

CHOOSING THE RIGHT ICE MAKER



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

HOW MUCH ICE DO YOU NEED?

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



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



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



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



Volume of ice used **X** number of customers served = the type of ice maker you need.

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

WHAT TYPES OF DRINKS DO YOU SERVE?

TYPES OF HOSHIZAKI 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