



Clean an Ice Machine at least once every 6 months



Ice machines must be cleaned & sanitized like any other food prep area. Any part of the unit that has contact with water can develop scale, bacteria, & mold which will contaminate your ice and possibly harm your customers.

An ice machine should be cleaned & sanitized at least once every six months to operate efficient & safely. Poor maintenance allows the buildup of scale causing ice to stick to the evaporator plates impeding heat transfer resulting in freeze-ups, longer ice production times, a reduction in capacity, and costly repairs.

Clean your ice machine if:

- Ice machine does not release ice or are slow
- Ice machine does not cycle into production mode
- Ice quality is poor (soft or not clear)
- Ice machine produces shallow or incomplete cubes
- Low ice capacity



- Clean your ice machine at least every 6 months.
- If more frequent cleaning and sanitizing is required consult a qualified service company to test if you require water treatment
- Consult your ice machine's manual.
- Discard all ice produced during & right after the cleaning and sanitizing procedures
- Do not mix cleaner and sanitizer solutions together.
- Wear rubber gloves and eye protection
- Read and follow chemical labeling instructions
- To prevent damage to the water pump do not leave the control switch in a service position for an extended period of time when the water tank is empty during cleaning.

How to Clean an Ice Machine



1. **Open the front door to access the evaporator compartment.** Remove all ice from the evaporator during the cleaning and sanitizing cycles.
2. **Remove all ice from the bin or dispenser.** Either press the power switch at the end of the cycle after ice falls from the evaporators, or press the power switch and allow the ice to completely melt.
3. **Press the “clean” or “wash” button.** Water will flow through the water dump valve and down the drain. Wait until the water trough refills and the display indicates to add chemicals. This typically takes at least 1 minute. Then add the proper amount of **Scale Away**.
4. **Wait until the clean cycle is complete.** After the cycle is complete, disconnect power to the ice machine and the dispenser.
5. **Remove parts for cleaning.** For safe and proper removal, refer to your machine's manual. Once all parts have been removed, continue to the next step.
6. **Mix a solution of cleaner and lukewarm water based upon label instructions.**
7. **Clean all components and parts you've removed.** Most solutions will start to foam once they come in contact with lime, scale, and mineral deposits. Once the foaming stops, use a soft bristle brush or sponge, to carefully clean all parts. All parts except the ice thickness probe can be soaked when heavily scaled. Rinse all components with clean water.
8. **Clean all food contact surfaces of the ice machine, bin, and dispenser.** Use a nylon brush or cloth to thoroughly clean the following ice machine areas: side walls, base (area above the trough), evaporator plastic parts (top, bottom, sides), and the bin or dispenser.
9. **Rinse all areas with clean water.** This will help remove chemicals to prevent ice from becoming contaminated.

How to Sanitize an Ice Machine



1. **Mix Diamond Disinfectant 1000 &** warm water at the rate of $\frac{1}{4}$ oz. per gallon.
2. **Sanitize all components and parts you've removed.** You can use a spray bottle to liberally apply the diluted solution to all surfaces of the removed parts, or you can soak the removed parts in the solution. **Note:** Do not rinse parts with water after sanitizing.
3. **Clean all food contact surfaces of the ice machine, bin, and dispenser.** Use a spray bottle to liberally apply the solution. Sanitize side walls, base (area above the trough), evaporator plastic parts (top, bottom, sides), and the bin or dispenser.
4. **Replace all removed components.**
5. **Wait 20 minutes to allow the sanitizer to work**
6. **Re-power to the ice machine.** Press your unit's "clean" or "wash" button.
7. **Wait until the water trough refills and the display indicates to add chemical.** Add the proper amount of sanitizer to the water trough.
8. **Set your machine to automatically start making ice after the sanitizing cycle is complete.** This will typically take at least 20 minutes.
9. **Upon completion observe two cycles and monitor the freeze and harvest cycle times.** Make sure you throw out the first batch of ice made after cleaning and sanitizing.

Exterior Cleaning

1. **Clean the area around the ice machine as often as necessary.** This will maintain cleanliness and efficient operation.
2. **Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the outside of the ice machine. Do not use an abrasive brush or pad.**
3. **If a greasy residue remains, use a damp cloth rinsed in a mild dish soap (Dazzle, Razzle, or Splash) and water solution.** You will *never* want to use chlorinated, citrus-based, or abrasive cleaners on exterior panels and plastic trim.

Cleaning the Condenser and Its Filter

The washable air filter on a self-contained ice machine traps dust, dirt, lint, and grease. To clean the filter, simply rinse it with a mild cleaning solution.



It is important to clean the condenser or airflow will be restricted, resulting in high operating temperatures, which can shorten your unit's life and lead to reduced ice production. Like the other components of your ice machine, this filter should be cleaned once every six months.

1. **Disconnect electric power to the ice machine head section and the remote condensing unit.** There should be switches to turn these off.
2. **Use a flashlight to inspect the condenser for dirt between the fins.**
3. **Blow compressed air through the condenser to remove dirt.** You can also rinse it with water from the inside out.
4. **Recheck for remaining dirt.** If dirt still remains, we recommend that you contact a service agent.

Cleaning & sanitizing your ice machine at least once every six months will increase your commercial ice machine's efficiency, prevent increased energy costs, and keep your ice clean and safe.