# Kent Catering Services (Bromley) Ltd

### **CATERING EQUIPMENT ENGINEERS**

Kent Catering Services (Bromley) Ltd. is a company, which endeavours to meet our customer's requirements in all departments from response times to expertise in the servicing of all major manufacturers' equipment through to the supply of cost effective components.

# **SERVICE CONTRACTS**

Kent Catering Services (Bromley) Ltd. are able to offer various Contract options to meet with the customer's personal requirements. These fall in to two prime categories as follows: -

### STANDARD CONTRACT

The Standard Contract price allows for an agreed number of site visits per annum whereupon the equipment will be serviced to comply with the enclosed Method Statements. With this Contract option spare parts will remain chargeable and emergency service breakdown calls, should these occur in between service visits, these would be chargeable at our service rates prevailing at the time of the service call.

### **COMPREHENSIVE CONTRACT**

The Comprehensive Service Contract option offers all the benefits of a Standard Contract but with the added facility that all service emergency calls are inclusive within the Contract cost. This option allows for budgetary control to enable you to forecast your costings for the maintenance of your catering equipment for the coming year. Once again spare parts would remain chargeable within this option.

### EXPENDABLE SPARE PARTS

Spare parts used during the course of routine service work i.e. gas grease, packing, sealants, washers etc are inclusive within the aforementioned contracts which alleviates the need for unnecessary invoicing.

### PERSONAL CONTRACTS

Kent Catering Services (Bromley) Ltd. are flexible within their approach to their customers in that if either of the above options would not meet their requirements we are able to discuss various tailor made contracts to suit you, the customer.

### SERVICE NEW EQUIPMENT/SPARE PARTS

All our personnel have vast experience within the catering service environment. During their careers they have worked for National manufacturers and/or large service companies. Kent Catering Services are GAS SAFE registered and all of our Engineers have completed the relevant ACOPS Gas courses.

Our work also conforms to the I.E.E. Regulations 15<sup>th</sup>/16<sup>th</sup> Editions. As you may know these are of extreme importance and are required to be met by the Health and Safety Executive.

We are able to advise with reference to new equipment or refurbishment of existing equipment in all areas including refrigeration and also offer a free contract survey of your equipment.

We are able to offer a complete installation service from complete schemes to individual items using our installation team.

Through our vast network of suppliers we are able to source spare parts at the most competitively priced cost enabling us when possible to offer a discounted cost to you the customer.

We carry a vast stock of spares within our service vehicles and also hold stock within our premises, which enables us to have a high percentage of first time completion.

Once again we are able to meet your needs with the purchasing of new equipment from a small mixer through to large dishwashing schemes and all your catering equipment requirements.

Surveys and quotations are free of charge and Kent Catering Services (Bromley) Ltd. are able to advise you with the best possible solutions to your problems or needs.

### **SERVICE COSTS**

### With effect from 1<sup>st</sup> November 2014

	Normal	Overtime	Night Work
London Call out rate London Hourly rate	£62.00 £51.00	£69.00 £62.00	£77.00 £67.00
Outer -Call-out rate	£54.00	£69.00	£77.00
Outer - Hourly rate	£49.00	£62.00	£67.00

#### **REFRIGERATION COSTS**

	Normal	Overtime
Call out rate	£62.00	£69.00
Hourly rate	£51.00	£69.00

# METHOD STATEMENT ELECTRICAL APPLIANCES

- ✓ Check general working condition
- ✓ Complete insulation test at 500v not less than 1 Megger OHM
- ✓ Continuity check to 0.1 OHM or less
- ✓ Check Polarity
- ✓ Check local isolation switch
- ✓ Check condition of internal wiring
- ✓ Check all electrical connections
- ✓ Check and calibrate thermostats
- ✓ Complete descale of boiler or generator tank
- ✓ Check all seals
- ✓ Check safety features
- ✓ Check water levels
- ✓ Check condition of fan
- ✓ Check motor rotation
- ✓ Check drive belt and tension
- ✓ Check contactors, relays, P.C.B. and overloads
- ✓ Complete full working test

# METHOD STATEMENT MICROWAVES

- ✓ Check general working condition
- ✓ Complete Insulation test as 500V not less than 1 Megger OHM
- ✓ Complete Continuity Check to 0.10 OHM or less
- ✓ Check Polarity
- ✓ Check plug top
- ✓ Check door switches and secondary switches
- ✓ Check all electrical connections
- ✓ Check Magnetron/power test
- ✓ Complete emission level test
- ✓ Affix emission label
- ✓ Complete full working test

## METHOD STATEMENT GAS APPLIANCES

- ✓ Check general working condition
- ✓ Complete gas soundness check
- ✓ Re-grease taps or valves
- ✓ Check and calibrate Thermostat
- ✓ Clean and adjust pilot on main burner
- ✓ Check flame failure value and thermocouple
- ✓ Adjust Areation rate/combustion rate
- ✓ Check and adjust by-pass rate
- ✓ Check all seals
- ✓ Check spark ignition system
- ✓ Descale boiler or generator tank
- ✓ Check appropriate water levels
- ✓ Complete full working test