



# Scots Ice QUARTERLY

Q1 2025 | JAN / FEB / MAR

## At Icematic, Innovation Is Our Mantra

Icematic leads the ice machine industry with smart, reliable, and eco-friendly technology

### A New Ally For Confectionery!

CUCIMIX automatic mixing kettles: precision, flexibility, and efficiency in one

### Why Is It Important to Shake Cocktails with Ice?

Icematic ice enhances cocktails with perfect texture, balance, and temperature

### FTC: Firex Touch Control, The Machine's Heart

Firex Touch Control ensures precise, effortless cooking with saved recipes and versatility

### Choosing The Right Ice Machine For Your Business

Find the perfect ice machine for your business with our essential buying guide

# OUR BRANDS

COOKING



LAINOX

FIREX

LOTUS

ICE & REFRIGERATION



ICEMATIC  
BE COLD WITH STYLE

POLARIS  
BEHIND THE FRESHNESS

WARE WASHING



DIHR

CATERING SOLUTIONS



moduline

COFFEE MACHINES



thermoplan  
Swiss Quality Coffee Equipment

## Pre-Word: Q1 2025

As we kick off 2025, this first quarter brings fresh opportunities to elevate the performance and sustainability of your operations. In this issue, we're focusing on some of the most innovative solutions across the foodservice and hospitality industries, from precision cooking to eco-friendly refrigeration.

From Firex's Cucimix automatic mixing kettles, which offer unmatched precision and flexibility for confectionery and food preparation, to Icematic's cutting-edge ice machines, designed to enhance everything from cocktails to wellness experiences, we're highlighting solutions that are setting new standards across multiple sectors.

Our feature on Firex's Cucimix equipment explores the precision, versatility, and efficiency these kettles bring to kitchens, while the Firex Touch Control system revolutionises cooking with effortless recipe management and adaptability.

We also delve into Icematic's range of ice machines, designed to improve everything from cocktail texture to wellness with their eco-friendly, R290-powered solutions. Whether it's choosing the right ice machine for your business or learning how to pair drinks with your meals, we've got you covered.

As businesses seek to reduce their environmental footprint and improve service quality, we also highlight ways in which Icematic's products help achieve these goals, all while maintaining top performance.

As we look to the year ahead, we're thrilled to showcase these innovative technologies and solutions that are driving success across the industry.

Happy reading!

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# A NEW ALLY FOR CONFECTIONERY!

**W**hen it comes to creating perfect culinary masterpieces, flexibility in the kitchen is essential. Whether you're working with delicate ingredients that require precise temperature control or preparing large quantities of food, the ability to adjust and adapt to your cooking needs can make all the difference.

That's where the CUCIMIX range of automatic mixing kettles comes in, offering a game-changing solution for both professional caterers and confectionery experts.

## Engineered for Efficiency and Precision

The CUCIMIX automatic mixing kettles feature an innovative design that combines direct heating with a built-in mixer. This powerful duo allows chefs to maintain complete control over the cooking process, whether you're working with high or low temperatures. The direct heating system ensures consistent, even heat distribution, while the built-in mixer provides continuous stirring, preventing burning or uneven cooking.

Perfect for both catering and confectionery applications, the CUCIMIX kettles are versatile enough to handle a wide range of recipes. From the rich texture of chocolate ganache to the delicate consistency of panna cotta, these kettles are built to meet the demands of both sweet and savory creations.

## Compact and Space Saving

One of the standout features of the CUCIMIX range is its compact size. Despite their advanced capabilities, these kettles are designed to fit seamlessly into any kitchen or workspace. This means you don't have to sacrifice valuable floor space for functionality. Their small footprint ensures that even kitchens with limited space can benefit from the versatility and convenience that CUCIMIX brings.

## Versatile Applications Across Culinary Creations

The CUCIMIX kettles are incredibly versatile, capable of handling a variety of applications in both sweet and savory cooking.

## The Future of Cooking Is Here

Whether you're a professional caterer or a passionate home cook, the CUCIMIX range provides the tools you need to create high-quality dishes with consistency and ease. Its compact design, combined with its multifunctionality, makes it the perfect addition to any kitchen, big or small.

If you're looking to elevate your cooking game with a tool that combines precision, efficiency, and flexibility, look no further than the CUCIMIX automatic mixing kettles.

## SOME OF THE POPULAR RECIPES AND PROCESSES THAT CAN BE EASILY PREPARED USING A CUCIMIX KETTLE INCLUDE:

**Jams and Jellies:** Perfect for making preserves with the ideal texture and consistency

**Chocolate Ganache:** Melt and mix to create a silky, rich ganache for cakes and pastries

**Choux Pastry:** Prepare the perfect dough for éclairs, cream puffs, and other pastries

**Icing:** Create smooth, glossy icings that add a finishing touch to your baked goods

**Rice Pudding:** Cook rice pudding to creamy perfection without worrying about constant stirring

**Sugar Syrups:** Easily prepare sugar syrups for candies, cocktails, or sweetening beverages

**Sweet and Savory Stuffings:** Make delicious stuffings for meats, pastries, and more

**Panna Cotta:** Craft the delicate Italian dessert with ease, ensuring smooth textures every time

**Crème Pâtissière:** The classic French pastry cream is made effortlessly with consistent results

**Crème Anglaise:** A velvety custard sauce perfect for a variety of desserts

**Caramel:** Create smooth, rich caramel with precise temperature control

**Caramelized Dried Fruit:** Achieve the perfect balance of sweetness and texture in your fruits

# ACHIEVE PERFECT PRECISION WITH FIREX CUCIMIX

In the world of professional kitchens, precision is everything—especially when it comes to temperature. Whether you're working with delicate ingredients that require careful handling or high-heat recipes that demand perfect consistency, managing temperature is key to achieving flawless results.

The Firex CUCIMIX offers an advanced solution that takes temperature control to a whole new level with its unique three-probe system.

## Unparalleled Precision for Every Dish

The Firex CUCIMIX is equipped with three individual probes, each playing a crucial role in ensuring the most accurate temperature regulation for all of your cooking needs. This innovative technology guarantees that whether you're preparing delicate sauces or high-temperature caramel, you'll get consistently perfect results every time.

**“CUCIMIX IS MY ALLY IN PASTRY MAKING, IT'S REALLY THE MACHINE OF THE FUTURE. I CAN'T DO WITHOUT THIS MACHINE IN 2023, AS IT MAINTAINS STANDARDS IN BAKING PREPARATION WITH AN AUTOMATIC MIXER AND A DISPLAY THAT MAKES MONITORING EASY FOR ME AND MY COLLEAGUES.”**

Pastry chef Davide Malizia.



### Probe 1:

#### Direct Contact with Ingredients

The first probe stays in direct contact with your ingredients throughout the cooking process.

This ensures that temperature is always accurately monitored at the heart of your dish, making it perfect for recipes that require precise heat control, from tempering chocolate to preparing custards or even caramelised fruits.

By maintaining this direct connection, you can avoid the risk of overcooking or undercooking delicate ingredients, achieving flawless textures and flavors.



### Probe 2:

#### Unit Temperature Monitoring

The second probe monitors the overall temperature of the unit itself, ensuring that heat is evenly distributed within the kettle.

It regulates the temperature range from 20°C to 220°C, allowing for a wide variety of cooking processes, from gently simmering sauces to achieving high-heat cooking techniques like browning.

This level of precision makes it ideal for any culinary task, offering complete control over your cooking environment and delivering consistently reliable results.



### Probe 3:

#### Wall Heating Control

The third probe is responsible for controlling the wall heating, which is crucial for maintaining the perfect cooking environment.

This feature helps create an even heat distribution across the unit, which can make all the difference in ensuring that your more delicate ingredients are cooked uniformly.

With precise wall heating control, you can avoid hot spots and ensure an even, stable temperature that is vital for everything from melting sugar to preparing delicate cream sauces.

## Elevating Your Culinary Game

Whether you're a professional chef or an avid home cook, managing temperature with such precision can take your cooking to the next level. The Firex CUCIMIX's three-probe system ensures that each dish, no matter how complex, is cooked to perfection. You no longer need to worry about uneven heating, undercooked ingredients, or burnt sauces—this system ensures your culinary creations come out flawless every time.

The combination of these advanced features allows you to maintain the ideal cooking environment for everything from the most delicate pastries to savory sauces and high-heat cooking processes. This level of precision temperature control opens up endless possibilities, giving you the flexibility to tackle a wide variety of recipes with ease.

## The Ultimate Temperature Management Tool

With the Firex CUCIMIX, you're not just cooking—you're mastering the art of temperature management. The three-probe system offers a level of control and precision that elevates your culinary capabilities, ensuring perfect results, whether you're working with complex confections or preparing large batches of savory dishes.

If you're looking to enhance your kitchen's efficiency and elevate your cooking game, the Firex CUCIMIX with its advanced temperature control system is the ultimate tool to help you do just that. With consistent and reliable results, you'll be able to take on any challenge in the kitchen with confidence and precision.

# FTC: FIREX TOUCH CONTROL, THE MACHINE'S HEART

In the world of professional kitchens, achieving consistent, high-quality results is key to success. Whether you're cooking at low or high temperatures, the ability to adapt to different recipes and techniques is vital.

That's where Firex Touch Control (FTC) comes in, offering a powerful solution that guarantees perfection every time.

## Achieving Perfect Results with FTC

The Firex Touch Control (FTC) system combines advanced mixing and cooking methods to ensure that every dish you prepare meets the highest standards.

Whether you're making delicate sauces or high-heat dishes, FTC gives you the precise control needed to tackle a wide range of recipes.

The system is designed to manage temperature and mixing seamlessly, allowing you to focus on your culinary creativity while it handles the technical details.

The intuitive touch controller is at the heart of FTC, offering an easy-to-use interface that lets you adjust settings with the touch of a finger.

This ensures that you can consistently achieve the results you want, time after time. Whether you're cooking something delicate, like a crême anglaise, or something more robust, like caramel, FTC keeps your ingredients at the perfect temperature for the best possible outcome.

## The Convenience of the "Save Recipe" Feature

One of the standout features of FTC is its ability to save recipes. This handy function allows you to store your favourite settings, meaning the machine can work independently once you've set it up.



This feature is a true time-saver, especially for busy kitchens where efficiency is paramount. Simply select your saved recipe, and FTC will take care of the rest, ensuring that every dish is made exactly to your specifications with no extra effort on your part.

With Firex Touch Control, achieving perfect results every time has never been easier. The combination of intuitive control, precise temperature management, and time-saving features such as the "save recipe" function makes FTC an invaluable tool in any kitchen.

Whether you're cooking at low or high temperatures, FTC ensures consistent, high-quality results, giving you more time to focus on creativity and flavour.

Unlock endless culinary possibilities with Firex and elevate your cooking experience to new heights!



# TAILOR YOUR **COOKING EXPERIENCE WITH FIREX** CUCIMIX ACCESSORIES

**W**hen it comes to cooking, efficiency and convenience are key. With Firex Cucimix, you can take your culinary creations to new heights by tailoring your cooking experience with a range of innovative accessories designed to enhance performance, improve mixing, and make your kitchen tasks easier than ever before.

These versatile accessories are crafted for both convenience and precision, ensuring that every dish is made with ease and consistency.

## **Removable Side Scraper: For Perfect Mixing and Easy Cleaning**

The removable side scraper is a must-have accessory for anyone looking to streamline their cooking process. This ergonomic and durable scraper not only helps to improve the mixing process but also ensures the walls of your machine stay clean throughout your cooking session.

The scraper's design makes it incredibly easy to disassemble, allowing for hassle-free cleaning and maintenance. This simple yet effective accessory helps save time while keeping your kitchen tidy, ensuring you can focus on perfecting your culinary creations.

## **Removable Stirring Grid: Consistency in Every Dish**

When it comes to cooking, consistency is crucial. The removable stirring grid ensures that your ingredients are perfectly dispersed throughout the cooking process. This accessory guarantees even and thorough mixing, allowing you to achieve consistent results every time.

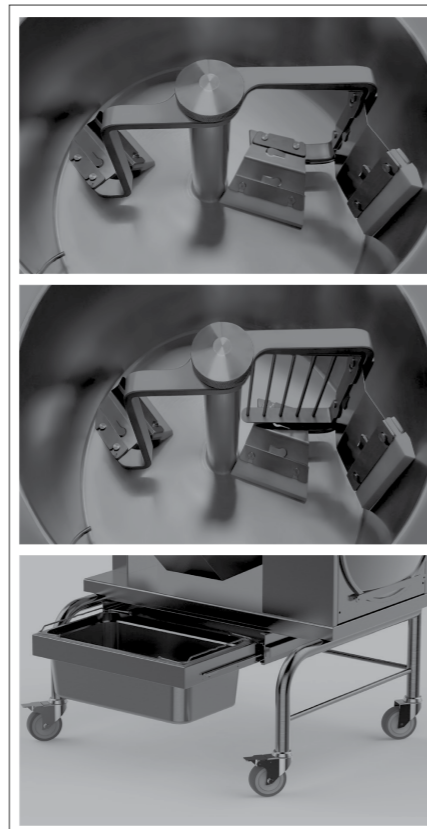
Whether you're preparing sauces, custards, or complex dishes, the stirring grid ensures that your ingredients blend together seamlessly, providing uniform texture and flavour in every batch.

## **Removable Structure: Convenient Drainage and Easy Storage**

For those using the CUCIMIX 30, the removable structure is a feature designed with ultimate convenience in mind. This feature allows for

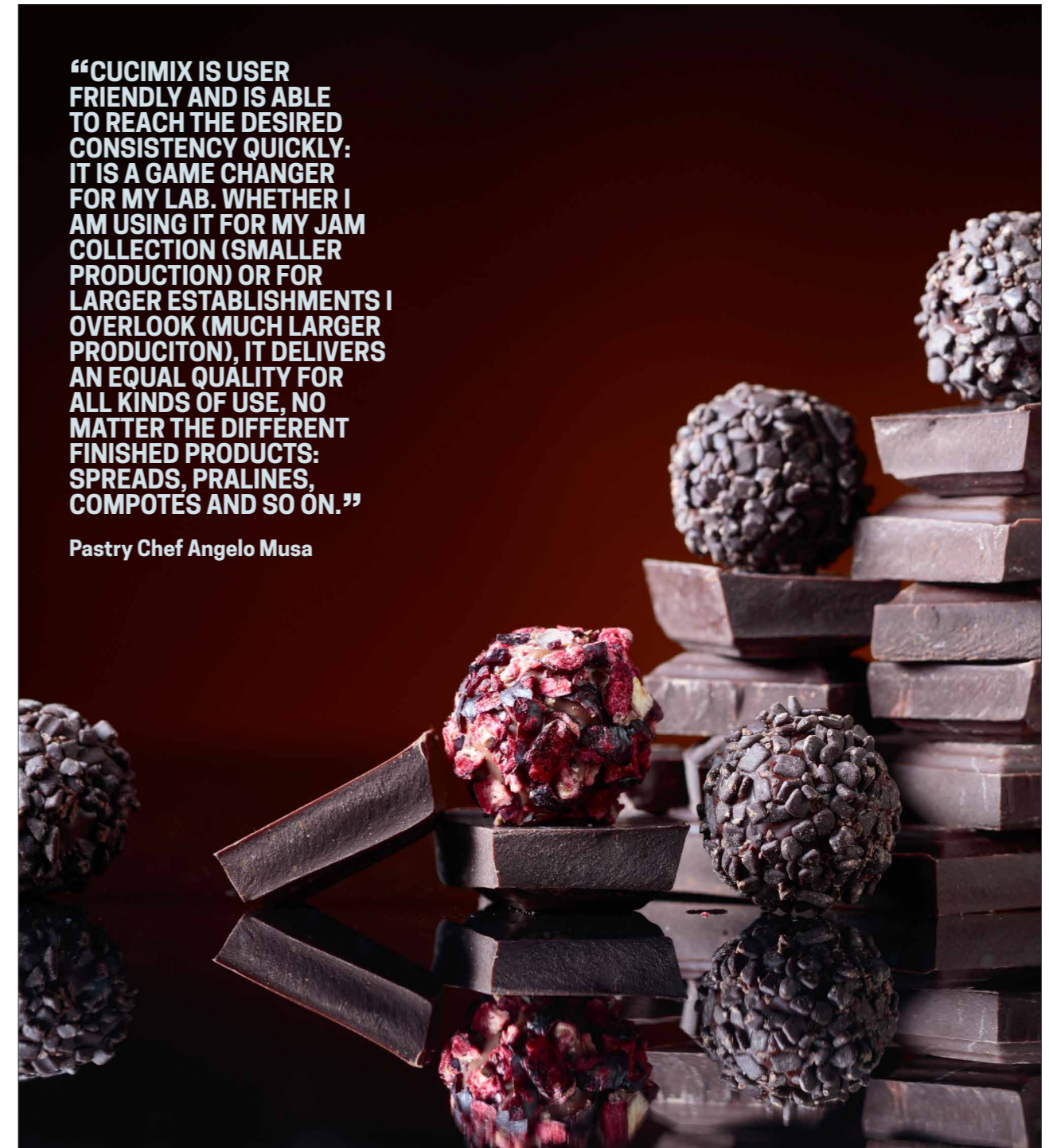
complete tank drainage, making it easier to clean and maintain the machine after use. Additionally, the removable structure facilitates easy storage, saving valuable space in your kitchen.

This thoughtful design ensures that the CUCIMIX 30 remains easy to use, clean, and store, so you can spend less time on maintenance and more time perfecting your recipes.



**“CUCIMIX IS USER FRIENDLY AND IS ABLE TO REACH THE DESIRED CONSISTENCY QUICKLY: IT IS A GAME CHANGER FOR MY LAB. WHETHER I AM USING IT FOR MY JAM COLLECTION (SMALLER PRODUCTION) OR FOR LARGER ESTABLISHMENTS I OVERLOOK (MUCH LARGER PRODUCTION), IT DELIVERS AN EQUAL QUALITY FOR ALL KINDS OF USE, NO MATTER THE DIFFERENT FINISHED PRODUCTS: SPREADS, PRALINES, COMPOTES AND SO ON.”**

**Pastry Chef Angelo Musa**



## **Upgrade Your Kitchen with Firex Cucimix Accessories**

The Firex Cucimix accessories are designed to make your cooking experience as efficient and enjoyable as possible. Whether you're working with delicate ingredients or preparing large batches, these accessories allow you to tailor the machine to your specific needs. By enhancing mixing capabilities, improving cleaning processes, and ensuring consistent results, these accessories provide the ultimate in convenience and precision. With these innovative accessories, you can elevate

your kitchen game, reduce cooking time, and enjoy a more efficient and enjoyable cooking experience. Firex Cucimix provides the tools you need to create professional-quality dishes with ease—making it the perfect addition to any kitchen.

Transform the way you cook with Firex Cucimix and its range of accessories designed for convenience, efficiency, and precision!

# ICEMATIC

BE COLD WITH STYLE

At Icematic, innovation isn't just a buzzword – it's their mantra. With decades of expertise, a commitment to excellence, and a customer-first approach, Icematic has firmly established itself as a leader in the ice machine industry.

Known for cutting-edge technology, reliability, and superior performance, Icematic continues to set the bar for ice production worldwide.

Here's why Icematic remains at the forefront of the industry:

**"WE'VE BEEN PRODUCING ICE MACHINES SINCE 1975, A LONG JOURNEY THAT HAS ALLOWED US TO REFINE OUR PRODUCTION TECHNIQUE, EXPERIMENT WITH INNOVATIVE AND REVOLUTIONARY TECHNOLOGIES TO BUILD DURABLE, SAFE AND RELIABLE MACHINES"**

Icematic Srl.

# AT ICEMATIC, INNOVATION IS OUR MANTRA



## Proven Reliability: Excellence Since 1963

With more than 60 years of experience, Icematic has been perfecting its ice machine technology to deliver superior performance, safety, and longevity. Their long-standing presence in the market is a testament to the trust customers place in their products. Icematic's ice machines are built to withstand the test of time, making them a trusted name in the industry.

## Smart Technology: Control at Your Fingertips

Icematic doesn't just make high-performance ice machines – they make them smarter. The company's smart technology enables users to control and monitor their ice machines remotely through a dedicated app. This feature allows for optimised production schedules, real-time performance tracking, and simplified maintenance – all from a smartphone. Icematic is leading the way in making ice production more efficient and convenient with technology.

## Eco-Friendly Focus: Sustainability at the Core

Sustainability is at the heart of Icematic's operations. The company is committed to developing energy-efficient machinery that minimises environmental impact. Through the use of eco-friendly refrigerants and self-sustainable energy practices, Icematic ensures its machines provide top-tier performance while being environmentally responsible. This focus on sustainability makes Icematic an ideal choice for businesses looking to reduce their carbon footprint without compromising on quality.

## Deep Expertise: Innovation Driven by Knowledge

Icematic's extensive knowledge of ice systems fuels its innovation. The company's exclusive patented technologies continuously enhance the user experience, making their machines not only highly efficient but also cutting-edge in performance. This expertise allows Icematic to develop solutions that meet the ever-evolving needs of their customers, setting them apart from competitors.

## Customer-Centric Support: Tailored Solutions and Assistance

Icematic's commitment to customer satisfaction is evident in their customer-centric approach. The company places a strong emphasis on listening to customer needs and offering tailored solutions to ensure the best outcomes. With a dedicated support team always on hand, Icematic provides quick, reliable assistance for any technical queries or product guidance, ensuring a seamless experience for their customers.

## Comprehensive Assistance: Consistent, Reliable Support

Icematic provides more than just quality machines; they offer comprehensive, reliable support. The company's extensive reseller network ensures that customers receive effective assistance wherever they are. With a combination of remote diagnostics and on-site support, Icematic ensures prompt service and troubleshooting for all its customers, making it easier for businesses to keep their operations running smoothly.

# DIVERSE SOLUTIONS AND APPLICATIONS FOR ICE

**W**hen most people think of ice, their minds often go straight to cocktails or refreshing beverages. However, Icematic is redefining the way ice is used across a wide range of industries. From preserving food to enhancing presentations and supporting various industrial applications, Icematic's versatile ice products play a crucial role in many sectors.

Here's a closer look at how Icematic ice takes centre stage in various industries, proving that its uses go far beyond just chilling drinks.



## Food: Essential for Freshness and Presentation

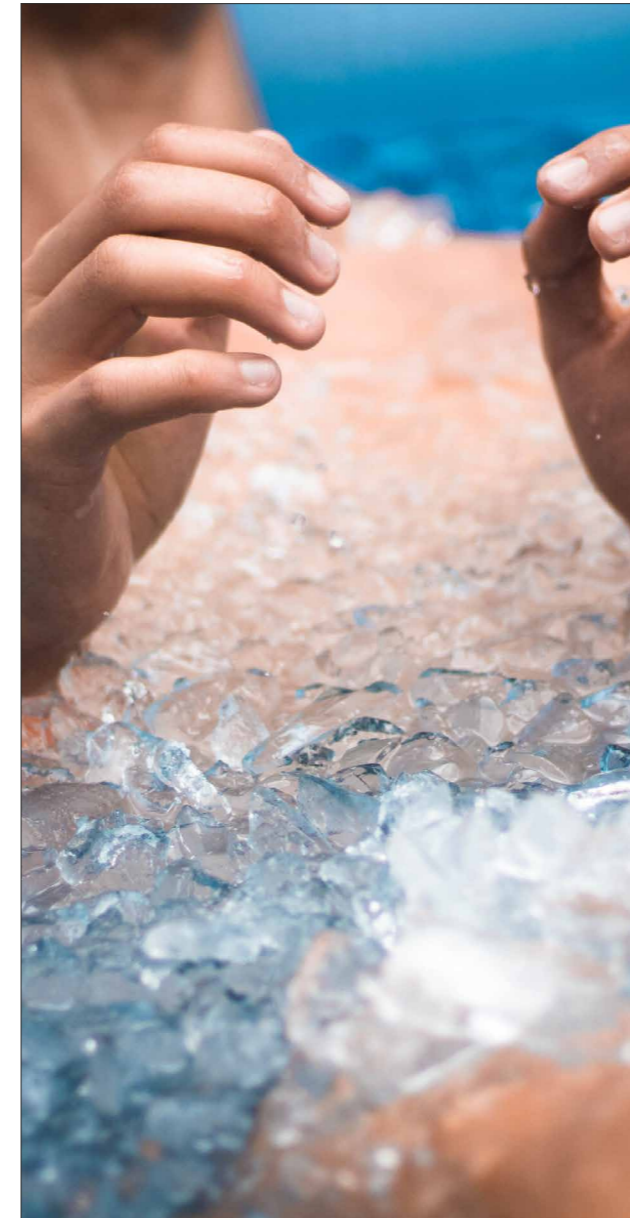
In the food industry, Icematic's flake ice is a vital tool for preserving the freshness of products and enhancing their visual appeal. Flake ice is perfect for markets and food stores, where it is used to keep seafood, meat, and fresh produce at the ideal temperature, extending shelf life and maintaining quality.

Additionally, its crushed texture makes it perfect for creating eye-catching food displays, drawing customers' attention and elevating the presentation of food items.

## Industrial: Supporting a Range of Sectors

Icematic ice is equally important in the industrial sector, where it is used for a wide array of applications. For example, in winemaking, ice is essential for controlling fermentation temperatures, ensuring the preservation of delicate flavours.

In the frozen food industry, ice helps maintain the cold chain during production, packaging, and transportation, keeping products fresh until they reach their destination. Other industries that rely on Icematic's ice include pasta production, construction, and transportation, where the ice is used for cooling and temperature regulation in various processes.



## Healthcare: Supporting Laboratories and Recovery

In the healthcare sector, Icematic's granular ice is a crucial resource. It is widely used in laboratories and the pharmaceutical industry to keep medications and biological samples at precise temperatures.

The ice is also instrumental in post-operative rehabilitation, where it is used for therapeutic purposes, including reducing swelling and aiding recovery. Icematic ice plays a key role in maintaining a sterile, controlled environment across the healthcare and medical fields.

## Wellness & Sport: Enhancing Recovery and Beauty

Icematic ice isn't just useful in medical and industrial environments—it also plays a significant role in wellness and beauty. Wellness centres, beauty retreats, and sports clubs use ice in a variety of treatments, from reducing inflammation and swelling in post-workout recovery to improving skin appearance in beauty treatments.

The versatility of Icematic ice ensures that it meets the specific needs of individuals looking to improve both their physical health and appearance.



## Icematic: Diverse Solutions and Applications for Ice

As demonstrated across these various industries, Icematic ice is a versatile and essential tool. From its use in preserving food and enhancing presentations to supporting industries like healthcare and wellness, Icematic's products are integral to the smooth functioning of many sectors.

Whether it's keeping food fresh, aiding recovery, or supporting industrial processes, Icematic's ice provides reliable solutions tailored to meet the specific demands of each industry.

Discover the endless possibilities of Icematic's ice and see how it can enhance your business operations, wellbeing, and more!



# WHY IS IT IMPORTANT TO SHAKE COCKTAILS WITH ICE?

At Icematic, we understand the importance of ice in cocktail making.

Our ice machines are designed to provide a consistent supply of high-quality ice, whether you need it for a classic cocktail or a modern twist.

With a variety of ice types available, Icematic ensures that you can always achieve the perfect balance of temperature, texture, and flavour in every drink.

When it comes to crafting cocktails, it's clear that ice is far more than just a filler. It's an essential component that enhances the taste, texture, and presentation of your favourite drinks.

So, whether you are an experienced bartender or simply looking to impress your guests at home, the next time you shake up a cocktail, make sure you have the right ice to match the drink.

With Icematic, you can trust that every shake will result in a perfectly refreshing and balanced cocktail every time.



## SO, WHY EXACTLY IS IT IMPORTANT TO SHAKE COCKTAILS WITH ICE, AND HOW DOES IT IMPACT THE FINAL RESULT?

### 1. Cooling the Drink Quickly

The primary reason for adding ice to a cocktail shaker is to cool the drink quickly. When mixed with ice, the ingredients chill rapidly, ensuring that the cocktail reaches the desired refreshing temperature without compromising on flavour.

This immediate cooling process helps maintain the integrity of the ingredients and guarantees that every sip is as satisfying as the first.

### 2. Dilution for Balance

Another key reason for shaking cocktails with ice is dilution. Ice slowly melts during the shaking process, releasing small amounts of water that mix with the drink.

While it may seem counterintuitive, this dilution actually enhances the overall texture and balance of the cocktail. The slight reduction in alcohol strength helps smooth out bold flavours, making the drink more harmonious and pleasant to the palate.

It also helps balance out the sweetness, bitterness, or acidity, creating a more enjoyable drinking experience.

### 3. Texture and Consistency

Shaking with ice doesn't just affect the temperature and dilution—it also impacts the texture of the cocktail. The movement of the ice in the shaker helps break down the ingredients, creating a well-mixed and consistent drink.

This process is particularly important for cocktails that contain juices, syrups, or other ingredients that need to blend seamlessly. The ice's motion ensures that every ingredient is evenly distributed, resulting in a smooth and balanced cocktail with a satisfying mouthfeel.

### 4. The Right Ice Makes All the Difference

While shaking with ice is essential, not all ice is created equal. The type of ice you use can significantly affect the taste, texture, and presentation of your cocktail. Whether you're making a classic martini or a refreshing mojito, using the right ice is crucial.

This is where Icematic comes in. With a range of top-quality ice options, you're guaranteed the perfect ice for every cocktail. From full cubes that provide slow melting and optimal dilution, to hollow cubes that chill drinks faster, Icematic ice ensures that your drinks are always served at the ideal temperature and texture.

For drinks that need more rapid cooling, granular ice, nuggets, or flakes offer versatility and efficiency, giving bartenders the flexibility to create drinks exactly the way they want them.

**W**hen it comes to making the perfect cocktail, the role of ice cannot be overlooked. Not only does it play a crucial part in the taste and texture of the drink, but the right type of ice can elevate the entire cocktail experience.

# ELEVATE YOUR COCKTAILS WITH ICEMATIC CHERRY

If you're looking to take your cocktails and aperitifs to the next level, the Icematic Cherry series has the perfect solution. Our full and structured bright cubes are designed to enhance both the flavour and presentation of your drinks.

The Cherry series machines deliver outstanding production capacity, ensuring you always have a supply of fresh, compact, and crystal-clear ice cubes ready to go. These cubes not only chill your drinks quickly but also provide a sophisticated, elegant touch that's perfect for any occasion.

WITH THE VERSATILITY AND ELEGANCE OF CHERRY ICE CUBES, YOU CAN ELEVATE YOUR BEVERAGE OFFERINGS, IMPRESS YOUR GUESTS, AND ENSURE EVERY COCKTAIL IS SERVED AT ITS ABSOLUTE BEST.



## ICEMATIC: INNOVATIVE MY ICE APP

Icematic is thrilled to introduce their patented ice production system, now available through their innovative MY ICE app. This groundbreaking technology allows you to take control of your ice-making process like never before.

With just a few taps, you can initiate production cycles for a precisely defined quantity of ice, ensuring you have exactly what you need, when you need it.

No more guesswork or last-minute scrambles, simply select the time you want your ice ready for use, and let the app handle the rest.

Whether you're hosting an event, running a business, or just looking to keep your drinks cool, our system makes it effortless to plan ahead.

Experience the convenience and efficiency of smart ice production with Icematic!

With the app, you can effortlessly monitor and initiate washing/cleaning and ozone sanitisation cycles, ensuring that your ice maker maintains optimal hygiene standards. This innovative tool is the first of its kind, specifically designed to assist our service team in quickly identifying and resolving any potential issues. Thanks to the advanced monitoring capabilities, problems can be addressed with greater speed and efficiency, minimising downtime and maximizing your ice production.

Managing your ice has never been easier—just a simple tap on your smartphone gives you complete control over the entire process. Whether you need to start a sanitization cycle or check the status of your machine, everything is at your fingertips.

**“YOU CAN ALSO REMOTELY MONITOR THE MACHINE'S CURRENT STATUS AND ADJUST ITS STORAGE CAPACITY WITHOUT THE NEED TO PHYSICALLY TOUCH OR OPEN IT”**

This seamless integration of technology not only enhances convenience but also ensures that you always have a fresh and safe supply of ice ready when you need it.

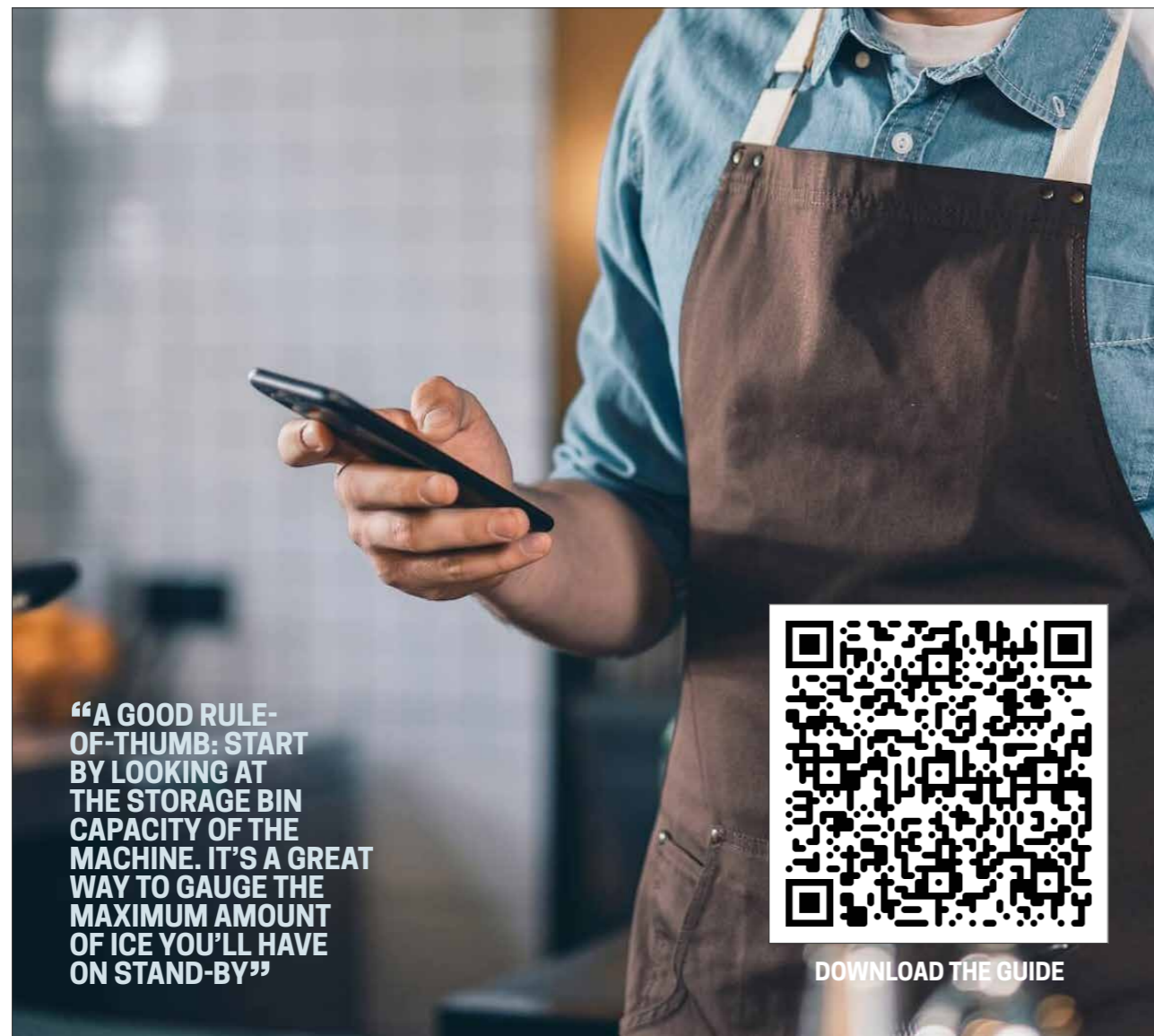
Experience the future of ice management with unmatched ease and reliability!



# CHOOSING **THE RIGHT** **ICE MACHINE** FOR YOUR BUSINESS

Choosing the right ice machine for your business is key to smooth operations. Whether you're running a restaurant, bar, or healthcare facility, finding the perfect ice machine can make all the difference.

To help you make the best choice, we've put together a handy buying guide that covers everything you need to consider: from machine size and ice type to production rates and storage capacity.



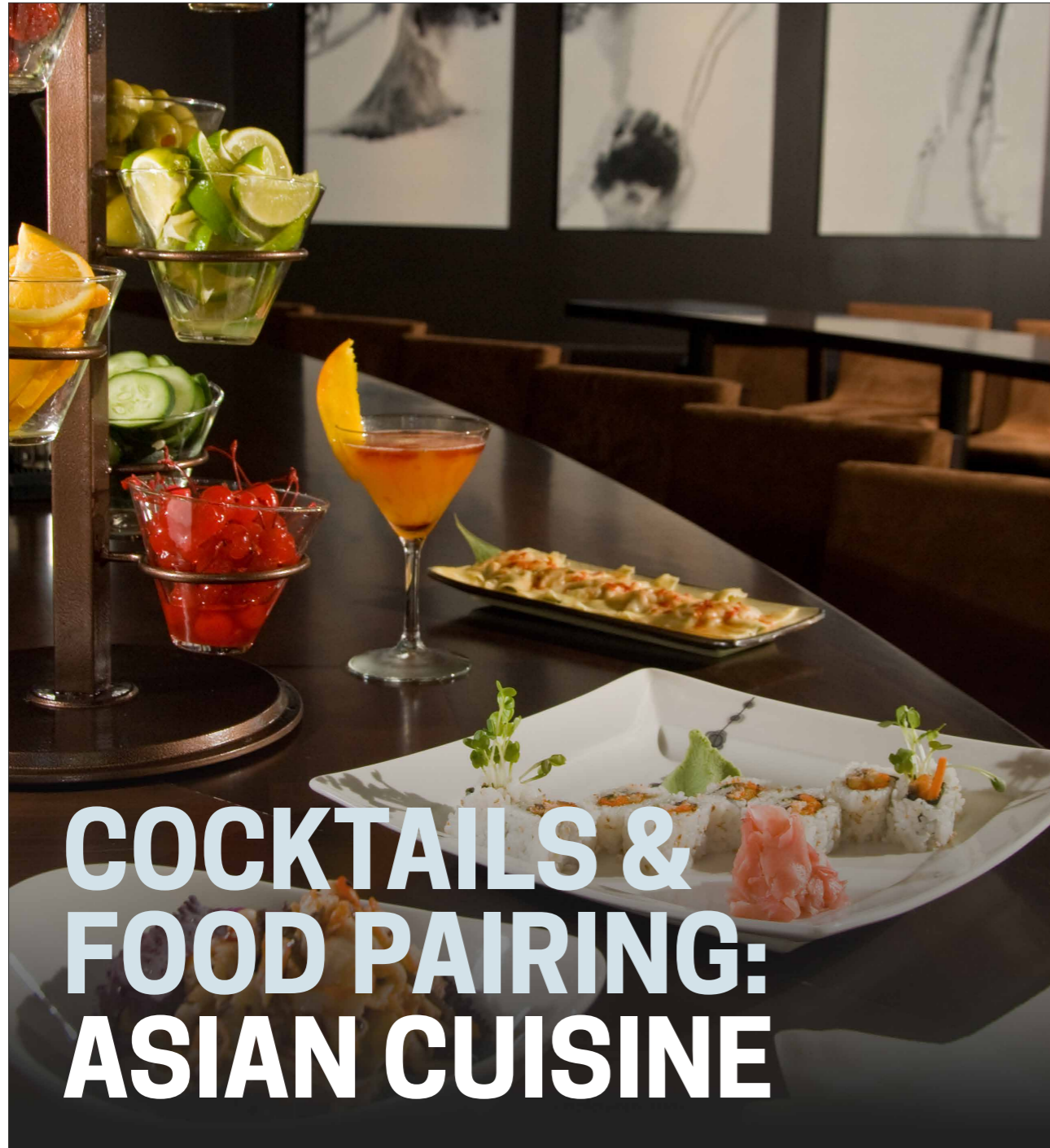
**"A GOOD RULE-OF-THUMB: START BY LOOKING AT THE STORAGE BIN CAPACITY OF THE MACHINE. IT'S A GREAT WAY TO GAUGE THE MAXIMUM AMOUNT OF ICE YOU'LL HAVE ON STAND-BY"**

DOWNLOAD THE GUIDE

# WHY CHOOSE **M SERIES** **ICE MACHINES?**

The M Series dice cube machines are perfect for establishments with fluctuating high demand, such as hotels, restaurants, bars, supermarkets, fast food outlets, and event or banqueting venues, as they produce ice rapidly and in large quantities.

IF YOU'RE  
LOOKING FOR  
RELIABLE, HIGH-  
PERFORMANCE  
ICE MACHINES,  
THE ICEMATIC M  
SERIES OFFERS  
EVERYTHING  
YOU NEED TO  
ELEVATE YOUR  
ICE PRODUCTION.



# COCKTAILS & FOOD PAIRING: ASIAN CUISINE

**W**hen it comes to dining, the right drink can make all the difference in enhancing the flavors of the meal. While wine and cheese pairings are a well-known culinary tradition, the world of Asian cuisine offers endless opportunities for unique and delicious drink pairings that complement the bold, diverse flavors of these dishes.

From sushi to Thai curry, the right cocktail or spirit can elevate both the dish and the drink, creating a truly memorable dining experience.

HERE ARE SOME CREATIVE AND FLAVORFUL DRINK PAIRINGS THAT ARE SURE TO TAKE YOUR NEXT ASIAN-INSPIRED MEAL TO THE NEXT LEVEL



### Thai Curry & Spicy Margarita

Thai Curry, with its combination of creamy coconut milk, aromatic spices, and a hint of heat, pairs wonderfully with a Spicy Margarita. The zesty lime, spicy jalapeño, and smooth tequila bring out the bold, spicy notes in the curry, while the drink's tangy citrus helps cut through the richness of the curry's creamy base. This pairing creates a thrilling balance of spice and refreshing citrus that is sure to delight your taste buds.



### Sushi & Gin and Tonic

Sushi is delicate, fresh, and light, which makes it a perfect match for a refreshing Gin and Tonic. The botanicals and crispness of the gin complement the subtle flavors of sushi without overpowering them. The bitterness of the tonic also provides a nice contrast to the richness of sushi, making it a perfect pairing, especially when enjoying sushi with a touch of wasabi.

### Dim Sum & Lychee Martini

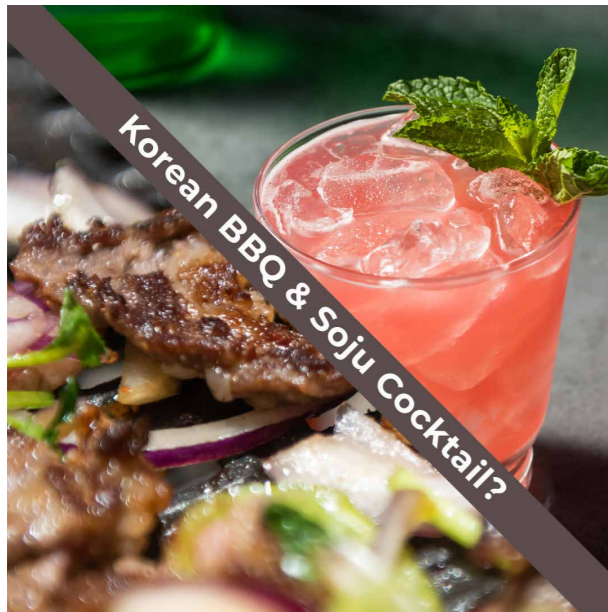
Dim Sum, with its variety of steamed dumplings and savory fillings, pairs beautifully with the sweetness of a Lychee Martini. The lychee's fruity, floral notes balance out the rich, sometimes savory flavors of dim sum, while the martini's smoothness refreshes the palate between bites. Whether you're enjoying pork buns, shrimp dumplings, or spring rolls, this pairing adds an exotic twist to your meal.

### Spicy Szechuan Noodles & Whiskey Sour

If you're tackling a plate of fiery Szechuan noodles, a Whiskey Sour is the perfect companion. The smoky, slightly sweet taste of whiskey combined with the sourness of lemon provides a refreshing contrast to the intense heat of Szechuan peppercorns and chili. The whiskey's complexity complements the richness of the noodles, while the sourness helps to cool down the spice.

### Mango Sticky Rice & Coconut Mojito

Mango Sticky Rice is a beloved Thai dessert, known for its sweet, sticky rice paired with the juicy, fragrant mango. To accompany this tropical dessert, a Coconut Mojito is an ideal choice. The minty freshness of the mojito combined with the smooth, creamy coconut flavors enhances the sweetness of the mango, while the lime's citrusy punch keeps the dessert from feeling overly rich.



Korean BBQ & Soju Cocktail?

### Korean BBQ & Soju Cocktail

Korean BBQ is all about grilled meats, often served with an array of banchan (side dishes), and is packed with rich, savory flavors. A Soju Cocktail, particularly one mixed with fruit juices like peach or apple, complements the smoky and umami-rich flavors of Korean BBQ. The clean, slightly sweet taste of soju balances the charred richness of grilled meats, while the fruity undertones add a refreshing touch.

### Pho & Basil Mojito

Pho, the iconic Vietnamese noodle soup, is a perfect harmony of herbs, spices, and rich broth. To complement the aromatic flavors of Pho, a Basil Mojito is an excellent choice. The fresh basil in the drink enhances the herbal notes of the Pho's broth, while the sweetness and minty zest of the mojito pair beautifully with the dish's complex flavors. It's a light, refreshing combination that elevates the experience.



Peking Duck & Red Wine Sangria?

### Peking Duck & Red Wine Sangria

Peking Duck, known for its crispy skin and succulent meat, is one of the most iconic dishes in Chinese cuisine. A Red Wine Sangria makes an ideal pairing with this rich dish. The fruity and slightly sweet flavors of the sangria bring out the duck's savory richness, while the wine's acidity provides a nice contrast to the fatty duck skin. The added citrus fruits in the sangria add a refreshing twist that balances the meal's richness.



### The Power of Pairing: Creating a Memorable Experience

The right drink can do more than just quench your thirst – it can bring out new flavors in your meal and enhance the overall dining experience. Asian cuisines, with their diverse ingredients and bold flavors, are especially well-suited to creative drink pairings. Whether you're indulging in sushi, savoring spicy curry, or enjoying a sweet dessert, a well-chosen cocktail or spirit can elevate the entire meal.

So, the next time you sit down for an Asian feast, consider experimenting with these drink pairings. Not only will you enhance the flavors of your favorite dishes, but you'll also experience a dining adventure that's as exciting as it is delicious.

# SECTOR TRENDS IN ICE

The industry is shifting towards functional drinks that offer more than just great taste.

Consumers are increasingly seeking beverages packed with real benefits—think vitamins, probiotics, and antioxidants.

This trend is transforming not just soft drinks but also cocktails and alcoholic beverages, enriching them with nutrients that support daily wellness.

Innovating to meet these new demands is essential, as we create solutions that blend flavour and functionality.

Are you ready to embrace the future of beverages?

“NOW, MORE THAN EVER, PEOPLE ARE GRAVITATING TOWARDS BEVERAGES THAT OFFER REAL, TANGIBLE BENEFITS SUCH AS VITAMINS, PROBIOTICS, AND ANTIOXIDANTS”



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# R290



## LOWER YOUR ENVIRONMENTAL IMPACT WITH ICEMATIC

**A**s the world continues to prioritise sustainability, businesses in Australia are looking for innovative ways to reduce their environmental impact. One area where substantial changes can be made is in ice production – a vital aspect for many bars, restaurants, and venues.

Icematic is leading the way with a new generation of ice machines that combine cutting-edge technology and eco-conscious design. Thanks to the use of R290 natural gas, Icematic ice makers are not only more energy-efficient but also have a significantly smaller environmental footprint.

### R290 Natural Gas: A Greener Solution

One of the key advantages of Icematic's ice machines is their use of R290, a natural refrigerant. Unlike traditional refrigerants, R290 has a much lower global warming potential (GWP), making it a far more environmentally friendly option. This means that by choosing an Icematic machine, businesses can drastically reduce their greenhouse gas emissions, contributing to a more sustainable future.

The benefits of R290 go beyond just the environment. It also leads to more efficient ice production, reducing energy consumption. This results in lower running costs for your business, helping you save money on energy bills. In today's competitive market, every dollar saved counts, and switching to Icematic's R290 powered machines is an effective way to optimise operational costs.

### Durable, Innovative, and Cost-Effective

Icematic's commitment to quality and sustainability doesn't stop at eco-friendly refrigerants. Their ice

machines are designed to be durable, reliable, and long-lasting, providing your venue with consistent performance for years to come. The innovative design ensures that you're not only getting a more sustainable machine, but also a high-performance product that meets the demanding needs of busy establishments.

In addition to reducing energy costs, Icematic machines are built to be low-maintenance, which further cuts down on operational expenses. The robust construction and advanced technology mean fewer repairs and a longer lifespan, ensuring your investment continues to pay off over time.

### Make the Smart Choice for Your Business

Choosing Icematic means making a forward-thinking decision for both your business and the planet. With the rising importance of sustainability in the hospitality industry, customers and clients are increasingly aware of the environmental efforts of the brands they support. By opting for Icematic, you're not only making a smart choice for your business op-

erations, but also showcasing your commitment to eco-friendly practices.

Whether you run a small café or a large scale venue, Icematic's R290 powered ice machines are the ideal solution for reducing your environmental impact and saving on operating costs.

Make the smart choice today with Icematic – your business, and the planet, will thank you for it!

## INNOVATION AWARDS

SMART LABEL



Host Innovation Award

We have won the Smart Label award at the Host Innovation Award for two consecutive years! Our smart solutions make a difference in the Horeca sector.

# ELEVATE YOUR WELLNESS EXPERIENCE WITH FLAKE ICE

In the world of wellness and relaxation, creating the ultimate experience for clients is key to ensuring their satisfaction. A crucial part of this experience is the use of high-quality ice. Icematic's flake ice, produced by the Berries series machines, is setting new standards for spas, wellness centres, and health clubs across Australia.



## Purify, Tone, and Relax Your Skin with Flake Ice

Icematic's flake ice is not just about cooling down; it's about enhancing the wellness journey. Perfect for cooling the body after a sauna or steam room session, this finely-crushed ice is designed to do more than just provide relief from heat. When applied to the skin, the ice helps to purify, tone, and relax both the body and mind.

The benefits are profound. The immediate cooling sensation rejuvenates the skin, providing a refreshing burst of energy that stimulates circulation. As blood flow improves, the body is better able to detoxify, while the immune system gets a much-needed boost.

## Reinvigorate Your Body and Mind

For wellness enthusiasts, the final step in a spa treatment or sauna session is just as important as the rest of the experience. The cooling process offered by Icematic flake ice not only feels delightful but also promotes physical and mental well-being.

The act of cooling down with flake ice creates a harmonious balance in the body, leaving clients feeling calm, refreshed, and revitalised after their wellness journey.



## Why Icematic Flake Ice is a Game Changer

Icematic's Berries series flake ice machines are expertly designed to meet the high demands of modern wellness centres. Known for their reliable, efficient performance, these machines ensure a continuous supply of high-quality flake ice, which can be used throughout various stages of the wellness process.

From body toning and detoxification to relaxation and immune system support, Icematic's flake ice offers unparalleled benefits, making it an essential addition to any spa or wellness centre that seeks to provide the best possible experience for its clients.

## Transform Your Wellness Offering with Icematic Flake Ice

If you're looking to enhance your wellness offerings and elevate your customer experience, Icematic Berries flake ice is the perfect solution. Don't miss out on the chance to improve your spa or wellness centre's services with a product that has been designed to optimise both comfort and health benefits.

Get in touch with us today to learn more about how Icematic's flake ice can take your wellness centre to the next level.

# VERSATILITY OF BERRIES FLAKE ICE

Ice, often thought of as a simple ingredient for cooling drinks, is actually a versatile tool used across a wide range of industries. One form of ice that has gained popularity due to its functionality and convenience is flake ice.

Icematic's Berries series flakers stand out for its practical applications in food conservation, cocktail making, spa treatments, and even medical settings. Whether you're running a café, a hospital, or a bakery, Icematic's flakers are designed to meet the diverse needs of any professional setting.



## Ideal for Food Storage and Displays

Flake ice is perfect for quickly cooling and preserving food, making it essential for commercial kitchens, supermarkets, and catering businesses. Its soft texture surrounds products evenly, keeping seafood, meats, fruits, and perishables chilled longer without causing damage.

Flake ice is also ideal for food displays, adding a frosty backdrop to showcase items like seafood and salads while maintaining freshness and enhancing presentation.



## Enhancing the Cocktail Experience

Flake ice is a favourite in mixology due to its ability to chill drinks quickly and evenly. It melts slower and evenly, preventing rapid dilution while keeping drinks cool longer. This makes it perfect for crafting cocktails, providing a consistent texture that ensures the ideal experience for both bartenders and drinkers.



## A Treat for Spas and Cosmetic Applications

Beyond food, flake ice is used in spas for cryotherapy to reduce swelling, relieve muscle tension, and refresh skin. Its fine, smooth texture is gentle on the skin, offering a relaxing sensation during treatments. In cosmetics, flake ice helps preserve ingredients, enhance facial treatments, and provide cooling effects beneficial for skincare routines.



## Supporting Hospitals and Medical Applications

In medical settings, flake ice is used to cool IV fluids and medications, ensuring they stay at the correct temperature. Its soft texture is ideal for delicate applications, providing consistent cooling without the harsh edges of cubed ice. Icematic's Flake Ice, with its stable water content, is reliable for use in sensitive environments like hospitals and clinics.



## Flake Ice in Bakeries and Catering

Bakeries and catering businesses use flake ice for temperature control, keeping dough, ingredients, and beverages chilled. It's especially useful in large-scale operations where precise cooling is necessary. Additionally, flake ice helps maintain the freshness of perishable goods during transport, ensuring they arrive at their destination in optimal condition.

## Convenience in Every Setting

The Berries Flake Ice series from Icematic includes a range of commercial ice makers designed for ease of use. From self-contained units to modular models to be paired with a storage bin, these machines provide flexibility to meet the needs of different businesses.

When paired with our selection of storage bins, Icematic's Berries series offers not only efficiency but also convenience in any professional kitchen, medical facility, or hospitality venue.

Whether you're looking to improve your food storage capabilities, enhance your cocktail service, or incorporate ice into spa or medical treatments, Icematic's Berries series is the solution that offers versatility and reliability. Experience the difference Berries Flake Ice can make in your business today.

# ICE MACHINE MAINTENANCE & CLEANING CHECKLIST

Investing in a high-quality ice machine like Icematic is crucial for your restaurant or food service business. These machines are engineered to the highest standards and rigorously tested for quality.

But just like any piece of equipment, regular maintenance is key to ensuring it runs smoothly and efficiently!

Icematic is committed to delivering innovative, reliable, safe, and durable products so to help you keep your ice machine at peak performance, we've put together a simple maintenance checklist.

By following these steps and sticking to the recommended schedule, you'll not only get the most out of your machine but also maintain your manufacturer's warranty.

READY TO LEARN MORE? STAY ON TOP OF YOUR ICE MACHINE MAINTENANCE AND ENSURE SEAMLESS SERVICE FOR BOTH YOU AND YOUR CUSTOMERS!







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