

## **PLANNED MAINTENANCE SERVICES OFFERED**

Alpha & Omega Restaurant Equipment Repair offers contracts for planned maintenance which will prolong the quality, performance and efficiency of your commercial equipment. Monthly payments keep costs manageable and spread the cost of keeping your equipment properly maintained throughout the year.

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### **Ranges:**

- Check gas pressure
- Calibrate oven thermostat
- Check and clean top pilots or replace if necessary
- Check and adjust oven door mechanics, replace springs or bell cranks if needed
- Clean top burners and adjust air shutters
- Check thermocouple voltage and pilot safety valve, test function
- Clean and adjust oven burner
- Disassemble, clean and grease stove top valves, replace missing handles
- Replace or repair other parts needed
- Provide estimate of parts and repairs needed

### **Convection Ovens:**

- Check gas pressure
- Calibrate oven thermostat
- Check and adjust doors and gaskets
- Clean motor vents, check bearings and fan wheel
- Tightened all electrical connections, examined cord and door switch
- Check pilot and safety function

### **Charbroilers:**

- Disassemble and clean burners, replace warped parts
- Replace lava rock where applicable
- Check and repair pilots as needed
- Clean and lubricate valves
- Check gas pressure and adjust flame air mix

### **Warmers - Electric:**

- Check all electrical connections, tightened and replace suspect connections
- Test controls and thermostat (where applicable)
- Inspect elements or burner
- Check elements for leakage to ground

### **Warmers - Gas:**

Check for leaks, pilot operation and test safety  
Check gas pressure, clean and adjust burners  
Disassemble, clean and lube gas valves

### **Steam Kettles:**

Verify electronic control sequence  
Test safety and calibration as needed  
Clean boiler and test water level controls  
Lubricate combustion blower and check air switch connection  
Repair any water leaks  
Replace filter media, if any  
Tighten all electrical connections and control functions  
Measure amperage on all electrical elements  
Clean and adjust gas burners and check pilot function

### **Fryers:**

Clean burners  
Check gas pressure  
Check operation sequence  
Check pilot voltage and safety operation  
Calibrate thermostat  
Inspect for leaks

### **Booster heater - Electric:**

Check and tighten all electrical connections  
Check elements and amperage draw  
Replace suspect contactors  
Check and adjust pressure regulator  
Calibrate output to 180 degrees F  
Test T + P valve  
Check for and repair water leaks

### **Exhaust fans:**

Replace belt and check tension  
Check pulley alignment  
Check motor and bearing – lubricate as needed, check capacitor  
Grease fan bearings as needed  
Check connections at motor starter where applicable

## **Ice Machines**

Clean and sanitize machine and bin  
Check operation cycle and time and adjust cube size  
Replace water filter  
Scan for refrigerant leaks, check charge and pressures  
Clean condenser  
Tighten electrical connection and record amp draw  
Check compressor for electrical leakage and record

## **Refrigeration:**

Clean condenser and fan  
Check charge and superheat  
Reset pressure switches twice yearly  
Measure and record compressor current draw  
Check contactors and electrical connections  
Check for leaks with chemical detector  
Check temperatures  
Inspect evaporator and clear out drains  
Check gaskets



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Restaurant Equipment Repair