

ICE Machine and/or Bin/Dispenser Cleaning and Sanitizing Instructions

Cleaning should be scheduled at a minimum of twice per year.

Sanitizing should be performed after each cleaning or more frequently as required.

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

The cleaning and sanitizing of any commercial ice machine are important procedures all operators need to have in their preventive maintenance protocol. While similar, these two procedures are uniquely different and accomplish different things. Cleaning or de-liming, dissolves the mineral deposits on the evaporator and removes scale, calcium and other mineral buildup. Sanitizing disinfects the machine and removes microbial growth including mold and slime.

In either case, 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, Carboic 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. Reverse Osmosis (RO) water can be very acidic and can attack the evaporator and other metal in the ice machine. Because the RO process removes all minerals and metals from the water it can promote the faster growth of microbial, mold and slime. If RO water is used, Ice-O-Matic recommends the water pH is verified to be a neutral 7.0 to minimize the corrosive effects. Incorrect cleaners, sanitizers, and RO water that does not have a neutral pH could void the machine's warranty.

Cleaning

Prior to Cleaning the ice machine and/or Bin/Dispenser, perform the following:

1. Remove the ice machine front panel.
2. Make sure that all the ice is off of the evaporator. If ice is being made, wait for cycle completion then turn the machine "OFF" at the **ICE/OFF/WASH** selector switch.
3. Turn off the potable water supply to the ice machine.
4. Remove all ice in the storage bin. (**Required for cleaning and/or sanitizing**)

Cleaning Instructions-Ice Machine

1. Initiate the wash cycle at the **ICE/OFF/WASH** switch by placing the switch in the "WASH" position. Depress the **Purge Switch** to flush the remaining water from the water trough. Release the **Purge Switch** when the water trough is empty
2. Terminate the wash cycle at the **ICE/OFF/WASH** switch by placing the switch in the "OFF" position.
3. Add recommended amount of approved nickel safe ice machine cleaner (diluted per manufacturer's instructions) to the water trough. (Reference cleaner Manufacturer's instructions on the package)
4. Initiate the wash cycle at the **ICE/OFF/WASH** switch by placing the switch in the "WASH" position. Allow the cleaner to circulate for approximately 15 minutes to remove mineral deposits.
5. Depress the **Purge Switch** and hold until the ice machine cleaner has been flushed down the drain
4. Terminate the wash cycle at the **ICE/OFF/WASH** switch by placing the switch in the "OFF" position. Remove the splash curtain and inspect the evaporator and water spillway to ensure all mineral residue has been removed.
5. If necessary, wipe the evaporator, spillway and other water transport surfaces with a clean soft cloth to remove any remaining residue. If necessary, remove and clean the water trough thoroughly to remove all scale or slime buildup, remove the water distribution tube, disassemble and clean with a bottlebrush. Reassemble all components and repeat steps 2 through 5 as required to remove any remaining residue.
7. **Sanitizing the Ice Machine is required after cleaning per Sanitizing Instructions**

Cleaning Instructions-Storage Bin/ Dispenser

1. Open the bin door and remove all of the ice in the storage bin, store the ice in a clean container for reuse or discard.
2. Add recommended amount of approved nickel safe ice machine cleaner (diluted per manufacturer's instructions) (Reference cleaner Manufacturer's instructions on the package)
3. Thoroughly wash all surfaces within the bin, this includes the bin door, bin walls, window track and snout area with soap and water and rinse. Note: An extended handle soft bristle brush may be required.
4. Allow the mineral deposits to absorb the cleaner for approximately 15 minutes to remove and loosen the mineral deposits. Note: This includes the bin drain.
5. Thoroughly wash all surfaces within the bin, this includes the bin door, bin walls, window track and snout area with soap and water and rinse. Note: Repeat Steps 3, 4 and 5 as required.
6. **Sanitizing the Storage Bin/Dispenser is required after cleaning per Sanitizing Instructions.**

Sanitizing

Prior to Sanitizing the ice machine and/or Bin/Dispenser, perform the following:

1. Remove the ice machine front panel.
2. Make sure that all the ice is off of the evaporator. If ice is being made, wait for cycle completion then turn the machine "OFF" at the **ICE/OFF/WASH** selector switch.
3. Turn **OFF** the potable water supply to the ice machine.
4. Remove all ice in the storage bin. (**Required for cleaning and/or sanitizing**)

Sanitizing Instructions-Ice Machine

1. Use an EPA approved food equipment sanitizer at the solution mix recommended by the sanitizer manufacturer.
2. Add enough sanitizing solution to fill the water trough to overflowing and place the **ICE/OFF/WASH** switch to the "WASH" position and allow circulation to occur for 10 minutes and inspect water transport system for water leaks. During this time, wipe down all other ice machine splash areas. Inspect to insure that water transport system components are in the correct position.
3. Depress the **Purge Switch** and hold until sanitizer has been flushed down the drain. Turn **ON** the ice machine potable water supply and to flush the remaining diluted sanitizing solution out of the water trough for another 1 to 2 minutes.
- 4 Place the **ICE/OFF/WASH** switch to the "ICE" position and replace the front panel.
5. **Discard the first two ice harvests. DO NOT USE any ice produced from the cleaning solution.**

Sanitizing Instructions- Bin/ Dispenser

1. Use an EPA approved food equipment sanitizer at the solution mix recommended by the sanitizer manufacturer.
2. Sanitize the bin interior, this includes the bin door, bin walls, window track and snout area with an approved sanitizer using the directions for that sanitizer. Note: This includes the bin drain.
3. **Discard the first two ice harvests. DO NOT USE any ice produced from the cleaning solution.**

Common Questions

•Ice-O-Matic Ice Machine/Bin Cleaning

Cleaning or de-liming an ice machine refers to the process of removing mineral buildup and scale from the evaporator and other components. Ice-O-Matic recommends cleaning the ice machine at least every 6 months. More frequent cleaning may be needed depending on water quality and filtration system used. It is the responsibility of the operator to determine the optimal frequency for their particular environment. Cleaning will not remove microbial, mold, or slime. The machine should always be sanitized after cleaning.

Ice-O-Matic recommends a "nickel-safe" cleaner such as Nu-Calgon or equivalent. Typically the chemical composition is as follows:

- Water 53% to 82%
- Phosphoric Acid 15% to 40%
- Citric Acid 3% to 7%



WARNING

Ice Machine Cleaner contains acids.
KEEP OUT OF THE REACH OF CHILDREN
Refer to ice machine cleaner manufactures emergency
instructions on container label.

Ice-O-Matic recommends cleaning be done by a trained technician and that they follow detailed steps as prescribed in the Technical Service Manual.

Most cleaners list in their instructions an ounces to a gallon mixture for proper level of solution. Pouring undiluted cleaner directly into the water trough may not give proper dilution level. Ice-O-Matic recommends mixing in a plastic container before pouring into trough.

•Ice-O-Matic Ice Machine/Bin/Dispenser Sanitizing

Ice-O-Matic recommends sanitizing or disinfecting an ice maker a minimum of every six months. More frequent sanitizing may be needed if the machine is in a high yeast environment or if RO water is being used. It is the responsibility of the operator to determine the optimal frequency for their particular environment.

Ice-O-Matic recommends an EPA approved sanitizer such as Nu-Calgon IMS-II or equivalent. Sanitizing is a simple matter of running the EPA approved sanitizer through the ice machine/bin/dispenser and wiping down surfaces with the sanitizer.

If being done at the same time as the cleaning process, sanitizing must be done after the cleaning process. Follow the process as prescribed in the Owner's Manual.

Note: this process requires the ice be removed from the bin.