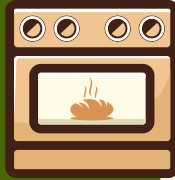


6 Commercial Kitchen Maintenance Hacks

Schedule service around usage



To save on unnecessary expensive call-outs, schedule a service based on how much the equipment is used, not the calendar. E.g. a bakery using ovens for 10 hours a day will wear out heating elements much faster than a hotel breakfast station.

Dust fan blades regularly



Fridges and freezers can overheat and fail when grease and dust build-up in ventilation grills, condenser coils and fans. Use a soft paintbrush to regularly clean between fan blades or coil fins to avoid this.

Don't bleach stainless steel or rubber seals

Bleach-based cleaners will dry out stainless steel and rubber seals. This leads to cracking, which is expensive to fix.



Don't ignore "little odd changes"

Act quickly if something feels "off", such as a louder hum, a door not shutting as tightly or trays sliding differently than usual. Problems are cheaper to fix when they are caught early, before it breaks.



Get the right motor in hot kitchens

In a hot kitchen, a top-mounted motor will be pulling in the hottest air in the room and can overheat and fail sooner, so best to go for bottom-mounted.



Keep a log for engineers



Keep a simple log to track what service has been done on the equipment. Include the date and details such as "May 2025, door gasket replaced". This helps your engineer work faster, diagnose better and show any patterns.