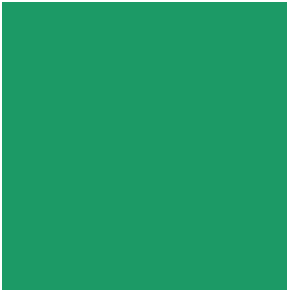




Ice Machine Buying Guide



Get Ahead of the Day™

*Thank you for downloading the Ice Machine Buying Guide. At **Innovative Foodservice Group**, we're committed to informing and educating our customers so that they will feel confident about their purchases.*

In this guide, you will find detailed explanations of the different types of ice machines that are available and how to decide which one is best for you. From the production size to the condenser, everything is covered - right down to the shape of the ice cube. This guide is designed to provide you with scenarios of different industry uses of commercial ice and how your budget, clientele, location, and environment will affect your ice machine's productivity and longevity.

How to determine your ice production needs

The first order of business when purchasing ice machines for any operation is to determine how many guests will be utilizing the ice each day. Your production and use will vary, but the general rule of thumb is:

**2.5 Pounds per
Customer**

In addition to this rule, you may have elements of your operation that require additional ice, such as vending machines, salad bars, and extra ice bins.

Larger applications will usually require more powerful, modular ice machines – which are generally sold separately from the storage bin. Smaller operations, like residential settings and office break rooms, will be able to select from lower production undercounter models, which are generally self-contained and feature built-in storage bins.

What type of ice do you need?

It's safe to say that there are many different shapes and sizes in the commercial ice machine industry today. But did you know that different styles of ice actually have different purposes? Each shape of ice is unique in its design, and the type of ice that you need all depends on the kind of establishment you are running and how you will be using the ice. Here's a brief description of some of the general types of ice available so that you can better determine the style that will meet your establishment's needs.

FULL CUBE

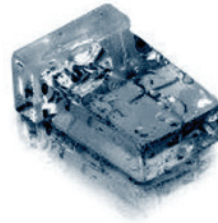


This traditional style of ice is still very popular because of its high liquid displacement and relatively low cost of production. The cube's large surface area produces a slower melt time, making the full cube perfect for beverages. This style of ice is sometimes also referred to as "Dice" ice.

BEST USED IN:

- Restaurants
- Bars
- Hotels
- Educational Institutions
- Outdoors

HALF CUBE



Much like its full-sized counterpart, this type of ice is very common in the foodservice industry. These mini-cubes will keep drinks cold for a long period of time without diluting the beverage as much as a full cube. Because of their smaller size, more cubes can be fit into a glass for a higher liquid displacement. Also referred to as "Crescent" ice by some brands.

BEST USED IN:

- Restaurants
- Bars

NUGGET



This popular style of ice may be known to you as "Sonic Ice." A customer favorite in the industry, this chewable shape absorbs the flavor of the beverage around it while still maintaining a decent melt time. Because of their softer texture, consumers can enjoy crunching on these little frozen beads long after their beverage is gone. This type of ice goes by many different names such as "Pearl," "Chewblet," "Cubelet", and "Crushed."

BEST USED IN:

- Restaurants
- Healthcare Facilities
- Educational Institutions



FLAKE



Most commonly used in Snow-Cones, this light and fluffy ice has a very short melt time. While it is not meant to be used in drinks - especially alcoholic beverages - it is capable of cooling other food items down very quickly. That, combined with its visual appeal, makes it perfect for chilled displays.

And because it's not far from liquid form it can be easily compacted into various shapes. No matter where you need to put it, this snow-textured ice will always fit.

BEST USED IN:

- Grocery Stores
- Seafood Markets
- Smoothie Shops and Snow-Cone Stands
- Healthcare Facilities

GOURMET



Much like the full cube, this type of ice has a unique polygon shape that may vary slightly from brand to brand. While it's not much different from a cube it does add a little extra pizzazz to your beverages, making it ideal for those formal occasions.

BEST USED IN:

- Bars
- Restaurants
- Catered Events

Air-Cooled Vs. Water Cooled Ice Machines

While the names of these types of ice machines pretty much speak for themselves, there's quite a bit more that goes into how they work. While the right choice may seem obvious, it is important to weigh the advantages and disadvantages of each type of machine before purchasing one. Before you can figure out the type of ice machine that is best suited for your needs, you must first take into consideration your finances, your resources, and your environment. In order to better help you determine which type of ice machine you want to buy, we've

compiled a list of the pros and cons of having an air-cooled or water-cooled ice machine.

AIR COOLED - MODULAR

- Affordable
- Easy installation
- Low water cost
- Ice production affected by ambient temperature
- Less energy efficient
- Higher electricity bill



WATER COOLED - MODULAR

- Consistent ice production
- More energy efficient
- Quieter
- More expensive
- Less convenient installation
- Not feasible in all areas



REMOTE CONDENSING

- More consistent ice production
- Lowers electricity bill
- Higher initial investment
- Difficult installation



Air-Cooled Ice Machines

This type of ice machine is usually the most popular because it is generally more affordable and easier to install. Air-cooled ice makers take in the air around the machine and use it to cool the refrigeration system. The heated air is then expelled from the machine through an outtake vent. This means that an air-cooled ice machine's production is largely dependent on the temperature of the surrounding environment. The machine must have open air flow at the air vents to operate properly, and the surrounding temperature should remain at approximately 70 degrees for optimal efficiency. Air-cooled ice makers also produce a lot of extra heat because of the used air it discharges, meaning that your air conditioner will have to work much harder.

PROS:

- Affordable
- Easy installation
- Low water cost

CONS:

- Ice production affected by environment
- Less energy efficient
- Higher electricity bill



Water-Cooled Ice Machines

While this type of ice maker is generally not used as often, water-cooled machines are quieter and more energy efficient than their air-cooled counterparts. Because they rely on water instead of air, their production is consistent, provided that the water coming into the machine is approximately 50°F. This makes them perfect for hotter environments and outdoor uses. However, a water-cooled ice machine requires over 100 gallons of water for every 100 lbs of ice that it produces, and the excess water must be dumped into a drain. Because of this, the cost of having a water-cooled machine is typically higher than air-cooled machines. Additionally, it is illegal in many states to operate water-cooled equipment without the use of a water tower.

PROS:

- Consistent ice production
- More energy efficient
- Quieter

CONS:

- More expensive
- Inconvenient installation
- Not feasible in many areas



Remote Condenser Unit

A third option for prospective ice machine buyers to consider is a remote condenser unit. Most air-cooled ice makers have a self-contained condenser unit inside the machine, but a remote condenser can be placed outside the machine in a different location. This eliminates an air-cooled unit's need for sufficient airflow by having the air intake occur on the roof or side of the building's exterior. This will better maintain your ice production and decrease your energy bill, but the initial costs are much higher due to the remote condenser being sold separately from the ice machine. Initial labor costs will also be higher, as the installation is more difficult and will often require more time and specialized equipment.

PROS:

- More consistent ice production
- Lowers electricity bill

CONS:

- More expensive up front
- Difficult installation



STILL NEED HELP?

Innovative Foodservice Group has expert staff, fully trained in ice machines that can find the right machine to fit your needs. Anything from commercial restaurants to home use – give us a call any time Monday through Friday, 8 am to 5pm.



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(800) 226-9645