

Guidelines to Sizing Ice Systems

Every operation is different and requires special considerations in sizing equipment. **For new locations**, use the guidelines below. You may want to add 10-20% for growth or add for unusual types of usage, i.e. icing down drink barrels, bagging ice for resale. **For a replacement unit**, be sure to ask if the existing unit met the operator's needs. If not, add the amount of ice being purchased to the capacity of the existing unit to determine necessary production for the new unit.

FOOD SERVICE

- Restaurants** 1.7 lb (0.8 kg) per customer or 5.0 lb (2.3 kg) per seat.
- Cocktail Lounge** 3 lb (1.4 kg) per customer
- Salad Bar** Add 35 lb (15.9 kg) per cubic foot of display. Multiply by 2 or 3 depending on estimated refills required.
- Fast Food** 0.9 lb (0.4 kg) per customer or 7.4 lb per seat. Use 2 oz. per 8-10 oz. drink; 4 oz. per 12 to 16 oz. drink.

CONVENIENCE STORES / CUSTOMER SELF-SERVICE

4 oz. per 12 oz. drink; 7 oz. per 20 oz. drink; 10 oz. per 32 oz. drink. Cold plate – add 50% more.

HEALTH CARE

7 lb (3.2 kg) per patient bed. Use 2 lb (0.9 kg) per employee.

LODGING

3 lb (1.4 kg) per guest room. Plan on substantially more if guests are allowed to fill ice chests.