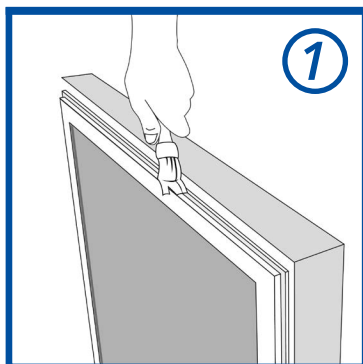


Maintenance of refrigerator seals

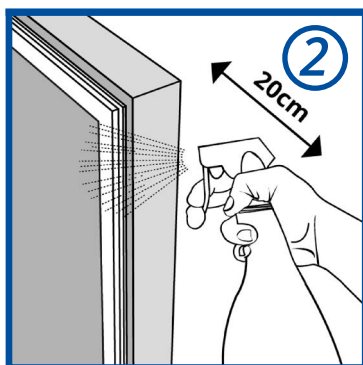
General: Use a **soft dry cloth** with a **professional fridge seal cleaner** or a heavily diluted water-based cleaning agent for maintenance. Be mindful that aggressive cleaning agents, such as all-purpose cleaners, sanitisers, oven cleaners and aggressive degreasers cause irreparable damage when used on fridge seals.

The life span of a fridge seal will be extended when properly cleaned on a **daily basis**. Fats & Food spills cause the material that seals are made of to dry out and get brittle which then cause it to rip easily. Cleaning daily can prevent this from happening. Be mindful that an intact and clean seal is also important for general kitchen hygiene and food safety.



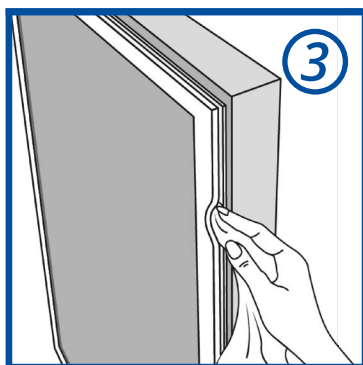
Remove any visible forms of contamination such as crumbs from in-between the folds of the seal. Use a brush or a clean dry cloth.

Don't use any sharp objects to get in-between the folds because this can cause irreparable damage to the seal.



Apply the (diluted) cleaner on the seal with the spray bottle or a cloth.

Let it sit for **30 seconds**.



Wipe dry with a clean dry cloth, also between the folds.

Repeat treatment until the seal is **entirely** clean.

A split, worn or broken fridge seal has a significant impact on the cooling capacity and energy consumption of refrigeration equipment. Without a proper seal, the refrigerator or freezer "leaks" cold air causing the cooling compressor to run more frequently or even continuously in order to keep the cabinet contents at the set temperature. Maintenance of fridge seals is important for food safety; it avoids maintenance cost and reduces the energy consumption up to 25%.

