

# 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