

Benefits of Preventative Maintenance

Implementing a robust preventative maintenance program offers numerous advantages:

→ **Cost Savings:**

Reduces the need for expensive emergency repairs and extends the lifespan of equipment.

→ **Operational Efficiency:**

Minimizes downtime and ensures that all systems are functioning optimally, enhancing overall productivity.

→ **Safety and Compliance:**

Helps maintain a safe working environment and ensures compliance with health and safety regulations.

→ **Improved Asset Management:**

Provides better visibility into equipment performance and maintenance needs, enabling more informed decision-making.



THE COST OF IGNORING PREVENTATIVE MAINTENANCE

Failing to prioritize preventative maintenance can lead to a cascade of escalating costs:

Average 2024 service request cost

Emergency

\$754.10

High

\$667.08

Medium

\$596.29



What this means:

When severe problems escalate to emergencies, they can necessitate overtime rates and urgent repairs that strain budgets.

Emergencies disrupt operations and damage your reputation. Losing customer trust leads to even more revenue losses.

Focus on these top opportunities for preventative maintenance to take control of R&M expenses, avoid unexpected costs, and maintain smooth, efficient operations.

WHERE PREVENTATIVE MAINTENANCE HAS THE BIGGEST IMPACT

Not all preventative maintenance is created equal. Prioritize the following areas for the biggest impact to your operational flow and bottom line.

1. REGULAR INSPECTION AND MAINTENANCE OF REFRIGERATION SYSTEMS

Why It Matters:

Refrigeration failures are among the most common and costly issues in restaurants. Regular inspections can identify early signs of wear and tear, such as compressor inefficiencies or refrigerant leaks, before they lead to a complete breakdown. This is especially important for walk-in coolers and freezers, which store food products that won't fit in other coolers.

Impact:

Preventing refrigeration emergencies can save up to **\$835 per emergency request** (compared to \$422 for lower-priority requests). When considering food spoilage costs in addition to emergency repair costs, the **price jumps to \$10,000-15,000**, as the average restaurant walk-in contains thousands of dollars of food inventory.



2. PREVENTATIVE PLUMBING MAINTENANCE

Why It Matters:

Plumbing issues, such as leaks and clogs, can quickly escalate from minor inconveniences to major disruptions. Early detection and maintenance can prevent water damage, equipment downtime, and increased repair costs.

Impact:

Plumbing issues jump to roughly **\$682 for emergency repairs** vs. \$421 for non-emergency requests. This figure doesn't include the associated cost of water damage when plumbing infrastructure also impacted surrounding structures.

3. ROUTINE SERVICING OF COOKING EQUIPMENT

Why It Matters:

Hot side equipment like ovens, grills, and fryers are critical to daily operations. Regular maintenance ensures these tools operate efficiently and safely, reducing the risk of unexpected breakdowns during peak hours.

Impact:

Preventative servicing can significantly **extend the lifespan of cooking equipment**. For instance, extending the lifespan of a \$2,000 commercial gas fryer by 20% saves you \$400 in immediate costs. Extrapolate that to a \$250,000 equipment package (on the low end), and you're **saving \$50,000 on each replacement cycle**.



4. COMPREHENSIVE HVAC MAINTENANCE

Why It Matters:

Heating, ventilation, and air conditioning (HVAC) systems are essential for maintaining a comfortable restaurant environment. Neglecting HVAC maintenance can lead to inefficient operation, higher energy bills, and sudden system failures.

Impact:

Regular HVAC maintenance can lower energy costs by **15-20%**. For a 4,000 sq. ft. restaurant with average volume in the United States, energy bills run in the ballpark of \$3.75/sq. ft., or about \$15,000/year.¹ An annual **savings of \$3,000 per unit** adds up quickly.

5. PROACTIVE ELECTRICAL SYSTEM CHECKS

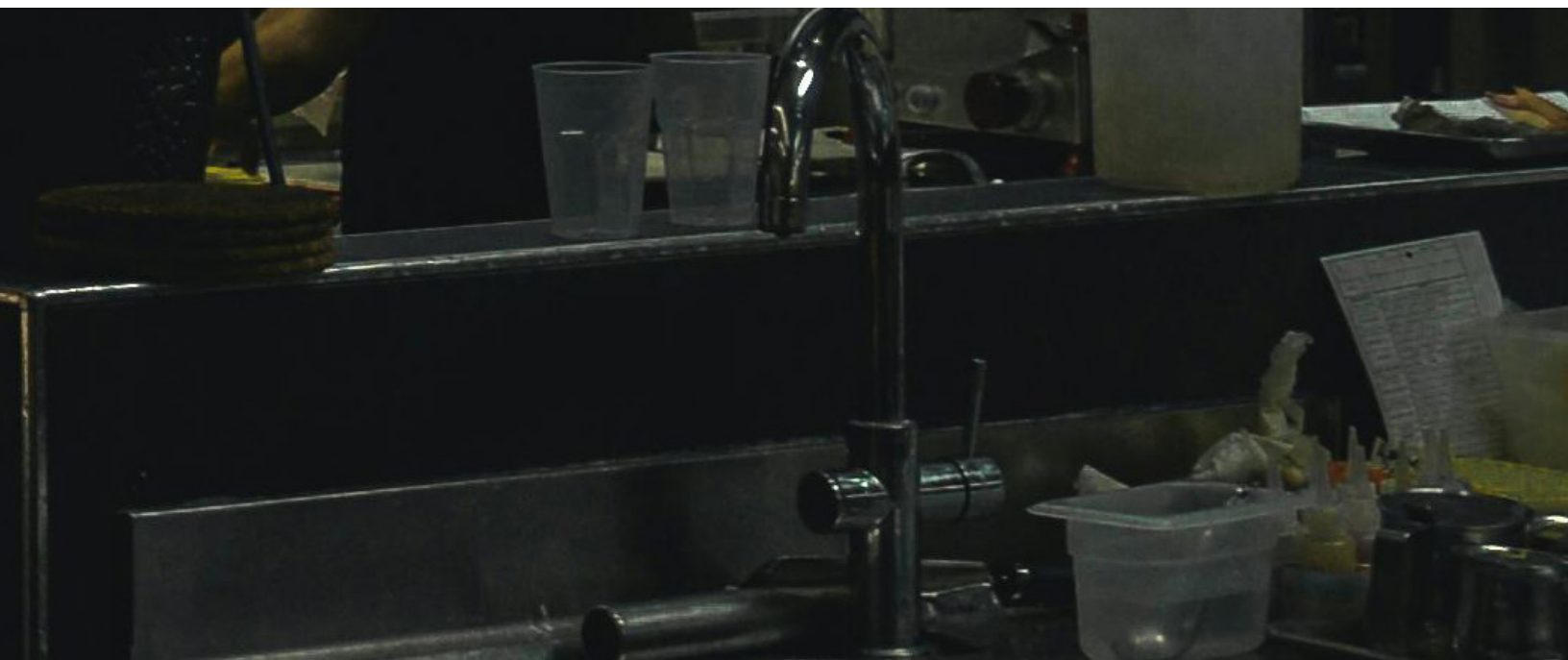
Why It Matters:

Electrical issues pose serious safety hazards and disrupt restaurant operations. Regular checks uncover problems like faulty wiring or overloaded circuits before they result in outages or fires.

Impact:

You can literally burn down your entire restaurant with faulty electrical wiring. Proactive electrical maintenance can prevent incidents with a wide range of economic impact to your business.

¹Source: <https://www.energystar.gov/products/ask-the-experts/how-cut-utility-costs-your-commercial-kitchen>



OPPORTUNITIES FOR PM

Category	Frequency	Scope
Refrigeration	Monthly	Monitor temperature consistency and compressor performance. Clean condenser coils and check for refrigerant leaks to maintain optimal cooling efficiency.
	Ad Hoc	Replace worn-out parts proactively to prevent sudden failures.
Plumbing	Quarterly	Inspect all plumbing fixtures and pipes to detect leaks or weak spots.
	Ad Hoc	Implement routine drain cleaning to prevent clogs and backups. Monitor water pressure regularly to ensure it remains within optimal ranges.
Cooking Equipment	Monthly	Clean and inspect burners, heating elements, and gas lines.
	Annually	Schedule professional servicing to check for hidden issues and ensure compliance with safety standards.
	Ad Hoc	Replace worn seals and gaskets to maintain consistent performance and prevent leaks.
HVAC	Quarterly	Change or clean HVAC filters to ensure optimal airflow and efficiency.
	Annual	Inspect and clean ductwork annually to prevent blockages and maintain air quality.
	Biannually	Schedule bi-annual professional HVAC inspections to identify and fix minor issues before they escalate.
Electrical System	Biannually	Inspect all electrical systems and equipment.
	Ad Hoc	Test backup generators and ensure they are operational in case of power outages. Upgrade outdated wiring and install surge protectors.