

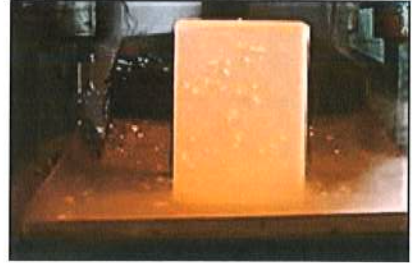
Dry Ice

HANDLING AND THE MANY USES OF DRY ICE

Handling of DRY ICE: —CAUTION—

DO NOT ALLOW USE BY CHILDREN UNLESS CLOSELY SUPERVISED BY COMPETENT ADULTS.

- DO NOT handle with bare hands; it can cause severe burns. Use tongs, cloth gloves, a cloth napkin, or other separator to prevent direct skin contact.
- DO NOT taste or put in mouth.
- DO NOT place in tightly stoppered or sealed container.
- DO NOT inhale. Provide adequate ventilation; heavy carbon dioxide vapor released may cause suffocation.



Storage of DRY ICE:

DRY ICE should be wrapped first in a poly bag and then in newspaper or towel.

- For longer storage, place wrapped DRY ICE in a Styrofoam or other picnic cooler.

Disposal of unused DRY ICE:

Unwrap and leave at room temperature in a well ventilated area. It will sublime from a solid state to a gas.

Dry ice is the solid form of carbon dioxide gas, which is a normal part of our earth's atmosphere.

DO NOT leave dry ice unattended around children.

Tile Countertops may be damaged by DRY ICE

DO NOT leave DRY ICE on a tiled countertop. The extreme cold could damage the tile. A wooden bread board is ideal for DRY ICE.

Protect Trophy Game

Pack your animal or fish in DRY ICE to ensure non spoilage. Remember, do not allow direct contact of trophy with DRY ICE; this may cause superficial damage.

Use Dry Ice in Coolers

for camping, hunting, and fishing.

- Place the DRY ICE in the bottom of your cooler, cover it completely with ice cubes. Then pack your cooler as normal with food and beverage items. The cooler will keep items cold for 3 or 4 days.

Punch Bowl Fun

- DRY ICE used in punch or liquids will add carbonation and cool the mixture without the dilution qualities associated with regular ice. It is not harmful when used as described below.
- Caution is required to prevent breaking your fine crystal, glass, or plastic bowls (metal bowls are not affected). DRY ICE will settle to the bottom causing extreme cold conditions which can virtually shatter the base area.
- To avoid breakage, use small pieces (half dollar size) sparingly. Break bits from your supply and add when previous DRY ICE has been used up. (See handling tips). Do not ingest DRY ICE.
- Do not overload with DRY ICE to create excessive vapor and bubbling action. As the mixture is cooled, this action will diminish considerably. Stir the bottom of your container to be sure that additional DRY ICE is needed.

Root Beer Recipe

To make 1 gallon mix:

- 2 cups sugar
- 1 gallon water
- 1 oz Schilling Root Beer Extract

Then add 1 to 2 pounds DRY ICE. Be sure all DRY ICE has vaporized.

Create Fun Fog with Dry Ice

- Fog effects are created by using heated water which is kept warm either by an electric skillet or hot plate, OR by replenishing water as the mixture is cooled by the DRY ICE.
- Use half dollar size pieces sparingly (See handling tips).
- Do not overload with DRY ICE to create excessive vapor and bubbling action. As the mixture is cooled, this action will diminish considerably. Stir the bottom of your container to be sure that additional DRY ICE is needed before adding more DRY ICE.

No Need to Rush Home after purchasing frozen foods. Chilling provided by DRY ICE is a highly effective means of holding low temperatures in the storage and shipment of ice cream, frozen foods, and perishables. (See handling and storage tips).

In Case of Power Failure

- To freeze: Place perishables below DRY ICE.
- To refrigerate: Place perishables above DRY ICE. Use 1 ½ pounds of DRY ICE per cubic foot in refrigerator or freezer.
- Caution: Do not place DRY ICE directly on glass shelf.

FOR FREEZING – Place DRY ICE on top of items to be frozen. If freezing trophy game, do not allow direct contact with trophy. Superficial or freezer burn may result.

FOR COOLING – Place DRY ICE in bottom of cooler, cover with regular ice or insulating material, then place food, cans, etc. on top. Do not allow direct contact with DRY ICE.

FOR SPECIAL EFFECTS – Use gloves to place small amounts of DRY ICE in hot water for fog. Use approximately 10 lbs. per hour.

OTHER USES – Fresh Meat Processing and Shipping ? Carbonating Beverages ? Low Temperature Testing ? Shrink Fitting ? Industrial Cleaning (DRY ICE pellet blasting) ? Freeze Branding ? Water Well Treating



****USE INSULATED COOLER TO STORE DRY ICE.
DO NOT PLACE IN WORKING REFRIGERATOR OR FREEZER.**

APPROXIMATE COOLING TIMES*

0 to 7 lbs. – 18 to 24 hours

8 to 12 lbs. – 24 to 40 hours

13 to 20 lbs. – 40 to 60 hours

***ICE WRAPPED IN AN INSULATED CONTAINER**

CAUTION: DRY ICE temperature is -109.3 F (-78.5 C). Always handle DRY ICE with care, wear gloves at all times. If DRY ICE comes in contact with bare skin, injury similar to burn will result.

CAUTION: KEEP AWAY FROM CHILDREN