

DISCOVER DRY ICE

From cooling sandwiches and drinks while sunning at the beach, to creating fun special effects for Halloween and theatrical projects, Penguin Brand DRY ICE® has many uses. The following are just some of the great ways to use Penguin Brand DRY ICE. Visit www.penguinbrand.com to watch educational videos and learn more cool ideas.

Really Cool Coolers

While Camping, Hunting, Fishing, Picnicking, Boating – whatever your recreational event may be!

Keep refrigerated items cool 3-4 days by packing your cooler with Penguin Brand DRY ICE. Place the dry ice in the bottom of the cooler, cover completely with ice cubes, then pack your cooler as normal with food and beverage items. Enjoy cold beverages and food items for days without the mess of ice water.

Don't forget the Ice Cream & Popsicles

Nothing is more refreshing than ice cream on a hot day. And popsicles will really cool off your

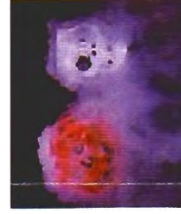


favorite little league team after their big game. Take frozen desserts on your next picnic or family outing. Use Penguin Brand DRY ICE to keep foods frozen until time for the delicious treat!



Flash Freeze Fresh Fruit

Use Penguin Brand DRY ICE to flash freeze your favorite fruits to enjoy later. Simply place a few pounds of DRY ICE in the bottom of a cooler. Place cleaned fruit on a metal cookie sheet (do not use glass as it will break) and set on top of DRY ICE. Close cooler lid. Remove fruit when frozen and place in freezer bag. Store in freezer until ready to enjoy.



Severe Weather

As you run to the store to pick up milk, bread, water, batteries and other essentials, pick up a few bags of Penguin Brand DRY ICE. During a power outage, place 10 lbs in the freezer above items to be kept frozen and 15 lbs on the bottom shelf of the refrigerator (if bottom shelf is glass, place DRY ICE on a towel to avoid cracking glass shelf). The DRY ICE will keep perishable items from spoiling during the power outage. (Note: Use 1.5 lbs of DRY ICE per cubic foot of freezer space.)



Hunters and Anglers – Protect Your Trophy

Pack your animal or fish in DRY ICE to ensure non spoilage. Remember, do not allow direct contact of fresh trophy with DRY ICE; this will cause freezer burn.



Carbonated Beverages like Root Beer

To make 1 gallon, mix:
• 2 cups sugar • 1 gallon water • 1 oz. favorite flavoring
Then add 1 to 2 pounds DRY ICE. Be sure all DRY ICE has vaporized before drinking. (DRY ICE is -109F and could burn your mouth if consumed.)



Create Fun Fog with DRY ICE

Fog effects are created by adding small pieces of Penguin Brand DRY ICE to warm water. The fog is created as the warm water is cooled by the DRY ICE.

For best results, use an electric skillet or hot plate to keep the water warm. As the mix cools, the action will diminish considerably. Do not overload with DRY ICE to create excessive vapor or bubbling action.

For Freezing

How to Use

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 damage 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

OTHER USES

- Fresh meat processing and shipping
- Deflashing molded rubber and plastic
- Low temperature testing
- Shrink fitting
- Industrial cleaning (DRY ICE pellet blasting)
- Freeze branding
- Water well treating
- Mosquito repellent

STORAGE — Wrap DRY ICE in a towel and place in an insulated or Styrofoam cooler. DO NOT store in a working refrigerator or freezer. NOTE: DRY ICE should be purchased as close to the time of use as possible.

DO NOT STORE IN WORKING REFRIGERATOR OR FREEZER.

HOW LONG WILL DRY ICE LAST?

5 to 7 lbs. — 18 to 24 hours
8 to 12 lbs. — 24 to 48 hours
13 to 20 lbs. — 48 to 60 hours

ICE STORED IN AN INSULATED CONTAINER

For Cooling

