

**YOUR COMMERCIAL  
REFRIGERATION  
PREVENTATIVE  
MAINTENANCE  
GUIDE**



While there is not a lot of real practical preventative maintenance protocol on many appliances, you can prevent some major problems and inconveniences, and greatly enhance or extend the life of your equipment through regular minor services. The most important thing you can do to prevent future problems with your refrigerators and freezers is to ensure good air flow over the coils.

Do not block the flow of air over the coils



Blocked condenser coil



Cleaned condenser coil

Some units may draw air through the front grill, and release air from the back of the machine; others may exit through the side. Wherever the air is released, it is important that the hot air does not recycle back into the cooling fan. This can be achieved by following these 6 simple steps.

- 1. Clean Condensers**
- 2. Check flow of air**
- 3. Check thermostat calibration**
- 4. Clean Pre filters**
- 5. Visual inspection of all equipment - is it safe?**
- 6. Blow out drain**



Cleaned condenser



Blocked pre filter

# Why should you maintain your equipment?

## **PREVENTATIVE MAINTENANCE SAVES TIME!**

Preventative maintenance procedures are quite simple compared to troubleshooting and repair procedures.

## **PREVENTATIVE MAINTENANCE PLANS SAVE YOU MONEY!**

How can spending money every month cost me less in the long run?

Avoiding problems will *save* you money compared to paying for new parts or related repair jobs or worse... a new fridge. Lost stock due to poor storage capabilities is also costly.

Take your car as an example. Most people don't wait for it to completely break down before seeing what is wrong. Generally, you would get it serviced once a year to ensure it stays in working order and you can identify any issues in the early stages.

This is one of the most important aspects of preventative maintenance! If your service technician can see a problem developing, they can usually fix it or propose a solution on the spot. This will save you endless amounts of stress, worrying about time restrictions, or alternate refrigeration options during an emergency call-out, as well as hoping a technician is available at the time of your request. These tasks can usually be performed for a fraction of the cost of a service call out.

## **PREVENTATIVE MAINTENANCE HELPS SAFEGUARD YOUR FOOD SAFETY**

Regular maintenance checks ensure that your refrigeration is running at the correct temperature, meeting all food safety standards, and not allowing for any discrepancies or questions.

## **PREVENTATIVE MAINTENANCE HELPS IMPROVE PERFORMANCE**

The performance of your refrigeration system will degrade over time and is inevitable. It all comes down to how you treat your equipment as to when problems start to occur. Preventative maintenance will help to improve the life span of your refrigeration equipment and minimise that decline for as long as possible.

**So, if you notice anything, as insignificant as it may seem at the time, give a service agent a call and they will help you identify the issues in question. Don't wait too long as you may have a major expense on your hands later.**

# Maintenance Checklist

Scheduled cleaning and preventative maintenance on critical kitchen equipment will minimize utility consumption, prolong the equipment's lifespan and provide optimum performance.

Our expertise can help identify potential problems before they result in costly repairs and refrigerator downtime.

## GENERAL THINGS TO AVOID

- ♦ Hosing down equipment
- ♦ Neglecting filter changes
- ♦ Improper application or use
- ♦ Operating equipment with frayed, burnt power cords or exposed wiring
- ♦ Operating equipment without knowing proper procedures
- ♦ Use only as outlined in the manual – it's there for a reason



Do not use any steel wool, caustic cleaning chemicals, or bleach when cleaning the interior of your refrigerated unit. These products can not only cause damage to the finish of the refrigerator, but they can leave behind strong chemical scents that can affect the flavor of food.

Use a solvent comprised of warm water and mild soap, to clean the inside of your refrigeration unit.

## GENERAL THINGS TO LOOK FOR

- ♦ Are hinges, handles, knobs, grills etc. all in good condition?
- ♦ Are motor's noisy or don't turn off?
- ♦ Are the filters clean?
- ♦ Are the interior lights in the fridge working correctly?



Having functioning interior lights will allow employees to quickly identify what they are seeking and reduce the amount of time the door stays open. When replacing the lights, be sure to use the same size and wattage of the bulb already as was previously installed. Or if required look at upgrading to LED lighting.

Lower wattage bulbs may not illuminate properly in the cold temperature and could damage the housing.

### **ARE TEMPERATURES WITHIN +/-5° OF THE DESIRED SETTING?**

To assure proper food safety, the holding temperature on all commercial refrigeration equipment needs to be checked several times every day. If the temperature is too low, the food can spoil. If the holding temperature is too high, it could be caused by blocked vents or a malfunction with the refrigeration system. If you would like to find out more information, just ask your Inter-Fridge [sales manager](#).

### **ARE DOOR GASKETS SEALED PROPERLY, OR IS THERE ANY WEAR OR TEAR?**

To assure the door or drawer is properly sealed, insert a dollar bill between the gasket and door frame and close the door. The bill should give some resistance when you pull on it. If it falls to the floor or slides out easily, the door is not properly sealing, and you need to replace the gasket. Once a week, clean door gaskets and shelves with a soap and water mixture. Remember to check that the gaskets still create a proper seal once you have reattached them to the refrigeration unit.



When the technician diagnoses your equipment, take a couple of minutes to be shown the problem and the cause. This will help you to understand the reasons behind any problems, hopefully lowering the possibility of it occurring again.



# Equipment Checklist

- Maintain daily temperature logs (open-shift & close-shift)
- Observe unusual patterns
- Allow scheduling service prior to product emergencies
- Keep evaporating coils (cold air) and condenser coils (warm air) clean
- Never block airflow to fans
- Never place un-refrigerated or heated products in “designed for storage” equipment
- Use ice baths or blast chillers to freeze product
- Do not overfill storage bins with product
- Air should move freely around all items especially sides and bottom
- Bins should never be greater than 2/3 full
- Prior to placing a service call, check for obvious signs such as making sure that the power is on, ensure it not on a defrost cycle or observing a temperature pattern for one hour to avoid false alarms, (check resets)
- All evaporation coils should be free of ice by visual inspection at all times
- All door gaskets should be sealed from outside air completely, gaps will have a large impact on performance
- Cold pans should sit in place with no bent corners



Ensure there is room for cool air to circulate around the product.



Do not overfill stainless steel trays.

# Get in touch

For more information and to contact one of the Inter-Fridge team use the contact details shown below.

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TO COMMERCIAL REFRIGERATION.**



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