



5.0 ROUTINE PREVENTATIVE MAINTENANCE

5.1 Temperature Accuracy

- 5.1.1 Check display temperature accuracy on a periodic basis with a calibrated thermometer placed near fan inlet.
- 5.1.2 Air temperature near fan should be within 2°F / 1.2°C of display temperature for upper chamber and counter top models and 3°F / 1.8°C for lower compartment.
- 5.1.3 If cabinet is not within these guidelines, contact your Blickman sales representative or call Blickman Customer Service at 1-800-247-5070 with Model and Serial Number (see section 6.5).

5.2 Product Cleaning

- 5.2.1 Regular cleaning is important to maintain the appearance of stainless steel equipment. Clean your product with a soft cloth and hot water or commercial stainless steel cleaner according to the cleaner's directions.
- 5.2.2 Shelves, Sloping Top etc. can be cleaned with a solution of liquid dishwashing detergent and water or a solution of baking soda and water. Rinse and polish dry with a paper towel or soft cloth. Drying is very important to eliminate any film buildup that may develop from hard water deposits.
- 5.2.3 Avoid bleach, acids, strong alkali, and chlorine cleaners. They can cause discoloration, staining and eventual pitting. If any of these solutions are exposed to the surface, rinse off immediately.
- 5.2.4 Avoid coarse grit cleaners or steel wool pads. They can contaminate and scratch the surface leading to staining and rusting.

5.3 Tough Stains and Rust

- 5.3.1 Most stains are a result of water-borne minerals. Rust stains are a result of iron particles from an outside source (i.e. water, cookware, etc.) Persistent stains, (including rust) can be removed with a variety of mild, non-abrasive, stainless steel cleaners. Always rinse thoroughly when using any cleaner.