

Product Maintenance

Considering that commercial [ice machine](#) is the necessary equipment for the catering industry, each restaurant must equip with at least one or more [ice machines](#). However, most of the ice made by [ice machine](#) is detected substandard during each spot check conducted by the relevant departments. [Guangshen](#) hereby analyzes the root causes in detail. Have you done the following steps?

1. It is necessary to remove the ice inside the refrigerator after using the ice machine. Turn off the power when cleaning the ice machine, wipe the side walls and the liner with water and a moderate amount of neutral detergent, and then wipe them up with a soft cloth. Do not flush the machine by using a water hose directly.
2. Turn off the power when cleaning the ice machine, and wipe the machine with neutral detergent. Do not flush the machine by using a water hose directly. Additionally, it is strictly prohibited to clean with corrosive solvents such as acid or basic ones.
3. The hose end of ice maker must be unscrewed every two months. Clean the strainer of inlet valve to prevent the sands or other impurities in water from clogging the inlet and resulting in a smaller water inflow and even no ice.
4. Sweep dust on the surface of condenser every two months, in case the poor heat dissipation of condenser cause the component damage of compressor. When cleaning, use a vacuum cleaner, small brush or other tools to clean the oil and impurities on the surface of condenser. Do not use any sharp metal tools to avoid the damage to the condenser.
5. The water hose, tank, ice bin and protective film of the ice machine shall be cleaned every two months. When not in use, the machine must be cleaned up. Use a dryer to remove moisture from the ice mold and inner sides, place the machine in an air seasoning place free of corrosive gases, and avoid storing it on an exposed place.
6. Ice machines shall be installed on a place away from heat, with no direct sunlight, good ventilation and an ambient temperature not exceeding 35 degrees Celsius, to prevent the excessive temperature from causing any poor heat dissipation of condenser and affecting the effect of ice making. The ice machine must remain horizontal, otherwise no ice will be released and the operation of machine will be accompanied by noise. Therefore, the floor where the [ice machine](#) to be installed must be solid and flat.
7. The water used in ice machine must comply with the national standards of drinking water, so a water filtration unit must be installed to filter impurities in the water, so as

to avoid the blocking in water hose from polluting the tank and ice mold, and affecting the performance of ice making.

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