



HOW TO CLEAN YOUR ICE MACHINE

A dirty ice machine can be a breeding ground for harmful bacteria, affecting the taste and quality of your ice. It can also cause damage to the machine and lead to costly repairs or replacements. Regular cleaning can prevent these issues and keep your ice machine running at its best.

Ensure your hands and arms are clean to prevent any bacteria entering the machine.



MACHINE & BIN EXTERIOR

Spray the exterior of the machine & bin with a food safe sanitiser such as Ice Clear, use a clean cloth to wipe the surface of the machine.



SCOOP & BIN HANDLE

Spray both the scoop and the bin handle with food safe sanitiser, then rinse thoroughly. Use a clean cloth to dry.

STORAGE BIN INTERIOR

1. Remove all ice from the storage bin, do not introduce any chemicals into the machine unless ice is removed.
2. Wash the bin liner with food safe sanitiser and rinse thoroughly.
3. Soak a clean cloth with food safe sanitiser and wipe both sides of the slope and the door's inner surface. Wipe off the cleaner with a damp cloth.
4. Mix 5 litres of water with 18ml of 5.25% Sodium Hypochlorite solution in a suitable container.
5. Soak a clean sponge or cloth in the solution and wipe the bin liner, bin door and slope. Note - do not wipe dry or rinse after sanitising, allow to air dry.
6. Once dry, turn on the machine and allow the bin to fill completely. When the bin is full you must then discard all of the ice. Perform this routine at least twice.



To purchase Ice Clear, food safe sanitiser please scan here >>>



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