

**PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST**  
**KITCHEN EQUIPMENT**

ACTIVITY AND BLDG #: NY023-200

MECHANIC  
SIGNATURE: *Tim C*

DATE: 1/7/19

LOCATION: *Kitchen*

START TIME: 1230PM

FINISH TIME: 2PM

Site Location	WO #	Asset #	PM #	Manufacturer	Model Number	Serial #	Asset Description	Asset Location
NY023-200	1808	9457					J-24 1-pc Serving Counter, Hot Food Table	<i>Kitchen</i>
NY023-200	1809	9458					J-24 1-pc Meat Slicer	
NY023-200	1810	9459		<i>GRINDMASTER</i>			J-24 1-pc Coffee Maker	
NY023-200	1811	9460		<i>BERKEZ</i> 827A	30692		J-24 1-pc Meat Slicer	
NY023-200	1812	9461		<i>VULCAN</i> VE30	27-1135012		J-24 1-pc Tilting Skillet/ Braising Pan	
NY023-200	1813	9462					J-24 1-pc Meat Slicer	
NY023-200	1814	9463		<i>Edlund</i>	266	147774	J-24 1-pc Can Opener	
NY023-200	1815	9464		<i>HOBART</i>			J-24 1-pc Food Mixer	
NY023-200	1816	9465		<i>EAGLE</i> T3648SE	0412231297		J-24 1-pc Prep Table	
NY023-200	1817	9466		<i>HOBART</i>			J-24 1-pc Potato Peeler	
NY023-200	1818	9467		<i>Champion</i> DH200	D11089336		J-24 1-pc Dishwasher	
NY023-200	1819	9468					J-24 1-pc Prep Table	
NY023-200	1820	9469					J-24 1-pc Prep Table	
NY023-200	1821	9470		<i>Salvajor</i> 500			J-24 1-pc Sink Disposer	
NY023-200	1822	9471		<i>Platco</i>			J-24 1-pc Water Heater, Booster, Electric	

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
		YES	NO		
SPECIAL INSTRUCTIONS					

1	In addition to the procedure(s) outlined in this standard, the equipment manufacturer's recommended maintenance procedure(s) and/or instruction(s) shall be strictly adhered.			
2	Review manufacturer's instructions.			
3	always Follow lock out/tag out procedures . De-energize or discharge all hydraulic, electrical, mechanical, or thermal energy prior to beginning work.			
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Remove filters, scrape and wash plenum walls, filter frames and fire suppression equipment (not including the fusible links and trigger mechanisms).			
2	Scrape and/or brush the interior surfaces of all accessible horizontal and vertical ductwork.			
3	Wash all fan blades, interior and exterior of fan housing and drip pans (hot, high pressure wash when possible).			
4	Clean all louvers and dampers. If dampers must be moved to ensure complete cleaning, they will be marked and returned to their original position to prevent unbalancing the system.			
5	Replace filters to their original position			

Note: The Contractor shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence.

Checklist compiled in accordance with:

- Original equipment manufacturers (OEM) documentation for exact or similar assets, which can be located at ([Provide Link to OEM Manual/Asset Library](#))

**Additional Notes:**



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