

SDE SERIES AUTOMATIC CUBERS

CLEANING AND SANITIZING PROCEDURES

TOOLS REQUIRED

- 1 Medium Phillips Screwdriver
- 1 Medium Flat Screwdriver
- 1 Pair of Protective Gloves
- 1 Bucket/Container
- 1 Different types of brush
- 1 Clean Cloth
- 1 Ice Machine Cleaner
- 1 Antialgae Cleaner



FREQUENCY

- Cleaning: Every six months
- Sanitizing: Every month

NOTE. THE FOLLOWING PROCEDURE CAN BE USED FOR EITHER SANITIZING OR DE-SCALING THE ICE MACHINE.

NEVER MIX THE SANITIZING SOLUTION WITH THE DE -SCALING SOLUTION.

IN CASE THE MACHINE NEEDS TO BE SANITISED AND DE-SCALED, CLEAN THE MACHINE THOROUGHLY, THEN FIRST DE-SCALE, AND AFTER PROPER WASHING AND RINSING, DO THE SANITATION.

WARNING. When using any chemical, protection of hands and eyes should be worn.

NOTE. De-scaling is recommended **every 6 months** in average water hardness conditions, while **sanitizing** should take place **once a month**. **Under extreme water hardness conditions** we recommend to de-scale every two – three months, and to sanitize **every two weeks**. Sanitizing regularly will reduce bacteria growth, which is natural in all water circulation systems as ice machines.

NOTE. Always follow approved Sanitizer / De-scaler manufacturers instructions when preparing the Sanitizer /De Scaler solutions.

PROCEDURE

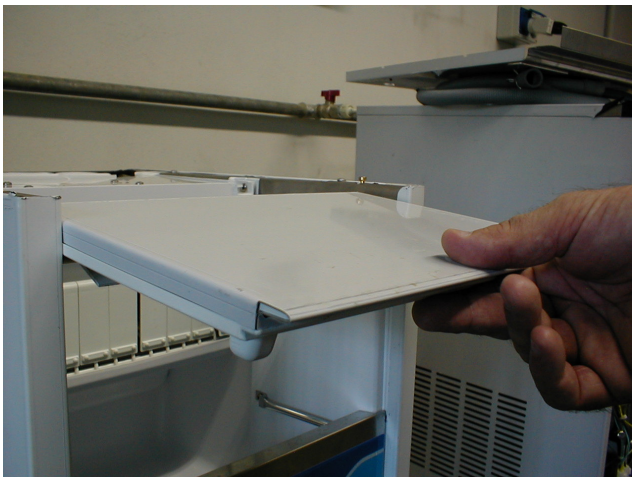
1. Remove the Front Panel and....



2.Top Panel to again access either to the control box and the evaporator.



3. Remove also the Bin Door.



4. Wait until the end of defrost cycle then Switch OFF the machine at unit master switch.



5. Scoop out all the ice cubes stored into the bin in order to prevent them from being contaminated with the cleaning solution.



6. Flush out the water from the sump reservoir by removing the he spring and also the plastic plug.



7. Preparing the cleaning solution by diluting in a plastic container 2 or 3 liters of warm water (45°-60° C) with a 0,2-0,3 liters of Ice Machine Cleaner Part Number 00100901.

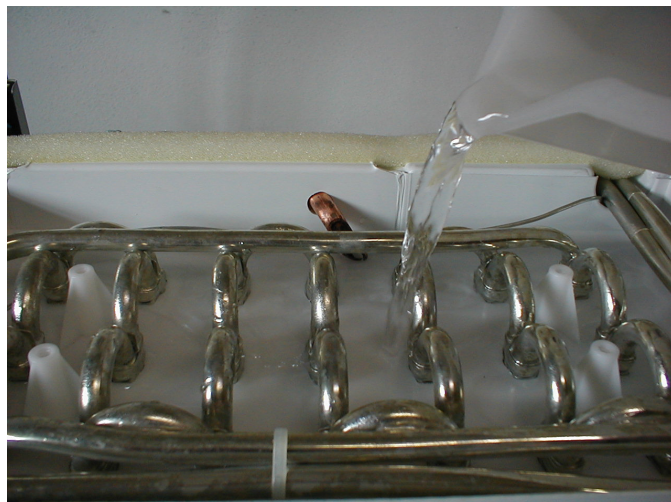


WARNING. The Ice Machine Cleaner contains Phosphoric and Hydroxyacetic acids. These compounds are corrosive and may cause burns if swallowed, DO NOT induce vomiting. Give large amounts of water or milk. Call Physician immediately. In case of external contact flush with water. KEEP OUT OF THE REACH OF CHILDREN.

8. Remove the evaporator cover and....



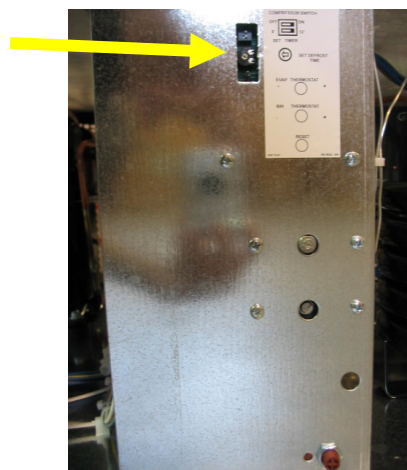
9.slowly pour onto the evaporator platen the cleaning solution.

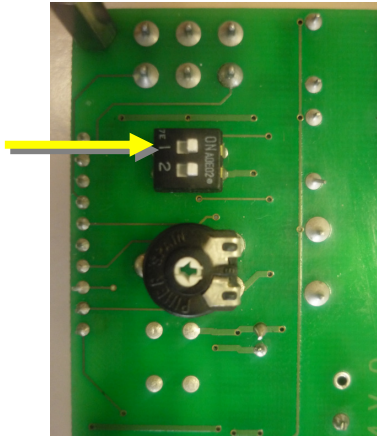


10. With help of a brush dissolve the most resistant and remote scale deposits in the platen.



11. Set the compressor microswitch on "O - OFF" position and





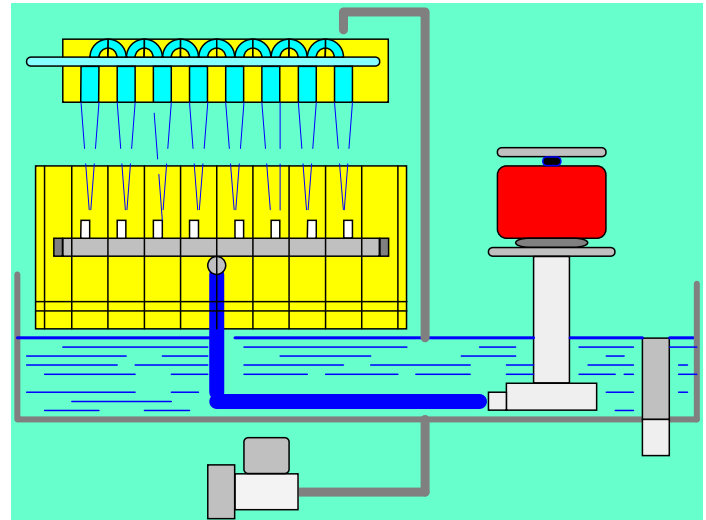
First DIP SWITCH Key. ON, standard position, supply power directly to the **Compressor**. OFF shuts-off the compressor. It replaces the previous Compressor Switch.

Second DIP SWITCH Key. ON, 12'. Timing portion of the freezing cycle equal to 12 minutes. OFF to 8 minutes.

12.give power to the unit by master switch.(item 4)



NOTA - With the system in **CLEANING MODE** the water pump is the only component in operation to circulate the cleaning solution in the entire water system



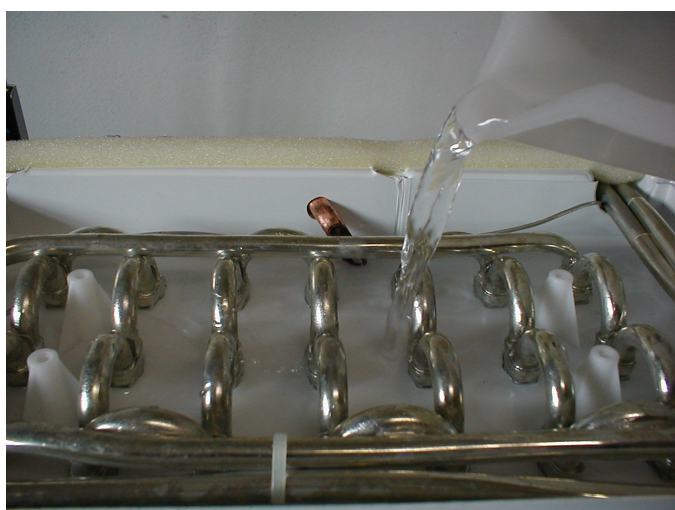
13. Let the unit to remain in the **CLEANING MODE** for about 20 minutes and **switch OFF** the machine.



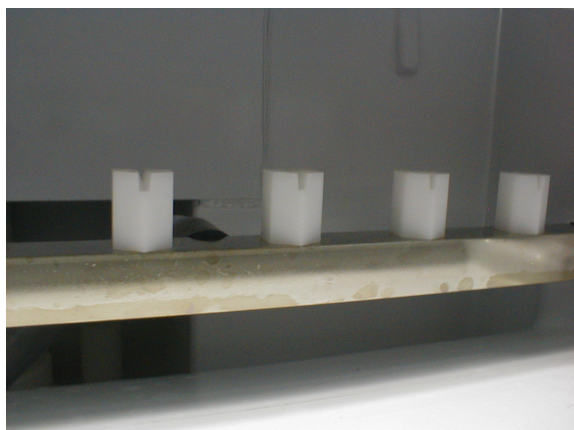
14. Flush out the cleaning solution from the sump reservoir then.....



15.pour onto the evaporator cavity one or two liters of clean potable water with **cc 2 antibacteria solution** (part number 264000 02) to rinse and sanitize the molds and the spray system.



16. If necessary remove the spray bar and nozzles to clean them separately then refit them.



17. Set back the master switch to **ON**. The water pump is again in operation to circulate the water and the antibacterial solution in order to rinse the entire water system .



18. After approx 10 minutes Switch **OFF** the unit and



19.fush out the rising water from the sump reservoir.

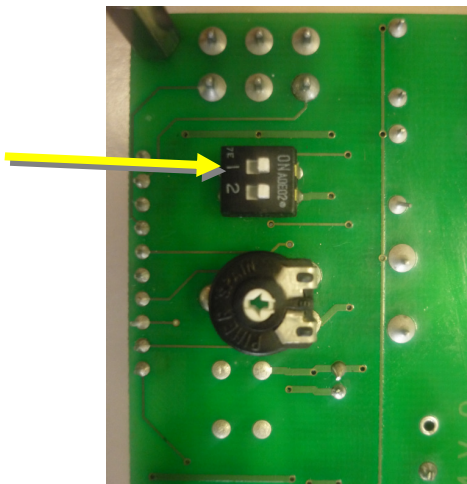


20. give power to the unit at master switch.



By doing so the water inlet valve is in this way the incoming water fill up the water tank.

21. When the water tank is filled up (water flowing out from the drain) put the **compressor microswitch** on "ON" position to restart the machine in the automatic mode.



22. Re-fit the evaporator cover and the unit service panels.

23. At completion of the freezing and harvest cycle make sure of proper texture and clearness of the ice cubes as well as that, they do not have any acid taste.



ATTENTION. In case the ice cubes are cloudy , white and have acid taste, melt them immediately by pouring on them some warm water.
This to prevent somebody from using them

24. Wipe clean and rinse the inner surfaces of the storage bin.

REMEMBER. To prevent the accumulation of undesirable bacteria it is necessary to **SANITIZE THE INTERIOR OF THE STORAGE BIN** with an antialgae disinfectant solution **EVERY WEEK**