



How to Clean Your Ice Machine

Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. Additionally, condenser fins or air filters should be cleaned or replaced every six months. Failure to keep the condenser free from lint and grease build-up will decrease the machine's ability to breathe and operate at peak capacity, thus reducing the ice production. The Division of Environmental Health Services (DEHS) will inspect the production/storage areas to insure contaminants are not getting into the ice.

TYPES OF ICE MACHINES

Please note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased.



Ice Dispenser and Maker Combo

1. Go to the manufacturer website to access information for your machine.
2. Find the cleaning instructions for your type of machine.
3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize.
4. Consult the manufacturer if your machine instructions are not listed on the website.



Ice Dispenser Only

For example, the following is the cleaning/sanitizing procedure for a Hoshizaki brand ice machine:

A label which details the step by step cleaning/sanitizing procedure is located on the inside front panel of the ice machine. These instructions are also provided in the Instruction Manual shipped with each unit. Follow these instructions to conduct a thorough cleaning and sanitizing of the water system. Annual cleanings are recommended. More frequent cleanings may be required in bad water areas.



Self Service Ice Bin

INLET WATER VALVE—The inlet water valve includes an 80 mesh screen to protect the water system from debris. Always check and clear this screen during the cleaning procedure.

CLEANERS—Hoshizaki recommends "Hoshizaki Scale Away" or "Lime-A-Way" (by Economics Laboratory, Inc.), however any FDA approved ice machine cleaner is acceptable. If you carry a nickel safe cleaner, the acidic solution is weaker than normal cleaners to protect plated surfaces. You may need to use a heavier mixture of nickel safe to cut heavier scale deposits.

The system should be sanitized using a solution of water and 5.25% sodium hypochlorite (chlorine bleach). Any commercial sanitizer recommended for ice machine application is acceptable.