

Category Outlook

Ice Machines

How to Never Worry About Ice Again

Having built a reputation for innovative and reliable products, Manitowoc Ice left no stone unturned in the design of its new Indigo™ ice machine. Indigo™ delivers ice assurance—never having to worry about ice again—through a series of technological advancements that maximize reliability, ease cleaning and food-safety concerns and ensure that the ice you provide to customers will be clean and taste great every time.

State-of-the-art diagnostics offer constant monitoring of refrigeration and subsystem controls so when an issue arises it is immediately communicated and can be addressed. Customizable ice-making scheduling allows for fluctuations in daily levels of production, saving energy by making only the amount of ice you need when you need it. Ice production can be scheduled by day of week or time of day to take advantage of lower nighttime energy rates.

The LuminIce™ Growth Inhibitor accessory, which creates “active air” by recirculating the air inside the ice machine “foodzone” over an ultraviolet (UV) light, is another way that Indigo ice machines raise the bar on cleaning standards. This active air passes over all exposed food-zone components to inhibit the growth of yeast, bacteria and other common microorganisms. The LuminIce feature keeps down mold growth, which is important for food safety but also reduces the labor time we have to spend manually cleaning the machines.

The Indigo series’ large, illuminated easy-to-read display makes communications between the machine and restaurant staff simple, prompting staff to check the water or air filter or to add sanitizer. The machines’ internal communica-



tion system provides constant monitoring of refrigeration and subsystem controls, immediately noting issues as soon as they arise so they can be addressed. The electronic storing and reading of data makes servicing easier and reduces labor and machine downtime.

Active clean technology on the Indigo machine automates regular cleaning, sanitizing and de-scaling cycles, and incorporates several key technologies that inhibit slime growth, lime deposits and mineral scale, reducing the number of steps and overall time it takes to complete the cleaning cycle. Operators report that it used to take a minimum of one hour to clean, but with Indigo, they spend only 15 to 20 minutes at most. That extra time can now be used more productively in serving their customers.

Ice is always there, where and when you need it. Whether you need 100

pounds of ice or 3,000 pounds, the Manitowoc Indigo delivers the highest-quality ice to serve customers. Manitowoc’s revolutionary acoustical ice-sensing technology accurately measures ice thickness for consistent cube formation and water conditions.

“The new Indigo ice machine offers industry-leading diagnostics and cleanability enhancements, all geared toward creating a more reliable and efficient ice maker,” says John Sara, senior product manager for Manitowoc Ice. “Summing up, the best just got better.”

For more information on Manitowoc’s new Indigo ice machines, visit www.manitowocice.com/indigo.