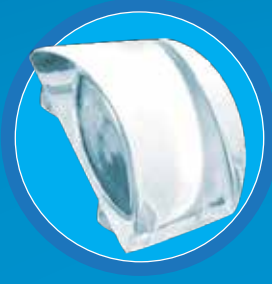


CHOOSING THE RIGHT ICE MAKER



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.

$$\text{Lbs. of ice used} \times \text{Number of customers served}$$

$$= \text{The size of ice maker you need}$$

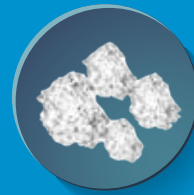
Your menu should dictate your machine—not the other way around



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

Visit
hoshizaki-america.com to
find the ice machine
that's right for you

