

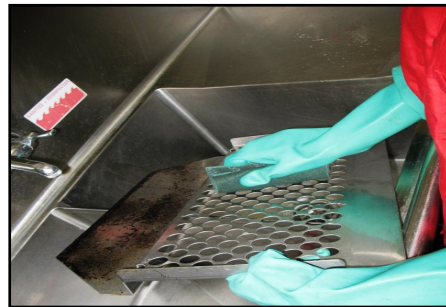
15 Helpful Tips & Reminders

To Help Extend The Life Of Your Equipment & Facilities In Your Restaurant

AND To Keep Repair Costs Down!

- 1** Allow parts (such as hot charbroiler parts) to cool before placing in cold water to clean, to avoid warping.

Whenever cleaning hot equipment parts, always allow them to cool down before placing them into the sink to clean. Otherwise, the parts will warp and bend ... and may need to be replaced!



- 2** Do not use hot water to clean the meat bin freezer or the ice cream freezer.

To properly clean the freezers, always unplug them and allow time for them to thaw; then use a rubber scrapper to gently remove the ice and then wipe down with a clean, sanitized towel. NEVER pour hot water into a freezer – it can severely damage the equipment!



- 3** Never use an outside hose inside the restaurant for cleaning.

Never use a hose to clean inside the restaurant. You'll only spray water all over the place, and get things wet that shouldn't get wet. Instead, use a bucket of water and the proper towel or scrubber to clean areas inside the restaurant.

Leave the hose OUTSIDE ... where it belongs!



4

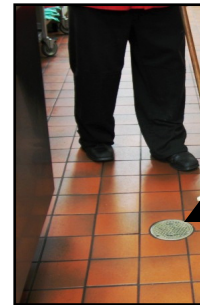
Keep floor sinks clean and covered (with a strainer over the drain hole, and with a secure cover).

Make sure the strainer is kept over the hole, to prevent anything (other than water) to go down the floor pipes. Also, keep a secure cover over the floor sink, to keep trash out!

**5**

Pour hot water down floor sinks & drains after cleaning them, to clear out the pipes.

Hot water is a great way to flush out pipes and to keep them clean and open. This includes the floor sinks & drains in the kitchen area, as well as the mop stall drain. Flush them with hot water, after cleaning them every day!



Flush
Floor
Drains

6

NEVER pour grease down the drains or into the sink!

Dispose of all grease properly, into the grease collection bin. Even a small amount of grease can clog up a drain or sink, and can result in a costly plumbing bill.

**7**

Clean the Fryer Filter Cart & Filter after EVERY use to avoid burning out the Filter Pump motor.

Properly cleaning the Filter Cart & Filer will extend the Life of the cart and the Pump Motor.



8

Clean or Change hood filters daily.

This not only maintains the filters properly, but can also prevent a serious grease fire in your restaurant, which can be caused by grease build-up in hood filters.

**9**

Clean out Beverage Bar dispenser drains.

Remove the drain lid and remove any trash, food particles or small pieces of paper that can fall into the drain area ... to keep that from going down the drain and possibly clogging it up! Once you clean the drain area, pour hot water down the drain to keep it flushed out!

**10**

Make sure steamer wells don't go dry

Check steamers periodically, and make sure they maintain the properly water level. If a steamer is allowed to dry out completely, it could damage the steamer heating elements. Remove pans to check the water level; keep lids on pans to maintain proper product temperatures.

**11**

Follow proper procedures to clean the grill surface.

Only use the grill scraper and scrub pad.
NEVER throw ice, pickle juice or water onto the grill to clean in. It will only DAMAGE it!

**12**

Treat equipment, doors, drawers and all kitchen areas with care.

If your employees handle all equipment with care and concern, it will LAST LONGER and require FEWER REPAIRS.

The easiest way to keep equipment from breaking is to HANDLE IT WITH CARE every day! Make sure your employees are trained and coached properly, to use and handle equipment WITH CARE!



Do not use the Biscuit Table as a Prep Station!

The Biscuit Table is **ONLY** used for preparing Biscuits. Do not allow employees to use the table for any prepping or thawing or cutting or anything else that will damage the table surface. Make sure the table is **OFF LIMITS** to your employees. Instruct them to use the proper Prep table or counter for those types of activities. Make sure they know ... the Biscuit Table is only used for **BISCUITS!!**



Here are **2** more helpful reminders ...

★ **Maintain a supply of needed 'spare parts' in your restaurant, such as:**

- FOR THE CHARBROILER – Burner boxes, inconell shields, and reverberator screens.
That way, you can quickly replace a part instead of waiting for R&M to come to your restaurant.
- FOR SOFT DRINK DISPENSERS – See the attached Coca-Cola Small Parts List and ordering information, to keep a supply of parts in your restaurant, for the drink dispensers.
- FOR THE DRIVE THRU – Headsets and batteries.
That will ensure you always having a functional drive thru system in your restaurant.

★ **Check the R&M Manual (posted on your Back Office Computer) before calling R&M for service.**

- Often times, simply steps can be taken to correct problems with equipment or facilities. Always check the R&M Manual for assistance before calling R&M for service!

MOST IMPORTANTLY – Clean, Clean, Clean!!

The cleaner you keep your restaurant and all equipment & facilities, the better and longer it will work with less stress and possibility of damage. Follow the guidelines in the OPM and R&M Manuals to maintain your restaurant properly every day ... and **KEEP THE REPAIR COST DOWN!!**



***Use all this helpful information to train and coach your employees!
EVERYONE needs to do their part ... to keep repair costs DOWN!!***

Coca-Cola Small Parts List

What If I Just Need A Small Part?

Your restaurant is entitled to \$20.00 worth of small parts at no charge to you. Refer to the chart below to determine which Coca-Cola Small Part you may need. Call 1-800-241-2653 to order the part you need (limit \$20 per day).



LEV 3.0 Diffuser
Part# 28368, \$1.38



LEV 3.0 Nozzle –
Yellow O-Ring
Part# 28545, \$2.02



MVU Nozzle
Part#117030, \$18.88



LEV 4.5 Nozzle
Part#24291, \$7.43



MVU Merch. Sticker
Part# 118690, \$.29



Line Label
(ask tech for Ind.)
Various #'s \$.14



Service Sticker
Part# 14385(eng)\$.12
Part# 19672(span)\$.14



LEV Valve Label
(ask tech for Ind.)
Various #'s, \$.29



Ice Chute Spring
Part # 28109, \$1.86



MVU Valve Labels
Part# 117050 \$3.50



Thermometer
Part# 17610 \$5.24



Nozzle Wrench
Part# 11354 \$7.45



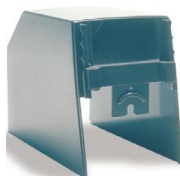
Nozzle Brush
Part# 16586, \$.47



Bevariety Lower
Ice Chute
Part # 117305,
\$16.51



LEV Front Cover
Part# 21432
\$1.30



LEV Top Cover
Part# 23984
\$3.84



Rubber Drain Boots
Part # 120057
\$1.12/ea



Ice Chute
Cleaning Brush
Part # 28076 \$9.91

Fix it fast with Phone Fix. Call 1-800-241-COKE (2653) 24 Hours A Day / 7 Days A Week.