

# HOBART

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Moving from the attitude of 'If it ain't broke, don't fix it', to 'If it ain't broke, let's keep it that way'.

## Addressing the benefits of a Preventive Maintenance Program.

We have all been in the unwanted position of having a piece of equipment necessary to your operation go down at the worst possible time. It could be the bakery whose oven breaks down the Tuesday before Thanksgiving. It could be the dishwasher in the restaurant that decides to have problems right before the dinner rush. As managers and operators, this can cause headaches in trying to adjust schedules and work loads to make sure the downtime does not affect the consumer. Service companies get called, overtime is authorized, and air freight is paid in order to get your piece of equipment up and and running. Much of the time, these equipment failures could have been prevented by having a Preventive Maintenance (PM) program in place.

Let's use the analogy of your personal vehicle. Every 3000 miles or so, you take your car in for a scheduled oil change. While they are changing the oil they also top off the fluids and check the wear and tear of high stress points of your vehicle-the brakes, the tires, etc. By having these checks done, you increase the life of your vehicle as well as reduce the instance of being stuck on the side of the road with an overheated car. Your food equipment needs to be treated the same way.

Hobart Sales and Service offers a program to make sure that all of the equipment in your kitchen, from the hot side to the cold side, is performing up to it's full potential. We have factory designed, multi-point inspections that we follow to insure that every aspect of your equipment is operating properly. Under the agreement, we would come out to your location twice a year and go through your equipment to make sure it is operating properly. During

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these visits we will be able to address minor problems before they become major ones. One of the major benefits to you, from a budget standpoint, is the flat amount that we charge. You know ahead of time how much it is going to cost for each of our visits. If we find through the course of the PM that a part is worn, we are able to give you a quote to replace it while we are there, or come back at a time that is convenient for you. By signing up for our PM plan, you will also receive a 10% discount off of our prevailing labor rate for repairs in between PM's.

The benefits associated with having a PM in place go far beyond the costs associated with a down piece of equipment. Everything from being able to know that your refrigerator/freezer temperatures are off before the Health Inspector tells you, to increasing the years between capital expense requests for new equipment.

Let us start worrying about your equipment, so you don't have to. Call our office, or ask your Hobart technician, for more details.

Thank you for your time,

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## The Attack of the Steel Eaters

Any equipment in your kitchen that is fed by water (steamers, dishwashers, combi-ovens, booster heaters) is susceptible to the harmful effects that can be brought on by chemicals and impurities in the water. For example, everyone is aware of the need to delime their machines periodically to avoid complete failure of the equipment due to calcium build-up. Over the past few years, it has become more prevalent that municipalities are using "Chloramines" to disinfect water throughout the year, or during designated random months of the year, in lieu of Chlorine. Chloramine is a combination of Chlorine and Ammonia, used in conjunction with regular Choline, as a secondary disinfectant in the municipal water supply. Chlorine kills bacteria in the water quickly, but has a short life. Chloramines kill slowly and have a long life and maintain disinfection throughout a community's extensive water network. All of this sounds good, right? For the individual it is good. You are drinking cleaner water. For water fed equipment, it could be disastrous. At first glance, Chloramine damage will be subtle, looking like stains on the stainless steel. As the damage continues, you will notice rusting and blistering that is spreading inside your equipment. Left untreated, it will completely eat away areas of the metal, as shown in the picture above. The major issue is not the chemical itself, but the combination of the water containing chloramines with the high heat associated with boosters, steamers, and combi-ovens. In April of 2012, more stringent EPA guidelines for disinfection byproducts (DBP) will begin to go into effect. DBP's are potential health hazards that form when chlorine contacts organic matter. Chloramine is less likely to create these byproducts. As a result, more municipalities will begin to use Chloramines. Hobart has come up with a filter that will remove Chloramines before it reaches your equipment. Unfortunately, the particle filter and water softener that you are using now, does NOT remove Chloramines from the water. If you are noticing any signs of corrosion on your water fed equipment, call us immediately for an inspection. We will be able to test the water and give you a solution to this possibly devastating problem.

