Extend the life of your school’s kitchen equipment efficiently

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Supplier Insight

How Schools Can Extend the Life of Catering Equipment and Reduce Running Costs

With budgets tighter than ever and sustainability rising up the agenda, education facilities teams are looking for better ways to save energy, reduce running costs and keep essential kitchen equipment working for longer.

Keeping School Kitchens Running Efficiently

JLA supports education settings with commercial catering equipment, kitchen service contracts, engineer support and maintenance plans designed to reduce disruption.

Service Plans
Engineer Support
Safety Checks
Reduced Downtime

Kristian Gabor, education sector expert at commercial equipment specialist **JLA**, explains how schools can lengthen the service life of cooking and warewashing systems — and how taking out a service plan could help avoid costly downtime.

JLA’s site lists commercial catering equipment, dishwashers, glasswashers, kitchen design, water boilers, refrigeration, repairs, service contracts and education-sector support as part of its wider offer. :contentReference[oaicite:1]{index=1}

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Extending the life of catering equipment is not just about repair. It is about daily care, planned maintenance and reducing avoidable strain.

Kitchen maintenance insight

Don’t Skip Simple Maintenance

Regular cleaning and simple maintenance are the first practical steps schools can take to add life to kitchen equipment, improve hygiene and reduce avoidable costs.

Everyday Maintenance That Makes a Difference

Keep Kitchen Hobs Clean

Whether using gas, electric or induction, wiping debris away before it hardens, using suitable cleaning products and cleaning removable parts can help prevent unnecessary wear and tear.

Don’t Overlook Ovens and Microwaves

Regular cleaning helps essential components work properly and reduces the risk of fire from grease build-up, while microwaves benefit from cleaning that prevents stains, odours and damage.

Look After Refrigeration

A clean fridge maintains temperature more effectively, reduces strain on the system and helps valuable produce last longer. Seals, shelves and handles should also be checked and wiped down.

Keep Dishwashers Going

Clear filters and suitable water-softening measures can reduce machine strain, water usage and repeated wash cycles, helping extend equipment life and lower energy use.

Compliance Spotlight

Kitchen extractor requirements

Kitchen extractor systems need regular cleaning to support health, safety, fire and insurance standards.

Daily filter cleaning can often be handled in house, while professional servicing is commonly recommended every three to six months, or more often for very busy kitchens.

Look at Kitchen Design

If day-to-day maintenance keeps equipment running smoothly, the way the kitchen is designed can have a major impact on long-term sustainability.

A smarter, more efficient layout — one that reflects how staff actually use the space — can reduce wasted energy, improve hygiene flow and prevent unnecessary wear on equipment.

Explore the Benefits of a Service Plan

Even well-maintained equipment needs expert support from time to time, especially when school kitchens face higher demand during busy mealtimes or expanded meal programmes.

JLA’s catering service contracts are positioned around helping organisations reduce downtime, access support and maintain equipment more effectively. :contentReference[oaicite:2]{index=2}

How Service Support Can Help Schools

Options for Every Kitchen

Service packages can range from essential breakdown cover to more comprehensive support, helping schools choose a level of protection that fits their operational needs.

Nationwide Engineer Support

JLA highlights its national engineer network across its service proposition, helping organisations reduce disruption when essential equipment needs attention. :contentReference[oaicite:3]{index=3}

Safety Checks and Certification

Annual safety checks, certification and planned servicing can support compliance and give school leaders greater confidence in kitchen operations.

Inclusive Call-Outs and Labour

Service plans can help schools avoid unpredictable repair costs and make equipment support easier to budget.

Reducing Downtime in Busy School

Kitchens

Downtime in a school kitchen can quickly create operational pressure. If an oven, dishwasher, fridge or extractor system fails, the impact can be felt immediately across catering teams, pupils and staff.

Planned maintenance and responsive support help reduce the risk of emergency disruption, particularly during the busiest points of the school day.

Repairs
Responsive support when essential catering equipment needs attention.

Checks
Safety checks and planned servicing support compliance and reliability.

Parts
Access to parts and technical support helps reduce delays.

Education Fit
Support designed around busy kitchens, mealtimes and school routines.

Partnering for a More Sustainable Future

While cost and reliability are critical, sustainability is increasingly important in school supply chains. Extending the useful life of equipment, improving efficiency and reducing avoidable replacement can all support wider ESG objectives.

JLA's wider site positions the business around keeping organisations safe, clean and warm, supported by Total Care, repairs, compliance services and sector-specific solutions. :contentReference[oaicite:4]{index=4}

Final Thought

In a cost-conscious education environment, school catering teams need reliable equipment, predictable support and practical ways to reduce energy waste.

By combining everyday maintenance, smarter kitchen design and a suitable

service plan, schools can extend the life of critical kitchen assets and keep mealtimes running smoothly.

Key benefits for schools

Longer equipment life

Regular care and servicing can help delay costly replacement.

Lower running costs

Efficient equipment uses less energy and avoids unnecessary strain.

Reduced downtime

Planned maintenance and service support help avoid disruption.

Compliance confidence

Safety checks, certification and extractor maintenance support safer kitchens.

Questions schools may want to ask

- Which kitchen assets are most critical to daily service?
- Are filters, seals, hobs and dishwashers being maintained regularly?
- When were extractor systems last professionally cleaned?
- Could kitchen layout be increasing energy waste or wear?
- Would a service plan reduce repair-cost uncertainty?
- Is equipment support aligned with busy mealtimes and term routines?

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The best time to protect school kitchen equipment is before a breakdown disrupts service.

Catering operations insight

Keep School Kitchens Running Efficiently

JLA’s catering equipment service plans can help schools extend asset life, reduce downtime, support compliance and keep essential cooking and warewashing systems operating efficiently.

Find out more