

Bar Ice Machine

The bar tending business requires more than skillful pouring and presentation of cocktails and beverages to your loyal patrons. It is also important that you be able to serve cold drinks that refresh the palate and help your customers relax and unwind, especially after a hard day at work. Unfortunately, it is not always easy keeping in the cold but thanks to a great [bar ice machine](#), you'll never worry about your business growing cold.



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Pricing and Advantages of Bar Ice Maker

Table top ice machines are great to keep in the kitchen, because they do not need to be plumbed in and can be filled up manually. These normally cost around **200 pounds or less**, making it affordable and accessible to everyone. Having [bar ice maker](#) machines was once associated with the rich and wealthy, because they were not widely available and many people were not familiar with them.

The advantages of having to **buy ice machine** in a bar or at home is that you are guaranteed freshly made ice cubes in a matter of minutes or seconds. For people running a bar or restaurant, it is important to have one of these machines to keep the customers happy when serving up drinks on a busy night. As much as people find it fun to freeze up their own ice cubes, ice machines make it that much more efficient, with some machines producing as much as 10kg of ice per hour!

Bars and pubs all use ice machines on a daily basis. For fast serving and keeping up with the demands of the customers it is important that the machines keep on churning out ice constantly throughout the day without problems, therefore machine maintenance is another thing to consider when installing them. Buying bags of ice is simply not a convenient way of stocking up on ice cubes, because this does not guarantee that the number of bags you have in stock is going to be enough for the entire evening.

What To Consider Before You Buy Ice Machine:

Of course your first consideration would be what type of bar ice machine you need for your business. The next thing would be to decide whether an air-cooled machine, a water-cooled machine or a remote-cooled machine would be best for your business. Air-cooled machines are the easiest to install and the least expensive and use much less water so you save on utility costs.

You should consider the amount of ice you need at any given day as excess ice production can be a colossal waste of time and money. Each bar business requires a varying amount of ice so you'll need to learn to calculate the amount of yield or the amount of ice you need to produce per day. In the bar business, an estimated **1.5 pounds to 12 ounces of ice are used each day** which is why it is recommended that you get a half-cube ice machine or a flake ice machine to best serve your needs.

Conclusion:

To calculate your daily ice requirements, you need to base it on the number of people you serve each day, the different uses you put the ice to and the type of ice you need for every kind of drink or beverage. You should also base it on customer traffic during peak hours, as well as the machine's location and environmental conditions under which it operates

Don't keep your customers on ice by serving those drinks without too much ice. Check out and [buy ice machines](#) at Instant Ice Makers and keep those cold drinks coming.

Source: [Instant Ice Makers](#)