

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



CRESCENT CUBE
Individual, hard, clear
crescent shape



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



SQUARE CUBE
Individual, hard, clear
square shape

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



FLAKED ICE
Soft, light, chewable
moldable ice



Hotels use
about **5 lbs.** of ice
per room per day.



TOP HAT CUBE
Individual, hard,
clear round shape



CUBELET ICE
Chewable, soft, light
small pellet shape

Lbs. of ice used

X Number of
customers served

= The size of ice
maker you need

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



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

