

The Clean Equipment Tzar

and five other top tips from Advance on looking after kitchen appliances

The Advance Group is one of the UK's leading catering equipment service and maintenance specialists. The company says its new Asset Management Service not only maximises the life of catering equipment, ensuring it always works at peak performance, it also delivers accurate lifetime running costs and valuable management data.

However, the only way to keep appliances in top condition is to ensure that staff look after them day to day. Here Lee Hillyard, Advance's service manager, offers his top six tips to help look after kitchen equipment.

1 – Appoint a clean equipment Tzar

Make somebody accountable for the cleanliness (or 'Carbon Rating') of the equipment. Chefs and other staff members may have passion for food but they often show no such passion for the appliances that allow them to cook it! Making someone the clean equipment Tzar will help ensure the job gets done.

2 – Refrigeration: clean condensers every week

The majority of refrigeration failures are caused by a build-up of dust on the condenser. Staff may be under the impression that, because a maintenance contract is in place, an annual clean is sufficient. It isn't. A quick weekly condenser brush down will prevent a build up of dust.

3 – Warewashing: clean jets every day

Most warewashers have removable wash and rinse arms. Remove them every day and poke out any debris from the jets or nozzles, since this can block them. RS Components supply a nozzle cleaning kit (Part number 179-752, £4.25) which is ideal for this. Afterwards, remember to rinse the arms through so all the debris is completely removed.

4 – Warewashing: don't remove filters until AFTER the machine has drained

At the end of the warewashing period, drain down the appliance before removing the wash tank filter for cleaning. A common mistake is to remove this filter prior to draining, so the debris it has collected falls into the water, which can result in damage to the drain pump.

5 – Gas burners: check for blockage regularly

Ensure that all the holes in an exposed or removable burner are free from blockage. Again, RS Components' nozzle cleaning kit (Part number 179-752, £4.25) is ideal for this.

6 – Oven door seals: inspect weekly

Check oven door seals on weekly basis. A member of staff can do this easily, simply by running the back of their hand around the door, about six inches away from the door, around the door. Any escape of heat will be obvious and the seal should be changed. As well as wasting energy and causing health and safety issues, escaping heat can damage the gas valves and thermostats that generally sit above the top of the oven.

For more information about service and maintenance from The Advance Group call 0800 597 7427 or visit www.advancegroupuk.co.uk

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