INSTRUCTIONS FOR ADDING ADDITIONAL GLYCOL TO ICEMAKERS

Due to normal usage, waste, improper filling of the ice cans or evaporation, the glycol/water solution (GWS) in your block icemaker will drop below the proper operating level. When this occurs please follow these instructions to replace the lost liquid.

This example assumes that the icemaker cabinet is filled with GWS to the proper level. Also, that the GWS has been analyzed and it was determined that 5 gallons of glycol needed to be added to the unit. However, if the GWS in a cabinet is simply low, *below the fill level*, then you may only need to add glycol and/or water without removing any liquid from the cabinet.

EXAMPLE: If adding 5 gallons of glycol to your icemaker:

1. Remove 2 or 3 cans from the icemaker to provide a clear space for the pouring of the new glycol into the cabinet. It is a recommended that the surrounding cans of ice be covered with something to prevent glycol from splashing into them.
2. Remove 5 gallons of the GWS from the cabinet and store it in a separate container. This liquid contains glycol and can be added at a later time when the glycol/water level becomes low.
3. Pour 5 gallons of new glycol into the icemaker.
4. Place all of the ice cans back into the cabinet and make sure that they are submerged to their proper level. The ice cans should be filled with water, or have ice in them and not be floating.
5. Check the GWS level in the cabinet. The correct level is 1 inch below the bottom of the rails that hold the ice cans in place.
6. If the GWS level is still low, add the solution that was removed in step one to bring it up to the proper level.

TIPS:

Using a hose to fill the ice cans in the cabinet dilutes the GWS because water splashes into the cabinet while moving the hose between cans. It is recommended that the cans be filled outside of the cabinet and then be placed into the unit after they have been filled.

When removing the cans to harvest the ice, let the cans rest on the can rails for a minute to allow the glycol solution to drain off the sides of the cans and back into the cabinet. This greatly reduces the amount of glycol solution that is wasted each time the ice is harvested.