

Ice Storage Bin & Removable Parts Procedures

To Clean Ice Machine Evaporator:

1. Turn off refrigeration. Leave machine pump on.
2. Drain unit.
3. Pour Stera-Sheen Solution into unit per manufacturer's instructions. Allow to circulate for 30 minutes. (prepared according to the required dilution ration below)
4. Brush clean any areas where solution does not contact surface(s).
5. Ice machine drums can be cleaned by soaking in a fresh batch of Stera-Sheen Green Label solution for a minimum of 1 minute.
6. Drain unit and rinse with potable water.

To Sanitize Ice Machine Evaporator:

1. Follow steps 1- 4 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
2. Drain solution and allow to air dry. Do not rinse. Follow local health codes.
3. Discard first batch of ice.

NOTE:

- Stera-Sheen Green Label required use dilution is 2 oz of product to 2 gallons of warm water.
- Proper dilution will result in 100-150 ppm Available chlorine. pH between 9 and 10.
- A fresh batch of Stera-Sheen Green Label solution is required for each cleaning step and each sanitizing step. Do NOT reuse solution for multiple steps.

Looking for more solutions? We offer a variety of quality cleaners and sanitizers for the food service industry. Visit our website to learn more.

Ice Storage Bin & Removable Parts Procedures

To Clean Ice Machine Bin:

1. Turn off refrigeration and water supply.
2. Remove, melt, or discard all ice from bin and drain bin.
3. Pour Stera-Sheen Green Label solution into ice bin. (prepared according to the required dilution ration below)
4. Brush clean as necessary.
5. Dain remaining solution.
6. Take any removable parts that require cleaning and soak in a fresh batch of Stera-Sheen Green Label solution for a minimum of 1 minute.

To Sanitize Ice Machine Bin:

1. Follow steps 1 – 6 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
2. Drain solution and allow to air dry. Do not rinse. Follow local health codes.

NOTE:

- Stera-Sheen Green Label required use dilution is 2 oz of product to 2 gallons of warm water.
- Proper dilution will result in 100–150 ppm Available chlorine. pH between 9 and 10.
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