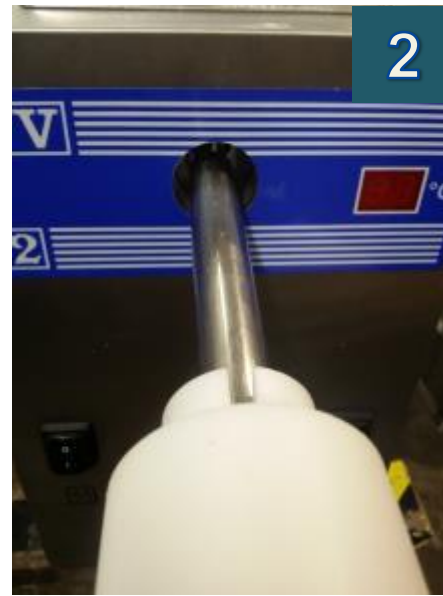


ITV | ICEmakers



**9 steps to clean the whipped
cream unit daily**

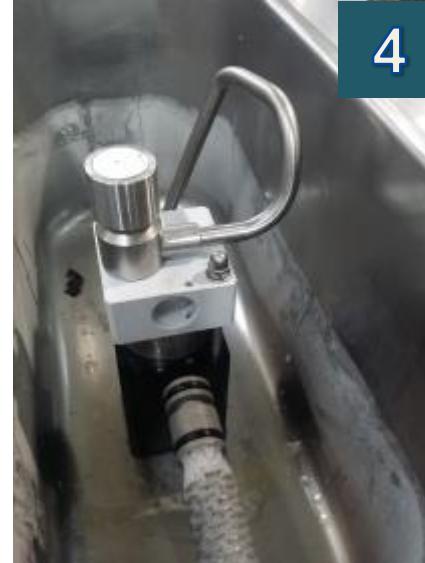
Whipped cream unit daily cleaning



Frontal view of the whipped cream unit.

1. Turn 45 degrees clockwise the white piece where the cream exits.
2. Extract the metallic tube.

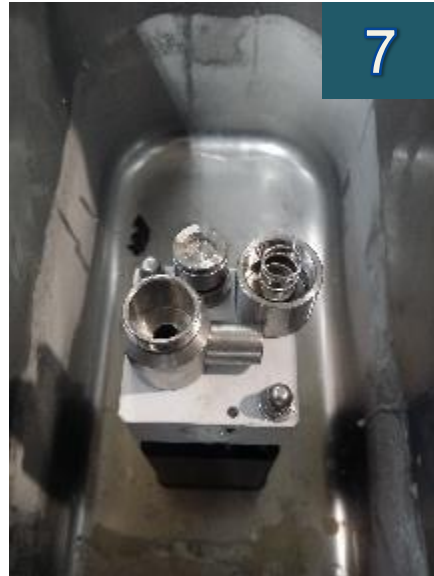
Whipped cream unit daily cleaning



View of the inside of the unit (cream bin).

3. Dismantle the extruder pin.
4. Dismantle the extruder axle by pulling it.
5. Dismantle the pipe that goes inside the liquid cream bin.

Whipped cream unit daily cleaning



6. Dismantle the air regulator pulling it upwards. Remove the regulator switch turning it counter clockwise.
7. Dismantle the interior of the valve pulling upwards.

Last picture shows the valve dismantled.

Whipped cream unit daily cleaning

8. Every element must be cleaned carefully using hot water and detergent, and rinsed with water.

Note: We advise to leave all the elements under water for a few hours with detergent (like for example during the closing hours) to get rid of all the cream.

9. Assemble all the elements back into their original positions.

