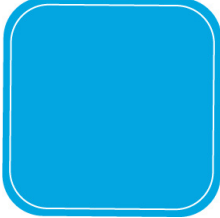
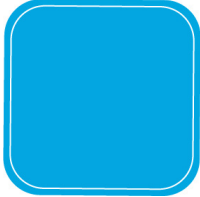
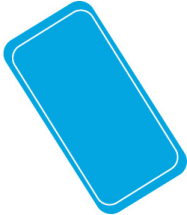


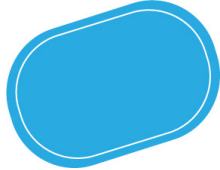



WHICH TYPE OF ICE IS RIGHT FOR YOU?

Type of Ice size	Shape	Where and for what is it used?	Benefits	Melt Rate
Regular Cube 1-1/8" x 1-1/8" x 7/8"		<ul style="list-style-type: none"> Used in various drinks, including soft drinks, water, liquor on the rocks, and cocktails. Used in cocktail shakers when little dilution is desired. Used in commercial settings like restaurants and bars. Also popular as bagged ice. 	<ul style="list-style-type: none"> Larger cubes lead to less ice used Uniform shape Best cooling Less dilution 	<ul style="list-style-type: none"> Slow
Full Dice/ Full Cube 7/8" x 7/8" x 7/8"		<ul style="list-style-type: none"> Used in various drinks, including soft drinks, water, liquor on the rocks, cocktails, and in cocktail shakers. Called medium cube or dice by some manufacturers. Used in commercial settings like restaurants, bars, and banquets. 	<ul style="list-style-type: none"> Larger cubes lead to less ice used Uniform shape Best cooling Less dilution 	<ul style="list-style-type: none"> Slow
Half Dice/ Half Cube 7/8" x 7/8" x 3/8"		<ul style="list-style-type: none"> Used in various drinks, including soft drinks, catering, cocktails, and in cocktail shakers and ice dispensers. Called small cube or dice by some manufacturers. Used in commercial settings like restaurants, bars, convenience stores, and banquets. 	<ul style="list-style-type: none"> Excellent for many different applications Uniform shape Best cooling 	<ul style="list-style-type: none"> Moderate
Crescent 1-1/2" x 1-1/8" x 1/2"		<ul style="list-style-type: none"> Used in drinks, including soft drinks and water. Common in portable coolers to chill drinks and food. The half-moon shape allows liquid to move and the ice to not stick in place. Used in restaurants, bars, convenience stores, and homes. 	<ul style="list-style-type: none"> Doesn't stick together Leaves smaller gaps than cube/dice ice Blends faster than cube/dice ice 	<ul style="list-style-type: none"> Slow
Flake Crushed ice, size varies		<ul style="list-style-type: none"> Used in medical settings because of reduced choking risk. Snow-like texture makes it perfect for packing food in a display. Used in grocery stores, buffets, and healthcare settings. 	<ul style="list-style-type: none"> High surface contact cools quicker than cubes Easier to blend than other ice 	<ul style="list-style-type: none"> Fast
Nugget/Cublet/ Pearl/Pellet 7/16" x 5/16" x 3/8"		<ul style="list-style-type: none"> Soft and easily chewable, also called Sonic ice. Used in soft drinks, waters, blended drinks, and specific cocktails. Popular in QSR and other restaurants, bars, and convenience stores. Used in medical settings because of the reduced choking risk. 	<ul style="list-style-type: none"> Chewable Absorbs flavor of the liquid it is in Easier to blend than other ice Uniformly fills containers 	<ul style="list-style-type: none"> Fast
Gourmet 1" x 1-1/8" x 1-1/4" or 1" x 1-3/8" x 1-3/8"		<ul style="list-style-type: none"> Unique top-hat shape makes it ideal for upscale restaurants and bars. Used in liquor served "on the rocks" and other mixed drinks. Gourmet ice can also refer to octagonally shaped ice and other handcrafted cubes, spheres, and other shapes. 	<ul style="list-style-type: none"> Attractive shapes Less dilution Cools efficiently 	<ul style="list-style-type: none"> Slow