

KEEP IT CLEAN TO KEEP IT COLD

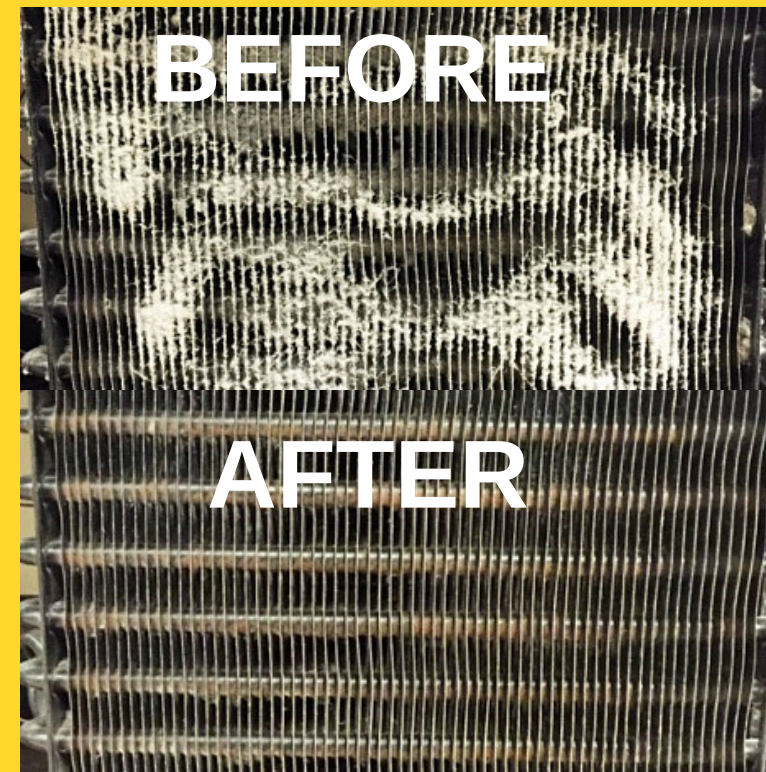
AND SAVE
MONEY
& ENERGY!

CLEANING PROCEDURE FOR FANS

1. Unplug unit
2. Wipe with a mild detergent or degreaser
3. Rinse/flush thoroughly with spray bottle
4. Check that fan rotates freely - fans should not squeal
5. Check all fan blade set screws and tighten as needed
6. Lubricate motors where applicable - not motors with sealed bearings

CLEANING PROCEDURE FOR CONDENSORS

1. Unplug unit
2. Brush fins in one direction with a stiff bristled brush and clean brush following each pass
3. Wipe dust off of other components
4. If washing, use mild detergent or commercial condenser cleaner then rinse/flush thoroughly with spray bottle - detergent and cleaners can corrode the coil
5. Can you see light through the condenser? If not, it needs cleaning



ADDITIONAL WAYS TO SAVE



Install strip curtains

Install and maintain self-closing devices on doors

Install fluorescent bulbs in coolers, they produce less heat which makes them more efficient

In bain-maries, the cold air flow inside the unit should be directed onto the bottom of the inserts. Older bain-maries that direct cold air flow horizontally can be retrofitted with an evaporator that directs cold air vertically and directly onto inserts

Seal the cracks or replace worn gaskets to prevent air from entering the cooler

Remind employees to shut off the lights when they exit the unit to save energy

Do not stack items around the evaporator - restricts air flow and decreases performance

A strip of ice build-up on the evaporator coil indicates a possible refrigeration leak. An entire build-up on coil indicates that the unit needs defrosting

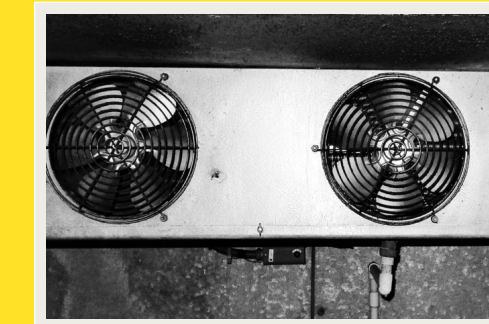
If access is from the back of a unit then install castors to easily move for cleaning and maintenance

HELPFUL HINTS

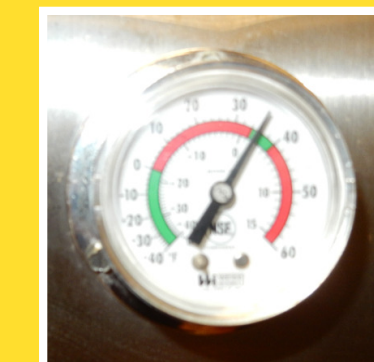
Always monitor air temperatures and keep logs



Condenser units can be placed outside or in basements to reduce heat in kitchen and increase efficiency of unit



If unit has multiple fans, they must all be operating. If one is not, air will leak back through the opening of the stopped fan instead of being forced through evaporator.



A minimum air temperature of 38-39°F is required to maintain food at 41°F and below

Use stainless steel pans and inserts - stainless conducts cold - plastic insulates against cold

Do not leave detergent or chemicals on refrigeration components - causes corrosion



Do not leave bleach or ammonia solution on interior of unit - can corrode condenser and evaporator coils and fins and reduce life of unit