



WAXMELTERS

Melting and Filling Equipment, Inc. Since 1999

OWNER SUPPORT GUIDE | 2026

CLEANING GUIDE

Is it easy to clean? Yes. Here is how.

PRIMO melters and tanks

EZ-1, EZ-T, AutoShot, AutoValve

QUATTRO and OCTO

Pour X-Press

Mixers

Wax hands machines



ONLINE VERSION

waxmelters.com

Videos, FAQ and the latest edition: [www.waxmelters.com/
support/cleaning-guide/](http://www.waxmelters.com/support/cleaning-guide/)

(888) WAX-MELTERS | (888) 929-6358 |
support@waxmelters.com

WHY OURS IS THE EASIEST TO CLEAN

Cleanup takes minutes, not shifts

Every line in this guide uses the same words we publish on our product pages and in our 2026 owner manuals.

Practically Self Cleaning. Almost cleans itself.

Round tank, no corners to clean.

Clean it like a high end stainless steel cooking pot.

Fast Batch Changes Without Cross-Contamination of Colors, Scents or Waxes

Even heating with no hot spots or scorching

Reduced our waste & clean up by 75%.

**SAFETY FIRST**

Turn off all controls, unplug the unit, and allow the tank, material, valve, and fittings to cool completely. Use the material supplier's approved cleaning method and PPE.

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01

PRIMO STANDARD, RAPID-CYCLE, THERMAL CONDITIONING, HOLDING TANKS, TILTING KETTLES AND DIP TANKS

PRIMO melters and tanks

Easy to clean

- Round tank, no corners to clean.
- US 304 stainless steel with a #4 finish and a round, corner-free interior that cleans easily.
- Clean it like a high end stainless steel cooking pot. Wipe it out with a cloth.
- Even heating with no hot spots or scorching



“Clean it like a high end stainless steel cooking pot. Wipe it out with a cloth. For soap and food products, soap and water works fine. If something has burned on, a scouring pad takes care of it.”

Step by step

- 1 Turn off all controls, unplug the unit, and allow the tank, material, valve, and fittings to cool completely.
- 2 Remove approved residue safely; wipe exterior; confirm valve closes; keep controls dry.
- 3 Wipe it out with a cloth. For soap and food products, soap and water works fine.
- 4 If something has burned on, a scouring pad takes care of it.
- 5 Keep the outlet and valve clear using only approved cleaning methods after safe cooldown. Inspect seals, gaskets, and threaded joints for damage before reassembly.



TIPS

Use the material supplier's approved cleaning method and PPE.

If the unit is dirty and/or has burned materials in it, try cleaning and scrubbing it (with scouring pad if needed) as you would a stainless steel pot since this will interfere with the sensors. Rectangular tanks have corners where wax can overheat or stay cold. PRIMO heating is engineered to the geometry of each vessel, corners included, for even temperature, faster melting, complete draining and easy cleaning, with no jacket water to maintain.

**DO NOT**

Do not probe a hot valve, strike fittings, weld the tank, or apply a field seal to a tank seam.

■ Heated holding and dispensing tanks

- Round interior surface for access and cleaning
- 304 stainless steel product-contact vessel with #4 finish
- High-grade 304 stainless steel with a smooth #4 finish supports easier cleaning and long service life.

- 1 Close the valve, turn heat and main power off, unplug, allow the tank and contents to cool, remove material by the approved method, and verify the system is empty and safe before cleaning or inspecting the outlet.
- 2 Approved material recovery, compatible cleaning, full dry-out, outlet wipe, exterior inspection, issue log.
- 3 Do not use abrasives, tools, cleaners, solvents, or neutralizers incompatible with the tank, valve, seals, material, or facility procedure.

■ Tilting kettles and pot tippers

- Heated Kettle Lifts Out for Cleaning
- The kettle separates from the tilting stand, allowing cleaning away from the fixed frame, controls and wiring.
- Removable round kettle for easier cleaning and changeover

- 1 Return the kettle upright and lock it; stop and disconnect mixer and heat; unplug every module; allow the complete kettle, load, frame, and mixer to cool; and unload by the approved method before cleaning or inspection.
- 2 The kettle separates from the tilting stand, allowing cleaning away from the fixed frame, controls and wiring.
- 3 Clean the stainless process surface with a material-compatible method. Do not gouge, bend or aggressively abrade the pot, sensor area or valve seat.

■ Dip, coating, slab and carving tanks

- Less material retained in corners
- Easier cleaning and product changeovers
- Precision Digitally Controlled Fast, Even Heating with No Hot Spots

- 1 If the unit is dirty and/or has burned materials in it, try cleaning and scrubbing it (with scouring pad if needed) as you would a stainless steel pot since this will interfere with the sensors.

**WATCH****Cut Melting Time and Energy Costs**

<https://www.youtube.com/watch?v=GfrSgrg9e9U>



02

HEATED FILLERS, HEATED TRANSFER AND HEATED HOSES

Filling systems: EZ-1, EZ-T, AutoShot, AutoValve, QUATTRO, OCTO

Easy to clean

- Practically Self Cleaning. Almost cleans itself.
- The system is fully heated and built from stainless steel and Teflon
- Fast Batch Changes Without Cross-Contamination of Colors, Scents or Waxes
- On the heated fillers, nothing comes apart; run it empty, preheat, run the new batch and discard the first few ounces.



"Close the ball valve and run the pump until the system is empty. A little material stays along the lining, which is normal. The system is fully heated and built from stainless steel and Teflon, so on your next batch you preheat, open the valve, run the new material through and discard the first few ounces. That is it."

Step by step

- 1 Close the ball valve and run the pump until the system is empty.
- 2 A little material stays along the lining, which is normal.
- 3 Approved residual-material recovery; external wipe-down; nozzle/shutoff check; keep controls and connectors dry.
- 4 On your next batch you preheat, open the valve, run the new material through and discard the first few ounces. That is it.

**TIPS**

Check cleaning and materials. The fillers are heated stainless steel and PTFE (Teflon). EZ-1, AutoShot and AutoValve offer an upgrade to a complete 304 food-grade stainless filler, ball valve and fittings.

Before cleaning or service: Stop the cycle and pump, close the source valve, turn all heat and main-power controls off, unplug every module, release only approved residual pressure, and allow the complete material path to cool before cleaning or inspection.

**DO NOT**

Do not immerse or pressure-wash the pump, hose, dispenser, control box, connectors, cord, or plug.

Do not probe a hot nozzle, strike fittings, force connectors, add unapproved reducers/elbows, or use flame/heat-gun cleaning.

**WATCH****Filling Candle Jars With a Heated Wax Gun | EZ-1**

https://www.youtube.com/watch?v=sS5We_KlwSQ

**WATCH****Automated Candle Filling Machine Demo | AutoShot**

<https://www.youtube.com/watch?v=zOGkxISY44g>



03

POUR X-PRESS 1000, 2000 AND 3000

Pour X-Press melt and fill systems

Easy to clean

- Practically Self Cleaning. Almost cleans itself.
- The melter cleans just as easily. Treat it like a high end stainless steel cooking pot.
- Round tank, no corners to clean.
- Fast Batch Changes Without Cross-Contamination of Colors, Scents or Waxes



“The melter cleans just as easily. Treat it like a high end stainless steel cooking pot: wipe it out with a cloth, or use soap and water for soap and food products. If something has burned on, a scouring pad takes care of it. Round tank, no corners to clean.”

Step by step

- 1 Disable automation, stop the pump, close the tank outlet valve, turn all heat/mixer/main-power controls off, unplug every module, release only approved residual pressure, and allow the entire system to cool before cleaning or inspection.
- 2 Close the ball valve and run the pump until the filling system is empty. A little material stays along the lining, which is normal.
- 3 Treat it like a high end stainless steel cooking pot: wipe it out with a cloth, or use soap and water for soap and food products.
- 4 Approved residual recovery, external wipe-down, nozzle check, dry controls/connectors, leak inspection, fault/trip log.
- 5 On your next batch you preheat, open the valve, run the new material through and discard the first few ounces.



TIPS

If bulk transfer is the primary job, a dedicated EZ-T is usually the cleaner configuration.

**DO NOT**

Never immerse or pressure-wash a tank, pump, hose, dispenser, controller, connector, cord, or plug.

**WATCH****Heat and Fill Wax From One Machine**

https://www.youtube.com/watch?v=AL-LLILP_KE

**WATCH****The Full Pour X-Press 3000 Demo**

<https://www.youtube.com/watch?v=5G32FHMJbsI>



04

MIX INJECTION SYSTEM AND EZ-MIX AGITATOR MIXERS

Mixers, fragrance and color

Easy to clean

- Keeps the main wax tank clean
- Reduces cross-contamination
- Fragrance and color are added inline at the point of fill, saving cleaning time and material and keeping production moving.



“Instead of mixing fragrance or color directly in the main tank, this system injects materials downstream after melting. This keeps your wax clean, eliminates cross-contamination, and allows you to switch between products quickly without draining or cleaning the tank.”

Step by step

- 1 Switching between products typically involves selecting a different dosing line and allowing a short transition period through the mixing section.
- 2 This is significantly faster than draining and cleaning a full tank.



TIPS

Can I run several fragrances a day without cleaning the melter? Yes, with the Mix Injection System. It injects fragrance or color after the melter, at the point of fill, so the main tank stays clean between scents.

For operations running multiple fragrances per day, dedicated dosing lines for each material provide the fastest and cleanest workflow.



ASK THE FACTORY

EZ-MIX agitator mixers: a cleaning procedure is not published yet. Call (888) WAX-MELTERS | (888) 929-6358 or email support@waxmelters.com and our factory team will walk you through it.

05

PRIMO MULTI-CHAMBER WAX HANDS MACHINES

Wax hands machines with the EZ-Clean Topper™

Easy to clean

- PRIMO EZ-Clean Topper™ standard on new production
- Covers the spaces around removable chambers so dripped wax is less likely to enter areas that are difficult to clean.
- Chambers are High-Grade, US 304 Stainless Steel with #4 Finish so it is easy to clean, rust proof, and provides years of service.



"It is the removable stainless-steel finished top used on PRIMO multi-chamber systems. It helps keep drips directed toward the intended chamber, keeps wax out of the spaces around removable chambers, helps contain residual wax during movement and creates a cleaner finished operating surface."

Step by step

- 1 Remove all participants, turn every heat/main-power control off, unplug, allow wax and equipment to cool, and handle the wax only under the supplier/facility hygiene procedure before cleaning or inspection.
- 2 Remove the EZ-Clean Topper™ according to the equipment procedure, clean the accessible finished surface and maintain the removable chambers by color assignment.
- 3 Topper / chamber area cleaned. Cooling station emptied/serviced as required.



TIPS

Cleaning is easiest when it is treated as part of every operating day.
Use only wax-supplier/facility-approved tools and cleaners compatible with the chambers and wax process.



DO NOT

Do not use an aggressive cleaning method, chemical or washdown procedure that conflicts with the selected machine's electrical/washdown configuration.
Never immerse or pressure-wash the machine, controls, cord, plug, junctions, sensors, or electrical components.

**WATCH****How a Wax Hands Machine Works**

<https://www.youtube.com/watch?v=zSwyqkZallg>



Cleaning questions and answers

Is WaxMelters equipment easy to clean?

Our heated fillers are "Practically Self Cleaning. Almost cleans itself." PRIMO melters have a round tank with no corners to clean: "Clean it like a high end stainless steel cooking pot. Wipe it out with a cloth."

How do I clean a PRIMO melter?

Turn off all controls, unplug the unit, and allow the tank, material, valve, and fittings to cool completely. Clean it like a high end stainless steel cooking pot. Wipe it out with a cloth. For soap and food products, soap and water works fine. If something has burned on, a scouring pad takes care of it.

How do I clean an EZ-1, AutoShot, AutoValve, QUATTRO, OCTO or EZ-T?

Close the ball valve and run the pump until the system is empty. A little material stays along the lining, which is normal. The system is fully heated and built from stainless steel and Teflon, so on your next batch you preheat, open the valve, run the new material through and discard the first few ounces. That is it.

Can I change colors, scents or waxes without cross-contamination?

Our filling systems offer "Fast Batch Changes Without Cross-Contamination of Colors, Scents or Waxes." To run several fragrances a day without cleaning the melter, the Mix Injection System injects fragrance or color after the melter, at the point of fill, so the main tank stays clean between scents.

Why does a round tank matter for cleaning?

"Round tank, no corners to clean." Rectangular tanks have corners where wax can overheat or stay cold. PRIMO heating is engineered for even temperature, faster melting, complete draining and easy cleaning.

Can I pressure-wash or hose down the equipment?

No. Never immerse or pressure-wash a tank, pump, hose, dispenser, controller, connector, cord, or plug. A Washdown-Ready Stainless Steel Configuration, Protected Controls & Sealed for routine Wet cleaning is available as an option on PRIMO equipment; ask our team before ordering.

What should I clean with?

Use the material supplier's approved cleaning method and PPE. For soap and food products, soap and water works fine. If something has burned on, a scouring pad takes care of it.

What is the EZ-Clean Topper™ on wax hands machines?

It is the removable stainless-steel finished top used on PRIMO multi-chamber systems. It helps keep drips directed toward the intended chamber, keeps wax out of the spaces around removable chambers, helps contain residual wax during movement and creates a cleaner finished operating surface.



QUESTIONS? WE ARE HERE TO HELP

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with videos