

# School Kitchen Refrigeration Checklist



*Questions to ask before your next upgrade*



## Equipment Condition

- Is the system over 10 years old?
- Are you scheduling frequent repairs or emergency calls?
- Does your current setup maintain consistent, safe temperatures?

## Energy & Efficiency

- Do your systems include demand defrost or smart controls to reduce compressor run time?
- Do you track energy use?
- Is your unit oversized or undersized for your current menu?



## Maintenance & Monitoring

- Do you have real-time visibility into system performance, or do you only know there's a problem after temperatures drift?
- Is defrost automatic and demand-based, or still driven by fixed time clocks?
- Can issues be diagnosed remotely, or does every concern require a site visit?
- Can authorized staff easily view and adjust settings without specialized tools or trial-and-error?