Francis®

viewpoint

news, views & tips for the modern commercial kitchen

Save money & prevent an unwanted crisis

Even the best designed and equipped kitchens need looking after to maximise productivity and extend their life.

Regular planned maintenance spreads cost, saves money overall and helps prevent unwanted crises.

At Francis Catering Equipment, we have created some simple hints and tips to help you maintain your kitchen:

1. Keep it clean

Caterers with the cleanest kitchens tend to have the least problems. Following the correct cleaning regime will dramatically cut the risk of breakdown.

Prevention is not only cheaper than cure, but can be completed at a time that suits your business rather than when your kitchen is facing peak demand.

2. Seals

Split door seals on fridges, freezers and ovens can cost 10% - 20% more energy. Wash all round the seals with warm, slightly soapy water and a cloth - never use a knife. Replace split or badly-fitting seals.

For more detailed advice on maintenance programmes or any other aspects of commercial kitchens, speak to one of our experts:

3. Filters

Regular checking, cleaning and replacement of filters improves the efficiency of the equipment they protect.

- Call 01384 271166
- e-mail us at info@franciscatering.com
- Send an enquiry from our website...

4. Ventilation

Regular cleaning and de-greasing of ventilation equipment not only reduces the likelihood of breakdowns and fires, but may be a requirement of your insurance policy.

Implementing just one of these ideas will make a significant difference to your running costs and the effectiveness of your kitchen.

Or you could visit our website:

http://www.franciscatering.com

5. Emergency service when you need it

Evenings, weekends and public holidays can be the most critical times for a commercial kitchen. Does your maintenance provider offer a 24 hours service, 365 days of the year?

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