



# Cooking Sorted

Issue 3

## **Words of the Wise**

*Navin Prasad - Service Supervisor*

## **Need Ice?**

*Learn more about different types of ice.*

## **How to take care of your ice machine**

*Easy techniques to keep your ice machine healthy.*

## **NEW Ice Machine installation.**

*Checklist before choosing your NEW Ice Machine*

## **How do you clean your ice machine?**

*Interior and Exterior cleaning.*

## **Beat the Heat**

*Christmas Mini Bar Cooler Promo!!*



**PACIFIC KITCHENS**  
& CATERING EQUIPMENT

# Words of the wise!

From routine cleaning to emergency repairs, my team of qualified technicians have been doing it all. We most definitely are your go-to partner for quick problem-solving and dependable long-term maintenance and care.

From the numerous installations and repair & maintenance work, we often notice most pre installations are done without adequate drainage procedures.

We're also introducing our own line of NEW Ice Machines with offering full backup and spare part availability.



Navin Prasad  
Service Supervisor  
Altitude Refrigeration Solutions.

## Need ICE?

Ice is ice: it gets your drink cold, but if you're not careful, it waters it down. Who doesn't love an ice-cold green tea or sparkling water with a wedge of lemon to take the edge off of a warm day? Whiskey on the rocks? Yes, please! Wait, this is a big ice cube. Why is it so big? And clear? Why use different types of ice? Ice is ice, right?

Like all seemingly normal things, there is always another level of depth. Another step in the complexity, but with understanding comes appreciation and a good amount of fun. Why settle for plain bagged ice or the crescent ice your built-in ice maker spits out when you can enjoy different types of ice, each with its own niche in the world of drinks? We're not saying your ice maker needs to be thrown away; we're just saying there is a lot more out there to enjoy.



### Cube

Larger heat exchange area speeds up the cooling rate of beverages

Can do different specifications of ice cubes, perfect for mixed drinks, carbonated beverages, ice displays and ice retailing in all types of operations. Popular for restaurant, convenience store, hotel or other establishment.



### Bullet

Much more crystal clear Complete shape, high cooling efficiency Heavier bullet ice weight & slower melting High hardness, slower melting.

Not easy to melt for better taste drinking. More popular for home, restaurants, bar, hotels, etc.



### Nugget

The ice are presented in the most natural shape, and the temperature is basically below zero degrees Celsius.

Easy to chew, fun to crunch, absorb flavors of beverages, cools beverages quickly. Perfect for soft or blended drinks, smoothies, food displays and everyday uses.



### Flake

Because the water content is less than 2%, this type of ice is the driest and has the lowest freezing point.

It is composed of irregular ice cubes, the thickness can be adjusted between 1 to 2 mm. It is very suitable for industrial processing, fish and seafood display and transportation of perishable goods, as well as optimization of dough temperature.



### Crescent

Crescent ice better control the dosage, balance the ratio of beverage and ice.

Recommended hardness, not easy to melt, good for cold drinks.



### Chewblet

The soft, chewable ice form is a favorite for fountain beverages, smoothies, blended cocktails, salad bars, therapeutic use, and many other applications.



# How to take care of your ICE MACHINE

It's important to clean and sanitize your ice machine regularly - before any debris or slime can form. If slime develops, it may be pink, green, brown or black, and allow harmful germs such as Salmonella, Listeria, E.coli, Shigella, and norovirus to spread through the ice and to your guests.

Follow these tips to keep your ice machine slime-free:

# 1

## INSPECT ICE MACHINE WEEKLY

Check for the presence of any debris or slime, especially on interior surfaces. A towel dipped in sanitizer and wrung out can be used to wipe off slime.

# 2

## DOUBLE CHECK QUALITY OF CLEANING

Follow up on cleaning performed by any vendor or team member to ensure surfaces were properly cleaned and all debris was removed.

# 3

## THOROUGHLY INVESTIGATE DIM AREAS

Use a flashlight to inspect interior areas. This helps to see dim areas, such as around into the ice chute.

# 4

## INCREASE CLEANING FREQUENCY

Increase cleaning frequency as needed. Don't wait until visible debris or slime develops. Refer to the operations manual for proper cleaning procedures.



# NEW ARRIVAL

## LB Series Self-container Cube Ice Machine



ss304/ss316 Stainless Steel Is Optional



Food Grade Injected Large-capacity Ice Bin



High Resolution LCD Screen



Quick Ice Making & Ice Thickness Adjustable



Imported Key Components



Lower Noise



Auto Self-Cleaning Function



Full Foam Insulation



Lower Power Consumption

# ICE MACHINE

## installation checklist

### POWERFUL SOURCE OF ELECTRICITY

You will need a suitable source of electricity - 1 phase or 3 phase, depending on the ice machine size and capacity. You may also require a dedicated breaker depending on the amperage.



### FLOOR DRAIN WITHING 6 FEET

Commercial ice machines routinely release water as part of their storage process. If gallons of water pour from your machine with nowhere to go, you're in for a mess-and a health code violation.



### WATER SOURCE WITH SHUTOFF VALVE WITHIN 6 FEET

A strong water line with a dedicated shutoff valve within six feet of your ice machine is necessity.



### CONDUCTIVE ENVIRONMENT

It is important that your ice machine has adequate airflow. This is to prevent dust and other debris from clogging your machine and hindering its performance. In addition, keep away from direct heat.



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# CLEANING YOUR ICE MACHINE

## INTERIOR SURFACE

- Each machine is unique. So, find out how to clean and turn on your ice machine in the manual.
- Open commercial ice maker.
- Please make sure that the Ice Machine has been turned off, and then clean the Evaporator Grid. If the evaporator is covered with ice, some models may require you to hit the manual harvest button.
- Turn on the ice machine's "clean mode" setting.
- As the bowl fills with water, add an ice machine cleaner in. Ice machine brands and models differ in the amount of cleaning that is needed.
- Allow the machine to complete a clean cycle.
- When the cleaning cycle is finished, switch the machine from CLEAN to OFF mode.
- The water curtain, water bowl, and water supply tube should be cleaned with a light detergent after they have been removed from the unit.
- The most common solution is 1 gallon of water to 250ml of cleanser. To clean all of the removed components, use half of the solution.
- If any of the internal components are damaged, you should replace them.
- Turn the ice machine back on after that.

## EXTERIOR SURFACE

- Exterior surfaces should be wiped clean to clear loose debris and soil.
- Use a mild cleanser on the exterior surface of the ice maker.
- A moist sponge can be used to remove dirt.
- Use fresh water to wash dirt.
- Dry with a clean cloth before using a sanitizing solution.
- Leave it to dry out.



## WIDE RANGE of ice machines NOW AVAILABLE



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Ice Systems

**Ice-O-Matic**  
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ICE MACHINES



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and many more

# Beat *the* Heat



**\$540** VIP  
Mini Bar Cooler

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Sale valid till 31st December, 2022 or while stocks last



*Merry*  
**Christmas**