

# Glastender®

## CRAFT ICE HOLDING FREEZER



# Features

Craft ice spears, spheres, and cubes add elegance and prestige to a cocktail. With the FRM-2-C Craft Ice Holding Freezer, you can trust ice will be preserved at its best to enhance the quality of signature drinks.



## Second to None

At 1.27 cubic feet, the FRM-2-C holds 168 2"x 2" ice cubes, more than any other craft ice freezer on the market.

## Designed for the Underbar

Before pouring a cocktail, craft ice should be given time to temper in the serving glass to prevent ice fracturing or fogging. Placing the craft ice freezer near the ice bin and a drainboard facilitates proper handling without slowing the bartender down.

## Ice Longevity

The FRM-2-C holds ice at -5F to 10F to retain shape and clarity for up to two weeks.

## Simple Defrost Process

When excess frost builds up on interior walls, perform the following steps:

1. Remove craft ice and store in another freezer temporarily
2. Turn thermostat fully counterclockwise to turn off unit, allowing frost buildup to melt overnight
3. Lift lid off unit for thorough access to soak up liquid with sanitized sponge
4. Replace lid, turn thermostat fully clockwise to turn unit on, and let chill completely before restocking craft ice



4-1/8" casters align with adjacent underbar.

Scan this code to view spec sheets, installation manuals, and pricing.

