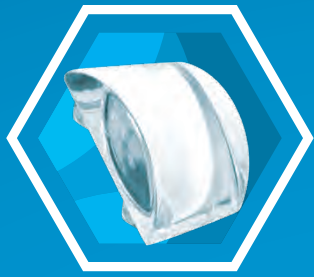


CHOOSING THE RIGHT ICE MAKER



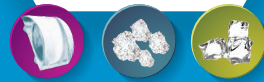
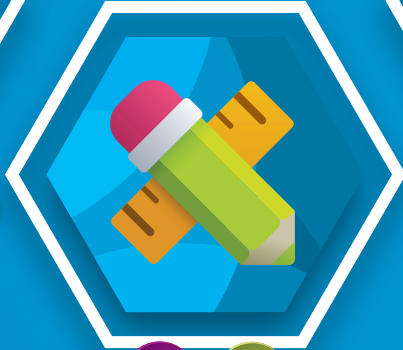
HOW MUCH ICE DO YOU NEED?

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



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

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



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

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



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

$$\begin{array}{r} \text{Lbs. of ice used} \\ \times \text{Number of customers served} \\ \hline = \text{The size of ice maker you need} \end{array}$$

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



TYPES of ICE



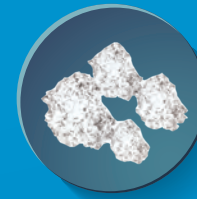
CRESCENT CUBE

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