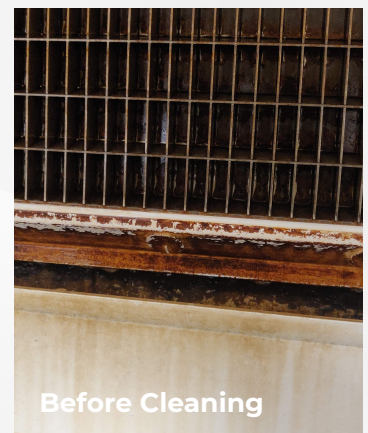




Ice Machine Maintenance

Commercial ice machines require cleaning and sanitization a minimum of every six months; however, the Food and Drug Administration (FDA) recommends cleaning at least four times a year (quarterly) to meet food safety standards. Prevent mineral buildup, slime, and mold from contaminating the ice by getting your machine serviced regularly.

With years of hands-on experience servicing countless ice machines, ThermalTran has determined that a substantial number of repairs originate from insufficient maintenance. We're dedicated to protecting your valuable investment by providing thorough, customizable maintenance solutions tailored to your schedule.





Ice Machine Membership Club

Join the ThermalTran Ice Machine Service Club today to enhance efficiency, reduce downtime, and ensure compliance—contact us for enrollment details and start protecting your operations with confidence.



Services Included:

Each service visit includes a detailed inspection and maintenance of key components.

- Cleaning and sanitizing the water system
- Cleaning the bin and exterior
- Inspecting any available water filters
- Cleaning the condenser coil
- Checking water pressure
- Inspecting all wiring connections
- Examining the cube grid (if available)
- Checking the compressor contactor and capacitor
- Checking the condenser fan motor capacitor
- Verifying incoming voltage and amp draws on all components
- Inspecting the auger motor (if available), along with its voltage and amperage

Two comprehensive visits per year
10% discount on any necessary repair calls
Flexible billing options allowing for annual or monthly payments

\$945 / YEAR

Call today to learn more and get started:
(844) 840-3483