

Commercial ice machine annual maintenance checklist

The annual ice machine service is the deep pass: the measurements, cleanings and tests a quarterly round doesn't reach. This checklist keeps the full service on record with the photos that make it defensible later. Work is commonly verified against manufacturer's published instructions, the applicable health and safety code. Confirm the edition your authority having jurisdiction has adopted.

Who runs it: The refrigeration service tech on the annual service visit. When: Once a year. The descale is what keeps mineral off the evaporator so cubes still release cleanly and full.

Descale and evaporator

- ☐ **Full nickel-safe descale run through the water circuit**
Approved descaler cycled per the instructions, evaporator and distributor rinsed clear of mineral, no scale left at the cube pockets. **2 photos required**
- ☐ **Water distribution even across the evaporator**
Every pocket filling evenly during freeze, distributor holes clear, no dry spots leaving partial cubes. **1 photo required**

Harvest and production

- ☐ **Harvest cycle observed start to finish**
Cubes release clean and complete, harvest not dragging, hot-gas valve and thickness sensor responding correctly. **2 photos required**
- ☐ **Daily production measured against the rating**
A weighed or timed batch checked against the nameplate output for the incoming water temperature, shortfall investigated. **1 photo required**

Sanitation and housekeeping

- ☐ **Full sanitize of bin, water path and components**
Sanitizer run through the water circuit and bin per the instructions, all removable parts cleaned, gasket sound. **1 photo required**
- ☐ **Clearances kept clear around the unit**
No storage crowding the condenser intake, service side accessible, drain line routed with an air gap. **1 photo required**