

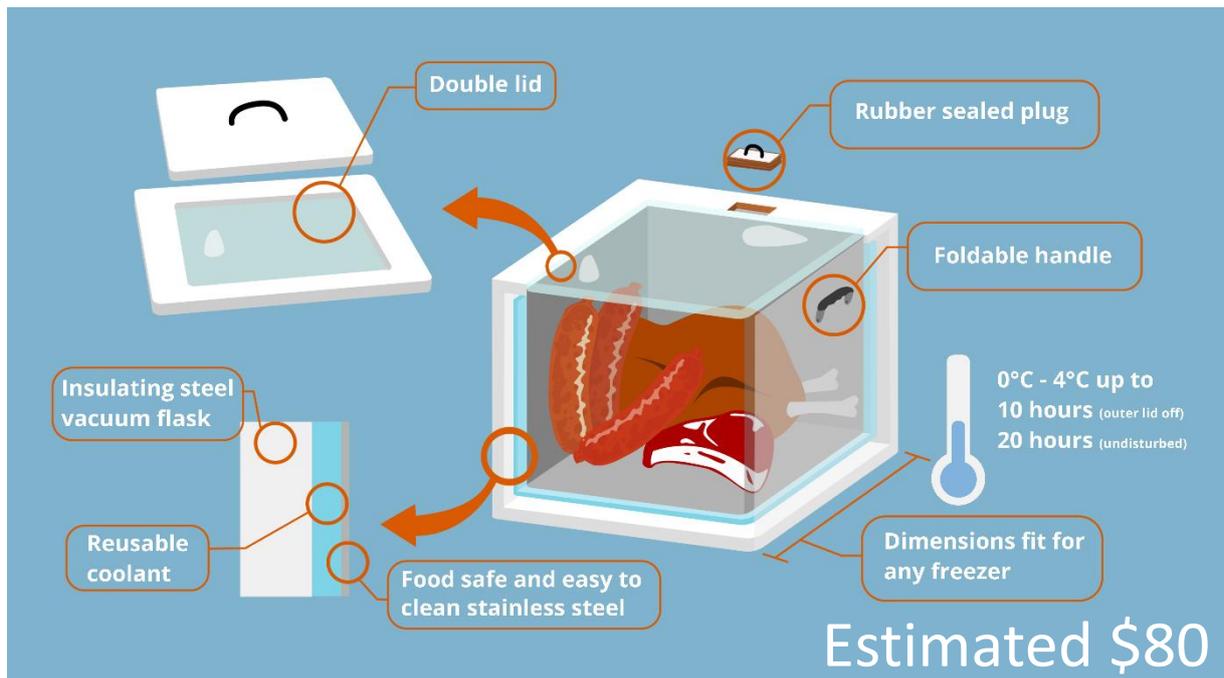
The ICE Cube

Purpose

To keep meat refrigerated between 0°C to 4°C for 9 hours without grid electricity.

How it works

The ICE Cube is a modified cooler that surrounds the meat with a wall of ice, replacing the need to constantly buy and replace ice. Users pour water in between the walls once, then put in the freezer overnight to be taken out when they need it the next day.



Key Features

1. **Transparent inner lid** – allows for display of meat without having to remove the entire lid, doubling the cube's function to displaying as well as storing meat, at a slight compromise to insulation.
2. **Manageable size** – size (36x36x36cm) and full weight (35kg) can be handled by one person.
3. **Modular size and shape** – cube stacks nicely inside various chest freezer sizes (width: 71cm – 102cm | depth: 56cm – 84cm | height: 46cm – 80cm) and fits top freezer of refrigerators.
4. **Ice wall** – ensures sanitation by removing contact of meat with the coolant, and is reusable without refilling, saving setup time. A solid block of ice also keeps cold longer than separate pieces.