

H&K International 30"2-Drawer Refrigerator (87050-PS.01P)

Daily maintenance tasks

RF 16 D01 Clean Unit

Monthly maintenance tasksRF 16 M01 Clean Unit
Remove and Clean
Drawers**Quarterly maintenance tasks**RF 16 Q01 Clean Condenser
Coil & Check
Door Gasket

△ 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

The unit must be cleaned Daily to ensure proper operation.

Time required

5 minutes to prepare

15 minutes to complete

Time of day

Evening after closing

For 24-hour restaurants: during slow period

Hazard icons

Electricity



Chemicals

Tools and supplies

Clean,
Sanitizer
soaked
towel



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



Bucket
Soiled
towels

Procedure**1 Remove items from Drawer**

Place remaining items into Walk-in Cooler and remove Drawer organizer to clean unit.

**2 Clean and sanitize drawer organizers**

Wash, rinse and sanitize the drawer organizers at the 3-compartment sink or in a Warewash machine following the raw product cleaning procedures (coordinate this task when washing other soiled raw product wares and wash separate from all other wares). Allow to air dry.



Chemicals

3 Clean and sanitize Inside of Drawers, gaskets and drawer slides

Wipe out the empty drawers with a clean, sanitizer-soaked towel to remove loose food debris before cleaning. Discard any loose food debris into the lined trashcan. Discard towel into soiled towel bucket after use. Next, Spray inside drawers, gaskets and drawer sliders with Peroxide Multi-Surface Cleaner and Disinfectant solution. Then wipe with a clean, sanitizer-soaked towel. Spray again with Peroxide Multi-Surface Cleaner & Disinfectant Solution and allow to air dry. Discard towel into soiled towel bucket.



If Peroxide Multi-Surface Cleaner and Disinfectant is not available, spray the inside all 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 towel into soiled towel bucket.



Chemicals

4 Clean and sanitize the 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 & Disinfectant Solution and allow to air dry. Discard towel into soiled towel bucket. If Peroxide Multi-Surface Cleaner and Disinfectant is not available, spray the exterior of the refrigerator including the handle 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 soiled towel bucket.

**5 Re-fill unit with Food products**

Allow Refrigerator to reach operating temperature of 33° to 36° and Re-fill the unit with clean drawer organizer and food Product.



Why

The unit must be cleaned Monthly to ensure proper and safe operation.

Time required

10 minutes to prepare

20 minutes to complete

Time of day

Evening after closing

For 24-hour restaurants: during slow period

Hazard icons

Electricity



Chemicals

Tools and supplies

Clean
Sanitizer-
soaked
towel



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



Bucket
Soiled
towels

Procedure**1 Turn off unit**

Place remaining items into Walk-in Cooler and remove Drawer organizer while cleaning unit.



- 2 Remove items from Drawers** Wash, rinse and sanitize the drawer organizers at the 3-compartment sink or in a Warewash machine following the raw product cleaning procedures (coordinate this task when washing other soiled raw product wares and wash separate from all other wares). Allow to air dry.

**3 Remove and Clean Drawers**

Remove Drawers and take to the 3-compartment sink to wash, rinse and sanitize. Please see Equipment manual or scan QR code for video instructions on how to remove and install Drawers. ****Caution****: Drawers may be heavy/bulky. Use proper lifting and transport procedures.



Chemicals

**4 Clean and sanitize inside of 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 the 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 & Disinfectant Solution and allow to air dry. Discard towel into soiled towel bucket. If Peroxide Multi-Surface Cleaner and Disinfectant 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 soiled towel bucket.



Chemicals

5 Re-Install Drawers

Equipment manual or scan QR code for video instructions on how to install Drawers. ****Caution****: Drawers may be heavy/bulky. Use proper lifting and transport procedures.

**6 Turn on unit**

Press ON/OFF switch on back of unit Up (I) to Turn On.



Electricity

**7 Re-fill unit with Food products**

Allow Refrigerator to reach operating temperature of 33° to 36° and Re-fill the unit with clean drawer organizer and food Product.



Why

The condenser coil must be cleaned regularly to ensure the unit operates at peak performance. The drawer gaskets condition must be check to ensure the unit is sealed properly. Failure to do so could result in food product quality risks, premature refrigeration failure, additional energy usage, and voiding of warranty.

Time required

10 minutes to prepare

20 minutes to complete

Time of day

Evening after closing

For 24-hour restaurants: during slow period

Hazard icons**Tools and supplies**

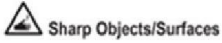
Soft,
Bristled
Brush

Procedure**1 Turn off unit**

Press ON/OFF switch on back of unit down (O) to turn off .

**2 Remove louvered panel**

Wash, rinse and sanitize the louvered panel at the 3-compartment sink. Allow to air dry. Caution: potential sharp edges.

**3 Clean Condenser Coil**

Using a soft bristled brush remove any dirt present on the coil.



Make sure to brush with the direction of the fins.

**4 Replace louvered panel**

Reinstall panel by aligning tabs with slots on each side of condenser housing. Push panel in and down until secure.



Make sure to check that the panel is tightly secured. Caution: potential sharp edges.

**5 Check Drawer gaskets**

Check to see if door gasket broken. If the door gasket is broken, and cannot seal the cabinet properly, please call 800-521-3987 or Visit hkonline.com to order replacement Gasket (H-4-39-215).

**6 Turn on unit**

Press ON/OFF switch on back of unit Up (I) to Turn On .Verify unit reaches Proper operating temperature Of 33° to 36°.

**7 Re-fill unit with Food products**

Allow Refrigerator to reach operating temperature of 33° to 36° and Re-fill the unit with clean drawer organizer and food Product.

