



**The following are some general Guidelines received from Ecocool in respect of Equipment not being utilised during shut down.**

**Best practice is to follow manufacturers/ supplier/ refrigeration contractors and relevant breweries for specific instruction.**

**Breweries should be contacted for advice on best practice on line cleaning.**

**Your local refrigeration contractor should be engaged to check equipment in advance of reopening to ensure all equipment is at peak performance.**

**How to Clean Your Bottle Cooler & Turn Off**

1. Before you begin - ensure your hands and arms are clean to prevent any bacteria entering the cooler. Ensure the cooler is empty.
2. Power off the cooler at the mains.
3. Spray both the shelves and the interior sides with appropriate cleaning fluid, then rinse thoroughly. Use a clean cloth to dry.
4. Spray appropriate cleaning fluid on the hinges and the door runners and wipe clean. These areas are bacteria prone and can cause doors to jam.
5. Leave doors open to allow air to freely flow through the cooler while powered down.

***Always follow manufacturer's instructions***

## **How to Clean an Ice Maker**

Ice makers' maintenance requirements will vary from vendor to vendor, but most ice machines follow a similar overall process. Please consult with your machine's manual for the appropriate procedure, but here are some general steps to clean most ice makers.

- 1. Remove all ice from the bin or dispenser.** All ice must be removed during the cleaning and sanitizing cycles. To remove the ice, follow one of the methods below:
  - Press the power switch at the end of the a harvest cycle after ice falls from the evaporators
  - Press the power switch and allow the ice to completely melt
- 2. Press the “clean” or “wash” button if available.** Water will flow through the water dump valve and down the drain. Wait until the water trough refills and the display indicates to add chemicals. This typically takes at least 1 minute.
- 3. Add the recommended amount of ice machine cleaner** per your manual.
- 4. Wait until the clean cycle is complete.** This will typically take at least 20 minutes. After the cycle is complete, disconnect power to the ice machine (and the dispenser if applicable).
- 5. Remove any internal ice machine components for cleaning.** For safe and proper removal, refer to your machine's manual. Once all parts have been removed, continue to the next step.
- 6. Mix a solution of cleaner and lukewarm water.** Refer to your machine's manual for an appropriate amount of solution. A general water to cleaner ratio is 1 litre of water to 125ml of cleaner. Depending on the amount of mineral build up, you may need to use additional cleaner.
- 7. Use half of the water and cleaner mixture to clean all components** and parts you've removed. Most solutions will start to foam once they come in contact with lime, scale, and mineral deposits. Once the foaming stops, use a

soft-bristle nylon brush, sponge, or cloth to carefully clean all parts and then rinse with clean water.

8. **Use the other half of the water and cleaner mixture to clean all food zone surfaces** of the ice machine and bin or dispenser. Use a nylon brush or cloth to thoroughly clean the following ice machine areas: side walls, base (area above the trough), evaporator plastic parts (top, bottom, sides), and the bin or dispenser.
9. **Rinse all areas with clean water.** This will help remove chemicals to prevent ice from becoming contaminated.

***Always follow manufacturer's instructions***

### **Glasswashers/Dishwashers**

1. Use a good quality detergent to clean out machine by running 4 cycles
2. Clean inside with a small brush to get at accrued dirt
3. Leave door open and then repeat the process on re-use of machine.
4. Also advisable to get local service provider to give a cursory service before re-using.

***Always follow manufacturer's instructions***

## **Beer Cooling Systems**

### **Cold room / Ice Bank systems:**

- Turn off Ice Bank and Cold room systems at point of power supply.
- Advisable to clean beer lines and leave dry until further use) need Brewery advice on this point)

***Always follow manufacturer's instruction***

## **LANCER Glycol Systems**

- Turn off External compressor/compressors at point of power supply
- Turn off LANCER Glycol tank at power supply
- Turn off Chiller plates at controller under bar counter
- Advisable to clean beer lines and leave dry until further use (need Brewery advice on this point)
  
- If Bottle coolers on system, please turn off also
- If Food cold rooms on system, please empty all food or call ECOCOOL for advice if you wish to continue to use the Food room.

***Always follow manufacturer's instructions***

## **Heat Pump / Air Con Systems**

- Turn off at Power Supply
- Clean Filters if possible
- Get serviced on return to action, incl. external compressor units

***Always follow manufacturer's instructions***