

Need Adv-ICE on an Air-Cooled and Water-Cooled Ice Machine?

By Eva Berrios

Let's face it – It is not easy choosing an ice machine for your facility, whether it is for a full-service restaurant or even a hospital. There are pros and cons to every ice machine, but it depends on the risk that you are willing to take. Maybe you can afford high electric bills and spending the extra time on maintaining them. Maybe not. So which machine should you choose – the air cooled or the water-cooled ice machines? Some things to consider are the types of environments you work in, the amount of space surrounding your ice machine, and the laws of water usage for your municipality.

Air-Cooled Ice Machine

These machines use fans and vents to blow air through the condenser coils and transfer it out of the unit. If they are placed in hot and humid environment, it will have a harder time producing ice because it will have to work extra hard to remove the heat from it. Also, if you keep this type of ice machine in an already-hot room, the hot air discharge will increase the temperature of the room.

The good news about these machines is that the installation costs are affordable, it meets all local water consumptions standards, and they are Energy Star compliant - energy efficient criteria set by the US Environmental Protection Agency or the US Department of Energy.

Water-cooled Ice Machines

These ice machines are commonly used outdoors, kitchens, and enclosed spaces with limited air that are more than 90 degrees. Instead of air, the coils release heat into the water coils, which gets drains out of the unit. They are commonly used in warmer environments and where it is hard to control the temperature. It may raise the cost of your water and electric bill a little more since it consumes more energy and water, but they may be a fit for you if your facility is generally hot and uses a recirculating water system.

In the end you want to be happy with your purchase that will meet your ice production needs and fit your budget. No one wants to deal with slowed-down

production and unhappy people when their ice machine goes down. We can imagine how bad that can be when patients don't have ice for their care, and customers having to drink warm soda!

Still stumped on what to purchase after reading this? Easy Ice's primary goal is to make sure you have the ice maker solution to help kickstart your restaurant, manufacturing, hospital and other business that you may be running. Remember that our U.S. based customer service team is available 24 hours / 7 days a week if you need help choosing or have any questions.

Let us be of servICE to you today!