Important bar fridge information and facts

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There are often numerous pieces of knowledge that are critical when selecting the appropriate refrigerator for the task at hand. This section hopefully answers most of the curly technical questions that you may have! If you can't find your answer here, then its best to give us a call!

Fridges outside

Q. Can I use these bar fridges outside in my outdoor entertaining area?

A. Yes, fridges are fine to be located outside, but there are many variables that will effect the performance of the fridge.

- *Direct sunlight* will definitely impede fridge performance, it is recommended that the unit be in a covered area and in no way in contact with sunlight or other variables that will heat up the area in which fridge is to perform. Glass door fridges work at least 2 times harder than a normal domestic fridge, especially when your desired temperature is quite low for beer chilling, say 2 degrees celsius.

- *Ventilation*, most of these fridges require minimal ventilation, the under bench Rhino and Schmick styles have a system where they are vented from the front, so fitting snugly inside a cabinet is what they have been designed for. Always allow a minimum of 40mm at the rear as units (the power cord needs this minimum space to flex), approximately 30mm on top, and 20mm at each side to allow doors to open where they hinge. The units require air to circulate so that when warm air is vented from the front it can easily rise and clear the unit rather than being sucked back into the cool air inlet. Failure to provide adequate ventilation will make a fridge work harder, lower its life expectancy, and increase your energy consumption.

- *Ambient temperature*, this is the actual temperature of the outside air in the area where the fridge is located. All units are tested between 32oc >and 43oc ambient, however this is just a test, and the units have to work extra hard in this environment. when ambient temperatures exceed 30oc it takes far longer for the units to get to the set temperature - so if you were planning to have a party and knew it was going to be an extra hot day, then it would be best to fill the fridge the night before and get as many cold ones happening as possible. Adding warm drinks during the day can take a long time to chill - especially when the door(s) are being opened and closed repeatedly by many people.

- *Condensation* in humid areas is quite normal for glass door fridges. The higher the relative humidity, the more likely that condensation will form on glass doors. Even if the ambient temperature is mild at 25oc, the humidity can be 80%, meaning that doors will still have low levels of condensation. Super hot days in conjunction with high levels of relative humidity bring large levels of condensation to glass doors - similar to windscreens in vehicles. Bar fridges Australia has combated condensation with 2 features, and now over 70% of our range now has one or both of the following;

1. Low E Glass - this reflects heat rays up to 70% better than normal glass and really helps with condensation issues. We get Low E Glass on all our units wherever possible. Testing shows that condensation begins to form when relative humidity is over 75% with double low e glass.

2. Heated Glass - this is where glass is actually electrically heated. By warming the glass to the appropriate level we stop condensation in its tracks. This is an expensive part of the fridge design, and therefore it is only available on a few select models.

Noise levels

All commercial style fridges make noise. The level of noise and what is perceived as 'noisy' will vary with the individual. Basically the commercial under counter 1, 2 & 3 door models run at a dB of between 49 and 55. A small domestic fridge runs at around 36dB to give a comparison of actual noise.

The compressor cuts in and out as the fridge goes through the normal operation of running, and it is not unusual for a compressor to kick on/off up to 10 times per hour. some models are geared with a different cooling set up and therefore make less noise, smaller units (98 litre and less) use normal condensers and fans like a domestic fridge. Larger units (especially full commercial) make use of copper condensers and heavy duty fans to distribute cool air around the cabinet for optimum performance.

Our range of Schmick wine and beer models are designed especially to reduce noise for domestic, office, and indoor applications whilst still delivering semi-commercial performance. You will still hear the fridges running, but nowhere near the noise levels of our full commercial units that are generally utilised in hotels, clubs, and pubs. Wherever tranquillity and performance is desired we recommend the use of fridges from the Schmick range.

Did you know?

- That a fridge works and chills much better with it is full of product. The reason is that the fridge has to only chill about 25% of the air volume of what it would have to chill if the fridge was empty. When first starting a new fridge, it's best to load it up and let it run flat out for 24hours. This effectively runs it in, and it will settle into its normal operation. All fridges should not be turned on for a minimum of two hours after relocation, transport, or moving. Oil in the compressor will be relocated to the walls of narrow ducts and needs to find its way back before operation. Failure to let a fridge "settle" can result in compressor failure and an expensive repair which is not covered under warranty.

- The Stay Cold, Rhino, Delaware and Schmick ranges are a relatively new style of back bar under counter fridges because they have the whole chilling system in-built. 90% of pubs and clubs have previously run fridges with giant remote compressors. The problem is if these compressors fail it means that all of the fridges at that venue are vulnerable, whereas with this range the units are all self contained and if a problem occurs it limits it to that single unit. It also makes placement so much easier with no piping that needs to be ran to the remote compressor.

- That a thermostat control in most commercial fridges has a variance of 5oc, this means that if you set unit to be 2oc, it will turn off at 2oc, but will need to get to 7oc before it starts up again. Now if you have an electronic display and see 7oc naturally you will panic, but it's perfectly normal as the temperature probe is measuring the air temperature, and not the temperature of your drinks. in a nutshell without being too scientific, the air temp may get to 9, but the drinks will only have raised 1-2oc from when fridge turned off, so they will only need a little tickle up to be back to 2oc.

- We have a new range 1, 2 and 3 door under bench fridges that have taken 4 years to develop. We have basically taken all the knowledge we have gained since opening our doors and in dealing with 15 different suppliers to bring together;

1. Sourcing and gaining supply with the best companies so that we can fit the best parts available throughout the world

2. A patented 'air flow' design that will allow these units to work at minimum energy levels

3. Parts used, including compressor to be the best energy saving materials on the world market

Look out for the Green Sense Plus range.

Power consumption

One of the most frequently asked questions is “how much is it going to cost me?” The basic answer is that a glass door fridge will cost you 2 times what a domestic solid door fridge will cost. Of course the variables are many, but that’s a basic figure based on domestic vs. commercial. There are many ways to help save power with most of our fridges, from adjusting parameters on the controller, to fitting a timer for periods of non usage when on holidays. We have spent the last 3 years looking at ways to lessen power consumption and we have implemented all of these with some new ideas to follow.

The main things that help are;
- Low E Glass
- LED lighting
- Smart controllers like the Intelligenza range from Husky save over 35%
- Compressors that use 18-20% less energy and deliver better performance
- EBM (German) fans with very low power requirements

Wine fridges

There are two types of wine fridges on the Australian market, compressor driven and 'Peltier' which is also known as thermo electric cooling. Both cooling systems are completely different and both have certain advantages over the other.

Naturally compressor cooling is more expensive as this is a proper refrigerated style that can be set to any temperature, and then hold at that temperature no matter what ambient temperature is. With the 'Peltier' style it works on what temperature the ambient is around the unit and it has a maximum decrease of usually between 14 and 18oc from the room temperature depending on the setting.

Our compressor driven 'dual zone' wine units are fantastic all stylishly designed and the functionality is excellent .the factory that assemble these units is one of the largest and most professional in china and have been doing refrigeration products for over 20 years. You can confidently place those bottles of grange in these without worrying about fluctuations in temperatures and humidity. With two zones it also means that you also can have white/sparkling in one and your reds in the other. We also have matching 'beer' units that sit side by side, so the setup looks fantastic!