



IFU 014-US
 MULTI-ENZYME ICE MACHINE CLEANER

Document Type / Category	Instructions For Use (IFU)
Document Number, Issue, Title	IFU 014-US, Rev02 - Multi-Enzyme Ice Machine Cleaner

1. SCOPE AND PURPOSE

TO PROVIDE AN EFFECTIVE ONE STEP DESCALING, INANIMATE ORGANIC DEBRIS DIGESTION AND REMOVAL IN ICE MACHINES.

This IFU covers the steps and actions that need to be followed when using Multi-Enzyme Ice Machine Cleaner.

All Aeris Environmental personnel and sub-contractors are expected to take an active role in establishing, implementing and maintaining this procedure in line with this IFU according to their role and responsibility.

The purpose of acting in accordance with this IFU is to have an uninterrupted, smooth process that ensures that correct process and use of the products are followed. This IFU shall also be part of Aeris' continuous improvement initiative.

PRINCIPLE OF METHOD

Regular application of AerisGUARD Multi-Enzyme Ice Machine Cleaner will assure removal of inanimate organic debris and scale, and achieve a cleaner machine which in turn produces cleaner ice.

2. PROCEDURE DESCRIPTION AND PROCESS FLOW

All works to be carried out with the product should be performed in compliance with relevant national Health, Safety and Environmental standards and regulations. Before commencing use of the product consult this IFU, the SDS, your work order and / or the job specification.

If the warnings and instructions are not fully understood or compliance with all safety instructions is not possible contact the manufacturer for clarification, do not use the product.

IFU 014 US Rev02 Multi-Enzyme Ice Machine Cleaner.docx

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IFU 014-US
MULTI-ENZYME ICE MACHINE CLEANER

The steps in this procedure are as follows:

1. Preparation
 - a. Product Handling & Packaging
 - b. Apparatus & Equipment Required
 - c. Product Dilution and Application Rates
 - d. PPE and OH&S Requirements
2. Setup
3. Application Process
4. Clean up Process

3. PROCEDURE

1. Preparation

a. Product Handling & Packaging

Consult the product Safety Data Sheet (SDS) prior to use.

Always store the product out of direct sunlight and not exposed to hot environments for extended periods of time.

The product is available in 1 Quart units & has a shelf life of 3 years.

b. Apparatus & Equipment Required

- Measuring vessel
- Rags / Paper Towel

c. Product Dilution and Application Rates

- Dilution rate of 1:50 is optimal.
- The diluted product should be added directly to the water tank, therefore dilute enough product to fill the water tank.

d. PPE and OH&S Requirements

- Protective gloves should be worn.

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IFU 014-US
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- Safety eyewear should be worn.

2. Setup

Treatment Procedure

1. Remove all ice from the evaporator and the storage bin.
 - to remove cubes from the evaporator, turn off the power supply and turn it on after 3 minutes. The defrost cycle starts and the cubes will be removed from the evaporator.
 - this step is only necessary if the 'WASH' cleaning loop cannot be isolated and there is a risk that the cleaning agents may contact the ice storage bin.
2. Turn off the power supply
3. Remove the front panel and then remove the insulation panel by first removing the thumbscrew, lifting the panel slightly and pulling it toward you.

3. Application Process

Wash

1. Add AerisGUARD Ice Machine Cleaner directly into the water tank (aim for 1:50 dilution). The best cleaning, descaling and digestion of inanimate organic debris deposits are achieved when warm-to-hot water 113 °F - 149 °F (45 °C - 65 °C) is used for dilution.
2. Move the control switch on the control box to the 'WASH' position.
3. Replace the insulation panel and the front panel in their correct positions.
4. Turn supply, and start the washing process.
5. Turn off the power supply after (30 mins) remove the front panel and insulation panel on the power
6. Drain the water tank
7. Replace the cap and insulation panel in their correct positions.
8. Move the control switch to the "ICE" position
9. Close the cleaning valve
10. Replace the front panel in its correct position

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4. Clean Up Process

11. Turn on the power supply to fill the water tank with water.
12. Turn off the power supply after 3 minutes.
13. Remove the front panel.
14. Move the control switch to the "WASH" position
15. Replace the front panel in its correct position.
16. Turn on the power supply to rinse off the cleaning solution.
17. Turn off the power supply after 5 minutes.
18. Remove the front panel and insulation panel.
19. Drain the water tank by removing the cap located on the front bottom part of the ice
20. Repeated rinse cycles may be necessary and if foam can be seen in rinse water repeated rinsing cycles should be carried out until no foaming is seen in rinse water.

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