

Franke Foodservice Solutions 2-Drawer Refrigerator

Models 2DBR-30 and 2DBR-18

Daily maintenance tasks

RF 17 D01 Inspect and clean refrigerated drawers

Monthly maintenance tasks

RF 17 M01 Remove and clean refrigerated drawers

Quarterly maintenance tasks

RF 17 Q01 Clean coils and inspect drawer gaskets

Model 2DBR-30 Shown



A. Power ON/OFF Switch, B. Digital Temperature Display, C. Refrigerated Drawer

Hazards

These icons alert you to a possible risk of personal injury.

Equipment alerts

Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

Tips

Look for this icon to find helpful tips about how to do a procedure.

Why	Refrigerated drawers must be cleaned daily to maintain proper operation and to ensure food safety	
Time required	5 minutes to prepare	10 minutes to complete
Time of day	Evening after closing	For 24-hour restaurants: during low volume period
Hazard icons	 Chemicals	

Tools and supplies



Bucket, clean sanitizer-soaked towels



Bucket, soiled towels



McD Approved KAY Peroxide Multi-Surface Cleaner & Disinfectant Solution (cleaner/sanitizer)
-OR- McD Approved Sink Detergent Solution and Sanitizer Solution

Procedure

- 1 Remove product and wares from the refrigerated drawers**
Remove all remaining product from the refrigerated drawers prior to cleaning and place in the walk-in cooler.

Remove the drawer organizers and wares, and wash, rinse, and sanitize these in the 3-compartment sink. Coordinate this task when washing other soiled raw product wares and wash separately from all others wares. Allow the organizers to air dry.



continued ►

Inspect and Clean Refrigerated Drawers (continued)

2 Clean drawers

Wipe out the empty drawers with a clean, sanitizer-soaked towel to remove loose food debris before cleaning. Discard any loose food debris into a lined trashcan. Discard towel into the soiled towel bucket after use.

Next, spray inside the drawers, on gaskets and drawers sliders, with Peroxide Multi-Surface Cleaner and Disinfectant Solution. Then wipe with a clean, sanitizer soaked towel. Spray again with Peroxide Multi-Surface Cleaner and Disinfectant Solution and allow to air dry. Discard towel into soiled towel bucket.

If Peroxide Multi-Surface Cleaner and Disinfectant is not available, spray all mentioned areas with McD approved Sink Detergent Solution and wipe with a clean, sanitizer soaked towel. Rinse with a separate, clean, sanitizer soaked towel. Spray with McD approved Sanitizer Solution and allow to air dry. Discard used towels into the soiled towel bucket.



Chemicals

Avoid skin and eye contact with cleaning and sanitizing agents.



3 Clean and sanitize exterior

Spray exterior of refrigerator, including the drawer handle, with Peroxide Multi-Surface Cleaner and Disinfectant Solution. Then wipe with a clean, sanitizer-soaked towel. Spray again with Peroxide Multi-Surface Cleaner and Disinfectant Solution and allow to air dry. Discard towel into soiled towel bucket.

If Peroxide Multi-Surface Cleaner and Disinfectant is not available, spray all mentioned areas with McD approved Sink Detergent Solution and wipe with a clean, sanitizer soaked towel. Rinse with a separate, clean, sanitizer soaked towel. Spray with McD approved Sanitizer Solution and allow to air dry. Discard used towels into the soiled towel bucket.



Chemicals

Avoid skin and eye contact with cleaning and sanitizing agents.



4 Refill the unit with wares and food product

Allow the refrigerator to reach operating temperature. Refill the unit with clean drawer organizers and food product.



Why	Refrigerated drawers must be removed and cleaned monthly to maintain proper operation and to ensure food safety	
Time required	5 minutes to prepare	20 minutes to complete
Time of day	Evening after closing	For 24-hour restaurants: during low volume period
Hazard icons	 Electricity  Manual Handling  Sharp Objects/Surfaces  Chemicals	

Tools and supplies



Bucket, clean sanitizer-soaked towels



Bucket, soiled towels



McD Approved KAY Peroxide Multi-Surface Cleaner & Disinfectant Solution (cleaner/sanitizer)
-OR- McD Approved Sink Detergent Solution and Sanitizer Solution

Procedure

1 Remove product and wares from the refrigerated drawers

Remove all remaining product from the refrigerated drawers prior to cleaning and place in the walk-in cooler. Remove the drawer organizers and wares, and wash, rinse, and sanitize these in the 3-compartment sink.



2 Turn unit off

Flip the rocker switch to the OFF position to power down the refrigerated drawers. Open the drawers fully. Allow 30 minutes for the refrigerated drawers to reach room temperature. Unplug the refrigerator from the electrical outlet.



Electricity

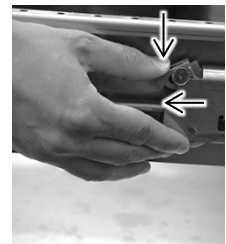
Potential shock hazard.

3 Unlock the drawers from the drawer slides

Locate the drawer locks on the end of each drawer slider. Push down and pull the drawer locks towards the front of the drawers until they spring upward.



Sharp Objects/Surfaces
Potential pinch hazard.



continued ►

Remove and Clean Refrigerated Drawers (continued)

4 Remove the drawers

Remove the drawers by lifting the front slightly, and pull the drawer forward to remove from the drawer sliders. Take the drawers to the 3-compartment sink to wash, rinse, and sanitize. Allow to air dry.



Manual Handling

Drawers may be heavy/bulky. Use proper lifting and transport procedures.



Sharp Objects/Surfaces

Potential pinch hazard.



Chemicals

Avoid skin and eye contact with cleaning and sanitizing agents.



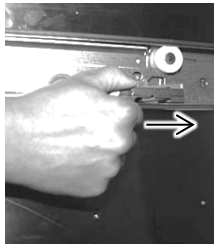
5 Unlock the drawer sliders

Pull the drawer sliders out as far as they will go. Push back on the slider lock (at the back of each slider) to release the lock.



Sharp Objects/Surfaces

Potential pinch hazard.



6 Remove the drawer sliders

Lift up on the front end of each drawer slider, and slide free from the rails in the interior of the refrigerated cabinet. Wash, rinse, and sanitize each slider in the 3-compartment sink.



Chemicals

Avoid skin and eye contact with cleaning and sanitizing agents.



7 Clean refrigerator

With the drawers removed, wipe out the refrigerator with a clean, sanitizer-soaked towel to remove loose food debris before cleaning. Discard loose food debris into a lined trashcan. Discard towel into soiled towel bucket after use.



Spray inside of refrigerator with Peroxide Multi-Surface Cleaner and Disinfectant Solution. Then wipe down interior walls with a clean, sanitizer-soaked towel. Spray again with Peroxide Multi-Surface Cleaner and Disinfectant Solution and allow to air dry. Discard towel into soiled towel bucket.

If Peroxide Multi-Surface Cleaner and Disinfectant Solution is not available, spray the inside walls with McD Approved Sink Detergent Solution and wipe with a clean, sanitizer-soaked towel. Rinse with a separate, clean, sanitizer-soaked towel. Spray with McD Approved Sanitizer Solution and allow to air dry. Discard towel into the soiled towel bucket.



Chemicals

Avoid skin and eye contact with cleaning and sanitizing agents.

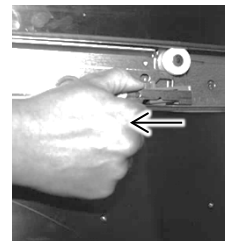
8 Reinstall the drawer sliders

Gently push each clean drawer slider completely back into the rails located inside of the cabinet. Pull the slider lock forward to secure the lock.



Sharp Objects/Surfaces

Potential pinch hazard.



continued ►

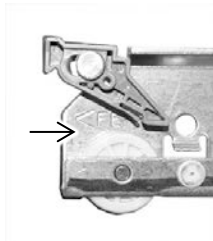
Remove and Clean Refrigerated Drawers (continued)

9 Reinstall and close the drawer

Gently set the drawer rails back onto the rollers on the end of the drawer sliders. Push the drawer in until completely closed.



Sharp Objects/Surfaces
Potential pinch hazard.

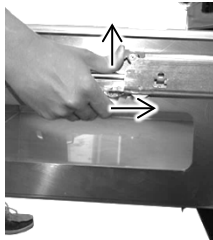


10 Lock the drawer sliders

Reopen the drawer and push the drawer lock upward and towards the back of the drawer to lock the drawer in place.



Sharp Objects/Surfaces
Potential pinch hazard.



11 Turn unit on

After allowing the unit to dry, plug the refrigerator into the electrical outlet and flip the rocker switch to the ON position. Allow the drawers to reach operating temperature before reloading with wares and product.



Electricity
Potential shock hazard.



Why	The condenser coil requires regular cleaning to maximize the unit's performance. Failure to do so could lead to premature refrigeration system failure, additional energy usage, quality and safety risks for food product and voiding of warranty.	
Time required	5 minutes to prepare	10 minutes to complete
Time of day	Evening after closing	For 24-hour restaurants: during low volume period
Hazard icons	 Electricity  Hot Surfaces  Sharp Objects/Surfaces	

Tools and supplies



Soft Bristled
Brush



Heat-resistant
gloves

Procedure

1 Turn unit off

Flip the rocker switch to the OFF position to power down the refrigerated drawers. Unplug the refrigerator from the electrical outlet.



Electricity
Potential shock hazard.



2 Remove louvered panel

Panel is located on the lower left side of the refrigerator. Lift up on the panel and pull away from the refrigerator to remove.



Hot Surfaces
Surfaces inside of the condenser compartment may be hot. Wear heat-resistant gloves when accessing condenser coil.



Sharp Objects/Surfaces
Edges of the condenser compartment panel may be sharp. Wear heat-resistant gloves when removing the panel.



3 Clean condenser coil

Using a soft-bristled brush, remove all dirt from the coil.



Sharp Objects/Surfaces
Condenser coil fins are sharp. Wear heat-resistant gloves when accessing the condenser coil.



Tip
Always brush in the direction of the coil fins.



4 Reinstall louvered panel

Insert the six (6) tabs of the louvered panel into the slots around the condenser coil opening, and then lower the panel to lock it into place.



Sharp Objects/Surfaces
Edges of the condenser compartment panel may be sharp. Wear heat-resistant gloves when removing the panel.



continued ►

Cleaning Coils and Inspect Drawer Gaskets (continued)

5 Inspect Drawer Gaskets

Open each refrigerated drawer and carefully inspect the rubber gasket around all four edges. Report any damage to unit manager.



Tip

To order a replacement door gasket, call Franke Foodservice Supply at **800 423-5247**.



Sharp Objects/Surfaces

Inner door panel or plastic gasket seat may have sharp edges.



6 Turn unit on

Plug the refrigerator back into the electrical outlet. Flip the rocker switch to the ON position to power on the refrigerated drawers. Allow the drawers to reach operating temperature before reloading with wares and product.



Electricity

Potential shock hazard.

