

H&K International

30" FRESH FLEX FR30 (87195 / 87195-PS)

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 suppliesClean,
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 Proper operating temperatures as indicated in the equipment manual. 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 suppliesClean
Sanitizer-
soaked
towelMcD Approved KAY Peroxide Multi-
Surface Cleaner & Disinfectant
Solution (cleaner/sanitizer) -OR- McD
Approved Sink Detergent Solution and
Sanitizer SolutionBucket
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.



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

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

Allow Refrigerator to reach Proper operating temperatures as indicated in the equipment manual. 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  Electricity

Tools and supplies



Soft,
Bristled
Brush

Procedure

1 Turn off unit

Press ON/OFF switch on front 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.



Chemicals



Sharp Objects/Surfaces



3 Clean Condenser Coil

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



Tip

Make sure to brush with the direction of the fins.



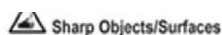
4 Replace louvered panel

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



Tip

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



Sharp Objects/Surfaces

7 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-4-39-217).



8 Turn on unit

Press ON/OFF switch on front of unit Up (I) to Turn On. Verify unit reaches Proper operating temperature.



Electricity



9 Re-fill unit with Food products

Allow Refrigerator to reach Proper operating temperatures as indicated in the equipment manual. Re-fill the unit with clean drawer organizer and food Product.

