Indigo NXT
The next generation ice machine

Engineered for Ease
Manitowoc :: Engineered for Ease

Your foodservice operation is a complicated enterprise. With so many moving parts, it's hard to keep things running smoothly and efficiently when every aspect competes for your attention. Manitowoc is dedicated to creating simple, powerful ice machines that give you the peace of mind to manage the rest of your organization with clarity and control. Backed by a heritage of experience and expertise, our dependable solutions are designed to help you conserve your resources with intuitive, seamless functionality, so you have even fewer challenges to worry about. At Manitowoc, we're proud to harness that thoughtful engineering as we discover new ways to help keep your establishment running efficiently.

Indigo NXT, was awarded the 2019 Kitchen Innovation Award from the National Restaurant Association. This prestigious award recognizes Indigo NXT for its innovation, efficiencies and productivity.

INDIGO NXT

brings you the next level of

- SIMPLICITY
- SANITATION
- ENERGY EFFICIENCY
- RELIABILITY
Indigo NXT has taken the guess work out of owning and operating a cube ice machine. Incorporating a 2.8-inch reflective touch display which provides access to features: ice machine operating status, step-by-step cleaning instructions, one touch access to the all asset information and a startup wizard to simplify the installation and ice machine set up process. Indigo NXT provides the owner with full status of ice machine, at all times.

New easyTouch® display

- 240x320 pixels, 262K color, 2.8” diagonal reflective touch display
- Icon based menu
- Start-up wizard
- Ice programming is easy as setting an alarm clock
- Auto detection of key accessories
- Clear operating status icons
- Servicing simplified through menu improvements
- Offers multiple languages
- One touch 24 hour off program

Indigo NXT is paired with our new D-bin ice storage bin, simplifying access to the ice. The D-bin door has been re-designed to provide built-in side grips so you can easily grip the door and lift to access the ice, no matter where one is standing. The bin door is cammed and self-latches to stay in the open position keeping the employee safe when scooping ice.

The DuraTech® Metal finish has better corrosion resistance than stainless steel and is smudge resistant and simpler to keep clean.
:: START-UP WIZARD
The Wizard walks the installer or operator through 12 operational screens to take advantage of the features and capabilities Indigo NXT ice machine offers.

:: HOME SCREEN STATUS
The ice machine will always display one of the five status at all times.

:: DATE AND TIME
Setting the local time and date is important for programming capability of the ice machine.

:: ALERTS
Triangle icon will appear to alert the operator of a potential issue. One touch of the icon will explain the cause.

:: MESSAGE
An envelope icon will appear in the display when there is a reminder set on the machine. (When locked the menu is locked out and only “read only” is available)

:: MAIN MENU
The menu icon lets you access the main menu and sub menus.

:: LOCK
When the lock appears on the screen, the screen is “locked” and the display cannot be accessed. (Software version 8.7 and beyond, will lock the menu only).

:: SANITATION
Provides peace of mind that your sanitation system is working (if equipped with LuminIce® II).

:: ASSET INFO
The information icon, provides you with all the asset information about the machine.

:: CONTACT INFO
One press will take you to the QR code to access the service locator, or the local installer.
NEXT LEVEL OF SANITATION

Indigo NXT is the easiest machine to clean inside. With its hinged door that swings open, it does not need to be removed and placed on a dirty floor. A front facing evaporator allows access to the foodzone without removing the top or side covers. The inside is all white, so any contaminants or mold can be easily spotted, and with the rounded corners, and unexposed tubes and wires, it is easy to wipe clean for those intermediate cleanings.

Only Indigo NXT has an optional integrated advanced sanitation solution, LuminIce® II which controls viruses and bacteria and keeps the food zone clean longer. Indigo NXT will auto-detect if the LuminIce was factory installed or added as an optional accessory. Indigo NXT provides further peace of mind that the LuminIce II sanitation system is working by displaying a sanitation icon in the display frame. It displays blue when working and red when it’s time to change the bulb. By having LuminIce II in the machine, you will reduce your cleaning frequency. The average owner will save $1,500 over the life of the machine (Based on reducing one cleaning per year over a 10 year life of the machine).

Indigo NXT coupled with the D-bin ice storage bin, provides added sanitation while transporting ice from the bin to its designated location. The new ergonomic NSF scoop, keeps the thumb and knuckles from touching the ice and is included with every D-bin ice storage bin. The internal scoop holder keeps the handle above the ice, free from contamination. For those occasions when the scoop must be keep outside the bin, there is an optional NSF approved, external scoop holder which keeps the ice scoop covered and conveniently located.

LuminIce II Growth Inhibitor accessory
Front-facing evaporator
Snap-fit water pump
NEXT LEVEL OF SANITATION

- Snap-fit water probe
- Removable water trough
- Rounded foodzone corners

Engineered for Ease
Indigo NXT is the most efficient cube ice machines on the market today. Many of the new models incorporate R410A refrigerant, which is environmentally friendly and has 48% less global warming potential than previous models. All models are AHRI certified, as well as, exceed the stringent 2018 DOE (Department of Energy) minimums for energy usage. Many models are ENERGY STAR® 3.0 qualified, which makes them available for rebates from local energy companies. Indigo NXT is up to 43% more energy efficient than previous models, significantly lowering the cost of ownership.
**NEXT LEVEL OF RELIABILITY**

Indigo NXT is the most reliable ice machines that Manitowoc has made. Over a half a million hours of testing went into developing the next generation ice machine. New reliability methodology and HALT (Highly Accelerated Life Test) were used to insure our machines will provide years of outstanding service.

---

**Service & Support**

- The easyTouch display provides service data for faster and more accurate service calls.
- The easyTouch display provides easy and quick navigation to set up and program the ice machine for all applications.
- Firmware functional upgrades are easily made through the control board USB port.
- The front-accessible and isolated control box keeps electricity outside of the foodzone improving overall safety.
- The front facing evaporator and refrigeration service ports make the interior of the ice machine easier to clean and service to reduce overall cost of ownership.

---

For the past 17 years, FE&S (Foodservice Equipment & Supplies) magazine has named Manitowoc Ice the Overall Best in Class in the ice maker category as voted by foodservice consultants, distributors, dealers and operators. No other ice machine manufacturer can say that. That’s why Manitowoc ice machines remain America’s #1 Selling Ice Machine.
Selecting the right size ice machine for your needs

In any business, ice needs are rarely uniform. For example, more ice may be needed in summer than in winter, or on weekends than on weekdays. Size your Manitowoc ice machine and storage bin to meet your peak needs.

Avoid sizing a new ice machine solely on the performance of your present equipment. The age and mechanical condition of your present ice machine may mislead you in determining the production capacity you need. Remember, surrounding air and incoming water temperatures affect the quantity of ice a machine produces.

If you are starting a business from scratch and don’t have and existing ice machine, visit our website at: manitowoc.com/sales/ice-calculator. The convenient calculator will help you determine the size of machine you will need depending on your specific needs. After determining how much ice you need, add another 20% to accommodate future business growth. Taking the time to correctly size ice making equipment assures ample ice supply during peak periods.

<table>
<thead>
<tr>
<th>ICE PRODUCTION</th>
<th>D-320 Bin</th>
<th>D-420 Bin</th>
<th>D-400 Bin</th>
<th>D-400 Bin</th>
<th>D-400 Bin</th>
<th>D-400 Bin</th>
<th>D-400 Bin</th>
<th>D-400 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-570 Bin</th>
<th>D-970 Bin</th>
<th>D-970 Bin</th>
</tr>
</thead>
<tbody>
<tr>
<td>460 lbs</td>
<td>209 kg</td>
<td>261 kg</td>
<td>141 kg</td>
<td>222 kg</td>
<td>249 kg</td>
<td>302 kg</td>
<td>324 kg</td>
<td>376 kg</td>
<td>392 kg</td>
<td>550 kg</td>
<td>753 kg</td>
<td>891 kg</td>
<td>1660 lbs</td>
<td>1965 lbs</td>
<td>1660 lbs</td>
<td>1965 lbs</td>
<td>1660 lbs</td>
<td>1965 lbs</td>
<td>1660 lbs</td>
<td>1965 lbs</td>
<td>1660 lbs</td>
</tr>
<tr>
<td>575 lbs</td>
<td>232 kg</td>
<td>283 kg</td>
<td>152 kg</td>
<td>234 kg</td>
<td>265 kg</td>
<td>318 kg</td>
<td>340 kg</td>
<td>392 kg</td>
<td>408 kg</td>
<td>565 kg</td>
<td>768 kg</td>
<td>907 kg</td>
<td>1730 lbs</td>
<td>2070 lbs</td>
<td>1730 lbs</td>
<td>2070 lbs</td>
<td>1730 lbs</td>
<td>2070 lbs</td>
<td>1730 lbs</td>
<td>2070 lbs</td>
<td>1730 lbs</td>
</tr>
<tr>
<td>310 lbs</td>
<td>152 kg</td>
<td>193 kg</td>
<td>105 kg</td>
<td>186 kg</td>
<td>208 kg</td>
<td>257 kg</td>
<td>279 kg</td>
<td>328 kg</td>
<td>344 kg</td>
<td>505 kg</td>
<td>708 kg</td>
<td>846 kg</td>
<td>1630 lbs</td>
<td>1970 lbs</td>
<td>1630 lbs</td>
<td>1970 lbs</td>
<td>1630 lbs</td>
<td>1970 lbs</td>
<td>1630 lbs</td>
<td>1970 lbs</td>
<td>1630 lbs</td>
</tr>
<tr>
<td>490 lbs</td>
<td>222 kg</td>
<td>283 kg</td>
<td>152 kg</td>
<td>234 kg</td>
<td>265 kg</td>
<td>318 kg</td>
<td>340 kg</td>
<td>392 kg</td>
<td>408 kg</td>
<td>565 kg</td>
<td>768 kg</td>
<td>907 kg</td>
<td>1730 lbs</td>
<td>2070 lbs</td>
<td>1730 lbs</td>
<td>2070 lbs</td>
<td>1730 lbs</td>
<td>2070 lbs</td>
<td>1730 lbs</td>
<td>2070 lbs</td>
<td>1730 lbs</td>
</tr>
<tr>
<td>550 lbs</td>
<td>302 kg</td>
<td>376 kg</td>
<td>214 kg</td>
<td>311 kg</td>
<td>352 kg</td>
<td>414 kg</td>
<td>444 kg</td>
<td>519 kg</td>
<td>549 kg</td>
<td>710 kg</td>
<td>914 kg</td>
<td>1075 kg</td>
<td>1965 lbs</td>
<td>2350 lbs</td>
<td>1965 lbs</td>
<td>2350 lbs</td>
<td>1965 lbs</td>
<td>2350 lbs</td>
<td>1965 lbs</td>
<td>2350 lbs</td>
<td>1965 lbs</td>
</tr>
<tr>
<td>665 lbs</td>
<td>324 kg</td>
<td>392 kg</td>
<td>214 kg</td>
<td>311 kg</td>
<td>352 kg</td>
<td>414 kg</td>
<td>444 kg</td>
<td>519 kg</td>
<td>549 kg</td>
<td>710 kg</td>
<td>914 kg</td>
<td>1075 kg</td>
<td>1965 lbs</td>
<td>2350 lbs</td>
<td>1965 lbs</td>
<td>2350 lbs</td>
<td>1965 lbs</td>
<td>2350 lbs</td>
<td>1965 lbs</td>
<td>2350 lbs</td>
<td>1965 lbs</td>
</tr>
<tr>
<td>715 lbs</td>
<td>376 kg</td>
<td>467 kg</td>
<td>265 kg</td>
<td>382 kg</td>
<td>434 kg</td>
<td>504 kg</td>
<td>544 kg</td>
<td>639 kg</td>
<td>679 kg</td>
<td>850 kg</td>
<td>1080 kg</td>
<td>1295 kg</td>
<td>2350 lbs</td>
<td>2750 lbs</td>
<td>2350 lbs</td>
<td>2750 lbs</td>
<td>2350 lbs</td>
<td>2750 lbs</td>
<td>2350 lbs</td>
<td>2750 lbs</td>
<td>2350 lbs</td>
</tr>
<tr>
<td>830 lbs</td>
<td>467 kg</td>
<td>575 kg</td>
<td>335 kg</td>
<td>452 kg</td>
<td>524 kg</td>
<td>604 kg</td>
<td>644 kg</td>
<td>754 kg</td>
<td>794 kg</td>
<td>965 kg</td>
<td>1205 kg</td>
<td>1440 kg</td>
<td>2750 lbs</td>
<td>3150 lbs</td>
<td>2750 lbs</td>
<td>3150 lbs</td>
<td>2750 lbs</td>
<td>3150 lbs</td>
<td>2750 lbs</td>
<td>3150 lbs</td>
<td>2750 lbs</td>
</tr>
<tr>
<td>865 lbs</td>
<td>575 kg</td>
<td>695 kg</td>
<td>405 kg</td>
<td>522 kg</td>
<td>604 kg</td>
<td>704 kg</td>
<td>754 kg</td>
<td>884 kg</td>
<td>924 kg</td>
<td>1095 kg</td>
<td>1345 kg</td>
<td>1590 kg</td>
<td>3150 lbs</td>
<td>3550 lbs</td>
<td>3150 lbs</td>
<td>3550 lbs</td>
<td>3150 lbs</td>
<td>3550 lbs</td>
<td>3150 lbs</td>
<td>3550 lbs</td>
<td>3150 lbs</td>
</tr>
<tr>
<td>1213 lbs</td>
<td>1965 lbs</td>
<td>2350 lbs</td>
<td>1295 kg</td>
<td>1525 kg</td>
<td>1705 kg</td>
<td>1965 lbs</td>
<td>2225 lbs</td>
<td>2445 lbs</td>
<td>2575 lbs</td>
<td>2795 lbs</td>
<td>3150 lbs</td>
<td>3550 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
</tr>
<tr>
<td>1660 lbs</td>
<td>2350 lbs</td>
<td>2750 lbs</td>
<td>1295 kg</td>
<td>1525 kg</td>
<td>1705 kg</td>
<td>1965 lbs</td>
<td>2225 lbs</td>
<td>2445 lbs</td>
<td>2575 lbs</td>
<td>2795 lbs</td>
<td>3150 lbs</td>
<td>3550 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
</tr>
<tr>
<td>1965 lbs</td>
<td>2750 lbs</td>
<td>3150 lbs</td>
<td>1295 kg</td>
<td>1525 kg</td>
<td>1705 kg</td>
<td>1965 lbs</td>
<td>2225 lbs</td>
<td>2445 lbs</td>
<td>2575 lbs</td>
<td>2795 lbs</td>
<td>3150 lbs</td>
<td>3550 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
<td>7740 lbs</td>
<td>7110 lbs</td>
</tr>
</tbody>
</table>

Half dice 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. Ice machine and bin ordered separately. Ice Storage is base on application capacity based on 90% of the volume x 33/lb. 4°F average density of ice. (iT0300 replaces iF0300 in March 2020).
Ice Storage Bins and Dispensers

Find the perfect ice machine pairing with Manitowoc’s wide variety of ice storage bins and dispensers.

D-Style Ice Storage Bins
Available in 22” (55.9 cm), 30” (76.2 cm) and 48” (121.9 cm) widths.

Large Capacity Bins
Available in 30” (76.2 cm), 48” (121.9 cm) and 60” (152.4 cm) widths.

Bin and Cart System
Includes two 240 lb. (109 kg) capacity carts with lids.

Ice Dispensers
Available in 22” (55.9 cm) and 30” (76.2 cm) widths. SPA models dispense ice only and SFA models dispense ice and water.

Beverage Dispensers
Manitowoc’s sister company, Multiplex®, offers a complete line of countertop self-service ice and beverage dispensers.

Ice Storage Bins and Dispensers

<table>
<thead>
<tr>
<th>ICE/BEVERAGE SERIES</th>
<th>IBF0620C</th>
<th>IBF0820C</th>
<th>IBF1020C</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICE PRODUCTION</td>
<td>675 lbs</td>
<td>825 lbs</td>
<td>1206 lbs</td>
</tr>
<tr>
<td>HEIGHT</td>
<td>24”</td>
<td>26.5”</td>
<td>30.5”</td>
</tr>
<tr>
<td>Width</td>
<td>61.0 cm</td>
<td>67.3 cm</td>
<td>77.5 cm</td>
</tr>
<tr>
<td>DEPTH</td>
<td>55.9 cm</td>
<td>55.9 cm</td>
<td>55.9 cm</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>QUIETQube® SERIES</th>
<th>IF0600C*</th>
<th>IF0900C*</th>
<th>IF1200C</th>
<th>IF1400C</th>
<th>IF1800C</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICE PRODUCTION</td>
<td>600 lbs</td>
<td>816 lbs</td>
<td>1215 lbs</td>
<td>1425 lbs</td>
<td>1660 lbs</td>
</tr>
<tr>
<td>HEIGHT</td>
<td>21.5”</td>
<td>26.5”</td>
<td>29.5”</td>
<td>25”</td>
<td>29.5”</td>
</tr>
<tr>
<td>Width</td>
<td>54.6 cm</td>
<td>67.3 cm</td>
<td>74.9 cm</td>
<td>63.5 cm</td>
<td>74.9 cm</td>
</tr>
<tr>
<td>DEPTH</td>
<td>76.2 cm</td>
<td>76.2 cm</td>
<td>76.2 cm</td>
<td>76.2 cm</td>
<td>76.2 cm</td>
</tr>
</tbody>
</table>

*Half dice air cooled pounds/day. Approximate ice-making capacity based on air-cooled condenser unit at 70°F/21°C air and 50°F/10°C water. Ice machine and bin ordered separately.

**CVD Condenser for i686C to i1870C 34” W x 24.13” D x 25.75” H 86.4 x 61.3 x 65.4 cm
CVD Condenser for i2170C 53” W x 26” D x 25.75” H 134.6 x 66.0 x 65.4 cm
Remote Condensing Options

QuietQube®

The Quietest Ice Machine Ever Made
Up to 75% quieter than a self-contained or standard remote ice machine.

Manitowoc QuietQube ice machines use an exclusive technology that puts the compressor and condenser fan motor on the roof. Our patented iCVD technology uses cool vapor rather than hot gas to harvest ice. It not only makes QuietQube ice machines the quietest ever; it makes them more reliable, more efficient, and provides high levels of ice production too.

Vertical Discharge Remote Condensers
Remote air-cooled condenser systems improve efficiency, increase ice production, and conserve energy. Remote systems for Series iT500, IF600, IF900, IT1200, IT1500, and IT1900 ice machines consist of ice maker, bin, remote condenser, and interconnecting refrigerant lines. (Each ordered separately.)

Accessories

Automatic Cleaning System (iAuCS®)
Eliminates routine maintenance. iAuCS counts the number of ice-making cycles and, at a frequency you select, initiates a cleaning or sanitizing cycle... AUTOMATICALLY. Choose from 2 weeks to 6 months settings. Available for most models.

Arctic Pure® Water Filter with Quick Disconnect Design
Conditions incoming water, reduces machine cleaning frequency and service costs, maximizes equipment performance, and improves ice quality. Features include replaceable filters and compact size. All systems carry a 3-year parts- and-labor warranty (excluding filter cartridge).

External Scoop Holder
The NSF approved external scoop holder works with the new D-Bin scoop and the optional Manitowoc metal scoop. Can be configured 7 different ways, either bin mount or wall mount, vertical or horizontal.

LuminIce® II Virus and Bacteria Inhibitor
Creates “active air” by recirculating the air around the ice machine foodzone components to inhibit the growth of viruses, bacteria, mold, yeast and other common micro organisms (order factory installed or after market).
Manitowoc Indigo NXT: the next generation ice machine

Food service operation is complicated business. With so many moving parts, it’s hard to keep things running smoothly and efficiently. You want your ice machine to be worry free and easy to own and operate. Manitowoc is dedicated to creating simple ice machines that give you peace of mind to manage the rest of your organization. Backed by a heritage of experience and expertise, our dependable solutions are designed to help you conserve your resources and concentrate on what matters most, your customers.

At Manitowoc we are proud to harness that thoughtful engineering to make your life easier.
Welbilt offers fully-integrated kitchen systems with award-winning product brands: Cleveland™, Convotherm®, Crem™, Delfield®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc® Ice, Merco®, Merrychef® and Multiplex®. Supported by service brands: KitchenCare®, aftermarket parts and service; FitKitchen®, fully-integrated kitchen systems; and KitchenConnect®, cloud-based open digital platform.

Bringing innovation to the table • welbilt.com