ICE MAKERS

Approximate Ice Requirements for Various Operations:

<table>
<thead>
<tr>
<th>FACILITY</th>
<th>LBS. OF CUBES</th>
<th>LBS. CRUSHED</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hotel or Motel</td>
<td>600-800</td>
<td>200-400</td>
</tr>
<tr>
<td>By</td>
<td>1000-1200</td>
<td>200-400</td>
</tr>
<tr>
<td>Number of Rooms (includes bar &amp; room service)</td>
<td>2200-2400</td>
<td>800-1000</td>
</tr>
<tr>
<td>Restaurant</td>
<td>200-400</td>
<td>200-400</td>
</tr>
<tr>
<td>By</td>
<td>400-600</td>
<td>400-600</td>
</tr>
<tr>
<td>Meals per Day</td>
<td>200-400</td>
<td>200-400</td>
</tr>
<tr>
<td>Hospitals</td>
<td>1000-1200</td>
<td>200-400</td>
</tr>
<tr>
<td>By</td>
<td>1400-1600</td>
<td>200-400</td>
</tr>
<tr>
<td>Meals Per Day</td>
<td>800-1000</td>
<td>200-400</td>
</tr>
<tr>
<td>Employee Feeding</td>
<td>200-400</td>
<td>200-400</td>
</tr>
<tr>
<td>By</td>
<td>400-600</td>
<td>200-400</td>
</tr>
<tr>
<td>Meals Per Day</td>
<td>200-400</td>
<td>200-400</td>
</tr>
<tr>
<td>Type of Establishment</td>
<td>Lbs. / 24 hrs.</td>
<td></td>
</tr>
<tr>
<td>--------------------------------------------------</td>
<td>----------------</td>
<td></td>
</tr>
<tr>
<td>Bars &amp; Cocktail Lounges / Customer</td>
<td>2 1/2</td>
<td></td>
</tr>
<tr>
<td>Cafeterias / Customer</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Drive-in Restaurants / Customer</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Hotels / Bed</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Hotels / Guest</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Motels / Guest Room</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Nursing Homes / Bed</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Restaurants (Table Cloth) Customer</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

* National average ice usage only. Actual ice usage will vary with climatic conditions and practices of the individual establishment.