

Dry **ICE** 4 SPECIAL EFFECTS



4 Special Effects

Dry ice is endlessly versatile – and when you need a special atmosphere at your event, dry ice is an easy and effective solution! From creating fog to making unique cocktails, dry ice special effects can take your event from good to spectacular.

USING DRY ICE FOR SPECIAL EFFECTS

Whether you're hosting at home or at work, managing a stage production or require dancefloor clouds at a wedding, dry ice offers multiple benefits for any function, party or event. Placing dry ice blocks in a heated pool or jacuzzi creates an impressive fog effect that will wow your guests.

When combined with hot water, dry ice bubbles in water and creates beautiful, flowing fog. For example, with 2 kg of dry ice in 20 litres of hot water, you'll see thick fog being produced for about ten minutes. Once the water begins to cool and the dry ice sublimates, the amount of fog produced reduces. Dry ice creates a fog effect because of its cold temperature (-78.5 °C). When immersed in hot water, it creates a cloud of true water vapor fog. When the water is colder than 15 °C, the fog effect stops but the dry ice continues to sublimate and bubble. In general, will last longer on a damp day than on a hot, dry day.

FIVE REASONS TO USE DRY ICE FOR SPECIAL EFFECTS

- It's fun – adding an ethereal, fun or unusual aspect to your event is easy with dry ice!
- It's inexpensive – no need for expensive smoke machine equipment.
- It's easy to use – it's effective and it does the work for you.
- It's available – with our retail network and doorstep delivery service, your dry ice comes to you.
- It's safe – when handled correctly, it is perfectly safe for home and personal use.

DRY ICE IN DRINKS

Place dry ice into bowls of punch to have thick smoke overflowing onto the table! Dry ice is safe to put into drinks as long as it is food grade – such as the dry ice produced by Dry Ice International. Just remember to use large blocks of dry ice so that it can't be accidentally scooped up. Don't ever let your guests swallow dry ice or get it in their mouths! It can cause burns. In addition, it's important to remember that too much dry ice can freeze your drinks altogether.



HOW MUCH DRY ICE DO I NEED 4 SPECIAL EFFECTS

Application	Size	Dry Ice per hour	Bucket 20L	Action
Small Room	20 m ²	10 kg	1	Add 2 kg every 10 min
Large Room	100 m ²	50 kg	5	Add 2 kg/bucket every 10 min
Hall	200 m ²	100 kg	10	Add 2 kg/bucket every 10 min
Pool (heated)	20,000 L	20 kg	***	Add 10 kg every 30 min
Pool (heated)	50,000 L	50 kg	***	Add 25 kg every 30 min
Jacuzzi	3,000 L	10 kg	***	Add 4 kg every 10 min

- Start with 2 kg/bucket, add 2 kg every 10 minutes • Duration: 1 hour - multiply dry ice by 2 for every hour
- Bucket: Use 1 bucket for every 20 m² floor area • Use a bucket with heat element to keep water heated
- Ideal bucket water temp: 60 °C to 80 °C

HOW DO I CREATE DRY ICE SMOKE?

The hotter the water you use, the more smoke will be created – it's as simple as that! If you use boiling water, steam will also appear, in addition to the dry ice fog. We've added a handy table to help you get the right amount of dry ice for the size of your function. Remember: dry ice fog flows downhill or in the direction of any air movement, so outdoor effects could be unpredictable. Smaller pieces of dry ice – for example, 16 mm pellets – produce more fog in a shorter period of time, so consider the kind of dry ice you'd like to use depending on how long the effect should last.

WHAT ABOUT EQUIPMENT?

Good news – dry ice fog machines are available! Dry Ice International has machines available for hire. The machine is a 100 litre water barrel with a 220 V heating element to keep the water warm consistently – ensuring that you obtain the maximum effect from your dry ice. The dry ice is kept in a basket inside the machine and as soon as it's lowered into the water, the effects begin! The fog effect can then also be terminated at any time by lifting the basket out.

Alternatively, use a bucket of hot water, a boiler, or an urn with a built-in heating element. Ensure that the water is hot but not boiling for the best effect. Without a heating element, the water should be replaced as soon as it gets too cold to produce decent fog effects.

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WHAT ABOUT SAFETY?

Dry ice is not for human consumption.

Handle only with protective gloves or mitts.

Transport only in complete isolation from the driver.

Do not place dry ice in any gas-tight container - it sublimates and expands!

Keep dry ice away from children (adult supervision is required).

WHAT IS DRY ICE?

It is frozen carbon dioxide (CO₂), which remains at -79 °C. It is a non-toxic, non-flammable food-grade product, which sublimates (from a solid directly to a gas) – no liquid or water is left behind. The sublimation creates the cooling effect. The energy value of dry ice is 570 kJ/kg.

DELIVERY

Dry Ice International carries out dry ice deliveries countrywide on a 24-48 hour basis.

Dry ice may be ordered on our website and be delivered to your doorstep.

Dry ice can also be collected at any of our retail outlets.

MORE ABOUT US

Dry Ice International has been providing the South African industry with innovative dry ice technology and solutions since 1994. We are known for our dedicated national client service, creativity, innovation and a team of highly qualified and experienced personnel.

**24 HOUR
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