Scotsman^o Ice Systems Ice Guide Scotsman Ice - Your perfect ice partner



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.

Gourmet Supercube

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.

If you need crushed ice then partner your Supercuber with a Scotsman Crushman - it crushes kilos of cubes in seconds. For guest self-service, the Scotsman DXG35 delivers great ice, quickly and quietly.





The Supercube's slow melt rate make it ideal for spirits and tall drinks such as Pimms.

Small or large

Scotsman Supercubes come in a variety of sizes, from small (8g) through standard (20g) and large (39g) to the XXL, weighing a whopping 60g!

Ideal machines

The EC models are most practical for small and medium size bars while the MXG models will be able to cope with the highest demands of larger bars. In addition there is also the DXG - ideal for customer self-dispense.



Dice and half-dice ice cubes

Ideal in venues with high peaks in demand, such as for events and banqueting, because they are fast to make.

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.





The dice ice cube's characteristics make it ideal for high volume drinks service, soft drinks and blended drinks.

Weight

Scotsman dice ice cubes weigh either 10 or 11g (depending on machine) and are 22x22x22mm. Half-dice ice cubes weigh 5g and measure 22x22x9.5mm.

Ideal machines

The NU models are most practical for small and medium size bars while the NW and Prodigy models will be able to cope with the highest demands of larger bars.



Superdice

Superdice is a new cube that combines the benefits of the classic gourmet or thimble Supercube with those of a standard dice cube.

It's crystal clear and longer lasting, so it's perfect for presentation drinks, such as Scotch on the rocks.

However, it's also a softer ice cube, so it's ideal for blended drinks, such as cocktails or café frappé, since the softer cube is gentler on blender blades. Its versatility makes it a truly all-round cube!





Superdice makes the perfect partner for spirits, blended drinks and iced coffee.

Weight

Superdice ice cubes weigh 10g and measure 22x22x22mm.

Ideal machines

The CU models are most practical for small sites where space is a premium.



Flake and superflake

Flake and Superflake ice have a variety of uses - in bars they are used for cocktails, wine buckets, food display and the storage of delicate ingredients.

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.





Flake ice is Ideal for many cocktails as well as food display and wine buckets.

Water content

Flake ice has 25% residual water content, whereas Superflake has only 15-18%.

Ideal machines

The EF models are most practical for small and medium size venues while the MF models will be able to cope with the highest demands of larger bars.



Nugget and cubelet ice

Nugget and cubelet ice 'cubes' are incredibly versatile and, being made of compacted flake ice, are very fast to make.

In the USA nugget ice is fast becoming the 'standard' cube.

Alongside high volume nugget and cubelet ice makers, Scotsman offers a variety of nugget and cubelet ice dispensers, such as the TC180, which combines a compact footprint with high production rates.





Nugget and cubelet ice work best for soft drinks, self-service and bottomless drinks.

Weight

Nugget ice cubes weigh 1.5g and measure 17.5x18mm. Cubelet cubes weigh 1g and measure 16x15x8mm.

Ideal machines

The TC models are perfect for customer self-dispence, while the N series Prodigy models will be able to cope with the highest demands of larger sites.



Scale Ice

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.

Extra capacity

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.





