

COOLER & FREEZER CLEANING PROCEDURES



CLEANING

MONTHLY OR QUARTERLY CLEANING

- 1 Clean light dust and debris on the condenser coil with a simple brush. Heavier dust buildup may require a vacuum or use of compressed air to blow through the condenser coil. If extremely dirty, place a service call for proper cleaning.
- 2 Use warm, soapy water to clean gaskets. Avoid full strength cleaning products as they can cause gaskets to become brittle, preventing proper seal. NEVER use sharp tools or knives to scrape or clean the gasket which could tear the gasket and rip the bellows.



TROUBLESHOOTING TIPS

- ✓ Make sure the breaker is turned to the ON position. If tripped, please place a service call to determine why.
- ✓ Make sure the unit is plugged in — it should NOT be plugged into a GFI receptacle.

COOLER | ISSUES WITH TEMPERATURE

- ✓ Is the unit too close to the wall preventing proper air circulation?
- ✓ Is there wear or tears in the door seals/gaskets?
- ✓ Use a digital thermometer to verify if the built-in temperature gauge is providing an accurate reading.
- ✓ Is there dust or grease buildup on the condenser coil?

FREEZER | UNIT FREEZES UP

- ✓ Is the fan rotating freely?
- ✓ Is there ice buildup on the fan? If so, melt it to see if that resolves the issue.
- ✓ Is there wear or tears in the door seals/gaskets?



DID YOU KNOW?

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with dirty or clogged condenser coils can result in compressor failures.

Gaskets require regular cleaning to prevent mold and mildew buildup and to also help maintain elasticity of the gasket.

Air conditioning helps promote dry air which cools more easily than moist air, allowing temperatures to drop 3–5°F. As a result, one could save 15–22% in energy costs due to compressors and fans running 2–3 hours less per day.



The thermostat must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.



All personnel involved in cleaning kitchen equipment are required to wear the following safety equipment: chemical splash goggles, impervious gloves.