

Ice Cream Equipment Recommended Procedures

CLEANING AND DISASSEMBLY INSTRUCTIONS:

1. Follow manufacturer's directions to drain and rinse hopper (or dispenser) and freezing cylinder. Rinse until water is clear.
2. Pour Stera-Sheen Green Label solution into hopper (or dispenser). (prepared according to the required dilution ration below)
3. Agitate solution per manufacturer's suggested wash cycle or manually brush clean. Make sure solution makes contact with all surfaces.
4. Drain solution completely.
5. Following manufacturer's directions to disassemble machine and take all removable parts to sink.
6. Prepare sink with a fresh batch of Stera-Sheen Green Label solution.
7. Submerge all parts in Stera-Sheen Green Label solution for at least one minute. Brush clean as necessary.
8. Allow to air dry. Follow local health ordinances.
9. Repeat procedures for each freezing cylinder or dispenser. To ensure adequate cleaning, do not reuse solution.

ASSEMBLY AND SANITIZING INSTRUCTIONS:

1. Assemble machine and lubricate all parts according to manufacturer's specifications.
2. Pour a fresh batch of Stera-Sheen Green Label solution into hopper (or dispenser). (prepared according to the required dilution ration below)
3. Agitate sanitizing solution per manufacturer's suggested wash cycle, but for no less than one minute.
4. Drain solution completely.
5. Repeat procedures for each freezing cylinder.
6. Do not reuse solution. Do not rinse. Follow local health codes.

NOTE:

- Each freezing cylinder or dispenser requires 1 cleaning solution and 1 sanitizing solution equating to a total of 4 oz. of Stera-Sheen Green Label per unit.
- 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.

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