

# COMMERCIAL ICE MACHINES: *ICE TYPES*

Your ice machine purchase is one of the most important decisions you'll make in your kitchen.

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## CALCULATE YOUR ICE USAGE.

### NOTE:

The following are approximations in pounds per person, unless otherwise noted.

**Restaurant:** 1.8 lbs

**Bar:** 3 lbs

**Salad Bar:** 40 lbs

**Catering:** 1 lb

**Cafeteria:** 1 lb

**Hotel:** 5 lbs/ room

**Healthcare:** 10 lbs/ bed

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## DETERMINE YOUR ICE TYPE.

### Full Cube

Regular cube, Whole Dice

- Melts slowly and cools drinks quickly.
- Good aesthetic quality for customers who like the 'clink' in their cocktail.
- Perfect for large applications.

#### GOOD FOR:

Cocktails and beverages, ice dispensers and retail sales.

### Nugget

Pearl, Cubelet, Pearl Ice®, Chewblet, Gem

- Softer than cubed ice, but denser than flaked ice.
- Chewable, and a customer favorite for beverages.
- Good for large applications.

#### GOOD FOR:

Beverages like water, soft drinks and iced tea.

### Half Cube

Rhomboid, Half Dice

- Most versatile type of ice.
- Best-selling type of ice machine.
- Ideal for bagged ice.

#### GOOD FOR:

Restaurants, convenience stores, drink dispensers.

### Flaked

Flake, Flaker, Crushed

- Requires less energy to produce.
- Easy to mold for bar, meat or seafood displays.
- Reduced choking hazard makes it ideal for healthcare and childcare.

#### GOOD FOR:

Hospitals, daycare cafeterias, blended drinks, displays.

### Gourmet

Supercube

- Unique shapes include octagonal or cylindrical.
- Cools drinks quickly.
- Hard, clear ice cubes are perfect for elegant settings.

#### GOOD FOR:

Fine dining, high-end bar liquors and healthcare.



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