



Cleaning routine for soft ice-cream machines factsheet

Follow the manufacturer's instructions but at least carry out the following daily:

1. Remove and discard all ice cream mix from the machine.
2. Wash through the machine with lukewarm water using the machine cleaning cycle.
3. Dismantle the machine and thoroughly clean all parts in a detergent solution, using the cleaning utensils provided by the machine manufacturer, finally rinsing free from detergent with clean water.
4. Clean the exterior of the machine.
5. Inspect thoroughly the seals and O rings, if they are cracked, split, show signs of damage or wear and tear, replace them with new.
6. Reassemble the machine and lubricate all items indicated by the machine manufacturer with a food-safe lubricant.
7. Fill the machine with sanitiser solution prepared at the concentration recommended by the sanitiser manufacturer. In any event be sure to put the machine into its cleaning cycle for a short period whilst sanitiser is in the machine, so that all parts of the machine are disinfected.
8. Drain the sanitiser from the machine and flush through with clean water if necessary.
9. Prime the machine with a small amount of liquid ice cream mix, running this through the dispensing nozzle and discarding the first run.

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