

Tips For Commercial Refrigeration Maintenance

1.Regularly Clean Equipment Interior & Exterior

INTERIOR:

To keep your refrigeration equipment running efficiently, it's important to clean the interior on a regular basis. This includes removing all items from inside and moving them into another unit or temporary cooler. Clean the inside by scrubbing shelves with warm water and soap. Regular cleaning will remove all the natural deposits that can build up inside and lead to problems with food spoilage or poor performance in other areas like cooling capacity! So, before you know it's too late- schedule some time every week (or biweekly) where the interior can be cleaned to maximize performance.

EXTERIOR:

The exterior of your unit also should be cleaned regularly. The importance of regular surface maintenance cannot be stressed enough when caring for metal exteriors like those found on appliances. Neglecting routine cleaning could lead anywhere from noticeable scratches up to corrosion. Use proper cleaning solutions and materials on a stainless steel surface to avoid any damage. This is best done with warm water and a mixed-in detergent-based solution, depending on what you prefer for routine maintenance. Avoid using abrasive scrubbers like sponges as well; try soft brushes or a microfiber rag instead!

For a bonus, use a stainless steel cleaner and polish solution to have equipment looking like new again.

2.Clean & Clear Debris From Condenser and Evaporator Coils

CONDENSER COIL:

Commercial refrigerators are designed to operate at higher temperatures than your home model, so it's necessary to clean out the condenser coils regularly. If these surfaces get dirty or dusty they can create an insulating layer which causes them to retain heat and lead to overheating as well as component failure. A good way to clean and remove build-up debris is by using an air compressor, a small brush, a small coil comb to realign evaporator fins, and a coil cleaner.

Performance varies depending upon size and type, but most models require cleaning about every three months. Some manufacturers recommend more frequent service while others state once per year should suffice if cleaned regularly.

EVAPORATOR COIL:

As the condenser coil, your evaporator's job is to absorb heat as warm air passes through and help cool down commercial refrigeration equipment. Failure to keep the evaporator coils clean or clear from blockage can result in your equipment underperforming or even over performing meaning higher electricity costs. The evaporator coil should be inspected every time maintenance is scheduled.

You can increase airflow by using a small evaporator comb to realign fans and remove excess grease and grime with a powerful coil cleaner. Cleaning this coil is especially important if your refrigeration equipment is located near cooking equipment such as fryers or grills.

3.Replace Air Filters

A commercial fridge's air filters are essential to its efficiency. If they're clogged with debris or have a buildup of oils, the unit won't be able to ventilate correctly, which can cause it not to run at all. To get rid of unwanted dirt, use a powerful shop vac to suck up as much dust/debris before giving everything and wipe down with a degreasing solution. Consider replacing the air filter if you determine that there is too much grease or damage to the air filter.

4.Clean Drain Pans and Tubes

To keep your refrigerator running at its best, it's a good idea to clean out the drain pan and any tubing regularly. If there is sludge or slime in these parts of the machine, they can quickly build-up, which will cause your unit to freeze up.

Check the drain pan and any tubing that could experience frequent build-up with food particles in it. If there's too much moisture accumulating on top, this might result in an overflow. After removing any dirt or food particles, it's a good idea to clean the pan and tubing with warm water and soap. A little goes a long way when performing refrigeration maintenance. Doing this monthly will help your equipment perform regularly and reduce any contamination in your unit.

5.Inspect Door Gaskets

Routine cleaning for door gaskets is a significant part of maintaining refrigeration units. You should clean door gaskets at least once per month to prevent damage however, in a commercial kitchen where grease is often used, then this may need to happen more regularly so that they can last longer over time.

If you find a crack or split in a door gasket, the cool air inside may exit without properly sealing shut, which can cause problems with your equipment's performance. In addition, a broken or cracked door gasket negatively affects proper food preservation- which may result in illness if it wasn't properly stored before consumption! Make sure to replace any door gasket according to the recommendation stated by the manufacturer. This can save you on expenses associated with over performing equipment later down the road.

6.Remove Any Water & Keep Unit Dry

Too much moisture can cause problems with cooling, especially if it's coming from inside your unit. Make sure to regularly wipe up any water or liquid that has accumulated inside your commercial reach-in unit.

You not only should clean spills immediately but also check for buildups at least once per week. This includes checking behind shelves as well since they may have condensation forming.

Moisture buildup left unchecked can cause your refrigeration unit to freeze up due to freezing cold air inside the interior. Properly cleaning your commercial refrigeration equipment can prolong your investment saving your hundreds in the long run.