

# Follett Ice and water dispenser cleaning - from manual part #208595

## Cleaning/descaling and sanitizing

Periodic cleaning/descaling and sanitizing of Follett's ice and water dispenser and ice machine system is required to ensure peak performance and delivery of clean, sanitary ice. The recommended cleaning procedures that follow should be performed at least as frequently as recommended and more often if environmental conditions dictate.

Cleaning of the condenser can usually be performed by facility personnel. Cleaning/descaling and sanitizing of the ice machine system should be performed by your facility's trained maintenance staff or a Follett authorized service agent. Regardless of who performs the cleaning, it is the operator's responsibility to see that this cleaning is performed according to the schedule below. Service problems resulting from lack of preventive maintenance will not be covered under the Follett warranty.

### Recommended cleaning/descaling and sanitizing intervals\*

Symphony	Frequency
Drain Line	weekly
Drain Pan/Drip Pan	weekly
Exterior	as needed
Condenser	monthly (air-cooled only)
Dispenser and Components	semi-annually
Ice Machine	semi-annually
Transport Tube	semi-annually
Ice Storage Area/Bin	semi-annually

\* Ice machine and dispenser must be cleaned and sanitized prior to start-up.

## Weekly



CAUTION!

- Do not use solvents, abrasive cleaners, metal scrapers or sharp objects to clean any part of the dispenser.

### Dispenser drain pan and drain line

- Pour 1 gal. (3.8 L) of hot tap water into drain pan to flush drains.

### Splash panel front, SensorSAFE infrared dispensing

- Deactivate dispensing by pressing and releasing clean switch located on left side of unit under top front cover.
- Clean lens and splash panel front using a soft cloth and mild, non-abrasive, non-chlorine based cleaner.
- Reactivate dispensing by pressing and releasing clean switch again.

## Monthly



CAUTION!

- Do not use solvents, abrasive cleaners, metal scrapers or sharp objects to clean any part of the dispenser.

### Condenser (air-cooled ice machine only)

- Use a vacuum cleaner or stiff brush to carefully clean condenser coils of lint and debris to ensure optimal performance.

## Semi-Annually (more often if conditions dictate)

- A cleaning/descaling and sanitizing procedure should always include both the ice machine and dispenser; ice machine should be cleaned and sanitized first, followed by the dispenser.
- Icemaking system can be cleaned/descaled in place.

To ensure that your ice machine and dispenser are cleaned/descaled and sanitized properly, proceed as follows:

1. Clean/descale the ice machine
2. Sanitize the ice machine
3. Clean/descale the dispenser
4. Sanitize the dispenser



### CAUTION!

- Wear rubber gloves and safety goggles (or face shield) when handling cleaner or sanitizer mixtures.
- Use only Follett approved cleaners.
- It is a violation of Federal law to use Solution A or Solution B in a manner inconsistent with their labeling.
- Do not use solvents, abrasive cleaners, metal scrapers or sharp objects to clean any part of the dispenser.

**Solution A:** Following manufacturer's instructions, mix cleaning solution of 1 gal. (3.8L) 120 F (49 C) water and 7 oz. (198g) (one 7 oz. packet) of Follett SafeCLEAN™ ice machine cleaner/descaler (P/N 00132001).

**Solution B:** Following manufacturer's instructions, mix a sanitizing solution of 1 gal. (3.8L) 120 F (49 C) water and 1.6 oz. (48ml) Nu-Calgon IMS-II Sanitizer (P/N 00979674).

### Clean/descale ice machine

1. If ice machine was running recently, ensure that the evaporator is completely free of ice before proceeding.
2. Disconnect power to ice machine.
3. Remove any ice machine panels required to gain access to water reservoir and electrical control box.
4. Turn compressor switch on electrical box of ice machine to OFF position.
5. Remove water reservoir cover and close water supply valve (or block up reservoir float).
6. Drain water from reservoir by releasing evaporator drain tube from float reservoir bracket, removing plug from drain tube and releasing (unclamping) pinch clamp (if equipped).
7. Plug drain hose, replace drain line in reservoir bracket and pour part of **Solution A** into reservoir, filling it almost to overflowing.
8. Remove stainless steel ice compression nozzle and drain lines and submerge in a cup of **Solution A** while cleaning/descaling rest of system. (Flake ice machines have no ice compression nozzle and drain lines.)

**CAUTION:** To avoid potential pitting, do not soak parts in **Solution A** for more than 45 minutes.

9. Restore power to ice machine (garmotor will run; compressor and fan will not).
10. Inspect evaporator drain pan and drain line and remove any accumulated scale build up.
11. After 15 minutes, turn power OFF; drain solution from reservoir and evaporator.
12. Fill reservoir almost to overflowing with clean water to rinse. Drain. Repeat two more times.
13. Rinse ice compression nozzle and drain lines in clean water.

### Sanitize ice machine

14. Submerge ice compression nozzle and drain lines in a cup of **Solution B** while following steps 15-21.
15. Connect ice transport tube directly onto evaporator outlet port without ice compression nozzle.
16. Fill reservoir almost to overflowing with **Solution B**.
17. Restore power to ice machine (garmotor will run; compressor and fan will not).
18. After 10 minutes, turn compressor switch to ON position.

19. As unit starts to make ice, continue to pour **Solution B** into reservoir, maintaining level just below reservoir overflow.
20. Continue to make ice with **Solution B** for 20 minutes.
21. Turn power to ice machine OFF.
22. Disconnect ice transport tube from evaporator outlet port. Rinse ice compression nozzle and drain lines in clean water and reinstall on evaporator outlet. Reconnect ice transport tube to ice compression nozzle.
23. Drain any remaining **Solution B** from evaporator.
24. Fill reservoir almost to overflowing with 120 F (49 C) clean water to rinse. Drain. Repeat two more times. Re-clamp pinch clamp, replace drain plug, and re-secure drain tube *ensuring that end of drain tube is above water level in reservoir*.
25. Open water supply valve (or unblock float) and replace reservoir cover; restore power to ice machine and ensure compressor switch is in ON position. Make ice for at least 15 minutes to flush any remaining **Solution B** from system (RIDE™ ice machines with long ice transport hoses may take longer to flush out). Discard this ice and all ice made during sanitizing.

### **Clean/descale dispenser**

26. Remove *and discard* all ice from storage hopper.
27. Ensure power is disconnected. Remove ice storage hopper cover.
28. Remove center thumbscrew, locking plate, two wingnuts and backing plate from front of storage hopper (see Page 29).
29. Remove threaded rod, agitator, baffle, and wheel in this sequence (see Page 29).
30. Remove and disassemble (if applicable) dispense chutes.
31. Thoroughly wipe hopper lid, dispense wheel, baffle, inside of storage area and dispense chutes with cloth soaked in **Solution A**.

**Note:** To avoid possible damage to dispense motor assembly, use only a damp cloth to clean storage hopper. Do not allow water to run through the center hole in the bottom of hopper.

32. Remove grille and wash with **Solution A**. Rinse thoroughly with clean water.
33. Rinse all above items with damp cloth wrung out in clear water.

### **Sanitize dispenser**

34. Wipe all above items with damp cloth wrung out in **Solution B** to sanitize. Do not rinse.
35. Reinstall all parts and replace any panels removed prior to cleaning.
36. Pour 1 gal. (3.8 L) of hot tap water into drain pan to flush drains.
37. Turn ice machine ON and begin to make ice (ice machine should start immediately with power and bin signal supplied).
38. After approximately 30 minutes, test dispenser for proper dispensing.