

07/2018

Mod: ICE70AS-R2

Production code: GB601A HC



Diamond
catering equipment

AUTOMATIC ICE FLAKER

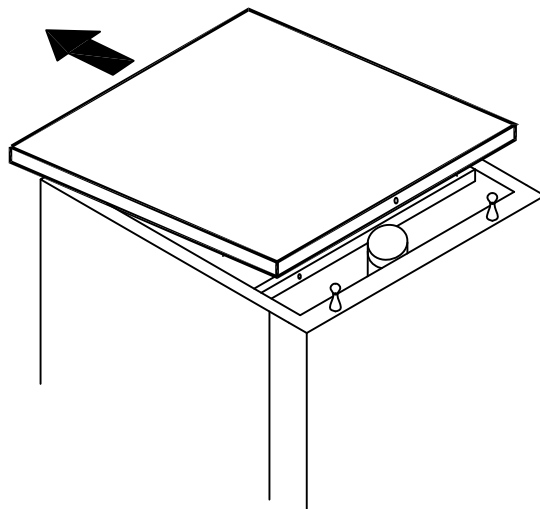
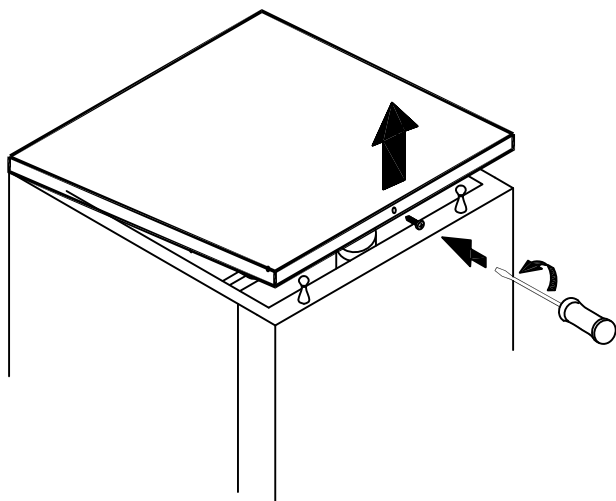
CLEANING AND SANITIZING MANUAL

FOR AUTHORIZED MAINTENANCE PERSONNEL ONLY

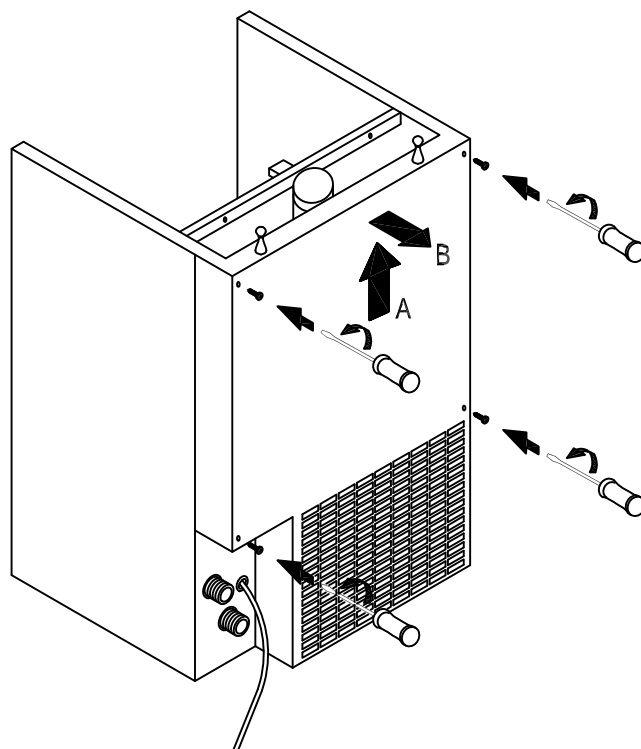
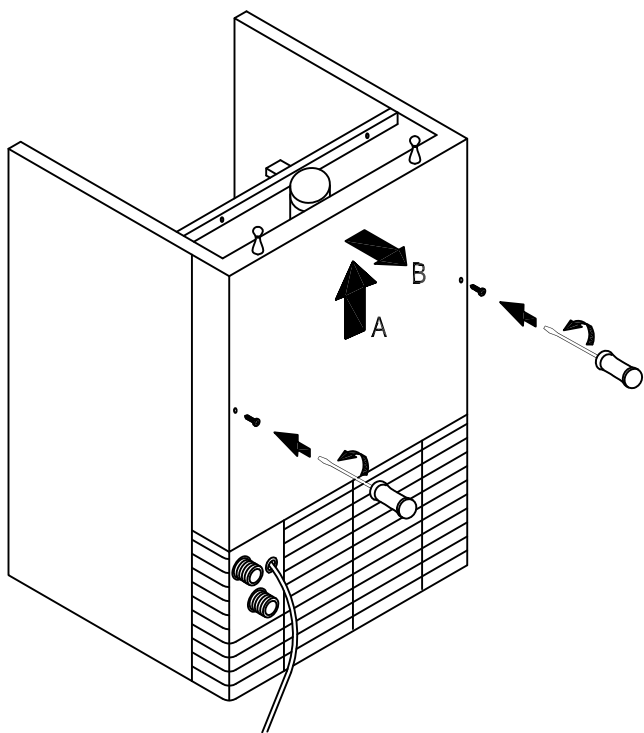
24848 ed. 04-2007



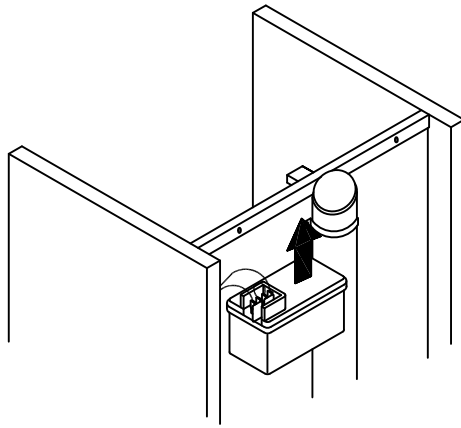
1



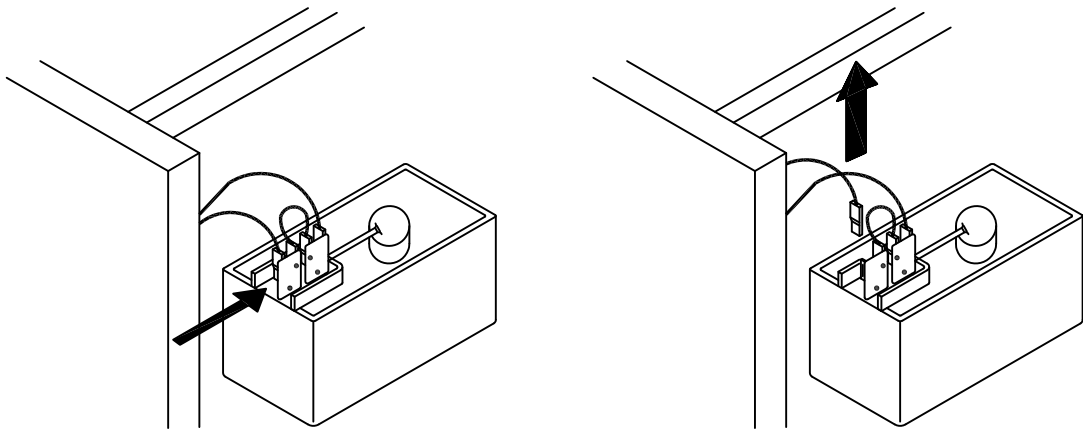
2



3



4



5

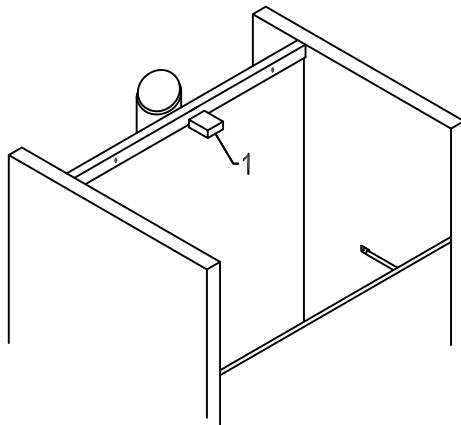


TABLE OF CONTENTS

- 1 RECOMMENDATIONS
- 2 CLEANING
- 3 SANITIZING

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 granular ice flaker (also more simply called “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 mains electricity and water supply, 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 ICE FLAKER, 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 the 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 mains power supply**
2. prepare a 25% solution of water and white vinegar
3. remove top of appliance by lifting rear part and releasing it from front hooks (Fig. 1). The top is secured to the rear panel of the appliance with a screw, which must be removed before lifting the top and repositioned when cleaning and sanitizing operations are finished
4. remove rear panel by loosening fixing screws and raising it (Fig. 2)
5. open lid of water supply basin (Fig. 3)
6. disconnect faston connector marked in green (Fig. 4)

!! IMPORTANT:

DO NOT TOUCH CONNECTOR AFTER REMOVAL, and ensure that it does not come into contact with any of the solutions used or with metal parts.

7. connect the appliance to the mains power supply and run it until the minimum level microswitch comes into operation (basin float fully lowered)
8. pour solution into basin until the overflow hole is reached
9. leave appliance running, topping up the level of the solution in the basin until at least 2 litres of solution have been used

10. after the last top-up, wait for the appliance to stop due to operation of the minimum level microswitch (basin float fully lowered)
11. switch off appliance and **disconnect from mains power supply**
12. remove all ice from bin
13. clean ice outlet (1 in Fig. 5), bin and door with water and white vinegar solution, using a sponge and a soft brush
14. rinse components previously cleaned
15. connect appliance to mains electricity supply, and switch on
16. rinse evaporator, filling the basin with water (this operation starts up the appliance), and wait for the appliance to stop when the minimum level switch comes into operation
17. prepare to perform the sanitizing operations described in the next chapter

3 SANITIZING

Use 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.

1. prepare sanitizing solution
2. pour solution into basin until the overflow hole is reached (this operation starts up the appliance)
3. leave appliance running, topping up the level of the solution in the basin until at least 2 litres of solution have been used
4. wait for the appliance to stop due to operation of the minimum level microswitch
5. switch off appliance and **disconnect from mains power supply**
6. remove all ice from bin
7. wipe ice outlet (1 in Fig. 5), bin and door with sanitizing solution, using a sponge and a soft brush
8. connect faston connector marked in green
9. close lid of water supply basin
10. connect appliance to mains electricity supply, and switch on
11. rinse evaporator and leave appliance to run for at least 10 minutes
12. switch off appliance and **disconnect from mains power supply**
13. rinse ice outlet, bin and door thoroughly with cold water
14. refit rear panel
15. reposition top, securing it to rear panel with the screw

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.