Chewblet Ice Machines

Value

Flexibility

Reliability



Follett[®] Chewblet ice machines . . .

What is Chewblet ice?

Chewblet ice is formed on the interior wall of a barrel-shaped evaporator. A rotating auger gently removes the ice from the evaporator wall and extrudes it through a compression nozzle to remove unfrozen water. From the nozzle, ice is pushed into a transport tube and distributed to a bin or dispenser up to 20 feet (6 m) away for Maestro[™] ice machines and 75 feet (22.8 m) for Horizon[™] ice machines.

The result is Chewblet ice, uniformly shaped pieces of chewable ice in two different sizes. Original Chewblet ice is approx. 1" (2.54 cm) long and Micro Chewblet ice is approx. 3/8" (0.95 cm) long. Chewblet ice is higher in quality than other forms of extruded ice, and more reliably dispensed.



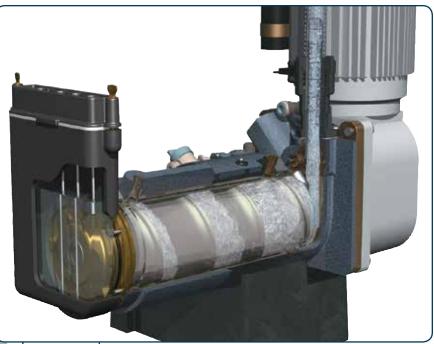
Bite sized Chewblets – 5/8" diameter

environmentally responsible

Follett Chewblet ice machines consume less water and electricity than comparable size cube-type machines.

The Horizon series employs advanced technology and design features to provide superior utility performance. Horizon machines consume up to 40% less water than comparable size cube ice machines. In addition, most Horizon ice machines are ENERGY STAR[®] certified.





Cube Ice

- Batch harvesting of thick cubes is energy intensive – disrupts refrigeration by frequent stopping and starting, heating and cooling
- Freezing process is reversed to heat evaporator plates in order to release cubes
- Gallons of chilled water are flushed down the drain – wastes water and energy
- Continuous harvesting of a thin layer of ice optimizes energy use – no disruption of refrigeration cycle

Chewblet Ice

- Cycle is NEVER reversed and additional energy to remove ice is NEVER required
- All water is consumed to make ice except for a few gallons per day for flushing the evaporator

Only Follett Chewblet ice machines offer RIDE[®] remote ice delivery equipment

As ice is extruded from the machine, it enters the transport tube and pushes the ice ahead of it through the tube without the use of pumps, vacuums, or blowers. Simple, but effective, RIDE technology allows the ice machine to be placed up to 75 feet (22.8 m) away from the dispenser or storage bin. It can be put under a counter, placed in a back room, even mounted on a wall! Here are a few reasons RIDE technology can be the right solution for you.

Improved aesthetics

- No bulky ice machine on top of dispenser; more open space
- No heat and noise in customer areas

Accessibility

- Complete access to countertop dispensers for cleaning and servicing
- No heavy ice machines to move or work around; improved worker safety

Space utilization

- Only a few inches of head room required above bins
- Great for low ceilings or to increase storage capacity in the same footprint
- More ice storage per square foot of floor space

unparalleled reliability

Follett Chewblet ice machines are designed to be virtually maintenance free except for routine cleaning and sanitizing.

- A rugged, high performance gearmotor and a bearing-free design provide maintenance-free machine life
- Reliability of components has been proven by over ten years of operation in the most demanding kitchen environments
- Ice machine subjected to extreme operating conditions to assure superior performance in all applications
- With the Horizon series, routine cleaning and sanitizing is easier than ever

exclusive **RIDE** technology

Potential for significant cost savings versus remote condensing ice machine

- Cubers and nugget machines must use a remote condensing system to remove heat and noise from the customer area
- Self-contained Follett Chewblet ice machines with RIDE models can be placed in a back room to reduce equipment and installation costs by over 25%
- Since Follett Chewblet ice machines reject only about 2/3 the BTUs of comparable capacity cubers, overall HVAC costs go down in most cases

Top-mount configuration

Follett Chewblet ice machines are low profile to fit under soffits and low ceilings.





consumer preferred ice

What consumers say

Independent market research* shows that up to 70% of consumers prefer Chewblet ice in their fountain beverages. Frequent fountain users particularly like Chewblet ice.

"Its crisp, sparkling appearance looks refreshing"

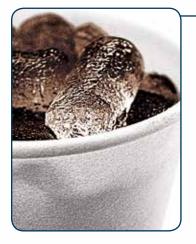
"Cools drinks quickly, but melts slowly to maintain drink quality longer"

"It's easy and fun to chew when the drink is gone!"

* Surveys conducted by Roper ASW in Austin, Integrated Marketing Concepts in Columbus



45% of consumers said they'd purchase more fountain beverages if offered with Chewblet ice.



Superior drink performance

Independent lab testing compared Chewblet ice to several types of cube and nugget ice. The results? Chewblet ice was comparable or superior in every category!

- Drink displacement better displacement than cubes and nuggets for higher profit
- Cold plate performance outperforms cubes, doesn't bridge like nuggets colder, more consistent drink temperatures
- Drink dilution and carbonation retention comparable to cubes longer lasting, high quality taste

Reliable dispensing

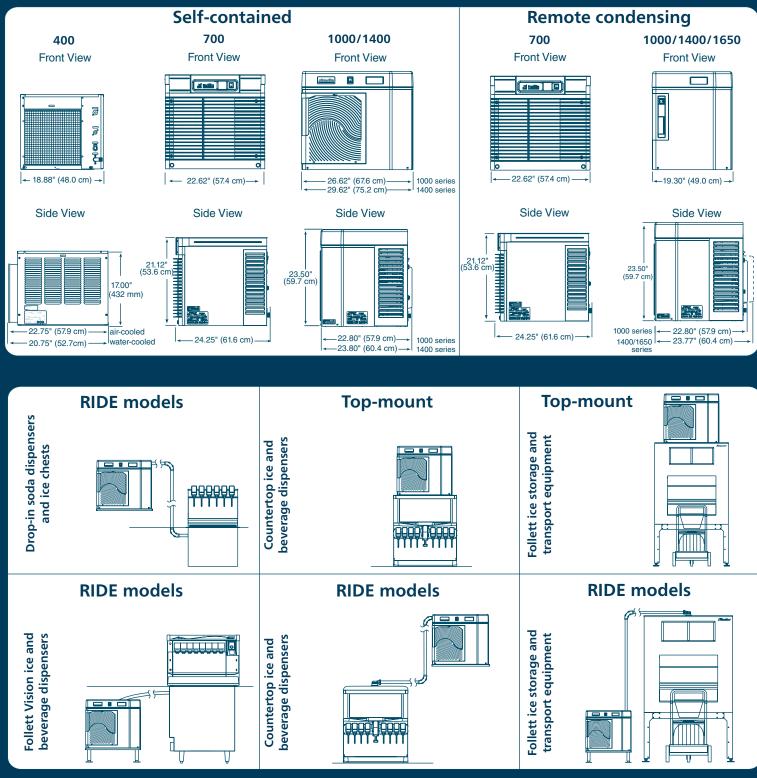
Whereas smaller, softer nugget ice often causes bridging and jamming in ice and beverage dispensers, Chewblet ice dispenses reliably. Chewblet ice can be dispensed from Follett Vision[™] ice and beverage dispensers, as well as from most models of countertop ice and beverage dispensers.

Follett offers top kits to allow Chewblet machines to fit other manufacturers' dispensers.





Follett ice machines



Warranty - Maestro 400 series - 3 years parts and labor on all components, 5 years parts on compressor Horizon 700, 1000, 1400 and 1650 series – 3 years parts and labor on all components, 5 years parts on compressor

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