

# 10 simple tips for kitchen operators to minimise refrigeration breakdowns



Professional kitchen and refrigeration maintenance

## COLD ROOMS

Call for an engineer if the evaporator is turning into a block of ice or forming a stalactite.

1

## THERMOSTAT

Do not turn down when the weather gets hot! If the unit is running too warm, call for an engineer.

2

## CONDENSERS

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

3

## SEALS

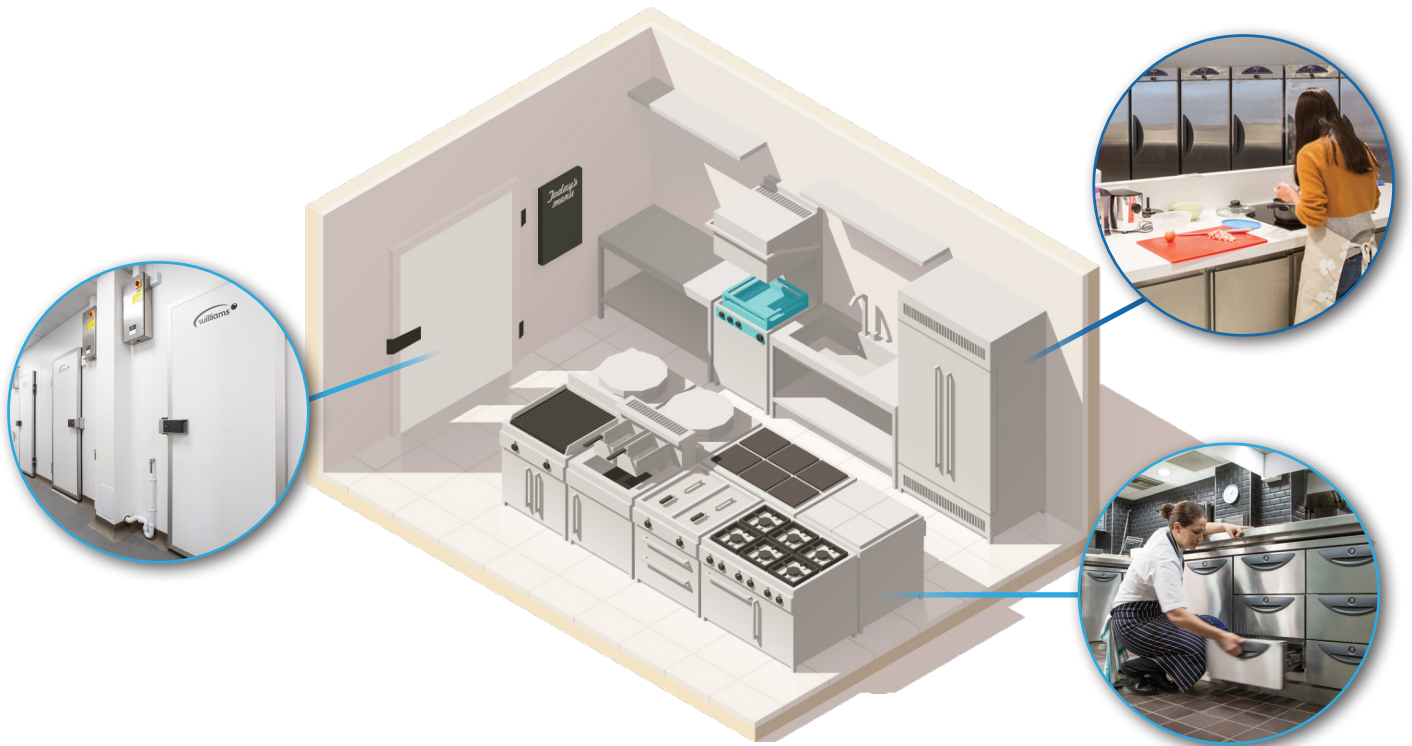
Check the fit and for splits, replace if damaged. Split or loose seals let warm air in making the unit work harder for longer.

4

## OVERLOAD

Review your use of refrigeration space. Unit overloading prevents cool air from circulating internally, causing the unit to overheat.

5



6

## COUNTERS

Switch off the unit overnight to prevent icing up. Some older models cannot defrost themselves.

7

## ICEMAKERS

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

8

## SUPERVISION

Ensure staff are trained how to operate, load and clean refrigeration units in line with the manufacturers guidelines.

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## DOMESTIC

Do not use domestic refrigeration. It is not designed to cope with the strain of commercial use.

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## MAINTENANCE

Increase the working life and efficiency of your kitchen equipment with preventative maintenance from Serviceline.

Note: Always check manufacturers guidelines and where required employ a qualified engineer to carry out any servicing or maintenance