## How do I pick the right Ice Machine for my business?

There are 3 questions to answer to determine the right Ice Machine for your application.

1. What style ice do I want?
2. How much ice do I need?
3. Where will I put the machine?

## What Style Ice Do I Want?

*Note: In this section, I'd like to have the pertinent Ice Machines displayed with a link to the page with the machines listed.*

To answer this question, you must choose between 5 styles of ice cube:

* Classic Cubes
* Contour Cubes
* Gourmet Cubes
* Nugget Ice
* Flake Ice

Classic cubes are the ice cubes you've seen in countless restaurants throughout the industry. They are a staple due to their versatility for all kinds of drink applications.

Contour cubes use a unique design to virtually eliminate splashing. They are also high displacement, meaning more profit for your business.

Gourmet cubes are designed to be among the slowest melting of any ice cube. This makes them ideal for up-scale bars and mixed drinks. They're also easy to scoop and attractive to the eye, providing a distinct look for your cocktails, mixed drinks, or other assorted uses.

Nugget Ice has proved to be a favorite among consumers. This type of ice is soft and chewable, as well as providing a large amount of surface area to cool drinks rapidly and melt slowly.

Flake Ice cools faster than other types of ice, and have a lower production cost. They are ideal for use in merchandisers, produce, meat, or seafood displays, salad bars, and blended cocktails. Flake Ice can also be used in many therapeutic operations.

## How Much Ice Will I Need?

To answer this question, consult the following chart:

|  |  |  |
| --- | --- | --- |
| **FOOD SERVICE** |  | **Approximate Daily Usage** |
| Restaurant | 1.5 lbs. | per person |
| Cocktail | 3 lbs. | per person / seat |
| Salad Bar | 40 lbs. | per cubic foot |
| Quick Service | 5 oz. | per 7-10 oz. drink |
|  | 8 oz. | per 12-16 oz. drink |
|  | 12 oz. | per 18-24 oz. drink |
|  |  |  |
| **LODGING** |  | **Approximate Daily Usage** |
| Guest Ice | 5 lbs. | per room |
| Restaurant | 1.5 lbs. | per person |
| Cocktail | 3 lbs. | per person / seat |
| Catering | 1 lbs. | per person |
|  |  |  |
| HEALTHCARE |  | **Approximate Daily Usage** |
| Patient Ice | 10 lbs. | per bed |
| Cafeteria | 1 lb. | per person |
|  |  |  |
| CONVENIENCE |  | **Approximate Daily Usage** |
| Beverage | 6 oz. | per 12 oz. drink |
|  | 10 oz. | per 20 oz. drink |
|  | 16 oz. | per 32 oz. drink |
| Packaged Ice | Multiply weight per bag by number of bags sold each day |  |
|  |  |  |

## Where Will I Put The Machine?

The amount of space available for your ice machine can determine what size and which type of ice maker will ultimately best suit your business. These are the options you must consider:

### Air Cooled vs. Water Cooled

Air Cooled Pros:

* Lower Entry Cost
* Easy to install
* Lower operating cost in areas where water supply is at a premium

Air Cooled Cons:

* These units can be affected by surrounding temperatures
* Can increase room temperature, further reducing ice supply

Our Advice:

Air Cooled machines are ideal for most applications. They will generally cost less initially, are cheaper to install, and their upkeep will be less expensive. However, for high volume applications, or areas with high temperatures, you may not be able to produce enough ice from a machine that will fit your location.

Water Cooled Pros:

* More efficient energy use
* Does not affect room temperature
* Produces more ice as a similarly priced and sized Air-cooled machine

Water Cooled Cons:

* Higher Base Price
* More complicated and expensive to install

Our Advice:

In areas where water costs are prohibitive, there may be no reason to use a Water Cooled ice machine. This, and local health codes, should be checked before pricing a unit out. If water costs are low, then Water Cooled machines will prove most beneficial to high volume applications in areas where heat may be an issue.

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