

WALK-IN COOLER PLANNING GUIDE

A checklist for outfitting refrigeration in your kitchen.

✓ **SIZE:**

How will you be using the walk-in cooler or freezer?

The answer may help you understand the size, type and number of walk-ins needed, as well what kind of shelving may be required inside.

How much space do you have?

Understand dimensions available, whether a custom unit is required, and where the refrigeration system can be mounted (top, side, or remote).

How much space do you need right now vs. as your business grows?

A rule of thumb is a ½ cubic foot of space per meal served per day. For fine dining, allow for 3 – 4 cubic feet per seat.

How much inventory do you need to keep on hand vs. how often stock is delivered?

Operators that get frequent deliveries can get by with less storage because product is used and replaced often. Remote facilities with fewer deliveries tend to need more storage space.

✓ **SITE:**

Where do you want the cooler installed, indoor or outdoor?

Walk-ins do not need to be installed inside of a building. Manufacturers design walk-ins, particularly freezers, for outdoor applications, typically secured with a lock and used for longer term storage.

Is the proposed site level and foundation able to withstand the load?

You need to know that the floor is at grade, level and capable of bearing a load. If it isn't, you'll need to hire a contractor.

Are there complications our installers should be aware of?

It's helpful to know if our installers will need to navigate narrow doorways, stairs, other equipments, posts, fixtures, and other obstacles.

Is there floor drainage for condensation?

Do you have appropriate electrical supply?

Will a prefabricated unit work or do you need something custom made?

Prefabricated unit configurations have limited sizes. Custom built-in's provide value because they can utilize your space efficiently.

How should the doors be mounted?

Doors should swing open freely and not block the flow of operations.

PRO-TIPS:

- ▶ Plan for ventilation; minimum 1" clearance from interior walls and 2" from ceiling.
- ▶ LED lights give off less heat and last longer than fluorescent bulbs.
- ▶ Plan for enough room inside for mobile cart.
- ▶ Keeping condenser coils and fan blades clean will extend the life of the walk-in.
- ▶ Soap and water are best for washing. Chemical cleaners may react with the metal.
- ▶ Clean and replace door gaskets as needed to ensure proper and efficient cooling.
- ▶ Do not stack boxes or products on top of your walk-in. Additional weight may damage the walls.
- ▶ Walk-in freezers must be installed on an insulated pad.

