

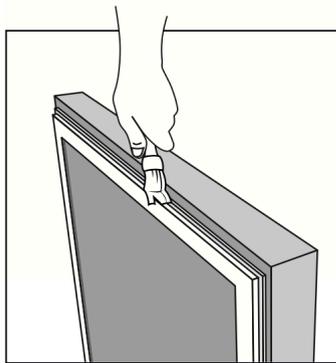
Instruction: Maintenance of refrigerator and freezer seals

Frequency: Daily

General: Use a soft dry cloth and professional cleaner or a similar water-based cleaning agent for the maintenance of refrigerator seals. Mind that aggressive cleaning agents, such as all-purpose cleaners, oven cleaners and aggressive degreasers, directly affect the life span of a refrigerator seal and they will cause irreparable damage.

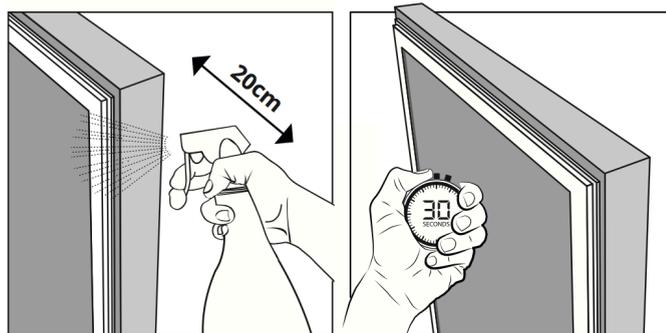
ATTENTION: the life span of a door seal will be extended when properly cleaned on a daily basis. With proper cleaning fats and food spills won't get the chance to affect the PVC material of which the seals are made. Fats cause PVC to dry out and get brittle which causes it to rip easily.

STEP 1



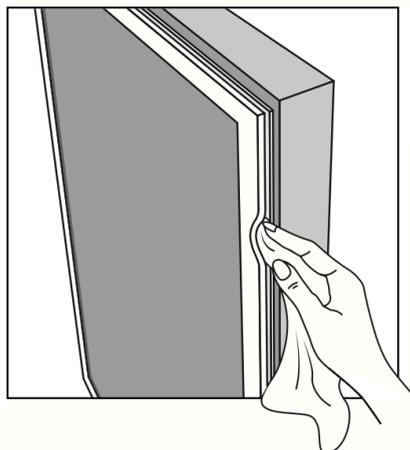
1. Remove the visible coarse contamination such as crumbs from in-between the folds of the seal. Use a brush or a clean dry cloth. Don't use any sharp objects to get in-between the folds because this can cause irreparable damage to the seal.

STEP 2



2. Apply the cleaner on the seal and let it sit for 30 seconds.

STEP 3



3. Wipe dry with a clean soft cloth, also between the folds.

Repeat treatment until the seal is entirely clean.

Advice: a split, worn or broken refrigerator seal has a significant impact on the cooling capacity and energy consumption of refrigeration equipment. Without a proper seal, the refrigerator or freezer "leaks" cold air. In order to still reach the set temperature and to keep it constant, the cooling compressor has to work extra hours or even continuously. This is causing higher maintenance cost and an additional energy consumption of up to 25%.

Mind that an intact and clean seal is also important for general kitchen hygiene and food safety.