

Proactive Part Replacement Guide for Peak Season

A Beverage Equipment Inspection & Component Protection Plan

Peak season success depends on preparation. Structured preventative maintenance, proactive part replacement, and coordinated service response reduce downtime when demand is highest.

Designed for facility managers and multi-location operators preparing for high-demand seasons across QSR, c-store, supermarket, and hospitality environments, this guide is set to help align beverage and ice systems under a single, accountable service strategy that can significantly improve peak-season reliability.

How to Use This Checklist

-) Complete 60–90 days before anticipated peak traffic.
-) Prioritize high-volume locations first.
-) Document findings per location.
-) Escalate deficiencies immediately.
-) Coordinate service scheduling before demand spikes.

1. ICE MACHINES (Modular, Undercounter, Dispensers)

A. Cleaning & Sanitation

- ☐ Perform full descaling of evaporator plate and water system
- ☐ Sanitize bin interior and ice chute
- ☐ Clean and flush drain lines
- ☐ Clean air filters (if applicable)
- ☐ Sanitize external dispensing components

B. Mechanical & Performance Inspection

- ☐ Inspect condenser coils (clean if restricted)
- ☐ Verify proper airflow clearance around unit
- ☐ Test harvest cycle timing
- ☐ Confirm ice production rate matches manufacturer expectations
- ☐ Inspect water inlet valve operation
- ☐ Check bin thermostat / ice level sensors
- ☐ Inspect pump motor operation
- ☐ Verify refrigerant pressures (licensed technician)
- ☐ Confirm no unusual vibration or noise

C. Preemptive Part Replacement Considerations

- ☐ Replace water filters (if within 60 days of capacity)
- ☐ Replace inlet water valves showing wear
- ☐ Replace worn circulation pumps
- ☐ Replace failing fan motors
- ☐ Replace contactors/relays showing electrical wear
- ☐ Replace bin gaskets if degraded

2. COFFEE SYSTEMS (Brewers, Espresso, Bean-to-Cup)

A. Cleaning & Calibration

- ☐ Replace water filtration cartridges
- ☐ Perform internal descaling (as manufacturer requires)
- ☐ Calibrate brew volumes and temperatures
- ☐ Inspect and clean group heads (espresso)

- ☐ Clean and test steam wands
- ☐ Verify grinder calibration (if integrated system)

B. Mechanical & Electrical Inspection

- ☐ Test pump pressure and flow rate
- ☐ Inspect solenoid valves
- ☐ Check heating elements
- ☐ Inspect wiring connections
- ☐ Verify display and software functionality

C. Preemptive Part Replacement Considerations

- ☐ Replace group head gaskets
- ☐ Replace worn pump seals
- ☐ Replace cracked water lines
- ☐ Replace aging grinders or burrs
- ☐ Replace pressure regulators if unstable

3. FROZEN / SLUSH BEVERAGE MACHINES

A. Cleaning & Sanitation

- ☐ Full barrel disassembly and cleaning
- ☐ Sanitize dispensing valves
- ☐ Clean drip trays and external surfaces
- ☐ Flush product lines

B. Mechanical & Refrigeration Inspection

- ☐ Inspect auger assemblies
- ☐ Inspect drive motors and belts
- ☐ Check barrel seals and O-rings
- ☐ Verify freeze cycle timing
- ☐ Confirm refrigeration pressures
- ☐ Inspect condenser coils
- ☐ Confirm thermostat calibration

C. Preemptive Part Replacement Considerations

- ☐ Replace barrel seals and O-rings
- ☐ Replace drive belts
- ☐ Replace worn auger components
- ☐ Replace fan motors nearing failure
- ☐ Replace aging thermostats

4. SODA FOUNTAINS & CARBONATION SYSTEMS

A. Calibration & Sanitation

- ☐ Perform Brix calibration
- ☐ Clean and sanitize nozzles
- ☐ Inspect and clean ice chute (if applicable)
- ☐ Flush syrup lines
- ☐ Sanitize dispensing valves

B. System Inspection

- ☐ Check CO₂ pressure levels
- ☐ Inspect for gas or syrup leaks
- ☐ Inspect regulators

- ☐ Inspect backflow preventers
- ☐ Verify proper ice-to-beverage ratios
- ☐ Confirm carbonation levels

C. Preemptive Part Replacement Considerations

- ☐ Replace aging CO₂ regulators
- ☐ Replace worn valves and solenoids
- ☐ Replace cracked or brittle syrup lines
- ☐ Replace leaking fittings
- ☐ Replace worn dispensing levers

5. Facility-Level Readiness Review

Operational Coordination

- ☐ Confirm service provider coverage and response expectations
- ☐ Document escalation procedures for store-level teams
- ☐ Ensure dispatch contacts are updated
- ☐ Verify warranty documentation is accessible
- ☐ Review repeat service trends by location

Inventory & Supply Check

- ☐ Confirm backup water filters on-site
- ☐ Confirm spare CO₂ tanks
- ☐ Stock approved cleaning supplies
- ☐ Confirm emergency contact list distribution

6. Multi-Location Oversight (For Regional Operators)

- ☐ Standardize PM completion dates across locations
- ☐ Centralize service documentation
- ☐ Track repeat failure patterns
- ☐ Identify high-risk units nearing end-of-life
- ☐ Confirm technician certifications and factory authorization coverage

7. Peak Season Ready Confirmation

- ☐ All high-volume beverage equipment has completed documented PM
- ☐ Performance metrics are verified and stable
- ☐ High-risk wear components are replaced
- ☐ Escalation and dispatch protocols are clear
- ☐ Service coverage is confirmed before traffic increases