



# EQUIPMENT – FREEZER DRAWS

The Freezer Drawers are used to store cold and frozen products to maintain the products quality and to control bacteria growth. The freezers should be set to a temperature of  $-18^{\circ}\text{C}$  to  $-21^{\circ}\text{C}$ .

The cleaning steps are essentially the same for all models. The freezer must be cleaned thoroughly and fully defrosted at least twice a week.

Typically, the freezer drawers used in our stores are Adande units.



## Daily Checks

- Wash and Sanitise Hands
- Read the temperature gauge at least twice a day:
  - First thing in the morning.
  - Before leaving the store at night.
- The actual temperature of the freezer must be checked to ensure that the temperature gauge matches the air temperature inside.

## Reading the temperature

- Place a calibrated thermometer probe between 2 bags.
- Close the freezer door/drawer.
- Let the temperature stabilize for 15 minutes.
- Read the temperature.
- The temperature reading for the freezer should be  $-18^{\circ}\text{C}$  to  $-21^{\circ}\text{C}$ .
- Compare to the external temperature gauge.
- Record temperature on DPSC.
- Contact maintenance if the temperature shown in the temperature gauge does not match the internal temperature.



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## Weekly Cleaning

- Remove all products and pots.
- Store all products in another freezer (if available).
- Turn the freezer 'OFF'.
- Remove inserts from the runners.
- Clean inserts using 3-step cleaning method.
- Reach out the products and clean each inside pot by removing the product and cleaning using the 3 step method.
- Replace the products back into the pots once clean.
- Degrease inside the unit and the sides of the unit fully including the wheels and the cable.
- Place the inserts back into the drawer runners.
- Allow the temperature to stabilise in each drawer.
- Replace the product pots back into the freezer drawers (using FIFO).

## Operating

- Do not put the freezer next to any heat sources, such as fryers, stoves, etc. Also allow air to circulate right around.
- Store bags or cartons as recommended inside the inserts. Over loading may cause the products to thaw and may also cause damages.
- Use oldest product first (FIFO).
- Do not leave the door open for long periods of time to prevent frost from forming and accumulating.
- Always keep the inside dry after cleaning or after defrosting freezer section process to prevent ice build-up.
- Always check that the freezer doors are not left open before you leave the restaurant for the night.