



THERE'S AN OLD SAYING THAT GOES...

...PROPER PLANNING AND PREPARATION PREVENT POOR PERFORMANCE.

THAT'S ESPECIALLY TRUE FOR FOOD SERVICE EQUIPMENT.

KETTLES SHOULD HEAT UP AND BOIL ON DEMAND, FREEZERS SHOULD FREEZE AND MIXERS SHOULD MIX.

WHEN ARMY KITCHEN EQUIPMENT DOESN'T WORK RIGHT, IT USES MORE ENERGY AND REDUCES FOOD QUALITY.

IN WORST CASE SCENARIOS, SOLDIERS COULD GO HUNGRY!

THOUGH PREVENTIVE MAINTENANCE (PM) WON'T ALWAYS KEEP EQUIPMENT FROM BREAKING, IT CAN WARD OFF PREMATURE FAILURE, EXTEND LIFE AND KEEP EQUIPMENT RUNNING AT PEAK PERFORMANCE AND EFFICIENCY.

HERE ARE SOME RECOMMENDED TIPS FOR PROPERLY CLEANING AND MAINTAINING FOOD SERVICE EQUIPMENT...

- Clean equipment daily to prevent dirt and grime buildup that wears it down. Buildup comes from food products and grease falling into crevasses.
- Make and keep a schedule for cleaning, calibrating ovens, checking refrigerator temperatures, descaling water intensive equipment such as dishwashers and kettles and doing maintenance and upkeep on any other food service equipment.
- Closely read and follow cleaning directions in manufacturers' operating manuals and on cleaning products to avoid damaging equipment.
- If you're not sure how to properly clean a piece of equipment, contact the manufacturer. Many manufacturers have manuals for even retired or discontinued models.
- When you replace food service equipment, make sure a service contract is part of the purchase. The contract should ensure the manufacturer or a local service company is contracted to perform regularly scheduled fine-tuning of equipment.
- When researching and choosing new food service equipment, look for models that are easy to clean or self-cleaning, like ovens. "Easy to clean" means parts that come apart and can be put back together easily.
- Pick the brains of the manufacturer's local or regional representatives. They usually don't charge to teach the basics, so ask them to show you the best cleaning methods for your specific equipment.
- Keep small food service equipment items, like blenders and produce cutters, in closets, cabinets or on shelves when not in use. Equipment that's out of the way won't get knocked over, dropped or spilled on.
- If possible, include your maintenance personnel in the purchasing process so they can get new equipment training, too. That way they'll know how to properly service equipment when the time comes.

PM

CATCHES SMALL PROBLEMS AND KEEPS 'EM FROM TURNING INTO BIGGER (AND USUALLY MORE EXPENSIVE) ONES.

SAVES MONEY, REDUCES THE NUMBER OF SERVICE CALLS, CONSERVES UTILITIES, EXTENDS EQUIPMENT LIFE AND LIMITS INTERRUPTIONS IN OPERATIONS.