SIZING YOUR ICE-O-MATIC ICE MAKER

- Does the existing ICE Maker meet peak usage during the hottest part of the year?
- What are the various locations or stations in the establishment that will need ICE? Will they be serviced from one or multiple ICE Makers?
- Planned for future growth? If not, consider building in 20% additional capacity on new installations.

FOOD SERVICE		APPROXIMATE ICE USAGE PER DAY	
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 ICE USAGE PER DAY	
GUEST ICE	5 lbs.	per room	
RESTAURANT	1.5 lbs.	per person	
COCKTAIL	3 lbs.	per person / seat	

GUEST ICE	5 lbs.	per room
RESTAURANT	1.5 lbs.	per person
COCKTAIL	3 lbs.	per person / s
CATERING	1 lb	nor norcon

CATERING 1 lb. per person

HEALTHCARE APPROXIMATE ICE USAGE PER DAY

PATIENT ICE 10 lbs. per bed 1 lb. CAFETERIA per person

CONVENIENCE STORE APPROXIMATE ICE USAGE PER DAY

BEVERAGE per 12 oz. drink 6 oz. 10 oz. per 20 oz. drink per 32 oz. drink 16 oz. COLD PLATE 50% more ICE usage per day PACKAGED ICE Weight per bag x number of bags sold per day

