TECHCARTEL

GAS • SERVICE • MAINTENANCE

Commercial kitchen maintenance checklist

Venue: _____ Week commencing: _____ Checked by: _____

Operator checks only: visual condition, cleanliness and normal operation. Follow manufacturer guidance. Never remove covers, dismantle, adjust or repair gas components. Leave all gas work to an appropriately licensed gas fitter.

Daily

Routine observation	Checked / date	Issue / action
Normal ignition and flame appearance; record unusual or unstable flames		
No suspected gas odour during normal operation — do not deliberately test for leaks		
Accessible trays and drip pans cleaned to manufacturer guidance		
Visible vents unobstructed; no obvious hose damage		

Weekly

Routine observation	Checked / date	Issue / action
Oven door seals visibly intact		
Normal temperature control; record uneven heating or poor performance		
Visible hoses not kinked, cracked or heat damaged — do not move appliances		
Canopy filters cleaned according to manufacturer instructions		

Monthly

Routine observation	Checked / date	Issue / action
Appliances appear stable; no visible strain on hoses		
Accessible burner areas visually checked for debris — do not dismantle		
Faults and maintenance observations recorded below		

Stop unsafe equipment use and seek help

Suspected gas leak, repeated ignition failure, delayed ignition, unusual flames, scorch marks or damaged hoses require attention. For a suspected gas leak, avoid ignition sources and electrical switches; isolate gas only if safe and accessible. Leave the area if unsafe and contact your gas emergency provider. Call 000 for immediate danger. Do not wait for a booking.

Request professional servicing

Report repeated pilot failures, poor temperature control, uneven heating or other developing faults. Servicing frequency depends on use, equipment type and manufacturer guidance. Enquire about a maintenance program for planned licensed servicing and reporting.

Fault / action log

Date	Appliance / observation	Action / reference