

Maintenance

Note: Maintenance should be performed by an Ice-O-Matic trained Service Technician.

Electrical shock and/or injury from moving parts inside this machine can cause serious injury. Disconnect electrical supply to machine prior to performing any adjustments or repairs.



Failure to perform the required maintenance at the frequency specified will void warranty coverage in the event of a related failure. To insure economical, trouble free operation of the machine, the following maintenance is required every 6 months.

Maintenance Procedure

1. Clean the ice-making section per the instructions below. Cleaning should be performed a minimum of every 6 months. Local water conditions may require that cleaning be performed more often.
2. Check ice bridge thickness. See page **F4** for proper thickness and adjustment procedure.
3. Check water level in trough. See page **D1** for proper water level and adjustment.
4. Clean the condenser (air-cooled machines) to insure unobstructed air flow.
5. Check for leaks of any kind: Water, Refrigerant, Oil, Etc.
6. Check the bin switch for proper adjustment. See page **F9** for bin switch adjustment.
7. Check the cam switch adjustment. See page **F8** for cam switch adjustment.
8. Check the water valve (water-cooled machines) for proper adjustment. See page **E2**.
9. Check all electrical connection.
10. Oil the fan motor if the motor has an oil fitting. (Self contained air-cooled models only)

Cleaning and Sanitizing

1. Harvest problems may occur if the following procedures are not performed every 6 months.
2. Remove the ice machine front panel.
3. Make sure that all the ice is off of the evaporator. If ice is being made, wait for cycle completion, then turn the machine "OFF" at the ICE/OFF/WASH selector switch.
4. Remove or melt all ice in the storage bin.

Cleaning and Sanitizing (continued)

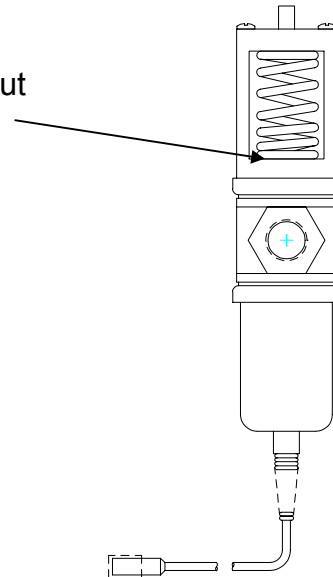
5. Add recommended amount of approved ice machine cleaner to the water trough according to label instructions on the container.
6. Initiate the wash cycle at the **ICE/OFF/WASH** switch by placing the switch in the **“WASH”** position. Allow the cleaner to circulate for approximately 15 minutes to remove mineral deposits.
7. Depress the purge switch and hold until the ice machine cleaner has been flushed down the drain and diluted by fresh incoming water.
8. Terminate the wash cycle at the **ICE/OFF/WASH** switch by placing the switch in the **“OFF”** position. Remove the splash curtain and inspect the evaporator and water spillway to assure all mineral residue has been removed.
9. If necessary, wipe the evaporator, spillway and other water transport surfaces with a clean soft cloth to remove any remaining residue. If necessary, remove the water distribution tube, disassemble and clean with a bottlebrush, see page **D2**. Reassemble all components and repeat steps 4 through 7 as required to remove residue.
10. Turn **OFF** ice machine water supply and clean the water trough thoroughly to remove all scale or slime build-up. If necessary, remove the water trough to reach all splash areas and float.
11. Prepare 1½ to 2 gallons (5.7 to 7.5 liters) of approved (EPA/FDA) sodium hypochloride food equipment sanitizer to form a solution with 100 to 200 ppm free chlorine yield.
12. Add enough sanitizing solution to fill the water trough to overflowing and place the **ICE/OFF/WASH** switch to the **“WASH”** position and allow circulation to occur for 10 minutes and inspect all disassembled fittings for leaks. During this time, wipe down all other ice machine splash areas, plus the interior surfaces of the bin, deflector and door with the remaining sanitizing solution. Inspect to insure that all functional parts, fasteners, thermostat bulbs (if used), etc. are in place.
13. Depress the purge switch and hold until sanitizer has been flushed down the drain. Turn **ON** the ice machine water supply and continue to purge to the diluted sanitizing solution for another 1 to 2 minutes.
14. Place the **ICE/OFF/WASH** switch to the **“ICE”** position and replace the front panel.
15. Discard the first two ice harvests.

Winterizing Procedures

Important!

Whenever the ice machine is taken out of operation during the winter months, the procedure below must be performed. Failure to do so may cause serious damage and will void all warranties.

1. Turn off water to machine.
2. Make sure all ice is off of the evaporator(s). If ice is being made, initiate harvest or wait for cycle completion.
3. Place the ICE/OFF/WASH switch to the “**OFF**” position.
4. Disconnect the tubing between the water pump discharge and water distribution tube.
5. Drain the water system completely.
6. On water cooled machines, hold the water regulating valve open by prying upward on the water valve spring with a screwdriver while using compressed air to blow all the water out of the condenser.
7. Remove all of the ice in the storage bin and discard.



Cleaning stainless steel

Commercial grades of stainless steel are susceptible to rusting. It is important that you properly care for the stainless steel surfaces of your ice machine and bin to avoid the possibility of rust or corrosion. Use the following recommended guidelines for keeping your stainless steel looking like new:

- 1. Clean the stainless steel thoroughly once a week.** Clean frequently to avoid build-up of hard, stubborn stains. Also, hard water stains left to sit can weaken the steel's corrosion resistance and lead to rust. Use a nonabrasive cloth or sponge, working with, not across, the grain.
- 2. Don't use abrasive tools to clean the steel surface.** Do not use steel wool, abrasive sponge pads, wire brushes or scrapers to clean the steel. Such tools can break through the "passivation" layer - the thin layer on the surface of stainless steel that protects it from corrosion.
- 3. Don't use cleaners that use chlorine or chlorides.** Don't use chlorine bleach or products like Comet to clean the steel. Chlorides break down the passivation layer and can cause rusting.
- 4. Rinse with clean water.** If chlorinated cleansers are used, you must thoroughly rinse the surface with clean water and wipe dry immediately.
- 5. Use the right cleaning agent.** The table below lists the recommended cleaning agents for common stainless steel cleaning problems:

Cleaning Activity	Cleaning Agent	Method of Application
Routine cleaning	Soap, Ammonia, Windex, or detergent with water. Fantastik, 409 Spic'nSpan Liquid are also approve for Stainless Steel.	Apply with a clean cloth or sponge. Rinse with clean water and wipe dry.
Removing grease or fatty acids	Easy-Off or similar oven cleaners.	Apply generously, allow to stand for 15-20 minutes. Rinse with clean water. Repeat as required.
Removing hard water spots and scale.	Vinegar	Swab or wipe with clean cloth. Rinse with clean water and dry.