

SANITIZING OF DRUM TYPE ICE MAKERS

Food applications such as commercial bakeries and meat processing require frequent sanitization of the ice maker in order to comply with strict food safety regulations. Stainless steel ice makers are the only type of ice machine that should be used. In some applications, the Elite or Plus models may be recommended. This will ensure that all water path components and contact surfaces are either stainless steel, bronze or plastic.

Standard stainless steel or carbon steel ice makers, which are constructed with galvanized or aluminum components, are not recommended for these applications because they can promote growth of bacteria that is harmful to food.

Due to the low evaporating temperature and rapid flow of water in North Star ice makers, slime and bacteria build-up is not usually a problem. However, some plants will have sanitation requirements that require a regular sanitizing treatment of the ice maker. The use of a typical sanitizing solution according to the instructions on the container is normally sufficient to meet the sanitation requirements in most plants.

North Star does not recommend the use of chlorinated alkaline cleaners, chlorinated caustic cleaners or cleaners with very high (alkaline) or very low (acidic) pH levels. Chlorine sanitizers are corrosive to most metals including stainless steel. Quaternary ammonium compounds (QUATS) are effective sanitizers; the FDA has approved QUATS for food processing equipment and they are non-corrosive.

North Star recommends that all sanitizers be used according to the manufacturer's instructions and be researched with the manufacturer to ensure they are not corrosive to stainless steel when properly used.

- Sanitize the ice maker freezing surface once a year using a USDA-approved plant sanitizing agent.
- Replace the water in the pump basin with fresh water on a regular basis.
- Clean and wipe the inside and outside of the transition chutes with the USDA-approved sanitizing agent on a regular basis.