

5 STEPS TO PROPERLY CLEAN & SANITIZE YOUR ICE MACHINE

Properly cleaning your foodservice equipment can lead to increased performance and product life. Here are five easy steps to take when cleaning an ice machine, courtesy of Ice-O-Matic:



- 1** Bin Cleanup: Remove the ice in the bin and wipe down the surfaces with a mild cleaner. Rinse thoroughly.
- 2** Descaling: Following the manufacturer's procedures, run a recommended ice machine cleaner through the machine. Purge the machine.
- 3** Sanitizing: Repeat the process with an EPA approved sanitizer. Purge again.
- 4** Condenser cleanup: Brushing down the condenser will make it more efficient and ensure maximum ice production.
- 5** Water filter replacement: Replace water filters every six months to maintain ice quality and protect the evaporator from performance-robbing buildup.



Martin Bros.
DISTRIBUTING CO INC

martinbros.com | 800-847-2404

