

## Action points

They may have been out of action for a little while, but soon our kitchens will be bustling with activity again. In readiness for your anticipated relaunch, we have a few suggestions and some information below on the types of equipment which could require servicing and/or maintenance works, following prolonged downtime.

If possible, we recommend that you complete a service prior to the kitchen being put to use.

**Please get in contact on 01452 383000 to discuss your servicing needs.**

## Potential works required

**Extract Canopies:** Upon returning to your kitchen after a prolonged downtime, sites may experience issues with fans breaking down. This can be due to various reasons such as: build up of grease, combined with cold weather, meaning additional weight on fan blades can cause issues or fans to break down completely.

**Gas interlock & Gas supply faults:** Gas interlock systems with "stuck closed" gas solenoid valves and fan pressure switches developing intermittent issues, resulting in "no gas".

**Cooking equipment faults:** Issues with all types of cooking appliances both gas and electric, meaning that once your site re-opens, you may have issues starting up your cookline.

**Cleanliness:** It is possible that after a prolonged downtime your kitchen may not be as hygienic as it normally is or should be, due to a combination of dust and food particles, amongst other potentialities. Any equipment with a hot/cold water tank must be emptied (ideally this would have been done prior to shutdown) and cleaned to minimise the spread of any bacteria.

*If you are unsure about the specific needs of a piece of equipment, checking the manual is a good place to start, if this doesn't provide you with the information you need feel free to contact us and we will do our best to help.*



## Replacing/ Upgrading Equipment

Now is a great time to consider replacing old and unreliable equipment. Or, perhaps you would like to continue with the delivery/take away service that you've built during lockdown?

**We can help!**

Space supply the latest multi-functional pieces of catering equipment and alongside our innovative design ideas we're confident that with a few adjustments you'll be able to offer both services, from your current facility.

**Call us today to discuss your requirements!**