

## 10 Simple tips for kitchen operators to minimise refrigeration breakdowns

### 1 COLD ROOMS

Do not turn off a coldroom, this will reset the defrost timer and cause the evaporator to ice up, resulting in unit failure.

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### 2 CURTAINS

Check the fit of coldroom curtains ensuring they are in place at all times. This will reduce costly breakdowns.

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### 3 CONDENSERS

Use a vacuum or special brush to clean condensers (cooling coils), reducing risk of overheating.

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### 4 THERMOSTAT

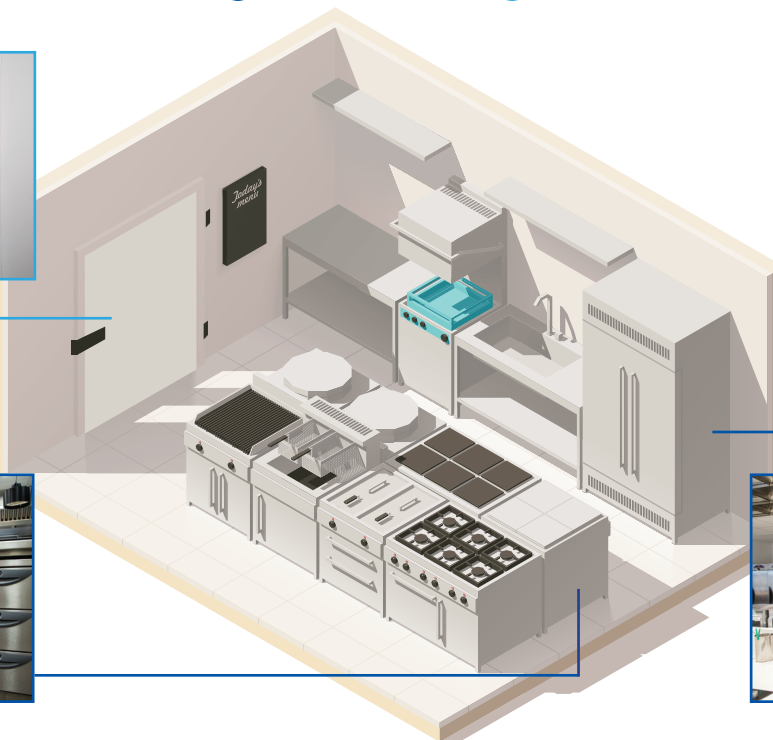
Do not turn down when weather gets hot! If running too warm, notify your maintenance contractor.

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### 5 OVERLOAD

Risk of breakdown and overheating increases if unit is overloaded, preventing cool air circulating internally.

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### 6 COUNTERS

Ensure counter tops are covered and doors closed properly over night to prevent premature breakdown.

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### 7 ICEMAKERS

Check for limescale and change water filter at least annually. Wash removable filters regularly.

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### 8 SUPERVISION

Staff should be trained how to operate, load and clean refrigeration units in line with manufacturers guidelines.

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### 9 SEALS

Split or loose seals let warm air in. Check door seals regularly for damage and splits. This will prevent evaporators icing.

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### 10 MAINTENANCE

Call your maintenance provider if you notice ice forming on the evaporator or the temperature rising or fluctuating.

Note: Please always check with manufactures instructions and where require employ a qualified engineer to carry out any servicing or maintenance.