



Simple to-DOs to Get the Optimum Performance Out of Your Cold Storage



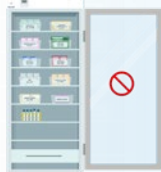
1 Check the electrical compatibility.

Ensure that the building can deliver the current and voltage needed by your equipment.



2 Check the ambient temperature.

Every cold storage equipment has an ambient temperature requirement. When not considered, it may result in poor unit performance.



3 Avoid unnecessary opening of the door.

Remember that every time you open the door, warm air gets in the chamber and may potentially put your samples at risk.



4 You have a minute to win it.

A minute is the recommended door opening duration. Always plan out when and which contents you are going to load and unload.



5 Cooldown before sample loading.

For best unit performance, store only pre-cooled or pre-frozen products. If unavoidable, load warm samples in batches.



6 Follow proper sample arrangement.

Arrange samples in rows and allow space between each row to promote airflow. Do not place the products directly on the base of the chamber and against the walls and doors.



7 Clean the unit.

Use a soft cloth or sponge and clean water with neutral detergent to clean the interior and exterior of the unit. Do this at least every six months.



8 Schedule a preventive maintenance.

It is recommended to have your cold storage be checked by authorized service engineers at least annually. This is to prevent unexpected downtimes and failures.



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