



PROACTIVE MAINTENANCE PROGRAM

Investing in a preventative maintenance program helps restaurant owners and commercial kitchen managers ensure smooth kitchen operations, protect equipment and ultimately boost both productivity and efficiency.

TOP BENEFITS FOR THE KITCHEN OPERATOR

- ✓ Reduce Downtime
- ✓ Improved Safety
- ✓ Consistent Food Quality
- ✓ Customized Service
- ✓ Longer Equipment Lifespan
- ✓ Increased Energy Efficiency
- ✓ Lower Costs
- ✓ Expertise and Support

TOP BENEFITS FOR THE SERVICE PROVIDER

- ✓ Steady Revenue Stream
- ✓ Reduced Emergency Calls
- ✓ Improved Customer Relations
- ✓ Customer Retention
- ✓ Increased Efficiency

GENERAL COMMERCIAL KITCHEN MAINTENANCE SCHEDULE

Quarterly Maintenance Tasks:

1. Appliance inspection:

- ❑ Check all appliances for signs of wear and tear.
- ❑ Inspect gas lines, electrical connections and plumbing for leaks.
- ❑ Test the functionality of ovens, stoves, grills, fryers and refrigeration units.

2. Ventilation system cleaning:

- ❑ Clean exhaust hoods and filters to prevent grease buildup.
- ❑ Inspect exhaust fan motors and belts for wear and damage.

3. Drain and plumbing inspection:

- ❑ Inspect and clean drains to prevent clogging.
- ❑ Check for leaks in faucets, sinks and dishwashers.
- ❑ Ensure proper water pressure and temperature.

Biannual Maintenance:

1. Electrical system check:

- ❑ Inspect wiring and outlets for any signs of damage.
- ❑ Test GFCI outlets for functionality.
- ❑ Check electrical panels for loose connections and proper labeling.

2. Refrigeration system maintenance:

- ❑ Clean condenser coils for optimal performance.
- ❑ Check door seals and gaskets for any signs of wear.
- ❑ Verify temperature settings and calibration.

Follow this preventative maintenance schedule to help your clients improve equipment upkeep, minimize downtime and promote smoother long-term kitchen operations.