

## WHAT TYPE OF WALK-IN UNIT DO I NEED?

Like their names denote, walk-in refrigeration units accomplish two basic tasks: to cool or freeze your products. In general, walk-in freezers will run at a minimal temperature of -10°F and walk-in coolers run at about 38°F. Walk-in freezers are typically used to store meats and similar items, while coolers store items with shorter shelf lives like veggies and boxed fruits. Most large scale food service production facilities will need a combination of both in order to properly store perishable items.

## WHAT SIZE SHOULD MY UNIT BE?

The size of your walk-in refrigeration should accommodate the traffic of products as they will need to be stocked in their appropriate walk in unit as soon as possible to avoid potential spoiling or bacteria growth. Calculating the amount of cubic feet that your products take up is a good place to start estimating your storage needs. You should also aim for a little more room than what you expect; walk-in coolers and freezers require that you leave the evaporator coils unblocked which translates into an entire top shelf of unuseable storage space. Many walk-ins have panels that are designed for future expansion and allow you to snap on additional walls to increase refrigeration space as needed.



## DO I WANT AN INDOOR OR OUTDOOR UNIT?

To save interior space, many business owners will place their refrigeration outdoors. If your site conditions can accommodate this, opting to have an outdoor walk-in unit can preserve valuable floor space within your building. Outdoor walk-ins also allow for much larger sizes without interfering with the building's existing floor plan layout. An outdoor unit will require an outdoor kit offered by the manufacturer. These outdoor packages will cost more money due to additional components such as vapor barriers, roof membranes, and condenser heaters that are required to keep the unit functioning in outdoor conditions. Because each situation is different, careful examination will be required to evaluate what additional parts are needed for an outdoor unit.

Grocery stores, meat and fish markets, butcher shops, hospitals, and schools will generally use an indoor unit. Building designers will need to consider the space of indoor walk-in units during the design phase of building an establishment to ensure that it has been accommodated for architecturally. All of our walk-in cooler and freezer manufacturers will provide you with full detailed drawings and schematics so that you can find the perfect fit for your establishment and eliminate any confusion as to the requirements for a complete installation.



# HOW DO I INSTALL A WALK IN UNIT?

Installing a walk-in cooler or freezer can be a very easy process done by two people, or can be an elaborate project involving lots of man power, technicians, and machinery such as cranes or lifting devices. Granted the latter is an extreme case, in any walk-in installation there are a few common rules to apply:

Make sure that your walk-in cooler is installed on level ground. We cannot stress how important this can be, especially on floorless cooler units that rest on footings called "screeds". Even with slopes naked to the human eye, unlevel ground will create big headaches when matching up panels. Uneven surfaces also tend to create cold air leaks on the floor through the screeds. Though sometimes "shims" are needed to compensate for the contours of the floor, we strongly discourage you from using shims during installation. Walk-in units which come supplied with a floor will need to rest on level ground as well. Panel sizes come from the factory pre-cut and measured with all the pieces precisely shaped, with the assumption that the floor is already level. On an uneven floor, it will seem as if the panels are not matching up correctly and you may find gaps occurring.

You need to verify with your plumber where your floor drains are located. Although the self contained units we sell online have automatic condensate vaporizers attached to the condenser, the majority of your larger units, custom sized units, and remote units will require a floor drain. A floor drain is required to allow condensate water to be channeled away from your walk in cooler or freezer.

We don't just sell walk-in coolers and freezers, we install them locally in South Texas. Our knowledge comes from years of experience. If you have any further questions about walk-in refrigeration or custom installations, contact us at 1-866-618-4999.



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