

Cleaning Quick Reference Guide



Cleaning equipment and materials checklist:

Make sure all necessary equipment and materials have been secured before cleaning.

- Narrow (30") platform scissor-lift**
Lift must be capable of reaching the topmost tier of the room.
- Water hose with adjustable spray nozzle or adjustable pressure washer**
Make sure hose is long enough to reach the topmost tier at the back of the room.
Recommended pressure washer settings: 600 PSI @ 135 degrees F or less.
- Wet-dry Shop-Vac with soft bristle brush cleaning head**
Never use hard plastic or metallic brushes or cleaning heads on the cooling coils. These can damage the cooling coil fins.
- Standard quart size plastic bags and rubber bands to seal off electrical components for cleaning**
- Thermal Tech approved coil cleaner with hand pump applicator/sprayer**
- Short and long handled soft-bristle brushes (various lengths and sizes)**
- Hand-held, waterproof flashlight**
- Mild household cleaning detergent such as Dawn (recommended)**
- Large cleaning sponge(s)**
- Bulk cleaning towels**
- Phillips head screwdriver**
- Thermal Tech approved algacide**
- Hand held plastic scraper for excess dirt and/or mold**
- Floor squeegee, floor scrubber or wet-vac**
- Thermal Tech approved sanitizing agent and fogger**

Recommended Personal Protection Gear for Room Cleaning:

Safety Goggles or Glasses, Waterproof Boots & Rain Gear (jacket, pants or bib)

Thermal Tech Approved Cleaning Product Guide



PRE-CLEAN Coil Cleaner

Use: for cleaning evaporators and wall panels.

Avail. from: Thermal Tech

Qty: 1 Gallon (4 gals./case)

EVER-CLEAN Coil Coat

Use: Evaporator spray coating prevents fungus and build up.

Avail. from: Thermal Tech

Qty: 1 Gallon (4 gals. /case)



ENVIRO-COIL Concentrate

Use: for cleaning condensing units.

Avail. from: Thermal Tech

Qty: 1 Gallon (4 gals./case)

CLEAN & CLEAR Pans and Drains

Use: breaks down and Prevents buildup of slime Sludge and algae in the evaporator drain pans.

Avail. from:
www.refrigtech.com
800-869-1407

Qty: NA



ROOM SANITIZING AGENT & FOGGER

DQ-10 Disinfectant & No-Rinse Sanitizer

Use: solution used with fogger to help prevent mold growth.

Avail. from:
www.lyndist.com
800-366-5022

Qty: 1 Gallon (6 gals./case)



IMPORTANT: Products approval is based solely on supplied vendor data and customer feedback. Thermal Tech makes no claims as to individual results, which may vary. Thermal Tech is not liable for any loss of profit or any other commercial damages resulting from use of these products.



Great Fruit Starts with Superior Ripening Technology

Cleaning Quick Reference Guide

Every TarpLess Ripening Room should be thoroughly cleaned once every three months to remove dirt and debris, as well as any algae or mold that has formed during the ripening process. Cleaning takes an estimated six to twelve hours per room with a 2-person team depending on level of contamination. Rooms should be empty and not scheduled for use during this time.

Cleaning Process:

Note: Thoroughly sweeping out rooms between every load of fruit is of critical importance in keeping rooms contamination free and operating at peak performance between quarterly cleanings.



Make sure all necessary equipment and materials have been secured before beginning the cleaning process.

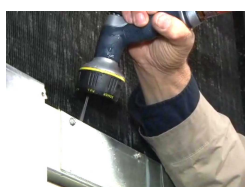
Step 1: Secure Electrical System and Sensors for Cleaning

Have maintenance personnel turn off and lock out main and control power sources for the room. Cover all in-room electrical outlets, junction boxes, temperature, and humidity sensors with plastic and secure with a rubber band.



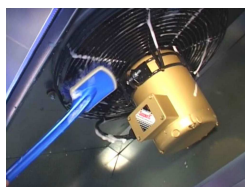
Step 2: Thoroughly Clean Evaporator Cooling Coils

Gently vacuum the entire surface of the evaporator cooling coils with Shop-Vac using soft bristle brush cleaning head. Rinse from top to bottom using a standard pressure water hose or an adjustable pressure washer (recommended settings: 600psi or below with widest spray pattern at 130 degrees F or less). If necessary after cleaning, apply a Thermal Tech approved coil cleaning agent or foam to remove hard deposits.



Step 3: Inspect and clean cooling coil drain pans

Look for sludge, including dirt, algae and mold. If sludge is present, flush using a standard pressure water hose working towards the drain. If algae is present, treat with a Thermal Tech approved algicide.



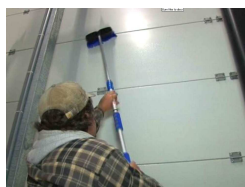
Step 4: Clean fan shrouds, plenum and transition curtains below the evaporator

Unzip or remove transition curtain to access the fans and upper plenum. Clean fan shrouds and inner housing areas using the short handled soft bristle brush and mild dish soap followed by all accessible surfaces within the upper plenum areas. If fans are particularly dirty, you may need to access the fans to clean the blades and housing. Rinse with the hose or pressure washer. Be careful not to spray the fan motors directly. Make sure surfaces are cleaned to a level below the transition curtain before closing or reinstalling the curtain.



Step 5: Wash Down All Remaining Room Surfaces

Starting with the ceiling, wash and rinse all remaining room surfaces, working from the top of the room down including front and back of pallet closure curtains as well as walls, corners, curbs, racking, bulb gaskets and all other room surfaces. Thoroughly rinse all surfaces, especially behind curtains, as cleaning progresses. Once all surfaces inside the room have been cleaned, have maintenance personnel restore power to allow door operation.



Step 6: Clean Ripening Room Door Inside and Out.

Close, wash and rinse the interior side of the ripening room door working from the top down. Then go outside the room, close the door, and wipe down the door exterior using a damp towel or sponge with a light amount of detergent so no rinsing is required. Work from the top of the door down until entire door surface is clean.



Step 7: Dry, Sanitize and Return Room to Service

After cleaning, squeegee excess water into drains or use a floor scrubber or Wet-Vac to remove excess water. Leave the door open and allow room to air dry. If mold is present, use a Thermal Tech approved sanitizing agent in the room after cleaning. When the room is dry, remove all protective plastic placed on outlets and sensors. Power can now be restored. Follow the start-up checklist to make sure the all components are functioning properly before returning the room to regular production.

Use only Thermal Tech approved cleaners and agents for room cleaning and sanitization. See the other side for a list of approved products.



Great Fruit Starts with Superior Ripening Technology