

March Tip of the Month: Importance of Refrigeration Maintenance

Commercial Refrigeration Maintenance is critical; especially when it comes to Freezers, Cool rooms, Line Coolers and Ice Machines. Refrigeration equipment needs to expel heat. Most units do this through an air-cooled condenser coil. This is achieved by drawing air through the coil. This process causes debris and dust to form on the condenser coil. If you fail to clean condenser coils regularly you will see an increase in electrical consumption from your equipment, as well as an increase in required emergency service due to system component failures. Examples of this can include:



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- Burnt Wiring
- Failed Condenser Fan Motors
- A Restricted Metering Device
- Failed Compressor

In addition to these potential failures there are a vast range of other consequences that can occur without regular maintenance. Poor maintenance can result in a shorter lifespan of equipment and an increase in electrical consumption.

AmeriCold can provide your business with a maintenance agreement to ensure your equipment is operating at its best. We will also check the following on our scheduled visits:

- Pressure cleaning of all drains
- Pressure clean of condenser coils
- Pressure clean of drain lines
- Check door hinges & closers
- Ice Machines dismantled and cleaned
- Temperature checks
- Inspect unit compressors
- Cycling checks
- Inspect unit wiring
- Check refrigerant level
- Check oil motors
- Ensure accuracy of your unit thermometer
- Provide you with a detailed report on your units including make, model number, serial number and temperature
- Provide you with a list of repairs found

Here is a checklist you can perform on your commercial refrigeration equipment to further extend the life cycle.

- Inspect the condenser coil on any self-contained refrigeration.**
You normally find the condenser coil covered at the top or bottom of commercial coolers and freezers. They can also be found at the front right or left of the unit.

- Ensure you check door seals on your units.**
Your refrigeration unit works hard to keep cool in a confined space. Letting warm kitchen air seep in through split gaskets can result in customers with warm product. Inspect all four sides of door gaskets for tears or ripping and ensure they are sealing properly on all sides. Be sure to keep your gaskets clean from any food scraps or dust that can build up over time.

- Inspect whether any drain line outlets are visible.**
You normally find drains located at the back of the cooler unit or in the back on refrigeration units that have a compressor at the bottom. Clear out the end of the drain and ensure the lines of your cooler and freezers are kept clear of any debris. It is best to call an AmeriCold technician to clear out the drain lines to ensure proper clearing.

It is best to check these three things yourself at least once a month. Having a professional preventative maintenance agreement in place will help increase your commercial refrigeration equipment reliance, lifespan and efficiency.

For more information on AmeriCold's maintenance agreements please call us at 631-262-7964 or email us at info@americoldinc.com.