

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: NY023-200

LOCATION: Building 200

MECHANIC
SIGNATURE: *Deen**Roe*DATE: 1/5/23START TIME: 9AmFINISH TIME: 9Am

Site Location	WO #	Asset #	PM #	Manufacturer	Model Number	Serial #	Asset Description	Asset Location
NY023-200	20342	9449	PM-AN-9449	Dixie Narco	DN501ER/SII 9	68500093AB	J-24 1-pc Beverage Dispenser, Cold, Electric	
NY023-200	20343	9450	PM-AN-9450	Dixie Narco	DN276EHV/SII6	69700549BC	J-24 1-pc Beverage Dispenser, Cold, Electric	
NY023-200	20344	9451	PM-AN-9451	Panasonic			J-24 1-pc Microwave, Electric	
NY023-200	20347	9454	PM-AN-9454	Grindmaster	B3WR	A18207P	J-24 1-pc Coffee Maker	
NY023-200	20350	9458	PM-AN-9458	Globe	500	545216	J-24 1-pc Meat Slicer	
NY023-200	20351	9459	PM-AN-9459	American Metal	53WR	A136806	J-24 1-pc Coffee Maker	
NY023-200	20352	9460	PM-AN-9460	Hobart	1721	11311003	J-24 1-pc Meat Slicer	
NY023-200	20353	9461	PM-AN-9461	Vulcan	VE30	271135012	J-24 1-pc Tilting Skillet/ Braising Pan	
NY023-200	20354	9462	PM-AN-9462	Berkel	827A	30652	J-24 1-pc Meat Slicer	

NY023-200	20355	9463	PM-AN-9463		266	147774	J-24 1-pc Can Opener	
NY023-200	20356	9464	PM-AN-9464	Hobart	A200	31130732S	J-24 1-pc Food Mixer	
NY023-200	20357	9465	PM-AN-9465				J-24 1-pc Prep Table	
NY023-200	20358	9466	PM-AN-9466	Hobart	6430	27-040-088	J-24 1-pc Potato Peeler	
NY023-200	20360	9468	PM-AN-9468	Eagle	T3648SE	4122231300	J-24 1-pc Prep Table	
NY023-200	20361	9469	PM-AN-9469	Eagle	T3648SE	412291297	J-24 1-pc Prep Table	
NY023-200	20362	9470	PM-AN-9470	Salvajore	500	N93956	J-24 1-pc Sink Disposer	
NY023-200	20364	9472	PM-AN-9472	Univex	M20MK1	7.32001E+12	J-24 1-pc Food Mixer	
NY023-200	20367	9475	PM-AN-9475	Carter Hoffmann	HB18165	4.78559E+11	J-24 1-pc Food Warmer, Cabinet, Electric	

CHECKPOINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
		YES	NO	SPECIAL INSTRUCTIONS	
SPECIAL INSTRUCTIONS					
1	Notify cafeteria operator and get permission prior to performing all maintenance.				
2	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.				
3	Review manufacturer's instructions.				
4	De-energize, lock out, and tag electrical circuits and fuel service.				
TO BE PERFORMED AT EACH INSPECTION SERVICE					
1	Check with operator or manager for any deficiencies, verify cleaning program.				
2	Check all controls, mechanisms for proper operation; adjust as required.				

3	If applicable, examine utility supply line, piping, valve packing, specialties, and insulation; look for any leaks.	 	 	
4	If applicable, check electric power line condition, switch, disconnect, etc.; or check condition of gas supply, valves, regulators, and inspect pilot, check for Gas leaks.	 	 	
5	Ensure unit is clean and in working order. Note any deficiencies.	 	 	

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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Building 200 Under Construction