

MOTHBALLING GUIDE



GUIDE FOR SHORT OR LONG TERM MOTHBALLING OF A COMMERCIAL REFRIGERATOR/FREEZER OR HEATED CABINET



1 DISCONNECT POWER SUPPLY

Completely disconnect (i.e. unplug if possible) the unit from power. If hardwired turn off the power at the circuit breaker and follow proper Lockout/Tagout procedures.



2 INSPECT GASKETS

Open the door(s) and inspect the gasket(s). Clean and/or replace as necessary.



3 REMOVE INTERIOR ARRANGEMENTS

Remove all interior arrangements and wash (but do not sanitize to prevent corrosion) in conformance with local Health Department requirements and allow to air dry.



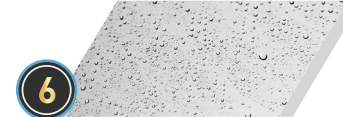
4 CLEAN INTERIOR SURFACES

Thoroughly clean all interior surfaces using a soft, non-abrasive cloth and a mixture of warm water and baking soda (mixed to a 1 tbsp baking soda to 1 pint water ratio).



5 CLEAN CONDENSER COIL

Lift the louver assembly and clean the condenser coil by using a stiff bristled pot brush to remove any accumulated debris, then wipe or vacuum away (refrigerators and freezers only).



6 REMOVE WATER FROM CONDENSATE EVAPORATOR PAN

Remove any water and/or debris from the condensate evaporator pan (refrigerators and freezers only).



7 LEAVE DOORS OPEN

Leave the door(s) open for the duration of the out-of-service time.



8 WIPE EXTERIOR SURFACES

Wipe down all exterior surfaces using a soft, non-abrasive cloth and a warm water and mild soap mixture (do not use bleach or other harsh cleansers).

For questions, please contact Traulsen's Service department at 1-800-825-8220.



BEST PRACTICES

Long-Term Dish Machine Downtime

When shutting down your Hobart dish machine for extended periods of time, follow these procedures to help protect your machine from damage and to provide easier start-up when your operations resume.



1. **Power the machine off** – turn the disconnect switch/circuit breaker to machine off.
 2. **Shut off the water and steam/gas** (if equipped) supplies at the shut-off prior to the dish machine.
 3. **Remove the curtains and wash** them with warm, soapy water & rinse in 3-compartment sink.
 4. **Spray down the interior of machine.**
 5. **Remove and clean the scrap basket(s)** in 3-compartment sink.
 6. **Remove and clean the strainer pan(s)** in 3-compartment sink.
 7. **Drain the tank(s).**
 8. **Remove the upper and lower wash arms.**
 - a. **For rack conveyor machines** and flight type machines equipped with wash arm end caps, remove end caps and clear debris from wash arm nozzles. Flush with warm, soapy water. Verify wash arm O-ring is in place & replace if needed.
 - b. **For FT1000 & FT1000e machines**, open wash arm sliders and clear debris from wash arm nozzles. Flush with warm, soapy water.
 9. **Remove the overflow tube(s)** if present in the tank(s) and clean with warm, soapy water. Confirm the O-ring is in place & replace if needed.
 10. **Wipe down and/or spray the interior of tank** to flush food soil to drain at bottom of tank.
 - a. **NOTE: For units with a pumped drain system**, such as the PW10/PW20 models, turn power and water to unit back on and power unit up to fill. Once filled, power the unit back off to allow the unit to completely drain out to remove the excess water from flushing the interior of the unit. Turn the disconnect/circuit breaker and water supply off.
 11. **Replace** all wash arms, overflow tube(s), strainer pan(s), scrap basket(s), and curtains at proper locations in dish machine.
 12. **Wipe the outside of machine** with a mineral oil based stainless-steel polish to protect the surfaces.
 13. **Leave the doors open** to allow the machine to air out and dry.
- NOTE:** If the storage temperature of the dishmachine is below freezing, then additional procedures may need to be followed or component damage may occur. Contact Hobart Warewash for additional details.

For more detail on these procedures, refer to the cleaning section of your operator manual or the operator wall chart.