

GUIDELINES FOR CLEANING OF ICE CREAM MACHINES

The following guidelines are for ready to serve ice cream making machines.

There are generally, 2 types of machines, self-pasteurising and non self-pasteurising machines. Self-pasteurising type machines periodically re-pasteurise the ice cream mix within the machine, this can effectively extend the period between ice cream making machine cleaning operations.

CLEANING PROCEDURE:

1. Remove all the ice cream from the vessel and dispose of accordingly.
2. Fill the hopper with hot water (not boiling or exceeding 38°C or 100°F). Add a neutral detergent <http://www.hygiene4less.co.uk/pot-washing-up/index.htm#509> to make up wash solution. With the refrigeration switched off - Operate the machine for a 15-30 seconds to distribute the cleaning solutions
3. Drain the hopper and flush with hot water (not boiling or exceeding 38°C or 100°F), ensure all ice cream residue has gone or repeat process.
4. Remove the components which come into contact with the ice cream and wash & soak in a fresh detergent solution as described in 2 above, adding a PN501 Chlorine Release Tablet to the solution <http://www.hygiene4less.co.uk/surface-sanitizing/index.htm#501> and leave to soak for 2-3 minutes. Before reassembly, rinse the parts in a fresh warm water. . The drip cup, sump and back seal should be cleaned in this manner.
5. The Hopper of the machine should be manually washed with a detergent solution (as described in 2 above) and should then be rinsed out with warm water. The outside of the machine should can also be washed with the detergent solution, rinsed off and finally cleaned with a “sterilising” solution
6. To make a “Sterilising Solution” add 1 PN501 Chlorine tablet to 5 litres warm water and leave components to soak for min 3 minutes,
7. Finally, reassemble the machine, fill the hopper with the “sterilising solution” diluted as 6 above. Operate the freezer without refrigeration to thoroughly circulate the solution for at least 3 minutes. Drain the solution and thoroughly rinse with warm water again before use.

TOP TIPS:

1. Train your operator to observe good hygiene practises. Especially ensure Operators wash their hands before dismantling the machine and re-assembly. Unless the operative observes good personal hygiene practices the cleaning process will fail.
2. Regular sanitising will prevent long term problems with biofilm build up etc.
3. Sanitising takes care and time – allow adequate time for the task (typically 30 minutes)
4. Milk products can harbour bacteria so take care, store items and components correctly and ensure work area is clean before attempting machine sanitising.
5. During operation, use a sanitising wet wipe keep the ice cream dispenser nozzles clean and hygienic: PN103 <http://www.hygiene4less.co.uk/surface-sanitizing-wipes/index.htm#103>

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