**Maintaining Kitchen Equipment**

The equipment in the commercial kitchen is the backbone of any restaurant. Frequent use and continuous operation leads to the equipment failures and unexpected downtime, affecting the overall productivity of the kitchen and budget. The maintenance program helps the restaurant to avoid potential problems, maximize equipment efficiency, avoid the overall costs of repairs, and replace the soiled food. The following are some of the benefits of routine commercial kitchen maintenance

Commercial kitchen equipment maintenance program

**General**

1. Are hinges, handles, knobs, grates, etc. all in good condition?
2. Does the gas fired equipment burn a steady blue flame?
3. Are motors running smoothly and turning over properly?
4. Are temperatures within +/- 2 degrees of the desired setting?
5. Are door gaskets in good condition, no noticeable signs of wear or tear?
6. Is water feed equipment de- limed on a periodic basis?
7. Is hood system operating?
8. Are hood filters clean?
9. Are condensers free from dust and ice?
10. Is fire suppression system operational?
11. Has fire suppression system been inspected recently?
12. Are all utilities confirmed on and resets checked?
13. Are all chemicals labelled and stored properly?
14. Operating equipment wiring is free from fraying, burnt power cords, or exposed wiring?
15. Are insect screens in good order

**Commercial Dishwashers**

1. Is the dishwasher free from lime buildup?
2. Do all doors open easily?
3. Is there no evidence of leaks?
4. Is that pump intake screen is in place?
5. Do drain covers open and close easily?
6. Is the incoming temperature of water is at least 180 degrees F for high temperature machines & 120 degrees F for chemical sanitizing machines?
7. Are the wash and rinse arms and nozzles clean?
8. Does the dishwasher automatically start when door is closed?
9. Is the timed/ manual operation is working properly?
10. Does automatic shutdown after \_\_\_\_\_ seconds?
11. Are chemicals being primed through the lines?

**Refrigeration**

1. Evaporator coils (cold air) and condenser coils (warm air) are clean?
2. Airflow of fans is un-obstructed?
3. Fridges are not overstocked with product, air should move freely around all items, (especially sides and bottom of containers)?
4. Employees are trained to prior to placing a service call, check that power is on and observe temperature pattern for one hour to avoid false alarms (check resets)?
5. Evaporator coils are free of ice by visual inspection?
6. All door gaskets seal from outside air completely?
7. Cold pans sit flush in place, no bent corners?
8. Defrost cycles are set during slow periods of business?
9. Thermometers stored in the upper 1/3 or in the warmest section of the refrigerator to get accurate readings?
10. Please record the current temperature reading on the thermometer.