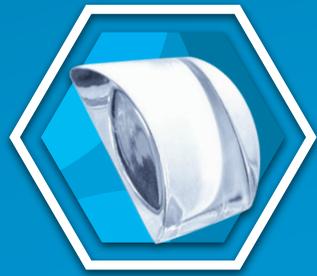


CHOOSING THE RIGHT ICE MAKER

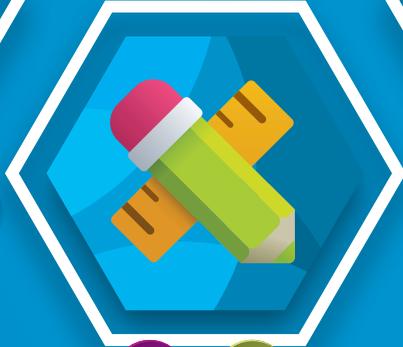


HOW MUCH ICE DO YOU NEED?

Before choosing an ice maker, take a look at how many customers you serve and what type of ice you will need



Schools and university cafeterias average about 1.5 lbs. of ice per student per day



Bars and cocktail lounges use about 3 lbs. of ice per seat



Volume of ice used

X Number of customers served

= The type of ice maker you need

Your menu should dictate your machine—not the other way around



Restaurants use an average of 2 lbs. of ice per customer per day



Hospital cafeterias use about 1 lbs. of ice per person per day and an average of 10 lbs. for every bed



Hotels use about 5 lbs. of ice per room per day.



TYPES of ICE



CRESCENT CUBE

Individual, hard, clear crescent shape



SQUARE CUBE

Individual, hard, clear square shape



FLAKED ICE

Soft, light, chewable moldable ice



TOP HAT CUBE

Individual, hard, clear round shape



CUBELET ICE

Chewable, soft, light small pellet shape