

# ICE MACHINE CASE STUDY

### SITUATION ANALYSIS

Mold, a fungus, in ice machines is the symptom of a water and moisture issue and effective cleaning and elimination is a constant challenge. Not all areas where mold are present, are easily reachable. Ice machines and ice bins provide the ideal environment for microbial growth, mold, to flourish. It's dark, damp, and doesn't lend itself to daily cleaning and sanitizing. More importantly, nutrient-rich air allows ice maker mold and slime to grow exponentially. That's the type of air found in nearly all restaurants, bars, bakeries, cafeterias, and convenient stores. Therefore, ice makers get considerably dirty and will get infected with mold in a short period of time. Mold is an enemy we could all do without. Not only is mold unsightly, it can also cause an array of health problems. It must be dealt with frequently and on an ongoing basis. What further contributes to the problem is that people are grabbing ice with their bare hands without using a scoop and this contributes to contamination and bacterial growth. Mold are most likely to grow along the sides, on the lid, and in the water reservoir. Many conventional ways, such as bleaching to clean the mold has proven to be only successful for a short period of time and requires continues intervention and maintenance.

### **OBJECTIVE OF THE PRACTICAL TEST**

To determine the efficiency of a military grade CIMR® WM1500 and its ability to eliminate and prevent any mold build up in an ice machine in a real life application environment.

### **METHODLOGY**

A brand new CIMR® WM1500, made available by CIMR® Tech, was installed on an ice machine in a typical Houston, hot and humid warehouse environment.

### **TEST SITE LOCATION**

HIS Mechanical,

13240 South Gessner Rd. Missouri City, TX 77489

Tel: 713-935-1234 or Fax: 713-935-1232

Email: service@hismech.com

Ice Machine Sales, Service and Leasing, serving the Houston

area for over 20 years.



Day: 98°F/Night: 74°F



Day: 93%/Night: 55%

**TEST MANAGER** 

Scott McKee

### ICE MACHINE SPECIFICATIONS

Hoshizaki KM-660 Slim Line Modular Crescent Cuber 115V/60/1

### CONDITION

Ice machine has substantial mold build-up which was easily observable.



HOSHIZAKI

## **BEFORE**



















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### **TEST PERIOD**

### Before period

Installation of the CIMR® WM1500 directly above the ice bin to run for 24/7 for the full period of the test.

July 19, 2022

CIMR® ran until August 2, 2022

At the end of the period, the mold turned into a dusty/mud and was easily removed.

Ice machine was cleaned on August 2.



July 19 – August 2 after 14 days. No mold build up was visible anywhere. Photos were taken

August 2 – August 25 after 23 days No mold build up was visible anywhere.

Photos were taken

### **OUTCOMES**

CIMR® Technology and Equipment, designed, developed and supplied by Hi-Tech, has proven once again that it eliminates pathogens. CIMR® is a unique and proprietary technology, equipment and product system proven to sanitize indoor air and surfaces, deactivate and eliminate viruses, bacteria, mold, odors, other pathogens, and their odors in a manner that is continuous, proven effective and safe for humans, animals, plants, equipment and the environment.

### SYNOPSIS

This test was performed independently with no involvement from any CIMR® employees and/or representatives. Multiple scientific lab tests by reputable institutions confirmed that CIMR® eliminates up to 99.98% of all pathogens. The outcomes of this practical test aligns with the scientific lab tests.





### AFTER: JULY 19, 2022- AUGUST 2, 2022









AFTER: AUGUST 2 - AUGUST 25, 2022















**TECHNOLOGY EXPLAINED** 

