

CASE STUDY

ICE MACHINE SANITATION

Ice machines easily accumulate types of mold, fungus or bacterial growth on surfaces. These surfaces are constantly exposed to water drops that cling to the surface combined with warm temperatures. This bacterium is commonly known as biofilm, mold, yeast or slime. It can come in different colors, mostly pink or black, and can grow at an incredibly fast rate. The backroom of a foodservice establishment is an optimal environment for the growth of slime.

The US (FDA) and Canada have health code regulations around ice and both define ice as food. Additionally, local and state health requirements vary from state to state and city to city.

To combat slime, most ice machine manufacturers suggest thorough cleaning of machines *at least* every six months. Failure to maintain a clean ice machine can decrease machine efficiency, performance and contamination of ice that is served to the customer. The cost to regularly remove slime can cost a foodservice operator more over the lifetime of the equipment than the cost of the equipment itself, potential citations from the local health department, and can irreparably damage the establishments reputation.

"We've typically had to clean this ice machine every 3 weeks. After installing Sanit-ICE, we kept returning on our normal schedule and the ice machine didn't need to be cleaned. We are truly amazed."

-Ice Machine Leasing Company Owner



The Problem

A sports bar in New Jersey has a 500 lb. ice machine that grows substantial mildew and slime at an alarming rate. It currently must be cleaned and serviced every **30 days**.

BEFORE CLEANING



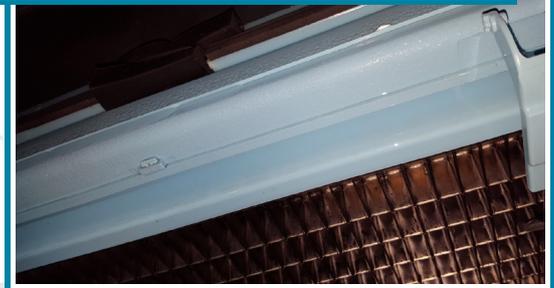
The foodservice operator needed a better solution.





The Solution

After a thorough cleaning of the ice machine, the servicing company installed OptiPure's Sanit-ICE - a chemical free, external wall-mounted self-contained ozone ice treatment system.



PHOTOS OF ICE MACHINE
30 DAYS AFTER INSTALLING SANIT-ICE

Sanit-ICE enabled the Leasing Company to:

- **Reduce** cost of cleaning the machine every two to three weeks
- **Leverage** reduced down time of the ice machine
- **Maintain** high quality ice for the patrons



The Result

The results were immediate and significant. **Within 30 days**, Sanit-ICE showed results!



PHOTOS OF ICE MACHINE 60 DAYS AFTER INSTALLING SANIT-ICE



Sanit-ICE has enabled the ice machine leasing company to:

- **Reduce** ice machine maintenance visits
- **Reduce** monthly maintenance downtime
- **Avoid** incurring excessive financial or operational costs of equipment to the foodservice operator
- **Greatly reduce or minimize** the threat of health code violations for unsanitary ice machines, which could damage the establishment's reputation and potentially cause customer illness

Contact your OptiPure distributor today:

OptiPure[™]

2605 Technology Drive, Building 300
Plano, Texas 75074
P: 972.881.9797 ; F: 972.422.6262
E: info@optipure.net
www.optipurewater.com