

Workman/800-BUY-CART Ice Cream Cart & Tricycle Buying Guide



Workman Ice Cream Vending Carts & Tricycles Buying Guide

There are 3 different types of Workman Ice Cream Vending Carts available, each working differently: the Workman Dry Ice Carts, the Workman Removable Holdover Cartridge Carts, and the Workman Mechanical Cold Plate Cart. Although each works differently, they are effective, and are suited to your specific needs.

Dry Ice Information

Technically speaking, Dry Ice is the solid form of carbon dioxide.

Dry Ice is used as a cooling agent because it is significantly colder than regular ice (frozen water), and is approximately half its weight. In addition, as regular ice melts, water is produced; but as dry ice melts, it dissipates directly into the air.

Dry ice is most commonly used as a means to cool and preserve food, using non-cyclic refrigeration. This is beneficial because there is no machinery involved—which can sometimes fail and pose many problems to the user.

When it comes to vending carts, dry ice is the obvious choice. Not only is dry ice an effective means to keep products cold, but also it is also inexpensive and simple to use. Since there are no moving mechanical parts, the cart is affordable, as well as lightweight and portable. The only thing needed for use is the dry ice itself, which is easy to attain, and inexpensive as well.

Although dry ice is very effective, it must be handled with caution.

Dry Ice FAQs

1. What do I need in order to prepare for the use dry ice?

Before all else, an insulated container or chest will be needed to hold the dry ice. This container should remain closed as much as possible until the dry ice is ready to be utilized. You should not store dry ice in the refrigerator or the freezer—the dry ice will dissipate faster due to the circulation of air in those appliances.

2. How do I handle dry ice safely?

The dry ice should be stored in an insulated container—the better the insulation, the slower the sublimation rate, and the longer the dry ice will last.

The insulated container that is chosen should never be airtight, or made of glass; for if it were, as the dry ice sublimates, the pressure inside the chamber will rise, which will eventually cause the container to rupture and explode.

When touching dry ice, always wear protective gloves, because the dry ice will end up giving the user frostbite if held in contact with the users skin.

Finally, always store dry ice in a ventilated area. If this is not done, the concentration of carbon dioxide will rise to a point where breathing it in could be harmful.

3. How long will dry ice function in my Worksman vending cart?

Although it varies from outside conditions, typically 15-25lbs of dry ice should be sufficient for a normal workday of 8-10 hours.

4. How do I use it in my Worksman vending cart?

It is very simple to use a dry ice cooled Worksman vending cart. In most Worksman vending carts there is a shelf at the top of the cooling chamber that is meant to hold the dry ice. Simply place a sufficient amount of dry ice on the shelf, and allow it to cool the cart and its contents.

5. In selling what product is best used with dry ice?

Dry ice is best used in selling pre-packaged novelty ice cream.

Worksman Removable Holdover Cartridge Information

The Worksman Removable Holdover Cartridge is a very effective and economical tool used in cooling our Worksman Carts. Within the cartridge there is a unique solution that freezes and melts. In melting, heat is consistently absorbed from its surroundings, which is how it keeps the carts interior at a cold temperature. After the solution is fully melted, it can be refrozen and used again.

In order to refreeze the cartridges, the cartridges must be placed in a commercial freezer at -30° F. The time required for freezing to complete depends on the thickness and surface area of each plate inside the freezer. A -30° F freezer will take approximately 10 hours to freeze a -14° F cartridge.

Worksman Removable Holdover Cartridges are constructed of heavy gauge cold rolled steel, are zinc metalized for corrosion resistance, and are available in 2 shapes:

- **Rectangular:** **8_'' x 19'' x 1''** at **-14° F**
- **Triangular:** **3'' x 3'' x 3'' x 19''** at **-14° F**

In use, Worksman Removable Holdover Cartridges can provide a container temperature of 0° F, as long as the proper amount of cartridges is utilized.

The cabinets available from Worksman are easy to use due to the built in sleeves that the Removable Holdover Cartridges fit directly into. The Worksman 8 cubic feet cabinet can hold up to 10 cartridges, but through testing we have found 6-8 cartridges are sufficient for a 6-8 hour day; and the Worksman 12 cubic feet cabinet can hold up to 14 cartridges, but through testing we have found that 8-12 cartridges are sufficient for a 6-8 hour day. Times referenced here vary depending on the outside temperature, product being sold, and the number of times the container is opened.

It is recommended that you order twice the number of plates that you plan to use in your cart. This will allow you to keep the extra cartridges in the freezer and easily rotate your cartridges on a daily basis.

Workman Removable Holdover Cartridge

Practical Uses:

- Small insulated trucks or containers for home delivery of meats, fruit juices, milk, frozen foods, ice cream, or other perishables.
- Hospital carts or cabinets dispensing meals or pharmaceuticals.
- Scooters or tricycles for street vending of ice cream or frozen confections.
- Insulated compartments or industrial catering vehicles.
- Insulated shipping containers.
- Portable sample cases for fresh or frozen food.
- Refrigerated spot merchandisers for supermarkets.

Workman Mechanical Cold Plate Cart Information

Workman Mechanical Cold Plate Cart are another available option when deciding on your new vending cart. They are easy to operate and effective—simply plug vending cart into a standard electrical outlet overnight, and the next day you are ready for a full day of selling your frozen product without the need for electricity or dry ice.

Workman Mechanical Cold Plate Cart are manufactured with built-in cold plates for maximum efficiency and quick freezing during the overnight charging period. In addition, the carts have 3 inches of poured insulation, and oversized compressor, which make the cart capable of performing in 90°F weather.

Generally, ice cream cart models (UM92IDP) are set at -10°F which operates at a holding temperature of 0°F after an overnight charge; while Italian ice, water ice, and gelato cart models (UM94IIP) are set at 0°F which operates at 15°F after an overnight charge. After this charge, the carts are ready to work a 4-8 hour day.

Workman Cold Plate Pushcart Use

Due to their weight and internal mechanisms, Workman Mechanical Cold Plate Cart should only be use where they aren't exposed to constant movement—the vendor should roll the cart out at the start of the day and roll it back in at the end of the day. Constant rattling of the cart could end up damaging some of the interior components, and could prove costly.

Some practical locations for use are:

- Restaurant fronts
- Courtyards
- Flea markets
- Hotels
- College campuses
- Shopping Malls

Which Worksman Ice Cream Vending Unit is Best for Me?

	<u>Dry Ice Cart</u>	<u>Removable Holdover Cartridge Cart</u>	<u>Mechanical Cold Plate Cart</u>
Mobility	Very mobile—can handle consistent movement	Very mobile—can handle consistent movement	Not mobile—should not be moved often
Ease of Use	Must place dry ice on shelf everyday before use	Must plant Removable Holdover Cartridges in designated areas everyday before use, and back in the freezer each night	Simply plug in at night, and unplug before use
Cabinet Weight	Light and portable—approx 90 lbs	Light and portable—approx 95 lbs	Very heavy—approx 300lbs
Hours of Operation*	Varies depending on the amount of dry ice used—typically can range anywhere from 8-12hrs a day	Usually operates anywhere from 6-8hrs a day	Operates approximately 4-8hrs a day
Cabinet Size	6 cubic ft (CUBE) 8 cubic ft (most popular) 12 cubic ft	6 cubic ft (CUBE) 8 cubic ft (most popular) 12 cubic ft	6 cubic ft 8 cubic ft

Startup Costs***	Low	Medium (Cart + Plates)	High
Operating Costs	Daily purchase of Dry Ice; approximately \$1.25/lb	Electrical power supply to cool plates; cost varies	Electrical power supply; cost varies, Maintenance of compressor
Shipping Costs***	Lowest	Medium	High (heavy and must be crated)

Notes:

*

Hours of operation varies depending on outside conditions

Refer to price lists for exact prices

Which Size Unit is Best for Me?

	<u>CUBE</u>	<u>STANDARD</u>	<u>DOUBLE</u>
Size (cubic ft)	6	8	12
3 Gallon Tub Capacity	8 4 over 4	12 6 over 6	16 8 over 8
Novelty Ice Cream Capacity	Not Recommended for Novelty Ice Cream	30 Dozen	45 Dozen
Unit Type Available	Dry Ice/Removable Holdover Cartridge Only	Dry Ice/Removable Holdover Cartridge + Cold Plate Cart	Dry Ice/Removable Holdover Cartridge Only

Which Door Type is Best for Me?

There are 3 different door types available on Worksman Ice Cream Vending units

- **Snapshut**
- **Single Flip**
- **Twin Flip**

Snapshut- One Snapshut door (on 8 Cubic Ft cabinets and Dual Snapshut (on 12 Cubic Ft- larger cabinets), this type of door is best utilized when selling prepackaged (novelty) ice cream. Because the opening in the cabinet is small (10"x10") it does not allow the user to scoop effectively. However, because the opening is small, and the door is well insulated (3" thickness) this door type causes the cabinet to stay very cold, making it ideal for novelty Ice Cream Vending.

Twin Flip- This type of door is best utilized when selling scooped ice cream or Italian ice because the large doors give the user ample space to scoop. Overall opening 20x20"

Single Flip- This door type (20"x10" opening) offers benefits of the Snapshut and the Twin flip styles, and is meant for selling prepackaged (novelty) ice cream, but is also capable of selling scooped ice cream to a certain extent. The door is similar to the Twin flip that it has 2 doors that flip upward, but their size is considerably smaller, allowing for better insulation.

	<u>Snapshut</u>	<u>Single Flip</u>	<u>Twin Flip</u>
Efficiency	High	Medium	Low
Types of Ice Cream	Prepackaged Novelty Ice Cream	Prepackaged Novelty Ice Cream + Scooped Ice Cream	Scooped Ice Cream
Unit Type Available	Dry Ice/Removable Holdover Cartridge Only	Dry Ice/Removable Holdover Cartridge + Mechanical Cold Plate Cart	Dry Ice/Removable Holdover Cartridge + Mechanical Cold Plate Cart

Pushcart or Trike?

When it comes to deciding whether to order a Worksmen Ice Cream Vending Pushcart or a Worksmen Ice Cream Vending Tricycle, you should look at **HOW** and **WHERE** you will be using your cart. If you plan on traveling around a neighborhood, the obvious choice is the tricycle; but if you have a designated location (outside a park, street corner, ...etc.) that you don't have to travel far to get to, you might want to consider the pushcart. The Tricycle offers mobility and a special charm that maybe an attractive benefit as well.

Typically the Ice Cream Tricycles incorporate the 8 cubic Foot (non mechanical) Cabinets (your choice of door styles).

Don't See What Your Looking For?

Here at Worksmen, we pride our self on customer satisfaction, and are willing to work with customers to create exactly what they are looking for. Feel free to call us at **800-Buy-Cart** or email us at vending@worksmen.com to set up meeting.