bar foodservice



WIN DEPOT
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STORE LOCATION

42-38 Northern Blvd, Long Island City, NY 11101

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On the Rocks

the Science of Better Ice

Ice is more than a way to keep drinks cold. It influences cocktail temperature, dilution, flavor, presentation, and consistency. Choosing the right ice for the right drink can help bartenders deliver a better beverage experience.



WHY ICE MATTERS

- **Dilution is part of the recipe:** As ice melts, it adds water that can soften strong spirits and help balance a cocktail's flavors.
- **Consistency counts:** Using the appropriate ice type and portion helps bartenders achieve more predictable results from one drink to the next.
- **Presentation makes an impression:** Clear, well-shaped ice can elevate a cocktail's appearance, particularly in spirit-forward drinks served over ice.

THE SCIENCE OF SURFACE AREA

- **Smaller pieces melt faster:** For the same total amount of ice, smaller pieces expose more surface area to the beverage, generally increasing the rate of heat transfer and melting.
- **More ice can mean less dilution over time:** Filling a glass with ice can help keep a beverage cold and reduce the need for the ice to melt completely to achieve the desired temperature.
- **Movement matters:** Shaking or stirring increases contact between the liquid and ice, helping chill the drink and control dilution during preparation.

CHOOSING THE RIGHT ICE EQUIPMENT

- **Assess daily demand:** Estimate how much ice the bar uses during normal operations and peak service periods.
- **Plan for storage:** Ice production capacity is only part of the equation. The operation also needs sufficient storage to meet demand during rushes.
- **Think about the layout:** An appropriately positioned ice machine and bin can reduce unnecessary movement and help bartenders work efficiently.
- **Account for maintenance:** Water quality, filtration where appropriate, cleaning, and routine servicing can affect equipment performance and ice quality.


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CONNECTIVITY
Menu management and equipment insights



OVEN	PART NUMBER	ELECTRICAL
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ECO ST El Bandido	ECS-9500-1001, ECS-9500-1005	30A, Single Mag
Sota El Bandido	i1-9500-921, i1-9500-938	30A, Single or Dual Mag



DRAFT PICKS

Getting More From Your Draft System

A great draft beer experience starts long before the first pour. From maintaining proper temperatures to keeping beer lines clean, the right equipment and maintenance practices help operators serve quality beverages while minimizing waste.

TEMPERATURE MATTERS

- **Follow beer-specific temperature recommendations:** Different beers and dispensing setups may have different requirements. Consult supplier guidance and draft system specifications.
- **Maintain a consistent cold chain:** Beer should remain at an appropriate temperature throughout storage and dispensing.
- **Check the entire system:** Beer can warm up as it travels through inadequately cooled lines, contributing to excessive foaming and inconsistent pours.
- **Don't overlook glassware:** Warm glasses can affect the temperature and presentation of a freshly poured beer.
- **Monitor your equipment:** Regularly check refrigeration performance, temperature settings, and cooling components.

TROUBLESHOOTING THE POUR

- **Check the temperature first:** Beer that's too warm can release carbon dioxide more readily, contributing to excessive foam.
- **Review dispensing pressure:** Pressure must be appropriate for the beer's carbonation, temperature, and system configuration.
- **Inspect the beer lines:** Dirty, damaged, or improperly installed lines can contribute to dispensing problems.
- **Examine the faucet:** Buildup, worn components, or improper operation may interfere with a clean pour.

Remember: Some foam is normal and contributes to the beer's aroma, appearance, and drinking experience. The goal is a consistent, appropriate pour, not eliminating the head entirely.

CUT WASTE, PROTECT YOUR MARGINS

- **Track foam and discarded beer:** Monitor how often pours need to be discarded or remade and look for recurring causes.
- **Rotate inventory:** Follow a first-in, first-out approach where appropriate, and monitor product freshness and keg dates.
- **Keep an eye on keg performance:** Unexpectedly low yields may indicate dispensing problems, excessive waste, or inventory-recording discrepancies.

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SCAN ME

SMALL BAR
BIG AMBITIONS



A smaller footprint doesn't have to mean smaller possibilities. From neighborhood cocktail lounges to compact restaurant bars, thoughtful layouts and the right equipment can help operators maximize storage, streamline service, and create a memorable guest experience.

START WITH A SMARTER LAYOUT

- **Map out the workflow:** Identify the steps bartenders take to prepare drinks, retrieve ingredients, wash glassware, and restock supplies.
- **Prioritize high-traffic zones:** Keep frequently used tools, mixers, and ingredients within easy reach to minimize unnecessary movement.
- **Think vertically:** Use appropriate shelving and overhead storage to take advantage of available wall space without overcrowding work surfaces.
- **Measure before purchasing:** Account for equipment dimensions, door clearances, ventilation requirements, utility connections, and service access before finalizing a layout.

CHOOSE EQUIPMENT THAT FITS

- **Consider undercounter refrigeration:** These units can provide convenient access to chilled ingredients while preserving valuable floor space.
- **Explore compact ice machines:** Select a model that matches anticipated demand and available storage rather than choosing solely by its physical size.
- **Look for appropriately sized glasswashers:** Evaluate cycle times, rack capacity, and peak glassware demand to find a machine that fits both the space and the workload.
- **Evaluate multifunctional equipment:** Depending on the menu, versatile appliances may reduce the need for multiple specialized pieces.
- **Use compact prep stations:** Refrigerated workstations and integrated storage can combine several functions within a smaller footprint.
- **Don't sacrifice capacity for compactness:** Equipment that's too small for the operation can create service delays, frequent restocking, and unnecessary frustration.

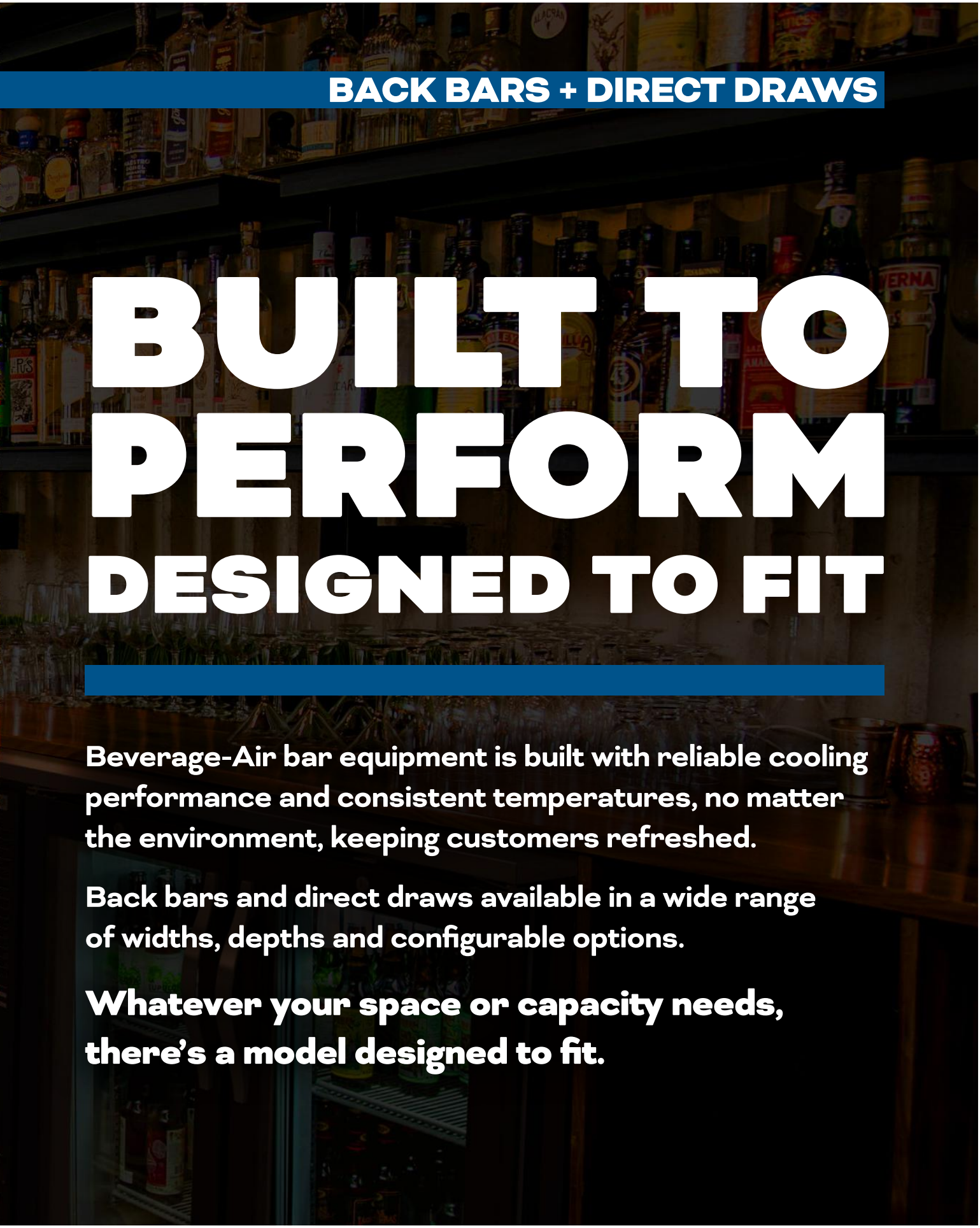
BUILD A MENU AROUND YOUR SPACE

- **Choose ingredients strategically:** Shared ingredients across multiple drinks can reduce storage demands and help limit spoilage.
- **Consider batch preparation:** Selected cocktails can be prepared in advance to streamline service, provided their ingredients, storage, and handling requirements are appropriate.
- **Match the menu to your equipment:** Consider whether your current refrigeration, ice production, glassware, and preparation capacity can support the drinks you plan to offer.


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Not sure which frozen drink machine is right for your business?

Take Spaceman's 30-second quiz to explore the right machine size and your potential monthly ROI.

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