

# Operating and Cleaning Instructions for Reach- In & Pass- Thru Refrigerators

## TEMPERATURE CONTROL

Temperature control should be set to maintain a temperature of 38°F (3.3°C) to 40°F (4.4°C) for refrigerators and 0°F (-17°C) to 5°F (-15°C) for freezers. Cabinet temperature dropping below 38°F (3.3°C) for refrigerators or 0°F (-17°C) for freezers can cause improper operation or possible damage to the compressor.

## CLEANING

### A. Proper Detergent Use

Follow the requirements of local health authorities.

1. Use a detergent-sanitizer or a mild detergent (neutral) or mildly alkaline (recommended for metal surfaces) followed by a sanitizing rinse solution. These chemicals are necessary to kill or deactivate the micro-organisms on the surface areas in contact with stored food. Choose these chemicals carefully. Some are toxic and should only be used on non-food surfaces.

#### CAUTION:

**DO NOT USE ABRASIVE CLEANING SOLVENTS.**

Never scour any part of your refrigerator. Scouring powders or chemicals may cause damage by scratching or dulling the gleaming surface finish.

2. Quats (quaternary ammonium) are usually the best sanitizing compounds, for they are relatively non-corrosive and have better deodorizing properties than chlorine or iodine compounds.
3. When using these products, it is important to follow label directions exactly to obtain the correct sanitizing action.

### B. Initial Cleaning of Cabinet

#### CAUTION:

**DO NOT USE ABRASIVE CLEANING SOLVENTS.**

It is more important to clean your refrigerator or storage freezer when the product load is at its lowest point.

#### 1. Daily-Interior Accessory Cleaning

Interior cleaning is recommended a minimum of once a week to maintain good sanitary conditions and to eliminate odors.

- a. Disconnect power by switching circuit breaker OFF
- b. Remove all food to protective temporary storage.
- c. Open all doors and allow warm room air to enter cabinet.
- d. Remove all accessories (shelves, racks, etc.) from within the cabinet and scrub with a detergent solution and a nylon bristled brush.
- e. Rinse with clear water.

**A fee of \$22.00 per hour will be charged to your event if extra cleanup is required. Thank You.**