NO-RINSE CLEANER

FOOD CONTACT SANITIZER



Works great for:

- **Nickel-safe formula; confirm machine compatibility**
- **Cleans, descales and sanitizes as directed**
- **2 products in 1 (reduces inventory and cost)**
- **Removes hard water causing heavy mineral scale**
- **Slime or biofilm from infrequent sanitizing**
- **Ice Machines, Coffee, Espresso, dairy dispensing equipment**
- **NSF registered D2 - No. 143509**

Ice-machine applications to discuss

Brand	Common Applications
1. Manitowoc Ice	Restaurants, hotels, hospitals, schools
2. Hoshizaki America	Restaurants, bars, healthcare
3. Scotsman Ice Systems	Hotels, convenience stores, foodservice
4. Ice-O-Matic	Restaurants, fast food, healthcare
5. Follett Products	Hospitals, offices, healthcare

Request a sample

Tell us your ice-machine brand, model and cleaning needs. We will help match the product and procedure to your equipment.

www.ecsenvirokleen.com/ice-machines/

Follow the current label and machine instructions. Cleaning and sanitizing steps depend on the application. Equipment names identify applications, not manufacturer endorsements.

Some bacteria that have been found in poorly maintained ice machines include:

- Pseudomonas aeruginosa – Common in moist environments. It can form biofilms (slimy layers) inside water lines and ice machines and may cause infections, especially in people with weakened immune systems.
- Legionella pneumophila
- Escherichia coli (E. coli)
- Salmonella enterica
- Listeria monocytogenes
- Staphylococcus aureus

In addition to bacteria, ice machines can also develop:

- Mold and yeast, especially in damp areas around gaskets and drain lines.
- Biofilms, which are communities of microorganisms that adhere to internal surfaces and can protect bacteria from routine rinsing.

ENVIROKLEEN

CLEAN SPACES. | GREENER PLANET. | BETTER VALUE.