

RECOMMENDED CLEANING PROCEDURE FOR SOFT-SERVE MACHINES:

To be performed at the end of each day's operation, or at intervals of no more than 24 hours if operation is continuous.

1. Drain mix from machine.
2. Rinse with clear lukewarm water.
3. Fill machine with hot cleaning solution. Turn on wash cycle for about 15 minutes.
4. Drain machine.
5. Rinse machine with clear warm water.
6. Drain.
7. Disassemble machine.
8. Clean all parts separately in fresh cleaning solution. This includes interior of mix chamber.
 1. Use a plastic bristle brush to scrub all areas.
9. Rinse all parts with clear water.
10. Allow to air-dry if time allows.
11. Just before using machine again, sanitize all parts in approved sanitizer solution (usually next day).
12. Reassemble machine.
13. Pour fresh sanitizer solution into machine.
14. Turn on wash cycle for a few seconds.
15. Let machine sit with sanitizer in it for 15 minutes.
16. Drain sanitizer solution from machine. Do not rinse.
17. Add mix.

If machine has separate lines to deliver syrups; use a similar procedure on syrup lines, making sure to remove o-rings and clean connectors thoroughly.

If mix is reused, (i.e., rerun), it must be stored in a refrigerated, sanitized container. Do not add until such time as it will be used rapidly. Be sure to break the bacterial chain frequently by disposing of leftover mix after draining from the machine

Some new machines have a water line coming into the dispensing nozzle to rinse thoroughly after use. If rinsing is not thorough, mix will be drawn into the water line, where bacterial growth will take place. If machine will not be used immediately, flush about 1 large shake cup full of water through. When cleaning machine, clean this line with a small brush and flush about one pail full of water through.

Once a week, a milkstone remover must be used. This can be in the form of an acid cleaner or acid sanitizer. The milkstone remover would replace the alkaline cleaner or sanitizer at this time.

Chemicals required for proper cleaning.

1. Alkaline cleaner for clean-in-place dairy equipment.
2. Sanitizer (usually a chlorine type).
3. Milkstone remover-may be an acid cleaner or an acid sanitizer