

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

Food Service	Approximate ICE usage per day
Restaurant	.45-.68kg per person
Cocktail	1.4kg per person / seat
Salad Bar	18kg per cubic foot
Quick Service	.14kg per 207-296ml drink .23kg per 355-473ml drink .34kg per 532-710ml drink

Lodging	Approximate ICE usage per day
Guest ICE	2.3kg per room
Restaurant	.45-.68kg per person
Cocktail	1.4kg per person / seat
Catering	.45kg per person

Healthcare	Approximate ICE usage per day
Patient ICE	4.5kg per bed
Cafeteria	.45kg per person

Convenience Store	Approximate ICE usage per day
Beverage	.17kg per 355ml drink .28kg per 592ml drink .45kg per 946ml drink
Cold Plate	50% more ICE usage per day
Packaged ICE	Weight per bag x number of bags sold per day

INSTALLATION CONSIDERATION

Allow enough space for:

- The machine, bin and water filter
- Air flow

Remote Installation:

- Is there an outdoor condenser location above the ICE Machine?
- Roof access and penetration?
- Maximum pre-charged tubing line run considerations ?

Utilities:

- What are the voltage characteristics of the electrical outlet that will be used for this?
- Is there a floor drain?
- Water source with water shut-off?
- Are the utilities in close proximity to the machine location?
- Water, power and drainage within 1 metre of the machine?