

Tips & Tricks to Keep Your Equipment Season Ready!



Presented by Tanya Sieber

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Learning Objectives

- Familiarity with different types of maintenance activities
- Appreciation of the benefits of Preventive Maintenance (PM)
- Awareness of the challenges to PM



Types of Maintenance

- Breakdown Maintenance
 - Waiting until the equipment fails before servicing
- Preventive Maintenance (PM)
 - (Time-based or run-based) Periodically inspecting, cleaning, & replacing parts to prevent sudden failure
- Corrective or Predictive Maintenance
 - Improving equipment and its components so that preventive maintenance can be carried out reliably

WARNING

**IF YOU DON'T SCHEDULE
TIME FOR MAINTENANCE,
YOUR EQUIPMENT WILL
SCHEDULE IT FOR YOU.**

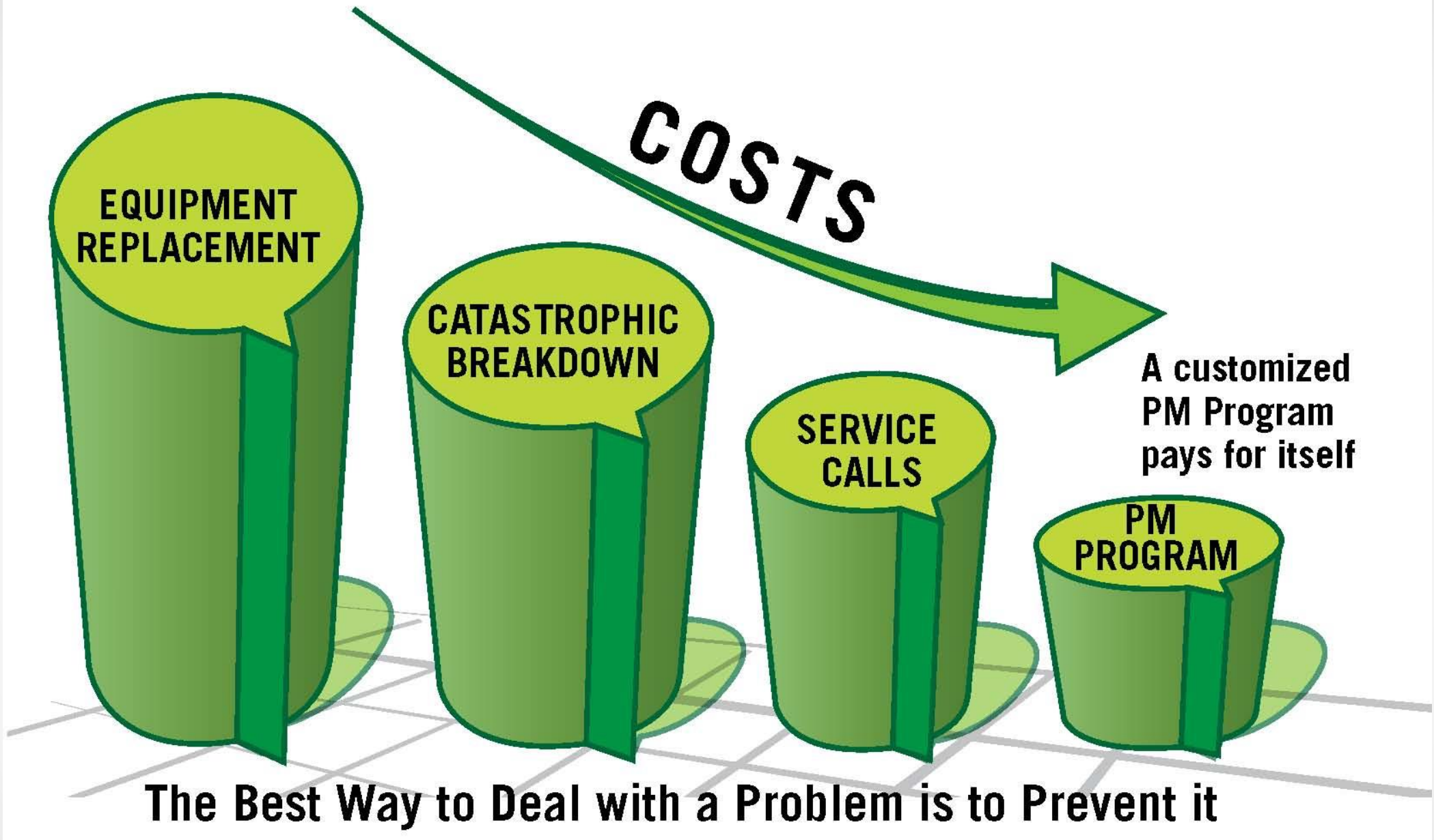
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Why Make Preventive Maintenance a Priority?

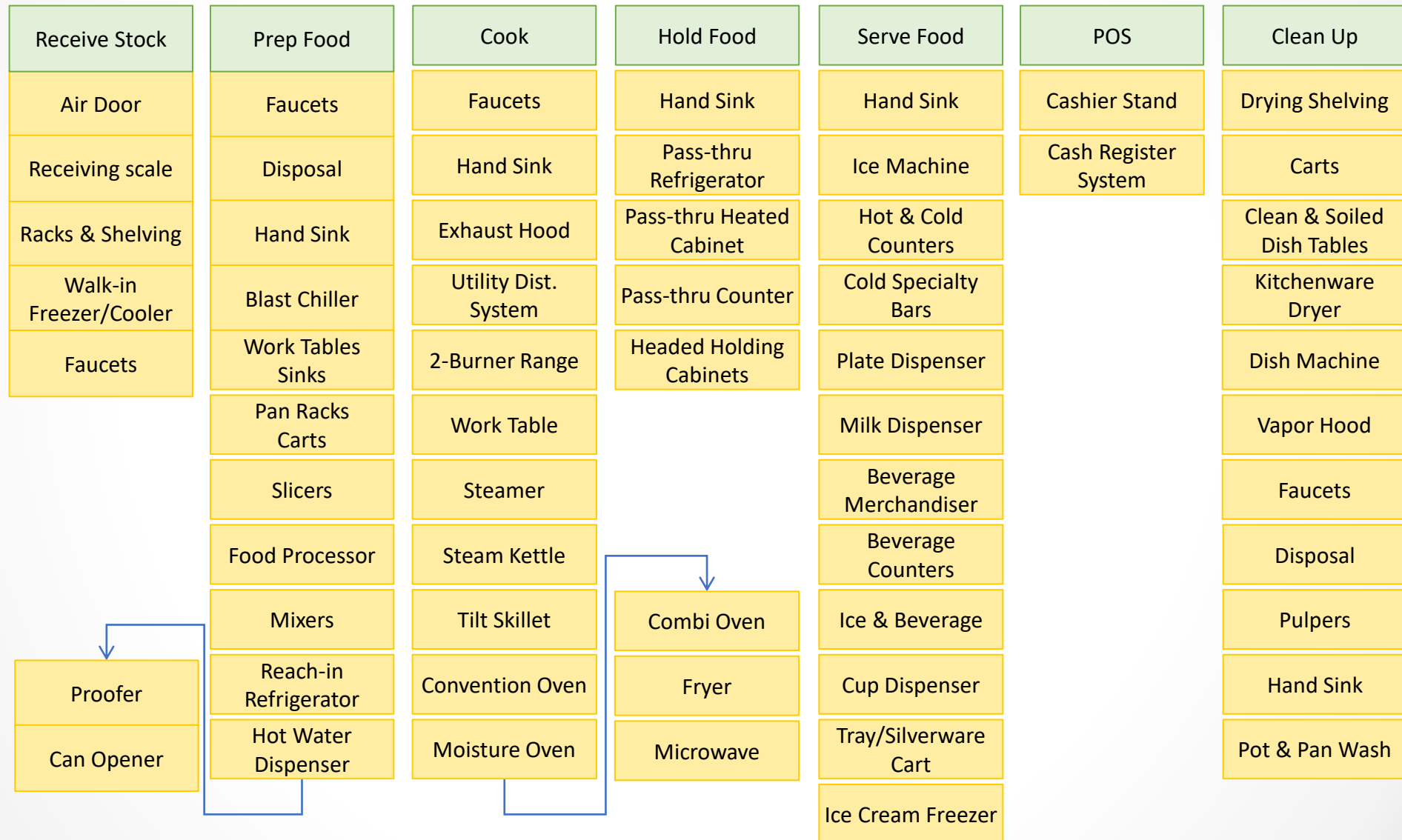


Why Make Preventive Maintenance a Priority?





Food Service Process Equipment



This presentation covers PM for the following Equipment Categories

- Water Use Equipment
- Dish Machines & Disposers
- Cooking Equipment
- Fire Suppression & Ventilation Equipment
- Refrigeration Equipment
- Stainless Steel Surfaces

Water Use Equipment

Steamers, Combi Ovens, Ice & Beverage Equipment, Steam Tables

- De-lime regularly
- Change filters regularly
- Keep drains clear
- Leave doors open at night
- Address plumbing leaks right away



Dish Machine Care



28 year old machine



4 year old machine

Regular and effective DESCALING is ESSENTIAL to dish machine longevity

- ***Consult operating instructions for your machine***
- Drain and clean machine as usual
- Fill with fresh water
- Remove INTERIOR curtains and descale separately
- Disable chemicals
- Add SUFFICIENT deliming chemical directly to wash tank
- Run machine in deliming mode until fully descaled
- Spray delimer on exterior and use soft cloth to remove buildup
- Drain machine
- Refill with fresh water
- Run pumps 2-3 minutes to evacuate all chemical from the system
- Drain again and rinse thoroughly
- Swap end curtains on conveyor machines*

Most common mistakes in dish machine deliming...

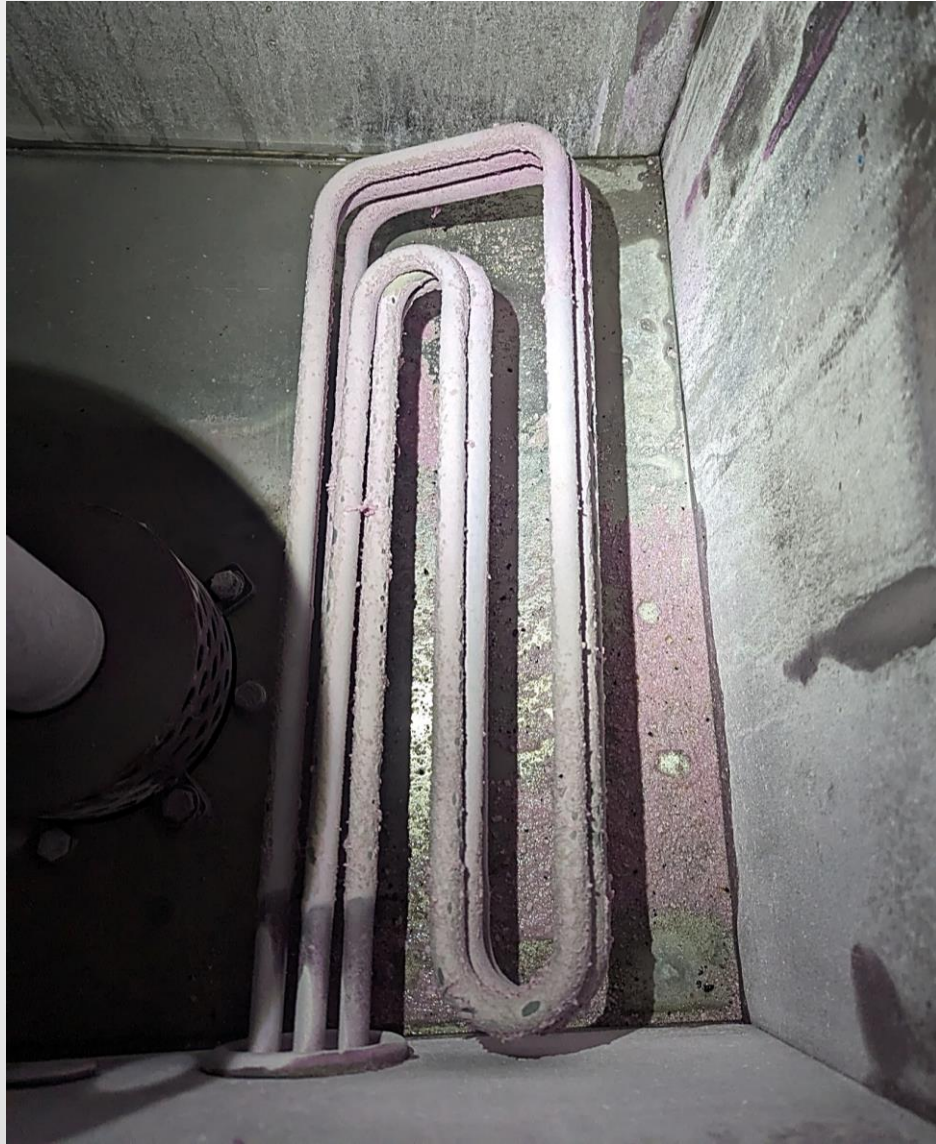
- Not using enough or the right CHEMICAL
- Not deliming frequently enough
- Neglecting corners and crevices where scale builds up
- Leaving interior curtains in place
- Ignoring the exterior of the machine



Ineffective chemical

...

After using ZEP





Replace racks and curtains as needed!



**23 year old
machine**

**Meticulous and
working great!**



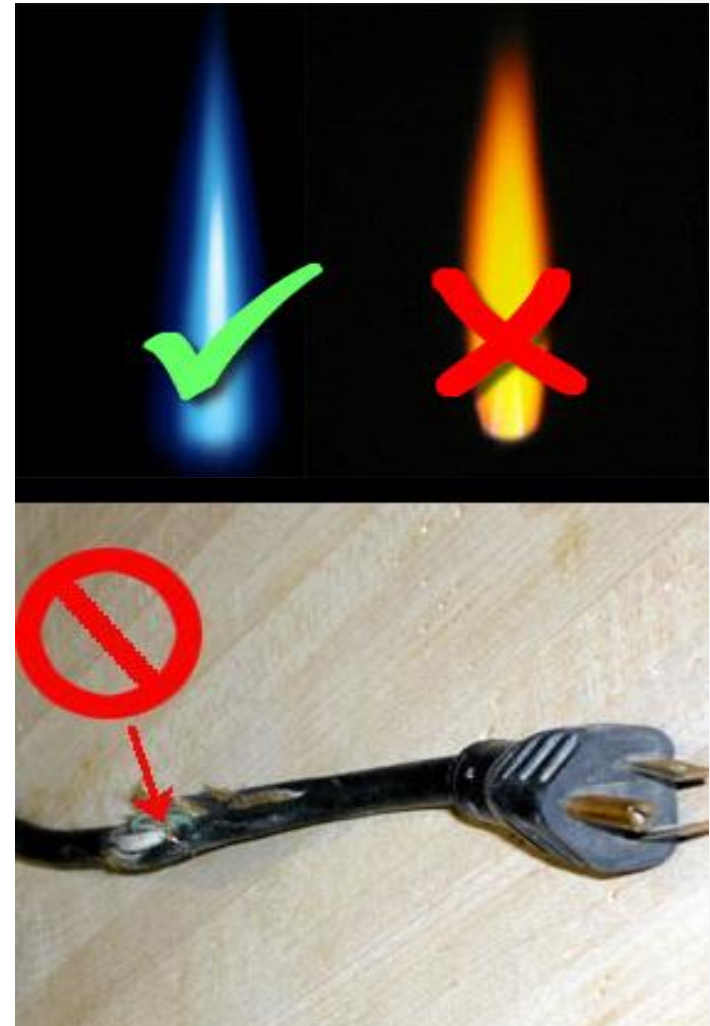
The BEST way to extend the life of ALL your water use equipment is to install a softening system

Commercial Water Softeners



Gas & Electric Equipment

- Gas flames should be steady blue
- Pilots lit & tubes kept clean
- No exposed wires or frayed cords
- Adequate circuits/amperage available to run all equipment without tripping breakers
- Outlets properly grounded



Cooking Equipment



- Door hinges, gaskets, handles and knobs/switches in good working order
- Temperatures calibrated to w/in 10°F
- Flues not obstructed
- Boiler draining when shut down
- Interiors clean



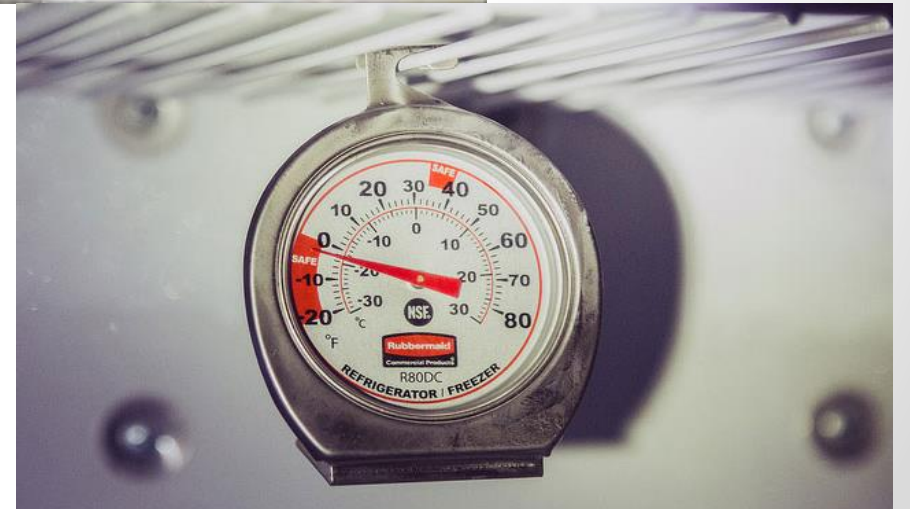
Ventilation & Fire Suppression



- All filters in place
- Grease cup in place
- Filters cleaned regularly
- Professional hood cleaning scheduled regularly
- Fire suppression systems tested and permitted regularly

Refrigeration Equipment

- Door hinges and gaskets in good working order
- Temperatures calibrated to w/in 3°F
- Condenser and evaporator coils cleaned regularly
- Interiors clean



Refrigeration NO NO's

- DON'T overstock or obstruct air flow inside unit
- DON'T put hot products directly into cooler/freezer
- DON'T mound leftovers or store food in pans deeper than 4"
- DON'T leave doors open while stocking or cleaning



Stainless Steel is susceptible to

- Rusting
- Pitting
- Corrosion
- Abrasion

Protect it by

- Avoiding abrasive cleaning supplies
- Avoiding cleaners containing chlorides



Generally speaking...

Read operating instructions before using new equipment, and refer to instructions as necessary

Use equipment **ONLY** as it is designed, and **ONLY** for its intended use

Top Ten Tips

1. Perform daily basic cleaning on all equipment
2. Perform thorough deep cleaning on a regular schedule
3. Keep owner's manuals handy and reference as needed
4. Fill out and return warranty cards
5. Educate employees on the proper use of the equipment
6. Regularly inspect your equipment
7. Replace broken or worn out parts immediately
8. Be careful with DIY fixes
9. Follow chemical instructions
10. Be vigilant about regular maintenance like filter changes and coil cleaning



Working with your Maintenance Department...

- Ensure both departments are on board with a preventive maintenance plan
- Work together to develop this plan
- Put checks in place to ensure PM is being completed according to plan
- Decide which aspects of PM may need to be contracted out, and how to budget that service



Thank You!



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