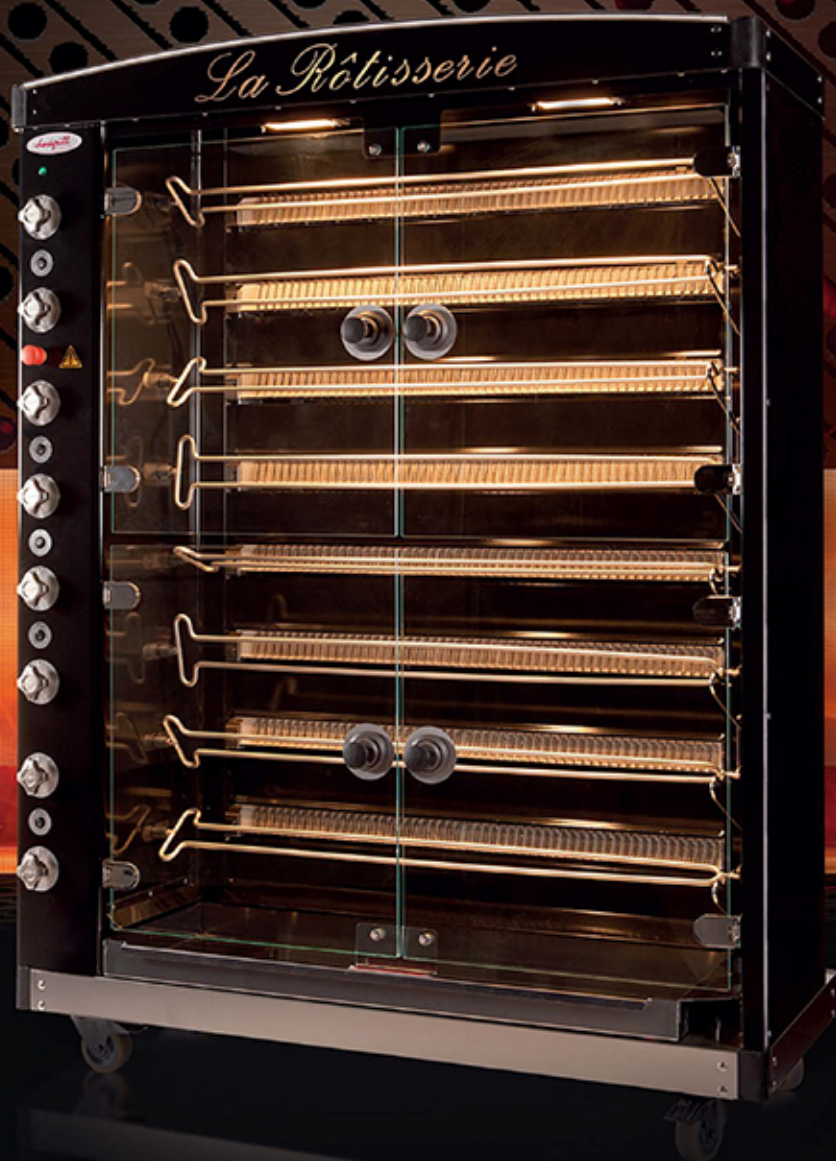


**1515**Design

WWW.1515DESIGN.COM



ROTISSERIES  
SERVICE AND MAINTENANCE PROGRAM

## SERVICE AND MAINTENANCE PROGRAM

### ROTISSERIE SERVICE AND MAINTENANCE 2022

We have initiated this service in order to help our customers to maintain their rotisseries. Due to the overwarming response from grocery stores we decided to expand the maintenance to all kitchen equipments.

We know cleaning equipment is both labor and time consuming.

In our program, our technicians visit each store on a regular basis (semi-annually) and they perform a thorough check up of the rotisserie.

All parts are checked, defective parts are replaced upon approval and technicians perform a complete cleaning.

This program helps to keep the equipment in good condition and to prevent mechanical failure.

Our technicians work at night, so they don't hinder the deli staff and vice versa.

#### Job Description

1. All the motors and their rails will be taken apart to be cleaned (including the stainless plates, shafts)
2. The spit holders and their rails will be removed to be thoroughly cleaned
3. The bricks and cast irons will be removed to be brushed and cleaned
4. The roof (if any) will be removed and cleaned
5. Once all these parts will have been taken apart, all the areas (inside the panels, back of the oven, areas behind the bricks, cast irons and burners, outside frame) will be cleaned
6. The trims (if any - for deluxe models) will be cleaned
7. The switches, fans and all electrical components and connections will be checked
8. the flames (burners) and gas mixture will be checked and adjusted appropriately
9. the injectors will be deeply cleaned of any clutters
10. the pilots and gas valves will be checked
11. the lamp protections will be checked and cleaned
12. the glass doors will be removed as well the hinges to be cleaned with special stains and grease remover
13. all the rails (motors and spit holders) will be greased
14. all the attachments (screws, washers, bolts.. will be checked
15. all defective parts will be replaced (upon your authorization - additional charge will apply)

**Services include labor + rate for trip and mileage  
(valid if most of the stores are participating to that program).**

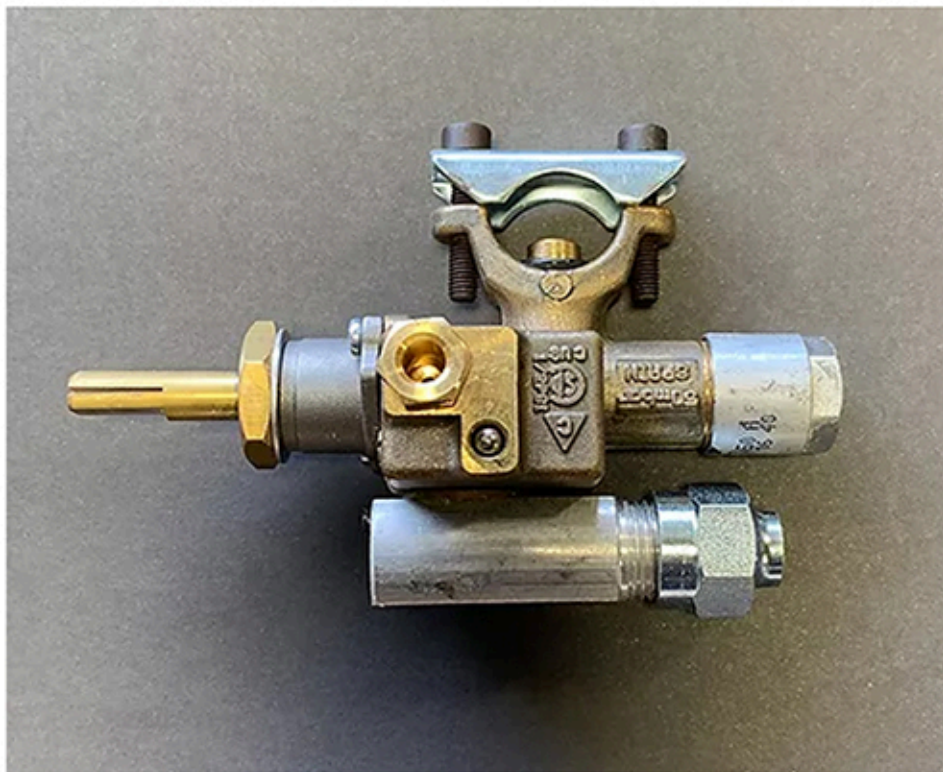
**To keep a competitive rate, our technicians work by area within a same period of time.**

#### PRICES TO BE DETERMINED

Moreover, participating in our Maintenance Program entitles you to a 20% discount on parts



## CLIENT SERVICES REQUEST



Each machine has a unique information panel listing its technical characteristics. By identifying the exact machine, **1515 DESIGN** can keep a close record of any repairs made and any parts which have been replaced. Today, **1515 DESIGN** provides maintenance for customers keeping their machines in top shape.

We provide

- Spare part **24 HOURS TURNAROUND**
- On-site maintenance

If you have any requests, please contact us:

Toll Free: 888.671.0360

E-mail: [info@1515design.com](mailto:info@1515design.com)

# "A WELL-MAINTAINED KITCHEN PROMOTES SAFETY CUSTOMER SATISFACTION AND INCREASED SALES".

## BENEFITS

### 1. REDUCED UTILITY COSTS

Any piece of equipment that uses electricity, gas, or water will run much more efficiently if it is kept clean and is serviced regularly. Machinery that is properly cleaned maintained will inevitably lower your utility costs, as clean and efficient equipment requires less electricity to accomplish its purpose.

### 2. FEWER MAJOR FAILURES

Unanticipated equipment breakdowns can close your business down in an instant, which will result in lost revenue and unhappy customers. To prevent major malfunctions, all equipment should be inspected and serviced routinely by a reliable and certified commercial appliance repair company.

It is also a good idea to carry extended warranties on appliances in case they need to be repaired or replaced quickly. It goes without being said that you should budget for any failures that occur out of warranty.

Routine cleaning, testing, and servicing can help prevent catastrophic and unexpected failures — failures that could have catastrophic effects on your organization or even force you to shut down temporarily.

### 3. CONSISTENTLY GOOD FOOD QUALITY AND SERVICE

If your kitchen equipment is not functioning properly or is not clean, the quality and taste of the food is sure to be compromised. This could ultimately result in the loss of your customer base to your competition. There is nothing worse than serving food that all tastes the same because of dirty equipment, including cookware.

Appliances that are clean and running at maximum efficiency will also ensure that the meals the kitchen puts out will be consistently good and will get to the table quickly. Good food and speedy service could lead to more customers and increased income potential.

On the flip side, no one pays good money for food that is prepared with second-rate equipment, and if you use underperforming appliances, your customers are bound to notice the decline in food quality.

### 4. LONGER LIFE EXPECTANCY FOR EQUIPMENT

It is well known throughout the industry that commercial kitchen equipment is costly to replace. You could spend several thousand dollars on just a single appliance that has broken or has simply worn out because of lack of care and following the proper guidelines to keep it clean and efficient.

By taking good care of your appliances, you can significantly extend their lifespan. Just like a car, the machinery needs to be cleaned, oiled, and serviced on a regular basis to ensure a long and useful life.

Go above and beyond to get the most out of your equipment for as long as possible – it's well worth it in the long run!

### 5. INCREASED RESALE VALUE

The hospitality industry often buys and sells used machines when upgrading or moving a business to a new location.

There is a fairly big market for used equipment and plumbing fixtures that are clean and in good working condition.

Start-up restaurants will often seek out good deals on well-maintained equipment to help with the initial costs associated with opening a new establishment.

You may also be able to catch a tax break by donating properly maintained machinery to a nonprofit organization or school in need of kitchen equipment.

Regardless, maintaining your equipment preserves not only its life expectancy, but also its physical value.

### 6. SAFER WORK ENVIRONMENT

Keeping your employees safe at work should be one of your highest priorities, if not the very highest. This is not limited to hygienic food storage and preparation practices. Your equipment, large and small, must be operating properly and up to the codes and standards of the local health and fire departments.

Keeping cooking appliances free of food, grease, and debris will help prevent dangerous flare-ups of hot flames that could injure your cooks.

Also, assuming you have a kitchen fire suppression system, you need to keep the system functioning to protect your employees and your building if a stove catches fire. Smoke and heat detectors, sprinkler systems, and fire extinguishers also need to be routinely inspected, tested, and maintained or replaced.

Of course, your staff should take proper safety measures while cooking, like wearing protective equipment. But caring properly for your machinery will reduce the chance of having a fire in the first place.





Before Maintenance



After Maintenance





**Before Maintenance**



After Maintenance





**Before Maintenance**



**After Maintenance**

"The Doregrill is excellent. Clean up is a breeze, it's all enamel plated and parts can easily be removed. Machines last for a long time, it fits the chickens perfectly and has been satisfying our customers for years." Mike Byers at Whole Foods Folsom



**Before Maintenance**



**After Maintenance**





**Before Maintenance**



**After Maintenance**



**Before Maintenance**



**After Maintenance**





**Before Maintenance**



**After Maintenance**



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