

# Refrigerated Case Cleaning

BFC Solutions knows that regular cleaning of your refrigeration unit is part of a complete PM schedule. Clean stores make the best impression on your employees and customers.

Our team of technicians can clean:

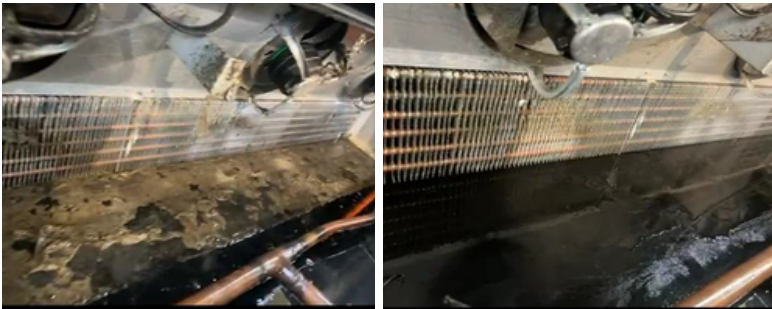
- walk-in refrigeration
- reach in refrigeration
- prep tables
- display cases



## THE COST OF NOT CLEANING YOUR CASES

Americans are losing **almost 40% of food** because of issues with distribution and retailing due to keeping produce at improper temperatures.

Food service equipment can be energy intensive and neglect can be costly. An EPA study reported that as little as 0.042" of dirt on condensing coils **will cause a 21% drop** in efficiency and can **increase refrigeration energy use by 35%.**



## HOW BFC CAN HELP

### 1. Reduce Energy Costs:

Refrigeration case cleaning removes this buildup, allowing your units to operate more efficiently and reducing your facility's energy consumption.

### 2. Protect Your Equipment:

- Prevent Unexpected system breakdowns and subsequent product shrink
- Expensive emergency service calls
- Shortened usable lifespans for your equipment

### 3. Improve Your Customer Experience:

Dirt and debris deep inside your refrigeration cases can be a hotbed for bacteria, leading to unpleasant odors in your store.

