

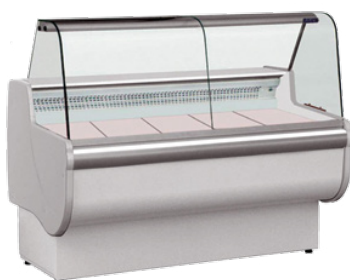
address
Fridgeland House
200C Bury Road
Tottington
BL8 3DX

tel 01706 829 469
web www.fridgeland.co.uk

Guide Title: General Commercial Refrigeration - A Buyers Guide

Published: Sept 2009

Updated: February 2012



Checklist

- **Check the warranty.** Many internet only suppliers only come with a parts only warranty, make sure your supplier provides a FULL parts and LABOUR warranty.
- **Avoid 'internet only' dealers.** These can be literally one person trading goods from laptop. Look for own brands, warehousing, evidence of own stock holding and a staff of more than one person.
- **Check the specification of products.** Many items look similar, but have lower specification and leave buyers disappointed with their deal.

Avoiding Stock Losses:

Check the capacity (usually quoted in liters) prior to purchase and ensure you have selected a large enough unit for your business needs. Avoid overloading fridges and freezers as this can lead to icing and high temperature.

Ensure that prior to purchase the intended location of the unit is suitable. All commercial fridges and freezers require ventilation at the back and top of the unit. Check the ambient temperature and humidity doesn't exceed the conditions (these are usually stated in the technical data).

When you buy a fridge or freezer ensure it stands without power for around 12 hours before turning it on and then run empty for a period of 12 hours to ensure the desired temperature is achieved and stable before use.

Most reputable commercial refrigeration suppliers will attend and fix units which fail under warranty, but units cannot be attended and fixed within 4-hours. Stock left in a non-working unit for more than 4-hours will become spoiled. Suppliers never compensate for loss of stock in the event of a fridge/freezer break down. Always make sure your food stocks are fully insured and make sure you have enough back up units in order to move stock to another chiller / freezer in the event of a unit failure.

If stock is business critical and/or very high value, consider remote monitoring and specialist 24 hour/7day per week rapid response service cover (ask for details).

Information provided in this document are believed to be correct at the time of publication. No liability whatsoever for injury, damage or losses financial or otherwise resulting from its use can be accepted by the Company. Always consult with the appropriate authority for advice prior to purchase or use of any equipment.

© Copyright Fridgeland On-Line Ltd
2012

address
Fridgeland House
200C Bury Road
Tottington
BL8 3DX

tel 01706 829 469
web www.fridgeland.co.uk



Maintenance

Ensure you carry out regular maintenance, including regular cleaning of condensers and drains. Failure to carry out regular condenser cleaning can cause product failure and may invalidate the warranty.

If you are unsure of how to clean a units condensor contact the supplier for advise.

Food Storage Advice:

Chilled Food - cooked meats, cooked fish and dairy products.

Most manufacturers specify storage temperatures ranging from +4 Degrees C to +8 Degrees C. IMPORTANT - In order to achieve lower requirements select a chiller which can operate at two degrees BELOW the food temperature requirement. For this application chillers should have an lower temperature range of 0 to +2 Degrees C

Chilled Raw Meats. All raw meats should be stored in a dedicated meat refrigerator with a minimum temperature setting of 0 Degrees C. Raw meat chillers can be used to store all chilled foods, but this should not be applied the other way around: Raw meats should not be stored in dairy chillers.

Fresh (wet) Fish. Fresh fish produces a corrosive vapor (ammonia) which can corrode the coil of a standard refrigerator causing failure of the unit. Specialised fresh fish refrigerators with coated coils should always be used for storage of fresh (wet) fish.

Other products which emit vapors likely to corrode refrigeration coils are:

- Maggots (gross but true)**
- Cut tomatoes.**

storing such items a refrigerator with a specially coated coil should be purchased.

Information provided in this document are believed to be correct at the time of publication. No liability whatsoever for injury, damage or losses financial or otherwise resulting from its use can be accepted by the Company. Always consult with the appropriate authority for advice prior to purchase or use of any equipment.

© Copyright Fridgeland On-Line Ltd
2012

Information provided in this document are believed to be correct at the time of publication. No liability whatsoever for injury, damage or losses financial or otherwise resulting from its use can be accepted by the Company. Always consult with the appropriate authority for advice prior to purchase or use of any equipment.

© Copyright Fridgeland On-Line Ltd 2012