

# End User 'Cleaning' of a Scotsman Ice Machine.

If fitted, change water filter regularly – restriction in water supply will cause machine to stop production



Site to empty, clean & sanitize the inside of the storage bin on a regular basis (weekly)

Change 'Anti-Bac' bag fitted on the rear of the door on a regular basis



Keep grills clear of obstructions and clean regularly.....The machine requires air flow around it to operate correctly



Remove 'Condenser filter' and Clean.....Restriction of air flow through grill will cause machine to stop production



If the 'Red' LED on the front panel is flashing whilst the machine is working, it is time for a routine clean – preset at time of installation (usually set at 6 months)

After the clean, the timed mode can be reset by holding the button in for 20 seconds

Timescale:	Suggestion:	Responsible:
Every Week	Storage bin emptied and sanitize of bin etc	Site
4 - 6 Months (or As required)	Machine has a full water system clean & descale/sanitise	Contractor
4 - 6 Monthly (or As required)	Change of Water Filter cartridge	Site or Contractor

End User 'Cleaning' of a Scotsman  
'MV' Series Modular Ice Machine.

Keep all air grills clear of obstructions. Clean regularly.....The machine requires a good air flow around it to operate correctly

Arrange the changing of the ice machines water filter every 6 months – restriction in a water supply will cause machine to stop production !!



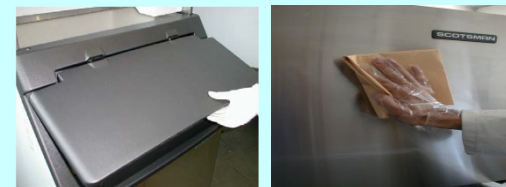
Weekly - Empty/Scoop out all the ice cubes stored into the storage bin below the machine in order to prevent them from being contaminated with the cleaning solution used.



Wipe clean and rinse the inner surfaces of the storage bin using an appropriate sanitising product along with the cleaning of the inside of the unit storage bin door.



Wipe all external stainless steel panels & front panel assembly with a soft cloth and suitable sanitising solution (Or pre-impregnated sanitizing wipes specific to the task).



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**NOTE** – If external stainless steel panels are not cleaned regularly, stains or water marks could begin to show. It is important to prevent these stains forming on these stainless steel surfaces otherwise there is a risk of a chemical reaction which could penetrate the chromium oxide film, this could result in a 'rust' and 'pitting' of the panels.

**NOTE** - Do not use abrasive products, such as steel wool pads, acids etc. Since these could damage the various surfaces. In case of persistent stains, normal abrasive detergents or products specific for stainless steel are readily available on the market.