

# DRY ICE INFO SHEET

## SAFETY!

Dry ice is a skin and eye irritant.

Avoid contact with skin, mouth, eyes and clothing.

Dry ice can cause severe burns. Use gloves when handling.

Never consume dry ice. If ingested, seek medical help immediately.

Dry ice can cause suffocation due to exposure in enclosed areas.

Dry ice changes to CO<sub>2</sub> gas as it sublimates, causing a lack of oxygen; thus, use only in well-ventilated areas.

Do not store in confined spaces such as vehicles; never store near where people sleep as suffocation could occur.

Do not place in airtight, sealed containers, which might explode as the dry ice converts to CO<sub>2</sub> gas.

**Do not touch dry ice.**

**Do not leave dry ice  
untended around  
children.**

## HANDLING

Dry Ice temperature is extremely cold at -109.3°F or -78.5°C. Always handle dry Ice with care and wear protective leather or cloth gloves whenever touching the dry ice. Wrap in newspaper. Never place it directly next to any item.

An oven mitt or towel will also work. If touched briefly, it is harmless, but prolonged contact with the skin will freeze cells and cause injury similar to a burn.

## STORAGE

**Store in an insulated container.** The thicker the insulation, the slower it will sublimate.

**Do not store in a completely airtight container.** The sublimation of dry Ice to CO<sub>2</sub> gas will cause any airtight container to expand or possibly explode.

**Keep proper air ventilation** wherever dry ice is stored.

**Do not store dry ice in unventilated** rooms, cellars, autos or boat holds.

**Do not store in a refrigerator freezer.** The extremely cold temperature will cause the thermostat to turn off the freezer. However, if the freezer has no electricity, perhaps due to a power outage, dry ice is a great way to keep your perishables safe. However, when power is restored, **remove** the dry ice.



**Shamrock  
Group**

# DRY ICE USAGE RECOMMENDATION

Purpose	Time of use			
	4 hrs	12 hrs	24 hrs	2 days
<b>Shipping frozen food<sup>1</sup></b>				
2 lbs of frozen food	2 lbs	3 lbs	5 lbs	10 lbs
5 lbs of frozen food	3 lbs	4 lbs	8 lbs	15 lbs
10 lbs of frozen food	4 lbs	5 lbs	10 lbs	20 lbs
20 lbs of frozen food	5 lbs	8 lbs	15 lbs	25 lbs
50 lbs of frozen food	10 lbs	10 lbs	20 lbs	30 lbs
<sup>1</sup> Recommended: 2-inch urethane insulated box				
<b>Travel/Camping</b>	<b>Every 24 hrs</b>			
Small cooler	5-10 lbs			
Medium cooler	10-20 lbs			
Large cooler	20-40 lbs			
<b>Refrigeration/No power</b>	<b>Every 24 hrs</b>			
Refrigerator section	10 lbs Place on top shelf			
Bottom freezer	15-25 lbs			
Top freezer	20-30 lbs			
Side-by-side freezer	30-40 lbs Spread out			
Chest freezer	40-50 lbs			
Walk-in refrigerator	50-100 lbs for every 12' x 12' area			
Walk-in freezer				
<b>Dramatic effects</b>	<b>15 mins</b>	<b>30 mins</b>	<b>1-2 hrs</b>	<b>2-4 hrs</b>
Dry ice fog	5 lbs with 1-2 gal HOT water	10 lbs with 1-2 gal HOT water	15 lbs with 1-2 gal HOT water	20 lbs with 1-2 gal HOT water
Bar ware, pellets	1-2			
Large room (3-4 pots)			20 lbs	50 lbs
Small room (1-2 pots)			8-15 lbs	15-30 lbs
Punch bowl		3-5 lbs	5-10 lbs	
Pumpkin		3-5 lbs	5-10 lbs	
Swimming pool			50 lbs	100 lbs

## PLEASE NOTE!

- Ensure the food is *actually frozen* when you are preparing to ship.
- Take into consideration all factors: the product being shipped, outdoor temps while in transit, certainty of shipping hours/days, etc.

Purchase dry ice (block and pellets) from us at:  
**2900 Fifth Ave. S. in Minneapolis**  
**612.824.0745**

