

ICE MACHINE BUYING GUIDE

TYPES OF ICE MACHINES

Ice machines fall into two general categories, self contained and modular.

Self contained machines have in-built storage for the created ice, making them a great all-in-one option for small to medium sized establishments.



Most self contained machines are small enough to fit under a standard bench height giving more versatility in installation.



Modular machines are high production, high efficiency machines that are great for continuously supplying large quantities of ice suitable for establishments that require a constant supply on hand.

Because of the nature of modular machines is to create a high volume of ice they do require a separate storage bin to be situated underneath to catch and store the ice.

While the most common way to retrieve the stored ice is through manual extraction, there are a select few machines that dispense the ice, usually through a push-button style activation.



HOW MUCH ICE WILL I NEED?

A good first rule-of-the-thumb is to look at the storage bin capacity of the machine. Keep in mind that once the storage bin is full, the ice machine will stop producing ice. It will only restart when ice is removed from the storage bin.



A storage bin that is unable to store the "closing hours production capacity" of the machine will therefore limit the daily actual capacity of the unit, whilst delivering only a limited amount of ice when the need is at its peak.



To calculate ice consumption, a general rule of 500g of ice per customer is a good starting point for how much ice you would potentially need during service. If you are using the ice to also fill wine buckets, etc, then this rule can be as much as 1-2kg per person.

Another thing to consider is how many service points your establishment has. If you have more than one, you might consider more than just one ice machine.

Several medium-size machines may be strategically positioned near the point of consumption of ice, thus reducing ice transportation and all related issues of potential contamination and extra labour.

ICE MACHINE OPTIONS



The C series consists of a range of self contained ice cube machines with a large capacity incorporated storage bin.

The M series consists of a range of modular high production ice cubers with three different sized ice configurations available, full dice, half dice and large dice.



The B series consists of a range of self contained and modular high production models.

The dispenser series line consists of two models: a vertical gourmet ice dispenser and bench dispenser for cubelet shaped ice and water dispensing.



The G series range of modular high production nugget machines.

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ICE TYPES AND APPLICATIONS

There are many different forms of ice available, from solid cubes, either rounded or rectangle, to flake and nugget ice and each of these different types of ice is meant to meet and fulfil a specific requirement.

Each type of ice is produced by inherently different ice making machines and each of these types of machines differ in their daily production output.

BRIGHT/GOURMET CUBE

The thimble-shaped, Bright/Gourmet ice cube is pure, hard, compact, crystal clear and slow melting.



Cube Weight: 20g

Perfect For: Cafes, Hi-Volume Snack Bars, Lunch Venues, Pubs, Wine Bars and Nightclubs, Restaurants, Hotels and Holiday Resorts

NUGGET CUBE

Nugget ice cubes are made from compressed flakes of ice. The result: convenient micro-cubes for multiple uses.



Cube Weight: 1g / 5g

Perfect For: Fast Food Outlets, Hi-Volume Snack Bars, Pubs, Wine Bars and Night Clubs, Holiday Resorts and Cruise Vessels

DICE CUBE

The dice cube, with its six sides, allows for an excellent heat exchange contact surface, hence, fast chilling of all drinks.



Cube Weight: 6g / 10g / 17g

Perfect For: Fast Food Outlets, Lunch Venues, Pubs, Wine Bars and Nightclubs, Restaurants, Hotels and Holiday Resorts

FLAKE ICE

Flake Ice is ice in its most natural form, with a temperature just below zero degrees Celsius, it is the easiest to use and arrange on flat surfaces.



Water Content: 25%

Perfect For: Lunch Venues, Restaurants and Hotels, Holiday Resorts and Cruise Vessels, Supermarkets, Fishmongers

ABOUT ICEMATIC

CastelMAC, the manufacturers of the Icematic, is a company specialised in professional refrigeration, known as one of the leaders in the production of ice makers. One of the key reasons for this is their understanding of the importance of ice to any number of businesses.

The company, through technical innovation and the adoption of the most innovative technical solutions, is one of the most important world players in the Horeca market.

From hotels, restaurants, bars, supermarkets and fast-food outlets, to hospitals, laboratories, fisheries and food processing facilities, Icematic machines play a crucial role in the success of each operation.

In an increasingly competitive and dynamic market, CastelMac holds product innovation as its main objective, and is always ready to accommodate and satisfy even the most sophisticated needs of its customers.

These the characteristics that make CastelMAC one of the biggest world players in the professional ice machine sector.

