

07/2018

Mod: ICE280MAS-R2

Production code: G280A HC



Diamond
catering equipment

AUTOMATIC MODULAR ICE FLAKER

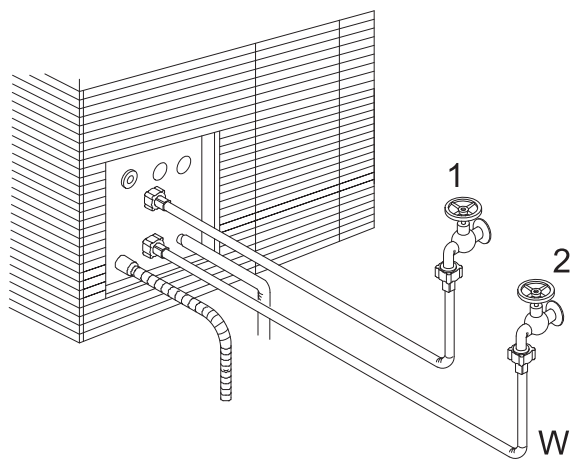
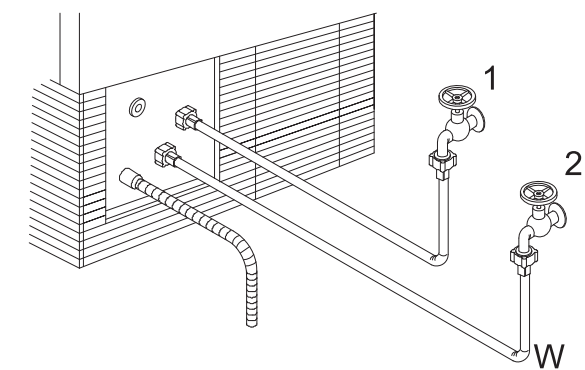
CLEANING AND SANITIZING MANUAL

FOR AUTHORIZED MAINTENANCE PERSONNEL ONLY

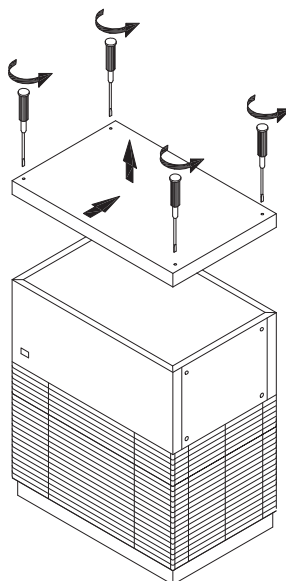
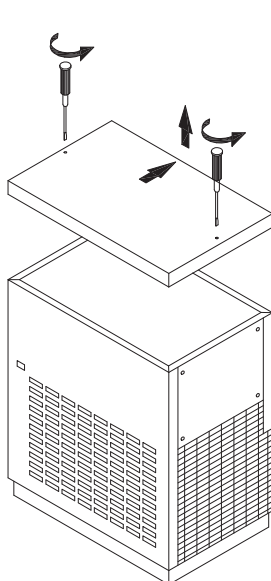
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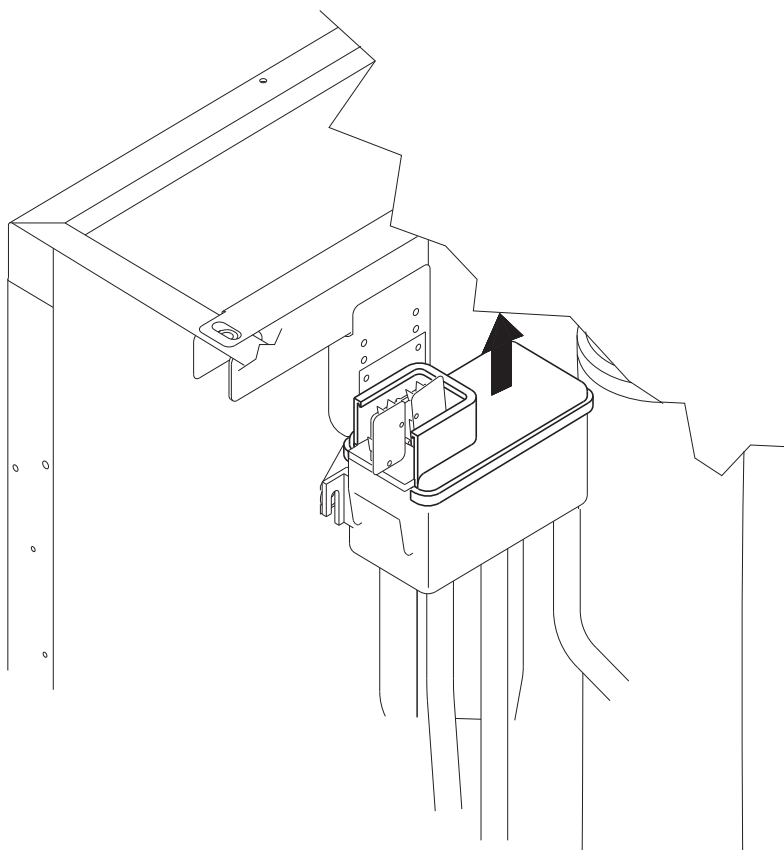
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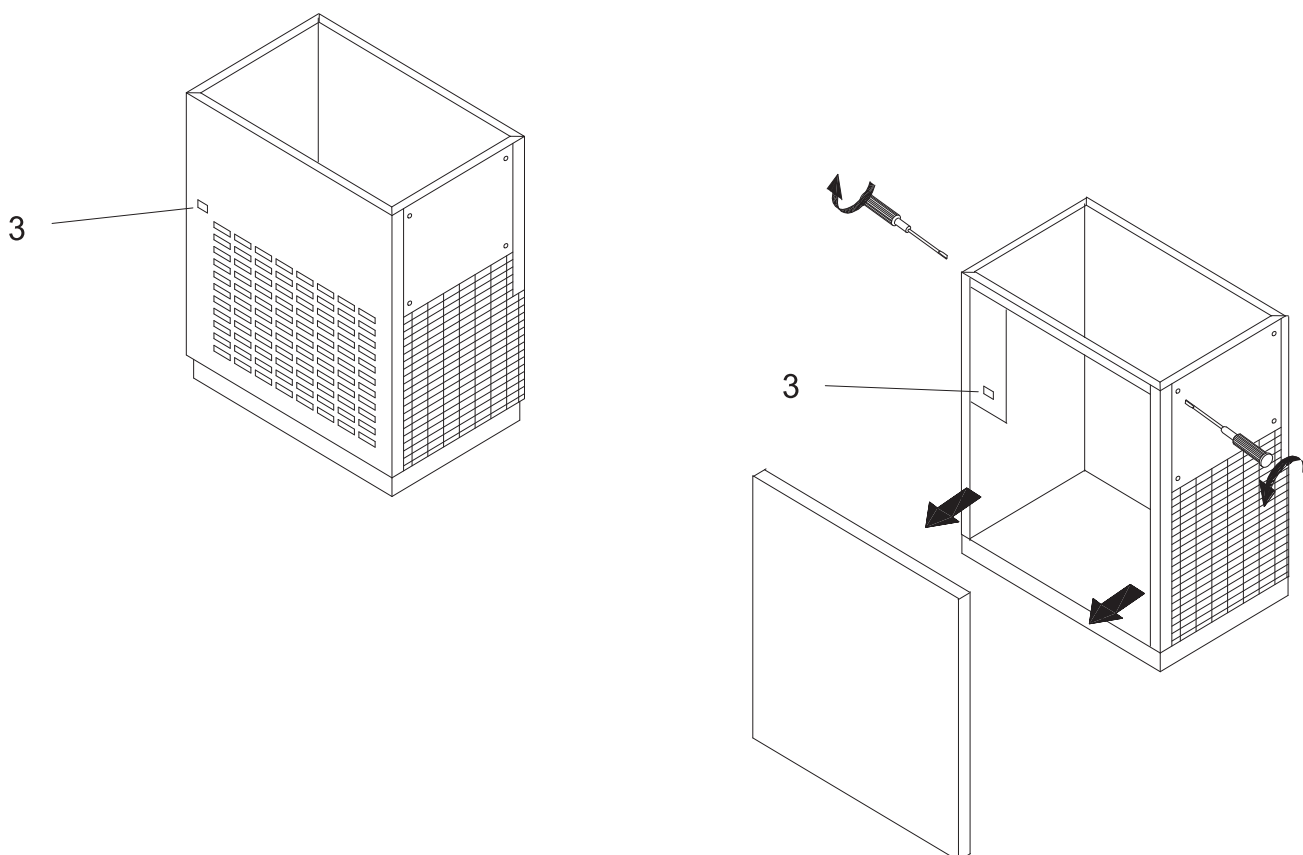
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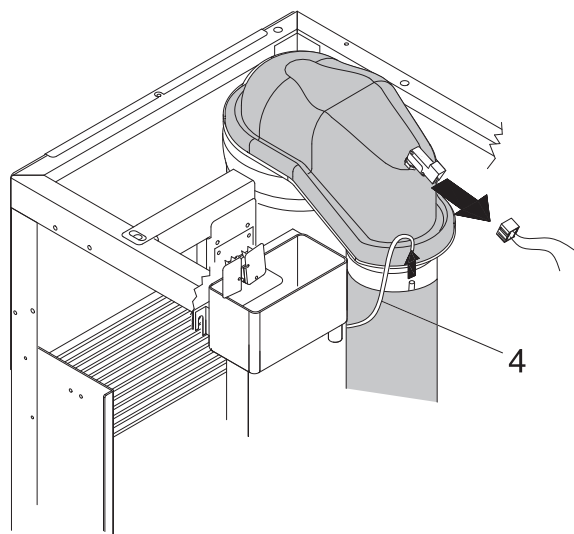
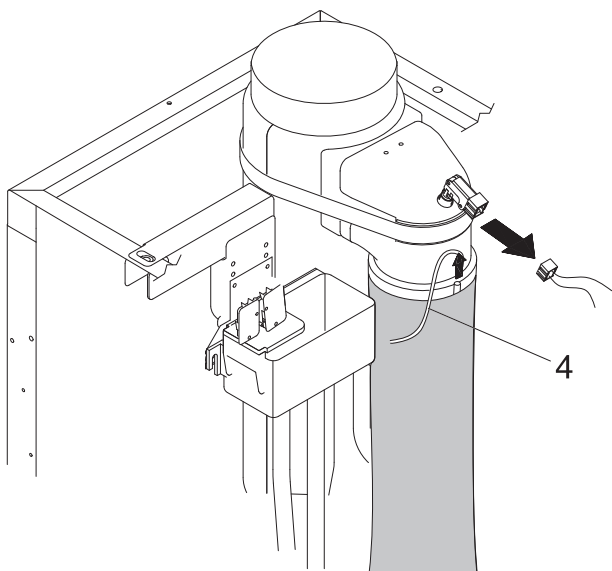
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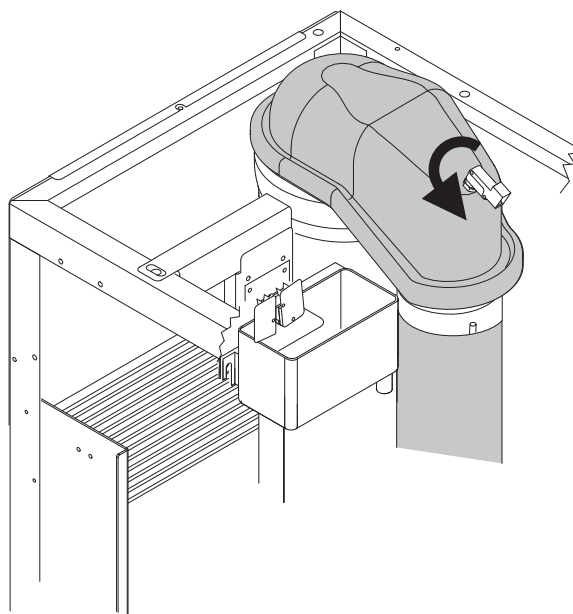
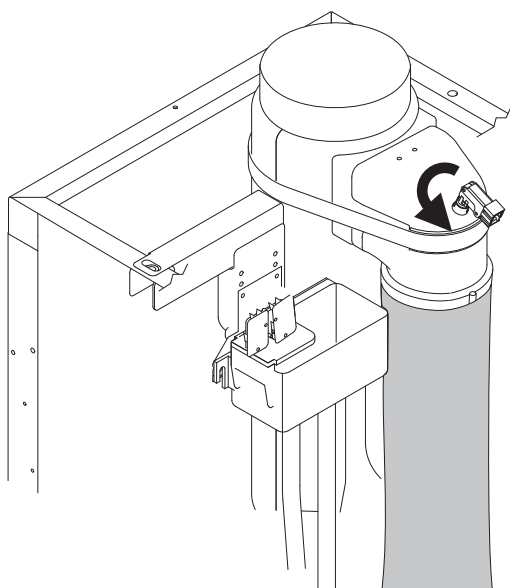
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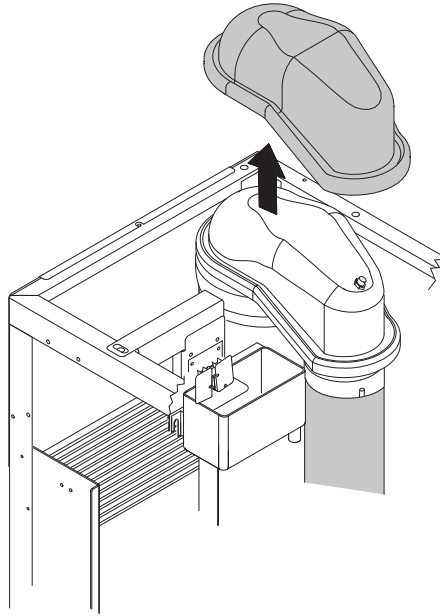
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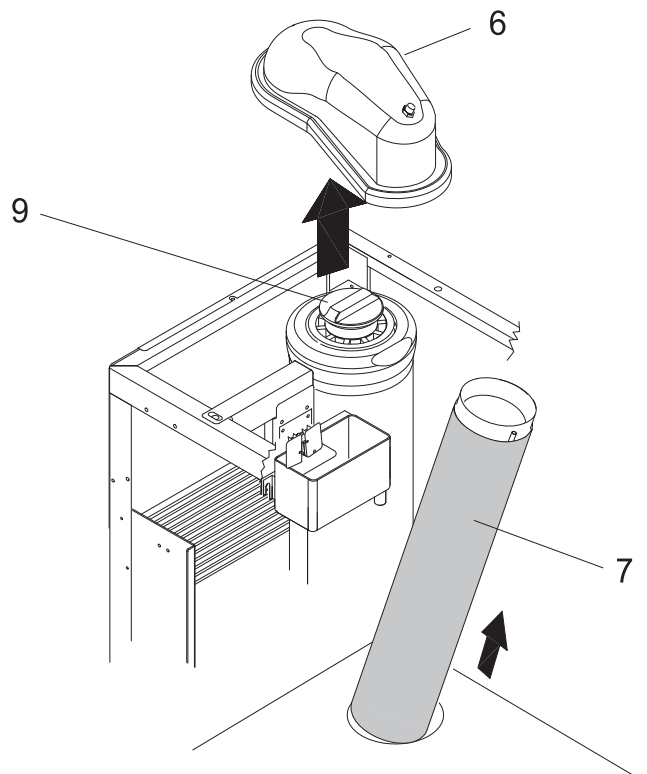
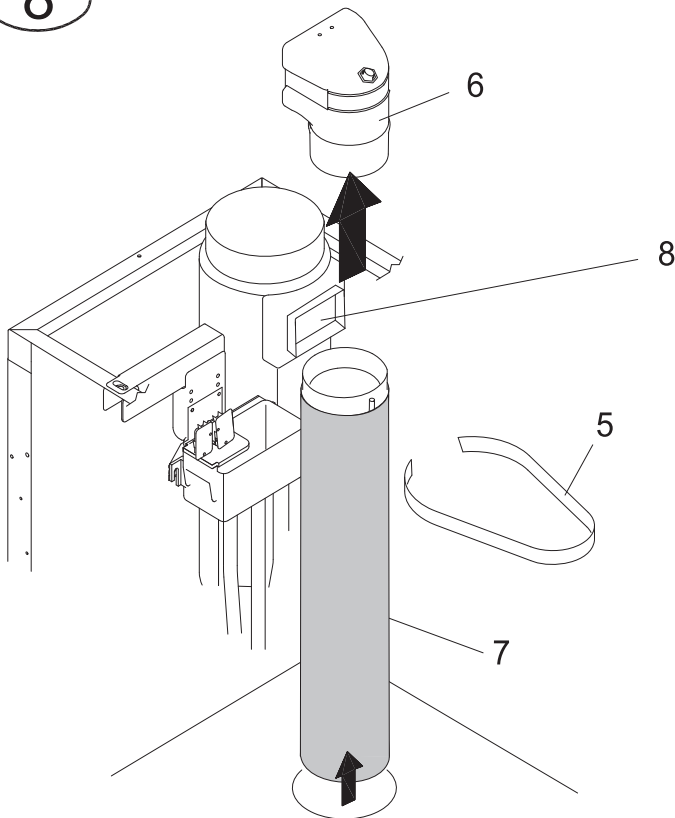


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The figures in this manual are of a general nature. Some details may therefore differ from the model delivered.

The Manufacturer declines all liability for any inaccuracies in this cleaning and sanitizing manual due to printing or transcription errors. The Manufacturer also reserves the right to make any modifications to its products that may be necessary or useful, including in the user's interests, without prejudicing the products' essential features of functionality and safety.

1 RECOMMENDATIONS

This cleaning and sanitizing manual forms an integral part of the automatic ice maker (also called “the appliance” in this manual), and must be kept for future consultation.

If the appliance is sold or transferred to another person, this manual must be handed over to the new user, in order to enable him to become familiar with the operation of the equipment and the corresponding advice and recommendations.

This cleaning and sanitizing manual does not replace the instruction book supplied with the ice flaker, which should be referred to for all subjects not covered by this manual; in particular, please refer to the instruction book for the start-up procedure, connection of the appliance to the power supply mains and water supply mains, and cleaning of components not expressly mentioned in the cleaning and sanitizing manual.

The frequency of cleaning and sanitizing operations can vary, depending on:

- temperature and environmental conditions
- temperature and quality of water (hardness, presence of grit, etc.)
- quantity of ice produced, or time of use of ice flaker
- periods of non-use of ice flaker

TO ENSURE CORRECT CLEANING AND SANITIZING OF THE APPLIANCE, PERFORM THE OPERATIONS DESCRIBED IN THIS MANUAL AT LEAST ONCE A MONTH.

!! IMPORTANT:

- the operations described in this manual must only be performed by skilled, authorized personnel
- the ice flaker must be installed in a hygienically clean location; avoid premises such as cellars and storerooms, because poor hygiene promotes formation and proliferation of bacteria in the ice flaker
- a cleaning and sanitizing kit specifically designed for this appliance is available from your dealer
- do not use corrosive substances to remove limescale from the appliance, because this will invalidate the guarantee, and may cause serious damage to the materials and components of the appliance
- gloves suitable to protect against cuts must be worn when performing all operations involving handling of sheet metal parts in particular
- gloves suitable to protect the skin against the substances used must be worn when performing all cleaning and sanitizing operations
- wear suitable goggles during cleaning and sanitizing operations to protect the eyes against splashes of the substances used
- take care not to spill water or solutions on the internal components of the appliance, the wiring or the power cable

2 CLEANING

1. switch off appliance and **disconnect from power supply mains**
2. close ice-making water supply tap (1 in Fig. 1), leaving the cooling water supply tap (if any) open (2 in Fig. 1)
3. prepare approximately 8 litres (2 gallons) of 25%-solution of water and white vinegar to be used to clean the appliance
4. remove top panel of appliance by loosening fixing screws (Fig. 2)
5. remove lid of water supply basin (Fig. 3)
6. connect appliance to power supply mains, and switch on by pressing luminous switch (3 in Fig. 4), removing front panel if necessary
7. pour the water and vinegar solution into the basin, taking care to keep the basin full

!! IMPORTANT:

An excessively low level in the basin causes the rotation sensor to operate and shut down the appliance. To restart the appliance, top up the basin and wait for 10 minutes, to allow time for the rotation sensor to enable its operation.

8. leave appliance running, topping up the level of solution in the basin until at least 4 litres (1 gallon) of solution have been used

9. open ice-making water supply tap (1 in Fig. 1) and leave appliance to operate for at least 5 minutes, without adding any solution to the basin
10. **discard all ice produced during cleaning operations**
11. prepare to perform the sanitizing operations described in the next chapter

3 SANITIZING

Use a solution in compliance with 40 C.F.R. 180.940, or a 200 mg/l solution of sodium hypochlorite and water (or a solution of ½ ounce of normal bleach to 1 gallon of water), or one of the solutions commonly used to disinfect babies' feeding bottles; in this case, check that the sanitizing product is:

- authorized by your Country's Ministry of Health
- suitable for use with food-making machinery
- not harmful to the materials and components of this appliance

For the directions for use and concentrations, please refer to those shown on the packaging and recommended by the manufacturer. We recommend using the solution at the temperature of 25°C.



WARNING:

Before connecting the appliance to the power supply mains, ensure that all cables and wiring of the appliance are perfectly dry.

1. prepare approximately 8 litres (2 gallons) of sanitizing solution to be used to sanitize the appliance
2. switch off appliance, **disconnect from power supply mains** and close ice-making water supply tap (1 in Fig. 1), leaving cooling water tap (if any) open (2 in Fig 1)
3. pour solution into basin, taking care to keep basin full



IMPORTANT:

An excessively low level in the basin causes operation of the rotation sensor, which shuts down the appliance. To restart apparatus, top up basin and wait for 10 minutes, to allow time for the rotation sensor to enable the operation

4. connect appliance to power supply mains, and switch on by pressing luminous switch (3 in Fig. 4)
5. leave appliance running, topping up the level of the solution in the basin until at least 4 litres (1 gallon) of solution have been used
6. open the ice-making water supply tap (1 in Fig. 1) and leave the appliance to operate for at least 5 minutes, without adding any solution to the basin
7. switch off appliance and **disconnect from power supply mains**
8. disconnect the micro-switch(es) from the ice maker wiring (Fig. 5) and extract the thermostat probe (4 in Fig. 5) from its seat in the ice chute, **taking care not to damage it**
9. remove micro-switch(es) from its/their seat(s), turning it/them counter-clockwise (Fig. 6)
10. remove the insulating cap (if any) from ice exhaust (Fig. 7)
11. remove (if any) the dual lock strip(s) (5 in Fig. 8) that secures the ice exhaust(s) (6 in Fig. 8) and evaporator(s)
12. remove ice exhaust(s) (6 in Fig. 8) and extract ice chute(s) (7 in Fig. 8) from its/their hole(s) in base plate
13. clean with common washing-up liquid the lid of water basin, the ice exhaust(s) (6 in Fig. 8) and the internal part of ice chute(s), **taking care not to damage the mechanism(s) inside ice exhaust(s) that operates micro-switch(es)**. Use a brush with soft bristles and a non-abrasive sponge to remove any sediments
14. clean with the same washing-up liquid the ice spout(s) (8 in Fig. 8) and the ice wiper (9 in Fig. 8), using a brush with soft bristles and a non-abrasive sponge to remove any sediments
15. rinse with plenty of cold water the ice spout(s) (8 in Fig. 8), the ice wiper (9 in Fig. 8), the lid of water basin, the internal part of ice chute(s) and ice exhaust(s) (6 in Fig. 8)
16. spray sanitizing solution on ice spout(s) (8 in Fig. 8) and on ice wiper (9 in Fig. 8) and let it work for at least 30 minutes
17. wipe the lid of water basin, the ice exhaust(s) (6 in Fig. 8) and the internal part of ice chute(s) with sanitizing solution
18. rinse with plenty of cold water the ice spout(s) (8 in Fig. 8) and ice wiper (9 in Fig. 8)

19. rinse with plenty of cold water and then dry carefully the lid of water basin, ice chute(s) (7 in Fig. 8) and ice exhaust(s) (6 in Fig. 8)
20. refit the insulating cap (if any) on ice exhaust (Fig. 7)
21. refit micro-switch(es) in its/their seat(s), turning it/them clockwise. **Check the mechanism(s) that operates micro-switch does push on the switch(es)**, otherwise slightly separate the mechanism(s) from micro-switch(es)
22. refit ice chute(s) (7 in Fig. 8), inserting it in its/their hole(s) in base plate
23. refit ice exhaust(s) (6 in Fig. 8) and, secure to the evaporator(s) with the dual lock strip(s) (5 in Fig. 8), if any
24. insert the thermostat probe (4 in Fig. 5) in its seat in ice chute, **taking care not to damage it**
25. refit the lid of water basin
26. connect micro-switch(es) to the ice maker wiring (Fig. 5)
27. **check that all cables and wiring of the appliance are perfectly dry**
28. refit all the panels of the appliance removed during cleaning and sanitizing operations and secure them with the fixing screws
29. **discard all ice produced during sanitizing operations**

The ice flaker can now be reactivated as specified in the instruction book.

!! IMPORTANT:

All the ice produced during the first 30 minutes after cleaning and sanitizing operations must be discarded.

When the appliance is cleaned and sanitized, its bin must also be cleaned and sanitized.