

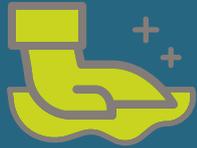


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CATERING EQUIPMENT

Commercial Kitchen Equipment Reopening Checklist

Prepare your Dishwasher and Glasswasher



Ensure the machine chamber and filters are clean



Check cleaning chemical levels, do you have enough?



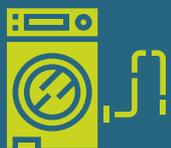
If you have a water softener, check it is topped up with salt



Does your warewasher fill and heat up correctly?



Run your machine through a number of complete wash and rinse cycles



Drain and re-check the filters, cleaning again if necessary



Take the opportunity to descale your warewasher if required

Prepare your Refrigeration



Check the door seals, do they need a clean. Are there any signs of damage?

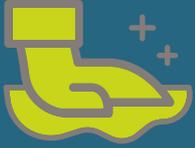


Whilst the interior is empty, deep clean it with warm soapy water or a suitable, food safe sanitiser

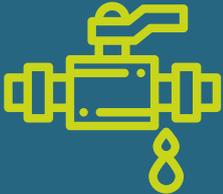


Before stocking with products, run it for an extended period (24 hours) to check it is operating correctly and holding temperature

Prepare your Fryer



Check the fry tank is clean and wipe out with a suitable cleaning product



Make sure the drain valve is completely shut and refill the tank with fresh oil



Switch the fryer on and heat the oil up to cooking temperature, is it heating up and operating correctly?



Once the thermostat is displaying the correct temperature, carefully check the oil with an external thermometer to ensure the thermostat is functioning correctly

Prepare your External Water Softener



Switch the water supply on and let it fill up



Once your softener is full, add salt to the brine box



Plug your appliance in or switch the electric on if it is hard wired



Check the regeneration cycle/time, do they still suit your site needs?

Prepare your Combi Oven



Check the filters and/or water treatment system are in place and working correctly



Remove everything from inside and clean the cavity with a suitable, food safe sanitiser



Check the door seals, do they need a clean. Are there any signs of damage?



Is your combi oven fitted with a wash down hose or auto clean system? Go through a wash down or auto cleaning cycle



Run the oven up to temperature to check it is operating correctly

Prepare your Water Boiler



Check the filters and/or water treatment system are in place and working correctly



For Auto Fill units. Turn the water supply on. Run it and check it is heating up to the correct temperature



For Manual Fill units. Fill the water tank. Run it and check it is heating up to the right temperature



Take the opportunity to descale your Water Boiler if necessary

Prepare your Ice Machine



Replace your current water filter cartridge



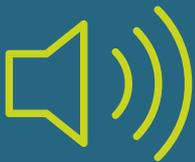
Flush the new filter, it is important to run the water for five minutes to activate it



Clean the storage bin and accessories with a food safe sanitiser



Use a damp cloth to clean the machines air filter



Connect the ice maker, press the start button and listen carefully for anything unusual. If you notice anything call your local service engineer to check it



Run the ice machine for a 24 hour period and discard all the ice produced. This means you are using absolutely clean ice