



CoolSys Commercial & Industrial Solutions

The CoolSys family of companies have provided superior refrigeration and HVAC design, installation, and maintenance for customers across North America for nearly 150 years.

But did you know...

We also provide *ancillary service* solutions for both commercial and industrial companies?

CoolSys and our operating companies aim to become trusted partners for our customers by being responsive to their needs with proactive solutions. We offer superior quality through an expanding breadth of services and best-in-class technicians.

Our services will allow you to operate your business at peak efficiency, through a model that inspires your clientele, protects your investments, improves your workforce experience, and respects environmental considerations.

We run hot and cold. Expertly.

Our professionally trained technicians offer you unsurpassed field service for all break/fix maintenance needs. **Best of all? CoolSys technicians are available 24/7.**

Meet your Service Solutions:

REFRIGERATION & HVAC EQUIPMENT MAINTENANCE

Preventative maintenance is a smart investment for every business.

The best way to keep your mission-critical HVAC and refrigeration systems up and running is to prevent problems before they happen.

Our technicians will work with you to create a customized commercial HVAC maintenance checklist, tailored to meet the unique needs of your business. You can trust the experts at CoolSys to correct any existing issues and help prevent future breakdowns.

- Inspection and thorough cleaning of your current units
- Oil changes
- Filter and belt changes
- Assess electrical connections
- Check refrigerant levels
- Lubricate moving parts
- Ensure settings are optimal for energy savings

Preventative maintenance can help avoid catastrophic equipment failure, improve equipment operation and avoid future maintenance costs. Some of our most requested services are:

•Coil Cleaning

Ensure a Clean & Safe Environment

Dirty HVAC or refrigeration coils mean your system isn't running at peak efficiency. From outdoor condenser coils to indoor evaporator coils, walk-ins, blast chillers, commercial refrigeration equipment and everything in between, we have you covered. CoolSys HVAC technicians have the tools and experience to tackle any coil conundrum. They will:

- Shut down and inspect the system for reduced airflow or visual blockages Vacuum dirt and debris
- Pressure wash with appropriate psi and cleaning solution to avoid damage
- Treat with EPA-registered mold inhibitor
- Clean pan and drain line
- Restart and test the system

Keeping your coils clean can help avoid equipment failure, and avoid future maintenance costs

•Condenser Cleaning

Stay cool with CoolSys Commercial A/C Maintenance

If you've skipped your spring A/C checkup, chances are your system isn't cooling nearly as well as it could be. Dirt and debris can clog the unit, reducing the efficacy of your A/C condenser and causing wear and tear.

At CoolSys, we are experts in keeping things cool. Our HVAC technicians provide the maintenance you need on your commercial A/C units - including condenser cleaning.

You can trust our professional condenser cleaning to save you money by increasing energy efficiency and preventing costly and inconvenient breakdowns. To ensure your air conditioning remains in top working order, our comprehensive service includes:

- Vacuum away debris
- Straighten and clean fins with high-pressure water blasting
- Remove and clean fans

- Restart the A/C condenser
- Confirm proper cooling

A clean condenser keeps your equipment happy and less prone to temper tantrum.

•Ice Machine Upkeep

Keep it Clean with CoolSys

CoolSys provides expert ice machine cleaning and sanitizing. This is essential for your ice machines, especially in our “new normal” due to COVID-19 concerns. Our technicians thoroughly sanitize your equipment, ensuring your ice is free of bacteria or bad taste.

Following manufacturers’ instructions and safety regulations, our professional ice machine cleaning service includes:

- Take out removable ice-contact parts
- Circulate sanitizing solution through the machine
- Flush any residue
- Clean all exposed surfaces and storage bins with sanitizing solution
- Rinse thoroughly with clean, potable water and let air dry
- Restart the machine and discard the first ice produced

Regular cleaning keeps your ice maker in top working order.

FOOD SERVICE EQUIPMENT MAINTENANCE & REPAIR

Need a hand in the kitchen?

CoolSys, long trusted for providing expert refrigeration and HVAC service to restaurants, supermarkets and quick-service food retail, can also expertly handle the “hot-side” of your commercial kitchen. The restaurant business can be unpredictable. Your kitchen equipment should not be.

Our technicians will test the operation of your equipment and components, quickly diagnose any problems, and if needed, provide rapid maintenance and repair. Types of equipment we service include:

- Food Preparation Equipment
- Convection Ovens
- Countertop Cooking
- Fryers

- Salamander Broilers
- Restaurant Ranges
- Steamers
- Dish Washers
- Food and Waste Disposals

Investing in a little CoolSys TLC ensures a smooth-running food service with minimal down-time.

The Bottom Line Benefits

CoolSys Service Solutions give back in multiple ways

- Access to highly trained technicians 24/7
- Customer and employee safety
- Better indoor air quality
- Reduced energy consumption
- Improved sanitation and hygiene standards
- Money saved on emergency service calls
- Extended equipment life
- Optimal cooling/heating efficiency
- Enhanced customer satisfaction
- Professional, consistent account management
- Service support that spans entire customer value chain (design, engineering, installation, maintenance)