

Tips & Tricks

How to Keep Your Equipment Season Ready

1. Read Owner's Manual

All manufacturers spend time and resources to put together manuals, so your equipment works to the best benefit to you – get these out and refer to them often.

2. Train all School Nutrition Staff

It is important that all school nutrition staff are properly trained on how to operate the equipment in the kitchen.

3. Daily Cleaning

Set aside time each day to clean your kitchen equipment. Proper cleaning will keep your equipment in top shape.

4. Schedule Deep Cleanings

Schedule time to deep clean your kitchen equipment. Deep cleanings are an effective way to ensure your equipment lasts long and remains in great working condition.

5. Change Components as Recommended

“If you don’t schedule time for maintenance, your equipment will schedule it for you”. Take time to have preventative maintenance done on your equipment.

6. Replace Worn/Broken Parts Immediately

If your equipment has any worn out or broken parts, be sure to replace them immediately. If not, it causes damage to your equipment and prevent it from working properly.

7. Choose Appropriate Cleaning Solutions

When cleaning your equipment, make sure to use the correct cleaning solutions. Always properly care for stainless steel.

8. Budget for Repairs and Replacement

Incorporate room in your budget for equipment repairs and replacement so you will be prepared in the event your machine needs to be serviced or replaced.