

## < ✨ Quick Answers >

### Q1: Why is my ice cloudy?

**ipolo** Cloudy ice usually comes from minerals in the water. Using purified, distilled, or other softened water helps improve clarity.

### Q2: The ice in the basket looks like it's melting. Is that normal?

**ipolo** Yes — completely normal. The ice maker keeps ice cool but not fully frozen, so moving the finished ice to your freezer helps it stay solid and ready whenever you need it.

### Q3: How often should I clean the ice maker?

**ipolo** For fresh-tasting ice & long life: Quick clean weekly. Deep clean every 1–2 months or when you notice reduced performance.

### Q4: Will it disrupt conversations in my open-concept kitchen?

**ipolo** Not at all! Your ice maker runs quietly at 50 dB — so soft, it's like a gentle hum from your fridge.

**🔊 Noise level (tested at 3 ft): 50 dB**

**🔊 Everyday comparisons:**

35 dB — a quiet bedroom, perfect for resting

50 dB — your ice maker, barely noticeable

60 dB — street noise behind closed car windows

**ipolo**  
*Made for the moments that matter.*

### ⚠️ Use Soft Water to Protect Your Ice Maker

**TDS > 60 ppm**

is hard water. According to USGS.

**≈ 85%**

of U.S. homes have hard water.

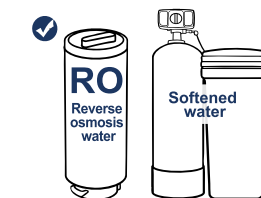
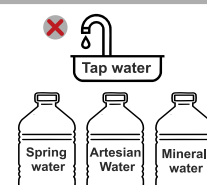
Hard water minerals can build up scale and cause:

↓ 50% Machine Lifespan  
↓ 50% Ice Production

↓ 30% Fresh Ice  
↑ ≈ 30 mins Making Time  
↑ ≈ 20 dB Noise

✓ Soft water

✗ Hard water



100% mineral-free

100% mineral content

For healthier water and ice, clean your ice maker once a week

Fresh Ice Maker — Not a Freezer

For long-term storage, transfer ice to your freezer.

## 7 Weekly Quick Clean

- 1 Fill water tank with equal parts white vinegar and water.
- 2 Run the Self-Clean cycle.
- 3 Drain the tank completely.
- 4 Refill the tank with purified water.
- 5 Run the Self-Clean cycle one more time.
- 6 Drain the tank completely.

## Monthly/Quarterly Deep Clean

- 1 Fill water tank with equal parts white vinegar and water.
- 2 Run two complete Self-Clean cycles.
- 3 Let the solution sit for 3-6 hours (do not drain).
- 4 Drain the tank completely.
- 5 Refill with purified water and run one Self-Clean cycle, then drain.
- 6 Repeat step 5 (2–3 times total) until ice has no vinegar taste.

## 💡 Tip for Better Performance

Clean regularly to prevent scale buildup and keep ice tasting fresh.

Water hardness varies across the U.S., so your cleaning schedule should depend on your ice maker's performance.

⚠️ If ice becomes cloudy, small, or production slows, perform Deep Clean.

## ❄️ Ice Storage Reminder

Your ice maker makes fresh ice quickly, not freezer-stored ice.

For longer storage, move your ice to the freezer.



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