

# DAILY CLEANING GUIDELINES FOR OPERATOR

(RETAILER/FOOD SERVICE PROVIDER)

APPLICABLE FOR THE FOLLOWING **McDONALD'S** CABINETS:

#### McDonald's Horizontal Split Refrigerated R290 In-Counter/Freestanding Fixed Front Cabinets



IL-MD-600-REF-SQ-B100  
IL-MD-600-REF-SQ-B101  
IL-MD-900-REF-SQ-B100  
IL-MD-900-REF-SQ-B101

## CLEANING GUIDELINES

FPG recommends the following daily cleaning of McDonald's food display cabinets by the Operator.

### Operator, please:

1. Complete all tasks - we recommend in the order they are listed.
2. Adapt the frequency to your business need.
  - a. **The only exception to this is the cleaning of the pre-filter in refrigerated and controlled ambient cabinets. This is mandatory for the cabinet warranty and must be done weekly.**
3. While not mandatory, we recommend maintaining a record of all servicing by the Operator.
4. Come across an issue, unusual smell or noise?  
Follow your organisation's procedure for accessing your technical service provider.  
To enable speedy resolution, **take photos** to highlight the issue and share these with your service provider.
5. It is important to retain products at food-safe temperatures.  
During cleaning, any food which will later be returned to the cabinet needs to be stored at the correct temperature.

# DAILY CLEANING GUIDELINES

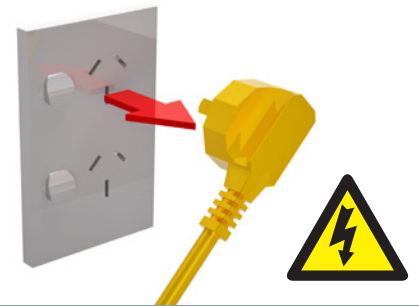
## TOOLS

1. Bucket of clean and sanitised towels
2. Bucket for soiled towels
3. Bucket with all-purpose surface cleaning solution
4. Paper towels
5. Spray bottle of glass/multi-surface cleaner
6. Wet/dry vacuum cleaner



## 1. SWITCH OFF MAINS ELECTRICITY

Isolate equipment before commencing.  
Switch off the power supply and unplug cabinet.



## 2. EMPTY THE CABINET

Remove all merchandise from cabinet.  
Place chilled items in suitable cold storage while servicing the cabinet.



## 3. REAR SLIDING DOORS

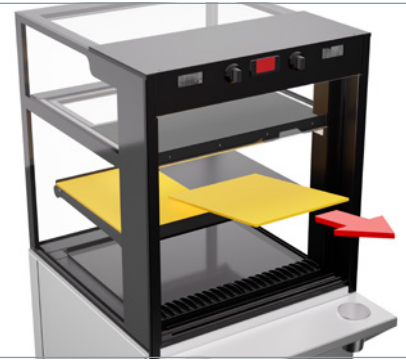
Slide each door to the centre position, lift up to disengage from the bottom track, and remove from cabinet.  
Clean doors with all-purpose surface cleaning solution and clean sanitised towels.  
Dry off with clean paper towels.



### DAILY CLEANING GUIDELINES

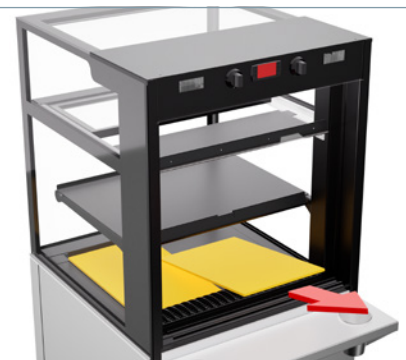
#### 4. SHELF TRAY INSERTS

Remove the shelf tray inserts.  
Take to sink and clean with all-purpose surface  
cleaning solution and clean sanitised towels.  
Dry off with clean paper towels.



#### 5. BASE TRAY INSERTS

Remove the base tray inserts.  
Take to sink and clean with all-purpose surface cleaning  
solution and clean sanitised towels.  
Dry off with clean paper towels.



#### 6. REMOVE DEBRIS

Vacuum away any debris from inside the cabinet.



#### 7. CLEAN ALL SURFACES

Clean all inside and outside surfaces with all-purpose surface  
cleaning solution and clean sanitised towels.  
Finish with glass/multi-surface cleaner and dry off with paper  
towels.



### DAILY CLEANING GUIDELINES

#### 8. RETURN CLEAN PARTS

Return the cleaned removable parts to the cabinet in reverse order.



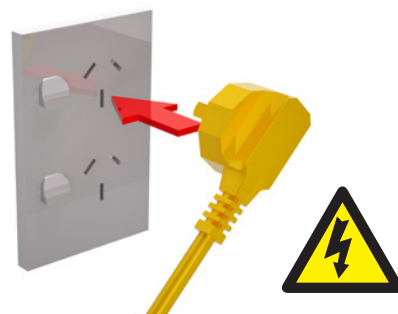
#### 9. RE-FIT THE DOORS

The inner door must be on the left, and the outer one on the right.



#### 10. SWITCH ON MAINS ELECTRICITY

Reconnect the power supply and switch on the cabinet.



#### 11. CHECK OPERATION

Check for satisfactory cooling performance.

