



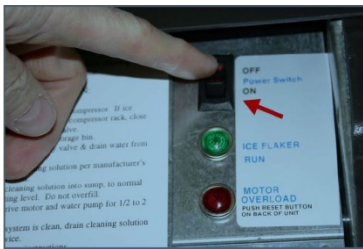
Rapid Freeze® Ice Flaker

Maintenance Instructions

Cleaning Procedure

To keep the evaporator in peak performance, the ice flaker should be cleaned and sanitized* every 6 months. Non-Chlorinated cleaners and food-safe sanitizers are recommended.

Step 1: Turn off the machine.



Step 2: Open ice flaker control panel and turn off-delay timer knob full clockwise to 30 minutes runtime.



Step 3: Remove all ice from the storage bin.



Step 4: Close water supply at the shut-off valve.



Step 5: Open ice flaker drain valve until sump has fully drained. Close drain valve.



Step 6: Prepare approved cleaning solution by following instructions on the bottle.



Step 7: Pour solution into sump to just below the side opening.



Step 8: Turn power switch on for 2-3 seconds before switching off at the ice flaker control panel. This will make the machine circulate the solution for 30 minutes.



Step 9: Once clean, repeat Step 5 to drain. Leave valve open.

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Fill sump with fresh water. Repeat Step 8 to circulate the fresh water, rinsing the machine while allowing the sump to drain.

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Continue filling the sump with fresh water until all solution has been flushed from the ice machine.

***To sanitize the machine, follow the same steps as the cleaning procedure but substitute cleaning solution with approved sanitizing solution.**

Frequent cleaning and sanitizing your ice machines and storage bins will minimize equipment damage caused by water deposits, chlorides, and bacterial growth.

Always rinse thoroughly after any cleaning or sanitizing procedure.

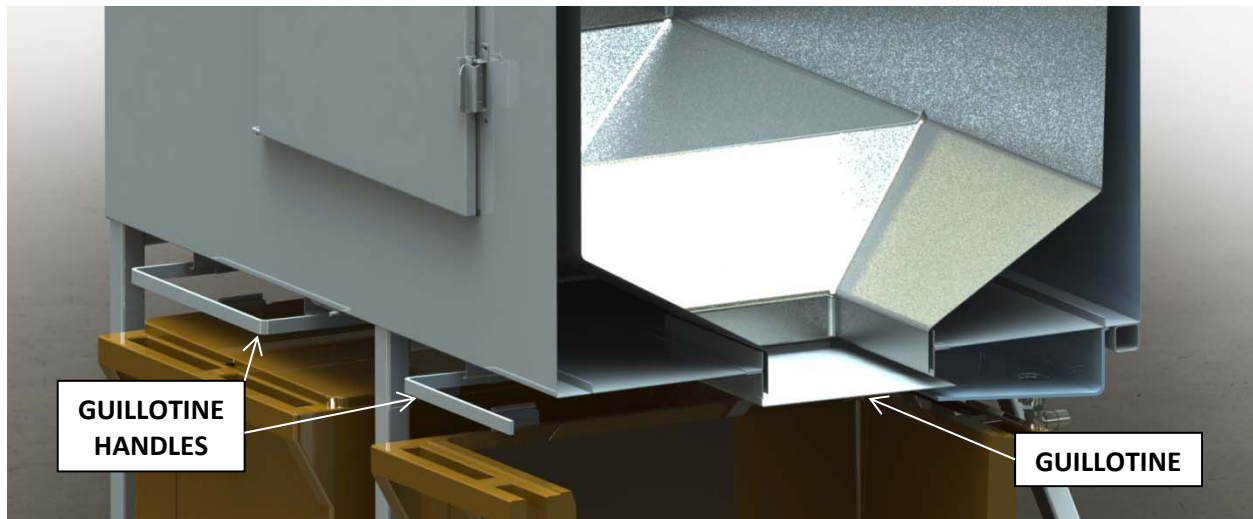


Ice Storage System

Maintenance Instructions

Cleaning Procedure

Bins and carts should be cleaned and sanitized before initial use and every 1 to 3 months. Non-Chlorinated cleaners and food-safe sanitizers are recommended.



- Empty all ice from bin/cart
- Clean outside and lower handle of Guillotine
- Rinse thoroughly with warm water
- Wipe completely dry after rinsing
- Clean all inside surfaces: Top, Sides, and Door
- Never use abrasive brushes, cloths, or pads on stainless steel. Non-abrasive Scotch-Brite type pads are acceptable

***To sanitize the machine, follow the same steps as the cleaning procedure but substitute cleaning solution with approved sanitizing solution.**

Frequent cleaning and sanitizing your ice machines and storage bins will minimize equipment damage caused by water deposits, chlorides, and bacterial growth.

Always rinse thoroughly after any cleaning or sanitizing procedure.