

HOV, CHV, & RTV

Preventative Maintenance

TOOL(S) NEEDED

- Cleaning Supplies
- Thermometer
- 7/16" Wrench
- 5/32 Allen Wrench
- Other tools may be required for servicing.
- Phillips Screwdriver



Review Owner's Manuals for potential hazards:
<https://foodservice.winstonind.com/owners-manuals/>



DANGER:

Before each procedure, disconnect equipment from its electrical power source and allow to cool for at least 30 minutes.



CAUTION:

All cleaning agents should be non-corrosive to stainless steel. (No chlorine or sodium products).

Daily Cleaning:

1. Disconnect power supply. Allow equipment to cool.
2. Place an empty pan under the drain valve, open the drain valve, and allow the evaporator to dry. Clear any debris from the trough, evaporator pan, and the drain valve while it is draining.
3. Remove rack supports and wipe inside metal surfaces to remove all food deposits.
4. Wipe around all door gaskets to remove all food deposits.
5. Using a food-grade germicidal agent or soapy water, carefully clean interior of cabinet (evaporator, rack supports, walls, etc...).
6. Inspect evaporator pan, fill sensor, and evaporator probe for scale build-up. If needed use descaling agent.



Read all warnings and follow the directions listed on the descaling agent package.

7. Rinse all inside surfaces and rack supports, including the evaporator pan, and dry with a clean towel. Do not rinse using a hose or similar method.
8. Using a food-grade germicidal agent, or soapy water, carefully clean exterior metal areas of the cabinet, such as, doors, handles, and side panels. Dry with a clean towel. Do not allow water to get into the vent holes of the cabinet exterior.
9. Using a damp rag or glass cleaner, clean the control board glass.
10. Reconnect equipment to electrical power and make ready for use.

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Weekly Inspection:

- ☐ Inspect around the unit and drain valve for any leaks.
- ☐ Inspect the cabinet's exterior and ensure all screws and bolts are secured. Hand tighten any loose fittings.
- ☐ Ensure that handles and hinges are secured. Ensure that the doors are aligned and seal correctly.
- ☐ Inspect evaporator for calcium/lime build-up and clean appropriately if needed.
- ☐ Ensure that all vents are clear from obstruction, and that there is a minimum 2" clearance on all sides of the cabinet. Ensure that the cabinet has not been placed adjacent to a source of excessive heat or grease vapors.

Quarterly Inspection:

- ☐ Inspect door gaskets for wear or any rips or tears.
- ☐ Remove flues and ensure that all air heaters are clean and secure in the holding brackets.
- ☐ Inspect the control panel. Ensure that all readouts and touch controls are operating correctly.
- ☐ Visually inspect all probes and sensors for damage or debris.
- ☐ If equipped, ensure that the circulating fan is operating.
- ☐ Inspect cooling fans to ensure that they are operating and free of debris. Clean if needed.
- ☐ Inspect casters/legs for proper functionality. Ensure the locking mechanism is functioning, and all bolts secured.
- ☐ Using a thermometer, verify that the air and water temperatures match the set points +/-5°.

Annual Inspection:

The following inspections should be performed by a service technician.

 **DANGER:** The unit must be disconnected from the power supply before performing the following:

- ☐ Inspect power cord and plug for loose or frayed connections.
- ☐ Remove top panel and inspect wiring for loose connections, burnt wires, etc.
- ☐ Remove lower access panels and inspect internal plumbing, probe wires, sensor wires, and heater connections.

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