

18 Things Every Restaurant Should Check to Prevent Equipment Breakdowns

Refrigeration equipment breakdowns are every restaurant owner's worst nightmare and can be a costly loss for your business or institution. Refrigeration equipment breakdowns not only occur at a greater frequency than other machinery, but the cost of repair tends to be higher.

Equipment breakdowns lead to:

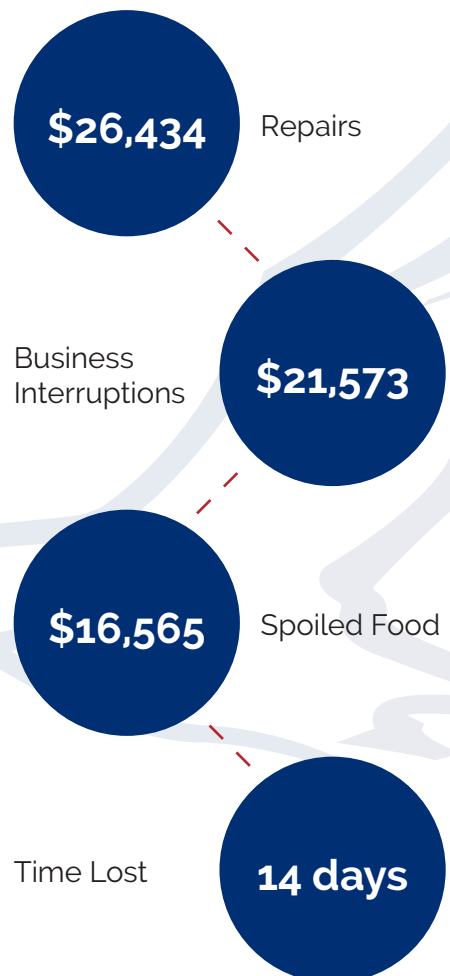
- Loss of food, time, and potential customers, equaling a loss of money
- A tarnished brand reputation and loss of future money
- Thousands of dollars in loss due to costly repair and replacement of broken equipment

While the leading causes of refrigeration breakdowns are due to the design and location of this equipment, proper maintenance can help you avoid these disasters.

At AmeriCold, we make it our mission to keep our customers' refrigeration equipment fully functioning and operational. We hire only the industry's best refrigeration experts, and as a result have learned a thing or two! In fact, 100% of our contract customers receive A ratings because their equipment is in proper working conditions.

Now, we want to pass the knowledge on to help you get there too... because nobody likes melted ice cream.

Real Cost of Refrigeration Equipment Breakdown*



A resort area restaurant halted most food and drink sales over the Fourth of July weekend when power surges damaged a compressor and exhaust fan.

*Source: ProHost USA - Restaurant Insurance Experts

Refrigeration Unit Checklist:

- The fans are spinning
- The unit is blowing cold
- The unit is **not** on defrost mode
- There is power going to unit
- The lights are on in the unit
- The unit is **not** iced up
- There is **no** product in jeopardy
- The compressor is clean
- The door gaskets are in good condition
- The evaporator and condenser coils are clean
- The temperature of the unit is $\pm 5^\circ$ of set point
- There are **no** cold air leaks around any of the doors

Ice Machine Checklist:

- The unit is making ice
- The unit is producing enough ice
- There is **no** problem with the cubes
- The evaporator and drains are clean
- The water filter has been replaced recently
- Water is flowing through the machine

How often these tasks need to be done may vary depending on the demands of your business.

Remember, if you experience any of these warning signs, it's time to call a professional to avoid expensive breakdowns.