



Effective refrigeration

It operates around the clock - and that means a less-than-efficient refrigeration system can have a major impact on your running costs.

Choose the right size fridge for your business

Too large and your running costs will be higher than necessary, too small and you may be tempted to overstock, which could lead to product deterioration.

Keep your fridge well stocked

Restock drinks refrigerators, bottle cabinets and freezers at the end of each day, and fill any significant empty spaces with boxes of stock or bottles of water. This will reduce the exchange of cold and warm air when the door is opened, which reduces the workload on the compressor.

Stocking popular lines at eye level will also help by reducing the amount of time the doors are held open. If you need regular access to a cool room, use plastic strip curtains to reduce the inflow of warm air.

Maintain the correct temperature

Ensure the temperature is set correctly for each product - for instance, raw meats need to be stored between 1°C and 2°C, dairy products between 2°C and 4°C. Use a thermometer to check the temperature regularly.

Clean and safe

Clean, maintain and defrost your unit regularly for hygiene as well as reduced running costs. Ensure that the condenser cooling fans and refrigeration motors are clean and dust free, remembering that you should always turn off and unplug the unit before cleaning.

Adequate ventilation

Protect the fridge motor from direct sunlight and ensure that there is sufficient venting to allow heat to escape.