

WEEKLY 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 weekly 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.

WEEKLY CLEANING GUIDELINES

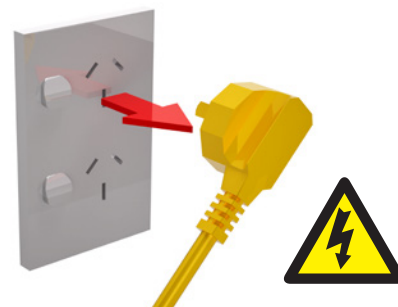
TOOLS

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.



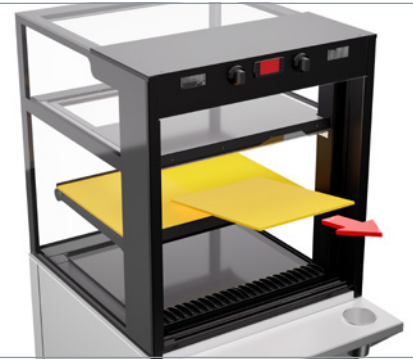
WEEKLY CLEANING GUIDELINES

4. BOTTOM SHELF TRAYS & INSERTS

Remove the shelf tray inserts and shelf trays from the bottom shelf.

Take to sink and clean with all-purpose surface cleaning solution and clean sanitised towels.

Dry off with clean paper towels.

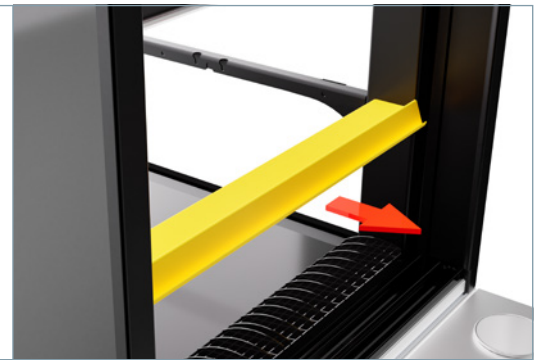


5. BOTTOM SHELF TICKET STRIP

Remove the ticket strip from the bottom shelf.

Take to sink and clean with all-purpose surface cleaning solution and clean sanitised towels.

Dry off with clean paper towels.



6. BASE TRAYS & INSERTS

Remove the base tray inserts and base trays.

Take to sink and clean with all-purpose surface cleaning solution and clean sanitised towels.

Dry off with clean paper towels.



7. REAR SECTION OF UPPER SHELF

Remove the painted PVC rear section of the upper shelf.

Clean with all-purpose surface cleaning solution and clean sanitised towels. **DO NOT** immerse in water.

Dry off with clean paper towels.



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8. FRONT SECTION OF UPPER SHELF

Rotate and remove the glass front section of the top shelf.

Clean with all-purpose surface cleaning solution and clean sanitised towels. **DO NOT** immerse in water.

Dry off with clean paper towels.

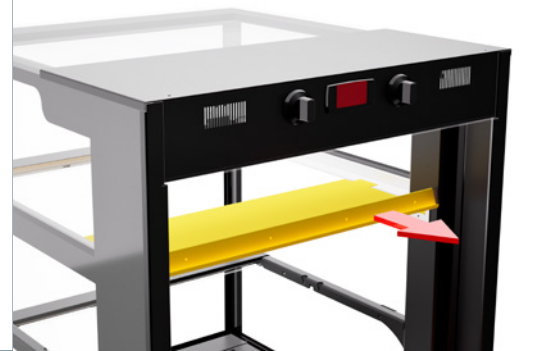


9. TOP SHELF TICKET STRIP

Remove the ticket strip from the top shelf.

Take to sink and clean with all-purpose surface cleaning solution and clean sanitised towels.

Dry off with clean paper towels.



10. REAR PLASTIC AIR LOUVRES

Remove rear plastic air louvres.

Take to sink and clean with all-purpose surface cleaning solution and clean sanitised towels.

Dry off with clean paper towels.

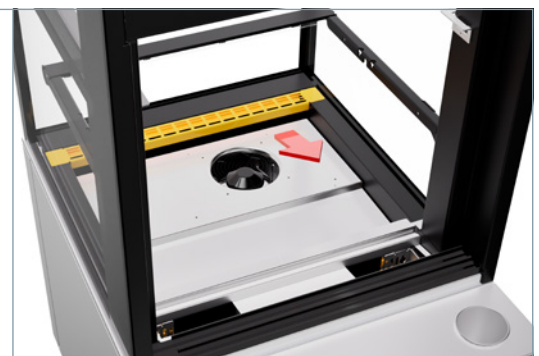


11. FRONT STEEL AIR GRILLE

Remove front stainless steel return air grille.

Take to sink and clean with all-purpose surface cleaning solution and clean sanitised towels.

Dry off with clean paper towels.



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12. REMOVE DEBRIS

Vacuum away any debris from inside the cabinet, paying particular attention to the door tracks, gaps around brackets and the condensate drain-hole.



13. CLEAN LOUVRES

Vacuum or brush away dust and fluff from the external ventilation louvres.



14. CLEAN SURFACES

Clean all inside and outside surfaces with all-purpose surface cleaning solution and clean sanitised towels.

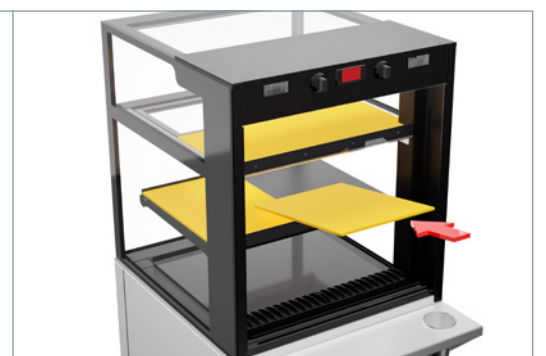
DO NOT pour water into the cabinet, or the condensate tray will overflow.

Finish with glass/multi-surface cleaner and dry off with paper towels.



15. RETURN CLEAN PARTS

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



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16. PAINTED PVC UPPER SHELF

The painted PVC upper shelf should be re-fitted.



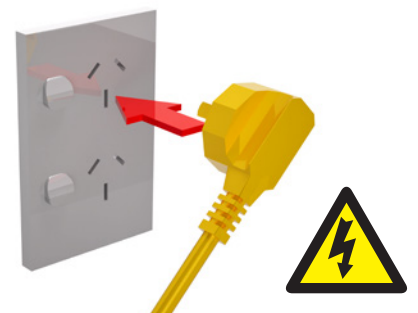
17. RE-FIT THE DOORS

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



18. SWITCH ON MAINS ELECTRICITY

Reconnect the power supply and switch on the cabinet.



19. CHECK OPERATION

Check for satisfactory cooling performance.

