



TOP 3 REASONS TO CLEAN YOUR ICE MACHINE

Cleaning your under-counter ice machine is essential for efficiency, hygiene, and longevity. Here are the top three reasons you should do it regularly:

1. MAINTAINS ICE QUALITY AND HELPS ENSURE TASTE-FREE ICE

Without regular cleaning, mineral deposits, algae, or bacteria can affect the taste and clarity of your ice, leading to cloudy or off-flavored ice cubes.

2. PREVENTS MOLD, BACTERIA, AND SCALE BUILDUP

Ice machines create a moist environment, making them prone to mold and bacterial growth. Cleaning prevents contamination that could affect ice quality and safety.

3. IMPROVES EFFICIENCY AND LIFESPAN OF ICE MACHINE

A dirty ice machine has to work harder, leading to higher energy consumption and potential mechanical issues. Regular maintenance helps prevent breakdowns and extends the unit's life.

RECOMMEND CLEANING SCHEDULE

Scotsman recommends cleaning and sanitizing their residential under-counter ice machines twice a year to maintain optimal performance and hygiene. However, in areas with water supplies high in minerals, more frequent cleaning may be necessary to prevent scale buildup.

Regular maintenance not only ensures the production of high-quality ice but also extends the lifespan of your machine. Always refer to your specific model's user manual for detailed cleaning instructions and guidelines.

For a visual guide on cleaning, check out the videos below:

SCOTSMAN BRILLIANCE® CUBER SCC50 ICE MACHINE CLEANING VIDEO



The BRILLIANCE® GOURMET CUBER clean cycle will take just over 2 hours

SCOTSMAN BRILLIANCE® NUGGET SCN60 ICE MACHINE CLEANING VIDEO



The SCOTSMAN BRILLIANCE® NUGGET SCN60 Ice Machine Cleaning Video

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