

Commercial Ice Machine Buyers Guide

If you have reached this guide, it is because **ice is an elementary product for your business** and you serve it daily and in large quantities.

Even the smallest detail is important to achieve customer satisfaction, so choosing the perfect ice machine for your business is vital.

For this reason, **we have developed a complete guide for buyers of commercial ice machines** in which, by answering a few simple questions, you will be able to know which machine is the most appropriate for your business.

- What kind of ice do you need?
- What are you going to use it for?
- How many kg of ice do you need per day?

Different types of ITV ice

Gourmet ice cubes

Specifics:

- Pure, transparent and crystalline ice, without holes or cracks
- Perfect for drinks and cocktails
- Spin around the glass and the ice cools without water
- ITV machines create it in different sizes

This ice is perfect for:

- Restaurants
- Pubs
- Hotels
- Nightclubs
- Cocktail bars

Solid gourmet ice cubes allow the drink to cool slowly without watering it down and retain all the flavor. Due to the solidity and crystalline appearance of these cubes,

many locals prefer it to serve more attractive drinks and impress customers with artisanal and quality drinks.

ITV Ice Makers ice cubes are solid, crystalline and odourless, and you can choose from a wide variety depending on the application you need:

- Our **Delta Max** cube produces a 40gr gourmet cube with a differentiating design that adapts to modern restaurants.
- ITV **Pulsar machines** manufacture the highest consumed solid cube with outstanding productivity and safety.
- The machines in the **Super Star range** produce our largest ice cubes, specially designed for the Night Club market.
- Our **Gala range** has been designed to manufacture the most elegant ice cube with the reliability and robustness of the NG models.



You can find all the ice machines at the following link: [Gourmet ice cubes](#).

Hollow ice cubes



Specifics:

- Cylindrical shaped cubes with a central hole
- Simple and versatile handling
- Reliable machine
- Designed to produce ice in the harshest water quality and temperature conditions

This ice is perfect for:

- Traditional bars
- Cafeterias

The shape and dimensions of the product of QUASAR ice machines are designed to achieve an **excellent productive balance**.

As mentioned in the specifications, **QUASARs are prepared so that production never stops**, since they are tested under very adverse conditions. Hollow ice cubes are great for use in mixology.

You can find this ice machine here: [QUASAR Ice Machine](#).

Dice and half dice ice cubes



Specifics:

- Perfect ice for fast food and large consumption of ice
- Cools drinks at high speed
- Ice dispensed automatically
- Ideal for soft drinks and carbonated drinks
- ITV machines produce half dice and full dice

This ice is perfect for:

- Quick-service / self-service restaurants
- Convenience / multi-service stores

The most differentiating feature of these ice cubes is that **they cool drinks in a few seconds** thanks to their dice shape.

The machines that generate this type of ice cube are **excellent for establishments with large consumption of ice**, such as fast food restaurants (organized catering), in which, usually, users are the ones who put the ice in their drinks.

In addition to this, they have a simple switch that enables the quick and easy cleaning option.

You can find this ice machine here: [SPIKA Ice Machine](#).

Nugget ice cubes



Specifics:

- Nugget-shaped cubes
- Moisture content (10%)
- Compact texture

This ice is perfect for:

- Quick-service / self-service restaurants
- Convenience / multi-service stores
- Health centres
- Cafeterias and dining rooms

This type of ice is ideal for mixed drinks, usually served in wide glasses, **as it helps to gently mix the flavors of the drink without watering it down.**

In addition, thanks to that 10% humidity, it ensures that the drinks stay cold for longer. It is hard ice on the inside, but soft on the outside.

You can find this ice machine here: [Ice Machine IQ N.](#)

Crushed ice

Specifics:

- Crushed ice
- Cools at high speed
- Temperature from 0°C to -1°C

This ice is perfect for:

- Supermarkets
- Transport of fish
- Fruits and vegetables
- Food exhibitors
- Health & Wellness



At ITV we have two ranges of products that produce granular ice.

The **IQ Range** can produce two types of ice: **Diamond Ice**, designed for cocktails; or **Granular ice**, ideal for supermarkets or transporting fish, fruit and vegetables

The IQF Range produces Chip ice, with 20% humidity, perfect for the food sector, hospitals, laboratories or spas.

You can find this ice machine here: [IQ Ice Machine](#).

Flake ice



Specifics:

- Very cold and dry ice flakes
- 2% humidity
- Temperature of -7°C
- 2M3 equals 1 MT of ice

This ice is perfect for:

- Food industry
- Transport
- Grocery stores and markets
- Construction
- Sanitation facilities

The ice produced by SCALA ice machines is crushed ice that cools at high speed and melts very slowly.

This range of ice is the most common and **the most helpful in cooling perishable foods**. Its use is usually common in the fishing industry, in food processing, fish farms, fish markets, sanitary facilities and agriculture, among many other sectors.

The machine generates large amounts of crushed ice, in addition to being built with high quality materials so that **maintenance is reduced to a minimum**.

You can find this ice machine here: [SCALA Ice Machine](#).