

Tasking List for Service Contract Quarterly Service January and July - Refrigeration - Description of Task

	Rack Systems	Low Temp		Med. Temp				
		Comp: A-1	Comp: A-2	Comp-1	Comp-2	Comp-3	Comp-4	Comp-5
	Cleaning							
1	Clean and sweep motor room							
	Electrical							
1	Tighten all electrical connections							
2	Check all contactors for pitting, replace as necessary							
3	Check service disconnect							
4	Check Phase loss Monitor (dry run)							
	Alarm							
1	Test refrigeration alarm (remote and off site monitoring)							
	Refrigeration system							
1	Leak Check system (Leak Detector) - record issues and corrective actions.							
2	Check for leaks (refrigerant and oil) Visual							
3	Check all piping clamps and cap tubes for vibration wear							
4	Check moisture indicator sight glass							
	Controls							
1	Check CPC for any active alarms, faulty sensors							
2	Check all boards for proper operation							
3	Tighten all board connections							

	Cases/Walk-in Boxes	Meat Cooler	Seafood Cooler	Seafood Freezer	Produce Cooler	I/C Freezer	Bakery Freezer	
1	Check thermometers							
2	Check air flow							

	Glycol System Pump Station	Supply	Return
1	Check supply and return pressure adjust return pressure to ~20PSI		
2	Record glycol level in reservoir		

	Self-Contained Equipment	Bakery Cases	Olive Case	Candy Case	Shrimp Case	Deli End Cap	Deli quick chiller
1	Clean Condenser Coil						
	Check Condensate Pans						

	Self-Contained Equipment	Sushi Case	Refrig Prep Table-1	Refrig Prep Table-2	Refrig Prep Table-3	Ice Machine	I/C Storage Freezer
1	Clean Condenser Coil						
2	Check condensate pans						

