

Franke Foodservice Solutions Convertible Cooler Freezer

Model 2DCV-30 and 2DCV-18

Daily maintenance tasks

RF 19 D01 Inspect and clean refrigerated drawers

Monthly maintenance tasks

RF 19 M01 Remove and clean refrigerated drawers

Quarterly maintenance tasks

RF 19 Q01 Clean coils and inspect drawer gaskets

Model 2DCV-30 Shown



A. Power ON/OFF Switch, B. Digital Temperature Display (Refrigerator), C. Digital Temperature Display (Freezer), D. Refrigerator/Freezer Drawers

⚠ 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  Sharp Objects/Surfaces

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

(Use when operating at Cooler temperatures ONLY)



McD Approved Freezer/Cooler Cleaner

(Use when operating at Freezer temperatures ONLY)

Procedure

1 Remove product and wares from the refrigerated drawers

Remove all remaining product from the refrigerated drawers prior to cleaning and place in walk-in cooler or walk-in freezer.

Remove 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 organizers to air dry.



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Inspect and Clean Refrigerated Drawers (continued)

2 Clean drawers

Wipe out 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 soiled towel bucket after use.



When unit is in Cooler mode:

Next, spray inside 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 soiled towel bucket.

When unit is in Freezer mode:

Next, spray inside drawers, gaskets, and drawer sliders with McD Approved Freezer/Cooler Cleaner. Let stand for 1 min.

Wipe surfaces down with a clean, sanitizer soaked towel. Discard the soiled towel into the soiled towel bucket.

Wipe inside surfaces with a second clean, sanitizer soaked towel to remove any cleaner solution residue. Discard the soiled towel into the soiled towel bucket.

Caution: Make sure you wring out the towel so it is only slightly damp. This prevents slippery conditions and minimizes ice build-up.



Chemicals

3 Clean and sanitize exterior

Spray exterior of equipment, 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.



continued ►

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.



Sharp Objects/Surfaces

Louvers may have sharp edges.



Chemicals

4 Refill the unit with wares and food product

Allow the equipment to reach operating temperature. Refill the equipment 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

(Use when operating at Cooler temperatures ONLY)



McD Approved Freezer/Cooler Cleaner

(Use when operating at Freezer temperatures ONLY)

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 or walk-in freezer.

Remove 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 organizers to air dry.



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 equipment from the electrical outlet.



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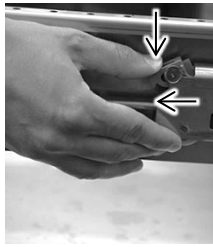


Electricity
Potential shock hazard.

Remove and Clean Refrigerated Drawers (continued)

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.



continued ►



Sharp Objects/Surfaces
Potential pinch hazard.

4 Remove the drawers

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



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



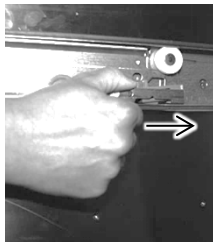
Sharp Objects/Surfaces
Potential pinch hazard.



Chemicals

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.



continued ►



Chemicals

7 Clean equipment

With the drawers removed, wipe out the equipment 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 refrigerated cabinet 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.

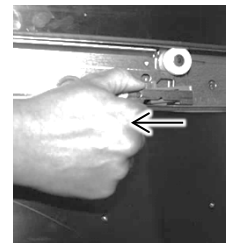
If Peroxide Multi-Surface Cleaner and Disinfectant Solution is not available, spray the interior walls with McD Approved Sink Detergent Solution and wipe with a clean, sanitizer-soaked towel. Rinse with a separate, clean, sanitizer-soaked towel. Spray with McD Approved Sanitizer Solution and allow to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



Chemicals

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.



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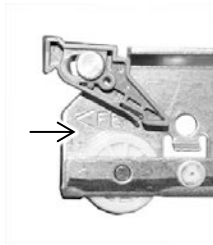


Sharp Objects/Surfaces
Potential pinch hazard.

Remove and Clean Refrigerated Drawers (continued)

9 Reinstall and close the drawer

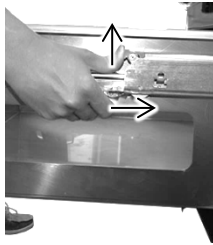
Gently set the drawer rails back onto the rollers on the end of the drawer sliders. Push the drawer in until completely closed.



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 equipment to dry, plug the equipment 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 equipment from the electrical outlet.



Electricity
Potential shock hazard.



2 Remove louvered panel

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



Sharp Objects/Surfaces
Louvers may have sharp edges.



3 Clean condenser coil

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



Hot Surfaces
Surfaces inside of the condenser compartment may be hot. Wear heat-resistant gloves when accessing 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
Louvers may have sharp edges.



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 equipment 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.