

IMI Cornelius Soft-drink and Ice Dispenser

Models ED150, ED200, ED250, and ED300

Daily maintenance tasks

- BE 30 D1 Clean soft-drink and ice dispenser
- BE 30 D2 Clean and sanitize beverage diffusers and nozzles

Monthly maintenance tasks

- BE 30 M1 Clean and sanitize ice dispenser

Model ED



△ Hazards


These icons alert you to a possible risk of personal injury.

▨ Equipment alerts

Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

★ Tips

Look for this icon to find helpful tips about how to do a procedure.

Why	To break the bacteria cycle and keep the soft-drink and ice dispenser clean	
Time required	5 minutes to prepare	15 minutes to complete
Time of day	At close	For 24-hour restaurants: during low-volume periods at night
Hazard icons	 Chemicals	

Tools and supplies



Bucket, clean and sanitized towels



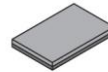
Bucket, soiled towels



KAY All Purpose Super Concentrate (APSC)



McD Stainless Cleaner Dressing



No-scratch pad



Paper towels

Procedure

1 Remove cup rest.

Remove the cup rest from the drip tray. Clear any ice or other debris from the drip tray.



3 Clean cup rest.

Wipe the cup rest with a clean, sanitizer-soaked towel sprayed with KAY APSC solution. Rinse the grill thoroughly with clear water at the three-compartment sink.



2 Clean drip tray and splash panel.

Wipe down the drip tray and splash panel with a clean, sanitizer-soaked towel sprayed with McD APSC solution. Flush the drip tray by pouring a large cup of soda water or warm soapy water into the drip tray. Make sure water is draining from the drip tray. Contact your factory authorized service center if the water is not draining.



4 Reinstall cup rest.

Reinstall the cup rest on the drip tray.





5 Clean outside of machine.

Wipe down the outside of the machine with a clean, sanitizer-soaked towel sprayed with KAY APSC solution. Remove all spills.



Chemicals
KAY APSC, KAY-5
Sanitizer/Cleaner

Why	To break the bacteria cycle and keep the beverage diffusers clean	
Time required	5 minutes to prepare	15 minutes to complete
Time of day	At close	For 24-hour restaurants: during low-volume periods at night
Hazard icons	 Chemicals  Slippery Floors	

Tools and supplies



Procedure

- Mix sanitizer.**
Fill a clean bucket with 2½ gallons (11 liters) of lukewarm water. Add 1 packet of KAY-5 Sanitizer/Cleaner and mix well.


 **Chemicals**
KAY-5 Sanitizer/Cleaner

- Clean nozzles and diffusers.**
Remove the nozzles from the dispenser by turning each nozzle to the left and pulling down. Remove the diffusers by pulling down. Brush the diffusers and nozzles thoroughly with the nylon bristled brush. Rinse them with lukewarm water at the three-compartment sink.



- Sanitize nozzles and diffusers.**
Put the nozzles and the diffusers in the bucket of KAY-5 Sanitizer/Cleaner for one minute. Remove nozzle and diffuser from the bucket and allow to air dry.



 **Equipment Alert**
Do not let the nozzle and diffuser soak in the sanitizer solution for longer than one minute to prevent damage to the o-rings.

- Clean diffuser area.**
Wipe down the diffuser area with a clean, sanitized towel. Brush the diffuser area thoroughly with a nylon bristled brush.






Clean and sanitize beverage diffusers and nozzles (continued)

5 Reinstall nozzles and diffusers.

Push each diffuser back into position. Reinstall each nozzle by pushing the nozzle up and turning to the right.



Why	To break the bacteria cycle	
Time required	45 minutes to prepare	45 minutes to complete
Time of day	After close	For 24-hour restaurants: during low-volume periods
Hazard icons	 Chemicals  Electricity  Slippery Floors	

Tools and supplies



Brush, nylon-bristled



Bucket with KAY-5 Sanitizer/Cleaner



Bucket, clean and sanitized towels



Bucket, soiled towels



Ice scoop



KAY All Purpose Super Concentrate (APSC) solution

Procedure

1 Mix sanitizer.

Fill a clean bucket with 2½ gallons (11 liters) of luke-warm water. Add 1 packet of KAY-5 Sanitizer/Cleaner and mix well.



Chemicals

KAY-5 Sanitizer/Cleaner

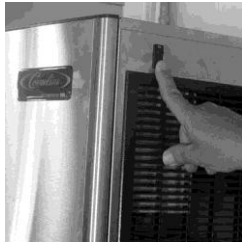


2 Turn dispenser unit key switch off.

Turn the dispenser unit key, located on the right panel, switch to the “Off” position.



Electricity



3 Empty ice hopper.

Remove the top cover of the ice hopper, and set it aside. Use the ice scoop to remove all ice from the hopper. Discard the ice. If ice has frozen in place, pour clean drinking water slowly into the hopper to melt the ice.



Equipment Alert

Do not use sharp objects, metal objects, abrasives, or solvents on the ice hopper, top cover, or agitator. All of these can damage the parts.

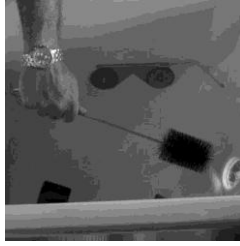
4 Remove agitator retainer and ice agitator assembly.

Turn the agitator retainer to the left and remove the retainer. Then remove the ice agitator assembly. Set aside.



Clean and sanitize ice dispenser (continued)

- 5 Clean hopper, top cover, agitator, and agitator cover.** Spray a nylon-bristled brush with KAY APSC solution. Brush the inside of the ice hopper, the top cover, the agitator, and the agitator cover thoroughly. Rinse each part well with clean water.

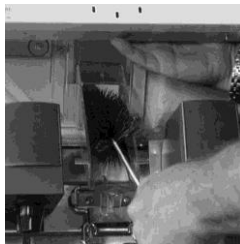


 **Chemicals**
KAY APSC

- 6 Sanitize ice hopper, top cover, agitator, and agitator cover.** Wipe the inside of the ice hopper, the top cover, the agitator, and the agitator cover with a clean, sanitizer-soaked towel.



- 7 Clean ice chute.** Dip the nylon-bristled brush into the bucket of KAY-5 Sanitizer/Cleaner. Then brush the inside of the ice chute thoroughly. You can reach the ice chute from the inside of the ice hopper and from the ice chute outlet on the front of the dispenser.



- 8 Replace the ice agitator and ice agitator assembly.** Replace the ice agitator assembly and the agitator retainer.



- 9 Turn the dispenser unit key switch on.** Turn the dispenser unit key switch, located on the right panel, to the "On" position.



Clean soft-drink and ice dispenser (continued)

- 6 Apply stainless steel cleaner.**
Apply McD Stainless Cleaner-Dressing to all stainless steel surfaces on the outside of the machine. Wipe the surfaces dry with a paper towel.



Equipment Alert

Use only Stainless Cleaner-Dressing. Other cleaners may contain chlorine that will discolor stainless steel.

Equipment Alert

Remove heavy discoloration with a no-scratch pad. Using plain steel wool pads will scratch the surface and cause rust stains.