

Food Equipment



When dealing with commercial food equipment or what some in our industry commonly refer to as the “hot side” there are three main aspects to consider: Electrical, Gas and Steam. The following illustrates what our certified technicians check during scheduled PM visits:

Gas

- Correct pressure is tested where applicable
- Ensure unit is operating at correct temperature
- Inspect all door gaskets for proper seating and cleanliness
- Clean and adjust all main burners and pilots as needed
- Clean combustion compartments and venting passages as needed
- Leak test and lubricate all valves as needed
- Observe proper burner ignition and make necessary adjustments
- Ensure that all baffles, deflectors, firebricks and ceramics are in good operating condition
- Ensure proper operation of pilot safety equipment

Electrical

- Ensure correct voltage and amperage is being utilized
- Repair any faulty connections
- Inspect condition of wire insulation
- Ensure correct operating cycle
- Lubricate where applicable
- Inspect conduit and electrical feeds for unusual wear and tear

Steam

- Ensure proper inlet pressure
- Inspect all steam traps for proper dumping ability
- Inspect all check valves
- Leak check all steam joints
- Ensure proper seating ability on all drain valves
- Check all gaskets and packing
- Inspect all water level and related gauges and controls
- Inspect control linkage, door latches and safety interlock devices as needed
- Ensure venting valves and traps for proper operation

