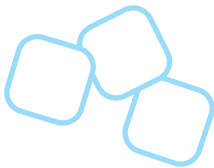


# How much ice is enough?



## Ice Estimator

Not sure how much ice your business needs daily? This chart serves as a general guideline for how much ice your business may require. This chart is for estimating purposes only; talking with one of our experts is the best way to determine your specific ice needs.

## Cleaning and Maintenance

A clean ice machine is a more hygienic machine. Weekly: wipe down and sanitize the ice bin exterior. Monthly: empty, disinfect, and sanitize the ice bin and underside of the machine. Ice machines should be cleaned at least annually and in some cases, quarterly. In addition to the health benefits, a properly cleaned machine can produce more ice while lowering water and electricity costs and extend the life of your machine. So by keeping it clean, you'll also be keeping it efficient. Our Leasing Programs include cleanings, emergency repairs, and emergency ice delivery.

**LBS OF ICE**

**NUMBER OF**

**CUSTOMERS SERVED**

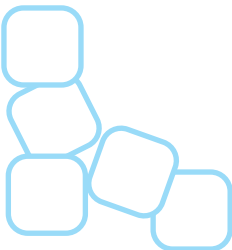
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**THE SIZE**

**OF ICE MAKER**

**YOU NEED**

Restaurants	2lbs of ice per customer
Bar/Cocktail Lounges	3lbs of ice per customer
Quick Serve Restaurants	5oz per 7-10 oz drink 8oz per 12-16 oz drink 12oz per 18-24 oz drink
School Cafeterias	1lb per student
Seafood/Deli	30lbs per cu. ft. display
Grocery Store	35lbs per cu. ft. display
Hotel Rooms	5lbs per person
Hospitals	10lbs per person
Nursing Homes	6lbs per person
Factories and Warehouses	1lb per employee



Contact our sales team to see how we can help your business.

312-733-3900

