

Scotsman®

DXG35 Dispenser

Cleaning & Sanitizing Procedure

Hubbard Systems – 01473 350045

Revision – 23/08/2018



Note - This document is to give the preferred instruction as to how cleaning and sanitizing of the dispensing ice machine is completed. This does not replace the instruction given within the full service manual, but to assist and supplement it.

Cleaning should only be undertaken by competent or trained personnel.

Note - Good hygiene working practice should be undertaken before and during any cleaning regime.

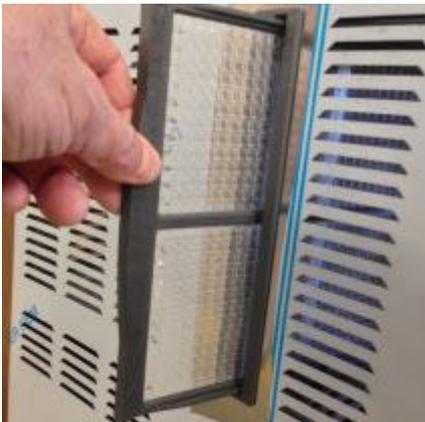
End User - Cleaning Schedule

WARNING; before carrying out any cleaning operation, please ensure that the ice maker is disconnected from the electrical supply.

NOTE – If external stainless steel panels are not cleaned regularly, brown stains could begin to show. It is important to prevent these brown 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.

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.

Suggested Weekly Cleaning.



Pull out the removable condenser air filter on the front of the machine, vacuum to clean or wash in clean water and dry, refit it in to the runner moulding once complete.

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).

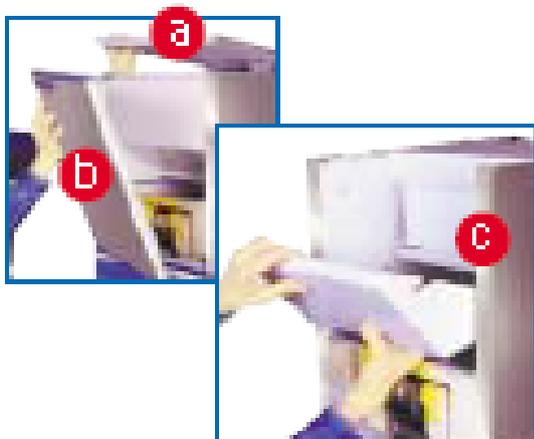
Wipe clean and rinse the inner surfaces of the ice dispense area using an appropriate sanitising product along with

COMPETENT PERSON ONLY

6 Monthly Internal Water System Cleaning:

Preparation:

1. Turn off both the water & electrical supplies to the unit. Remove the front (b) and top panels (a) to gain access either to the control box and to the Evaporator © section



2. Make sure that all ice cubes have been released from the evaporator (ideally after a unit defrost/harvest), then switch OFF the machine at both Water & electrical supplies.

3. Dispense all the ice cubes stored from the bin in order to prevent them from being contaminated with any cleaning solution.

4. Remove clamp and the plastic cup located on the bottom of sump/freezing chamber to drain Out all water and any scale deposits.



5. Lift up curtain from brackets and remove the same.



6. Lift up the entire spray platen, disconnect water hose and take it out to clean the water jets separately

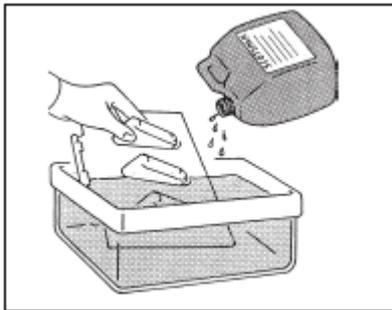


7. Using a container, pour water into the bottom of the sump/freezing chamber to rinse out most of any loose scale deposit.

8. Install again the spray platen, the curtain as well as the bottom plastic cup.

Cleaning the Water System:

9. Prepare the cleaning (descaling) solution by diluting into a container, warm water (hand hot !!) with a quantity of Ice Machine Cleaner based on 10% dilution rate (ie – 5 litres of water, 500ml descaling acid).



**WARNING. The Ice Machine Cleaner/Sanitiser contains harmful fluids.
Please refer to any supplied MSDS document issued for handling of fluids.
KEEP OUT OF THE REACH OF CHILDREN.**

10. Remove the plastic evaporator cover; slowly pour over the evaporator platen the cleaning solution. With the help of a brush, dissolve the most resistant and remote scale deposits on the platen.

11. Switch ON again the machine at the front master button switch, place the rocker switch into position number (II) to put the machine in cleaning mode.



NOTE. With the system in CLEANING/RINSING mode, the water pump is the only component in operation to circulate the cleaning solution in the entire water system.

12. Let the unit remain in the **CLEANING** mode for about 15 minutes then turn off/unplug again the Machine.

NOTE. The amount of Cleaner and the time needed for cleaning of the water system depends on the units internal condition.

13. Ensuring that the unit is isolated at the master button switch, flush out the cleaning solution from the sump reservoir by taking off the sump plastic cup. Once flushed out, install again the sump Plastic cap.



14. Pour over the evaporator two or three litres of clean potable water to rinse the evaporator platen.

15. Switch ON again the electrical supply to the machine. With the machine in 'clean mode' the water pump is again in operation to circulate the water in order to then rinse the entire water system. Repeat this operation as per steps 13 and 14 twice more so to be sure no traces of descaling solution remain into the water sump area.

16. Wipe clean and rinse the inner surfaces of the storage bin along with the cleaning of the ice level sensor on the inside of the unit storage bin before resuming normal ice making operation by switching the rocker switch to position (II).

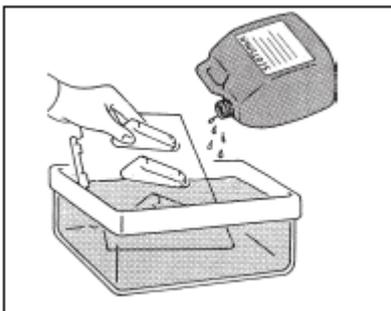


Sanitising

NOTE. Sanitising of the water system is recommended to be done **once every 6 months**.

1. Prepare in a plastic container the preferred sanitation solution as per manufacturer dilution using warm water (hand hot !!!) – Approx a 10% ratio is suggested.

NOTE. Never mix the descaling solution with the sanitising solution.



2. Follow the procedures as per the cleaning regime (from item 10 to item 14) just shortening the operation of the water pump 'clean/rinse mode' to 10 minutes for sanitising.

3. Place again the evaporator cover and the unit service panels.

4. Wipe clean and rinse the inner surfaces of the storage bin along with the cleaning of the ice level sensor on the inside of the unit storage bin before resuming normal ice making operation.

5. At completion of the cleaning regime, place the unit into normal operational mode via the 'clean' switch (Position No (I)), allow the unit to make 2 batches of ice to then dispense/discard.....

ATTENTION. In case the ice cubes are cloudy-white and have an acidic taste, melt them immediately by pouring on them some warm water. This to prevent that somebody could use them.



WARNING - ACHTUNG - ATTENZIONE
ADVARSEL - WAARSCHUWING
ATENCIÓN - ATTENZIONE

UK: Switch off machine before unblock the valve cap
D: Das Gerät abschalten bevor man die Handhül dreht
F: Arrêter la machine avant de dévisser le capot
DK: Sikr for maskinen for uretålede skæde i reparation
NL: Stop de machine of afbreken het deksel los te schroeven
E: Poner la máquina antes de extraer el tapón
I: Fermare la macchina prima di svitare il coperchio

UK: Once completed the job tight the valve cap
D: Nach vollständiger Arbeit wieder anschließen
F: Une fois terminé, serrer le capot
DK: Når arbejdet er udført, luk skædet
NED: Gebruik naar tevoren het deksel
E: Cuando haya terminado, apretar bien la tapa
I: Al lavoro ultimato stringere a fondo

Scotsman
FRIMONT S.p.A. POGGIO RE, MI

DXG 25 AS 230/50/1
SN A1 6043 15 P
R 134a 0,200 Kg



Hubbard Systems offers suitable product for the use for cleaning & sanitizing of all ice dispensers, please call 01473 350045 for further detail and the appropriate MSDS data sheets.