



How To Give Your Catering Equipment Some TLC

When you're in the catering business, one of your core obligations is to give your [catering equipment](#) some tender loving care. As they are a costly investment and are your staff's ultimate partner in giving awesome services to your client, they deserve to be properly maintained.

Making sure that your [catering supplies](#) and tools are well-functioning isn't that complicated. While it entails diligence and hard work, once you get the hang of it, everything will become habitual on your end.

In this feature, we're giving you seven key tips on how to give your catering equipment the TLC they're worthy of.

Never ignore the manual of instructions

Manufacturers take time to create a manual of instructions for no reason. But most of the time, people tend to overlook its significance and rely on intuition, logic, or on what can be found on the interweb. As a fundamental rule, always, always read an equipment's manual. Apart from its proper use, this document should also include directions on how to take care of the product.

Make it a habit to clean daily

One of the most important tasks you'd need to do is cleaning your catering equipment on a daily basis. This basic thing will help avoid the accumulation of dirt and food debris that can cause damage to your catering supplies.

However, apart from the daily cleaning, it's also recommended to do a "deep cleaning" on a regular basis -- it can be monthly, quarterly, or semi-annually.

Ensure proper waste disposal

Part of your responsibility to properly take care of our your facilities is ensuring proper and

regular waste disposal. This will help you keep your kitchen premises tidy and hygienic. Moreover, this will also be beneficial to your staff as a clean working place will keep them safe from potential health hazards.

Teach staff how to properly use the equipment

Another time-tested way of ensuring your catering equipment can last long is proper use. Train your staff on how to appropriately utilize your catering supplies and make sure they comply with the instructions written on the product's manual. Misuse of these things can lead to costly solutions, especially those that are not covered by the warranty.

Inspect for any damaged equipment

To avoid incurring huge costs for repair or replacement, you should also do a regular inspection of your cooking gears and utensils. Check for wear and tear, and address even the most minute maintenance concerns immediately.

Ask for manufacturer's help

If in your inspection round, you notice a damage that's too serious to be handled by do-it-yourself procedures, the safer choice is to seek help from the supplier, distributor, or manufacturer. They are the right people who know how to resolve the damage and give the appropriate recommendation. You can also check with them if the issue is covered by their warranty policy.

Schedule maintenance appointments

Lastly, it is advised to schedule regular maintenance appointments. This key step can save you expenses you may incur when an equipment gets damaged because it's lacking some TLC.