

Extend the life of your school's kitchen equipment efficiently

10 September 2025



With budgets tighter than ever - and sustainability rising up the agenda - education facilities teams are looking at better ways to save energy while reducing their running costs. One increasingly common option is to hold on to critical equipment for longer, with kitchen assets a particular focus, but how is this done efficiently?

Kristian Gabor, education sector expert at commercial equipment specialist **JLA**, explains how you can lengthen the service life of your kitchens cooking and warewashing systems - and how taking out a service plan could help you avoid costly downtime and keep your equipment running efficiently.

Don't skip simple maintenance

Regular cleaning and simple maintenance are the first simple steps you can start taking to add life to your kitchen equipment and save you money.

Keep your kitchen hobs clean

Whether you're using gas, electric or induction, good habits - like wiping debris away before it hardens, using the right cleaning products and cleaning any removable parts - will help you uphold hygiene standards and prevent unnecessary wear and tear.

Don't overlook ovens and microwaves

Regular cleaning keeps your oven's essential components working properly and reduces the risk of fire from grease build-up - all things that help to lower running costs and put off a potentially costly replacement. In the same way, your well-used microwaves will benefit from regular cleaning to prevent stubborn stains, odours, and damage.

Don't forget the fridge

A clean fridge will maintain its temperature more effectively, which means it won't have to work harder to keep things cool, and make sure your valuable produce lasts longer. It's also worth checking and wiping down seals, shelves and handles to further improve cooling efficiency and general hygiene.

Keep dishwashers going

A well-maintained dishwasher will save you energy as well as time. By keeping filters clear and using water softener if it's needed, you can reduce machine strain, use less water, and avoid having to repeat cycles - which all adds up to a longer lifespan, not to mention a smaller carbon footprint.

Kitchen extractor requirements

In the UK, kitchen extractor systems must be cleaned regularly to meet health, safety, fire, and insurance standards. Daily filter cleaning is essential which can be done in house, with professional servicing recommended every 3-6 months, or more often for busy kitchens. TR19 guidelines and local regulations reinforce these requirements to prevent fire risks and ensure safe ventilation.

Look at kitchen design

If day-to-day maintenance keeps equipment running smoothly, optimising the way your kitchen works will play a big part in long-term sustainability. A smarter, more efficient layout - one that reflects how your staff actually run it - will not only cut wasted energy and hygiene risks, but prevent unnecessary wear.

Explore the benefits of a service plan

Even the best-maintained equipment needs expert support from time to time, even more so when your kitchen sees higher demands following the Universal Free School Meals Programme. That's why JLA has a range of flexible service packages to suit your schools' needs and ongoing challenges.

Options for every kitchen

With packages ranging from essential breakdown cover to a leading Response Plus plan, we ensure your kitchen can benefit from nationwide engineer support, annual safety checks, and certification, plus inclusive call-outs and labour.

450 engineers, nationwide

JLA's dedicated support network of 450 engineers means lower repair costs, less downtime and less disruption, plus complete peace of mind that your kitchen is safe, compliant and ready to meet the demands of the busiest mealtimes.

Extensive parts inventory

Through strong partnerships with leading manufacturers of commercial kitchen equipment, JLA's engineers have rapid access to over 350,000 critical parts for a selection of leading makes and models. This makes JLA perfectly placed to handle urgent repairs at short notice plus a 91% first-time fix rate.

Partnering for a more sustainable future

While cost and reliability are critical, sustainability is increasingly important in your supply chain. JLA, are committed to net zero by 2040, continuing to evolve operations, supply chain and services to help schools, colleges and universities meet their own ESG targets.

For further guidance on how JLA's service plans could help you maximise your catering equipment click [here](#)