

A large iceberg floats in a calm, deep blue ocean under a clear sky. The visible tip of the iceberg is a small, rectangular block of white ice. The vast majority of the iceberg is submerged beneath the water's surface, appearing as a much larger, more complex structure of ice. This visual metaphor represents the concept of 'ice type' and the hidden complexities of ice systems.

# What's your ice type?


A guide to the different varieties of ice and their applications

**Scotsman<sup>®</sup>**  
*Ice Systems*



# Variety is the type of ice!

Ice comes in loads of shapes, sizes and varieties, each with its own application – and each with its own range of **Scotsman** machines to make it.



For Scotch on the rocks or a perfect G&T you want the best looking ice, with the slowest melt rate, and that has to be the **gourmet Supercube**.

The way the Scotsman Supercuber makes Supercube ice means it is very pure, so it's crystal clear and long lasting – so long lasting that you can even use it with ambient drinks like bottled fruit juices. Scotsman Supercubes come in a variety of sizes, from small (8g) through standard (20g) and large (39g) to the XXL, weighing a whopping 60g!



Hubbard offers a comprehensive choice of Scotsman Supercube machines, including compact undercounters with integral storage bins, self-contained upright models and high-volume modular systems.

The Supercube is regarded as the very best ice but, because it is so hard, it's murder on blenders (and customers' ears).

If you're making crushed ice for cocktails, blended drinks or food display, and want to use Supercubes, then you need a Scotsman Crushman 360 – it turns the Supercubes into ultra-dry flake ice, in seconds, on demand.

## If you're after big volumes of ice fast, then dice or half-dice cubes are ideal.

They still look attractive, but are also practical and are ideal in venues which have high peaks in demand, such as bigger pubs, event catering and in fast food outlets. Dice and half-dice cubes are also softer than the Supercube, so they're gentler on blender blades for crushed ice in smoothies and iced coffee.

On the other hand, because they melt more quickly than the Supercube, they're not so good for ambient drinks or neat spirits where you don't want the drink diluted.





**Flake and superflake ice have a huge variety of uses, including cocktails in fancy bars, retail displays, medical, laboratory, food processing, transport and industrial.**

Flake ice is ideal for keeping delicate perishables such as fish chilled, as it's gentle and effective. Scotsman flake machines produce the ice fast. However, flake ice has a high water content and melts quite quickly.

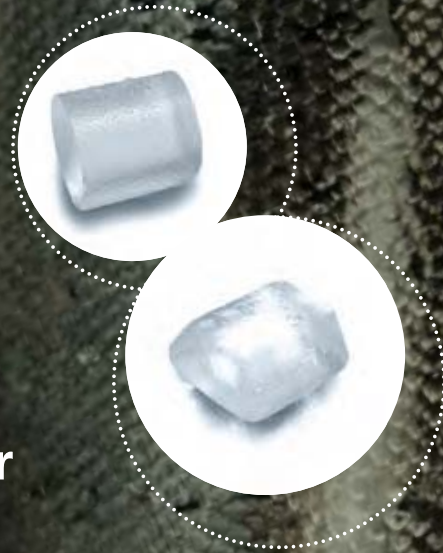
Ice from a Scotsman Superflake machine is similar to flake but is more compact and made at just below 0°C, so it is drier and lasts longer than flake ice. Superflake is only available on larger machines, producing from 600kg per day upwards.



**Cubelet and nugget ice 'cubes' are both made from compacted flake ice. They can be used for chilling drinks or for display of, for example, fish.**

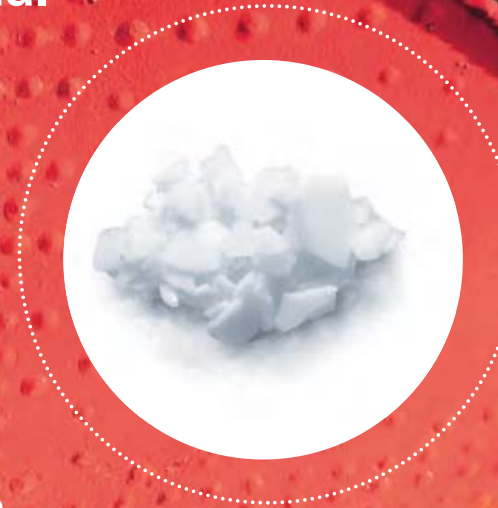


Scotsman's TC180 countertop units make cubelet ice and are ideal for self serve or bottomless drinks. Despite their compact size they produce plenty of ice – up to 150kg per day – so it's almost always on tap, and the 9kg storage bin ensures there's enough for peak times.

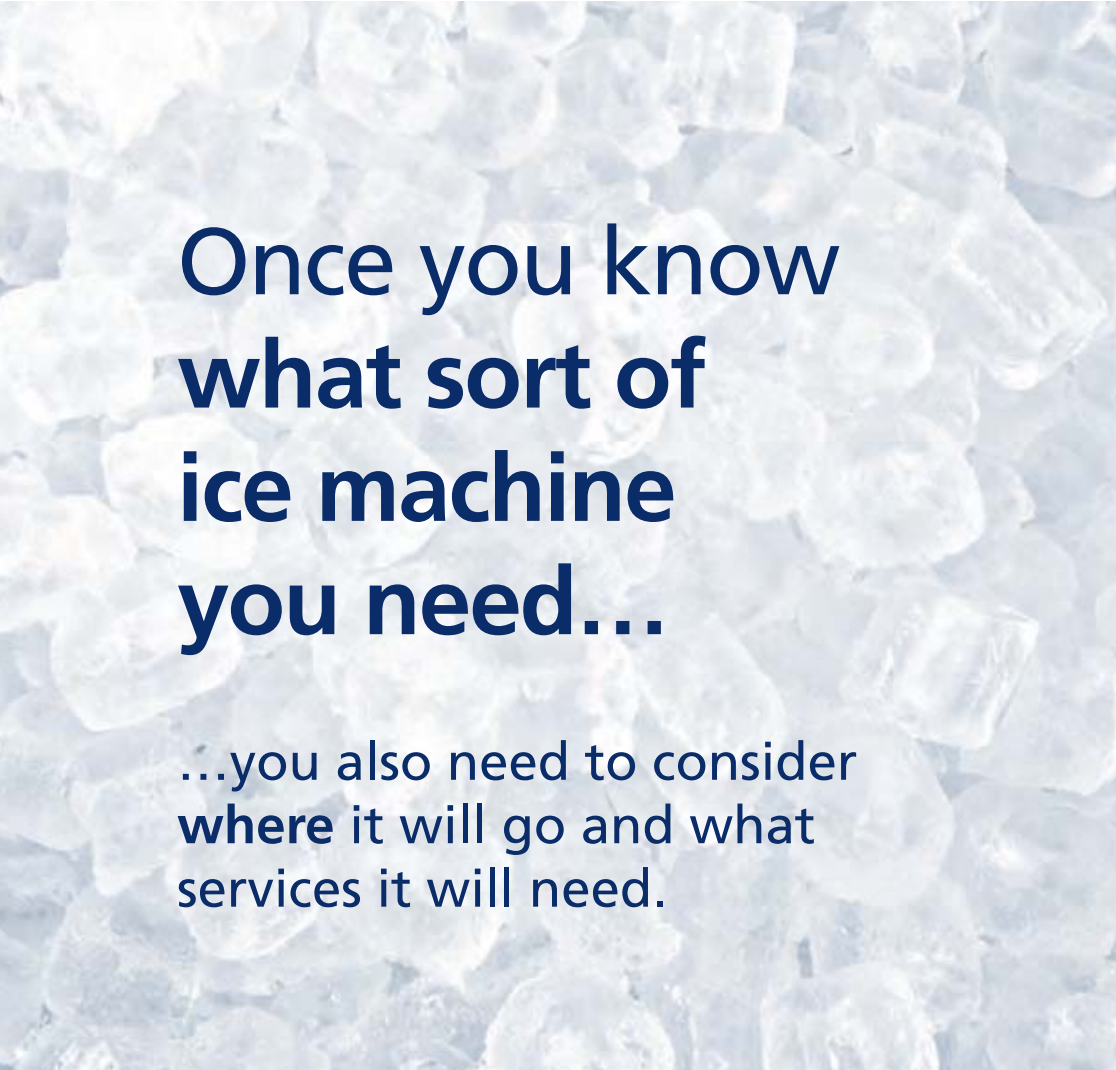


**Scale ice is Scotsman's coldest and is only used in big commercial applications, such as on trawlers for fish storage.**

The ice is formed at temperatures down to -12°C and is also used in food processing and for supermarket display. Scotsman offers scale ice systems making ice from either fresh or saltwater, for marine use.








**Once you know  
what sort of  
ice machine  
you need...**

**...you also need to consider  
where it will go and what  
services it will need.**



**All ice machines  
(except very tiny ones)  
need plumbing in to  
water and waste.**

They will almost certainly need a water filter, too, to protect them from limescale build up. Filters last around six months and are easy to replace.

As with all commercial equipment, you should look after your ice machine: follow the manufacturer's maintenance routines and have it regularly serviced. Ice is classified as a food and regular cleaning will help ensure you comply with food hygiene regulations.

**Based on how and where you install your ice machine, you may also need a pump, often referred to as a condensate pump.**

This is to pump waste water from the bottom of the machine to your drains – it is essential if the machine is lower than the drain. An easy option with a self contained ice maker is the Scotsman Easy Fit, a machine with a pump built in.



If you do choose a machine that needs an external pump, bear in mind that you will also need a second power supply to run it.

**When it comes to ice storage bins for Supercube or dice ice, you should be looking for half the capacity as storage.**

In other words, for a machine that makes 40kg of ice per day you should have ice storage for around 20kg.

Larger venues often make their ice centrally and then move it to wherever it is needed. In this scenario you'll need to consider transport systems, so you can move the ice easily from where it is made to where it is served, and storage bins, so that each location can cope with peak demand.

