Cleaning

Using solutions below, clean and sanitize storage area and beverage lines before starting unit and on a routine basis as noted below.

Note: Always disconnect power before cleaning dispenser.
Do not run plastic parts through a dishwasher.

Solution A: Combine 1 oz (30 ml) bleach with 2 gal (8 L) hot water.
Solution B: Combine 1/4 oz (7 ml) bleach with 2 gal (8 L) hot water.
Note: Cleaning solutions temperature must be at 75 F – 125 F (24 C to 52 C)

Recommended cleaning prior to start up

Cleaning ice storage area before use
1. Refer to disassembly instructions (see Service section) and remove dispense wheel from ice storage area.
2. Remove auger, auger tube and dispense mechanism.
3. Wipe all components and ice storage area with cleaning Solution A.
4. Rinse all components and ice storage area thoroughly with clear, potable water.
5. Wipe all components and ice storage area with sanitizing Solution B.

Cleaning beverage lines
Prepare 6 gallons (23 L) of cleaning Solution A. Fill a clean product tank with cleaning solution. Fill a second clean product tank with potable rinse water.
1. Disconnect all syrup lines from product containers.
2. Connect syrup line #1 to cleaning solution tank, pressurize tank to 20-50 psi, and dispense 1/2 gallon (2 L) of solution into a suitable container from valve #1.
3. Connect syrup line #1 to rinse tank, pressurize tank to 20-50 psi, and dispense 3 gallons (11 L) into a suitable container from valve #1.
4. Repeat this cleaning and rinsing for all syrup lines.
5. Remove diffusers and nozzles from valves, soak in cleaning solution, rinse well and reinstall.

Sanitizing beverage lines
Prepare 6 gallons (23 L) of sanitizing Solution B. Fill a clean product tank with this solution.
1. Connect one tank to syrup line #1. Dispense 1/2 gallon (2 L) from valve #1.
2. Repeat for all remaining syrup lines, allowing sanitizing solution to remain in all circuit lines for 15 minutes.
3. Connect a clean, empty tank (pressurized to 50 psi) to each syrup line and blow out sanitizer by operating each valve.
4. Remove diffusers and nozzles from valves, soak in sanitizing solution for 15 minutes, rinse well and reinstall.
5. Reconnect all lines and dispense product through valves to purge any remaining sanitizer.
Recommended daily dispenser cleaning
1. Remove all debris from drain pan.
2. Pour 1 gallon (4 L) hot water into drain pan to keep drain lines clear.

Recommended weekly dispenser cleaning
1. Remove drain pan and grille and wash with Solution A. Rinse thoroughly.
2. Remove nozzles and diffusers from valves, soak for at least 10 minutes in cleaning Solution A, rinse, sanitize with Solution B and reinstall.
3. Pour a solution of one cup (8 oz/237 ml) household bleach mixed with one gallon (3.8 L) hot water into drain pan to help prevent algae growth in drain lines.

Recommended quarterly dispenser cleaning
1. Remove top from dispenser and turn power switch to OFF position.
2. Remove ice from storage area.
3. Remove dispense chute cover, chute, auger motor assembly, auger and auger tube (see Service section).
4. Remove drain pan, grille and dispense wheel (see Service section).
5. Clean all components and bin storage area with Solution A, rinse thoroughly with clear water and sanitize with Solution B.
6. Remove nozzles and diffusers from valves, soak for at least 10 minutes in cleaning Solution A, rinse, sanitize with Solution B and reinstall.

For units with integral ice-water bath beverage cooling only:
1. Remove dispenser lid and counter access panel opposite ice tower side.
2. Disengage service drain tube (on utility connection side of dispenser) from mounting bracket.
3. Pull bath service drain tube down through beverage line opening in counter and drain water bath into a bucket.
4. Use a bottle brush to clean coils with Solution A, rinse and sanitize with Solution B.
5. Reposition ice water bath drain tube in up position so water does not drain out.
6. Pour Solution A into ice water bath until it flows out of bath overflow drain.
7. Turn power ON to unit and dispense a small cup of ice to activate pump.
8. Allow pump to run for two minutes to clean pump and pump lines.
9. Turn power OFF.
10. Drain bath and replace drain tube in mounting bracket in up position to avoid siphoning water bath water.

Putting unit back in service after quarterly cleaning
1. On units with integral beverage cooling, fill ice water bath with water until water spills out of bath overflow drain.
2. Reassemble components.
3. For manual load units, fill unit with an approved ice (see important cautions on page 4).
4. For automatic load units with 400A/W (R404A refrigerant) ice machines, turn bin signal switch(es) and dispenser power switch to ON position and allow storage area to fill.
5. Dispense and discard all ice, verifying dispenser is functioning properly.

Recommended quarterly cleaning of optional ice machine.
Units equipped with optional ice machines require cleaning of ice machine system at least every six months, and more often if local water conditions dictate. Failure to clean ice machine system will result in decreased performance and potential damage to ice machine. Refer to Ice machine Installation, Operation and Service Manual.