

8 BASIC STEPS TO CLEAN YOUR ICE MACHINES

Whether it's in your cafeteria, waiting rooms or even used to help refrigerate and transport materials, ice plays a big role in your hospital's daily operations. Preventive maintenance can help ensure that your facility's ice machines are functioning properly and producing sanitary ice when patients, visitors and staff need it most.

Maintain Your Ice Machines

Most ice machines follow a basic cleaning process that focuses on descaling, but refer to your machine's user manual for specific cleaning guidelines. Here's an overview of the basic cleaning process:

- 1 Prior to cleaning, remove or dispose of ice.
- 2 Clean the water system.
- 3 Remove air filters and inspect them to determine if they need to be replaced.
- 4 Check the water filtration system, including the water pressure, to ensure nothing is restricting water flow.
- 5 Visually inspect all of the machine's components, including the cube-size controls. Make sure the controls are set to the desired size.
- 6 Check the water valve, looking for debris on the inlet side that can cause water restriction.
- 7 Sanitize the machine and the storage bin or dispenser to make sure the machine produces clean ice.
- 8 After you've replaced the parts and panels, observe two to three cycles of ice production. Check the freeze and harvest cycle times, and dispose of the ice from these batches, as cleaning products and debris may still remain.

Replacing Parts

Since most manufacturers recommend filter replacement at least every six months, keep filters on site for quicker maintenance. Here are some other parts and items you might need to replace:





Why Cleaning Is Important

Scale or calcium and magnesium buildup can happen in just a few weeks, changing the taste of the water and even damaging your machine when it adheres to the surface of the evaporator plates. Such accumulation can impede heat transfer, increase harvest times, reduce capacity or result in costly repairs.

Tip: It's suggested that you routinely sample the ice to test for the growth of microorganisms to guide when and how to clean your machines.

Find a Replacement Part

 Heritage Parts is the industry's leading distributor of  foodservice replacement parts with dedicated parts specialists who can help you keep your ice machines running. Call Heritage or visit HeritageParts.com for help identifying parts, placing an order or even locating a copy of your machine's owner manual.