

## AT A GLANCE

Despite producing less ice than the previous unit, True's machine **EXCEEDED** the chain's **ICE DEMAND** – while **REDUCING** energy costs.



Over the course of **30 DAYS** the fried chicken chain **TESTED** the True Ice machine in their **HIGH-HEAT** kitchen environment...



### CHALLENGE

The chain was initially concerned that a **self-contained** unit might not match the performance of their remote-cooled system—particularly in terms of heat and total ice production.

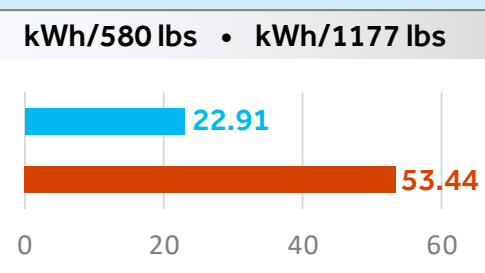
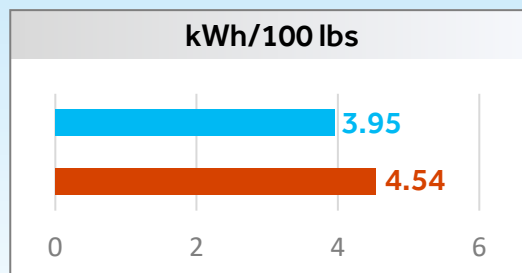
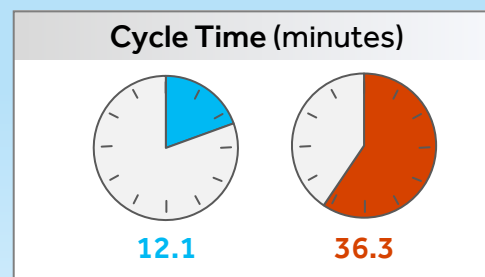
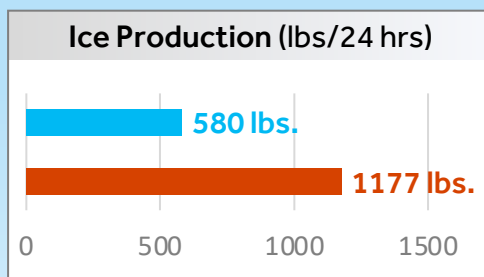


### RECOMMENDATION

To demonstrate True Ice as a high-performance, cost-saving solution, the recommendation was to **REPLACE** one 1,300 lb. Hoshizaki **remote** unit with one 600 lb. **air-cooled** True machine.

## ICE MACHINES: Key Comparison Metrics

Rating Condition: 90°F Air / 70°F Water



True self-contained air-cooled machine  
True Model TCIM-630

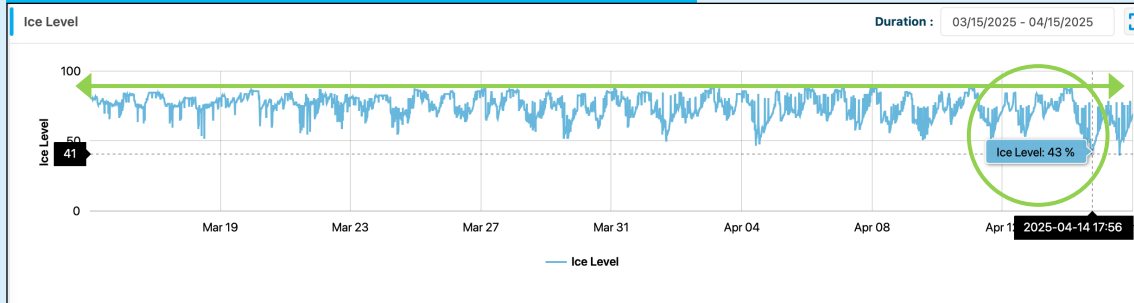
Hoshizaki remote-cooled ice machine  
Hoshizaki Model KM-1340MRJ



## How did True's **self-contained R290 system** perform under peak demand?



### Never run out of ice! - True makes ice faster...



TrueConnect Live Ice Level Monitoring for the True Ice Machine Model TCIM-630

- **TrueTouch™** and **TrueConnect™** confirmed the industry's **SHORTEST CYCLE TIME**, while consistently maintaining bin levels at or above **43%** - even during peak demand.
- The **TrueEncapsuL8®** evaporator delivered top-tier efficiency – **OUTPERFORMING** both remote and other air-cooled systems.

## CONCLUSION

- Provided the customer with clear visibility into their **exact ice usage**.
- Proved that a self-contained air-cooled unit can **surpass the performance** of a remote-cooled system.
- Delivered **lower energy consumption** - **reducing utility costs!**

