

WARNING ELECTRICAL HAZARD WORK SHOULD ONLY BE CARRIED OUT BY TRAINED PERSONNEL.

***Condensers accumulate dirt and require cleaning every 30 days.
Dirty condensers result in compressor failure, product loss, and lost sales...
which are not covered by warranty***

If you keep the condenser clean you will minimize your service expense and lower your electrical costs. The Condenser requires scheduled cleaning every thirty days or as needed.

Air is pulled through the Condenser continuously, along with dust, lint, grease, etc.

A **dirty Condenser** can result in **NON-WARRANTED** Part & Compressor Failures, Product Loss, and Lost Sales.

Proper cleaning involves removing dust from the Condenser. By using a soft brush, or vacuuming the Condenser with a shop vac, or using CO₂, nitrogen or pressurized air.

If you cannot remove the dirt adequately, please call your refrigeration service company.

On most of the food prep tables the Condenser is accessible by removing the louvered grill on the front of the cabinet.

The Condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity.

**THE CLEANING OF THE CONDENSER IS
NOT COVERED BY THE WARRANTY!**

HOW TO CLEAN THE CONDENSER:

1. Disconnect the electrical power to the unit.
(WARNING ELECTRICAL CORD MUST BE DISCONNECTED FROM THE WALL SOCKET)
2. Remove the louvered grill.
(WARNING SINGLE INSULATED WIRES ARE LOCATED BEHIND GRILLS. INSURE THAT WIRING IS NOT DISLODGED.)
3. Vacuum or brush the dirt, lint, and paper from the finned condenser coil.
4. If you have a significant dirt build up you can blow out the condenser with compressed air.
(CAUTION MUST BE USED to avoid eye injury. Eye protection is recommended.)
5. When finished be sure to replace the louvered grill. The grill protects the condenser and wiring.
6. Reconnect the electrical power to the unit.

If you have any questions, please call Austwide Sales & Rentals on 1800 813 987 and ask for the service department.

