ICE MACHINE PREVENTIVE MAINTENANCE

FOR RESTAURANT OPERATORS



Daily – Inspect around, behind & the underneath the unit for leaks & debris.

Weekly – Clean & sanitize all components including dispenser, ice bin, and ice bin door. When done, run at least 2 cycles to ensure functionality, and to rid any remaining chemicals left while sanitizing. Dispose of the first batch.

Monthly – Remove & rinse the ice machine air filters. Rinse them gently with warm water. (Do not use a dishwasher). Bi-annually – Clean the evaporator coils to optimize energy efficiency, and reduce your energy bill. Use compressed air or a hand-held vacuum to remove debris between the coils & fins.

Annually – Have your ice machine cleaned & inspected by a professional.

Having trouble keeping up with Preventive Maintenance for your restaurant? Check out MaintainIQ to easily stay up to date, and consistent with your daily operating needs.