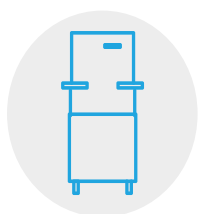


# 10 REASONS YOU NEED PLANNED PREVENTIVE MAINTENANCE

**Planned preventative maintenance (PPM) is the ideal way to ensure you save money and maintain the very best wash results for your foodservice operation.**

A PPM contract protects your investment in premium equipment and ensures you're not replacing it prematurely. In addition, a PPM gives you the very best chance of reducing breakdowns, so you can concentrate on serving customers and commercial activities.

Like a car, regular equipment servicing will reduce the threat of breakdowns, improve efficiency and make it last longer.



## 1. Reduced Downtime

Identify and resolve issues before they lead to equipment failure, minimising unplanned outages and ensuring smooth kitchen operations. You only notice a glass or dishwasher when they breakdown; the impact of this can be vast and far-reaching.



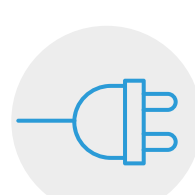
## 2. Extended Lifespan

Regular maintenance keeps equipment in optimal working condition, reducing wear and tear and delaying the need for costly replacements. Making a machine last for 10+ years is cheaper than buying two or even three machines in the same period. It's also the ultimate in sustainability.



## 3. Improved Food Safety and Hygiene

Clean, well-maintained equipment is less likely to harbour bacteria or contaminants, helping you to meet health and safety regulations and avoid violations. Don't risk fines or shutdowns during inspection periods.



## 4. Energy Efficiency

Equipment that is regularly serviced runs more efficiently, leading to lower energy consumption and reduced utility bills.



## 5. Cost Savings

Although PPM requires regular investment, it significantly reduces the risk of expensive emergency repairs, replacements and operational disruptions. Hidden costs are often ignored and can severely impact profitability. They include the cost of additional staff to wash by hand, breakages, slow table turnaround, poor staff morale, and poor reviews... all can be avoided with PPM.



## 6. Results

Wash results can be improved and maintained with regular PPM, serve food and drink the way it was intended. Don't let dirty glasses, crockery or cutlery distract your customers from enjoying their meals.



## 7. Enhanced Kitchen Performance

Reliable equipment leads to faster prep times, consistent food quality, and improved staff productivity. Ensure staff are doing their intended job to maximise your site's profitability.



## 8. Peace of Mind

Knowing that equipment is regularly inspected and maintained reduces stress and allows managers to focus on running the business efficiently. A PPM will also provide refresher training to ensure staff are operating your machines effectively and efficiently.



## 9. Sustainability

Ensuring your equipment has the longest possible operational life is far more sustainable than replacing it every few years. Regular PPM will ensure your equipment is running optimally, only consuming the utilities it needs to.



## 10. Convenience

PPM should remove the need for inconvenient and expensive emergency call outs. A PPM visit can be arranged at a time that suits you and your business. Engineers arriving during peak times for an emergency call can be disruptive.

### Contact Us

If you'd like to discuss our service and PPM packages, email [nextlevelservice@winterhalter.co.uk](mailto:nextlevelservice@winterhalter.co.uk).

One of our colleagues will be happy to get back to you to help with your requirements.