

INTRO TO COMMERCIAL ICE MACHINE SELECTION

What Type of Machine Is Best For Your Business?

Some people may not realize it, but ice is a type of food. It's also a key ingredient in most foodservice applications around the world. That's why it's very important to select the right type of ice and ice machine for your business.

When choosing a machine, there are several factors that need to be considered, including ice type, machine location, sizing/ice amount and condenser style.



Modular cube ice machine

Ice Type

In addition to size, ice machines can vary by the type of ice they produce. Different ice types are ideal for different applications.

- The most common and versatile ice is the **basic cube**. Ice-O-Matic cubers offer half-cube and full-cube versions.
- The **half-cube** style is commonly found in restaurants and convenience stores because it dispenses easily. It's perfect for soft drinks, mixed drinks, bagged ice and dispensed ice.
- The **full cube** is the perfect complement to any cocktail or beverage. The larger size creates a beautiful visual appeal with a high-end feel. The full cube is also a popular choice for large-volume applications like bagging and bulk-cooling. The full cube is perfect for soft drinks, mixed drinks, bagged ice and dispensing.
- Ice-O-Matic also offers **Nugget Ice**—a consumer favorite! It's a soft, chewable ice that absorbs the flavor of a beverage for more enjoyable chewing. This ice dispenses well, blends quickly and displaces liquid better than cubes. It's a great choice for restaurants, convenience stores and is ideal for use in buffets, grocery stores, fish markets, chilled food displays and it packs well for healthcare applications. It's perfect for chewing as well as for use in fountain beverages, specialty drinks and blended cocktails.
- **Flake ice** is ideal for use in buffets, grocery stores, fish markets, chilled food displays and it packs well for healthcare applications. Its 73 percent ice-to-water ratio means the ice is easier to chew, more packable and absorbs more flavor. The ratio also results in increased cooling speed which helps save money on utilities as the amount of ice customers need is minimized. It's perfect for produce, chilled foods from a buffet, seafood or meat in a display and blended cocktails.



Cube Ice



Nugget Ice



Flake Ice

Machine Location

- Depending on the amount of space an operator has, and where the machine will be placed, machine options include a modular or self-contained machine.
- **Modular:** Modular ice machines produce ice but don't provide storage. They are ideal for restaurants that demand medium to high yield but they will require an additional 22", 30" or 48" bin or dispenser. Storage bins are typically used by staff while dispensers are mostly used by customers or guests.
- **Self-Contained:** These are typically smaller units that produce and store ice. They are ideal for limited-space applications or situations where ice demand is low. Ice-O-Matic's units come in 15", 20", 24" or 30" sizes so depending on counter height, many units can slide underneath to free up valuable space.



Self-contained cube ice machine

Machine Sizing

- Does the existing ice maker meet peak usage during the hottest time of the year?
- What are the various locations or stations in the establishment that will need ice? Will they be serviced from one or multiple ice makers?
- Planning for future growth? Consider building in at least 20 percent additional capacity on new installations.

FOODSERVICE	APPROXIMATE ICE USAGE PER DAY
Restaurant	1.5 lbs (0.7 kg) per person
Cocktail	3 lbs (1.4 kg) per person per seat
Salad Bar	40 lbs per cubic foot (641 kg per cubic meter)
Quick Service	5 oz. per 7- to 10-oz. drink / 8 oz. per 12- to 16-oz. drink / 12 oz. per 18- to 24-oz. drink 0.14 kg per 207-296 ml drink / 0.23 kg per 355-473 ml drink / 0.34 kg per 532-710 ml drink
LODGING	APPROXIMATE ICE USAGE PER DAY
Guest Ice	5 lbs (2.3 kg) per room
Restaurant	1.5 lbs (0.7 kg) per person
Cocktail	3 lbs (1.4 kg) per person per seat
Catering	1 lb (0.45 kg) per person
HEALTHCARE	APPROXIMATE ICE USAGE PER DAY
Patient Ice	10 lbs (4.5 kg) per bed
Cafeteria	1 lb (0.45 kg) per person
CONVENIENCE STORE	APPROXIMATE ICE USAGE PER DAY
Beverage	6 oz. per 12-oz. drink / 10 oz. per 20-oz. drink / 16 oz. per 32-oz. drink 0.17 kg per 355 ml drink / 0.28 kg per 592 ml drink / 0.45 kg per 946 ml drink
Cold Plate	50% more ice usage per day
Package Ice	Weight per bag x number of bags sold per day

Condenser

The three types include air-cooled, water-cooled and remote-cooled. Ice-O-Matic also offers top-air discharge in several modular cubers up to 650 pounds.

- **Air-cooled:** Easy to install and is sometimes the least-expensive configuration.
- **Water-cooled:** Uses less electricity and operates more quietly than air-cooled condensers. Check local codes for appropriate use in your area.
- **Remote-cooled:** Similar to air-cooled condensers with one difference: the condensing unit is placed outside so customers won't hear it and it does not heat up the area around it.

BOTTOM LINE

Buying an ice machine doesn't have to be a challenge: determining production requirements and the type of ice you need is a good first step and will help make the process a little easier.

Ice-O-Matic's knowledgeable sales representatives can also answer any questions and walk prospective purchasers through the selection process.

For more on commercial ice machine selection tips, watch our 'Cool School' video on Ice-O-Matic's YouTube channel at [youtube.com/iceomaticusa](https://www.youtube.com/iceomaticusa).

You can also visit us online at iceomatic.com to explore our company, our products and our history.



11100 E. 45th Avenue • Denver, CO 80239 • Phone: 1. 866. PURE. ICE • Fax: 303. 371. 6296 • www.iceomatic.com



OUR QUALITY ICE-O-MATIC PRODUCTS HAVE BEEN
MANUFACTURED IN DENVER FOR THE LAST 60 YEARS.

Part: 8016
Rev: 11/14