



Dry Ice Products

Food & Drink Industry

Food Presentation

Dry ice in the presentation of food has become increasingly popular. The picture above features dry ice with a food essence to enhance the aroma of the food while visually stimulating the senses. This effect was created with the Ice Cage. However, we have also designed and manufactured The Cloud Pour. A unique way of adding essence to food or for any display.

Dry Ice Cocktails

Chillistick have helped revolutionise cocktails by manufacturing a unique cocktail stirrer called the Chillistick which uses dry ice to create the perfect smoking drink. Completely reusable and dishwasher safe.

Champagne & Bottle Serves

Champagne is an indulgence often associated with celebratory moments or opulent occasions. Serving champagne is an art form. With this in mind Chillistick have developed the Chillipop.

Our Service

- Food grade dry ice
- Rice ice, 9mm, blocks and slices
- Various pack sizes from 2.5kg
- Free delivery
- Storage solutions
- Aroma product for food theatre
- Dry ice drink products



Frequently Asked Questions

What Is Dry Ice?

Dry ice is solid carbon dioxide CO₂. It has the unusual property of “subliming”, going from a solid to a gas without passing through a liquid phase and this is how it gets the name dry ice. The product can only exist at -79° C and maintains this temperature by sublimation.

Is Dry Ice Safe?

Provided the safety guidelines are followed dry ice is safe - we ask our customers to follow the BCGA guidelines.

How Do I Make Dry Ice Fog?

When dry ice is added to a liquid a dense white fog is immediately generated. The white fog is an aerosol of water droplets just like fog created naturally.

How Long Does Dry Ice Last?

We supply dry ice in thick thermal boxes and the ice will last for 3-4 days depending on how it is stored and how much ice you order. 2.5kg is intended to be used on the day. The dry ice fog effect lasts between 3 to 4 minutes.

We recommend the ice is left unopened in the packaging until it is required.

How Do I Store Dry Ice?

Store dry ice in an insulated container - the better the insulation, the slower the rate of sublimation. You can store dry ice in a domestic freezer provided it's kept in the polystyrene packaging. The freezer will reduce heat transfer and prolong the life of the ice.

How Much Dry Ice Do I Need?

For presenting small items - cakes, food and beverages we recommend 2.5kg or 4kg pack. If you wish to create large smoke effects you will need 10kg. As a guide 20kg will produce between 8 to 10 minutes of continuous fog and creates a thick white carpet.

Is Dry Ice Safe In Drinks?

Chillistick have developed several products with a patented safety valve allowing the use of dry ice in drinks. These products provide a safety barrier between the drinker and the dry ice so creating great smoking effects whilst enjoying a drink safely.

Safety Guidelines

It is important to read information about dry ice safety and recommended safety guidelines. Please refer to our website Chillistick.com/safety.html for hazard assessment, material data sheet and manual handling instructions.

Safety & Usage Instructions

Dry ice is extremely cold and should be handled with care; use gloves to avoid frostbite burns. Gloves supplied by Chillistick are designed for loading Chillistick products only and are not intended for handling dry ice for more than 30 seconds at a time.

Never use industrial dry ice in drinks it may contain chemical, oils or other contaminants, even dry ice made from food grade may contain oils and contaminants. Only use CS9.5 grade to be safe - Chillistick only supply CS9.5 food grade dry ice.

Never put dry ice directly into drinks always use a safety containment device provided with the Chillistick range of products.

Only allow responsible sober adults to handle dry ice who have read the safety guidelines.

Storing and Using Dry Ice

- Always keep dry ice in the polystyrene box supplied.
- Always replace the lid after use to prolong the ice.
- Always store the dry ice box in a cool place out of direct sunlight.
- You can store the dry ice box in a domestic fridge or freezer.
- Do NOT store in a walk in fridge or freezer.
- Never transport in a vehicle without having a supply of fresh air.
- Do not open until you are ready to use the dry ice - this will reduce its life span.
- When handling dry ice always use gloves or a cup or scoop to move the dry ice.