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Commercial Refrigerators & Freezers





What to Consider

Every facility has unique needs. Conducting research before choosing equipment will help mitigate issues in the future. Start by doing a full evaluation; determining available space and how much food will be regularly stored.

Value vs. Premium

Cost can't be ignored when deciding what to install. There are a variety of styles and setups with advanced features that keep your kitchen running smoothly, which can come at a premium. Simpler models are appealing due to their cost-effectiveness but may not meet your requirements. These are a few options to weigh when deciding whether the added benefits make sense for your budget.

Value

- ▶ Aluminum/Plastic
- ▶ Bottom Mount Refrigerator
- ▶ Self-Contained

Premium

- ▶ Stainless Steel
- ▶ Top Mount Refrigerator
- ▶ Remote Refrigeration

Type of Operation

Your business model and service demands can help determine the right equipment for your operation.

- Display refrigerators can be used in locations of all sizes from small shops and cafes to cafeterias and sporting stadiums; they are the preferred choice to display pastries, desserts and beverages
- For long-term storage, it is optimal to invest in a walk-in unit that holds a maximum supply of food products
- Sandwich and pizza prep tables offer top panels that hold ingredients, bringing convenience and faster preparation

Space

The amount of product being stored, as well as the kitchen layout are important factors when figuring out the appliance that works best.

Area

Comply with the installation instructions to ensure adequate ventilation around the refrigerator.

Capacity

Purchase a unit that offers enough storage for your operation. Overloading contents can cause a lack of air flow resulting in a higher chance of spoilage and a loss of product as well as potentially putting guests at risk for illness.

Types



Bar Refrigeration

- The temperature of a beer cooler ranges from 34°F - 41°F
- Size selection depends on your serving needs
 - The 50" holds approximately 18 cases of bottles or about 23 cases of cans
 - The 65" holds approximately 22 cases of bottles or 32 cases of cans



Merchandiser

- Used for prepackaged food and beverages
- Designed for optimal visibility and display



Reach-In Refrigerators & Freezers

- Most common in commercial kitchens
- Easily accessible for employees
- Varieties of Reach-Ins
 - Dual temperature allows for two types of products to be independently cooled or frozen
 - Pass throughs are stocked from one side and retrieved from the other. Best suited for high volume operations
 - A full-door setup gives a complete view of contents when open, however for increased energy savings think about installing a half-door



Types



Walk-In Refrigerators & Freezers

- Customizable design
- Sizes can vary from a small step-in to full warehouse system
- Comes with a lock for added security



Refrigerated Display Cases

- Have LED lights to optimally showcase selections
- Perfectly suited for restaurants that offer self-serve or take-out
- Energy efficient



Worktop Refrigerators

- Holds items where continuous access is needed
- Comes with enough counter space for dish assembly or food prep
- The single-piece top and backsplash prevents food from spilling behind



Undercounter Refrigerators

- Placed in various areas in the operation to eliminate back and forth to the refrigerator
- Great for waitress and barista stations
- Offers similar functionality as a worktop, but saves space by going under counters

Tip: Customization is available if you are unable to find a unit that satisfies your requirements

Quick Guide

Food Storage

Safely store food with these FDA suggestions.

Product	Refrigerator (40° F/4° C)	Freezer (0° F/-18° C)
Raw Hamburger, Ground & Stew Meat	1 - 2 days	3 - 4 months
Soups & Stews	3 - 4 days	2 - 3 months
Bacon & Sausage	7 days	1 month
Fresh Meat (Beef, Veal, Lamb & Pork)	3 - 5 days	4 - 12 months
Fresh Poultry (Chicken or Turkey)	1 - 2 days	9 - 12 months
Raw Egg Yolks, Whites	2 - 4 days	1 year
Fish (Lean, Fatty)	1 - 2 days	3 - 6 months

Cleaning & Maintenance

Expand the longevity of your investment using mild detergent only.

Daily

- ▶ Wipe down interior to eliminate stains and odors
- ▶ Check temperature and defrost settings
- ▶ Clean gasket components

Weekly

- ▶ Inspect and clear any air flow blockages

Monthly

- ▶ Clean ice maker
- ▶ Observe for signs of wear

Quarterly

- ▶ Clean components (fan blades, condensers, hinges, etc.)
- ▶ Examine electrical wiring

Material

The make up of your equipment is just as important as the size or style.

Stainless Steel

- Sought after for its light, durable composure
- Easy to clean
- Galvanized steel is regular steel with a zinc coating, used in less exposed areas such as the back, top and bottom

Aluminum Alloy

- Lightweight, stronger than pure aluminum and can sustain frequent use
- Usually cheaper than stainless steel

ABS Plastic

- Impact and corrosion resistant, but not as structurally strong as metal
- Commonly used for interior elements such as racks, lining and shelves