

Ice maintenance and hygiene tips

Water and ice must comply with the EU Foodstuffs Regulation, it is the responsibility of the ice machine user to comply with the regulation.

If your ice machine is not regularly serviced, the product may contain bacterial diseases and food poisoning, as well as limescale. Many ice machines are located near or in a kitchen, this means that they are more vulnerable to bacterial growth and must be cleaned more frequently.

The company offers with our hygienic design and practical recommendations the optimal conditions for mandatory ice hygiene.

Water hygiene options

- **Particle filter:** To filter waste water or sandy water. Mechanical filter for particles of 5 microns made of woven polypropylene. Prevents the entry of dirt into the machine while protecting valves, pumps, evaporator, etc.
- **Anti-chlorine filter:** To remove the bad taste and smell from the water, in addition to filtering waste water or sandy water. Suitable for water with bad odors and flavors or for water that is highly chlorinated. Active charcoal filter and particles of 5 microns. The filter absorbs the particles of unpleasant odors and flavors.
- **Cs anti-limescale and anti-chlorine filter:** To protect against water with a high content of limescale and to remove the bad taste and odor from the water. Suitable for water with a lot of limescale and with bad odors and flavors or for water that is highly chlorinated. Anti-limescale active charcoal filter. The filter protects against limescale, it absorbs the chlorinated particles as well as unpleasant odors and flavors. Available in single or double version and in normal size or XL, depending on the type of machine that it is going to protect.
- **Calklin:** Product to carry out the periodic cleaning of the ice machines. They are envelopes with citric acid as the active component that eliminates the limescale deposited in the entire circuit of the ice machines, evaporator, storage, etc. It can also be used for the cleaning of coffee machines, dishwashers, kettles, vending machines, etc...

For your ice machine:

- For cleaning, it is very important to use suitable chemical products recommended by the manufacturer to avoid damaging the machine and to extend its useful life.
- We recommend 2 to 4 cleanings per year.
- It is important to find a good supplier of spare parts to make maintenance quick and easy.

Please pay attention to the location of the ice machine: the ice is discharged from the closed ice maker and comes into contact with the environment. The environment, which is always in motion, carries germs that can come into contact with the ice. Therefore, the machine should be installed in a place as clean as possible, avoiding storage rooms, rooms with waste or transport routes, which are not suitable for hygienic reasons. If possible, processing rooms or cold rooms with organic products should also be avoided.