

COOKING EQUIPMENT – ELECTRIC ONLY

First it is important to make sure the equipment is clean. If someone just shut the unit down without cleaning it that can have an effect on how the unit runs.

- **PLUG - Is it plugged in?**

YES – Turn on unit. Controls turn on, you are good to go.

NO – Plug it in. If it still does not turn on check the receptacle

- **Is it a GFCI that is tripped?**

YES – Reset GFCI (ground-fault circuit interrupter). If controls turn on you are good to go.

NO – Go back to Breaker Panel and make sure the breaker is not tripped or off.

If everything looks good and you still have no power you need to call an authorized service technician.

- **DIRECT WIRE – Follow wire back to wall connection. Is there a breaker next to it? Is it tripped?**

YES – Reset, turn on. Controls turn on, you are good to go.

NO – Go back to Breaker Panel and make sure the breaker is not tripped or off.

If everything looks good and you still have no power, you need to call an authorized service technician.

COOKING EQUIPMENT – GAS ONLY OR GAS/ELECTRIC

First it is important to make sure the equipment is clean. Having clean pilots is very important. If someone just shut the unit down without cleaning it that can have an effect on how the unit runs.

- **GAS HOSE – is gas hose connected? Is gas valve on behind the equipment? Does it light?**

YES – If it lights, you are good to go.

NO – There could be gas valves in the ceiling or a main valve that is shut off.

If everything looks good and it still does not light you need to call an authorized service technician.

If it is a GAS/ELECTRIC combination piece of equipment, then follow both the ELECTRIC ONLY checks along with the GAS checks.

**NOTE: When you start up several pieces of equipment with gas it might take several times to ignite the units and keep them running. The gas pressure will need to build up and stay consistent.*

You can bleed the air from the gas hose to expedite the process. This needs to be done by an authorized service technician or plumber if you are not too familiar with the process. *Head the unit to lower temperature and work your way up to cooking temperature.*

EQUIPMENT WITH WATER FILTERS

Steamer, Combi Ovens, Ice Machines, Soda, Coffee, other beverage units, etc.

- **MAKE SURE THE WATER IS TURNED ON.** When you shut down a unit with a water filter for a period of time, there is a tendency for the minerals and dirt in the filter to clump up or solidify. This can slow down or restrict the water flow through the filter and to the equipment. The easiest way to check water supply is look at the gauge on the filter. You should be able to hear when the equipment calls/asks for water. If the gauge on the filter moves down close to or in the RED area of the gauge you need to change the cartridge(s) of the filter.
- A second way to check water flow is if you can reach the filter, shut off the water, then disconnect the water line on the outgoing side of the filter (the right hand side). Turn the water back on slowly and see if water comes out of the filter. If YES the filter is good. If not then replace the cartridge(s).
- It is important to do a cleaning cycle on cooking units with water filters after a shut down or stoppage of use. Scale can solidify inside and will need to be cleared out. Ice machine's should have an empty, clean bin and be run through a cleaning cycle before making ice.

REFRIGERATION

When shutting down refrigeration for a period of time it is best to have an authorized service tech pump down the unit. If the refrigeration has been shut down without pumping the refrigerant into the receiver the concern will be the oil has separated from the refrigerant and it can slug the compressor. When this happens it slugs the compressor and it cannot compress the oil and will most likely kill the compressor. The only thing they could do would be to flush out the lines before they start it up.

Whether the unit was left on or shut down CLEAN THE COIL ON THE CONDENSER. Make sure there is nothing in front of the coil. Make sure all drains are clear. If the doors were left closed make sure to clean the gaskets of any grease/dirt.

PLUMBING ITEMS

Turn on all faucets, pre-rinses, dish-machines, disposers, collectors, fryers etc. Check for leaks at connections. There are O-Rings and gaskets associated with many of these that might dry up with lack of use. Some of these you may be able to replace. Refer to the Operators manual for replacement or lubricating information. If you are not comfortable with this then call an authorized service technician.

MISCELLANEOUS ITEMS

- Fryers should have been emptied upon closing. If not, dump the oil and start with new.
- Any Refrigerator/Freezer or Walk In that was shut down should have been emptied. The doors should have been left open. The interiors should be cleaned before reloading. Check your gaskets to make sure they are not brittle or moldy and need replacing or cleaning.
- Consider replacing any storage pans, boxes or containers.