



## COUNTY OF NEVADA CAPITAL ASSET BUDGET REQUEST

**TYPE OF REQUEST:**

- Infrastructure Improvements and Preservation
- Building Structures & Improvements - Please identify building: \_\_\_\_\_
- Land: Rights of Way, Easements & Land Improvements
- Equipment: Technological - *Information Systems approval date:* \_\_\_\_\_
- Equipment: Automotive
- Equipment: Office, Furniture & Fixtures
- Equipment: Other:

Fiscal Year: 2022-23  
 Dept Name: Sheriff's Office  
 Fund: 0101  
 SBU: 20301  
 Office2: 153  
 Sub-Service: 1000  
 PCN: \_\_\_\_\_  
 Acct Code: 540600

IMPORTANCE OF CAPITAL ASSET:     Urgent     Necessary     Desirable

PRIORITY RANKING OF CAPITAL ASSET: \_\_\_\_\_ out of \_\_\_\_\_ Total Department Requests

**JUSTIFICATION FOR CAPITAL ASSET** (Attach additional pages as necessary)

It has passed its useful life and required to purchase a new one.

**FUNDING SOURCE FOR CAPITAL ASSET**

|   |  |   |                                    |
|---|--|---|------------------------------------|
| 1. Is this grant-funded?  | <input type="checkbox"/> Yes<br><input checked="" type="checkbox"/> No | Granting Agency: _____<br>Other funding source: _____ | BOS Reso. # Accepting Grant: _____ |
| 2. What is the general fund and/or other fund balance dollar impact? <input type="checkbox"/> None <input type="checkbox"/> As follows:                                   |  |   |                                    |
| 3. Who will technically own this asset? <input checked="" type="checkbox"/> County of Nevada <input type="checkbox"/> Granting Agency    Notes regarding ownership: _____ |  |   |                                    |
| <i>Notes regarding funding (including deadlines)</i>  |  |   |                                    |

**CAPITAL ASSET ITEMIZED COSTS - Estimated**

| Item                  | Quantity |   | Unit Cost | Sales Tax | Shipping | Installation | Other Cost | Total Cost        |
|-----------------------|----------|---|-----------|-----------|----------|--------------|------------|-------------------|
| Ice Maker, Cube Style | 1        | @ | \$7,369   | \$571.43  | \$250    |              |            | \$8,190.43        |
|                       |          | @ |           | \$0       |          |              |            | \$0               |
|                       |          | @ |           | \$0       |          |              |            | \$0               |
|                       |          | @ |           | \$0       |          |              |            | \$0               |
|                       |          | @ |           | \$0       |          |              |            | \$0               |
| <b>TOTAL:</b>         |          |   |           |           |          |              |            | <b>\$8,190.43</b> |

*Please attach documentation (ISSB approval minutes, quotes, etc.)*

**APPROVED BY:**

APPROVED

By Georgette Aronow at 12:35 pm, Apr 11, 2023

Prepared by: Vanessa McLaughlin    Date: 4/10/2023

Dept. Head Signature: \_\_\_\_\_

Phone: X-7021

CEO Analyst Signature: \_\_\_\_\_    Date: \_\_\_\_\_

CEO Staff use only

Notes: \_\_\_\_\_

Initials \_\_\_\_\_ Date \_\_\_\_\_

Denied

Approved \$ \_\_\_\_\_

Capital Asset Approval # \_\_\_\_\_

**To:**  
County of Nevada

**Project:**  
Nevada County Ice Machine

**From:**  
Chefs' Toys  
Allison Pannabecker  
Remote  
Desk: 916.558.3032  
Cell: 916.597.5965  
allison.pannabecker@chefstoys.com

Job Reference Number: 70357

| Item | Qty  | Description   | Sell       | Sell Total |
|------|------|---|------------|------------|
| 1    | 1 ea | <b>ICE MAKER, CUBE-STYLE</b><br>Manitowoc Model No. IDF0900N<br>Indigo NXT™ Series Ice Maker, cube-style, air-cooled, remote condenser (vertical condenser and lines sold separately), 30"W x 24-1/2"D x 26-1/2"H, production capacity up to 793 lb./24 hours at 70°/50° (710 lb. AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, dice size cubes, R404a refrigerant, NSF, cULus | \$5,518.00 | \$5,518.00 |
|      | 1 ea | WARRANTY-ICE-R 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), standard  |            |            |
|      | 1 ea | (-261A) 208-230v/60/1-ph, 12.2 amps, standard   |            |            |
|      | 1 ea | JCF0900-261 Remote Condensing Unit, Vertical Discharge, air-cooled, for salt spray environments specify coated coils, IF-0600N & IF-0900N series, AHRI, cULus, CE   | \$1,164.00 | \$1,164.00 |
|      | 1 ea | NOTE: Manitowoc remote systems are only approved and warranted as a complete new package. Replacing an ice machine with an S or Indigo remote model requires a NEW condenser and line set. Use of a new multi-circuited condenser is approved when sized and installed as outlined in Manitowoc Product Information. Rack system applications are not approved.   |            |            |
|      | 1 ea | 5 year parts & 3 year labor Compressor warranty   |            |            |
|      | 1 ea | (-261) 208-230v/60/1-ph, 1.82 amps, standard  |            |            |
|      | 1 ea | RT35R404 Remote Tubing Kit, 35 ft. tubing length (pre-charged), for 500, 600, 850, 1000 series  | \$310.00   | \$310.00   |
|      | 1 ea | K00461 External Scoop Holder, wall or bin mount, metal frame with plastic shield, NSF   | \$98.00    | <Optional> |

| Item | Qty  | Description  | Sell    | Sell Total |
|------|------|--|---------|------------|
| 2    | 1 ea | <b>SCOOP</b><br>Manitowoc Model No. K00463<br>Ice Scoop, 85 oz (5.3 lbs.) capacity, thumb & knuckle guard, rubber handle, internal or external bin mounting (compatible with D Bins), cast aluminum, NSF | \$79.00 | <Optional> |



|   |      |   |          |          |
|---|------|---|----------|----------|
| 3 | 1 ea | <b>WATER FILTRATION SYSTEM, FOR ICE MACHINES</b><br>Everpure Model No. QC7I TWIN 4FC-S<br>QC7I Water Filtration System, QC7I Twin 4FC-S, (2) 4FC-S Fibredyne® carbon block cartridges, reduces sediment, chlorine, taste & odor, cyst, turbidity, inhibits scale, 30,000 gallons capacity, 5.0 gpm flow rate, 0.2 micron, inlet water shut-off valve, outlet pressure gauge, flush valve, 3/4" inlet/outlet connections, NSF 42 & 53, (EV920282)<br><b>All currently in Stock at our Supplier</b><br><b>1-2 Week Lead Time</b><br><b>Shipping included Handling</b> | \$377.00 | \$377.00 |
|---|------|---|----------|----------|



|              |                   |
|--------------|-------------------|
| Merchandise  | \$7,369.00        |
| Freight      | \$250.00          |
| Tax 7.5%     | \$571.43          |
| <b>Total</b> | <b>\$8,190.43</b> |

Prices Good Until: 04/30/2023

Need to return merchandise? Before returning your items, please read our policy and instructions below.

For items that we regularly stock, unless specified below, Chefs' Toys customers may return items within 30 days of receipt if the items are unused with all original packaging; accessories and parts included. For stocked smallwares, there is no charge. For stocked equipment, the original charge for freight, and/or delivery fees is non-refundable. Returns requiring Chefs' Toys Fleet Pick-Up may incur additional charges. For special ordered items\*, please contact Chefs' Toys as manufacturer terms for returns may vary. Upon approval, Chefs' Toys will credit you for the purchase of the returned item less a 30% restocking fee for smallwares (inclusive of packaging, handling & freight), or a 20% restocking fee for equipment plus freight charges as identified by the Original Freight Charge\*\*. Exceptions may apply if Chefs' Toys made an error in processing your order. Returns made within 30 days will be refunded via original method of payment. Purchases by check will be refunded via check after verification of payment by our bank. Final Sale & Nonreturnable Items: Consignment, Demo, Closeout, Outlet, Clearance, Scratch & Dents, 'Special, Only 1 at this Price', Used Items, Special Order\*, 1900, Custom Items, Perishable and Consumable Items (including food and disposables), Products sold in aerosol cans, Products that contain flammable liquid, or Furniture. (\*Special Order Items are notated as "Special Order" on product detail or description-Please inquire about special ordered items, as manufacturers' terms for returns may vary.) \*\*In some cases, Chefs' Toys may deduct the shipping costs from your refund amount. Commercial & Home Use Policy: Manufacturer warranties may only cover commercial use for products. Use of items in non-commercial environments may void warranties. The right is reserved to deny a sale or shipment for residential usage; if this occurs, you will be notified as soon as possible. Fees: All balances on special order items, and opening orders, must be paid in full prior to delivery or within 30 days, whichever occurs first. Storage fees will accrue at a 2% rate of the total order cost as indicated on the face of this invoice, per month, if the product has been received by Chefs' Toys and 45 days have lapsed since the originally agreed to delivery date. Delivery & Installation: Installation and delivery are not included unless specified on your order. Basic charges do not include lifting over counters and railings, or removal of appliances being replaced. *If you choose not to have us deliver your equipment, we will not be*

*responsible for any physical damage after it has left our premises. We gladly give free assistance loading any equipment into your vehicle, but we will not be responsible for any damage to you, your possessions, or your vehicle during the process. Inspect all items carefully before leaving our facility. In the event litigation becomes necessary, the prevailing party shall recover reasonable attorney's fees. Exceptions may apply if Chefs' Toys made an error processing your order. Certain restrictions may apply.*

This Quote shall be subject to TriMark's Terms of Sale <http://www.trimarkusa.com/SiteMedia/SiteResources/Terms/TriMark-Terms-and-Conditions-of-Sale.pdf> which are incorporated herein by reference and shall govern. The parties specifically agree that no signature shall be required in order for this Quote or its applicable terms and conditions to be deemed legally binding and enforceable on Customer where the intent to be so bound can be inferred (including by acceptance or retention of products or services), notwithstanding contrary requirements under any law.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$8,190.43


**INDIGO® NXT**

# iF0900 Ice Cube Machine

Model:

 IYF-0900A

 IDF-0900N

 IYF-0900N

 Indigo NXT Series iF0900N  
Ice Machine on a D570 Bin  
\*Ice machine and bin sold separately

Designed for operators who know that ice is critical to their business, the Indigo®NXT Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- **easyTouch® Display**- New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Programmable Ice Production** – Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume.
- **Easy to Clean Foodzone** – Hinged front door swings out for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **Intelligent Diagnostics** – provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – Unique patented technology allows for reliable operation in challenging water conditions and environments.
- **DuraTech™ Exterior** – provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- **Available LuminIce II Virus and Bacteria Inhibitor**- Controls viruses, bacteria and yeast within the food zone to keep the machine cleaner longer. A new sanitation icon lets you know the operational status.
- **Active Sense**- Insures consistent ice harvest in all environmental conditions. This software solution works in conjunction with the acoustical ice sensing probe improving reliability and performance

iF0900 Ice Cube Machine

## Specifications

**BTU Per Hour:**

 12,700 (average)  
14,800 (peak)

**Refrigerant:**

R-404A CFC-free

**Operating Limits:**
**Ambient Temperature Range:**  
40 to 110 F (4.4 to XX.XX)

**Remote Condenser:**

-20 to 120 F (-29 to 49C)

**Water Temperature Range:**

40 to 90 F (4.4 to 32.2 C)

**Water Pressure Ice Maker**
**Water In:**

 Min. 20 psi (137.9 kPa)  
Max. 80 psi (551.1 kPa)

## Ice Machine Electric

208-230/60/1

 (208-230/60/3 and 230/50/1  
also available)

**Minimum circuit ampacity:**

 Air: 7.2 3 ph  
Remote: 9.8 1ph 7.2 3ph

**Maximum fuse size:**

 Air: 15 3 ph  
Remote: 20 1ph 15 3ph


## Ice Shape


**Half Dice**  
3/8" x 1 1/8" x 7/8"  
(.95 x 2.86 x 2.22 cm)

**Dice**  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)

 2110 South 26th Street  
Manitowoc, WI 54220

 Tel: 1.920.682.0161  
Fax: 1.920.683.7589

[www.manitowocice.com](http://www.manitowocice.com)

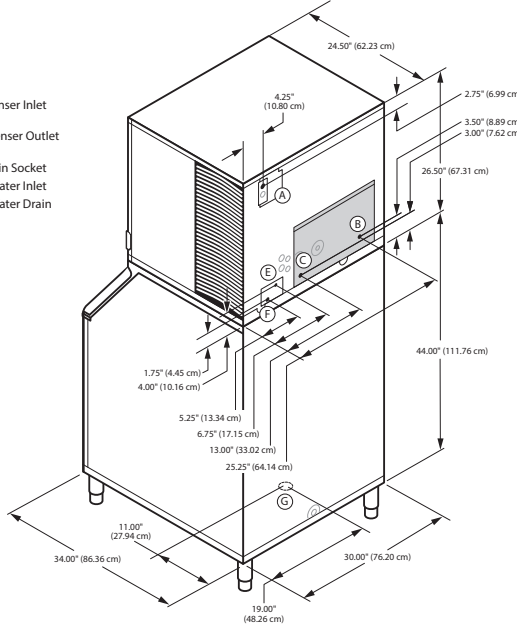


### iF0900N on D-570 Storage Bin

- (A) Electrical Entrance (2) Options
- (B) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- (C) 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
- (D) 1/2" (1.27 cm) Auxillary Base Drain Socket
- (E) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (F) 1/2" (1.27 cm) F.P.T. Ice Making Water Drain
- (G) 3/4" (1.91 cm) Bin Drain

**Installation Note**  
Minimum installation clearance:

Top/sides: 8" (20.32 cm); Back is 5" (12.7 cm)



### Space-Saving Designs



|             | iF0900 D-570        | iF0900 D-970        |
|-------------|---------------------|---------------------|
| Height      | 82.50"<br>209.55 cm | 82.50"<br>209.55 cm |
| Width       | 30.00"<br>76.20 cm  | 48.00"<br>121.9 cm  |
| Depth       | 34.00"<br>86.30 cm  | 34.00"<br>86.30 cm  |
| Bin Storage | 532 lbs.<br>241 kgs | 882 lbs.<br>400 kgs |

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).  
Bin capacity is based on 90% of the volume x 33 lbs/ft<sup>3</sup> average density of ice

### Specifications

|               | Model     | Ice Shape | Ice Production 24 Hours |         |                    |         | Power Usage<br>kWh/100 lbs.@90°Air/70°F |      | Potable Water Usage/100 lbs. (45.4 kgs.) of Ice |
|---------------|-----------|-----------|-------------------------|---------|--------------------|---------|---|------|---|
|               |           |           | 70°Air/ 50°F Water      |         | 90°Air/ 70°F Water |         | 1 Ph                                    | 3 Ph |   |
|               |           |           | 1 ph                    | 3 ph    | 1 ph               | 3 ph    |   |      |   |
| AIR-COOLED    | IYF-0900A | half-dice | use R410A               | 915 lbs | use R410A          | 700 lbs | use R410A                               | 5.21 | 19 Gal.   |
|               |           |           | use R410A               | 415 kg  | use R410A          | 415 kg  |   |      | 71.9 L  |
| REMOTE-COOLED | IDF-0900N | dice      | 793 lbs                 | N.A.    | 710 lbs            | N.A.    | 5.20                                    | N.A. | 19 Gal.   |
|               |           |           | 360 kg                  | N.A.    | 322 kg             | N.A.    |   |      | 71.9 L  |
|               | IYF-0900N | half-dice | 830 lbs                 | 830 lbs | 740 lbs            | 740 lbs | 5.0                                     | 5.0  | 19 Gal.   |
|               |           |           | 376 kg                  | 376 kg  | 336 kg             | 336 kg  |   |      | 71.9 L  |

### Standard Remote Tubing Kits

| Tubing Kit | Tubing Length  |
|------------|----------------|
| RT20R404   | 20 ft / 6.1 m  |
| RT35R404   | 35 ft / 10.7 m |
| RT50R404   | 50 ft / 15.2   |



Standard air-cooled remote JCF0900-161

Ice storage bin and JCF0900 remote condenser must be ordered separately. Consult remote condenser specification sheet for details.  
Tubing Kits come pre-charge with quick connects. When ordering, add an A suffix at the end of the electrical option. Example: IYF0900N-261A

### Accessories

**LuminIce® II Virus and Bacteria Inhibitor**  
controls viruses and bacteria inside the ice machine



#### External Scoop holder

Protect the ice scoop with the NSF approved versatile scoop holder.



**Arctic Pure® Plus**  
reduce sediments and chlorine contaminants down to .5 microns. Use with Pre-filter recommended



**iAuCS®**  
schedules and performs routine ice machine cleaning automatically.



©2022 Manitowoc Ice. Continuing product improvement may necessitate change of specifications without notice.

2110 South 26th Street  
Manitowoc, WI 54220

Tel: 1.920.682.0161  
Fax: 1.920.683.7589

www.manitowocice.com  
6587E 08/2022





## ICE MACHINE WARRANTY

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ice machines manufactured by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ice machine. The COMPANY'S warranty hereunder with respect to the compressor shall apply for an additional twenty-four months, excluding all labor charges, and with respect to the evaporator for an additional twenty-four months, including labor charges.

The obligation of the COMPANY under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the opinion of the COMPANY are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ice machine, or shipping are the responsibility of the owner, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by customer for the ice machine.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) any ice machine that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (4) any ice machine initially installed more than five years from the serial number production date. This warranty shall not apply if the Ice Machine's refrigeration system is modified with a condenser, heat reclaim device, or parts and assemblies other than those manufactured by the COMPANY, unless the COMPANY approves these modifications for specific locations in writing.

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.**

In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate.

The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user. To secure prompt and continuing warranty service, the warranty registration card or register on line within five (5) days from the installation date.

### **MANITOWOC ICE, INC.**

2110 So. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720

Telephone: 920-682-0161 • Fax: 920-683-7585

Web Site - [www.manitowocice.com](http://www.manitowocice.com)

Form 80-0373-3 Rev. 01/02



# Vertical Discharge Remote Condenser

for Indigo® NXT™ Series Ice Cube Machines with R404A refrigerant

Vertical Discharge Remote Condenser  
for Indigo® NXT™ Series Ice Cube Machines with R404A refrigerant

Models     JCF0500     JCF0500Q(Coated Coil)     JCF0900     JCF0900Q(Coated Coil)



JCF900  
Remote Condenser

## Standard Features

Vertical discharge remote condenser is available for Indigo NXT Series iF0500N, iF0600N and iF0900N ice machines. Refer to ice machine specification sheet for equipment dimensions, production capacities, electrical requirements, and ice storage bin compatibility.

Condenser operation range from -20°F (-29°C) to 120°F (49°C). Can be installed with up to 20" (50.8 cm) of bottom clearance.

Remote system consists of a remote condenser and interconnecting refrigerant lines. All components are pre-charged with refrigerant and have quick-connect fittings for convenient installation. Order ice cube machine, ice storage bin, vertical discharge remote condenser and line set separately.

## Warranty

- 3-year parts and labor. See warranty statement for complete details.

Remote, air-cooled condenser system improves efficiency and ice production, conserving energy.

Manitowoc remote condenser systems effectively dissipate heat at a convenient location, indoors or outdoors, away from the ice machine. This maximizes ice-making capability and minimizes air conditioning loads by lowering the ambient air temperature at the ice machine. **For locations close to salt spray environments use coated coil model ("Q")**

| Single Indigo Series Ice Machine | Remote Condenser |
|----------------------------------|------------------|
| iF0500N                          | JCF0500 & Q      |
| iF0600N                          | JCF0900 & Q      |
| iF0900N                          | JCF0900 & Q      |

## Installation Information and Dimensions

Maximum Location Distance - combined vertical and horizontal distances from ice machine to condenser must comply with guidelines.

Maximum Line Length: 100' (30 m)\*

Maximum Vertical Rise: 35' (10.5 m) above ice machine.

Maximum Vertical Drop: 15' (4.5 m) below ice machine.

To calculate other acceptable horizontal and vertical combinations, refer to remote condenser installation instructions.

\* Remote condenser has refrigerant charge for up to 50' (15 m) line length. Over 50' (15 m) requires additional refrigerant charge at time of installation.



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Vertical Discharge Remote Condenser for Indigo® NXT™ Series Ice Cube Machines with R404A refrigerant

### Electric

Electrical power to the remote condenser is intended to be supplied from the ice machine; however, if necessary, a separate electrical power source can be used.

### Remote Indigo NXT Series Ice Machine

| Indigo Model | Electrical Service* | Minimum Circuit Ampacity |     | Maximum Fuse size |    |
|--------------|---------------------|--------------------------|-----|-------------------|----|
| IT0500N      | 115/60/1            | 14.8                     |     | 20                |    |
| iF0600N      | 208-230/60/1        | 10.7                     |     | 15                |    |
| iF0900N      | 208-230/60/1        | 12.2                     | 9.7 | 20                | 15 |

\* Shaded box indicates 3 phase. Consult factory.  
HACR circuit breakers can be used in place of fuses.

### Indigo NXT Series Remote Condensers with R404A Refrigerant

| Condenser Indigo Model | Matching Ice Machine | Condenser           |          |         |         |
|------------------------|----------------------|---------------------|----------|---------|---------|
|                        |                      | Electrical Service* | Amperage | Weight  |         |
| JCF0500                | IF0500N              | 115v/60/1           | 1.82     | 76 lbs. | 34 kgs. |
| JCF0900                | iF0600N, iF0900N     | 208-230/60/1        | 1.0      | 78 lbs. | 35 kgs. |

\* Consult factory. HACR circuit breakers can be used in place of fuses.

**Both models available with coated coils ("Q") for extra corrosion protection in salt spray environments. Recommend for use within 5 miles of the coast.**

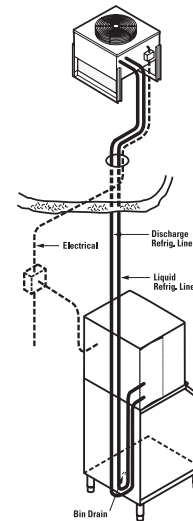
### Standard Interconnecting Refrigerant Lines

| Model       | Line Length |       | Weight |      |
|-------------|-------------|-------|--------|------|
|             | ft.         | m.    | lbs.   | kgs. |
| RT-20-R404A | 20          | 6.07  | 10     | 4.54 |
| RT-35-R404A | 35          | 10.67 | 15     | 6.8  |
| RT-50-R404A | 50          | 15.24 | 22     | 9.98 |

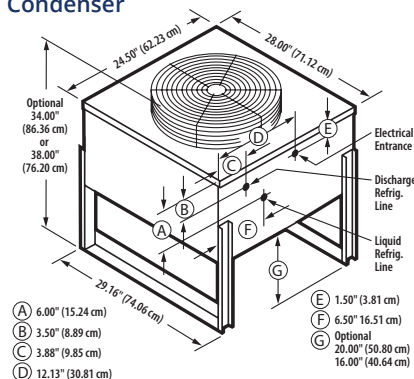
Order "RT" line sets separately for iF0500N, iF0600N and iF0900N

The line sets above are pre-charged and come with quick connect fittings.

### Typical Installation



### JCF0500 and JCF0900 Remote Condenser





K00461

# Multi-Mount External Scoop Holder



The multi-mount external scoop holder improves overall sanitation. With the addition of the holder, it makes daily operations much quicker and easier. Keep your scoop protected and never lose your scoop AGAIN!



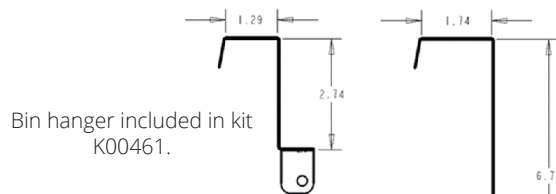
For and assembly video visit [manitowocice.com/](http://manitowocice.com/) video or the Maniowoc YouTube channel.

(Wall Mount Video QR)

## Standard Features

- NSF Approved. Commercial grade, metal frame with ABS plastic shield.
- Can be mounted 7 different ways (right or left side of bin, horizontal or vertical on bin, or on the wall either direction).
- Easy assemble. No tools required.
- Fits Maniowoc's new plastic and metal scoops. (plastic #0000015595 and metal #K00463)
- Use on Maniowoc / Koolaire ice storage bins, any wall, or competitor bins.

## Hanger Dimensions



Bin hanger included in kit K00461.

Optional hanger K00482 is required if using with F-Bins or LB-Style Bins.



Horizontal left entry wall mount



Horizontal right entry wall mount



Vertical wall mount



(Bin Mount Video QR)



Horizontal left entry bin mount



Horizontal right entry bin mount



Vertical left side bin mount



Vertical right side bin mount

For Maniowoc F bins or LB-Style Bins: order Hanger K00482 kit along with K00461

K00461 Multi-Mount External Scoop Holder

2110 South 26th Street  
Manitowoc, WI 54220

Tel: 1.920.682.0161  
Fax: 1.920.683.7589

[www.manitowocice.com](http://www.manitowocice.com)  
6633D\_MII\_K00461  
06/22



# K00463 - Metal Scoop

K00463 Metal Scoop



When using the Maniowoc metal scoop, users are presented with improved sanitation and a ergonomic grip when scooping ice. With the lifetime warranty offered, it'll be the last ice scoop you'll ever have to buy!

## Standard Features

- Best scoop you'll ever own. Comes with a limited life time warranty.
- Indestructible NSF Certified cast aluminum.
- Knuckle guard improves sanitation—prevents hand from contacting the ice.
- Rubber handle prevents hand from getting cold when the scoop is left in the bin.
- Can be hung inside D-bins and fits in the optional Multi-Mount External scoop holder.
- Large 5.3 lbs /85 oz scooping capacity

## Warranty

The limited lifetime warranty on the metal scoop allows for free replacement for as long as you own your scoop under normal and proper use

## Multi-Mount Accessory (sold separately)

Multi-Mount External Scoop Holder (K00461) protects ice scoop with NSF approved versatile scoop holder. ( For use with D-Bins, B-Bins and most competitive bins).

For Maniowoc LB bins: order hanger **K00482 kit** along with **K00461**.

\* For assembly Video, Scan or Click "QR" Code.



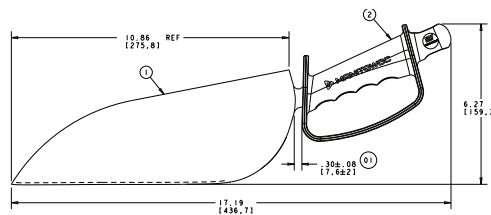
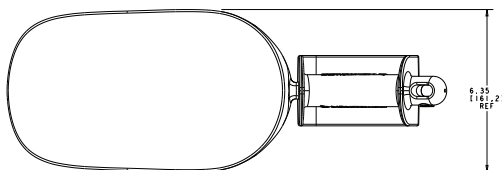
(Bin Mount)



(Wall Mount)



## Scoop Dimensions



2110 South 26th Street  
Manitowoc, WI 54220

Tel: 1.920.682.0161  
Fax: 1.920.683.7589

[www.manitowocice.com](http://www.manitowocice.com)  
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# QC7I TWIN 4FC-S

System Part Number: EV9202-82



## APPLICATIONS

- ◆ Ice machines
- ◆ Coffee brewers

\*Validated by ISO 17025 accredited lab for 99.999% reduction of *Pseudomonas diminuta* following the ASTM F838-05 protocol for the validation of 0.2 µm sterilizing grade filters.

†As tested by Pentair.

EPA Est. 002623-IL-002

## SYSTEM DESCRIPTION

The **QC7I Twin 4FC-S** water filtration system features exclusive Fibredyne™ II bacteriostatic media that filters sediment down to 0.2 micron\* and provides chlorine taste & odor reduction at a flow rate of 5 gpm for 30,000 gallons. Integrated scale inhibitor media helps protect against the formation of scale† on equipment surfaces. This system is certified under NSF/ANSI Standards 42 and 53.

## FEATURES • BENEFITS

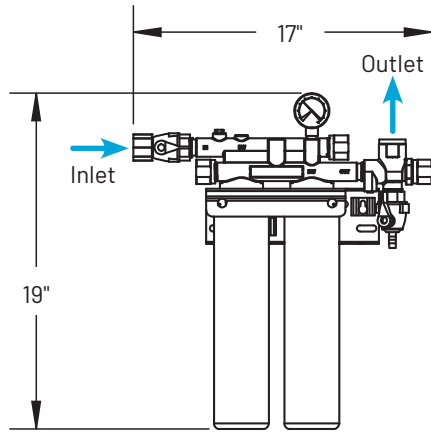
- ◆ Integrated scale inhibitor minimizes the potential for scale formation† to ensure reliable, efficient equipment operation
- ◆ Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 0.2 micron\*
- ◆ Fibredyne II media inhibits the growth of bacteria within the filter to guard against media fouling and optimize performance
- ◆ Inlet shutoff valve, flush valve, and pressure gauges simplify service and monitor operating performance
- ◆ Quick-change (QC) cartridges make changing cartridges simple and sanitary
- ◆ Reduces a range of contaminants to help ensure clearer, fresher water for consistently great-tasting beverages
- ◆ Helps protect equipment to help ensure reliable and efficient operation resulting in reduced maintenance and downtime
- ◆ NSF/ANSI Standard 42 certified for Bacteriostatic Effects and the reduction of Chlorine Taste & Odor, and Particulate Class I
- ◆ NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium* and *Giardia* by mechanical means

## INSTALLATION TIPS

- ◆ Choose a mounting location suitable to support the weight of the system while operating.
- ◆ Install vertically and allow 2½" (6.35 cm) clearance below the cartridge for easy removal and replacement.
- ◆ Feed water temperature must not exceed 100°F (38°C).
- ◆ Do not install where the system could be exposed to freezing temperatures.
- ◆ Feed water supply pressure must not exceed 125 psi (non-shock). When pressure exceeds 85 psi, a pressure reducing valve is recommended.
- ◆ Flush cartridges by running water through the system for five (5) minutes.
- ◆ For more details, see the installation, operation, and maintenance guide included with the system.

# QC71 TWIN 4FC-S

EV9202-82



## SPECIFICATIONS

| System  | Performance   |
|---|---|
| <b>Overall Dimensions</b><br>19" H x 17" W x 5.75" D<br>(48.3 cm x 43.2 cm x 14.6 cm) | <b>Service Flow Rate</b><br>5,0 gpm (18.93 lpm)     |
| <b>Connections</b><br>Inlet Connection: 3/4" FNPT<br>Outlet Connection: 3/4" FNPT     | <b>Rated Capacity</b><br>30,000 gallons (113,562 L) |
| <b>Operating Pressure</b><br>10 - 125 psi (0.7 - 8.6 bar)                             | <b>Chlorine Taste &amp; Odor Reduction</b><br>Yes   |
| <b>Water Temperature</b><br>35 - 100°F (2 - 38°C)                                     | <b>Particulate Reduction</b><br>Yes                 |
| <b>Operating Weight</b><br>17 lbs (7.7 kgs)   | <b>Bacteriostatic Effects</b><br>Yes                |
| <b>Shipping Weight</b><br>8 lbs (3.7 kgs)   | <b>Cyst Reduction</b><br>Yes                        |
| <b>Electrical Connection</b><br>None required   | <b>Turbidity Reduction</b><br>Yes                   |

## REPLACEMENT CARTRIDGE

| Model | Qty | Description    | Part No   |
|-------|-----|----------------|-----------|
| 4FC-S | 2   | Primary filter | EV9692-31 |

For Pentair Everpure Product Warranties visit:  
<http://pentair.com/assets/foodservice-warranty>

It is recommended that filter cartridges be replaced every six (6) months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Always replace filter cartridges at least once per year.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.



System Tested and Certified by NSF International against NSF/ ANSI Standards 42 and 53 for the reduction of:

|  |                                     |
|--|-------------------------------------|
| STANDARD NO. 42 –<br>AESTHETIC EFFECTS | STANDARD NO. 53 –<br>HEALTH EFFECTS |
| Bacteriostatic Effects                 | Mechanical Filtration               |
| Chemical Reduction                     | Cyst                                |
| Taste & Odor                           | Turbidity                           |
| Chlorine                               |                                     |
| Mechanical Filtration                  |                                     |
| Nominal Particulate Class I            |                                     |



**United States** | 1040 Muirfield Drive | Hanover Park, IL 60133 | 800.942.1153 (US Only) 630.307.3000 Main | [cseverpure@pentair.com](mailto:cseverpure@pentair.com) | [foodservice.pentair.com](http://foodservice.pentair.com)  
**Australia** | 1-21 Monash Drive | Dandenong South, Vic 3175 | Australia | 011.1300 576 190 Tel | [au.everpure@pentair.com](mailto:au.everpure@pentair.com)  
**China** | 21F Cloud 9 Plaza, NO 1118 | Shanghai, 200052 | China | 86.21.3211.4588 Tel | [china.water@pentair.com](mailto:china.water@pentair.com)  
**India** | Boulevard, B-9/A, 7th Floor - Tower B Sector 62 | Noida - 201301 | 91.120.419.9444 Tel | [indiacustomer@pentair.com](mailto:indiacustomer@pentair.com)  
**Europe** | Pentair Water Belgium BVBA | Industriepark Wolfstee, Toekomstlaan 30, B-2200 Herentals | Belgium | +32.(0).14.283.504 Tel | [sales@everpure-europe.com](mailto:sales@everpure-europe.com)  
**Japan** | Japan Inc. | Hashimoto MN Bldg. 7F, | 3-25-1 Hashimoto, Midori-ku, Sagamihara-shi | Kanagawa 252-0143 | Japan | 81.(0)42.775.3011 Tel | [info@everpure.co.jp](mailto:info@everpure.co.jp)  
**Southeast Asia** | 390 Havelock Road, | #04-01 King's Centre | Singapore 169662 | 65.6768.5800 Tel | [cseverpure@pentair.com](mailto:cseverpure@pentair.com)

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