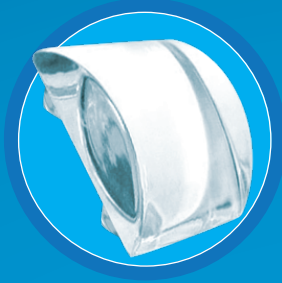


# CHOOSING THE RIGHT ICE MAKER



# 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.

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

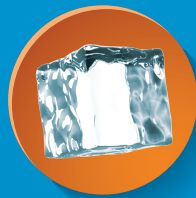
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$$= \text{The size of ice maker you need}$$

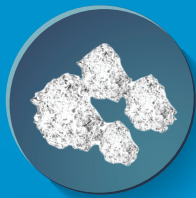
**Your menu should dictate your machine—not the other way around**



**CRESCENT CUBE**  
Individual, hard, clear  
crescent shape



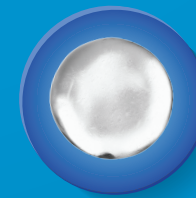
**SQUARE CUBE**  
Individual, hard, clear  
square shape



**FLAKED ICE**  
Soft, light, chewable  
moldable ice



**TOP HAT CUBE**  
Individual, hard,  
clear round shape



**SPHERE ICE**  
1.8" in diameter,  
clear and solid



**CUBELET ICE**  
Chewable, soft, light  
small pellet shape

Visit  
[hoshizakiamerica.com](http://hoshizakiamerica.com)  
to find the ice machine  
that's right for you

