

Scotsman

ICE CHEMISTRY



MAKE
ICE
COOL

Scotsman®

ICE CHEMISTRY

MAKE
ICE
COOL

Ice Chemistry

Scotsman turns chemistry and physics
into artful sciences to change water's shape
and soul, through expertise and technology





The Thrill of the Chill

Scotsman is the most valuable “Back Stage” partner for all beverage solutions. We are always inspired to create and transform art and chemistry .

Scotsman is a key supporter of IBA association-related activities and educational efforts. We are also global sponsor for WCE.



Ice Alchemy: chemistry evolves into mixology





Inspiring Mixology



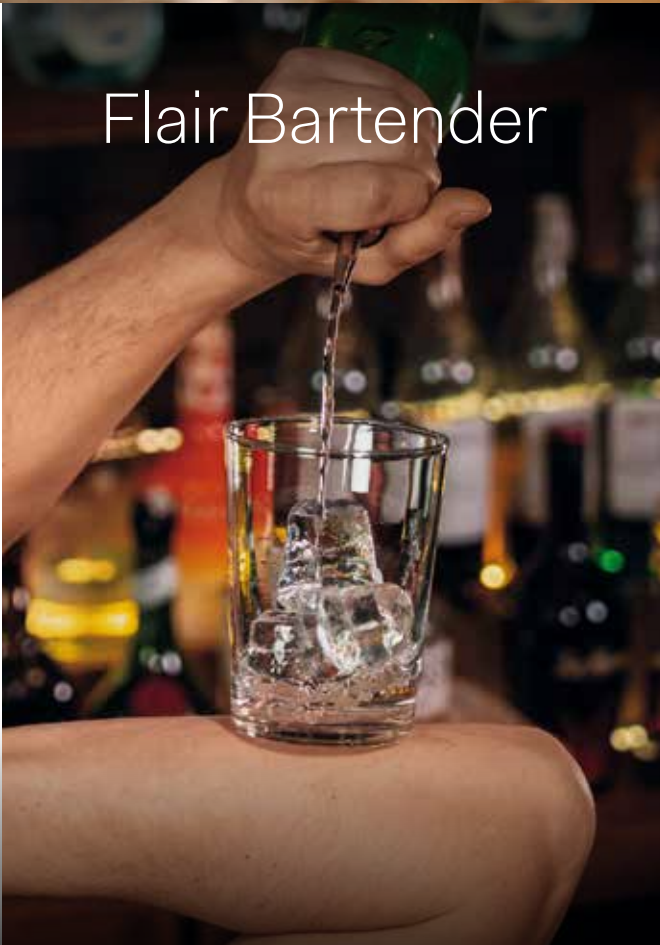
Mixologist



Barman



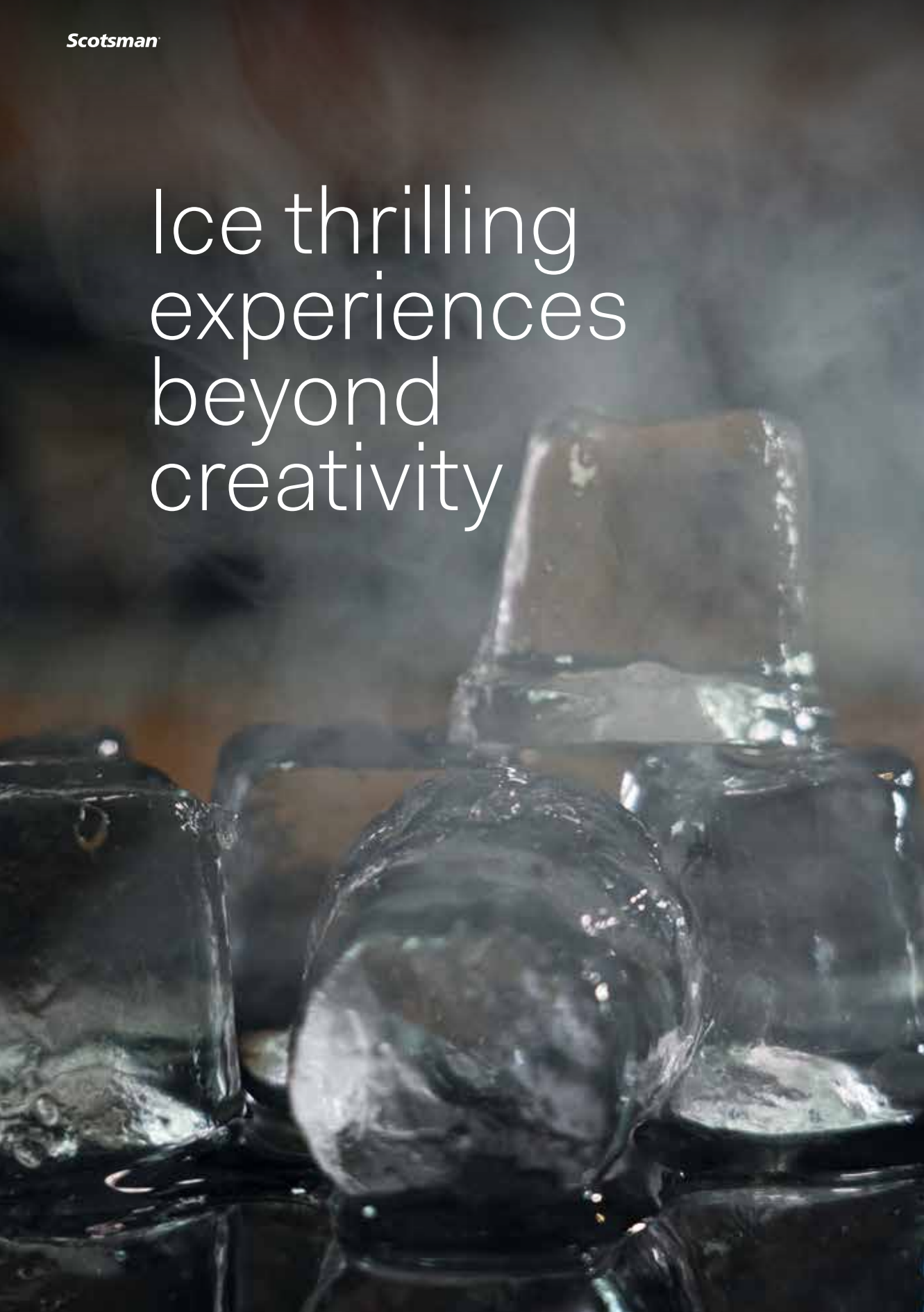
Flair Bartender



Barista



Ice thrilling
experiences
beyond
creativity



Smoking



Firing



Mixing



Shaking





Empowering
a lifestyle



Scotsman®

Cocktails Recipes

ICE
IS
US



The Unforgettable





Dry Martini

Fred Astaire said: "I'm not talking about a cup of cheap gin splashed over an ice cube. I'm talking about satin, fire and ice; I'm asking for a MARTINI"

INGREDIENTS

50 ml London Dry gin
10 ml Dry vermouth
1 Dash of orange bitters

TECHNIQUE:

Stir

GLASSWARE

Old-school Martini coupette

GARNISH

Lemon zest and olive

Pour all ingredients into a mixing glass with Scotsman Gourmet ice cubes. Stir well. Strain into chilled cocktail glass.

Squeeze oil from lemon peel onto the drink, or garnish with a green olive if requested.

Type of ice:
**Scotsman Large
Gourmet Ice**
(to stir)





Negroni

The Italian Legend was born in Firenze about 100 years ago. Be carefull not to replace gin with sparkling wine, in case you will drink a "mistaken Negroni".

INGREDIENTS

30 ml Gin

30 ml Campari

30 ml Sweet vermouth

TECHNIQUE:

Stir

GLASSWARE

Old Fashioned

GARNISH

Orange wedge

Pour all ingredients directly into chilled old fashioned glass filled with Scotsman Large Gourmet ice, stir gently.

Garnish with Orange wedge.

Type of ice:
**Scotsman Large
Gourmet Ice**





Smoked Rum Old Fashioned

INGREDIENTS

50 ml Vintage rum
5 ml Muscovado syrup
2 Dashes of chocolate bitters

TECHNIQUE:

Stir

GLASSWARE

Old Fashioned

GARNISH

3 cherries

In an old fashioned glass add Scotsman Large Gourmet ice. Build the drink by pouring in all ingredients.

Stir gently

Type of ice:
**Scotsman Large
Gourmet Ice**





Scotch Old fashioned

Don Draper's favourite cocktail: actor in Mad Man, the famous TV series.

INGREDIENTS

50 ml Scotch whisky
5 ml Sugar syrup
2 Dashes of Angostura Bitters

TECHNIQUE:

Stir

GLASSWARE

Old Fashioned

GARNISH

Orange zest
Cherry

Place sugar syrup in old fashioned glass and add bitters, stir to mix.

Fill the glass with Scotsman Large Gourmet ice and add whiskey. Stir gently.

Type of ice:
**Scotsman Large
Gourmet Ice**





Whiskey Sour (on the rocks)

INGREDIENTS

50 ml Bourbon
25 ml Lemon juice
15 Simple syrup Bitters
2 Dashes of Angostura Bitters

TECHNIQUE:

Shake

GLASSWARE

Rocks

GARNISH

Orange slice (option orange zest)
Cherry

Pour all ingredients into cocktail shaker filled with ice. Shake well. Strain ingredients into old fashioned glass filled with Scotsman Large Gourmet ice. Garnish with maraschino cherry and orange zest.

Type of ice:
**Scotsman Large
Gourmet Ice**



Americano

INGREDIENTS

30 ml Campari
30 ml Sweet vermouth
50 Soda (top up)

TECHNIQUE:

Build, top up

GLASSWARE

Highball

GARNISH

Orange wedge

Pour Campari and sweet vermouth into a highball glass filled with Scotsman Large Gourmet Ice. Top with club soda, garnish with an orange twist.

Type of ice:
**Scotsman Large
Gourmet Ice**





Manhattan (on the rocks)

There can't be good living where there is not good drinking.
- Benjamin Franklin -

INGREDIENTS

50 ml Rye whiskey
20 ml Sweet vermouth
2 Dashes of orange bitters

TECHNIQUE:

Stir

GLASSWARE

Old Fashioned

GARNISH

Cherry

Pour all ingredients directly into chilled old fashioned glass filled with Scotsman Large Gourmet ice , stir gently.

Garnish with a cherry.

Type of ice:
**Scotsman Large
Gourmet Ice**



The Contemporary





Mai-Tai

Inspired to TIKI – the Polynesian deity who became famous in USA during 1950. The tiki mug is the traditional cup used to offer this cocktail.

INGREDIENTS

30 ml Amber Jamaican Rum
30 ml MarUnique Molasses
Rhum*
15 ml Orange Curacao
15 ml Orgeat Syrup (Almond)
30 ml Fresh Lime Juice
15 ml Simple Syrup

Add all ingredients into a shaker with Scotsman Gourmet ice. Shake and pour filled with Scotsman Nugget ice into a double high ball glass and garnish with pineapple spear, mint leaves and lime peel.

TECHNIQUE:

Shake

GLASSWARE

Highball or tiki mug

GARNISH

Pineapple spear
Mint leaves
Lime peel

* The MarUnique molasses rum used by Trader Vic was not an Agricole rum but a type of "rummy" from molasses.

Type of ice:
Nugget





Piña Colada

Escape (The Piña Colada Song) is a song written and recorded by British-born American singer Rubert Holmes. The song is featured in many films and TV shows such as Shrek, Guardians of the Galaxy, Grown Ups.

INGREDIENTS

50 ml White Rum
30 ml Coconut Cream
50 ml Fresh Pineapple Juice

TECHNIQUE:

Swizzle

GLASSWARE

Tiki mug

GARNISH

Pineapple chunk
Mint top
Coconut shrimps

Blend all the ingredients with Scotsman Nugget ice in a electric blender, pour into a tiki mug and serve with straws.

Note:

Historically a few drops of fresh lime juice was added to taste. 4 slices of fresh pineapple can be used.

Type of ice:
Nugget





Caipirinha

A famous Brazilian proverb goes: when life hands you a lemon, keep it and prepare a caipirinha.

INGREDIENTS

60 ml Cachaça

1 Lime cut into small wedges

4 ml Teaspoons white cane sugar

TECHNIQUE:

Muddle, shake with nugget, transfer (with ice)

Place lime and sugar into a double old fashioned glass and muddle gently. Fill the glass with Scotsman Nugget ice and add Cachaça. Stir gently to combine all ingredients.

GLASSWARE

Tumbler

GARNISH

Lime wedge

Note:

CAIPIROSKA - Instead of Cachaça use Vodka;

CAIPIRISSIMA - Instead of Cachaça use Rum.

Type of ice:
Nugget





Mojito

Ernest Hemingway "My mojito in La Bodeguita, My daiquiri in El Floridita" - thanks to this quote Mojito became famous."

INGREDIENTS

45 ml White cuban Ron
20 ml Fresh lime juice
6 pcs Mint sprigs
2 tsp White cane sugar
Soda Water

TECHNIQUE:

Swizzle

Mix mint sprigs with sugar and lime juice. Add a splash of soda water and fill the glass with Scotsman Nugget ice.

GLASSWARE

Zombie glass

GARNISH

Mint top

Pour the rum and top with soda water. Stir gently to combine all ingredients. Garnish with mint leaves.

Type of ice:
Nugget





Horse's Neck

A Horse's Neck without a kick is simply ginger ale and bitters. The perfect "kick" was placed sometime around 1910 adding Cognac.

INGREDIENTS

40 ml Cognac
120 ml Ginger Ale
Dash of Angostura Bitters
(optional)

TECHNIQUE:

Build

GLASSWARE

Highball

GARNISH

Lemon peel

Pour Cognac and ginger ale directly into highball glass with Scotsman Gourmet Large ice cubes.

Stir gently. If preferred, add dashes of Angostura Bitter.

Type of ice:
**Scotsman Large
Gourmet Ice**





Mint Julep

The word JULEP is derived from the Persian GULAB as well as the arab word JULAB, both of which traslate to "rosewater".

INGREDIENTS

- 60** ml Bourbon Whiskey
- 4** Fresh Mint sprigs
- 1** tsp Powdered Sugar
- 4** tsp Water

TECHNIQUE:

Build

Gently muddle the mint with sugar and water into a Julep stainless steel cup.

GLASSWARE

Metal cup

GARNISH

Mint top

Fill the glass with Scotsman Nugget ice, add the Bourbon and stir well until the cup is well frosted. Garnish with mint leaves.

Type of ice:
Nugget



Black Russian

INGREDIENTS

50 ml Vodka
20 ml Coffee Liqueur

TECHNIQUE:

Stir

GLASSWARE

Old fashioned

GARNISH

Nothing

Pour the ingredients into an old fashioned glass filled with Scotsman Large Gourmet ice cubes. Stir gently.

NOTE

WHITE RUSSIAN

Float fresh cream on the top and stir slowly.

French Connection

INGREDIENTS

35 ml Cognac
35 ml Amaretto

TECHNIQUE:

Stir

GLASSWARE

Old fashioned

GARNISH

Nothing

Pour all ingredients directly into an old fashioned glass filled with Scotsman Large Gourmet ice cubes. Stir gently.

Type of ice:
**Scotsman Large
Gourmet Ice**



Cube Libre

INGREDIENTS

50 ml White Rum
20 ml Cola
10 ml Fresh lime juice

TECHNIQUE:

Build

GLASSWARE

Highball

GARNISH

Lemon wedge

Build all ingredients in a highball glass filled with Scotsman Large Gourmet ice.

Type of ice:
**Scotsman Large
Gourmet Ice**



Long Island ice tea



INGREDIENTS

15 ml Vodka
15 ml Tequila
15 ml White rum
15 ml Gin
15 ml Cointreau
15 ml Lemon juice
30 ml Simple syrup
Top with Cola

TECHNIQUE:

Stir

GLASSWARE

Highball

GARNISH

Lemon slice (option)

Add all ingredients into a highball glass filled with Scotsman Large Gourmet ice. Stir gently. Garnish with lemon slice (option).

Bloody Mary

INGREDIENTS

45 ml Vodka
90 ml Tomato juice
15 ml Fresh lemon juice
2 Dashes Worcestershire
Sauce
Tabasco, Celery Salt, Pepper
(to taste)

TECHNIQUE:

Stir

GLASSWARE

Highball

GARNISH

Celery
Lemon wedge (optional)

Stir gently all the ingredients in a mixing glass with ice, serve with Scotsman Large Gourmet ice into a highball glass.

Moscow Mule

Why Mule? Because the only cup available during that night was a copper cup with a nice drawing: a MULE.

INGREDIENTS

45 ml Smirnoff vodka
120 ml Ginger Beer
10 ml Fresh lime juice

TECHNIQUE:

Stir

GLASSWARE

Mule cup or Old Fashioned

GARNISH

Lemon slice (option)

In a Mule Cup, combine the vodka and ginger beer. Add lime juice and gently stir to incorporate all ingredients. Fill the cup with Scotsman Large Gourmet ice.

Type of ice:
**Scotsman Large
Gourmet Ice**



Sex on the beach

INGREDIENTS

40 ml Vodka
20 ml Peach schnapps
40 ml Fresh orange juice
40 ml Cranberry juice

TECHNIQUE:

Build

GLASSWARE

Highball

GARNISH

Half orange slice

Build all ingredients in a highball glass filled with Scotsman Large Gourmet ice. Garnish with a half orange slice.

Type of ice:
**Scotsman Large
Gourmet Ice**



Tequila Sunrise



INGREDIENTS

40 ml Tequila
90 ml Fresh orange juice
15 ml Grenadine Syrup

TECHNIQUE:

Build

GLASSWARE

Highball

GARNISH

Half orange slice or an orange zest

Pour tequila and orange juice directly into a highball glass filled with Scotsman Large Gourmet ice cubes. Add the grenadine syrup to create chromatic effect (sunrise), do not stir. Garnish with a half orange slice or an orange zest.



The New Era





Aperol Spritz

"Spritz life? Aperol Spritz!!!"

*Aperol Spritz is one of the most popular apéritifs in Italy.
It is as easy to make as it is to drink.*

INGREDIENTS

90 ml Prosecco

60 ml Aperol

Splash of Soda water

TECHNIQUE:

Build

GLASSWARE

Wine glass

GARNISH

Orange wedge

Build all ingredients into a wine glass filled with Scotsman Medium Gourmet ice. Stir gently.

Garnish with a slice of orange.

Type of ice:
**Scotsman Medium
Gourmet Ice**



Tommy's Margarita



INGREDIENTS

- 45** ml Tequila 100% agave
- 15** ml Fresh lime juice
- 2** Bar spoon of agave nectar
- 2** Dashes Worcestershire

TECHNIQUE:

Shake

GLASSWARE

Old Fashioned

GARNISH

Lime wedge

Pour all ingredients into a cocktail shaker, shake well with Scotsman Gourmet ice, strain into a chilled rock glass filled with Scotsman Large Gourmet ice. Garnish with a lime slice.

Paloma

INGREDIENTS

- 50** ml 100% agave tequila
- 5** ml Fresh lime
- A pinch of Salt
- 100** ml Pink grapefruit soda

TECHNIQUE:

Build

GLASSWARE

Highball

GARNISH

Dried lime wheel

Pour the tequila into a highball glass, squeeze some lime juice. Add ice and salt, fill up with pink grapefruit soda.

Type of ice:
**Scotsman Large
Gourmet Ice**







Bramble

Robert De Niro asked for a Bramble during the movie "Ronin" dated 1998.

INGREDIENTS

50 ml Gin

25 ml Fresh lemon juice

12,5 ml Sugar syrup

15 ml Crème de mûre

TECHNIQUE:

Build

Pour all ingredients into a cocktail shaker except the Crème de Mûre, shake well with ice, strain into a chilled old fashioned glass filled with Scotsman Nugget ice,

GLASSWARE

Old Fashioned

GARNISH

3 Raspberries

then pour the blackberry liqueur (Crème de Mûre) over the top of the drink, in a circular motion. Garnish with raspberries.

Type of ice:
Nugget



Cachanchara

INGREDIENTS

- 60** ml Cuban aguardiente
- 15** ml Fresh lime juice
- 15** ml Raw honey
- 50** ml Water

TECHNIQUE:

Stir

GLASSWARE

Old Fashioned or special terracotta cup

GARNISH

Lemon wedge

Mix honey with water and lime juice and spread the mixture on the bottom and sides of the glass.

Add Scotsman Nugget ice, and then the rum. End by energetically stirring from bottom to top. Garnish with lemon wedge.

Type of ice:
Nugget



Dark'n'Stormy

Official cocktail of Bermuda Islands.

INGREDIENTS

- 60** ml Goslings Rum
- 100** ml Ginger Beer

TECHNIQUE:

Floating

GLASSWARE

Highball

GARNISH

Lemon wedge

In a highball glass filled with Scotsman Large Gourmet ice pour the ginger beer and top floating with the Rum. Garnish with a lemon wedge.

Type of ice:
**Scotsman Large
Gourmet Ice**



Fernandito

Easy cocktail made with Fernet, the best-selling liquor in Argentina.

INGREDIENTS

50 ml Fernet Branca
Fill up with Cola

TECHNIQUE:

Stir

GLASSWARE

Double old fashioned

GARNISH

Lemon wedge

Pour the Fernet Branca into a double old fashioned glass with Scotsman Large Gourmet ice, fill the glass up with Cola. Stir gently.

Type of ice:
**Scotsman Large
Gourmet Ice**



New York Sour



INGREDIENTS

60 ml Tequila
22,5 ml Simple syrup
30 ml Fresh lemon juice
30 ml Egg white
15 ml Red wine (Shiraz or Malbech)

TECHNIQUE:

Floating

GLASSWARE

Double old fashioned

GARNISH

Lemon/orange zest and cherry

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled rock glass filled with Scotsman Large Gourmet ice. Float the wine on top. Garnish with lemon or orange zest with cherry.

Type of ice:
**Scotsman Large
Gourmet Ice**



Penicillin

INGREDIENTS

60 ml Blended scotch whisky
7,5 ml Lagavulin 16y whisky
22,5 ml Fresh lemon juice
22,5 ml Honey syrup
2-3 ml Quarter size sliced
fresh ginger

TECHNIQUE:

Shake, strain and floating

GLASSWARE

Old Fashioned

GARNISH

Candied ginger

Muddle fresh ginger in a shaker and add the remaining ingredients, except for the Islay single malt whiskey.

Fill the shaker with ice and shake. Double-strain into a chilled old fashioned glass with Gourmet L ice.

Float the single malt whisky on top. Garnish with a candied ginger.

Russian Spring Punch



INGREDIENTS

25 ml Vodka
25 ml Fresh lemon juice
15 ml Crème de cassis
10 ml Sugar syrup
Top up Sparkling wine

TECHNIQUE:

Shake, strain and top up

GLASSWARE

Highball

GARNISH

Blackberries

Pour all ingredients into a cocktail shaker except the sparkling wine, shake well with ice, strain into a chilled highball glass filled with Scotsman Large Gourmet ice and top up with sparkling wine. Garnish with blackberries and a lemon slice. (optional)

Type of ice:

**Scotsman Large
Gourmet Ice**



Suffering Bastard

INGREDIENTS

30 ml Cognac or Brandy
30 ml Gin
15 ml Fresh lime juice
2 ml Dashes angostura bitters
Top up Ginger beer

TECHNIQUE:

Shake, top up

GLASSWARE

Collins or S. Bastard mug

GARNISH

Mint

Pour all ingredients into a cocktail shaker except the ginger beer, shake well with ice. Pour unstrained into a Collins glass or in the original S. Bastard mug and top up with ginger beer. Garnish with mint sprig.

Type of ice:
**Scotsman Large
Gourmet Ice**



Ve.n.to

INGREDIENTS

45 ml White smooth grappa
22,5 ml Fresh lemon juice
15 ml Honey mix (replace water with chamomile)*
15 ml Chamomile cordial
30 ml Egg White (Optional)

TECHNIQUE:

Shake, strain

GLASSWARE

Old Fashioned

GARNISH

Lemon zest and white grapes

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled glass filled with Scotsman Large Gourmet ice.

Notes:

*If desired water can be replaced by chamomile infusion in the honey mix.

Type of ice:
**Scotsman Large
Gourmet Ice**



The Outsiders







Jungle Bird

A Jungle bird is a simple libation made with five ingredients and an unexpected inclusion: CAMPARI.

INGREDIENTS

50 ml Dark rum
10 ml Campari
40 ml Sugar syrup
25 ml Lime juice
45 ml Pineapple fresh juice

TECHNIQUE:

Shake

Fill a shaker with ice and add all of the ingredients. Shake for about 30 seconds until chilled.

GLASSWARE

Zombie glass or Collins glass

GARNISH

Pineapple chunk, mint top, raspberry

Strain into a zombie glass filled with Scotsman Nugget ice, and add the garnish.

Type of ice:
Nugget





Cool Cutter (twist on classic Fog Cutter)

INGREDIENTS

- 50** ml White rum
- 50** ml Clementine cordial
- 15** ml Orgeat
- 15** ml Lemon juice
- 10** ml Grenadine (float)

TECHNIQUE:

Shake

Add all ingredients (except grenadine and garnish) to a cocktail shaker half-filled with ice. Shake well for 20 seconds or more until the shaker is frosty cold. Strain into a highball glass filled with Scotsman Nugget ice.

GLASSWARE

Highball/bath tub

GARNISH

Roasted almonds and mint

Carefully pour the grenadine into the glass so that it remains on the surface (create a “float”). Garnish with roasted almonds and mint.

Type of ice:
Nugget





Painkiller (twist on classic Piña colada)

INGREDIENTS

60 ml Dark rum
30 ml Coconut syrup
20 ml Pineapple juice
50 ml Orange juice
10 ml Lime juice
Small pineapple chunk

TECHNIQUE:

Blend

Blend all the ingredients with Scotsman Nugget ice in a electric blender, pour into a tiki mug and garnish with pineapple, mint, lime and cinnamon.

GLASSWARE

Tiki mug

GARNISH

Pineapple chunk, mint top,
half of lime, burned cinnamon

Type of ice:
Nugget





Hurricane

The flavor of New Orleans. This legendary cocktail is the symbol of Mardi Gras celebration.

INGREDIENTS

- 60** ml Dark rum
- 25** ml Lime juice
- 30** ml Passionfruit puree
- 25** ml Simple syrup

TECHNIQUE:

Swizzle

GLASSWARE

Highball

GARNISH

Dried lime wheel

Add all ingredients into a mixing glass with ice and stir. Strain into a highball glass filled with Scotsman Nugget ice.

Garnish with dried lime wheel.

Type of ice:
Nugget





Gin Rickey

INGREDIENTS

50 ml Gin

15 ml Lime juice

100 ml Soda (top up)

TECHNIQUE:

Build, top up

GLASSWARE

Highball

GARNISH

Lime zest

Fill a highball glass with Scotsman Large Gourmet ice and add the gin and lime juice. Top with soda water and garnish with lime zest.

Type of ice:
**Scotsman Large
Gourmet Ice**





Torino Rickey

INGREDIENTS

50 ml Sweet vermouth

15 ml Lime juice

100 ml soda (top up)

TECHNIQUE:

Build, top up

GLASSWARE

Highball

GARNISH

Lime zest

Fill a highball glass with Scotsman Large Gourmet ice and add sweet vermouth and lime juice.

Top with soda water and garnish with lime zest.

Type of ice:
**Scotsman Large
Gourmet Ice**





G & T

**“I can’t be no-one else /
I’m feeling supersonic /
Give me gin and tonic”**

*(“Supersonic” - Oasis -
1994)*

INGREDIENTS

50 ml Gin
Tonic

TECHNIQUE:

Build

GLASSWARE

Highball

GARNISH

Lemon zest

In a highball glass filled with Scotsman Large Gourmet ice cubes, pour the gin, then top with tonic. Stir well and garnish with lemon zest.

Type of ice:
**Scotsman Large
Gourmet Ice**



Tom Collins

INGREDIENTS

50 ml Old Tom gin
25 ml Lemon juice
20 ml Sugar syrup
50 ml Soda (top up)

TECHNIQUE:

Stir, top up

GLASSWARE

Highball

GLASSWARE

Lemon wheel

Pour all ingredients directly into highball filled with Scotsman Large Gourmet ice. Stir gently. Garnish with lemon wheel.

Type of ice:
**Scotsman Large
Gourmet Ice**



Seduction

INGREDIENTS

Martini riserva
Campari bitter
Coffee
Honey

TECHNIQUE:

Stir & strain

GLASSWARE

Highball

GARNISH

Cinnamon and dried orange slice

Pour all ingredients in a mixing glass filled with Gourmet Ice and stir. Strain into a highball glass and top with Scotsman Large Gourmet ice. Garnish with dried orange slice and toasted cinnamon. Serve the cocktail with dark chocolate, fresh orange slice and coffee/cinnamon powder.

Type of ice:
**Scotsman Large
Gourmet Ice**



Simple red



INGREDIENTS

Campari bitter
Angostura
Orange Juice
Pure Tonic

TECHNIQUE:

Mix & pour

GLASSWARE

Highball

GARNISH

Dried orange slice

Pour all ingredient except pure tonic in a shaker filled with Gourmet Ice. Shake well. Strain in a highball and top up with pure tonic. Garnish with dried orange slice and add Scotsman Nugget ice when requested.

Type of ice:
Nugget



Sal y Mar

INGREDIENTS

Lime
Cane sugar
Cervia sweet salt
Mint
Mezcal
Pure tonic

TECHNIQUE:

Muddle

GLASSWARE

Highball

GARNISH

Mint, dried lime, Cervia sweet salt

Place lime wedges, sugar cane and sweet salt in a highball and work the ingredients with a muddler. Add the mint leaves and the Mezcal. Fill the highball with Scotsman Nugget ice and top up with pure tonic. Gently stir with a bar spoon and garnish with mint and dried lime slice.

Type of ice:
Nugget



London after Midnight

INGREDIENTS

Gin
Ginger beer
Lime Juice
Davana parfum

TECHNIQUE:

Build

GLASSWARE

Highball

GARNISH

Ginger and dried lime

Pour the fresh lime juice and the gin in a highball glass. Fill with Scotsman Large Gourmet ice and top up with ginger beer. Garnish with dried lime and fresh ginger. Spray Davana parfum on the surface.

Type of ice:
**Scotsman Large
Gourmet Ice**



Shaped for Success

Since day one at Scotsman we have dedicated ourselves to developing innovative ice solutions for beverage professionals everywhere. **Absolute clarity, a low mineral count for purity and slow melting qualities to ensure perfect results - all our varieties of ice are designed to meet the specific needs of today's beverage makers. Our styles include**

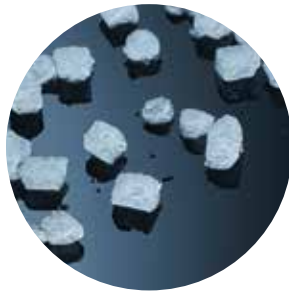




Gourmet
Ice



Dice
Ice



Nugget &
Cubelet Ice



Flake
Ice



Scale
Ice



Global supplier for global markets

SCOTSMAN INTERNATIONAL - HQ

Europe, Africa, Middle East, Asia & Pacific
Scotsman Ice
Via Lainate 31
20010 Pogliano Milanese
Milan - Italy
Ph: +39-02-93960 208
Fax: +39-02-93960 201
sales@scotsman.it
www.scotsman-ice.it

SCOTSMAN USA - HQ

USA, Canada, Latin America
Scotsman Ice Systems
101 Corporate Woods Parkway
Vernon Hills, IL 60061
Ph: +1-847-215 4500
Fax: +1-847-913 9844
sales@scotsman-ice.com
www.scotsman-ice.com

CHINA MAINLAND

Scotsman Ice Systems (Shanghai) Co., Ltd.
Room 2505, Building 2
20 Xuhong Middle Road,
Xuhui District
Shanghai China 200235
Ph: +86-21-6131 3200
Fax: +86-21-6131 3330
sales@scotsman-china.com
www.scotsman-china.com

ASIA & PACIFIC

Scotsman Industries Singapore Pte Ltd
140 Paya Lebar Road
#08-09 AZ @ Paya Lebar
Singapore 409015
Ph: +65-6738 5393
Fax: +65-6738 1959
scotsman@scotsman.com.sg

MIDDLE EAST & NORTH AFRICA

Scotsman Ice
Regional Branch (ME&NA)
PO Box: 42026, Sharjah, UAE
Hamriyah Free-Zone Phase # 2,
Logistic Village Warehouse # LV-10/A
Ph: +9716-5262-944/945
Mobile: +971-505-505-980
m.dawood@scotsman.ae

SOUTH & CENTRAL AFRICA

Scotsman Ice Systems SA (Pty) Ltd
PO Box: 30072, Jetpark, 1467
Unit 4 Lakeview Business Park
8-10 Yaldwyn Road,
Jetpark, Boksburg, RSA
Ph: +27-11-826-6742/1,
+27-087-720 0245/6/7/8
Fax: +27-11-826-4123,
+27-086-634 0803
stuart@scotsmansa.co.za
jennifer@scotsmansa.co.za

SPAIN

Scotsman España, S.L.U.
c/ Galapagar, 12
Poligono Industrial Ventorro del Cano
28925 Alcorcon (Madrid)
Ph: +34-91-1109796
Fax: +34-91-6337423
scotsman@scotsman-espana.es
www.scotsman-espana.es

ICE
IS
US



SCOTSMAN-ICE.IT



scotsman_ice



Scotsman Ice



Scotsman Ice Global



Scotsman Ice System