

Scotsman®

MC Modular Cuber & Storage Bin

Cleaning & Sanitizing Procedure

Hubbard Ice Systems – 0800 616559

Revision – Feb 11



Note - This document is to give the preferred instruction as to how cleaning and sanitising of the modular 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.

Cleaning Schedule

WARNING: Before carrying out any disassembly of the unit and 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.

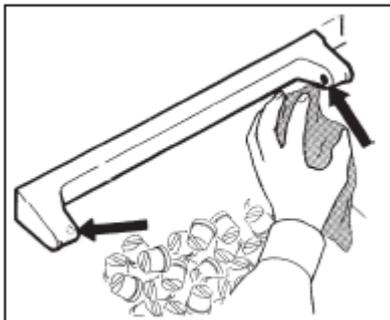


(MC16-SHORT ONLY !!!)

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).

Empty/Scoop out all the ice cubes stored into the bin 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 ice level sensor lenses on the inside of the unit storage bin.

Pre-Cleaning Suggested Procedure:

Follow the above procedure for 'Weekly cleaning' and also include the following.....

Remove the right hand panel to gain access to the sump chambers. Remove the chute assembly from the side of the sump chambers



On the MC Range remove the plastic sump cap of the sump to drain the unit



MC15/16 & MC45/46



Lift up and remove the spray bar from its seat/spigot and take out to clean it separately along with the perforated tray of the sump chamber.

Following removal, soak all components in a mix of descaling solution in a suitable container to hold all items. Rinse thoroughly after ten minutes steeping.



Install again the spray bar & washer, as well as the bottom perforated tray before moving to a full system descale or sanitise.

Cleaning/Sanitising Procedure.

CLEANING/DESCALING INSTRUCTIONS OF WATER SYSTEM

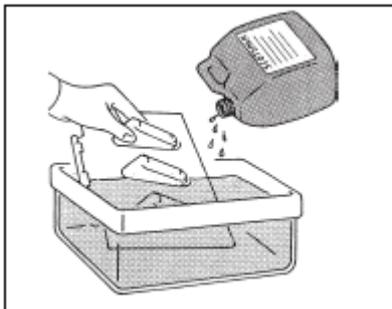
1. Clean/Descal the water system, evaporator, bin and spray jets using a solution of a suitable Ice Machine Cleaner/descaler.

NOTE. Cleaning requirements vary according to the local water conditions and individual user operation. Continuous check of the clarity of ice cubes and visual inspection of the water spraying parts before and after cleaning will indicate frequency and procedure to be followed in local areas.

2. Remove the front, right side and top unit panels to gain access to both the control box and the evaporator section.
3. Make sure that all ice cubes have been released from their cups after a harvest, then switch OFF the machine at the:
MC16-SHORT - Front master button switch (green) visible through the front panel.
MC15/16 & MC45/46 – Power socket/switch
4. Empty/Scoop out all the ice cubes stored in the storage bin of the unit.

Cleaning

5. 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).

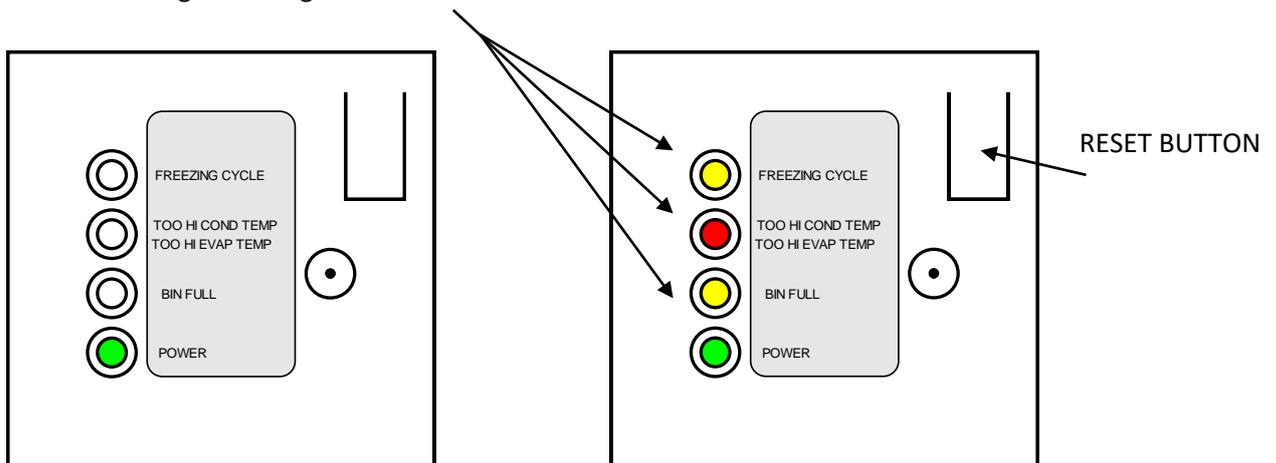


WARNING. The Ice Machine Cleaner/Sanitiser contain harmful fluids.
Please refer to any supplied MSDS document issued for handling of fluids.
KEEP OUT OF THE REACH OF CHILDREN.

6. Remove the plastic evaporator cover slowly pour onto the evaporator platen the cleaning solution. With the help of a brush, dissolve the most resistant and remote scale deposits in the platen.



- Switch ON again the machine at the front master button switch, push the PC BOARD PUSH BUTTON for more than 2" and less than 5" to put the machine in cleaning mode. ALL LED's should begin flashing to indicate the clean 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 while the three LED's of the PC Board are blinking.

- Let the unit remain in the **CLEANING** mode for about 20 minutes then turn off/unplug again the machine.

NOTE. The amount of Cleaner and the time needed for the cleaning of water system depends on the water conditions locally.

- Ensuring that the unit is isolated at the master button switch, flush out the cleaning solution from the sump reservoir by the draining point. Once flushed out, close off the drain off point..



RINSING:

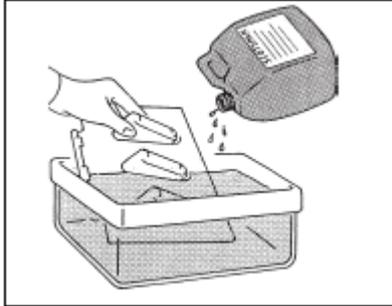
- Pour over the evaporator two or three litres of clean fresh potable water to rinse the mold cups and the evaporator platen.
- Switch ON again the electrical supply to the machine. Put the machine into a 'CLEAN/RINSING' mode by again holding the reset button in for between 2 & 5 seconds to allow all LED's to flash. 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.
- Discard the first two cycles of ice to be sure that all traces of descaler are removed from the system

Sanitising

NOTE. Sanitising of the water system is recommended to be done **once every 3 months or as required.**

1. Prepare in a plastic container the preferred sanitation solution as per manufacturer dilution using cold water – approx a 10% ratio is suggested.

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



2. Follow the procedures as per *cleaning* (from item 6 to item 12) 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. At completion of the freezing and harvest cycle make sure of proper texture and clearness of the ice cubes and that, they do not have any acidic taste. Allow the unit to make 2 further batches of ice to then 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.

5. 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.

Hubbard Ice Systems offers suitable product for the use for cleaning & sanitizing of all ice dispensers, please call 0800 616559 for further detail and the appropriate MSDS data sheets.