



Reach-In Coolers

Keep Your Reach-In Coolers and Food Safe

If food is your business, then you need refrigeration to prevent food spoilage. Commercial refrigerators such as reach-in coolers are designed to safely store food products within easy reach, and in most cases, house critical refrigeration components inside the base of the unit. Air intake grills are typically located at foot traffic level and are prone to suck in floor dirt, carpet lint, and food ingredients along with necessary air. In refrigeration cases, a dirty clogged condenser coil restricts airflow and makes the system work harder and longer, leading to early failure. In addition, the dirty unit consumes 5-20% more electricity to maintain optimal food safety temperatures.

Food service equipment can be energy intensive and neglect can be costly. Refrigeration condensers require regular cleaning, monthly at a minimum. Depending on the food service environment, cleaning routines can range from blowing contaminants off the coils with compressed air, brushing surface areas, clean to messy

chemical cleanings — procedures that can result in undesired airborne debris polluting the surrounding area.

Simple Magnetic Installation

PreVent® air intake filters easily reduce maintenance by protecting important condenser coils from getting clogged up and damaged. PreVent steel framed filters can be custom-sized for any reach-in cooler air inlet. With magnetic stripping attached to the back of the filter, installation is a snap. Easy on and easy off, cleaning is simple by removing, rinsing and reinstalling the eco-friendly filters. PreVent is a cost effective way to keep equipment running smoothly in busy food service environments.



Prevent equipment breakdowns and food spoilage!

