ANNUAL SERVICE GUIDE

- Deep Cleaning / Kitchen and Ducting Cleaning
- Gas Catering Equipment
- Annual Maintenance
- Refrigeration
- Appliance Safety Checks
- PAT Testing
- Coffee Machine Boiler Inspection

MCEdge
Catering Engineers

DEEP CLEANING / KITCHEN AND DUCTING CLEANING

Our professional deep cleaning service will ensure your safe and hygienic operation. We can cover everything from an entire deep clean to your canopy and ducting. You need to ensure your canopies and ducting meet HCVA TR19 regulations, with a minimum requirement of an annual inspection and clean. If you haven't met satisfactory fire safety standards, you could be held personally liable in the event of a fire. Minor penalties can be up to £5000, while major penalties can result in unlimited fines and up to two years in prison. Additionally, your insurance company will not pay out if your ducting hasn't been properly cleaned.

GAS CATERING EQUIPMENT

Gas safety Regulation 35 requires employers ensure that gas appliances, flues, pipe work and safety devices are maintained in a safe condition. Annual gas safety checks are a legal requirement and play a vital role in minimising risk to property, meeting compliance requirements and increasing the efficiency of your equipment.

Make sure that you have all gas appliances in your kitchen checked at least once a year by a Gas-safe registered engineer who is qualified to carry out work on catering equipment. Our highly trained gas engineers will assess your equipment and issue you with a certificate that tells you about all the work they've carried out.

REFRIGERATION

With FGAS regulations now being enforced it is end users responsibility to ensure that their refrigeration systems are being maintained correctly and that the correct records are held on site.

We offer a full service and maintenance package which we can tailor to each system's individual needs and offer a range of preventative maintenance contracts.

ANNUAL MAINTENANCE

Effective maintenance is essential to meeting the requirements of Food Safety Act and to ensure your cooking, hot holding and chilling equipment is working correctly and doesn't let you down. Don't wait until something goes wrong, with the expense of calling out an engineer every time you have a problem (not to mention the risk to your reputation), far exceeding the costs of regular planned maintenance.

When it comes to the health of your customers, ignorance is not an adequate defence. And to ensure a conviction, the prosecution only has to prove (beyond reasonable doubt) that food safety requirements have not been met.

We have a wide range of plans to look after your annual maintenance requirements.

PAT TESTING

PAT Testing ensures you comply with HSE requirements.
We can visit your premises and carry out a thorough test + examination of all your portable electronic appliances. We give you a professional report for your records and apply professional, digital bar codes – no handwritten stickers!

COFFEE MACHINE BOILER INSPECTION

If you are a user of pressure equipment, it is your duty to take certain steps to comply with HSE regulations. It is a legal requirement to have your pressure system (including that in most commercial coffee machines) suitably maintained and examined annually.

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