Food Service Equipment

Preview Checklist





General Inspection	Safety Inspection
 □ Take photos of equipment from multiple angles □ Note make, model, and serial numbers □ Check for manufacturer date/age □ Look for original documentation/manuals □ Verify voltage and phase requirements □ Check physical dimensions □ Note any missing parts or components □ Document cosmetic condition 	 □ Look for signs of electrical damage □ Check gas connections for issues □ Inspect hoses and connections □ Look for rust/corrosion □ Check safety mechanisms □ Verify pressure gauge functionality □ Look for proper grounding □ Check emergency shutoffs □ Inspect fire suppression systems if
☐ Test mobility/casters if applicable Operational Check	included Maintenance Assessment
 □ Request to see equipment powered on if □ possible □ Check all switches, knobs, and controls □ Listen for unusual sounds during □ operation □ Verify temperature readings on refrigeration □ Test door seals and gaskets □ Check burners for even heating 	 □ Look for maintenance tags/stickers □ Check service history if available □ Inspect filters □ Look for signs of regular cleaning □ Check lubrication points □ Inspect belts and chains □ Look for wear patterns □ Check seals and gaskets □ Assess overall cleanliness
 ☐ Inspect elements and heating components ☐ Test water connections if applicable ☐ Verify drain functionality ☐ Check ventilation components 	Grafe Auction 261 Yeadon Lane, NW Stewartville, MN, 55976 (800) 328-5920 www.grafeauction.com

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Transportation Considerations

- Measure doorways and access routes
 Note any dismantling required
 Check weight capacity requirements
- ☐ Identify lifting points
- □ Document any special moving
- □ requirements
- ☐ Consider ramp/lift gate needs
- ☐ Check for built-in handles/grip points
- \square Verify if equipment needs to be drained
- ☐ Plan for protective packaging needs

Remember to Bring

- ☐ Flashlight
- ☐ Tape measure
- ☐ Camera
- □ Notepad
- ☐ Level
- ☐ Multimeter (if qualified)
- □ Infrared thermometer
- ☐ Gloves
- ☐ Small tools for basic testing

Additional Notes

- ☐ Document any questions for the auction company
- ☐ Take measurements of necessary utility connections
- □ Note any specialized tools needed for removal
- ☐ List replacement parts that may be needed
- ☐ Consider installation requirements at new location
- ☐ Document warranty transfer possibilities if applicable

Important: Always follow auction company guidelines and safety protocols during inspection. Never attempt to operate equipment without proper authorization.