


**Why** Sanitation and prolong cabinet life

**Time required** 5 minutes to prepare 15 minutes to complete

**Time of day** At closing For 24-hour restaurants: Slowest time of day

**Hazard icons**

 Chemicals
  Compressed Gas/Air/Liquid
  Electricity
  Hot Liquids/Steam
  Hot Oil

 Hot Surfaces
  Manual Handling
  Moving Parts
  Moving Vehicles

 Sharp Objects/Surfaces
  Slippery Floors
  Syringes & Body Fluids

**Tools and supplies**




Disposable Gloves



Bucket, Warm Water, Mild Soap and Clean Soft Cloth

**Procedure**

**1 Step**  
Disconnect electrical power supply before cleaning any parts of the unit.

 Electricity




**2 Step**  
Interior and exterior should be cleaned with a clean soft towel and solution of McDonalds All Purpose Sanitizer.

 Slippery Floors

 Manual Handling



**3 Step**  
Empty cabinet and transfer product to walk-in while cleaning and inspection is completed.

 Manual Handling



**4 Step**  
Clean interior with dampened cloth. Note: Exterior should be wiped in the direction of the metal grain and dried. A stainless steel cleaner should be used for shine.



continued ►

## Inspect and Clean (continued)

### 5 Step

Clean door gasket (s) as well as breaker strips. All interior fittings (including shelves) are removable without tools to facilitate cleaning.



### 6 Step

When cleaning is complete, plug cabinet back into proper outlet. Inspect interior light (s) to confirm bulb is working. Replace as needed. Model and serial number are required when placing a parts order Traulsen 800-825-8220.



### 7 Step

Once cleaning and inspection has been completed re-load the cabinet with product.

