

Follett IceDevlce bin cleaning - from manual part #207897

Cleaning Ice•Devlce™



Interior of bin must be cleaned and sanitized prior to use. A regular schedule of cleaning maintenance is recommended following installation to ensure cleanliness of delivered ice.

Exterior care

The stainless steel exterior of the bin can be cleaned with a stainless cleaner such as 3M Stainless Steel Cleaner & Polish or equivalent.

Interior care

The polyethylene liner should be cleaned and sanitized periodically with any product suitable for use in a food zone.

Solution A: Cleaning Solution

Combine 1 oz (30 ml) bleach with 2 gallons (7.6 L) hot water or use an equivalent sanitizer and mix for 200 ppm available chlorine.

Solution B: Sanitizing Solution

Combine ¼ oz (7 ml) bleach with 2 gallons (7.6 L) hot water or use an equivalent sanitizer and mix for 50 ppm available chlorine.

Technical assistance available toll free

Should you have any questions concerning the installation or maintenance of Follett ice storage bins, please call our technical service department at (877) 612-5086 or (610) 252-7301 between 8 a.m. and 5 p.m. Eastern time.

Follett ITS bin cleaning - from manual part #208992

Cleaning



Clean and sanitize bin and cart(s) interiors prior to use and on regular schedule as needed. Use non-chlorine based cleaner and sanitizer suitable for use in a food zone. Do NOT use chlorine-based cleaners, which can cause staining and pitting of stainless steel components. Do not run Totes through a dishwasher. Turn off icemaker(s) and remove ice from bin before beginning.

Bin drain system cleaning

1. Remove upper tray(s) and wash with cleaning solution, rinse and reposition in brackets.
2. Saturate a cloth with cleaning solution and insert through a loop in end of a piece of wire.
3. Feed wire through vertical drain tube, and pull wire and cloth through tube.
4. Pour 1 gallon (4L) hot water into lower drain trough.

Drain tray cleaning

1. Remove two thumbscrews on side of drain tray and pull drain tray forward to remove.
2. Wash with an approved cleaner.

Shutter doors and rails

1. Support hopper shutter door with one hand and remove thumbscrews from side of hopper shutter door at under side of base section.
2. Pivot door down to remove.
3. Wash door, rinse thoroughly and sanitize.
4. Remove thumbscrews holding front and rear of shutter tracks.
5. Wash tracks, rinse thoroughly and sanitize.



Cart and cart drain system

1. Wash cart liner with an approved cleaner.
2. Rinse and sanitize.

Cleaning bin before use and ongoing bin maintenance

Interior of bin must be cleaned and sanitized prior to use and should be cleaned on routine basis during use (see next page).

Interior bin care

Follett ice storage bins with SmartGATE are equipped with polyethylene liner walls which should be cleaned and sanitized periodically with any product suitable for use in a food zone.

Solution A: Cleaning Solution

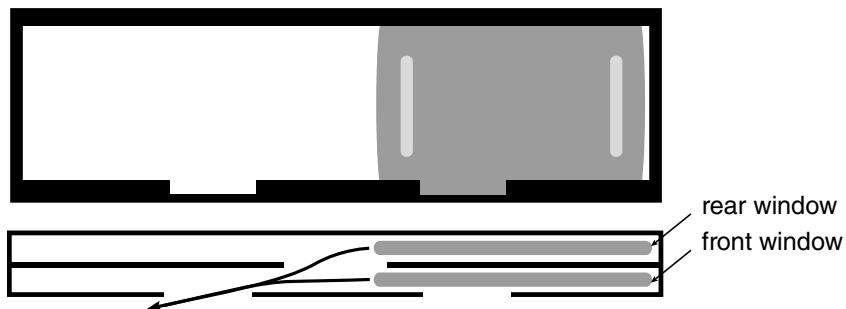
Combine 1 oz (30 ml) bleach with 2 gallons (7.6 L) hot water or use an equivalent sanitizer and mix for 200 ppm available chlorine.

Solution B: Sanitizing Solution

Combine ¼ oz (7 ml) bleach with 2 gallons (7.6 L) hot water or use an equivalent sanitizer and mix for 50 ppm available chlorine.

Important: Follett Corporation recommends installing a properly-sized, activated carbon (charcoal) water filter on water supply to icemaker to remove chlorine.

1. Remove upper inspection windows by sliding windows to one side. Grasp the end of the front window and pull toward you as the window is slid to the opposite side. Repeat for rear window.



2. Wash bin walls, hopper, access door plate and partition (if any), rinse and sanitize.

Exterior bin care

Exterior stainless steel surfaces can be cleaned with a stainless steel cleaner such as 3M Stainless Steel Cleaner & Polish or equivalent.

Technical assistance available toll free

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