

ICE MAKERS

High efficiency ice makers save an estimated 20% a year in energy costs over standard units.

High efficiency ice makers are built with better insulating walls and advanced compressors that reduce electricity use in the freezing and harvesting cycles.

Benefits:

- Lower mold and bacteria growth
- Cooler and quieter operation – reduce heat build up in kitchens and wait stations
- High quality construction features

**Save Energy, Save Time, and Serve More.
Ask your distributor for High Efficiency
Ice Makers.**

Visit www.nyserda.org/Commercial_Industrial/CommercialKitchens to learn more and get a list of available incentives on this and other high-efficiency food service equipment. For more information, email hospitality@nyserda.org, call the Hospitality Hotline tollfree at 866-904-8027, or contact the NYSERDA Focus on Hospitality Contractor below:

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