

Cleveland's Cook Chill **Preventive Maintenance Recommendations**

COOK/CHILL MIXER KETTLES

HAMKDL- 60 – CC-T

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moisture, dirt (Must be clean & dry)
- Check all o-rings and shaft seal for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Check for the proper clearance where drive shaft penetrates the kettle
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the mixer operation (Speed control, Emergency stop)
- Check the idler bearing and idler busing for wear
- Check the kettle tilt (up and down)
- Check hydraulic fluid level
- Check hydraulic lines for leaks and signs of wear
- Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)
- Grease tilt mechanism monthly (Food grade grease)
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is controlling, reading, and charting correctly
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode
- Check kettle cover hinge tension and fasteners

HA-MKDL-100-CC-T

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moisture, dirt (Must be clean & dry)
- Check all o-rings and shaft seal for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Check for the proper clearance where drive shaft penetrates the kettle
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the mixer operation (Speed control, Emergency stop)
- Check the idler bearing and idler busing for wear
- Check the kettle tilt (up and down)
- Check hydraulic fluid level
- Check hydraulic lines for leaks and signs of wear
- Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)
- Grease tilt mechanism monthly (Food grade grease)
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode
- Check kettle cover hinge tension and fasteners

HA-MKDL-200-CC-T

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moisture, dirt (Must be clean & dry)
- Check all o-rings and shaft seal for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Check for the proper clearance where drive shaft penetrates the kettle
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the mixer operation (Speed control, Emergency stop)
- Check the idler bearing and idler busing for wear
- Check the kettle tilt (up and down)
- Check hydraulic fluid level
- Check hydraulic lines for leaks and signs of wear
- Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)
- Grease tilt mechanism monthly (Food grade grease)
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode
- Check kettle cover hinge tension and fasteners

HA-MKDL-300-CC-T

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moister, dirt (Must be clean & dry)**
- **Check all o-rings and shaft seal for wear and proper lubrication**
- **Check the installation 3" Flush Piston Draw Off Valve**
- **Check all air hoses for leaks and signs of wear**
- **Check incoming steam pressure (3/4"line / 320PPM / 65psi.)**
- **Check the steam trap for proper operation (clean or replace if needed)**
- **Check the operation of safety valve 100psi. rating**
- **Check for steam leaks (Inlets and Returns)**
- **Check for the proper clearance where drive shaft penetrates the kettle**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the mixer operation (Speed control, Emergency stop)**
- **Check the idler bearing and idler busing for wear**
- **Check the kettle tilt (up and down)**
- **Check hydraulic fluid level**
- **Check hydraulic lines for leaks and signs of wear**
- **Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)**
- **Grease tilt mechanism monthly (Food grade grease)**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is(controlling, reading, and charting correctly)**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**
- **Check kettle cover hinge tension and fasteners**

MKDL-40-CC

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moister, dirt (Must be clean & dry)**
- **Check all o-rings and shaft seal for wear and proper lubrication**
- **Check the installation 3" Flush Piston Draw Off Valve**
- **Check all air hoses for leaks and signs of wear**
- **Check incoming steam pressure (3/4"line / 320PPM / 65psi.)**
- **Check the steam trap for proper operation (clean or replace if needed)**
- **Check the operation of safety valve 100psi. rating**
- **Check for steam leaks (Inlets and Returns)**
- **Check for the proper clearance where drive shaft penetrates the kettle**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the mixer operation (Speed control, Emergency stop)**
- **Check the idler bearing and idler busing for wear**
- **Check the kettle tilt (up and down)**
- **Check hydraulic fluid level**
- **Check hydraulic lines for leaks and signs of wear**
- **Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)**
- **Grease tilt mechanism monthly (Food grade grease)**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**
- **Check kettle cover hinge tension and fasteners**

MKDL-60-CC

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moister, dirt (Must be clean & dry)**
- **Check all o-rings and shaft seal for wear and proper lubrication**
- **Check the installation 3" Flush Piston Draw Off Valve**
- **Check all air hoses for leaks and signs of wear**
- **Check incoming steam pressure (3/4"line / 320PPM / 65psi.)**
- **Check the steam trap for proper operation (clean or replace if needed)**
- **Check the operation of safety valve 100psi. rating**
- **Check for steam leaks (Inlets and Returns)**
- **Check for the proper clearance where drive shaft penetrates the kettle**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the mixer operation (Speed control, Emergency stop)**
- **Check the idler bearing and idler busing for wear**
- **Check the kettle tilt (up and down)**
- **Check hydraulic fluid level**
- **Check hydraulic lines for leaks and signs of wear**
- **Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)**
- **Grease tilt mechanism monthly (Food grade grease)**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is controlling, reading, and charting correctly**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**
- **Check kettle cover hinge tension and fasteners**

MKDL-80-CC

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moisture, dirt (Must be clean & dry)
- Check all o-rings and shaft seal for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Check for the proper clearance where drive shaft penetrates the kettle
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the mixer operation (Speed control, Emergency stop)
- Check the idler bearing and idler busing for wear
- Check the kettle tilt (up and down)
- Check hydraulic fluid level
- Check hydraulic lines for leaks and signs of wear
- Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)
- Grease tilt mechanism monthly (Food grade grease)
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode
- Check kettle cover hinge tension and fasteners

MKDL-100-CC

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moisture, dirt (Must be clean & dry)
- Check all o-rings and shaft seal for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Check for the proper clearance where drive shaft penetrates the kettle
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the mixer operation (Speed control, Emergency stop)
- Check the idler bearing and idler busing for wear
- Check the kettle tilt (up and down)
- Check hydraulic fluid level
- Check hydraulic lines for leaks and signs of wear
- Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)
- Grease tilt mechanism monthly (Food grade grease)
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode
- Check kettle cover hinge tension and fasteners

MKDL-125-CC

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moisture, dirt (Must be clean & dry)**
- **Check all o-rings and shaft seal for wear and proper lubrication**
- **Check the installation 3" Flush Piston Draw Off Valve**
- **Check all air hoses for leaks and signs of wear**
- **Check incoming steam pressure (3/4"line / 320PPM / 65psi.)**
- **Check the steam trap for proper operation (clean or replace if needed)**
- **Check the operation of safety valve 100psi. rating**
- **Check for steam leaks (Inlets and Returns)**
- **Check for the proper clearance where drive shaft penetrates the kettle**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the mixer operation (Speed control, Emergency stop)**
- **Check the idler bearing and idler busing for wear**
- **Check the kettle tilt (up and down)**
- **Check hydraulic fluid level**
- **Check hydraulic lines for leaks and signs of wear**
- **Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)**
- **Grease tilt mechanism monthly (Food grade grease)**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**
- **Check kettle cover hinge tension and fasteners**

MKDL-150-CC

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moisture, dirt (Must be clean & dry)
- Check all o-rings and shaft seal for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Check for the proper clearance where drive shaft penetrates the kettle
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the mixer operation (Speed control, Emergency stop)
- Check the idler bearing and idler busing for wear
- Check the kettle tilt (up and down)
- Check hydraulic fluid level
- Check hydraulic lines for leaks and signs of wear
- Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)
- Grease tilt mechanism monthly (Food grade grease)
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode
- Check kettle cover hinge tension and fasteners

IA-MKDL-60-CC

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moisture, dirt (Must be clean & dry)**
- **Check all o-rings and shaft seal for wear and proper lubrication**
- **Check the installation 3" Flush Piston Draw Off Valve**
- **Check all air hoses for leaks and signs of wear**
- **Check incoming steam pressure (3/4"line / 320PPM / 65psi.)**
- **Check the steam trap for proper operation (clean or replace if needed)**
- **Check the operation of safety valve 100psi. rating**
- **Check for steam leaks (Inlets and Returns)**
- **Check for the proper clearance where drive shaft penetrates the kettle**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the mixer operation (Speed control, Emergency stop)**
- **Check the idler bearing and idler busing for wear**
- **Check the kettle tilt (up and down)**
- **Check hydraulic fluid level**
- **Check hydraulic lines for leaks and signs of wear**
- **Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)**
- **Grease tilt mechanism monthly (Food grade grease)**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**
- **Check kettle cover hinge tension and fasteners**

IN-MKDL-100-CC

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
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- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
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- Check the complete operation of all kettle controls
- Check the mixer operation (Speed control, Emergency stop)
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- Check the kettle tilt (up and down)
- Check hydraulic fluid level
- Check hydraulic lines for leaks and signs of wear
- Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)
- Grease tilt mechanism monthly (Food grade grease)
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode
- Check kettle cover hinge tension and fasteners

IN-MKDL-150-CC

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moisture, dirt (Must be clean & dry)
- Check all o-rings and shaft seal for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Check for the proper clearance where drive shaft penetrates the kettle
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the mixer operation (Speed control, Emergency stop)
- Check the idler bearing and idler busing for wear
- Check the kettle tilt (up and down)
- Check hydraulic fluid level
- Check hydraulic lines for leaks and signs of wear
- Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)
- Grease tilt mechanism monthly (Food grade grease)
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode
- Check kettle cover hinge tension and fasteners

IN-MKDL-200-CC

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moisture, dirt (Must be clean & dry)**
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- **Check for the proper clearance where drive shaft penetrates the kettle**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the mixer operation (Speed control, Emergency stop)**
- **Check the idler bearing and idler busing for wear**
- **Check the kettle tilt (up and down)**
- **Check hydraulic fluid level**
- **Check hydraulic lines for leaks and signs of wear**
- **Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)**
- **Grease tilt mechanism monthly (Food grade grease)**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**
- **Check kettle cover hinge tension and fasteners**

IN-MKDL-300-CC

- Make sure kettle is level, equipment can move as floors settle
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- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Check for the proper clearance where drive shaft penetrates the kettle
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the mixer operation (Speed control, Emergency stop)
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- Check the kettle tilt (up and down)
- Check hydraulic fluid level
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- Change hydraulic fluid yearly (ISO 46 20 weight Food Grade)
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- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
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- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode
- Check kettle cover hinge tension and fasteners

COOK / CHILL PASTA KETTLES

P-KDL-60-CC

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moisture, dirt (Must be clean & dry)
- Check all o-rings and seals for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode

P-KDL-100-CC

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moisture, dirt (Must be clean & dry)**
- **Check all o-rings and seals for wear and proper lubrication**
- **Check the installation 3" Flush Piston Draw Off Valve**
- **Check all air hoses for leaks and signs of wear**
- **Check incoming steam pressure (3/4"line / 320PPM / 65psi.)**
- **Check the steam trap for proper operation (clean or replace if needed)**
- **Check the operation of safety valve 100psi. rating**
- **Check for steam leaks (Inlets and Returns)**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**

P-KDL-150-CC

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moister, dirt (Must be clean & dry)
- Check all o-rings and seals for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode

P-KDL-200-CC

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moisture, dirt (Must be clean & dry)**
- **Check all o-rings and seals for wear and proper lubrication**
- **Check the installation 3" Flush Piston Draw Off Valve**
- **Check all air hoses for leaks and signs of wear**
- **Check incoming steam pressure (3/4"line / 320PPM / 65psi.)**
- **Check the steam trap for proper operation (clean or replace if needed)**
- **Check the operation of safety valve 100psi. rating**
- **Check for steam leaks (Inlets and Returns)**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**

AIR COMPRESSORS

CAS-5

- Check air pressure setting at regulator (90 to 100psi.)
- Check the oil level (Replace oil every 3 months)
- Check for unusual noise and vibration
- Check for air leaks
- Check the tension of drive belts
- Clean filters and cylinder fins
- Check the safety valve operation
- Check and lubricate motor bearings
- Check for lose floor bolts and check all fasteners
- Drain condensation from tank
- Check automatic drain valve operation

CAS-7.5

- Check air pressure setting at regulator (90 to 100psi.)
- Check the oil level (Replace oil every 3 months)
- Check for unusual noise and vibration
- Check for air leaks
- Check the tension of drive belts
- Clean filters and cylinder fins
- Check the safety valve operation
- Check and lubricate motor bearings
- Check for lose floor bolts and check all fasteners
- Drain condensation from tank
- Check automatic drain valve operation.

CAS-10

- Check air pressure setting at regulator (90 to 100psi.)
- Check the oil level (Replace oil every 3 months)
- Check for unusual noise and vibration
- Check for air leaks
- Check the tension of drive belts
- Clean filters and cylinder fins
- Check the safety valve operation
- Check and lubricate motor bearings
- Check for lose floor bolts and check all fasteners
- Drain condensation from tank
- Check automatic drain vale operation

REFRIGERATED AIR DRYERS

AD-35 & ADA-40

- Clean ambient filter
- Clean oil filter drain assembly
- Replace oil filter element
- Clean moisture drain assembly
- Clean particle strainer
- Clean condenser

MFS METERING FILL STATION

- Check incoming air supply (**90 to 100psi. / Clean / Dry**)
- Check air regulator / collector / lubricator
- Regulator must be set at 90psi.
- Clean collector
- Lubricator must disperse 1 drop of oil every 15 cycles
- Use white mineral oil in lubricator
- Inspect and check adjustments to pump head assembly
- Break down and inspect components for wear and proper care
- Check for air leaks
- Inspect all gaskets and o-rings for wear and proper care
- Check complete operation

CLIPPERS (Z-4135) CLIPPER VAC (CV4100)

- Check air pressure 80 to 100 psi. / Clean / Dry
- Check air filter
- Check oilier. (3 to 5 drops of oil per minute)
- Check for air leaks.
- Check for proper sealing and clipping
- Check knife operation (use a wet stone when sharpening).
- Check vacuum tank. (Make sure it's being cleaned properly).
- Check gaskets and seals for wear
- Check incoming power to vacuum pump
- Clippers attached to MFS receive air and are lubricated from MFS

TUMBLE CHILLERS

P-TC-220CC & 320CC

- Check chiller for proper cleaning practices
- Check inside control panel for moisture and signs of corrosion
- Check for any loose wiring
- Check all switches and lamps
- Check for signs of wear or abuse
- Check the door hinges, gasket, door latch, and safety lock
- Check all drive components for loose hardware
- Spin drum checking for any play or drag.
- Check drive chain for signs of wear and lubricate
- Check the operation of water circulation pump
- Clean & lubricate pump motor, check for loose mounting bolts
- Check air supply (90psi clean dry air)
- Check air regulator and blow off, listen for and address any leaks
- Check chill water inlet and returns lines for leaks
- Check chill water return basket strainer (#1 reason for slow chill times)
- Check hot and cold potable water inlets, clean strainers if needed
- Check complete operation, (chilling-cleaning- chlorine pump- reuse tank, drain)
- Chilling temperature 34°F (most products 40 to 60 min.)
- Check the operation of Ice Water Control Panel in conjunction with chiller
- Check ice water supply (Ice builder & pump package or Glycol system)
- Flush heat exchanger if needed
- Check operation of chart recorder & temperature read out
- Check the drum support wheels for wear.

PTC120-CC

- Make sure tank is being cleaned properly
- Check control functions, switches, lamps, read outs, chart recorders
- Check inside control panel for signs of water damage and corrosion
- Check meat probe cable for signs of wear
- Check lids springs, basket latches (Adjust if needed)
- Check all motor mounting bolts
- Lubricate motor per factory specs.
- Check all Hot and cold water connection for leaks
- Check all in line strainers for debris
- Run operational test
- Check water fill system
- Compare actual temps with read out temps.
- Check meat probe operation
- Check safety valve operation
- Check drain operation

CONVEYORS

- Conveyor belt should be cleaned with mild detergent
- Check to see that belt runs strait and does not rub sides
- Check belt for excessive slack
- Check drive chain for excessive slack
- Check all motor mounts, fasteners and adjustment bolts
- Grease pillow blocks
- Check motor oil level
- Change oil in gearbox per manufacture

ICE BUILDERS

IBC-50 thru IBC1000

- Check Water Temperature 34 degrees
- Check Ice Thickness (2 _" in diameter)
- Check for uniform ice build throughout the ice builder
- Check water fill operation (Look for leaks)
- Check the operation of the air and circulation pumps (clean or replace filters as needed)
- Check pump package mounting bolts and belt tensions and wear
- Make sure covers fit securely
- If out doors check weather protection
- The ice builder should be drained and cleaned yearly
- Water treatment must be done to maintain warranty
- Check refrigeration system when brought back on line
- Check expansion valves

CONDENSING UNITS

BLH7.5H2 thru BLH40H2 & JDL50.H2 & JDL60.H2 (Air Cooled Units)

- Check voltages and amp draws
- Check discharge and suction pressures
- Check liquid, suction and crank case temperatures
- Check oil pressure
- Change oil per factory specs
- Check superheat
- Check oil sight glass
- Check refrigerant site glass
- Check for oil and refrigerant leaks
- Check for loose fastener and worn components
- Check fan cycling controls
- Clean and or replace filters and dryers
- Perform as acid test

WSO5H2 thru WSO40H2 (Water Cooled Units)

- Check voltages and amp draws
- Check discharge and suction pressures
- Check liquid, suction and crank case temperatures
- Check oil pressure
- Change oil per factory specs
- Check superheat
- Check oil sight glass
- Check refrigerant site glass
- Check for oil and refrigerant leaks
- Check for loose fastener and worn components
- Check cooling water
- Clean and or replace filters and dryers
- Perform as acid test

COOK TANKS

CT600 thru CT2000

- **Make sure tank is being cleaned properly**
- **Check control panel function, switches, lamps, read outs, chart recorders**
- **Check inside control panel for signs of water damage and corrosion**
- **Check meat probe cable for signs of wear**
- **Check lid springs adjust if needed**
- **Check the impeller and protective screen inside the tank**
- **Check all motor mounting bolts**
- **Lubricate motor per factory specs.**
- **Check all steam and water connection for leaks**
- **Check all in line strainers for debris**
- **Run operational test**
- **Check water fill system**
- **Compare actual temps with read out temps.**
- **Check meat probe operation**
- **Check safety valve operation**
- **Check drain operation**

TUMBLE CHILLER /COOK TANKS

TCCT-60-CC & TCCT-120-CC

- Make sure tank is being cleaned properly
- Check control functions, switches, lamps, read outs, chart recorders
- Check inside control panel for signs of water damage and corrosion
- Check meat probe cable for signs of wear
- Check lids springs, basket latches (Adjust if needed)
- Check all motor mounting bolts
- Lubricate motors, quad ring, and drum bushing per factory specs.
- Check all hot, cold, chill water, and steam supply pressures and for leaks
- Check all in line strainers for debris
- Run operational test
- Check water fill system
- Compare actual temps with read out temps.
- Check meat probe operation
- Check safety valve operation
- Check drain operation

TURBO JET

TJ-100-CC

- Make sure tank is being cleaned properly
- Check inside control panel for signs of water damage and corrosion
- Check incoming voltages
- Check control functions, switches, lamps, read outs, chart recorders
- Check all hot, cold, chill water, and steam connection for leaks, pressures
- Check all in line strainers for debris
- Check lids springs, basket latches (Adjust if needed)
- Check all motor mounting bolts
- Lubricate pump motors per factory specs.
- Run operational test
- Check water fill system
- Check cook cycles with and without meat probe
- Check meat probe cable for signs of wear
- Check timer operation
- Compare actual temps with read out temperatures
- Check chill cycles
- Check safety valve operation
- Check drain operation

Turbo Jet Air Cooled Condensing Unit

- Check condenser coils for debris, clean as necessary
- Check moisture indicator sight glass for refrigerant loss and presents of moisture
- Check refrigerant charge
- Check all refrigerant joints and valves for leaks
- Check chilled water flow switch operation
- Check condenser fan operation
- Check compressor oil level
- Check crank case heater operation
- Inspect all contactors and relays
- Check thermistor operation
- Test oil and replace if necessary
- Check glycol percentage
- Check refrigerant filters dryers, replace if necessary
- Check cooling water strainers

Turbo Jet Heat Exchange Tank

- Make sure tank is being cleaned properly
- Check control panel function, switches, lamps, read outs, chart recorders
- Check inside control panel for signs of water damage and corrosion
- Check meat probe cable for signs of wear
- Check lid springs adjust if needed
- Check the impeller and protective screen inside the tank
- Check all motor mounting bolts
- Lubricate motor per factory specs.
- Check all steam and water connection for leaks
- Check all in line strainers for debris
- Run operational test
- Check water fill system
- Compare actual temps with read out temps.
- Check meat probe operation
- Check safety valve operation
- Check drain operation

ELECTRIC CHAIN HOISTS

CH- E-1005-M & CH-H-101-M & CH-R-102-M

- Check for proper operation of hoist
- Check for smooth travel on rail
- Check brake operation for slippage
- Check control functions for proper operation.
- Check hooks for cracks, twists, excessive wear or latch failure
- Check load chain for signs of wear and for proper lubrication
- Lubricate chain per manufactures specs
- Check for loose bolts
- Check for lubrication leaks
- Check electrical cords, festoon cables and cable reels

High Pressure Boilers

GFB-6-10-15-20-30-50

Daily

- Blow down boiler daily
- Blow down water column daily
- Blow down float chamber daily
- Check feed water supply pump

Weekly

- Check the low water cut off operation weekly

Monthly

- Clean the water column gage glass monthly
- Clean water pump strainer monthly
- Check ignition system monthly
- Check starter contacts monthly
- Check all steam trap on the condensation return system
- With vessel not under pressure, remove brass plug from the cross connection below the water column and clean nipple into boiler

Semi-annual

- Clean the gas burner assembly
- Drain, flush and check float valve operation of condensate tank
- Check electrical controls and motor for correct operation
- Check water pump for correct operation
- Shut boiler down completely, drain, remove hand holes and inspect interior for sludge and scale.
- Replace hand hole gaskets

Annual Maintenance

- Have combustion checked
- Clean flues and check for proper air flow
- Clean combustion chamber
- Flush out boiler before re-start up
- We recommend that your boiler be inspected by a qualified ASME boiler inspector