

Cleaning and Sanitizing

Cleaning Instruction for Ice-O-Matic CIM Series Ice Machines

Note: Proper cleaning of an ice machine requires two parts: descaling and sanitizing.

Descaling should be scheduled at a minimum of twice per year but no more than once per month.

Descaling dissolves the mineral deposits on the evaporator and other surfaces. It removes scale, calcium, lime scale and other mineral buildup. Ice-O-Matic requires a “nickel-safe” cleaner such as Nu-Calgon Nickel-Safe Ice Machine Cleaner or equivalent diluted per manufacturer’s instructions.

Sanitizing should be performed after each descaling but no more than once per month.

Sanitizing disinfects the machine and removes microbial growth including mold and slime. Ice-O-Matic requires a “nickel-safe” sanitizer such as Nu-Calgon IMS-III or equivalent diluted per manufacturer’s instructions.

Please refer to www.icematic.com for approved chemical formulations and proper pH balance.

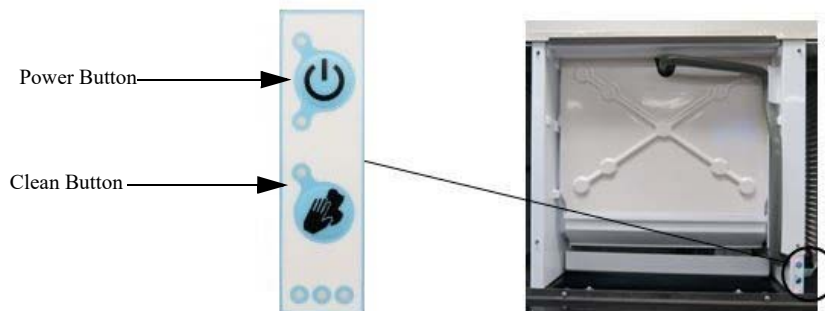
CAUTION: Do not mix cleaner (descaler) and sanitizer together.

Eye protection is recommended when handling descaler or sanitizer.

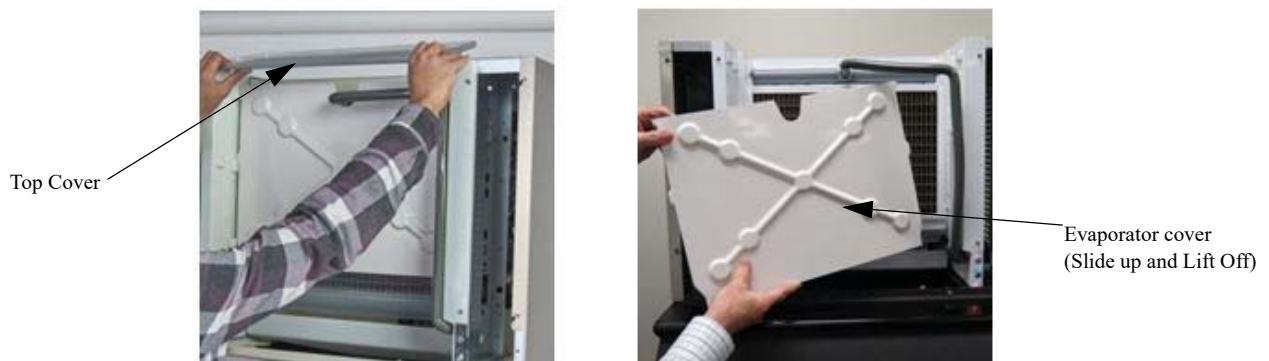
Wear protective rubber gloves when handling descaler or sanitizer.

Note: Electrical power will be ON when performing the following cleaning instructions.

1. Remove all ice from storage means to prevent any contamination of ice in storage.
2. Remove the front panel of the ice machine by loosening the two front panel screws with a Phillips head screwdriver. Lift panel to remove.
3. Press and hold the POWER button for 3 seconds to initiate a harvest cycle (blue light will begin to flash for Manual Harvest mode). This ensures there is no ice on the plate and the water is emptied from the sump.



4. Once the ice machine has completed its harvest cycle, the POWER light will go to solid red (OFF mode).
5. Remove the upper evaporator cover and leave the lower curtain.



6. Quick press the CLEAN button to start the process. Ice machine will show a solid red and flashing yellow light during the cleaning cycle.
7. The machine will first verify that the sump is empty with the pump ON and the purge valve energized.
8. When the sump is mostly empty, the machine will begin to fill the sump (about 30 seconds to a minute).
9. The pump turns ON when the water fill reaches the proper fill level. Measure the appropriate amount of descaler according to the machine size and sump volume from [chart below](#). Carefully pour the descaler into the sump using the lower curtain to prevent splash. Replace upper evaporator cover.

| Model | Sump Size (volume) Gallons (in liters) | Example: Nu-Calgon Nickel-Safe Ice Machine Cleaner Descaler Concentration Ratio 5 fl.oz. per 1 gal. of water (39 mL per 1 Liter of water) | Example Nu-Calgon IMS-III Sanitizer Concentration Ratio 1.6 fl. oz. per 1 gal. of water (12.5 mL per 1 Liter of water) |
|------------------------|---|--|---|
| CIM0320/0330 | .9 (3.4) | Add 4.5 fl. oz. (133mL) | Add 1.5 fl. oz. (44mL) |
| CIM0430/0520/0530/0630 | 1.2 (4.5) | Add 6 fl. oz. (177mL) | Add 2 fl. oz. (59mL) |
| CIM0820/0830/1120/1130 | 1.1 (4.2) | Add 5.5 fl. oz. (164mL) | Add 1.8 fl. oz. (53mL) |
| CIM1440/1540/1840/2040 | 1.8 (6.8) | Add 9.0 fl. oz. (265mL) | Add 2.9 fl. oz. (85mL) |



10. The machine will remain in the WASH cycle for 15 minutes.
11. After WASH time, the machine will PURGE and re-fill with the water pump ON.
12. The machine will RINSE (less than one minute) then repeat PURGE/FILL/RINSE multiple times.
13. The machine will end the cleaning cycle with a mostly empty sump and a solid red and yellow light.
14. Quick press the CLEAN button to return to OFF mode.
15. Remove the upper evaporator cover and lower evaporator curtain. Using a solution with the proper concentration of cleaner (descaler or sanitizer), wipe down with a clean soft cloth the evaporator, water spillway, water distributor, upper evaporator cover, lower evaporator curtain and all splash surfaces. Verify that all residue and residual minerals have been removed.
16. If a full clean of water components is required, this can be done by referring to the service manual for water system component breakdown. This is recommended to be done by a qualified service agent.
17. Re-assemble all ice machine water system components in reverse order.
18. Sanitizing the ice machine is recommended after descaling. Repeat the process with sanitizer at correct ratio.
19. It is recommended to clean (descale and sanitize) the storage means after cleaning the ice machine.
20. Quick press the POWER button to return the ice machine to the ice making cycle.
21. Replace the front panel and tighten the two panel screws with a Phillips screwdriver.

Cabinet Care

Chemicals for Descaling and Sanitizing

It is important to use solutions that do not harm the ice machine. Never use cleaning or sanitizing solutions that contain Nitric Acid, Sulfuric Acid, Hydrochloric Acid, Carboric Acid, Acetic Acid, diluted Acetic Acid or non-food-grade vinegar (concentration of acetic acid greater than 6% and does not contain enzymes created in processing) or any chlorine-based solution such as bleach, chlorine dioxide or any type of salts such as potassium chloride (potassium salts) or sodium chloride. Check the label or the manufacturer's Material Safety Data Sheet (MSDS) to be sure. These chemicals can attack the surface of the evaporator as well as other metal components causing corrosion and flaking.

Please refer to www.iceomatic.com for approved chemical formulations and proper pH balance.

Cleaning Stainless Steel and Aluminum

Commercial grades of stainless steel and aluminum are susceptible to rusting or corrosion if not properly maintained. It is important that you properly care for the stainless steel and aluminum surfaces of your ice machine and bin to avoid the possibility of rust or corrosion.

Use the following recommended guidelines for keeping your machine looking like new:

1. **Clean the stainless steel and aluminum thoroughly once a week.** Clean frequently to avoid build-up of hard, stubborn stains. Hard water stains left to sit can weaken the metals corrosion resistance and lead to rust or corrosion. Use a nonabrasive cloth or sponge, working with, not across, the grain.
2. **Do not use abrasive tools to clean the metal surface.** Do not use steel wool, abrasive sponge pads, wire brushes or scrapers to clean the metal.
3. **Do not use cleaners that use chlorine or chlorides.** Do not use chlorine bleach products to clean the metal surfaces. Chlorides break down the metals protective layer.
4. **Rinse with clean water.** If chlorinated cleansers are used, you must thoroughly rinse the surface with clean water and wipe dry immediately.
5. **Use the right cleaning agent.** The table below lists the recommended cleaning agents for common metal cleaning problems.

| Cleaning Activity | Cleaning Agent | Method of Application |
|-------------------------------------|---|---|
| Routine Cleaning | Mild dish soap, ammonia, glass cleaner, or mild detergent with water. Household kitchen cleaning chemicals approved for metal surfaces. | Apply with clean cloth or sponge. Rinse with clean water and wipe dry. |
| Removing grease or fatty acids | Oven cleaners | Apply generously; allow to stand for 15-20 minutes. Rinse with clean water. Repeat as required. |
| Removing hard water spots and scale | Vinegar | Swab or wipe with clean cloth. Rinse with water and wipe dry. |