



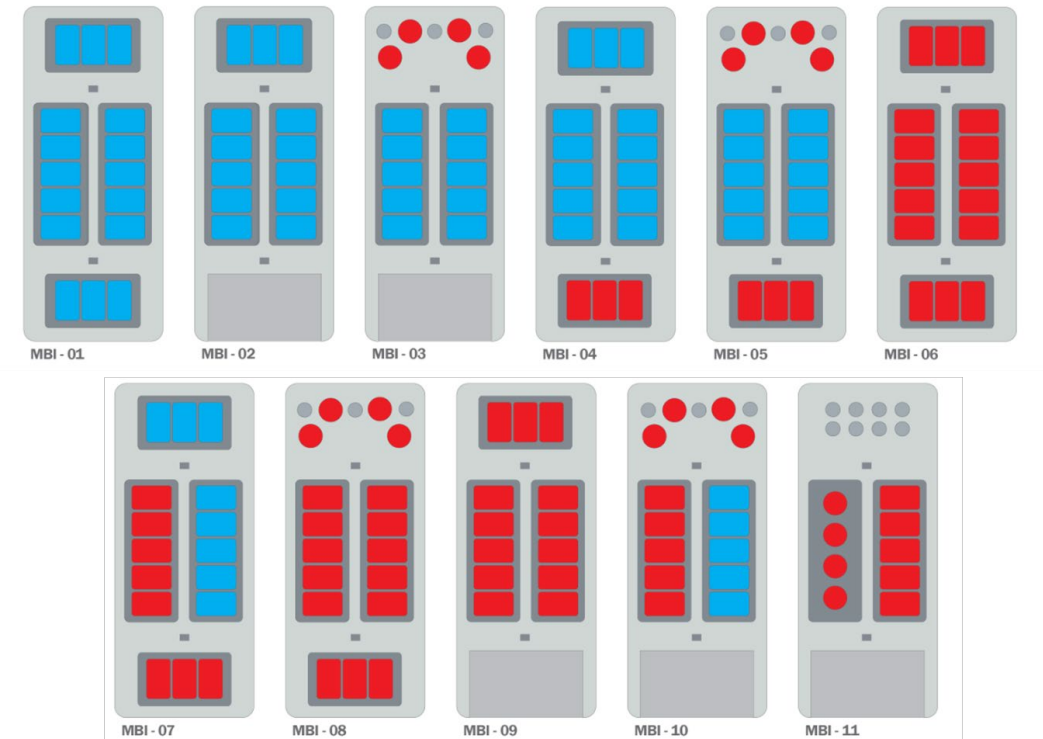
a **DOVER** company

MBI Food Bar Operation and Cleaning Instructions

Food Bars

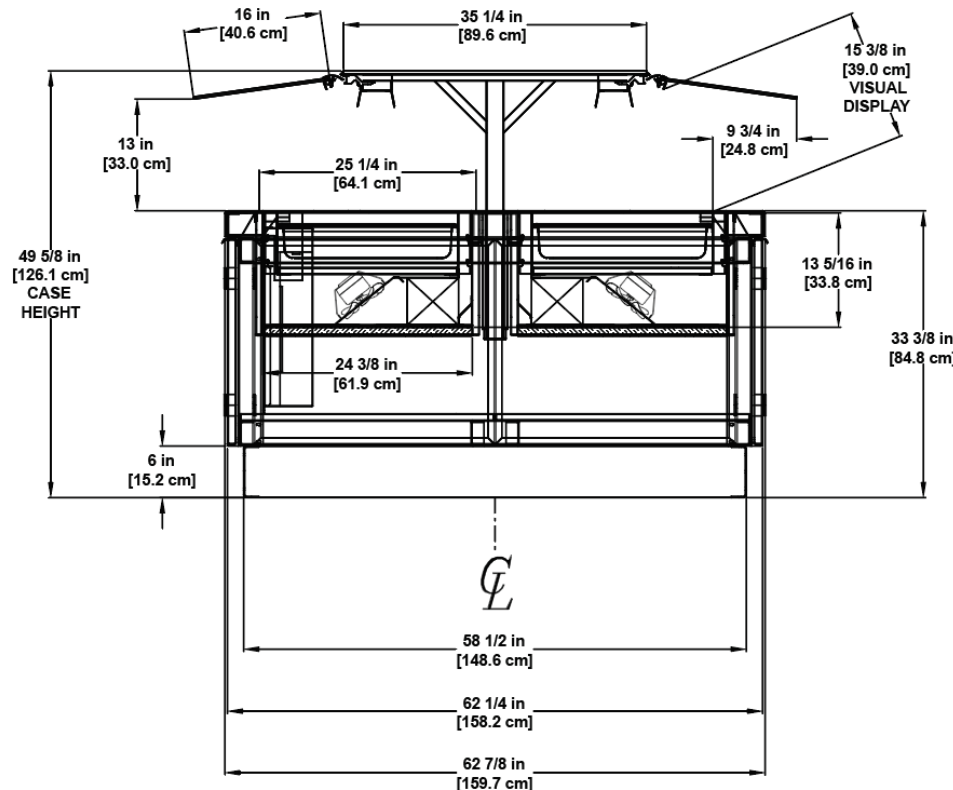
Hillphoenix manufactures refrigerated food bars in many lengths. Our standard MBI bar is available in 11 platform configurations with various options of either refrigerated wells, hot wells, and soup wells.

All our bars are designed to meet ADA and NSF food code regulations. It is always important for retailers to check with their local health department to see if special compliance needs are required as jurisdictions can vary slightly.



Design Considerations

- ❑ Determine the shopping flow of the bar; where do shoppers start, pause and finish?
- ❑ Keep the food bar easy to service and prevent aisles from being congested by the flow of shoppers.
- ❑ What product offerings and quantities of each do you want to offer on the food bar for pan layout?
- ❑ Determine the type of container or tray your store plans to use as this will assist with the necessary tray slide depth needed for shoppers to easily shop from the food bar.
- ❑ Where are excess containers going to be stored?



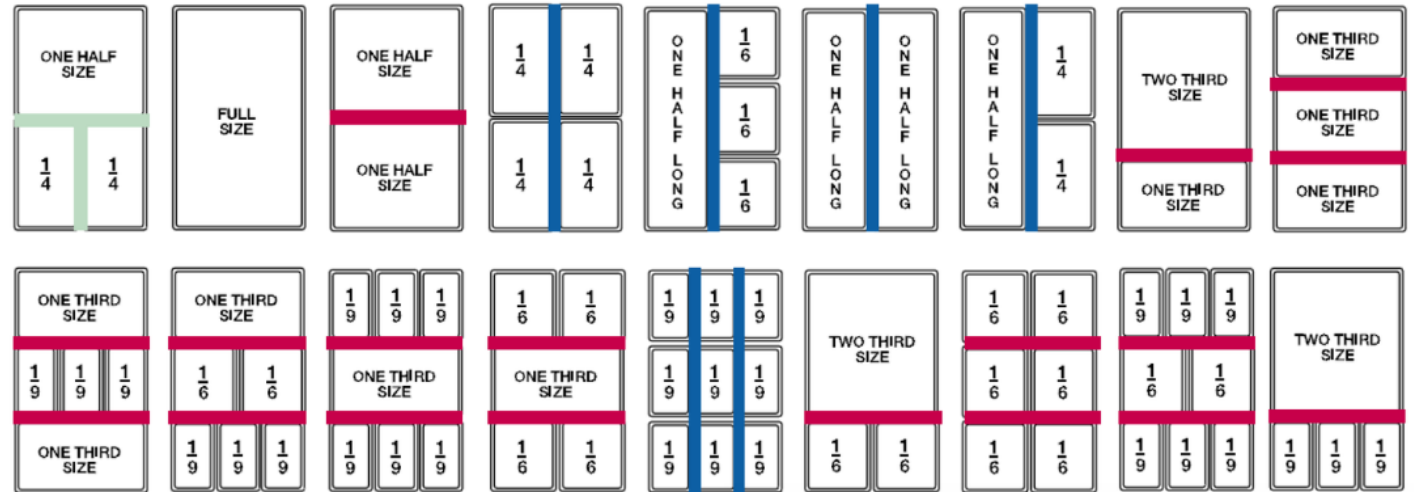
Platform 5
cold wells back to back

Built-in cold well designs with removable front and rear plenums provide for adjustable pan configurations that can be either flat or angled.

Dress Your Case for Success: Options

- ☐ Deli pans, divider bars & covers (specify pan configuration)
- ☐ Hot wells
- ☐ Soup wells
- ☐ Container storage
- ☐ Soup cup & lid holder
- ☐ Napkin holder
- ☐ Silverware holder
- ☐ Full-size pan with cutouts for dressings
- ☐ Mirror back between struts on single sided bars
- ☐ Custom tray slide depth
- ☐ Various materials for countertop
- ☐ Painted, laminate, stainless steel or wood veneer exterior choices

Plan ahead: Layout the pan configuration and needs for your food bar plan-o-gram to ensure the proper divider bars and pans are on hand when you are ready to merchandise. Below indicates the configuration possibilities per each 12" x 20" slot.

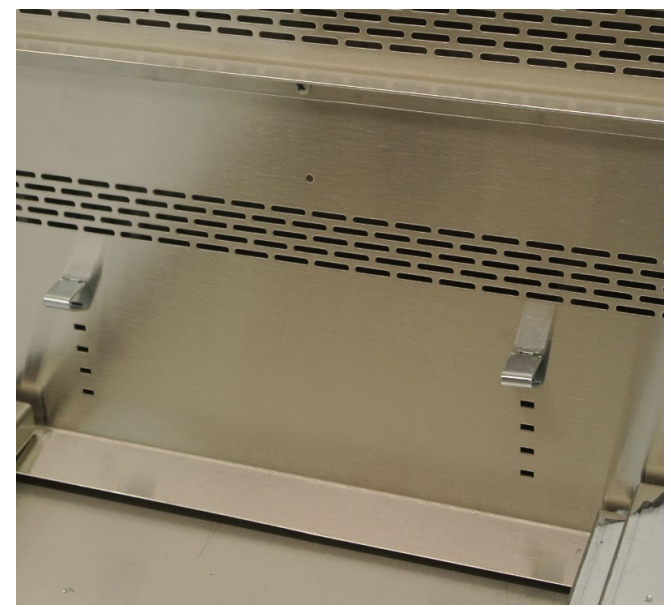


Performance

- ❑ The food bar can accommodate several pan depths. The case performs best when the deck pan under the food pan is within 1" .
- ❑ All food should be at 40°F or lower prior to merchandising into the food bar.
- ❑ Do not overload the food pans. This could disrupt the air curtain from the air discharge resulting in higher product temperatures.



Adjust clip to correct height and within 1" of pan depth used.



There will be four clips per deck pan.



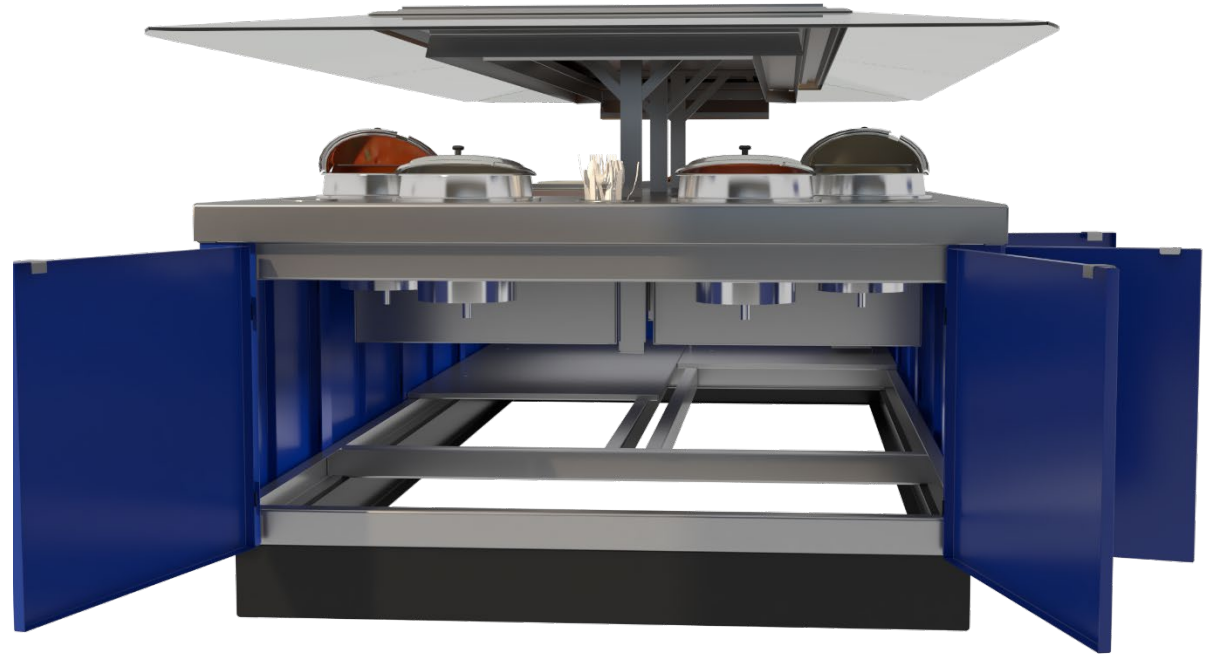
Insert two divider bars over the first adjusted deck pan.



Insert a full size pan between the divider bars to check the depth between the bottom of the food pan⁵ and the deck pan.

Servicing

- ❑ If accessing the mechanical area under the bar is needed, simply empty the lower storage area.
- ❑ Remove the bottom deck pans.
- ❑ The entire area under the bar is accessible after pans are removed.
- ❑ When servicing is completed, install pans back into the storage area.



Pre-Cleaning Check List

- ☐ Identify the cases that need to be cleaned. Multiple cases usually run on the same refrigeration circuit, so plan on cleaning all cases on that circuit at one time.
- ☐ Post safety signs in the area of the cases that are going to be cleaned.
- ☐ Remove the product from the cases and relocate to refrigerated storage area.
- ☐ Turn off the electrical circuits to the case.
- ☐ Visually inspect the case for debris and ice.
- ☐ Gather all necessary cleaning materials.



Case Cleaning

Step 1

Remove product from case prior to cleaning.



Case Cleaning

Step 2

Turn **power off** to the case at the electrical panel.

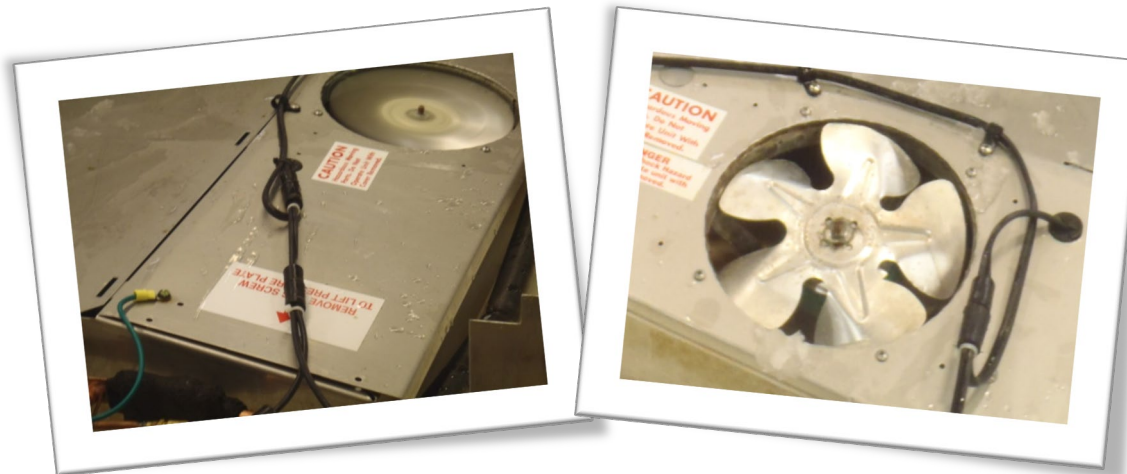


Case Cleaning

CAUTION:

DO NOT USE A HIGH PRESSURE WATER HOSE. MAKE SURE FANS AND POWER ARE SHUT OFF WHEN CLEANING THE INTERIOR OF THE CASE.

Drains should be cleaned once a week.



To eliminate the possibility of electrical shock the fans should be disconnected prior to cleaning the drain pan.

Case Cleaning

Step 3

- If applicable, raise the food guard if it has lift style hardware.
- Remove the deli pans, divider bars, lower deck pans and deck pan clips from the display.



Remove deck
pans and clips

Case Cleaning

Step 4

- For deep cleaning, you may remove the air discharge and air return plenums.



Air Discharge
Plenum panels

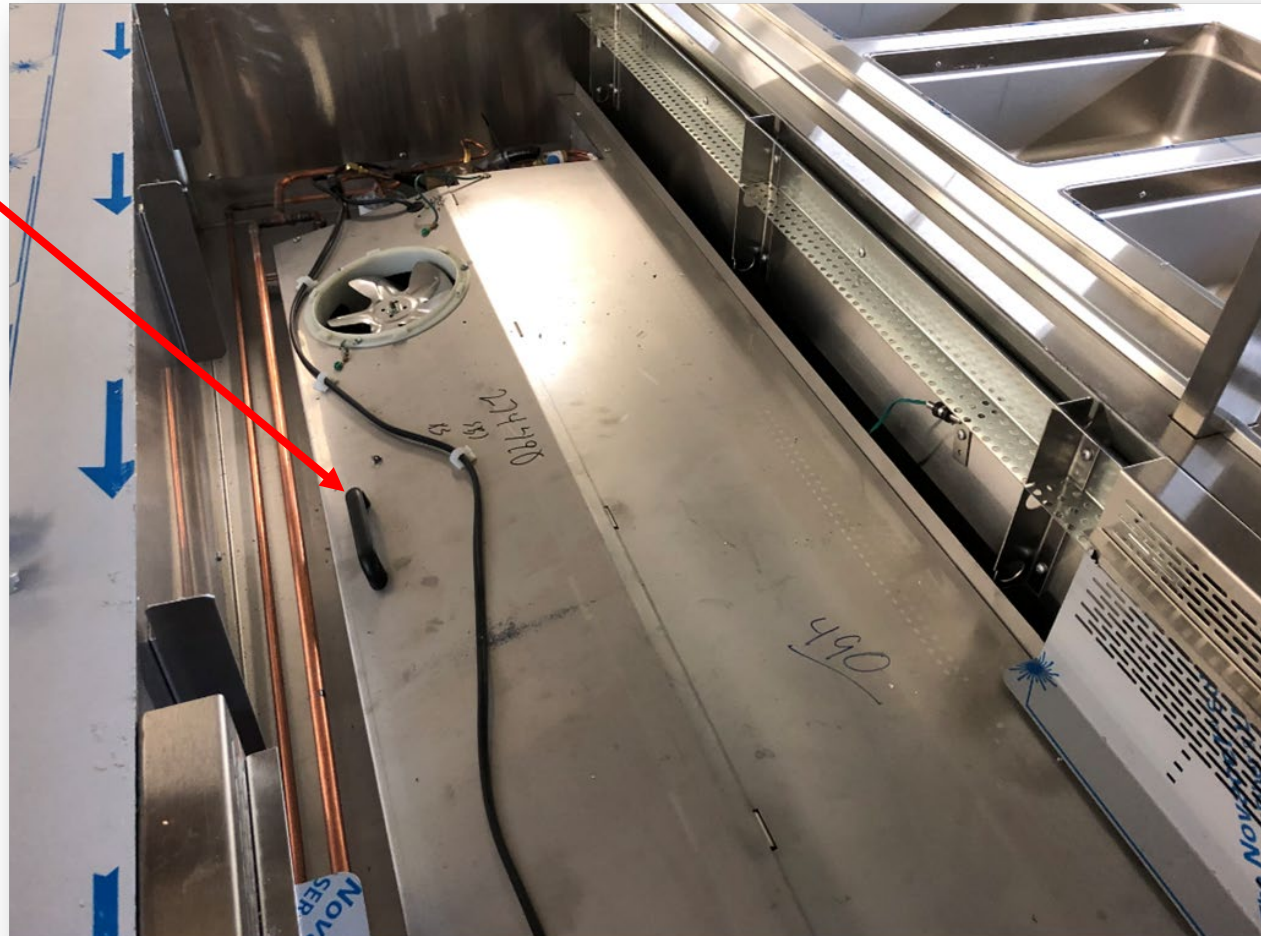
Be cautious of potential
sharp corners on plenum
panels.

Case Cleaning

Step 5

- Raise fan plenum by lifting the handle and check that the drain is not clogged. All debris must be removed from the drain pan prior to cleaning.

Fan Plenum



Remove all deck pans and clips prior to raising the fan plenum over.

Case Cleaning

Step 6

Interior Case Cleaning:

- ☐ Thoroughly spray the tank, deck pans and shelves with soap and hot water or a cleaning solution and let stand for 5 minutes.
- ☐ Do not spray cleaning solution or water directly on electrical connections.
- ☐ Scrub and heavily soiled areas with a non-abrasive cleaning pad
- ☐ Rinse the case interior, deck pans and shelves using warm to hot water.
- ☐ Apply a sanitizer solution.
- ☐ Allow the interior case to air dry.

Exterior Case Cleaning:

- ☐ Spray exterior of the case down with a mild cleaning solution.
- ☐ Spray the exterior panels with a sanitizer and allow to air dry.



Spraying fan
plenum



Case Cleaning

Step 7

Glass:

- ❑ Prior to cleaning the food guard glass, position cleaning supplies within reach.
- ❑ Carefully raise the glass into the most upright position if your food guard has lift-glass hardware.
- ❑ Dry the interior glass with clean, dry paper towels after cleaning the interior of the case.
- ❑ Use a glass cleaner and a clean paper towel or cloth to wipe down the inside of the glass.
- ❑ Lower the food guard and repeat cleaning the outside surface.



Do not spray food guard with cleaner when food is merchandised in the bar.

Case Cleaning

Step 8

- ☐ Make sure that the drain is free of debris that could have accumulated during the cleaning process.
- ☐ Clean up any spills on the floor.
- ☐ Make sure all components have completely air dried.
- ☐ Reinstall all components in the reverse order that they were removed including food pans.
- ☐ Turn on the electrical circuit and verify operation of the electrical components.
- ☐ Once proper temperature is established in the cases (it may take up to 2 hours), restock deli pans according to the store plan-o-gram.



Reload food bar once proper temperature is established.