RECOMMENDED EQUIPMENT MAINTENANCE

STOCKING

Merchandiser must operate for 24 hours before loading product. When stocking, never allow product to extend beyond into the lower return grill. **Air discharge and return air flues must be unobstructed at all times, to provide proper refrigeration and air curtain performance.** Since all food items are perishable, packages should be periodically rotated to maintain freshness. **Do not block or restrict the vented lower base panels located at each end of the self-contained models.** These vented areas are for air circulation to the condensing unit area located behind the panels.

CARE AND CLEANING

To ensure good sanitation, appearance, satisfactory performance, long life, and minimum maintenance, your remanufactured equipment should be thoroughly cleaned and washed on a regular schedule.

WARNING:
Always disconnect the electrical power at the main disconnect when cleaning, servicing, or replacing any electrical component of your refrigeration equipment. This includes but is not limited to such items as fans and thermostats.

The interior bottom of this case is an easy to clean, corrosion resistant material designed for maximum sanitation. All domestic detergents, even ammonia based cleaners are recommended.

Sanitizing solutions will not harm the case interior bottom, however, these sanitizers should be used in accordance with manufacturer's directions. To preserve the exterior finish of the fixture, use warm water and a mild detergent. **Do not use abrasive cleaners or steel wool scouring pads to clean the fixture, as these will damage the finish.**

Bottom decking shelving may be removed from the upright posts and washed down with water and mild soap. **Back panels and side walls** may be wiped down with a damp sponge, using water and mild soap.

Normally, a damp sponge or cloth should be sufficient to wipe down any small residues below the decking of the case bottom. Large spillage may require the bottom of the case to be hosed down. On self contained cases, make sure the amount of water introduced does not overflow the condensate pan. On remote cases (no condensate pans) make sure water is not introduced any faster than the drainage system can remove.

Cleaning coils

Poor circulation of air through the condenser coil will result in poor refrigeration performance. Dirt accumulation inside the condensate evaporator pan will reduce the pan's capacity and affect the efficiency of the heater causing a burned out heater and an overflow of defrost water onto the store floor. Condenser coils should be cleaned at least once per month. Additional cleaning may be needed depending on the operational environment. Airflow blockage increase energy consumption and reduces the merchandiser's ability to maintain operation temperature.

To clean the coils, use a vacuum cleaner with a wand attachment and a soft (non-metallic) brush to remove dirt and debris. Do not bend coil fins. Always wear gloves and protective eye wear when cleaning near sharp coil fins and dust particles.

To maintain good refrigeration performance, a refrigeration service person should be called periodically (at least twice a year) to remove any accumulated dirt from the condenser coil and condensate evaporator pan on self-contained models and clean the discharge honeycomb.

CAUTION:

• Do not use steam or extremely hot water to wash the interior bottom of the case.

• When cleaning, do not use a high pressure hose.

• Never introduce water into the fixture faster than the waste outlet can carry it away.

• The waste outlet of the of the self-contained model does not empty into a floor drain but into a limited capacity evaporator pan which will overflow if excess water is used in cleaning.

• Some pans are equipped with a side outlet drain tube, others have a tube coming down from the drain.

• When cleaning, store personnel should connect this tube to a remote hose to carry water away.

• Be sure to crimp and re-insert the tube back into its holding clip on the evaporator pan, or place drain tube back into the evaporator pan after cleaning.

HONEYCOMB REMOVAL & CLEANING

Caution: Do not tear the honeycomb

Honeycombs should be cleaned every six months. Dirty honeycombs will cause merchandisers to perform poorly.

1) Remove the honeycomb assembly as follows:

Insert a small phillips screwdriver behind the rear edge of the honeycomb on the right hand end and gently pull down. The bottom of the honeycomb will drop down. Continue down the length of the case, lifting the honeycomb out.

2) To clean honeycomb:

• Mix powdered detergent, in warm water. (5 to 7 tablespoons per gallon)

• Immerse or spot clean the honeycomb. Use care not to damage the cell structure of the honeycomb.

• Rinse thoroughly in clean water. Shake excess water from the honeycomb and dry. If heat is used, do not exceed 140° f dry heat.

3) Install honeycomb by inserting the notched side up against the deflector and press upwards inserting the bottom of the honeycomb into the back ledge. Slide along the honeycomb, pressing the front edge upward into the ledge. Be careful no to damage the

Cells or cut yourself on the edges of the honeycomb

BALLAST REPLACEMENT

The ballast for the canopy fluorescent lamps is located beneath the canopy panel at the left hand end of the case.

For access to the ballast:

• Remove the screws that fasten the canopy to the exterior top of the case

• Pull the top of the canopy forward and rotate it down to remove it from the case

• Replace or service the ballast as required and replace the canopy in reverse order of removal

FAN BLADES & MOTORS

The evaporator fan is located at the back of the case directly beneath the display pan. Should the fan blade or motor ever need servicing, always replace the fan blade with the raised embossing side of the blade installed toward the motor.