

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: NY023-200 MECHANIC SIGNATURE: Dean Rowe DATE: 1/10/20
 LOCATION: Kitchen and Bent Lcon START TIME: 8am FINISH TIME: 12pm

Site Location	WO #	Asset #	PM #	Manufacturer	Model Number	Serial #	Asset Description	Asset Location
NY023-200	6641	9449		Dixie Narco	DN501ER/SII 9	68500093AB	J-24 1-pc Beverage Dispenser, Cold, Electric	
NY023-200	6642	9450		Dixie Narco	DN276HV/S II6	69700549BC	J-24 1-pc Beverage Dispenser, Cold, Electric	
NY023-200	6643	9451		Panosonic			J-24 1-pc Microwave, Electric	
NY023-200	6645	9453		Marlo			J-24 1-pc Serving Counter, BEVERAGE	
NY023-200	6646	9454		Grindmaster	B3WR	A18207P	J-24 1-pc Coffee Maker	
NY023-200	6649	9458		Globe	500	545216	J-24 1-pc Meat Slicer	
NY023-200	6650	9459		American Metal	53WR	A136806	J-24 1-pc Coffee Maker	
NY023-200	6651	9460		Hobart	1721	11311003	J-24 1-pc Meat Slicer	
NY023-200	6652	9461		Vulcan	VE30	271135012	J-24 1-pc Tilting Skillet/ Braising Pan	
NY023-200	6653	9462		Berkel	827A	30652	J-24 1-pc Meat Slicer	

NY023-200	6654	9463			266		147774	J-24 1-pc Can Opener	
NY023-200	6655	9464		Hobart	A200		31130732S	J-24 1-pc Food Mixer	
NY023-200	6656	9465						J-24 1-pc Prep Table	
NY023-200	6657	9466		Hobart	6430		27-040-088	J-24 1-pc Potato Peeler	
NY023-200	6659	9468		Eagle	T3648SE		4122231300	J-24 1-pc Prep Table	
NY023-200	6660	9469		Eagle	T3648SE		412291297	J-24 1-pc Prep Table	
NY023-200	6661	9470		Salvajore	500		N93956	J-24 1-pc Sink Disposer	
NY023-200	6663	9472		Univex	M20MK1		73200119790 97	J-24 1-pc Food Mixer	
NY023-200	6666	9475		Carter Hoffmann	HB18165		47855905201 3	J-24 1-pc Food Warmer, Cabinet, Electric	

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INST'RUCTIONS				
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 Links to OEM Manuals and Literature](#))

Additional Notes:

