

CLEAR ICE DEMO

RELEVANT MODEL(S)

JennAir 15" Undercounter Ice Makers

JUIFN15HX

JKRPR151HL/M

JKRPL151HL/M

WHAT YOU WILL NEED:

Live JennAir Undercounter Icemaker

Access to Ice from Refrigerator

(At Least) 2 Pint Size Glasses

(At Least) 2 Cans of Coke

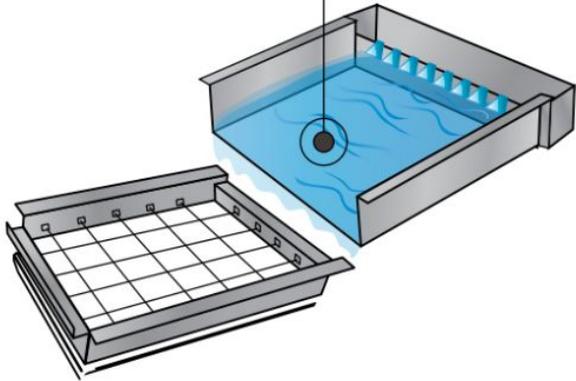
DIRECTIONS:

- **Coca-Cola Demo** - 2 pint size glasses: Fill 1 with JA Clear Ice, 1 with KA standard Ice, have guests pour coca cola product into both at the same time and have a different guest come up to taste test. Have everyone share their observations and discuss the following:
 - Low mineral ice is denser and **melts slower** to avoid diluting a cocktail. The minerals and oxygen are causing the carbonation to separate from the product, weakening the beverage. *Discuss reactions more, if time permits.*

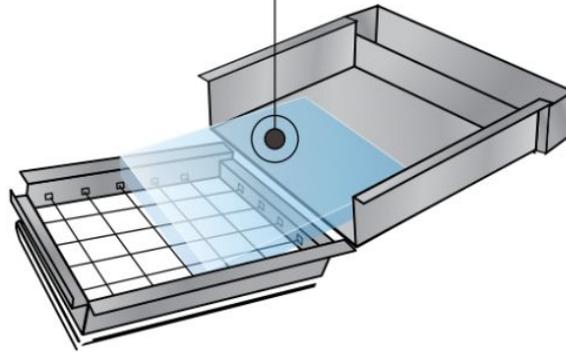


How JennAir Clear Ice is Made:

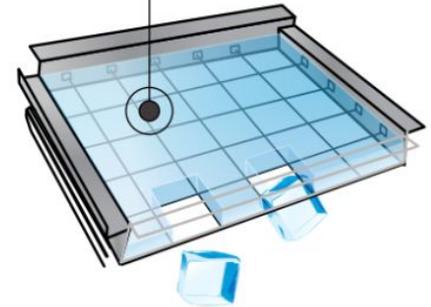
Fresh, filtered water enters the machine and is constantly circulated over a freezing plate. As the water freezes, the minerals are rejected. This produces a sheet of ice with a low mineral content.



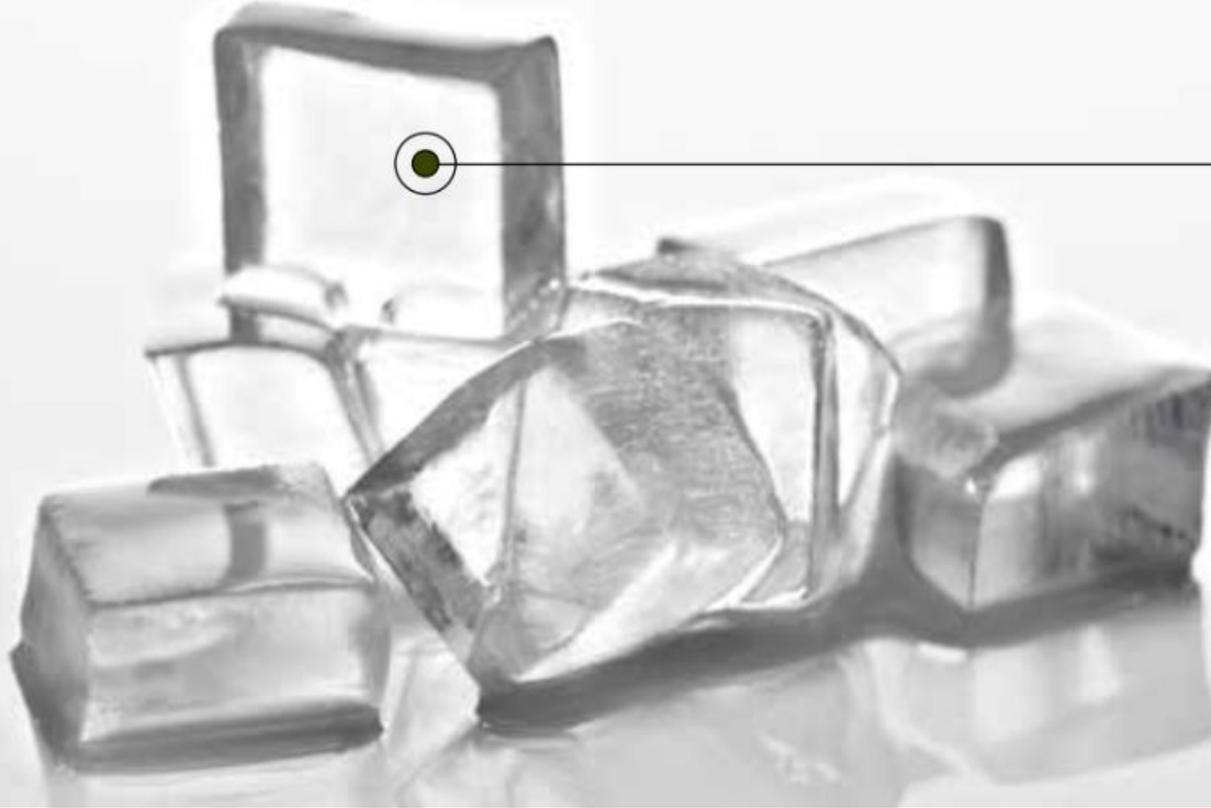
When the desired thickness is reached, the ice sheet is released and slides onto a cutter grid.



The grid divides the sheet into individual $\frac{3}{4}$ " x $\frac{3}{4}$ " x $\frac{1}{2}$ " cubes. The water containing the minerals drains out of the ice maker after each freezing cycle.



Benefits of JennAir Clear ice:



Clear Cubes for
Attractive Drink
Presentation

Slow Melt Rate so
Beverages Won't
Water Down Quickly

Gets Drinks
Colder Faster

Perfect for
Mixed Drinks
and Soft Drinks

Perfect for Ice Chests