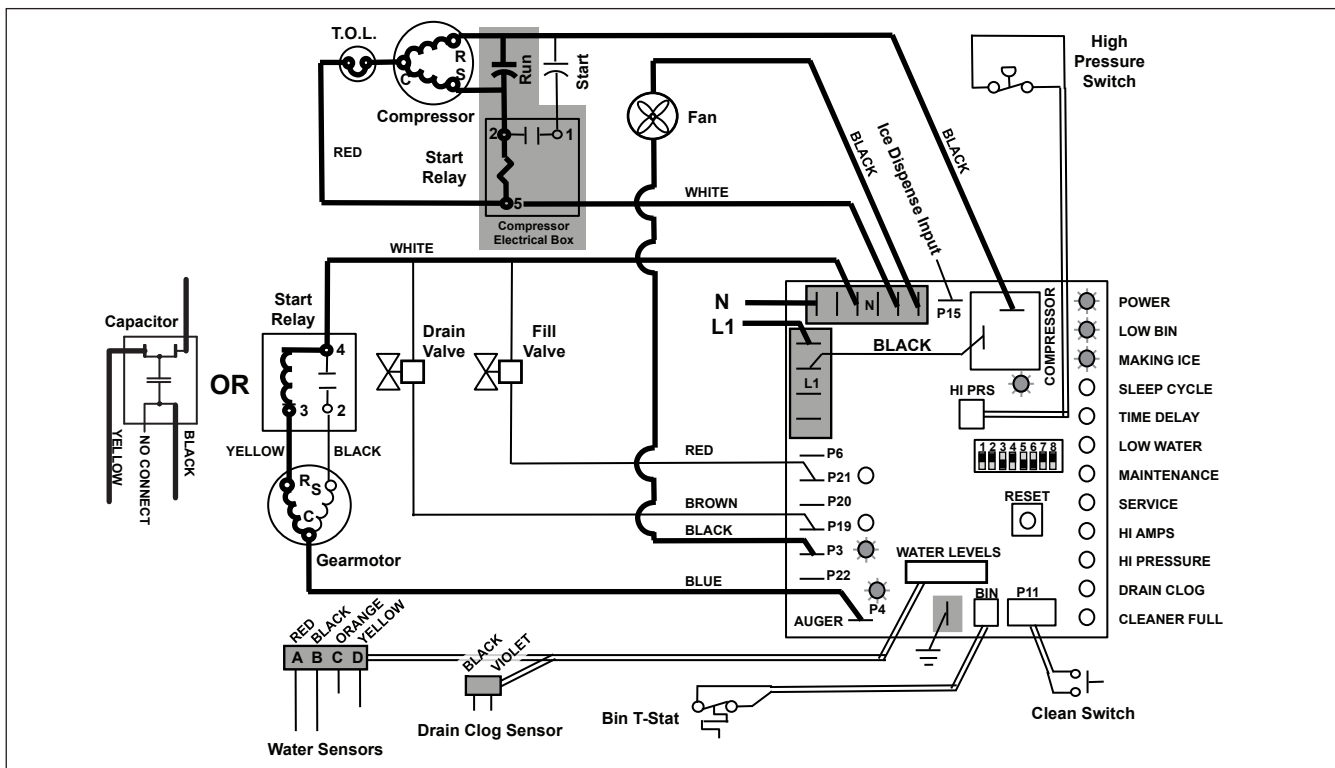
One second (1 s) after the fan comes on, the **COMPRESSOR** output comes on. The compressor circuit uses both run and start capacitors along with a potential start relay. The start capacitor is energized through the normally closed contacts of the start relay.



Normal operation – Stage 5

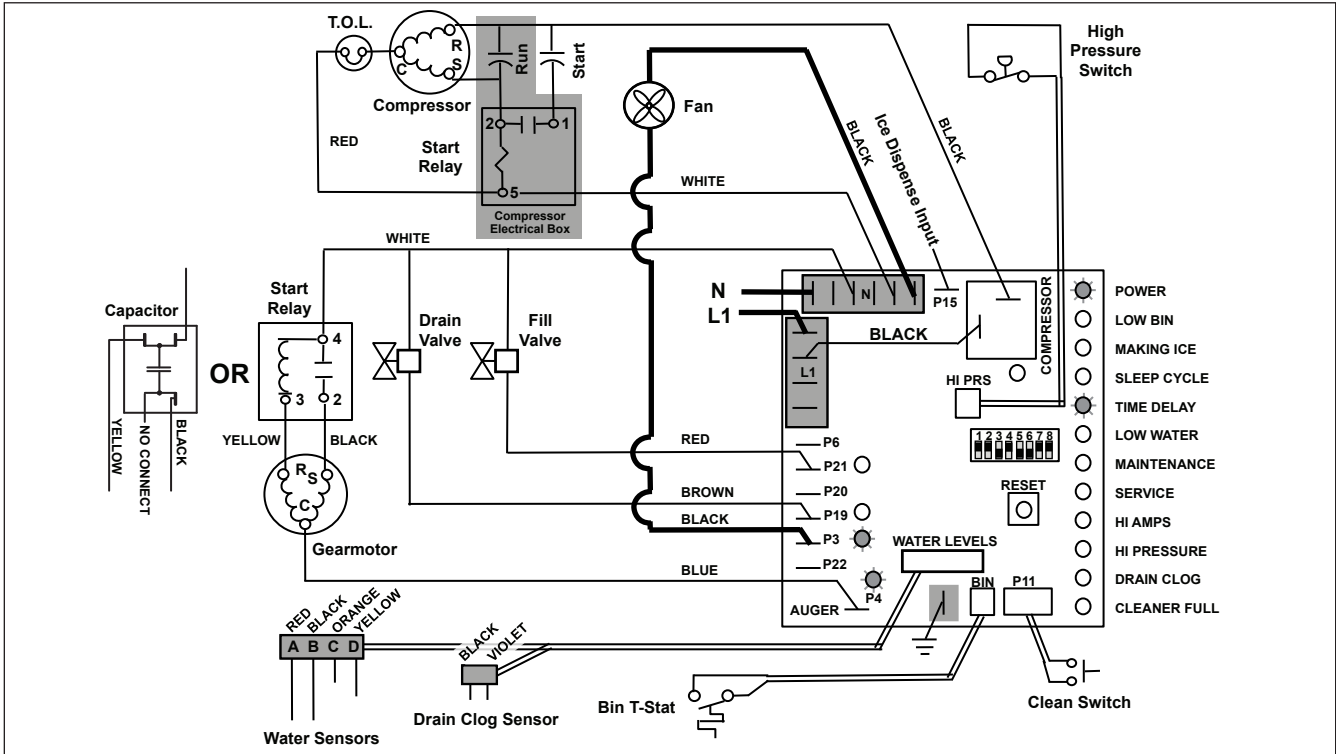
As the compressor comes up to normal running speed, its start winding generates a voltage potential across the relay's coil. This energizes the coil to open the contact and drop out the start capacitor.

The ice machine is now in a normal ice making mode. The ice machine will produce ice until the bin level control in the ice dispenser is satisfied.



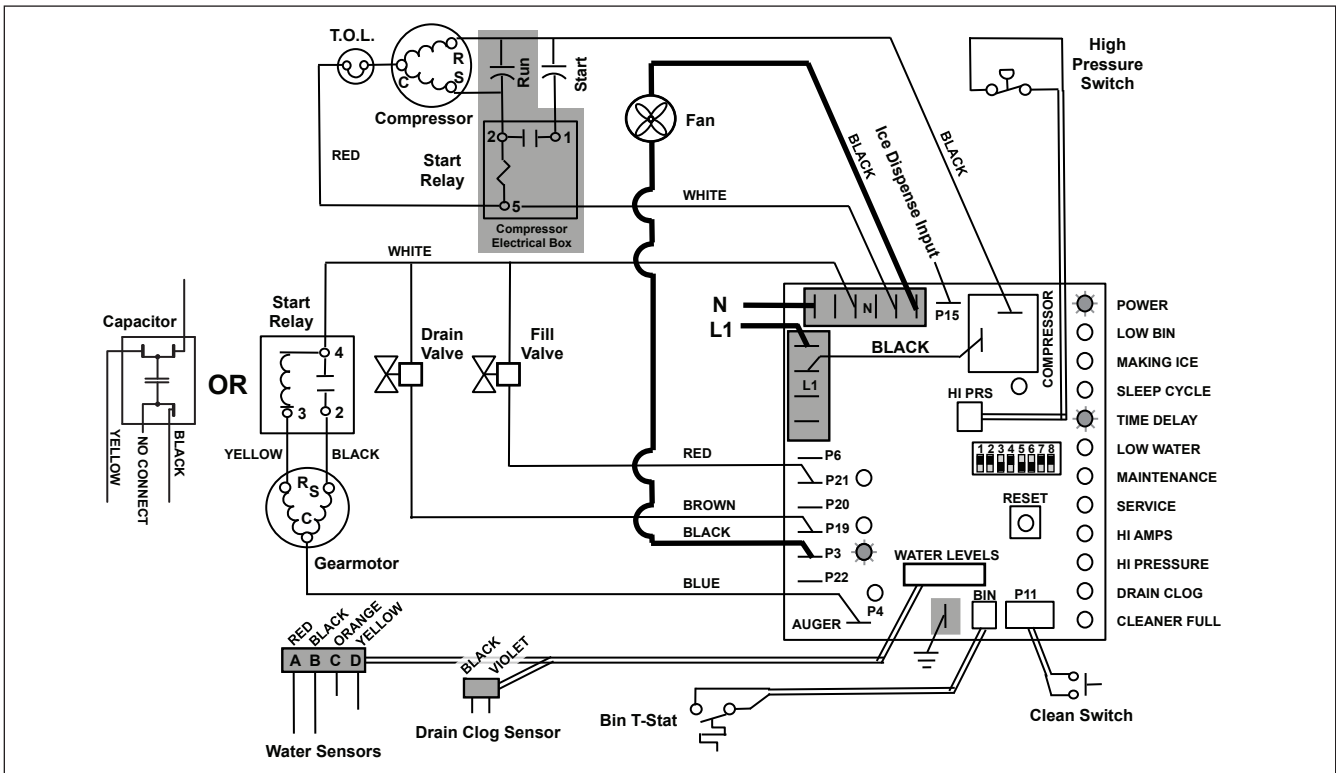
Normal operation – Stage 6

Once the bin thermostat control opens, the **LOW BIN** LED goes out. The compressor and gear motor outputs turn off, the **MAKING ICE** LED goes out and the **TIME DELAY** LED comes on . .



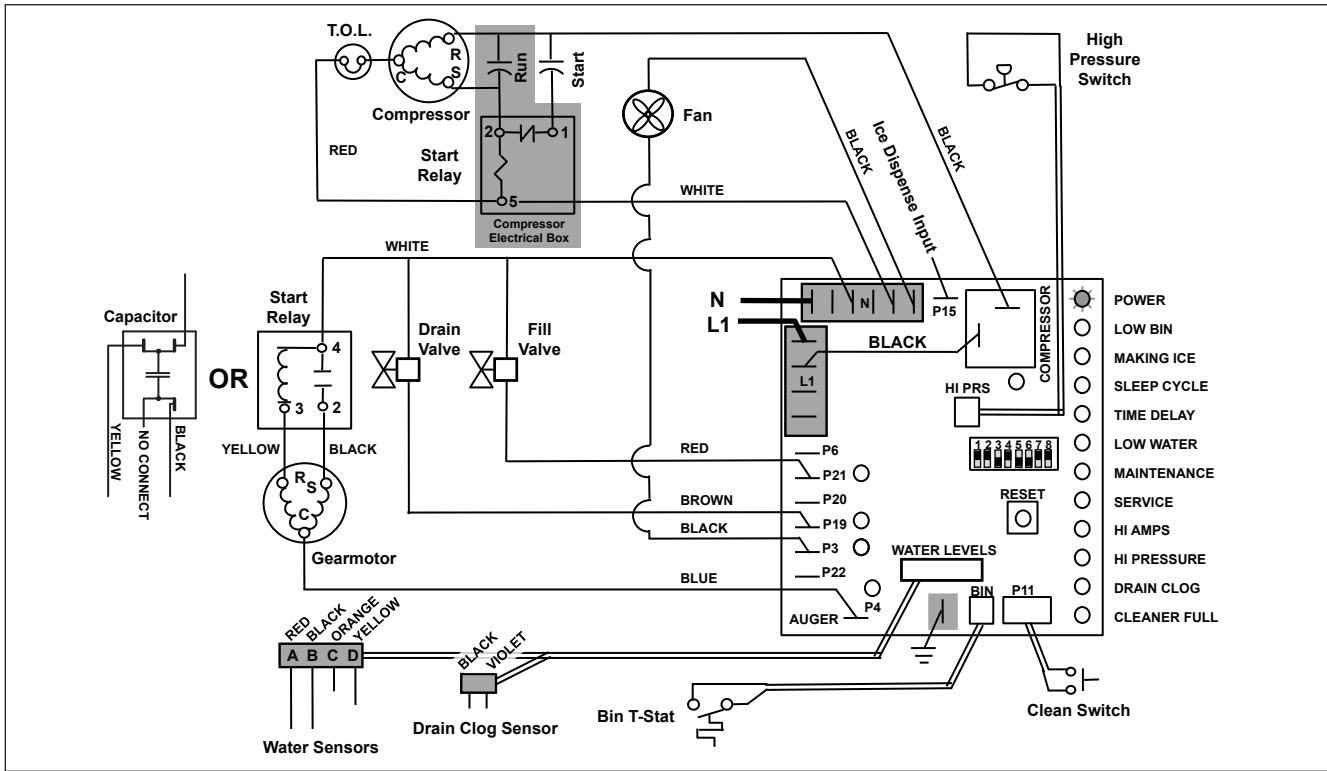
Normal operation – Stage 7

The fan motor continues for 10 minutes before shutting off. The **TIME DELAY** LED remains on for 20 minutes. The ice machine will not start while the **TIME DELAY** LED is on. To restart the ice machine for troubleshooting purposes, depress the reset button to clear the control board.



Normal operation – Stage 8

When the dwell time of 20 minutes has expired, the **TIME DELAY** LED goes off. If 5 seconds of ice has been dispensed and the **SLEEP CYCLE** LED (Symphony Plus only) is off, the ice machine will go through the normal start-up sequence when the bin level control signals the control board for ice.

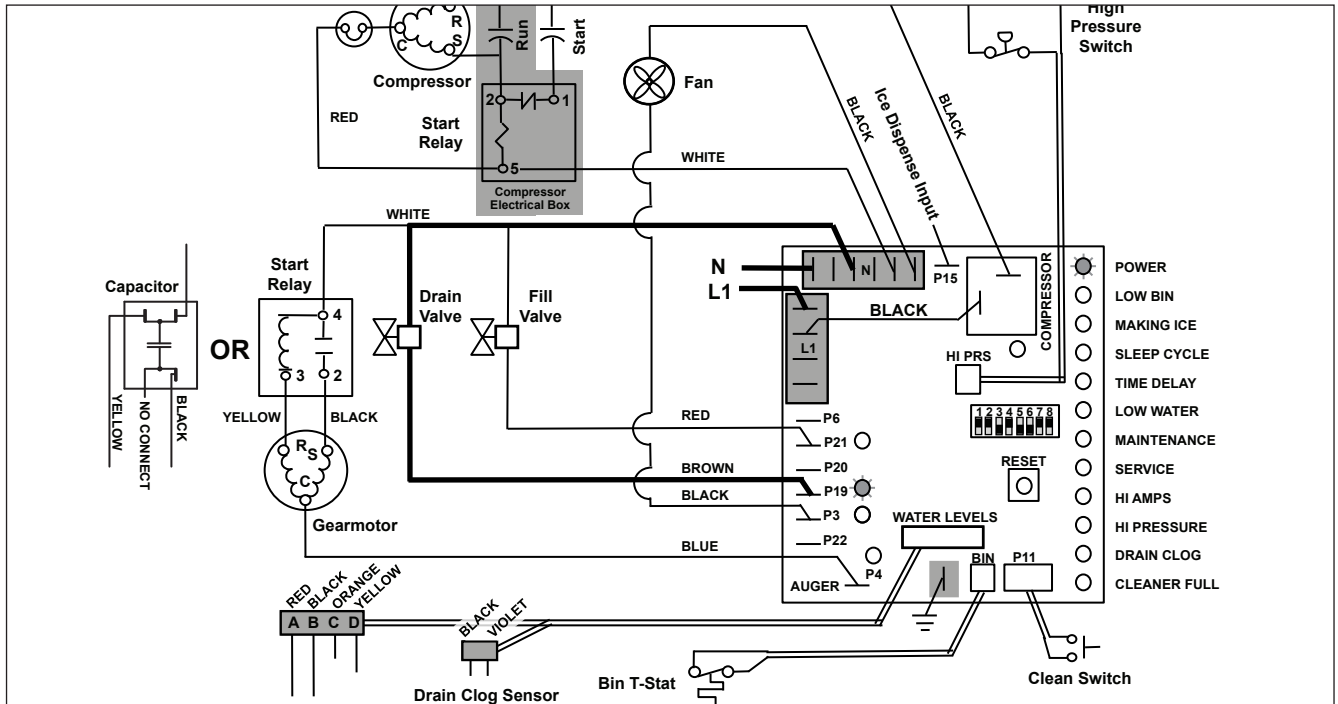


Quiet Night/Sleep cycle (Symphony Plus only)

The board monitors ice dispensing through a line voltage input to P15. If the ice dispense has not been initiated for more than 5 seconds during the 20 minute time delay, the **SLEEP CYCLE** LED comes on. The machine will stay off for 12 hours unless 5 seconds of dispensing is seen. After 12 hours, the **SLEEP CYCLE** LED goes out and the ice making will resume if the bin thermostat is closed. The sleep cycle dispense duration is adjustable using the DIP switches on the control board.

Self-flushing (when enabled)

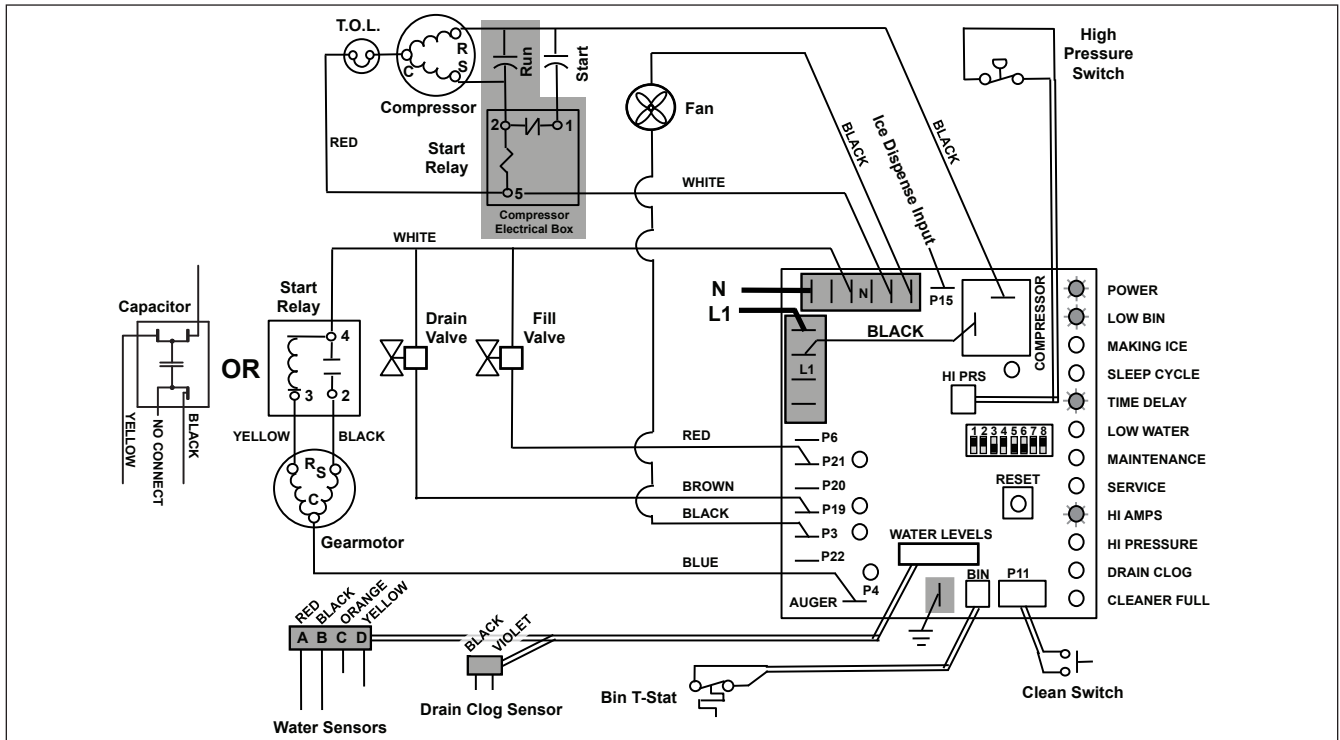
At the completion of the 20 minute time delay, the machine checks for a cumulative one hour of ice making time since the last off-cycle flush. If the cumulative ice making time exceeds one hour, the machine will energize the drain valve P19 for 60 seconds to drain the evaporator. It will then refill with water, flush again, refill and begin making ice if the **LOW BIN** LED is on. If the ice making time is less than 1 hour, the machine will start and begin making ice without draining the evaporator.



Diagnostic Stages

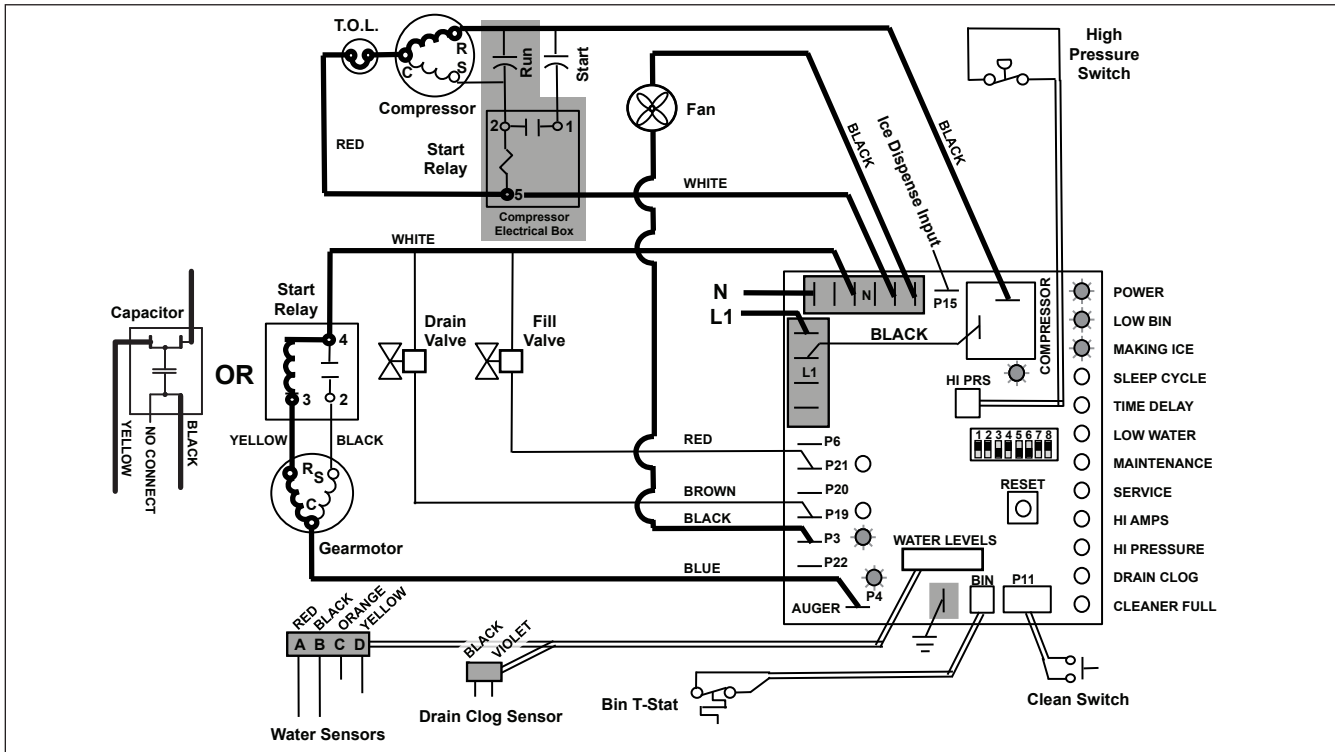
High gearmotor amps – Stage 1

The **HI AMPS** error and **TIME DELAY** LEDs are on indicating that the control board has sensed an over-torque condition at the P4 terminal (more than 3 amps from the gearmotor) or no current draw (0A) and shut the ice machine down (strike one). The **HI AMPS** and **TIME DELAY** LEDs will remain on for 60 minutes after an over-torque condition has occurred. The ice machine will remain off as long as these two LEDs are on. After the 60 minute time delay, these LED lights turn off, and the control board will try to go through a normal start-up sequence.



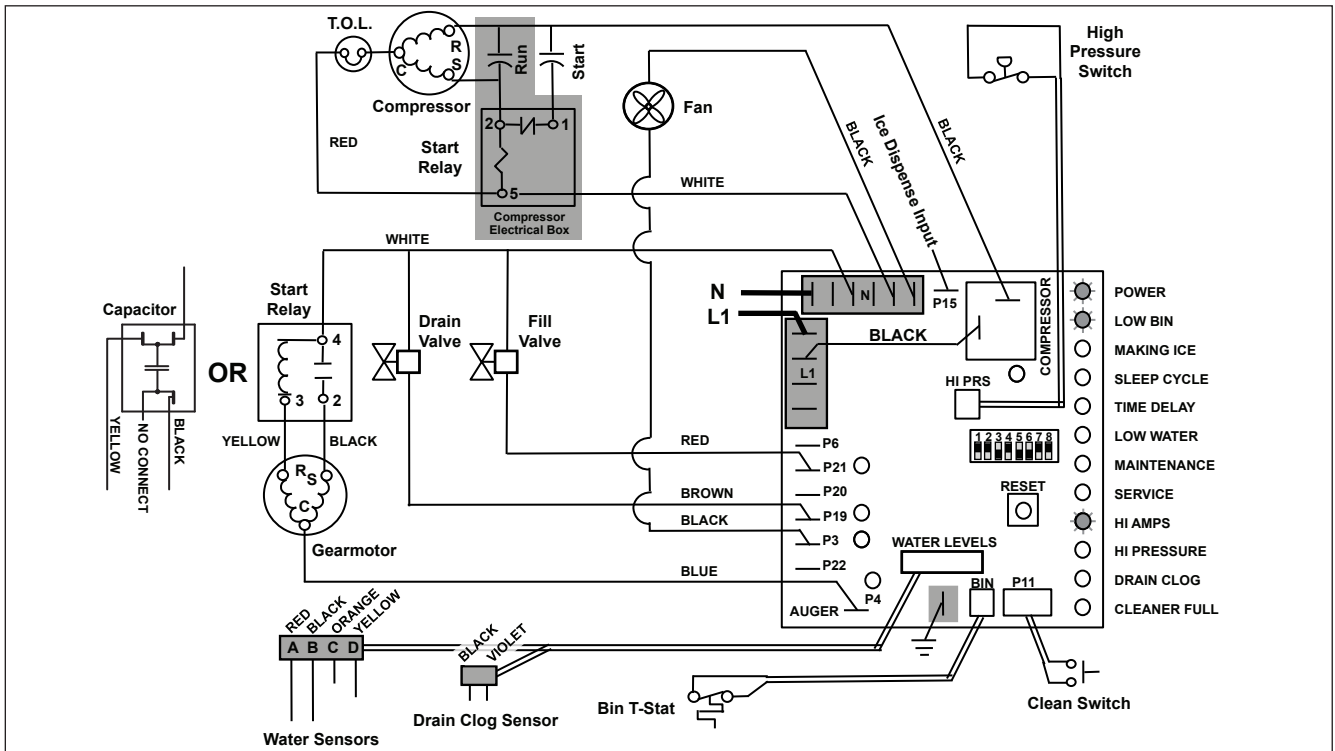
High gearmotor amps – Stage 2

If the restart is successful the board will continue to monitor the current draw on P4 for 60 minutes looking for a second high amps (above 3A) occurrence. If the ice machine runs without problems for 60 minutes and no additional torque errors occur, the ice machine will continue normal operation.



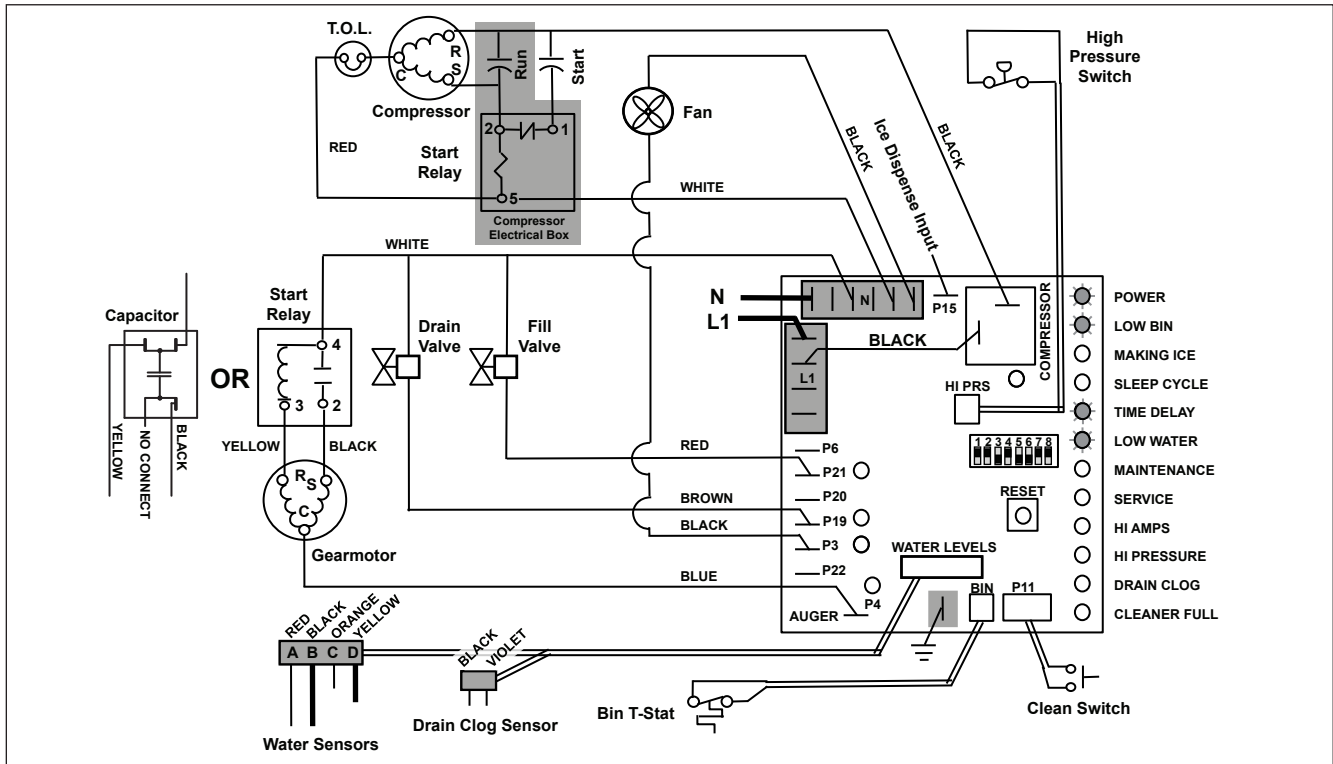
High gearmotor amps – Stage 3

If a second occurrence happens during the 60 minute monitoring period, the **HI AMPS** LED will come on again and shut the machine down (strike two). The **HI AMPS** LED (without the **TIME DELAY** LED) will indicate to the technician that two consecutive over-torque situations have occurred. The ice machine is shut down at this time and locked out. It will not restart unless the manual reset button is depressed while power is on.



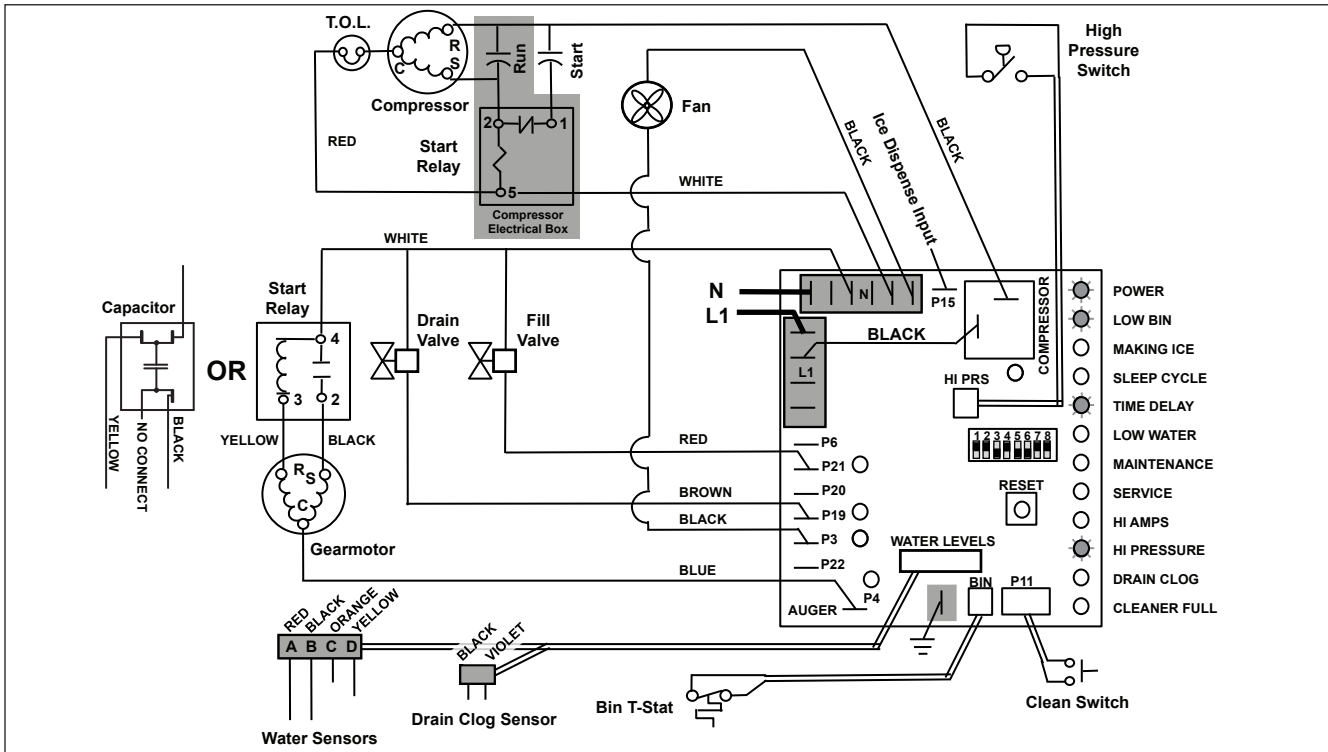
Loss of water

During operation, the water level cycles between the normal low (D) and normal high (C) water probes - the fill valve (P21) cycling on and off. If continuity is not detected between the common probe (B) and normal low (D) within 10 seconds, the **LOW WATER** and **TIME DELAY** LEDs will come on and the machine will shut down for the one hour time delay period. After the time delay, the fill valve will re-energize and wait for continuity between the common probe and normal high before restarting. **LOW WATER** LED will remain ON until the water level is satisfied.



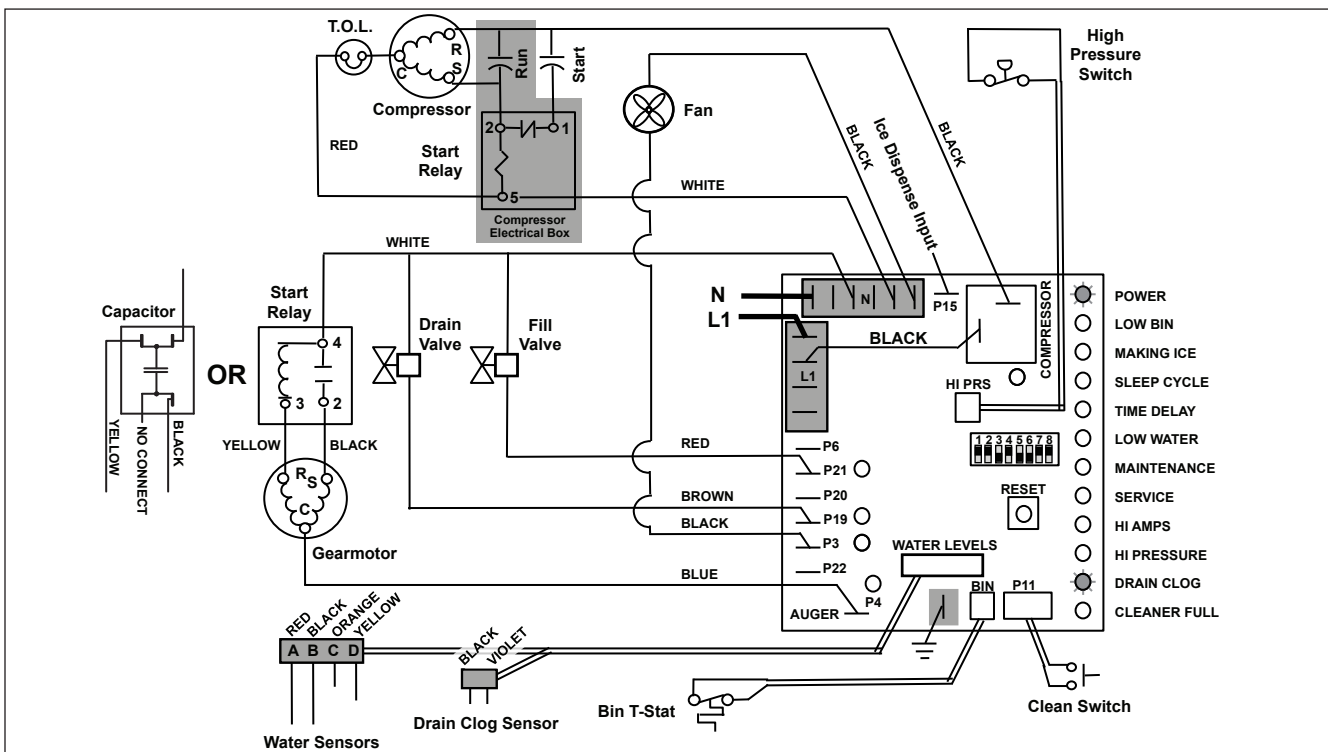
High refrigerant pressure

Should the refrigeration pressure rise above 425 psi, the high pressure switch contacts will open. The board sees the open circuit and the **HIGH PRESSURE** and **TIME DELAY** LEDs will come on, the machine shuts down. After the one hour time delay, the machine will attempt to restart. If the pressure has fallen below the reset point of 295 psi and the board see the contacts closed, the machine will resume normal operation. If the contacts are still open after the restart, the board will again go into **HIGH PRESSURE** and **TIME DELAY**, cycling until contact closure is seen.

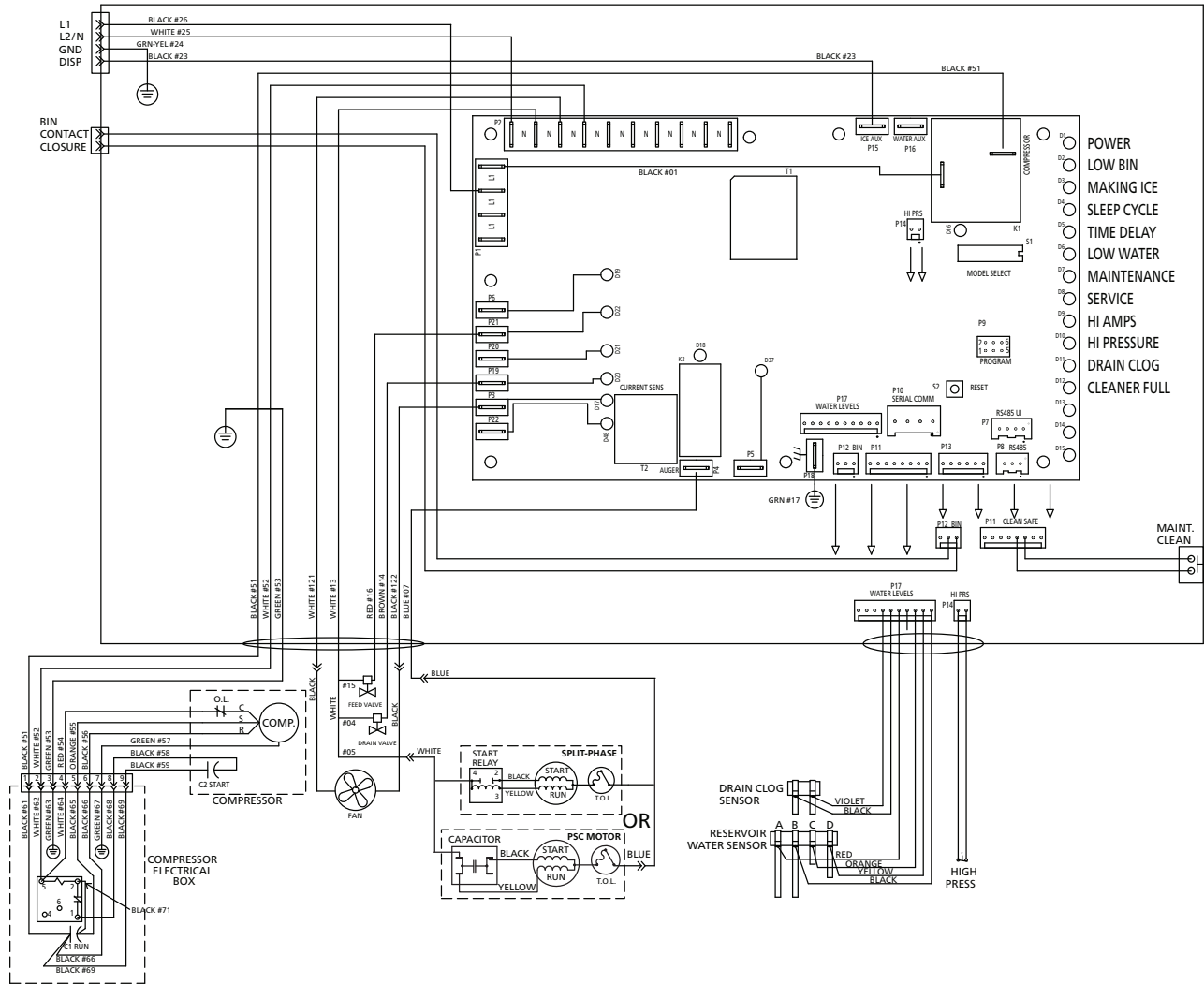


Drain clog

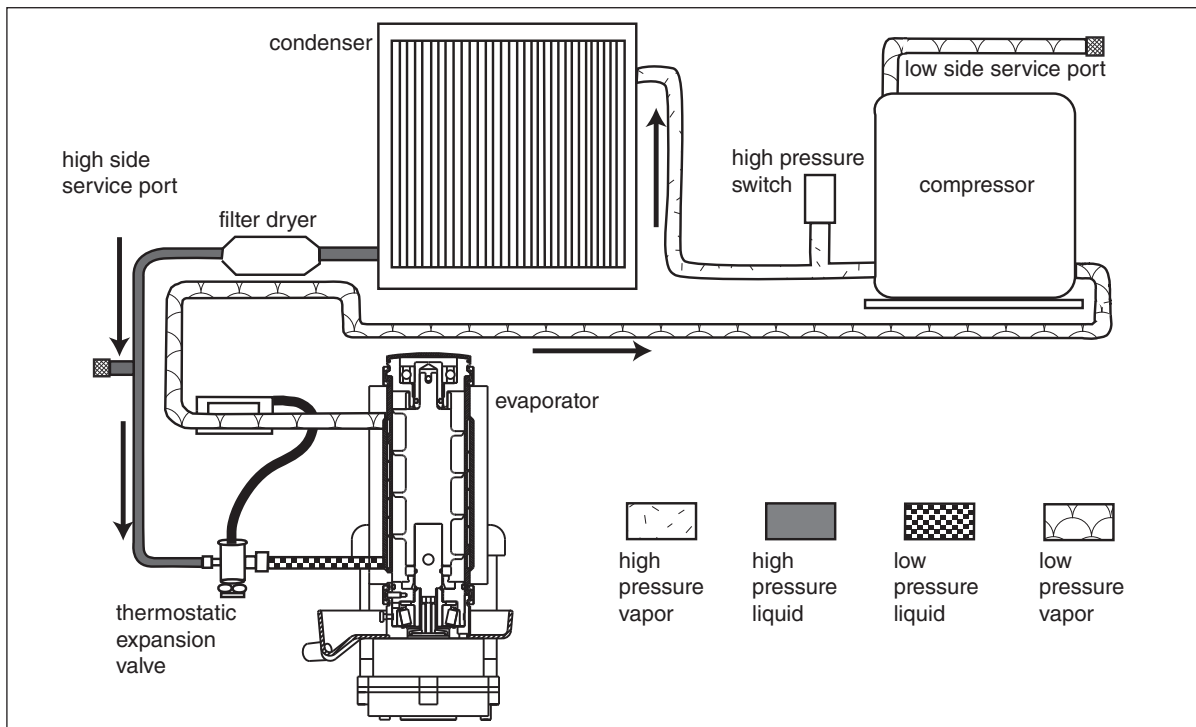
If continuity is seen between the two drain clog sensor probes, the **DRAIN CLOG** LED will come on and the machine will shut down. The machine will not restart unless the manual reset button is depressed while power is on.



Electrical control system schematic



Refrigeration cycle



Air-Cooled ice machine capacity/24hrs.

		Ambient Air Temperature F/C						
		F	60	70	80	90	100	
		C	16	21	27	32	38	
Inlet Water Temperature F/C	50		460	425	390	355	320	lbs.
	10		208	193	177	161	145	kg.
	60		437.5	405	372.5	340	307.5	lbs.
	16		198	184	169	154	139	kg.
	70		415	385	355	325	295	lbs.
	21		188	175	161	147	134	kg.
	80		405	375	345	315	285	lbs.
	27		184	170	156	142	129	kg.
	90		395	365	335	305	275	lbs.
	32		179	166	152	138	125	kg.

Water-Cooled ice machine capacity/24hrs.

		Condenser Water Temperature F/C							
		F	50	60	70	80	90	100	
		C	10	16	21	27	32	38	
Inlet Water Temperature F/C	50		486	465	443	422	400	389	lbs.
	10		220	211	201	191	181	176	kg.
	60		464	445	425	406	386	367	lbs.
	16		210	202	193	184	175	166	kg.
	70		443	425	408	390	372	358	lbs.
	21		201	193	185	177	169	162	kg.
	80		422	406	389	373	356	340	lbs.
	27		191	184	176	169	161	154	kg.
	90		400	385	371	356	341	326	lbs.
	32		181	175	168	161	155	148	kg.

Water-Cooled ice machine refrigeration pressure

Discharge pressure/suction pressure

		Condenser Water Temperature F/C				
		F/C	50/10	70/21	90/32	
Inlet Water Temperature F/C	50/10		280/27	285/29	290/31	psi
	70/21		280/27	285/29	290/31	psi
	90/32		280/27	285/29	290/31	psi

Compressor data

Compressor current draw

Air-cooled

Ambient air temp.	60 F/15.6 C	70 F/21.1 C	80 F/26.7 C	90 F/32.2 C	100 F/37.8 C
	5.8A	6.1A	6.2A	6.2A	6.3A
High side Pressure (psi)	190	220	250	290	330
Low side Pressure (psi)	27	29	31	33	36

Locked rotor amps 58.8

Gearmotor data

Gearmotor current
Locked rotor amps

Split-Phase

1.8A-1.9A (nominal)
14A

PSC (permanent split capacitor)

0.8A-0.9A (nominal)
7A-14A (temperature dependent)

Refrigeration system

Important: All service on refrigeration system must be performed in accordance with all federal, state and local laws that pertain to the use of refrigerants. It is the responsibility of the technician to ensure that these requirements are met.

Model	Charge	Refrigerant type
25/50CI425A, 25/50HI425A (air-cooled)	15 oz	R404A
25/50CI425W	9 oz	R404A



CAUTION!

- Recharging of unit at other than factory specifications will void ice machine warranty.

Refrigerant replacement requirements

1. Non-contaminated refrigerant removed from any Follett refrigeration system can be recycled and returned to the same system after completing repairs. Recycled refrigerant must be stored in a clean, approved storage container. If additional refrigerant is required, virgin or reclaimed refrigerant that meets ARI standard 700-88 must be used.
2. In the event of system contamination (for example, a compressor burn out, refrigerant leak, presence of non-condensibles or moisture), the system must be repaired, evacuated and recharged using virgin or reclaimed refrigerant that meets ARI standard 700-88.
3. Follett Corporation does not approve of recovered refrigerants. Improper refrigeration servicing procedures will void the factory warranty.

Evacuation

Evacuate the system to a level of 500 microns. When the 500 micron level is reached, close valves and both manifold and shut down the vacuum pump. Allow the system to sit for approximately 20 minutes. During this period the system pressure should not rise. If the system pressure rises and stabilizes there is moisture in the system and further evacuation is needed. If the pressure continues to rise check the system for leaks.

Ice capacity test

Ice machine production capacity can only be determined by weighing ice produced in a specific time period.

1. Remove top panel and hopper lid of unit.
2. Weigh and record weight of container used to catch ice.
3. Run ice machine for at least 15 minutes.
4. Catch ice for 15 or 20 minutes.
5. Weigh harvested ice and record total weight.
6. Subtract weight of container from total weight.
7. Convert fractions of pounds to decimal equivalents (Ex. 6 lbs 8 oz = 6.5 lbs).
8. Calculate production using following formula:

$$\frac{1440 \text{ min.} \times \text{wt. of ice produced}}{\text{Total test time in minutes}} = \text{Production capacity/24 hr. period}$$

9. Calculated amount per 24 hours should be checked against rated capacity for same ambient and water temperatures in Ice Production Table (see page 23).

Dispenser troubleshooting



- Disconnect power to unit before putting hands or arms in storage area or attempting any repair or service to equipment.

Before calling for service

1. Check that no ice is in the dispenser bin area.
2. Check that congealed ice is not causing a jam
3. Check that all switches and circuit breakers are on
4. Check that all drains are clear.
5. Check water is supplied.

Lever model troubleshooting guide

Problem	Indicators	Corrective Action
Does not dispense ice.	<ol style="list-style-type: none"> 1. Power switch off or faulty. 2. Faulty dispense switch. 3. Wheel motor malfunction. 	<ol style="list-style-type: none"> 1. Check switch – turn on or replace if faulty. 2. Replace switch. 3. Check motor and replace
Dispense wheel rotates continuously.	Dispense switch contacts are burned out.	Replace dispense switch.
Ice machine runs continuously.	Faulty or incorrectly positioned bin stat.	Check for proper positioning. If stat does not open when ice is placed on capillary tube, replace stat.
Does not dispense water.	<ol style="list-style-type: none"> 1. Faulty water solenoid valve. 2. Faulty dispense switch. 3. Power switch off or faulty. 	<ol style="list-style-type: none"> 1. Replace water solenoid valve. 2. Replace dispense switch. 3. Check switch - turn on or replace if faulty.

SensorSAFE model troubleshooting guide

Problem	Action	SensorSAFE Board LED Status			Corrective Action
		PWR	CLN	ICE/WTR	
Does not dispense ice and/or water.	Check LEDs on the SensorSAFE control board.	OFF	OFF	OFF	Check circuit breakers and power switch. Restore power or replace defective switch.
		ON	ON	OFF	Press clean switch on lower left side of electrical enclosure to return board to normal operation.
	Place cup under drop zone (in front of lens)	ON	OFF	OFF	Troubleshoot appropriate lens/sensor and replace if required (see lens/sensor troubleshooting).
		ON	OFF	ON	Verify power on appropriate output terminal (WTR or WM) on control board and replace board if required. If board tests okay, troubleshoot appropriate dispenser component.
Dispenses ice and/or water continuously.	Check LEDs on control board.	ON	OFF	ON	Troubleshoot appropriate lens/sensor and replace if required (see lens/sensor troubleshooting).
		ON	OFF	OFF	If there is power on any output terminal 9WTR or WM) on control board, replace board.

SensorSafe Board guide

LEDs, when illuminated, indicate the following: PWR (board power), CLN (clean button pressed WTR and WM outputs disabled), ICE (ice dispensing activated), WTR (water dispensing activated).

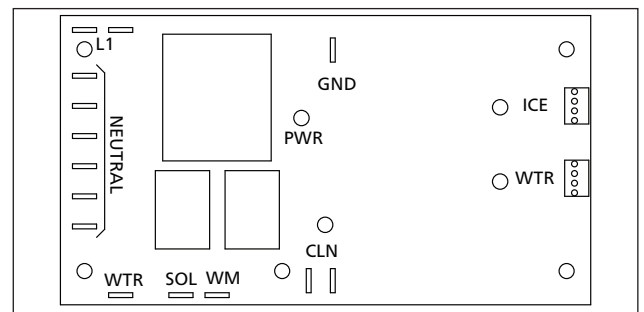
Terminals: L1 (incoming power, hot), L2 (neutral terminals), WTR (power terminal for water solenoid), WM (power terminal for wheelmotor), CLN (terminals for clean cycle switch).

Note: SOL terminal not used in 12 series dispensers.

Lens/sensor troubleshooting

1. Turn dispenser power switch off and remove splash panel.
2. Disconnect wires from WTR and WM terminals on board.
3. Gently remove sensor/mounting block from splash panel.
4. Inspect lens and sensor, clean if necessary.
5. Restore dispenser power and test sensor by passing hand in front of sensor.
6. If LED on board turns on, sensor is operational. Re-assemble dispenser.
7. If LED does not come on switch sensor leads on board and retest.
8. If opposite Led comes on – replace defective board.
9. If opposite Led does not come on – replace defective sensor.

Fig. 17

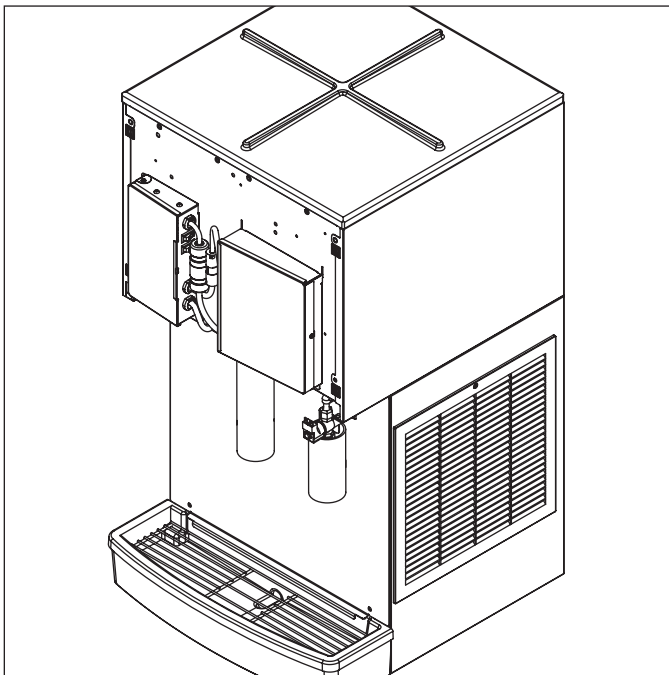


Ice machine removal instructions



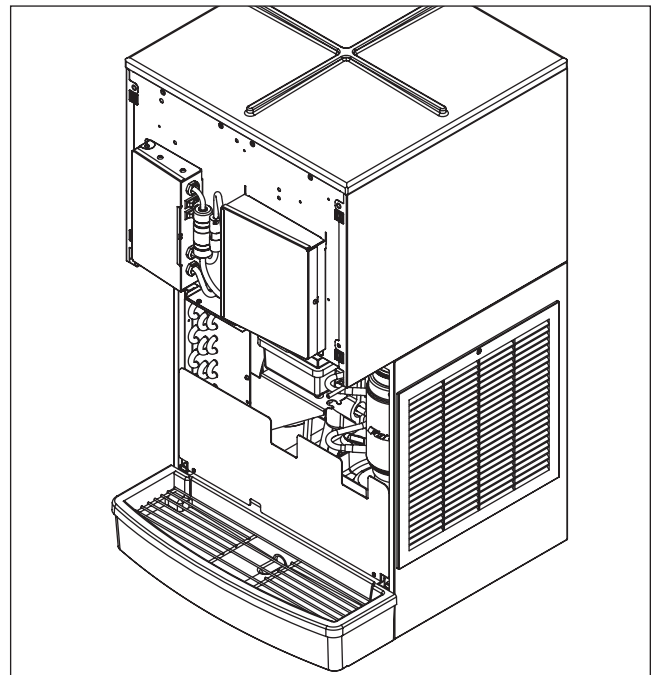
- Disconnect power to unit before putting hands or arms in storage area or attempting any repair or service to equipment.

Fig. 18 – All models



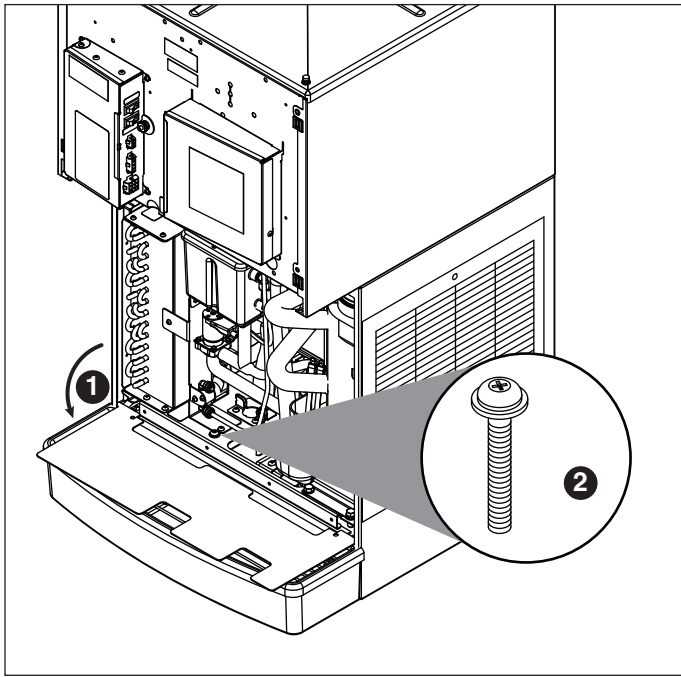
1. Dispense all ice and remove front cover (Fig. 18).

Fig. 19 – All models



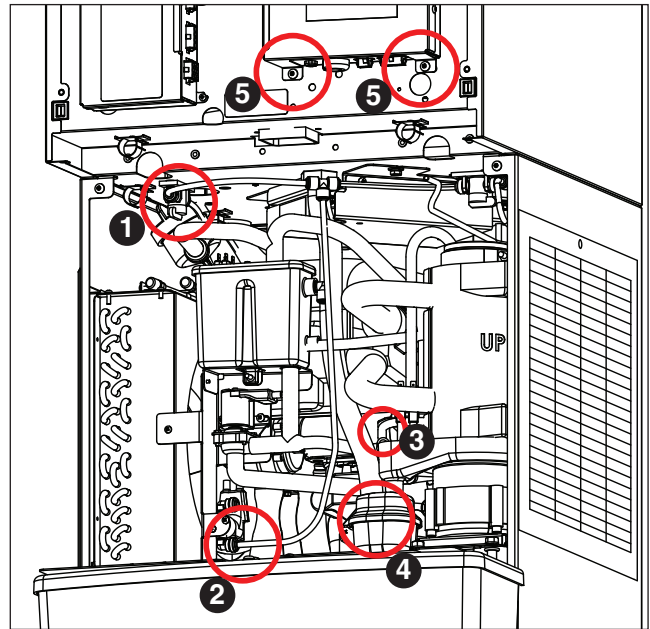
2. Remove splash panel (Fig. 19).

Fig. 20 – All models



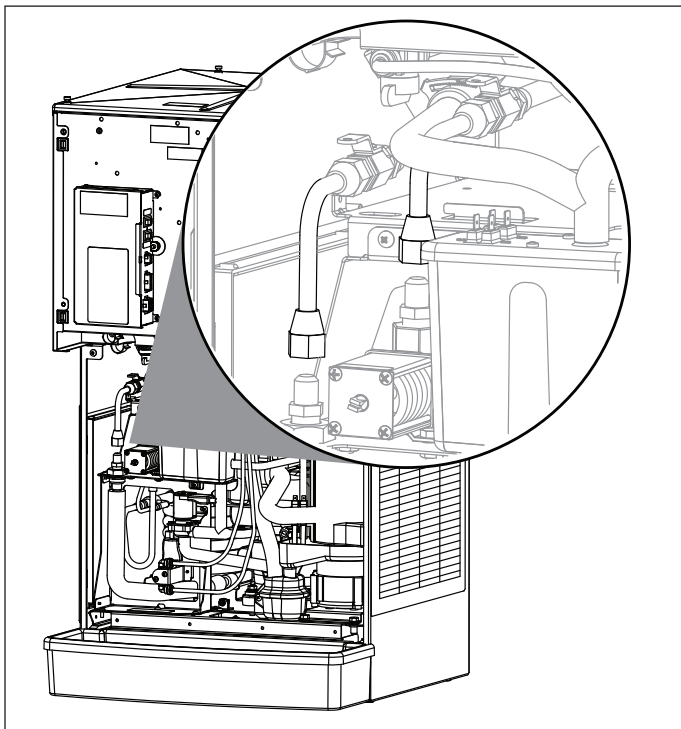
3. Lower drain pan protector (Fig. 20.1). Remove and discard shipping screw (Fig. 20.2).

Fig. 21



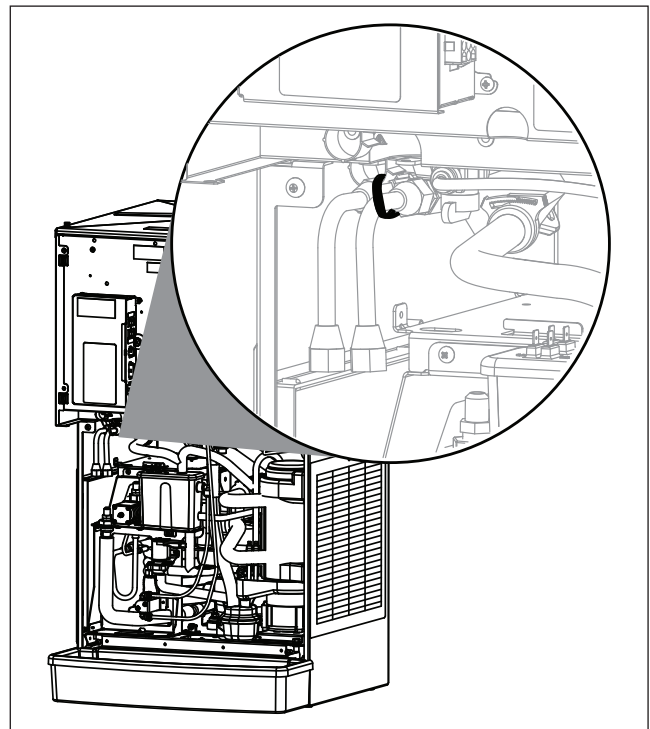
4. Close main water shut off valve (Fig. 21.1).
5. Disconnect water line to fill solenoid (Fig. 21.2).
6. Remove bin drain tube (Fig. 21.3).
7. Remove drain cup (Fig. 21.4).
8. Remove screws securing bottom of ice machine electrical box (Fig. 21.5).

Fig. 22 – Water-cooled only



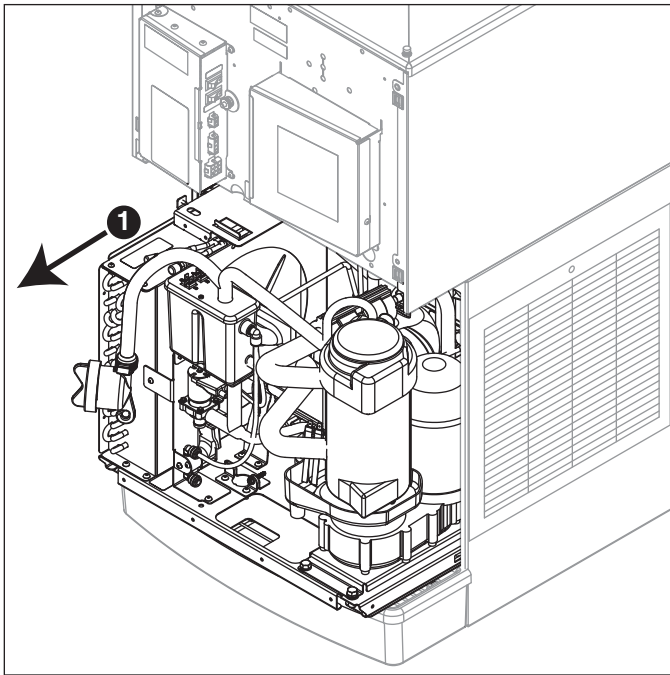
9. Shut off inlet and outlet valves to water-cooled condenser and disconnect fittings (Fig. 22).

Fig. 23 – Water-cooled only



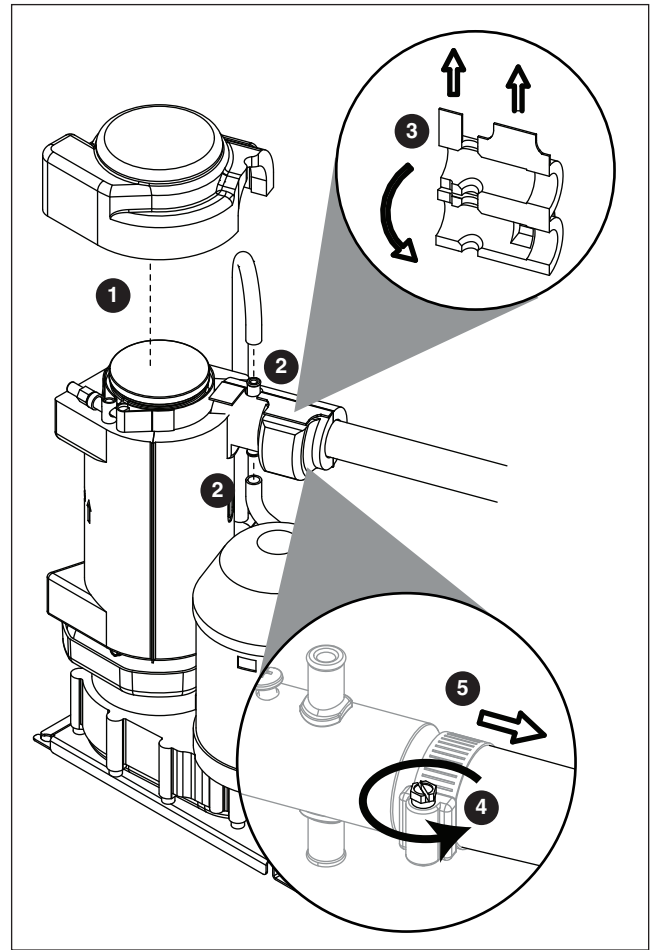
10. Lift and position water-cooled lines into hook (Fig. 23).

Fig. 24 – All models



11. Partially slide ice machine from dispenser (Fig. 24.1).
12. Disconnect power and bin signal twist lock connectors from ice machine electrical box.

Fig. 25 – All models



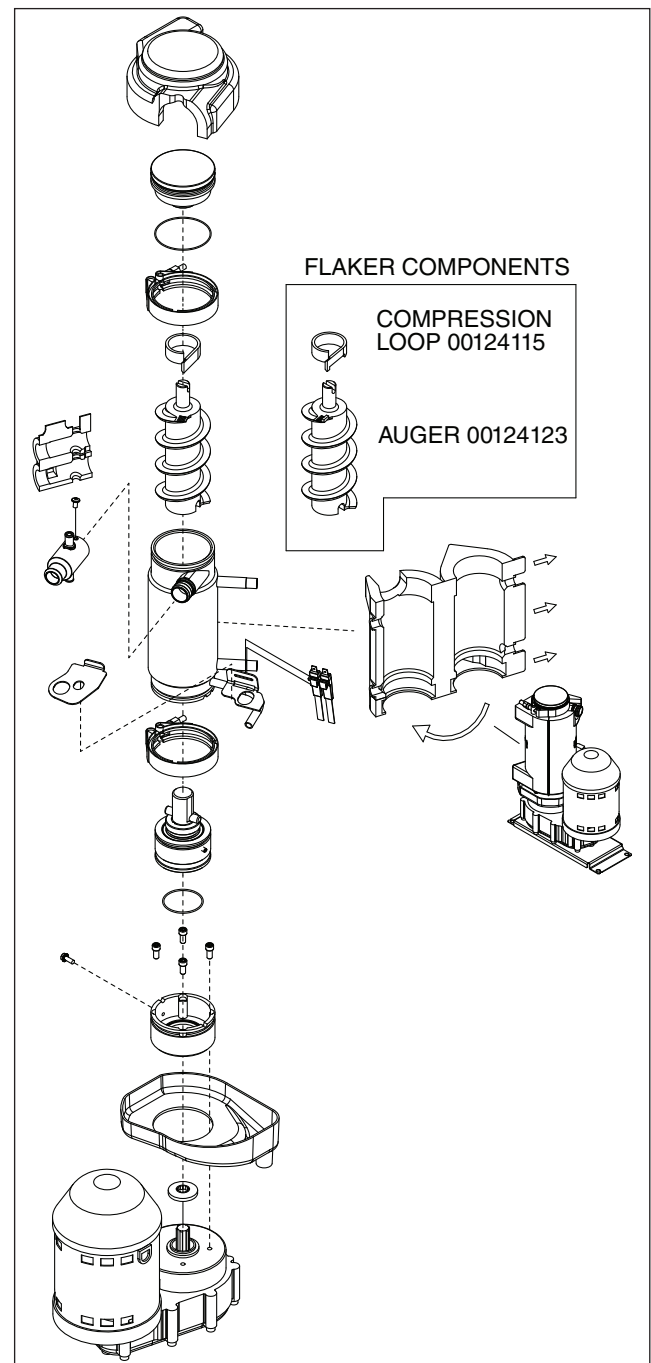
13. Remove insulation cap (Fig. 25.1).
14. Remove vent and drain tube (Fig. 25.2).
15. Remove nozzle insulation (Fig. 25.3).
16. Loosen ice tube hose clamp (Fig. 25.4).
17. Remove ice tube (Fig. 25.5).
18. Place ice machine electrical box on top of ice machine and slide out ice machine.

Evaporator disassembly

Note: The upper bearing, lower bearing and auger assemblies must be replaced as assemblies. The bottom and top bearing assemblies cannot be field assembled to factory specifications.

1. Disconnect power to ice machine.
2. Shut off water to ice machine.
3. Drain evaporator and float tank.
4. Disconnect plastic tubing from evaporator water inlet.
5. Remove top bearing insulation.
6. Disconnect vent and drain tube from nozzle.
7. Remove compression nozzle insulation.
8. Disconnect compression nozzle tubing and reservoir overflow tubing from secured clip.
9. Remove nut and upper vee-band coupling from top of evaporator.
10. Lift top bearing assembly straight up with a slight rotating motion and remove.
11. Remove ice compression loop located at top of auger.
12. Lift auger straight up and out of evaporator.
13. Remove nut and lower vee-band coupling from bottom of evaporator.
14. Lift evaporator to clear bottom bearing assembly.
15. Loosen hex head bolt in side of mounting base with 5/16" wrench and lift lower bearing assembly.
16. Remove condensate shield.
17. Remove four Allen head machine screws holding mounting base to gearbox.
18. If replacing evaporator, remove compression nozzle from evaporator port.

Fig. 26



Evaporator reassembly

1. Clean gearmotor boss, output shaft and shaft well.
2. Install drain pan and evaporator mounting base.
3. Fill gear motor shaft well with food grade grease (**Fig. 27**).
4. Install condensate shield and seat against gear motor boss.
5. Install bearing O ring in groove in evaporator mounting base.
6. Lower bottom bearing assembly into evaporator mounting base.
7. *While maintaining firm downward pressure on bottom bearing assembly*, tighten hex head bolt with a 5/16 wrench.
8. Position evaporator over lower bearing assembly and align grooves with pins in bearing assembly.
9. Install vee band clamp and nut to 70 in/lb. (**Fig. 28**).
Note: Clamp must be oriented as shown in order for the insulation to be placed properly.
10. Place auger in center of evaporator and rotate to mate with drive pin.
11. Install ice compression loop, orienting loop.
12. Install upper bearing and seal assembly, rotating bearing to slip pin into auger slot.
13. Install upper vee band clamp and nut to 70 in/lb.
14. Install evaporator insulation.
15. Install compression nozzle and tubing.
16. Secure ice transport tube with clamp (**Fig. 29.1**).
Note: Clamp must be oriented as shown in order for the insulation to be placed properly.
17. Install compression nozzle insulation (**Fig. 29.2**).
18. Install vent and drain tube (**Fig. 29.3**).
19. Install top bearing insulation (**Fig. 29.4**).

Gearmotor replacement

1. Disassemble evaporator as described previously.
2. Disconnect the wire connectors.
3. Remove four screws holding gear motor mounting plate to base of ice machine and lift gearbox and motor clear of ice machine.
4. Remove machine screws holding mounting plate to motor.
5. Install new motor in reverse order.

Fig. 27

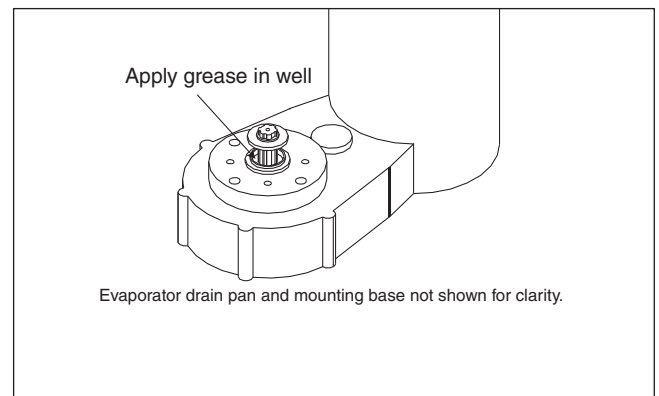


Fig. 28

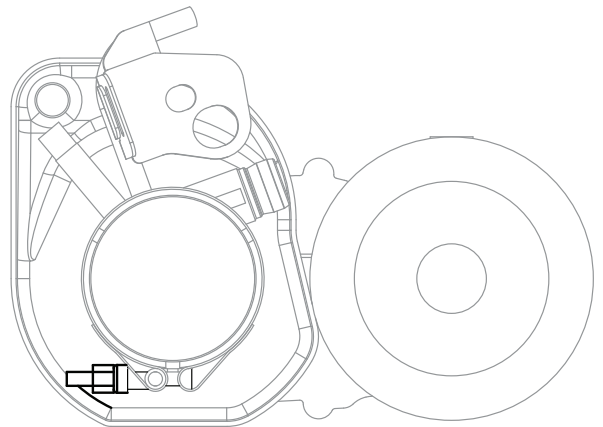
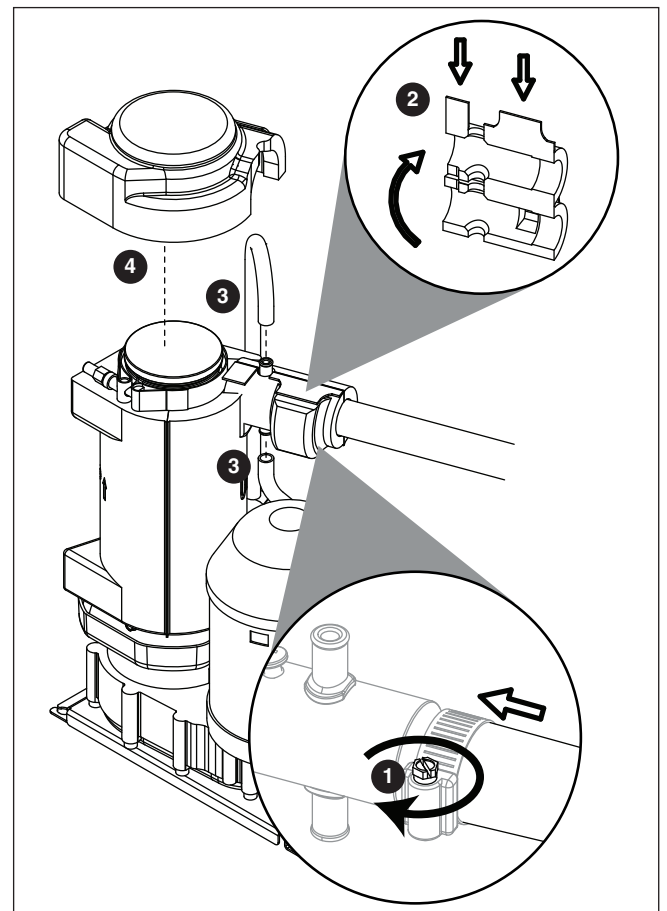
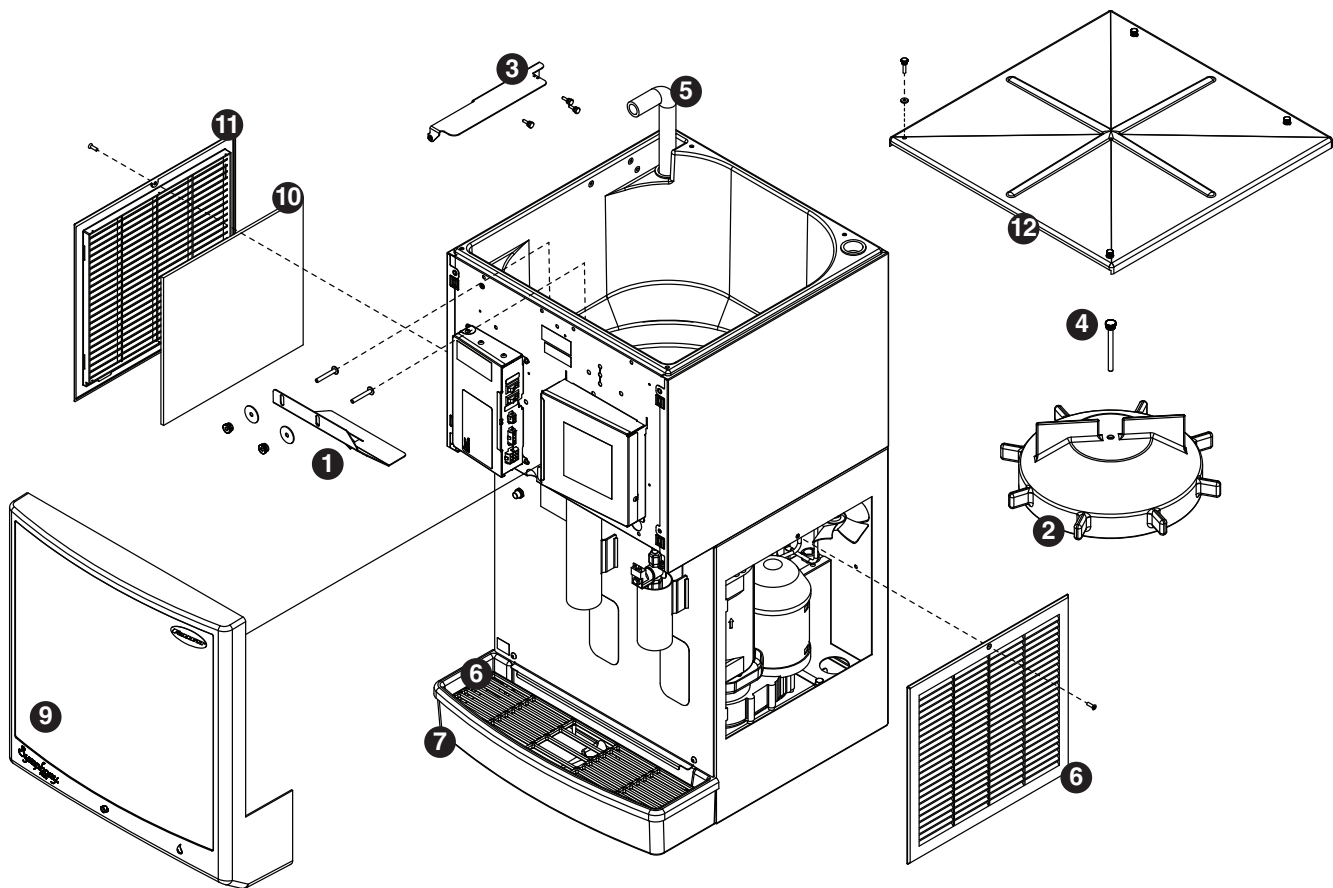


Fig. 29



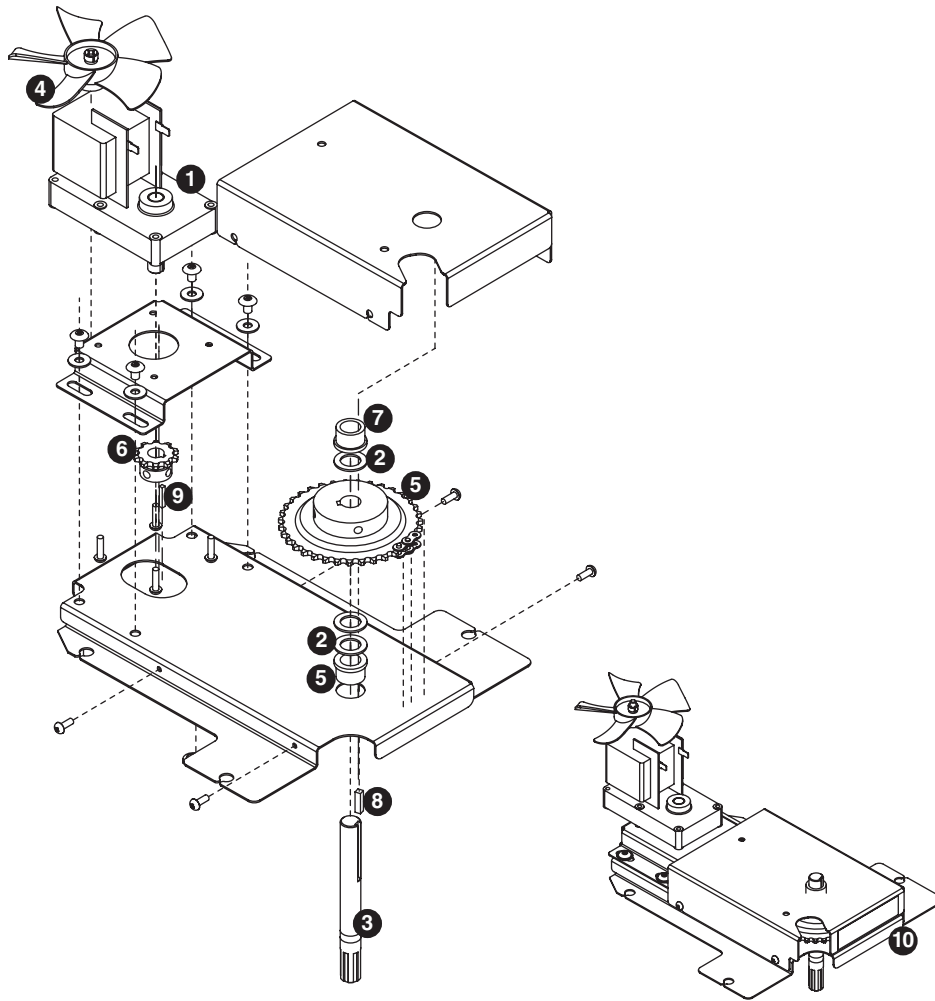
Replacement parts

Dispenser exterior



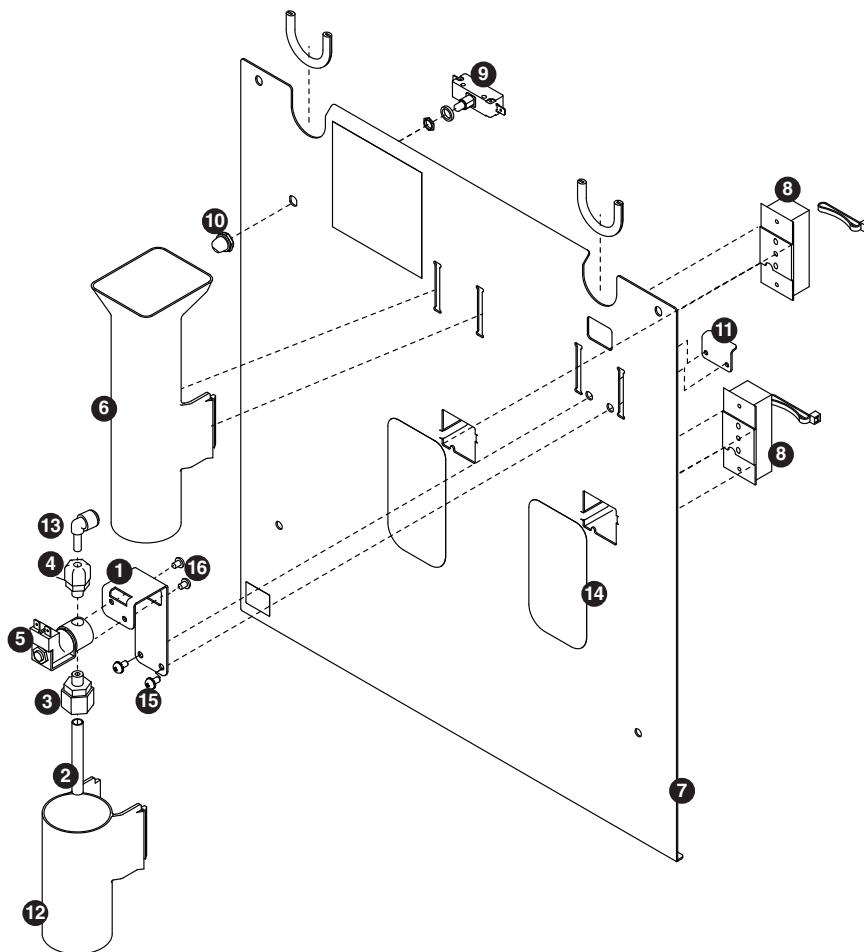
Reference	Description	Part #
1	Baffle, ice	501608
2	Wheel, dispense (includes 501612)	502821
3	Bracket, ice tube	502712
4	Rod, threaded (includes knurled nut)	501612
5	Ice transport tube, 25 series	00196030
5	Ice transport tube, 50 series	00196048
6	Louver, exhaust	00192963
7	Drain pan	502682
8	Grille, drain pan, gray plastic	01050277
9	Cover, front 25 series, ice and water	01072735
9	Cover, front 50 series, ice and water	01072750
9	Cover, front 25 series, ice only	01072743
9	Cover, front 50 series, ice only	01072768
10	Air filter	00184275
11	Louver, intake (includes 00184275)	00192955
12	Lid, hopper, secured	01072776
Not shown	Hopper, assembly, 25 series	00953281
Not shown	Hopper, assembly, 50 series	00953299
Not shown	Drain tube, ice storage hopper	01054576
Not shown	Drain pan protector	00195974
Not shown	Wall mount bracket and cover plate	00902080
Not shown	Grille, drain pan, gray plastic, case of 12	01071232

Wheel motor and drive system



Reference #	Description	Part #
1	Wheel motor, 120V, 60Hz	501861
2	Washer, thrust	501026
3	Shaft, drive (includes key and stud)	501619
4	Fan blade, wheel motor	501607
Not shown	Chain, pitch 64, link	00182246
5	Sprocket, drive shaft, 35T (includes drive shaft key)	502692
6	Sprocket, wheel motor, 10T	501019
7	Bearing, drive shaft	501024
Not shown	Connecting link, chain	500799
8	Key, drive shaft	500367
9	Key, wheel motor	205991
10	Dispenser drive assembly (parts 1-9 above)	00192971

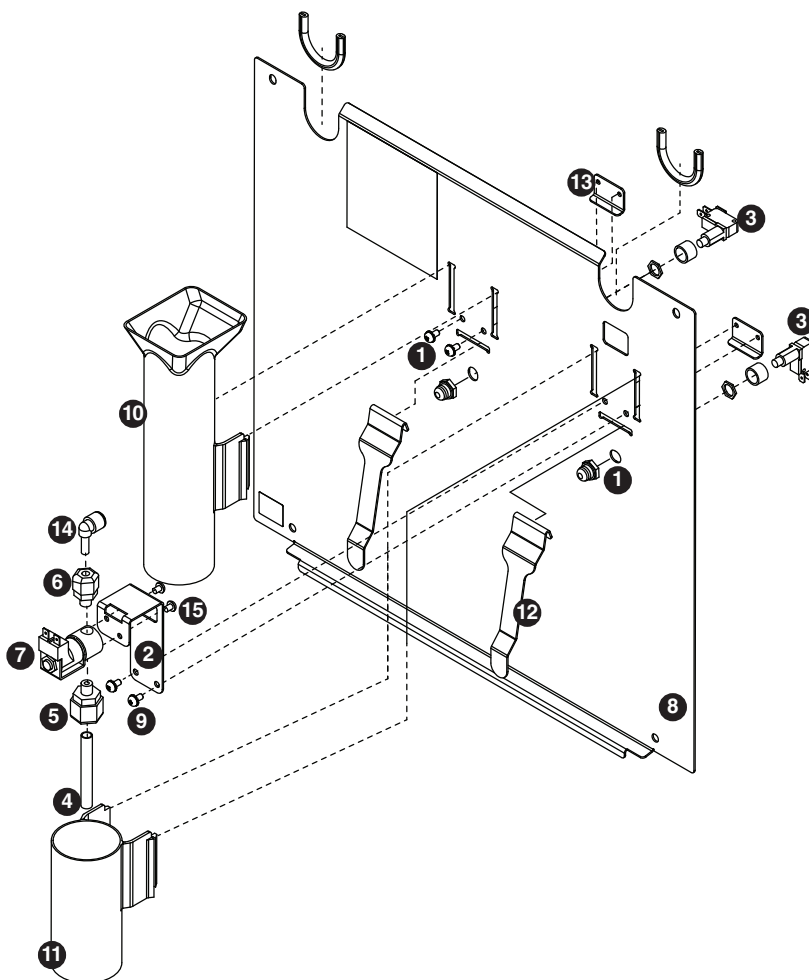
Dispense chute and splash panel (models with SensorSAFE infrared dispensing)



Reference #	Description	Part #
1	Bracket, water solenoid	00987875
2	Tube, water station	00187682
3	Fitting, outlet, 1/8" MPT x 3/8" comp	502262
4	Fitting, inlet, 1/8" MPT x 1/4" comp	502246
5	Solenoid valve, water, 120 V, 60Hz	502243
6	Chute, ice (with Agion®)	00984831
7	Splash panel, SensorSAFE dispense with drain pan (includes 2 lenses)	00981365
7	Splash panel, SensorSAFE dispense with drain pan, ice only (includes 1 lens)	00981381
7	Splash panel, SensorSAFE dispense, no drain pan (includes 2 lenses)	00981373
7	Splash panel, SensorSAFE dispense, no drain pan, ice only (includes 1 lens)	00981399
8	Sensor, ice or water dispense	00195982
9	Clean switch, SensorSAFE (includes boot)	502359
10	Boot, clean switch button (mounts on 502359 switch)	501841
11	Bracket, water valve	00958793
12	Chute, water (with Agion)	00984898
13	Elbow, 1/4"	00121699
14	Lens, sensors	00977983
15	Screw, bracket	00982421
16	Screw, valve	203227
Not shown	Tubing, water station, thermoplastic, 1/4" OD (sold by the foot)	502079

¹ Disclaimer: Antimicrobial protection is limited to the treated components and does not treat water or ice. Agion is a registered trademark of Agion Technologies, Inc, Wakefield, MA, USA.

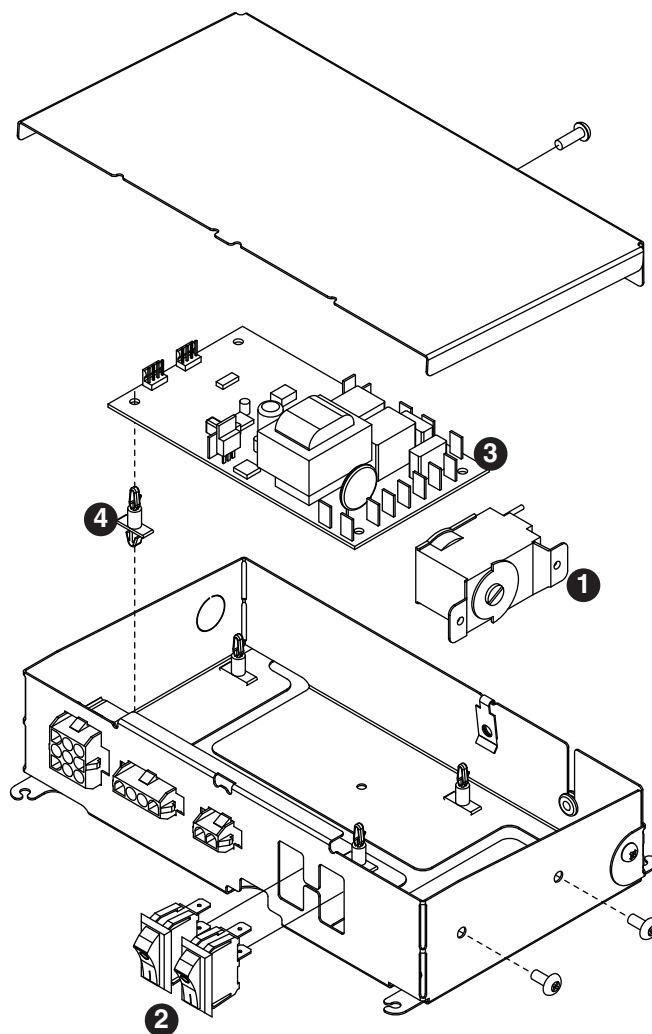
Dispense chute and splash panel (models with lever dispensing)



Reference #	Description	Part #
1	Boot, dispense switch button (mounts on 00981217 switch)	502418
2	Bracket, water solenoid	00987875
3	Switch, dispense, ice or water, lever actuated (includes boot)	00981217
4	Tube, water station	00187682
5	Fitting, outlet, 1/8" MPT x 3/8" comp	502262
6	Fitting, inlet, 1/8" MPT x 1/4" comp	502246
7	Solenoid valve, water, 120 V, 60Hz	502243
8	Splash panel, lever dispense	00981290
8	Splash panel, lever dispense, ice only	00981308
9	Screw, bracket	00982421
10	Chute, ice (with Agion antimicrobial product protection ¹)	00984831
11	Chute, water (with Agion)	00984898
12	Lever, dispense	00976845
13	Bracket, lever	00958793
14	Elbow, 1/4"	00121699
15	Screw, valve	203227
Not shown	Tubing, water station, thermoplastic, 1/4" OD (sold by the foot)	502079

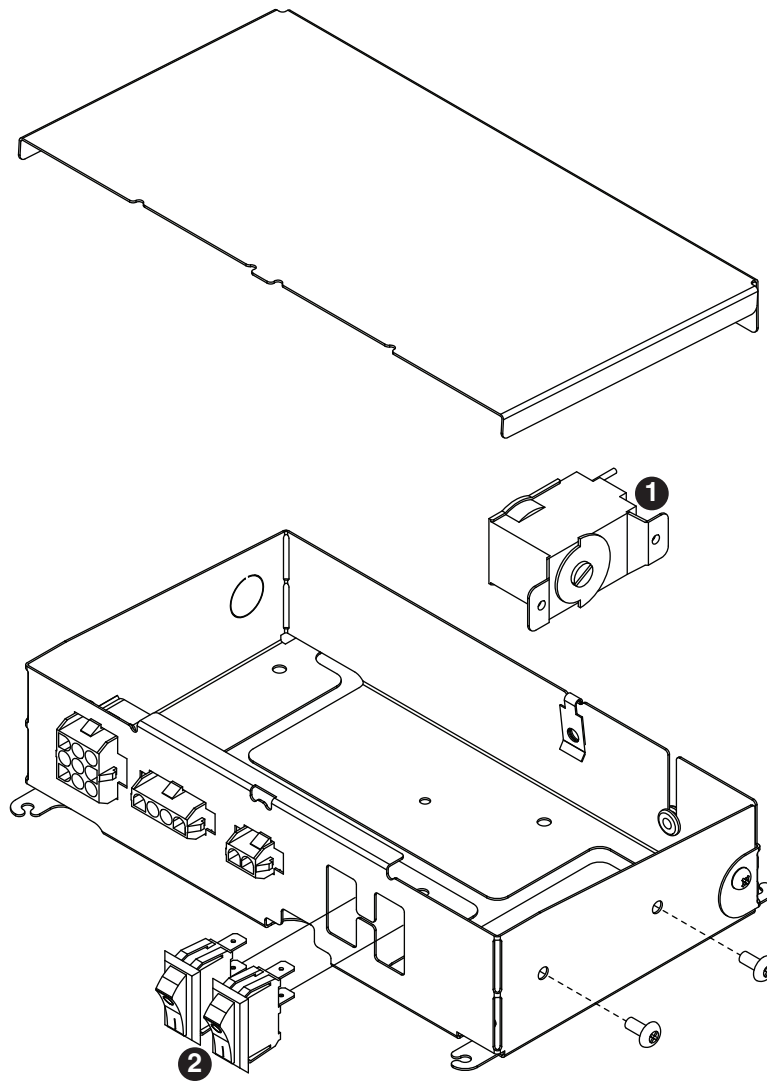
* Ty-rap is a registered trademark of Thomas & Betts International, Inc.

Dispenser electrical box – SensorSAFE models



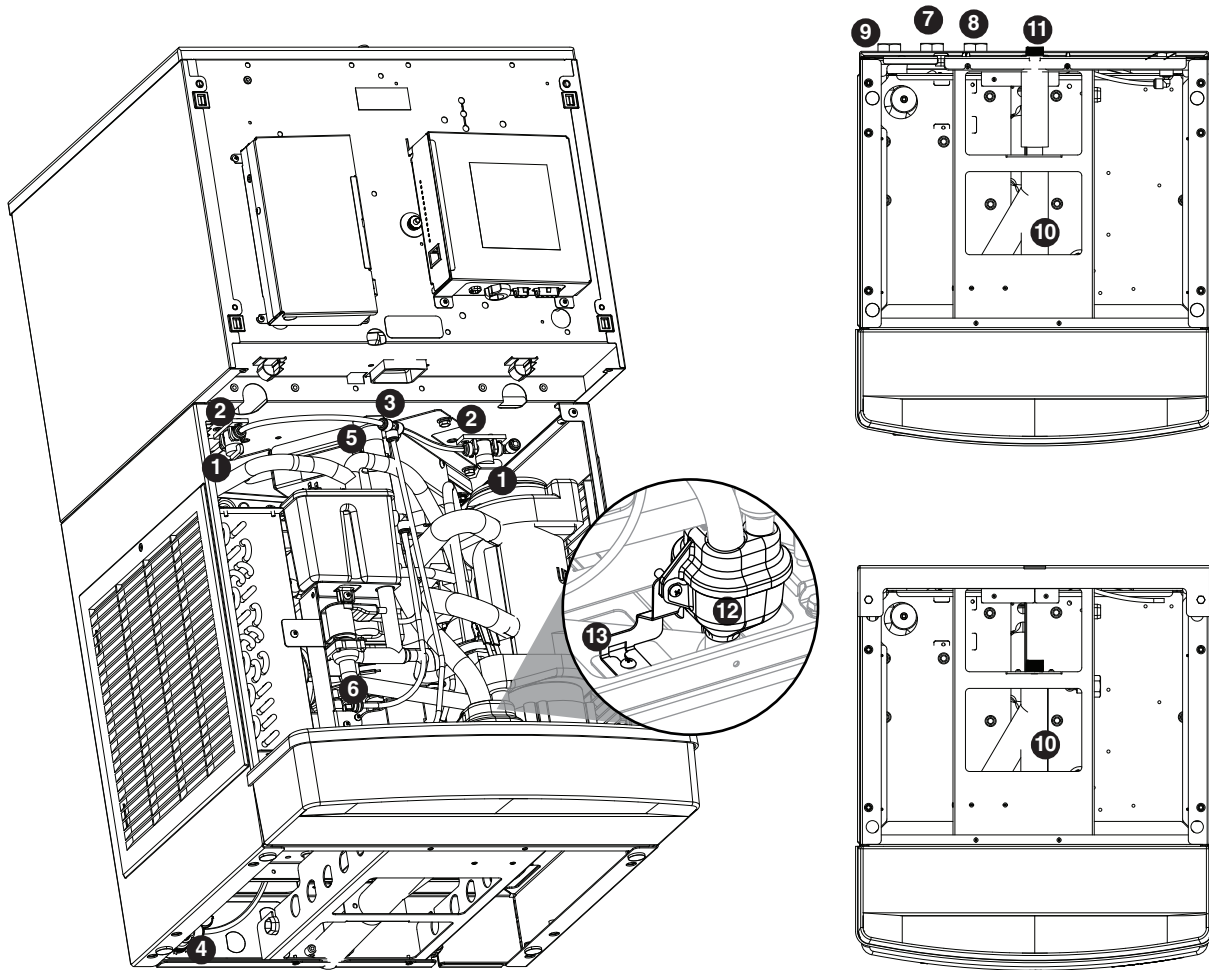
Reference #	Description	Part #
1	Thermostat	500514
2	Switch, dispenser power	502209
2	Switch, ice machine bin signal	502209
3	Board, SensorSAFE	502242
4	Standoff, board (4 required)	501959
Not shown	Cord and plug, ice machine power (dispenser box to ice machine box)	01037878
Not shown	Cord and plug, bin signal (dispenser box to ice machine box)	01037944
Not shown	Power cord	01027655

Dispenser electrical box – lever models



Reference #	Description	Part #
1	Thermostat	500514
2	Switch, dispenser power	502209
2	Switch, ice machine bin signal	502209
Not shown	Cord and plug, ice machine power (dispenser box to ice machine box)	01037878
Not shown	Cord and plug, bin signal (dispenser box to ice machine box)	01037944
Not shown	Power cord	01027655

Water and drain

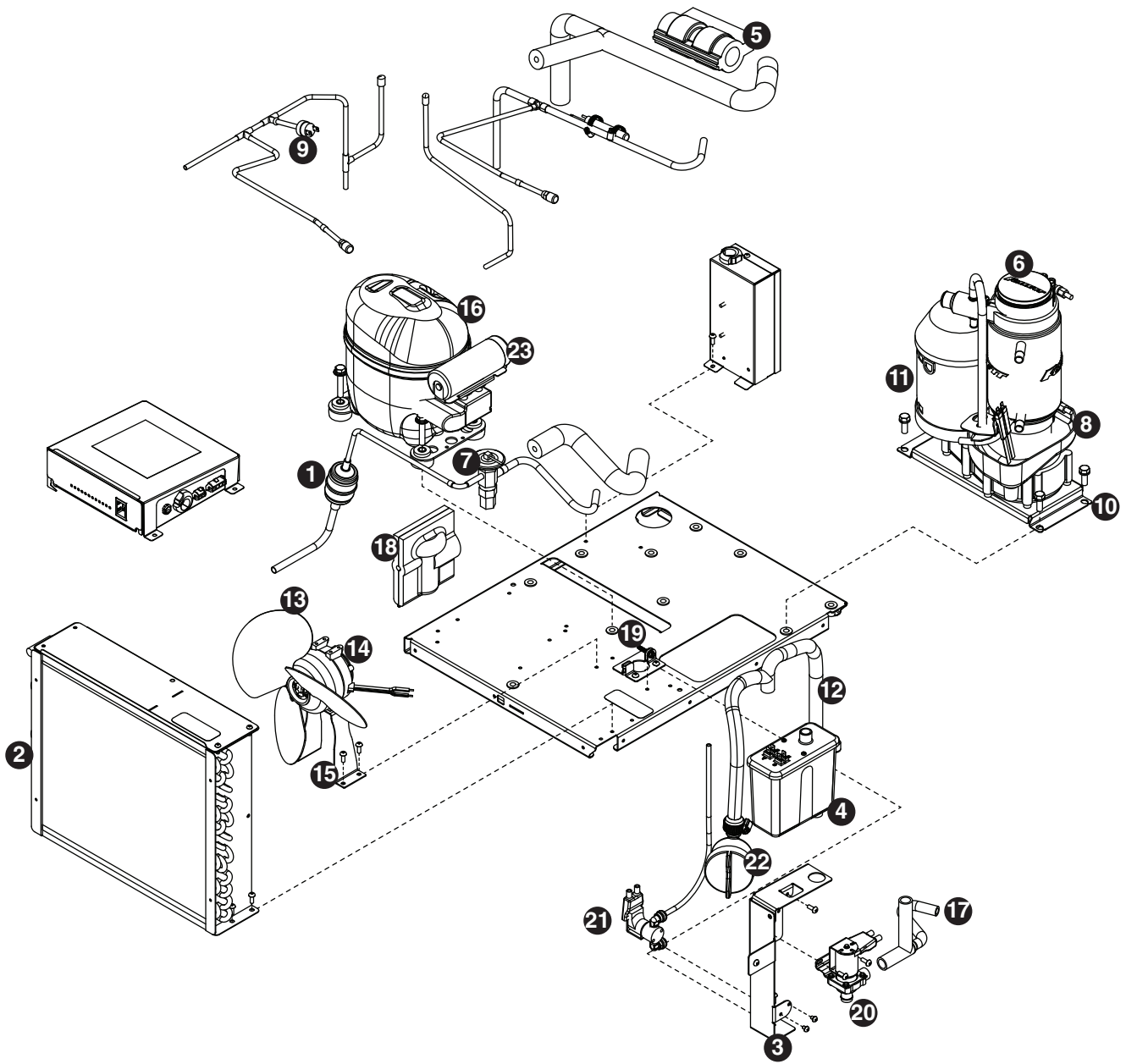


Reference #	Description	Part #
1	Valve, water shut off	01035526
2	Clip, shut off valve	01035534
3	Tee, 1/4"	502923
4	Elbow, 1/4" stem x 1/4" push-in	00121699
5	Tube, drain, hopper	01054576
6	Tube, purge	01054584
7	Fitting, water-cooled condenser inlet	00195966
8	Fitting, water-cooled condenser outlet	00195966
9	Fitting, water inlet	01065275
10	Tube, drain	01072842
Not shown	Bottom cover, 25/50HI with drain pan	00196113
Not shown	Bottom cover, 25/50HI without drain pain	00198341
Not shown	Tubing 1/4"	502079
11	Fitting, drain	00109728
12	Drain cup	01064690
13	Bracket, drain cup	01111111

Water treatment accessories for Symphony Plus ice and water dispensers

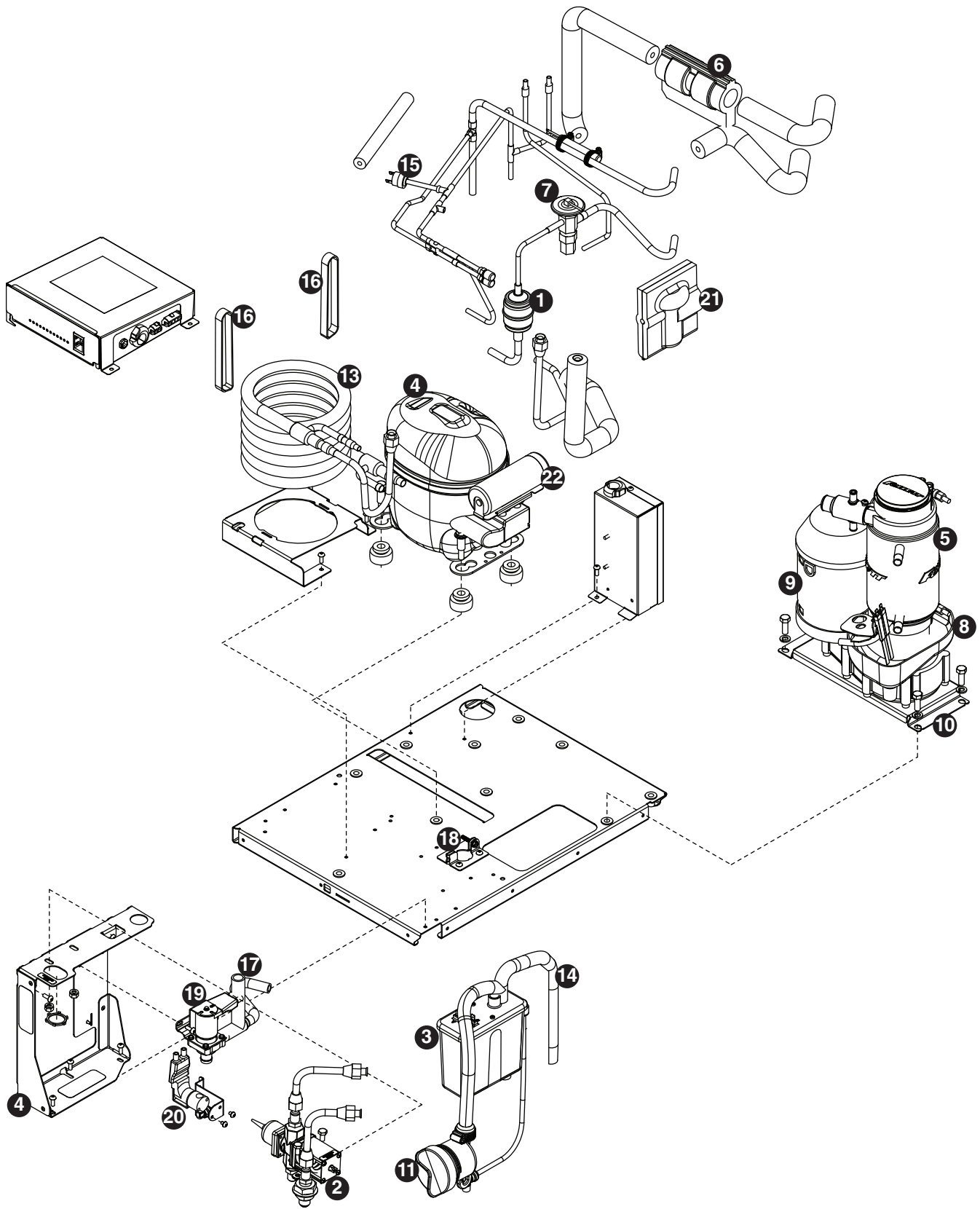
Reference #	Description	Part #
Standard capacity filter system		
Not shown	Follett QC4-FL4S water filter system (includes FL4S primary cartridge and head, coarse pre-filter and head, pressure gauge, flushing valve; assembled and installed on mounting bracket), one per ice machine	00130229
Not shown	Follett FL4S primary replacement cartridge	00130245
Not shown	Water filter cartridge – primary, carton of 6	00954297
Not shown	Everpure coarse pre-filter cartridge	00130211
Not shown	Water pre-filter cartridge – pre-filter, carton of 12	00954305
High capacity filter system		
Not shown	High capacity water filter system (one per ice machine)	00978957
Not shown	High capacity water filter cartridge – primary, single	00978965
Not shown	High capacity water filter cartridge – primary, carton of 6	00978973
Not shown	Water pre-filter cartridge – pre-filter, single	00130211
Not shown	Water pre-filter cartridge – pre-filter, carton of 12	00954305
Carbonless high capacity filter system		
Not shown	Carbonless high capacity water filter system (one per ice machine) – Horizon and Maestro series ice machines	01050442
Not shown	Carbonless high capacity water filter cartridge – primary, single	01050426
Not shown	Carbonless high capacity water filter cartridge – primary, carton of 6	01050434
Not shown	Water pre-filter cartridge – pre-filter, single	00130211
Not shown	Water pre-filter cartridge – pre-filter, carton of 12	00954305
Other filtration		
Not shown	Claris hardness removal filtration system	00986059
Not shown	Replacement filter for Claris system	00985127
Not shown	Reverse osmosis system, 200 gallons per day	00986034
Not shown	Replacement reverse osmosis cartridge	00985085
Not shown	Replacement reverse osmosis pre-filter	00985077
Not shown	Cleaning plug for reverse osmosis system	00985119
Not shown	Cleaning cartridge for reverse osmosis system	00985101
Water pressure		
Not shown	Water pressure regulator (25 psi)	501781
Cleaning/Sanitizing		
Not shown	SafeClean ice machine cleaner, carton of 24 x 7 oz. packets	00132001
Not shown	Sponge, sanitary	00131524
IMS-II or IMS-III sanitizing concentrate		
Not shown	16 oz. bottle	00979674
	Case of 12 x 16 oz. bottles	01038652
	Sponge, sanitary, pack of 24	01075431

Air-cooled ice machines



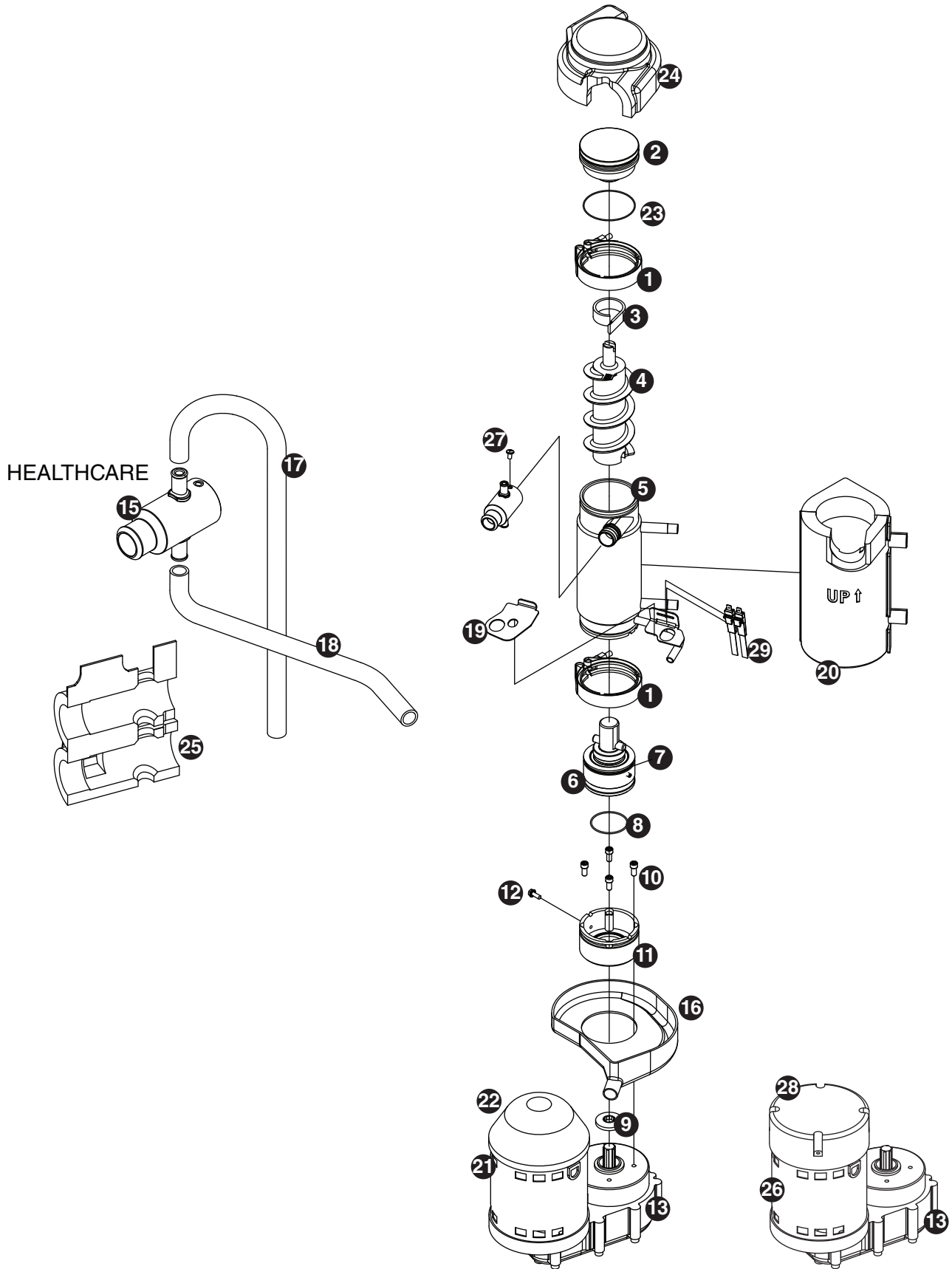
Reference #	Description	Part #
1	Drier	502724
2	Condenser coil, A/C	01067461
3	Reservoir mounting bracket, a/c	01072909
4	Reservoir assembly	01064682
5	Jacket, insulation, txv bulb	00106534
6	Evaporator (see page 32 and 33 for complete breakdown)	—
Not shown	Tubing, polypropylene, reservoir supply (sold by foot)	502079
7	Valve, expansion, thermal	502726
8	Drain pan, evaporator	00181990
9	High pressure cutout	00117077
10	Mounting bracket, gearbox	01067693
11	Gearbox & motor assembly, 115 V, 60 Hz	502730
12	Tubing, clean and vent	00998765
13	Fan blade	500474
14	Motor, fan, 115 V, 60 Hz	500672
15	Bracket, fan motor	01067107
Not shown	Overload, compressor, 115 V, 60 Hz	01027572
16	Compressor, 115 V, 60 Hz	01065259
17	Tube, fill/purge - reservoir-solenoid-evaporator feed	01051192
Not shown	Water inlet fitting, brass	01065275
Not shown	Fitting, reservoir, plastic 1/4" stem x 1/4" push-in	00121699
18	Jacket, insulation, TXV	502830
19	Bracket, ice tube entry	01067644
20	Solenoid, purge	01146257
21	Solenoid, fill	01082403
22	Clean cup	01065226
23	Capacitor, start	01026145

Water-cooled ice machines



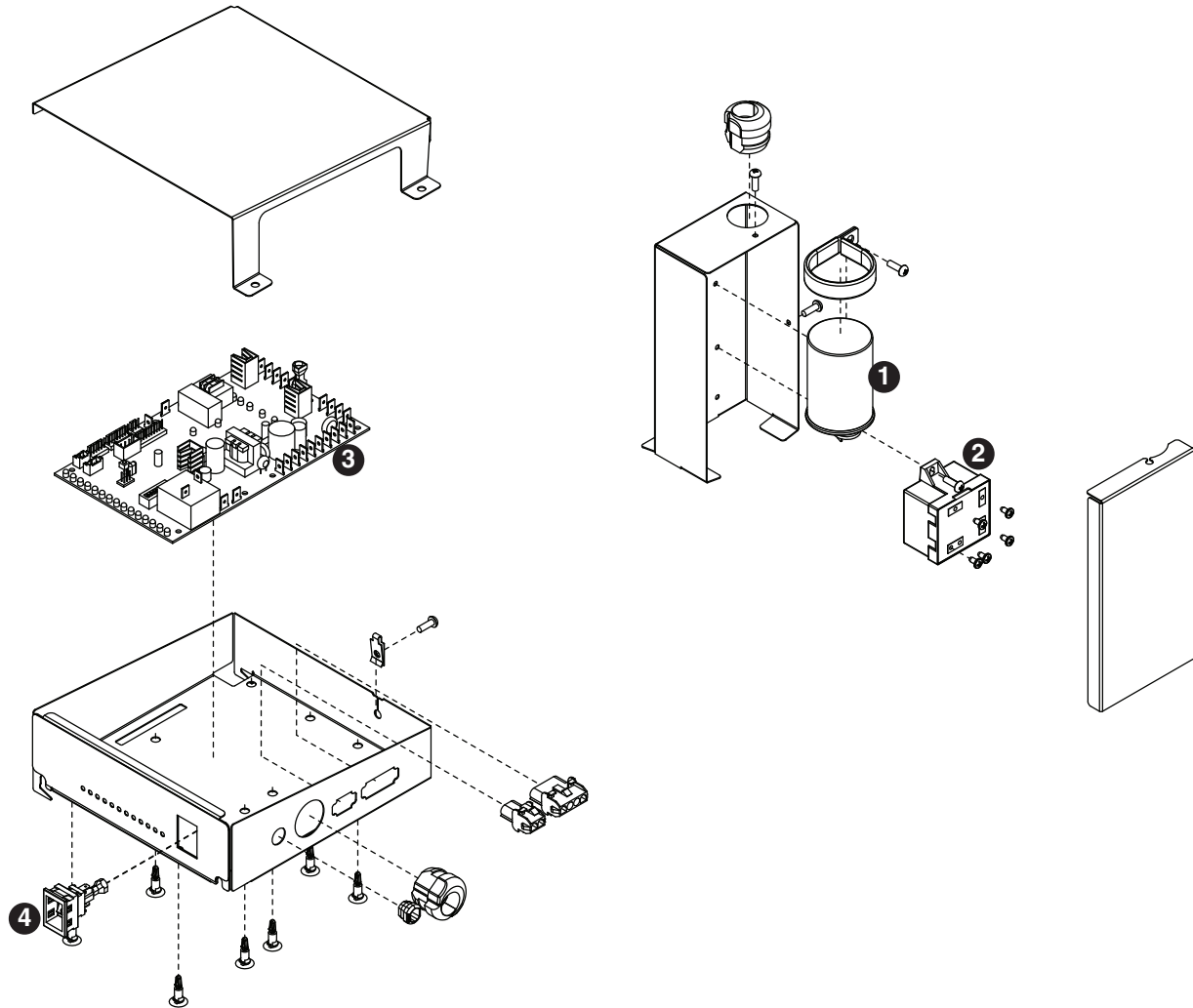
Reference #	Description	Part #
1	Drier	502724
2	Valve, water regulating (includes Iso-washer)	500537
Not shown	Iso-washer (for water regulating valve)	501810
3	Reservoir assembly	01064682
4	Reservoir mounting bracket	01068162
Not shown	Tubing, polypropylene, reservoir supply (sold by foot)	502079
Not shown	Fitting, reservoir, plastic 1/4" stem x 1/4" push-in	00121699
5	Evaporator (see page 32 and 33 for complete breakdown)	—
6	Jacket, insulation, txv bulb	00106534
7	Valve, expansion, thermal	502726
8	Drain pan, evaporator	00181990
9	Gearbox & motor assembly, 115 V, 60 Hz	502730
10	Mounting bracket, gearbox	01067693
11	Clean cup	01065226
Not shown	Overload compressor, 115 V, 60 Hz	01027572
12	Compressor, 115 V, 60 Hz	01065259
13	Coil, condenser	00195933
14	Tube, clean and vent	00998765
Not shown	Water inlet fitting, brass	01065275
15	High pressure cutout	00117077
16	Ty-rap (2 required)	204584
17	Tube, fill/purge - reservoir-solenoid-evaporator feed	01051192
18	Bracket, ice tube entry	01067644
19	Solenoid, purge	01146257
20	Solenoid, fill	01082403
21	Jacket, insulation, TXV	502830
22	Capacitor, start	01026145

Evaporator replacement parts



Reference #	Description	Part #
1	Clamp, v-band, includes nut	502735
2	Bearing assembly, top	502736
3	Loop, ice compression, beveled (see below for Flaker-specific components)	502110
4	Auger (see below for Flaker-specific components)	502737
5	Evaporator (includes insulation jacket, 502740)	01064658
6	Bearing assembly, bottom (includes O rings and condensate shield)	502738
7	O ring, bearing housing	500496
8	O ring, mounting base	501063
9	Shield, condensate	500744
10	Screw, Allen 1/4 20 x 1/2 (set of 4)	501080
11	Mounting base, evap. (includes 501063)	502733
12	Bolt, mounting base	502227
13	Gearbox & motor	502730
Not shown	Mounting base, gearbox	01067693
15	Compression nozzle, with single drain	01064674
16	Drain pan, evaporator	00181990
17	Tube, compression nozzle vent	01027804
18	Tube, compression nozzle, single drain	01027416
Not shown	Grease, Mobile FM222, 14 oz	501111
19	Bracket, vent hoses	01007087
20	Insulation jacket, evaporator	01049592
21	Relay, gearmotor	00142042
22	Cover, black plastic	01012228
23	O ring, top bearing	01064963
24	Insulation, top bearing	01049600
25	Insulation, compression nozzle, single drain	01049584
26	16 μ F Capacitor (for PSC motor only)	01103142
27	Screw, compression nozzle	00956250
28	Cover, aluminum	01106376
29	Sensor, overflow	01039783
Not shown	O-ring, compression nozzle	00988097

Ice machine electrical components



Reference #	Description	Part #
1	Capacitor, run	00997759
2	Relay start, compressor, 115 V, 60 Hz	00997726
3	Board, control circuit, 115 V, 60 Hz	01064708
4	Switch, clean	00117036
Not shown	Bin thermostat (MCD425A/WBT, MCD425A/WHT, MFD425A/WBT and MFD425A/WHT only)	500514
Not shown	Board, stand off control (8 required)	00903005
Not shown	Relay, power to contact closure	01020734
Not shown	Jumper, bin signal	01069095

Rejestracja gwarancji i ocena sprzętu

Dziękujemy za zakup urządzenia firmy Follett. Mamy nadzieję, że nasze urządzenia spełniają i przekraczają Państwa oczekiwania, gdyż naszym celem jest dostarczenie klientom wysoce wartościowych produktów i usług, zasługujących na ich pełne uznanie.

Prosimy zapoznać się z załączoną instrukcją instalacji i obsługi. Istotne jest przeprowadzenie instalacji zgodnie z wymogami producenta, co zapewni działanie urządzenia z maksymalną wydajnością.

Follett LLC nie będzie ponosić odpowiedzialności za szkody wtórne, wydatki, koszty podłączania lub odłączania lub jakiegokolwiek straty wynikające z wady urządzenia.

Aby uzyskać szczegółowe informacje na temat warunków gwarancji, prosimy odwiedzić naszą stronę internetową www.follettice.com/productwarranties.

Rejestracja gwarancji i ocena urządzenia to istotne czynności, ułatwiające nam utrzymanie aktualnych danych o miejscach instalacji naszych urządzeń i o ich działaniu. Prosimy o zarejestrowanie gwarancji na nabyte urządzenie firmy Follett na naszej witrynie www.follettice.com/support, gdzie należy wybrać Warranty Registration (Rejestracja gwarancji) i Equipment Evaluation (Ocena urządzenia). Jest to łatwe i nieskomplikowane, prosimy o znalezienie na to paru minut jeszcze dzisiaj. Na formularzu jest również miejsce na przekazanie nam komentarzy i informacji zwrotnych. Proszę podzielić się z nami swoimi wrażeniami, abyśmy mogli wykorzystać je w naszych ciągłych dążeniach do usprawnień.

Jesteśmy dumni z naszych znakomitych urządzeń i staramy się usilnie wspierać je znakomitą obsługą klienta i wsparciem technicznym. Chcielibyśmy wiedzieć, w jaki jeszcze sposób moglibyśmy Państwu pomóc. Z przyjemnością odpowiemy na Państwa pytania.

Registro de Garantía y Evaluación del Equipo

Gracias por haber elegido este producto Follett®. Esperamos que nuestro equipo cumpla o supere sus expectativas porque es nuestro objetivo ofrecer productos y servicios de gran valor que se ganen su plena confianza.

Le rogamos consulte el manual de instalación y de instrucciones adjunto, ya que es muy importante que la instalación se realice según las especificaciones de fábrica para que el equipo funcione a su máxima eficiencia.

Follett LLC no se hace responsable de los daños indirectos, costos, gastos por conexión y desconexión o pérdidas por causa de defecto de la máquina.

Si desea una información más completa sobre la garantía, visite nuestro sitio web www.follettice.com/productwarranties.

Las operaciones de registro de la garantía y evaluación del equipo son importantes para que podamos realizar un seguimiento de nuestro equipo y registrar el rendimiento de la maquinaria. Por favor, registre las garantías del equipo Follett en nuestro sitio web www.follettice.com/support y seleccione Registro de la Garantía y Evaluación del Equipo. Es muy sencillo, solo le llevará un momento realizar hoy mismo el registro. En el formulario incluimos un espacio en blanco para sus comentarios y opiniones. Infórmenos sobre su experiencia para que podamos incorporarla a nuestros continuos esfuerzos de mejora.

Nos enorgullecemos de producir un equipo excepcional y trabajamos duro para respaldarlo con un soporte técnico y un servicio de atención al cliente de primera. Le rogamos nos indique qué más podemos hacer para ayudarle. Estaremos encantados de responder a sus dudas.

Enregistrement de la garantie et évaluation de l'équipement

Merci d'avoir acheté un équipement Follett®. Notre objectif étant d'offrir des produits et des services de grande valeur vous satisfaisant pleinement, nous espérons que celui-ci satisfera, voire dépassera, vos attentes !

Veillez consulter le manuel d'installation et d'exploitation. Il est important que l'installation soit réalisée conformément aux spécifications de l'usine, de sorte que votre équipement fonctionne à son rendement maximum.

Follett LLC n'est pas responsable de tout dommage consécutif, de toute dépense, de tout frais de raccordement ou de déconnexion, ni de toute perte liée à un défaut de la machine.

Pour lire la garantie dans son ensemble, visitez notre site Internet www.follettice.com/productwarranties.

L'enregistrement de la garantie et l'évaluation de l'équipement sont importants pour nous aider à suivre notre équipement et pour enregistrer les performances de la machine. Nous vous demandons donc d'enregistrer la garantie de votre équipement Follett sur notre site Internet, www.follettice.com/support, dans la section Warranty Registration and Equipment Evaluation. Cette opération est simple ; veuillez prendre un moment pour la réaliser aujourd'hui.

Le formulaire contient également un espace pour nous faire parvenir vos commentaires et un retour d'informations. Veuillez nous faire part de votre expérience pour que nous puissions prendre appui dessus pour poursuivre nos efforts constants d'amélioration.

Nous sommes fiers de produire des équipements exceptionnels et nous travaillons avec acharnement pour y associer une assistance à la clientèle et technique exceptionnelle. N'hésitez pas à nous indiquer dans quelle mesure nous pouvons vous aider. Nous serions ravis de répondre à vos questions.

Garantieregistrierung und Produktbeurteilung

Vielen Dank, dass Sie sich für ein Follett®-Produkt entschieden haben. Wir hoffen, dass unser Produkt Ihre Erwartungen erfüllen oder sogar übertreffen wird, weil wir uns zum Ziel gesetzt haben, hochwertige Produkte und Leistungen anzubieten, die Ihre uneingeschränkte Anerkennung verdienen werden!

Lesen Sie sich bitte die beiliegende Installations- und Betriebsanleitung durch. Es ist wichtig, dass die Installation entsprechend den Werksangaben erfolgt, damit Ihr Produkt mit maximalem Wirkungsgrad arbeiten kann.

Follett LLC ist nicht für Folgeschäden, Ausgaben, Gebühren für Anschluss oder Abschaltung oder Verluste aufgrund eines Defekts der Maschine haftbar.

Vollständige Garantieinformationen finden Sie auf unserer Website unter www.follettice.com/productwarranties.

Garantieregistrering og Produktbeurteilung sind wichtig, damit wir einen Überblick über unsere Produkte behalten und ihre Effizienz bewerten können. Wir möchten Sie bitten, Garantien für Follett-Produkte auf unserer Website www.follettice.com/support zu registrieren und den Punkt „Garantieregistrering und Produktbeurteilung“ zu wählen. Es ist ganz einfach. Nehmen Sie sich bitte einen Moment Zeit, um die Registrierung heute vorzunehmen. Auf dem Formular ist auch Platz für Kommentare und Feedback vorhanden. Teilen Sie uns bitte Ihre Erfahrungen mit unseren Produkten mit, damit wir sie für unsere fortlaufenden Produktverbesserungen verwenden können. Wir sind stolz darauf, dass wir besondere Produkte herstellen, und wir bemühen uns, unsere Produkte mit besonderem Kundendienst zu unterstützen. Lassen Sie uns bitte wissen, was wir noch für Sie tun können. Wir werden Ihre Fragen gerne beantworten.

Registrazione della garanzia e valutazione dell'attrezzatura

Grazie per aver acquistato un dispositivo Follett®. Ci auguriamo che il nostro prodotto soddisfi o superi le Sue aspettative, in quanto il nostro obiettivo è quello di offrire prodotti e servizi di alta qualità che soddisfino pienamente le vostre esigenze!

La preghiamo di leggere attentamente il manuale per l'installazione e per l'uso allegato. È infatti importante che l'installazione sia effettuata secondo le specifiche di fabbrica in modo tale che il dispositivo operi con la massima efficienza.

La Follett LLC non si assume alcuna responsabilità per danni conseguenti, spese, costi di collegamento o scollegamento o eventuali perdite dovute ad un difetto della macchina.

Per visualizzare i dettagli completi relativi alla garanzia, recarsi alla pagina www.follettice.com/productwarranties.

La registrazione della garanzia e la valutazione dell'attrezzatura sono importanti per aiutarci a tenere traccia dei nostri dispositivi e a registrare le prestazioni della macchina. Le chiediamo dunque di registrare le garanzie relative al dispositivo Follett sul nostro sito Web alla pagina www.follettice.com/support scegliendo Registrazione della garanzia e Valutazione dell'attrezzatura. Farlo è semplice; dedichi pochi minuti a registrare il prodotto oggi stesso. Sul modulo è inoltre previsto uno spazio in cui potrà fornirci i Suoi commenti e il Suo riscontro. Ci faccia sapere della Sua esperienza in modo che possiamo farne tesoro per il nostro continuo miglioramento.

Siamo orgogliosi di produrre macchinari di ottima qualità e lavoriamo sodo per offrire un servizio di assistenza clienti e tecnico di qualità altrettanto elevata. Ci faccia sapere come possiamo esserle di aiuto. Saremo lieti di rispondere a tutte le Sue domande.

Registo da garantia e avaliação do equipamento

Obrigado por ter adquirido equipamento Follett®. Fazemos votos de que o nosso equipamento cumpra ou exceda as suas expectativas, dado que temos por objetivo fornecer produtos e serviços de elevado valor que mereçam a sua total satisfação!

Pedimos-lhe que leia o manual de instalação e operações em anexo. É importante que a instalação seja levada a cabo de acordo com as especificações da fábrica, para que o seu equipamento funcione com a eficiência máxima.

A Follett LLC não assume a responsabilidade por quaisquer prejuízos indiretos, despesas, custos de ligação ou desligação ou quaisquer outras perdas decorrentes de um defeito na máquina.

Para consultar os dados da garantia, visite o nosso website www.follettice.com/productwarranties.

O registo da garantia e a avaliação do equipamento são importantes para nos ajudar a estar a par do nosso equipamento e registar o desempenho da máquina. Pedimos-lhe que registe as garantias de equipamento Follett no nosso website www.follettice.com/support, em “Warranty Registration and Equipment Evaluation”. É muito simples; tire uns minutos para fazer o registo hoje mesmo. O formulário inclui também espaço para os seus comentários e feedback. Conte-nos a sua experiência para que possamos usá-la nos nossos esforços contínuos de melhoria.

Temos muito orgulho em produzir equipamento excepcional e empenhamo-nos em proporcionar um apoio técnico e um apoio ao cliente igualmente excecionais. Diga-nos o que mais podemos fazer para o ajudar. Teremos todo o prazer em responder às suas perguntas.

Registrering af garanti og evaluering af udstyr

Tak for dit køb af Follett®-udstyr. Forhåbentlig synes du, at vores udstyr lever op til eller overstiger dine forventninger, for vores målsætning er at levere produkter og serviceydelser af høj kvalitet, som du er fuldstændig tilfreds med!

Gennemlæs venligst den vedlagte installations- og driftsmanual. Det er vigtigt at installationen udføres i henhold til fabriksspecifikationerne, så dit udstyr kan fungere med maksimal effektivitet.

Follett LLC hæfter ikke for følgeskader, udgifter, tilslutnings- eller frakoblingsomkostninger eller nogen form for tab, der skyldes en maskindefekt.

Du kan læse de fulde oplysninger om garantien på vores website www.follettice.com/productwarranties.

Registrering af garantien og evaluering af udstyret er vigtigt for at hjælpe os med at følge op på vores udstyr og registrere maskinens ydelse. Vi beder dig registrere garantier på Follett-udstyr på vores website www.follettice.com/support og vælge Warranty Registration and Equipment Evaluation (Registrering af garanti og evaluering af udstyr). Det er nemt at gøre, så vi beder dig bruge et øjeblik på at registrere dig i dag. Formularen har også plads til, at du kan give os kommentarer og feedback. Fortæl os om dine erfaringer, så vi kan bruge dem i vores fortsatte bestræbelser på at forbedre os.

Vi sætter en ære i at fremstille udstyr i særklasse og arbejder hårdt på at kunne bakke udstyret op med fremragende kundeservice og teknisk support. Fortæl os, hvad vi ellers kan gøre for at hjælpe dig. Vi svarer gerne på dine spørgsmål.

Registratie van garanties en beoordeling van apparatuur

Gefeliciteerd met uw aankoop van Follett®-apparatuur. We hopen dat onze apparatuur uw verwachtingen invult of zelfs overstijgt, omdat we ernaar streven om hoogwaardige producten en diensten te leveren die u uitermate tevreden stellen!

Lees de bijgevoegde installatie- en bedieningshandleiding zorgvuldig door. Het is belangrijk dat de installatie uitgevoerd wordt volgens de fabrieksspecificaties, zodat uw apparatuur zo efficiënt mogelijk werkt.

Follett LLC is niet aansprakelijk voor enige gevolgschade, uitgaven, montage- of demontagekosten of enige door een defect van de machine geleden verliezen.

Bezoek onze website www.follettice.com/productwarranties voor alle garantiegegevens.

De registratie van garanties en de beoordeling van apparatuur is belangrijk voor ons om onze apparatuur te helpen traceren en de prestaties van de machine te registreren. We verzoeken u dan ook om garanties van Follett-uitrusting te registreren op onze website www.follettice.com/support en om "Warranty Registration" (Registratie van garanties) en "Equipment Evaluation" (Beoordeling van apparatuur) te kiezen. Gelieve hier even tijd voor vrij te maken. Het is namelijk zeer eenvoudig. Er is op het formulier ook plaats om opmerkingen en feedback te geven. Breng ons gerust op de hoogte over uw ervaring met onze apparatuur, zodat we ons kunnen blijven verbeteren.

We zijn trots op onze productie van uitstekende apparatuur en werken hard om dit bij te staan door een voortreffelijke klantendienst en technische ondersteuning. Aarzel echter niet om enige andere bijstand te vragen. We zullen uw vragen met plezier beantwoorden.

Garantiregistrering och utvärdering av utrustning

Tack för att du köpt utrustning från Follett®. Vi hoppas att du ska tycka att den uppfyller eller överträffar dina förväntningar, då vårt mål är att leverera produkter och tjänster av högt värde som gör dig helt nöjd!

Studera medföljande installations- och bruksanvisning. Det är viktigt att installationen genomförs enligt fabrikens anvisningar så att din utrustning arbetar med högsta effektivitet.

Follett LLC ansvarar inte för följdskador, kostnader, avgifter eller förluster som orsakats av fel på maskinen.

Fullständiga garantivillkor finns på vår hemsida www.follettice.com/productwarranties.

Garantiregistrering och utvärdering av utrustning är viktig för oss så att vi kan följa upp vår utrustning och dess funktion. Vi vill att du registrerar Folletts utrustningsgaranti på vår hemsida www.follettice.com/support, där du väljer Garantiregistrering och produktutvärdering. Det är enkelt att göra, så ta dig tid en minut och registrera dig idag. Det finns också utrymme på blanketten för kommentarer och synpunkter. Berätta för oss vad du tycker så att vi kan använda det i våra ansträngningar att alltid bli bättre.

Vi är stolta över att producera överlägsen utrustning och vi arbetar hårt med att stötta den med överlägset kundansvar och tekniskt stöd. Tala om för oss vad vi kan göra mer för att hjälpa dig. Vi svarar gärna på dina frågor.

Warranty Registration and Equipment Evaluation

Thank you for purchasing Follett® equipment. We hope you find that our equipment meets or exceeds your expectations, as our goal is to deliver high value products and services that earn your complete satisfaction!

Please review the enclosed installation and operations manual. It is important that the installation be performed to factory specifications, so your equipment operates to its maximum efficiency.

Follett LLC will not be liable for any consequential damages, expenses, connecting or disconnecting charges or any losses resulting from a defect of the machine.

For full warranty details, visit our website www.follettice.com/productwarranties.

Warranty registration and equipment evaluation is important to help us keep track of our equipment and to record the machine's performance. We request that you register Follett equipment warranties on our website www.follettice.com/support and choose Warranty Registration and Equipment Evaluation. It's simple to do; please take a moment to register today. There is also space on the form to provide us with comments and feedback. Please let us know about your experience so we can capture it for our continuous improvement efforts.

We pride ourselves on producing outstanding equipment and we work hard to back it up with outstanding customer and technical support. Please let us know what else we can do to assist you. We would be happy to answer your questions.

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