

ICE MACHINE CLEANING

One Call. Total Confidence.

Many Ice Machine manufacturers suggest their machines be deep cleaned and sanitized every 6 months. Our technicians will remove and manually clean biofilm from the machine using a specialized food safe detergent. With a regular cleaning schedule, you can keep your ice machine running at maximum efficiency. Trust Hobart Service to keep your equipment running!

Ice Machine Deep Cleaning Includes:

- Disassemble of Machine
- Removal of mold buildup, bacteria and deposits
- Complete deliming of machine
- Sanitizing of ice bin
- Inspect and change water supply filter, if present
- Clean condenser and evaporator
- Inspect voltage of compressor

Call us at **1-888-4HOBART** or your local branch to schedule an ice machine cleaning and visit us at **hobartservice.com** for more information.



888-4HOBART
hobartservice.com/officelocator



Service



F40750 (10-23)

Preferred servicer of these ITW Food Equipment Group brands:



ITW FOOD EQUIPMENT GROUP