

Preparing your Ice Machine after lockdown

10 steps for success



During the lockdown, icemaking machines may well have been turned off and will need cleaning before being put back in service. Even if they've been left turned on, now is an ideal opportunity to clean them.

ICE MACHINE CLEANING PROCEDURE

- 1 Remove and dispose of any ice already in the machine.
 - 2 Clean the water system as per the manufacturer's instructions using **General Purpose Sanitiser**.
 - 3 Check the water filtration system and maintain as per the manufacturer's instructions.
 - 4 Visually inspect the machine's components, including:
 - a. evaporator
 - b. cube sizing controls
 - c. water control sensors
 - d. water hoses and water sump or reservoir
 - e. all water valves and check for any debris or scale in this area
 - f. drainage system.
 - 5 Inspect and clean air intake vents using a soft brush.
 - 6 After the machine has been cleaned with a suitable detergent, sanitise the product area and ice bin with **Surface Sanitiser**.
- Clean the ice bin, buckets and scoops**
- 7 Thoroughly clean and sanitise the ice bin with **Surface Sanitiser**.
 - 8 Clean and sanitise ice buckets and scoops.
 - 9 Wipe down the outside of the machine.
 - 10 Upon completion, put the machine back into service, ensuring the first batch of ice made is discarded.



For more information on these products, or our entire product range

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