

# Scotsman®

## MV Modular Cuber

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### Cleaning & Sanitizing Procedure

Hubbard Ice Systems – 0800 616559

Revision - 19/2/2011



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 cleaning operation, please ensure that the ice maker is disconnected from the electrical supply.

**NOTE** – If external stainless steel panels are not cleaned regularly, stains or water marks could begin to show. It is important to prevent these 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.

Pull out the removable condenser intake air filter on the side 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 storage bin below the machine 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 inside of the unit storage bin door.



## Cleaning/Sanitising Procedure.

### CLEANING/SANITISING INSTRUCTIONS OF WATER SYSTEM

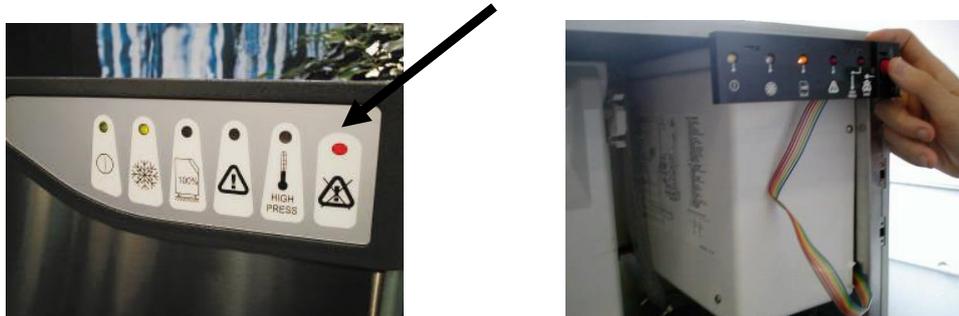
Clean/Sanitise the water system, evaporator, bin and spray jets using a solution of a suitable Ice Machine Cleaner/Sanitiser.

**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.

Prior to the cleaning of the water system, it would be required to first clean the ice thickness sensor and the water trough above the evaporator.

1. Wait until the end of the defrost/harvest cycle then push the RESET BUTTON for 6-8 seconds.

The machine should stop with the blinking of the Yellow LED (slow blink).



2. Remove the front unit panel & evaporator cover so to gain access to both the water sump area and the evaporator section.



3. Remove the 'ice thickness sensor' from its bracket and clean by immersing the sensor into a 'jug' of descaling solution then with a cloth pre-soaked in a descaling solution (ensure both the metal contacts & plastic bracket is cleaned to remove any mineral build up).



4. Disconnect the water hose from the tubing of the trough and remove the 'water trough' from its location by squeezing the retaining brackets, slide to the right and lift above the evaporator so to then clean & rinse clear of any slime or scale build up.
5. Pour into the water sump, 'Ice machine cleaner' directly into the reservoir.

- MV 306-426 150 cc
- MV 456-606 250 cc
- MV 806-1006 350 cc

6. Push again the **RESET BUTTON**. The water circulating pump should start to operate with a fast blinking of the Yellow LED while the water inlet valve will be energized to then the fill up the water sump.



7. After approx 15 minutes (or longer if the scale build up is considered heavy), push again the **RESET BUTTON**. The P.C. Board will now put the machine into an automatic rinsing mode with the special blinking (blink twice and repeat) of the Yellow 'Bin Full' LED.

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

**NOTE:** The RINSING mode consists of:

- a) Energizing the water drain valve and the water pump for 40 seconds to empty the reservoir
- b) De-energizing the water drain valve and the water pump for 1 minute
- c) Energizing the water inlet valve until the water level fills up the water sump
- d) Energizing the water pump for 1.5 minutes.

The above 'rinsing' sequence is automatically repeated 7 times so to be sure any possible trace of Ice Machine Cleaner is removed.

8. At the end of the 7th Rinsing cycle, the P.C.Board stops the operation of the machine with the blinking (slow) of the Yellow 'Bin full' LED

9. Pushing the **RESET BUTTON** for 6-8 seconds then sets the machine to restart in a new freezing cycle.



10. Replace the sump covers, evaporator deflector cover and front unit panel.
11. Discard the next 2 batches of cubes made to ensure all the ice machine cleaner is removed (no sour taste).

**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.**

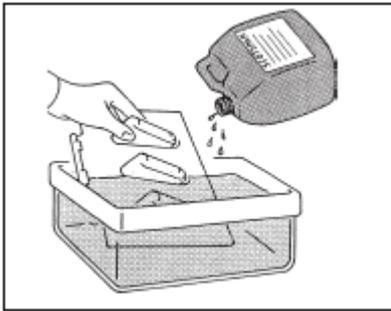
***If the water system is to then be sanitised, it is to be completed as per the preferred instruction further down this document***

## Sanitising

**NOTE.** Sanitising of the water system is recommended to be done **once every 3 months or more frequent, depending on use.**

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. Load into the empty 'water sump' then following the procedures as per cleaning/descaling procedure (from point 6 ) just shortening then the operation of the unit 'clean mode' to 10 minutes for system sanitising.
3. Push the reset button x 1, to place unit into automatic 'rinse' mode (7 cycles).



4. At the completion of the sanitising cycle make sure of proper texture and clearness of the ice cubes and that, they do not have any taste – test with the 'testing' strips to ensure removal of all solution.
5. Allow the unit to make 2 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.

6. Wipe to sanitise the inner surfaces of the pre-empted 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.**