



SCOTSMAN BRINGS ICE AND WATER TO ALMOST ANY LOCATION



If you think foodservice equipment is strictly for commercial kitchens, think again. “Offices, warehouses and breakrooms all typically have some limited foodservice equipment,” notes Jeff Biel, Vice President of Marketing and Product Development for Scotsman Ice Systems. “And this equipment needs to be placed to allow for functionality while not creating health or sanitation concerns.”

The machines most commonly seen in those operations include water and ice dispensers, says Biel. “We increasingly see ice and water being used in offices, health clubs, warehouses and factories,” he says.

A variety of factors have contributed to that increase. First, many people have replaced sodas or coffee with water as their primary drink of choice, especially when exercising. “Hydration and water have been promoted as a healthy choice. Ice and water on location provides a convenience, so people don’t have to buy water bottles that need to be disposed of,” Biel says. Second, in some locations having fresh water on hand may be a health necessity or municipal requirement. “In the case of factory workers or utility/construction providers, it’s necessary for hydration in hot or humid conditions,” he says.

But, just as with commercial restaurants, finding the right space — and finding enough of it — to place this equipment can be difficult. “Restaurants are always challenged with doing more in tighter spaces and this is a challenge in other commercial environments as well,” Biel says.

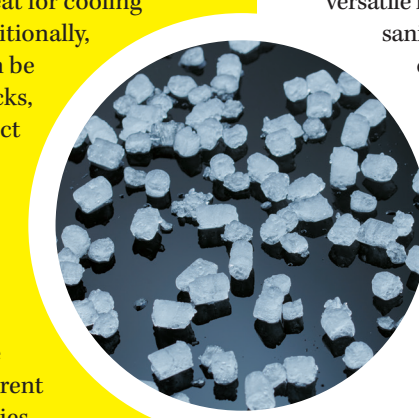
Small Footprint, Big Output
Equipment manufacturers have responded to this challenge by creating equipment with smaller footprints or ones that can perform multiple functions. The HID Meridian® Series of ice and water dispensers is Scotsman’s answer to that challenge. The HID unit makes ice, stores ice and dispenses water — all in one convenient unit with a small footprint.

HID machines produce Scotsman’s famous nugget ice. It’s the ice that people love to chew, and it’s also great for cooling beverages. Additionally, “Nugget ice can be used for ice packs, making it perfect for athletic facilities, health clubs and nursing homes,” Biel says. The HID line is available with three different storage capacities (12 lb., 25 lb. and 40 lb.) and with 300-lb. and 500-lb. ice-making capacities. Even the largest HID machine only takes up a 22-inch-by-25-inch footprint, which means it won’t use up a lot of valuable counter space.

The HID machines feature touch-free dispensing, which provides “very sanitary operation and eliminates surfaces that need to be constantly wiped down,” Biel says. That’s a plus with today’s increased emphasis on sanitation, because it gives customers or employees the ice and water they want “while also providing peace of mind by eliminating surfaces that

could be contaminated,” says Biel. Having ice storage inside the machine serves as another advantage in terms of sanitation, because it eliminates the need for a separate storage bin where the ice needs to be scooped out. “Those separate units are much less sanitary since the ice is much more open to the environment and prone to contamination through human contact.”

The HID ice and water dispenser fits both traditional foodservice and non-foodservice areas, Biel says, because it’s a “small, versatile machine that provides sanitary, touch-free dispensing of water along with the chewy nugget ice that is very popular.”



BRAND WATCH

Scotsman®

- Machines installed worldwide: **1,000,000+**
- Tons of Scotsman flake and nugget ice produced daily worldwide: **12,500**
- Scotsman ice cubes produced daily worldwide: **6 billion**
- Crystal-clear ice cubes introduced: **1950**
- The Original Chewable Ice® nugget ice introduced: **1981**
- scotsman-ice.com

