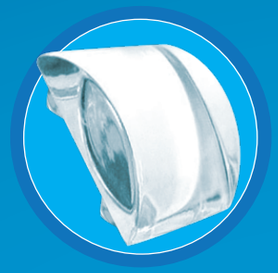
CHOOSING THE RIGHT ICE MAKER



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.

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

HOSHIZAKI

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 to find the ice machine that’s right for you

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