



**NEO™**

The everywhere you need ice machine.



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.



**NEO™**

The everywhere you need ice machine.



IN THE **STADIUM**

UNDER THE **BAR**

**FRONT**  
OF THE HOUSE

## A new level of performance.

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.

\*results vary depending on model.



**EZ Glide Door** lifts up and slides out of the way with just a few fingers 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.



## A new level of intelligence.

Universally recognizable display icons that speak your language, whatever language you speak. Power, Delay, Cleaning, Bin Full and Service buttons provide on-the-spot feedback from your ice machine. Bright, easy-to-read indicators and buttons are illuminated by long-life LED lights and are ideally placed on a slanted bin front for easy viewing and activation – no bending required!



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.

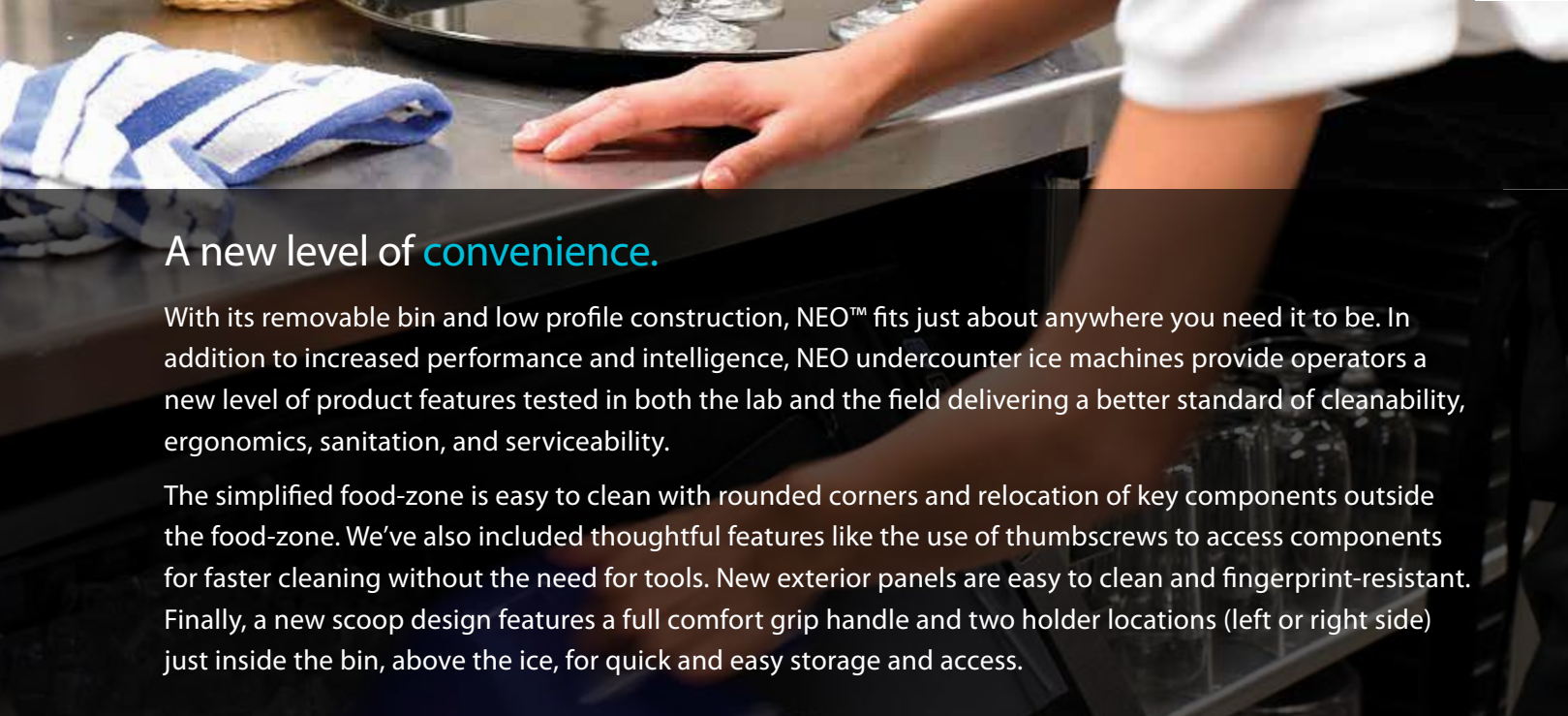


The **Full Bin** indicator illuminates when harvested ice reaches the top of the bin. Now at opening time an operator can see at a glance that there's plenty of ice available — no need to open up the bin to check and see.



The **Service** wrench icon illuminates in red and blinks to provide advance notice of a potential problem; while NEO continues to produce ice for a period of time--giving service the opportunity to fix the problem before you are out of ice.





## A new level of convenience.

With its removable bin and low profile construction, NEO™ fits just about anywhere you need it to be. In addition to increased performance and intelligence, NEO undercounter ice machines provide operators a new level of product features tested in both the lab and the field delivering a better standard of cleanability, ergonomics, sanitation, and serviceability.

The simplified food-zone is easy to clean with rounded corners and relocation of key components outside 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-resistant. 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.

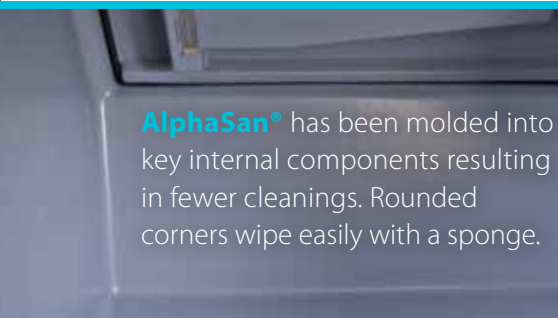


**Removable, forward-sliding storage bin** allows for easier, quicker access to refrigeration components without having to move the entire ice machine.

**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 fewer 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.



## A new level of serviceability.

You don't become a Best in Class ice machine without great service. NEO™ delivers here too, with a removable bin that makes it easy to perform service without moving the machine. Well-designed modular construction makes NEO ice machine much easier and faster to service—less money out of your pocket especially after the warranty expires. That's why when it's a convenient solution to the ice you need that makes sense, look at NEO by Manitowoc® Ice. The everywhere you need ice machine.



Scan the code to see all that NEO has to offer.



	U-140		U-190		U-240		U-310	
<b>Ice Production<sup>1</sup></b>	132 lbs.	60 kg	198 lbs.	90 kg	225 lbs.	102 kg	304 lbs.	138 kg
<b>Height<sup>2</sup> with legs</b>	38.50"	97.79 cm	38.50"	97.79 cm	38.50"	97.79 cm	38.50"	97.79 cm
<b>Width</b>	26.00"	66.04 cm	26.00"	66.04 cm	26.00"	66.04 cm	30.00"	76.2 cm
<b>Depth</b>	28.00"	71.12 cm	28.00"	71.12 cm	28.00"	71.12 cm	28.00"	71.12 cm
<b>Ice Storage Capacity</b>	90 lbs.	40.82 kg	80 lbs.	36.3 kg	80 lbs.	36.3 kg	100 lbs.	45.36 kg

<sup>1</sup>Pounds produced per day. Approximate ice-making capacity based on air-cooled condenser unit at 70°F/21°C air and 50°F/10°C water.

<sup>2</sup>Ice 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.

## 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



**DICE**

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



**HALF DICE**

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



**REGULAR**

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

For information on our complete line of products, price and availability,  
contact your local Manitowoc representative or visit us online at **[www.manitowocice.com](http://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](http://www.manitowocfoodservice.com) then find the regional or local resources available to you.

