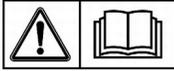


CVap Preventative Maintenance

TOOL(S) NEEDED

- Phillips Screwdriver • Other tools may be required for servicing a discovered issue.



Review Owner's Manuals for potential hazards:

<https://foodservice.winstonind.com/owners-manuals/>



DANGER:

Before each procedure, disconnect equipment from its electrical power source and allow to cool for at least 30 minutes.



CAUTION:

All cleaning agents should be non-corrosive to stainless steel. (No chlorine or sodium products).

Daily:

Perform daily cleaning procedure as outlined below.

1. Place an empty pan or bucket under the drain valve/drain cap. Open drain valve or remove drain cap and allow the evaporator to drain.
2. Remove and clean rack supports using a food grade germicidal detergent.
3. Spray food chamber and evaporator with a food grade germicidal detergent.
4. Wipe inside surfaces to remove all food deposits.
5. Inspect for scale build up on tank surface, float, and probe. If present, apply descaling agent. Read ALL warnings and follow directions listed on descaling agent package.
6. Rinse all inside surfaces, including evaporator, and dry with a clean towel.
7. Rinse, dry and replace rack supports.
8. Verify that drain valve is closed or drain cap is replaced.
9. Reconnect equipment to electrical power.

Quarterly:

1. Inspect door or drawer gasket for wear or any rips or tears.
2. Inspect the exterior of the drawer or cabinet and ensure all screws and bolts are secured.
3. Inspect doors or drawers. Ensure that handles and hinges are secured. Ensure that doors are aligned correctly. If cabinet is a thermalizer, ensure door fan switch is functioning properly.
4. If equipped with a drain cap, inspect o-ring on drain pipe to make sure it is in place and not worn. If equipped with a drain valve, inspect valve to ensure it is not leaking.
5. If unit is a drawer unit, inspect the drawer rollers for wear. Ensure all nuts and bolts are secure.
6. Ensure that all heaters are clean and secure in the holding brackets.
7. Inspect the front panel. Ensure that the power switch is functioning properly. Ensure that all buttons, readouts, and dials on the control board are operating correctly.
8. Set unit to desired temperature set points and ensure that unit reaches those set points.
8. Inspect around bottom of unit for any water leaks.
9. If equipped, ensure that circulating fan is operating.
10. If equipped, inspect cooling fans to ensure that they are operating and free of debris.

Annually:

The following inspections should be performed by an authorized service technician!

Danger: Unit must be disconnected from power supply before performing the following.

1. Inspect power cord and plug for loose or frayed connections.
2. Remove top panel and inspect wiring for loose connections, burnt wires, etc.
3. Remove lower access panels and inspect internal plumbing, probe wires, sensor wires, and heater connections.

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<http://foodservice.winstonind.com/parts-supplies>

