CASE STUDY

ONGOING MAINTENANCE · BARCELONA

Restaurant maintenance
Care that continues between repairs

Maintenance agreements supporting restaurant equipment, installations and documented follow-up.



Kitchen equipment and extraction within the ongoing service environment.

The challenge

Restaurants depend on equipment and installations working together during service. Across the maintenance agreements, faults ranged from kitchen appliances and drainage to lighting, doors and temperature control. The customer needed continuity of support and a clear record of repairs and remaining priorities.

What we did

We combined preventive inspections with fault diagnosis, targeted repairs and practical improvements. BamBam's reports document support across its branches; the Koroush repair record adds a verified commercial air-conditioning intervention. Completed work and items needing follow-up were recorded separately.

The result

The records confirm restored operation of the repaired TV power supply, automatic sliding door and commercial air-conditioning system. Repairing suitable equipment helped avoid unnecessary replacement, while preventive modifications and recurring checks supported continuity of restaurant service.

CASE STUDY

SERVICE DETAIL · KITCHEN EQUIPMENT

Finding faults and repairing the cause

Electrical connections, appliance controls and practical repairs within an ongoing service relationship.

The BamBam report records fryer oil-leak stabilisation and power repairs involving burnt connectors, wiring and control components. It also records dishwasher diagnosis and drainage work, air-fryer safety-switch repair and heat-lamp contact restoration. These interventions addressed specific faults while keeping unresolved equipment issues visible for follow-up.



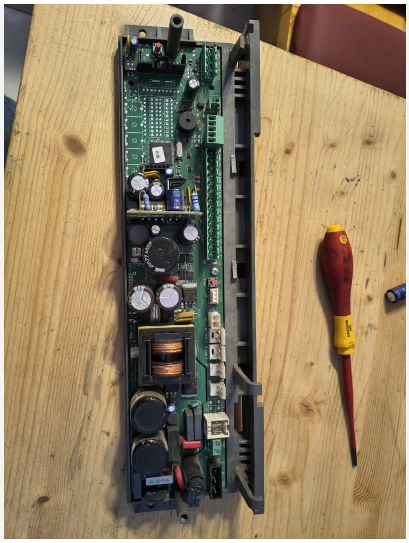
Burnt electrical connections found during inspection.



Renewed appliance wiring and terminal connections.



Damaged wiring examined during fault diagnosis.



Electronic control board accessed for inspection.

CASE STUDY

SERVICE DETAIL · COOLING AND VENTILATION

Caring for cooling and temperature control

Inspection, cleaning and component repair across the equipment that supports restaurant conditions.

Preventive checks in the BamBam report included refrigeration. Equipment inspections identified contamination and frost requiring attention. Recording these findings helps the customer prioritise cleaning, diagnosis and follow-up during ongoing maintenance.



Dust accumulation on a heat-exchange coil.



Deposits around a fan assembly during inspection.



Frost visible on an opened cooling assembly.

A documented air-conditioning repair

At Koroush, we diagnosed the commercial HVAC system and repaired the electronic temperature controller, restoring a damaged circuit-board trace and replacing a faulty component. The work also included a damaged contactor, compressor-unit wiring, sensor relocation to the dining area and cleaning around the condenser assembly.

Verified operation and continued care

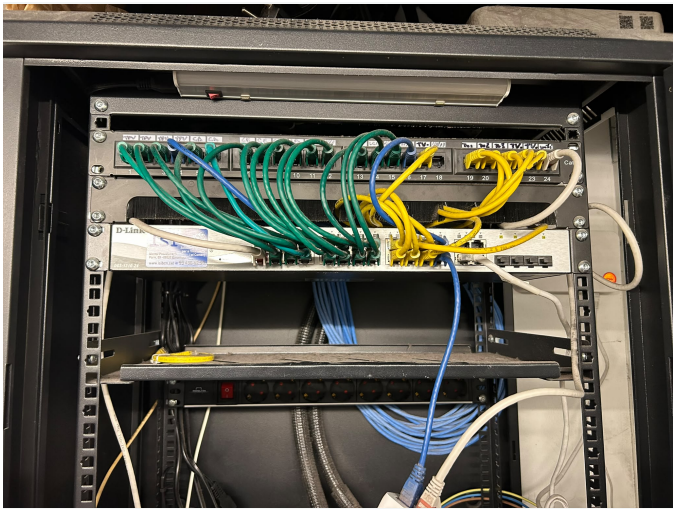
The repair record confirms that temperature regulation and compressor operation were restored and tested, with videos shared with the customer. Combining diagnosis, electrical repair and preventive cleaning addressed the fault while retaining the existing system.

CASE STUDY

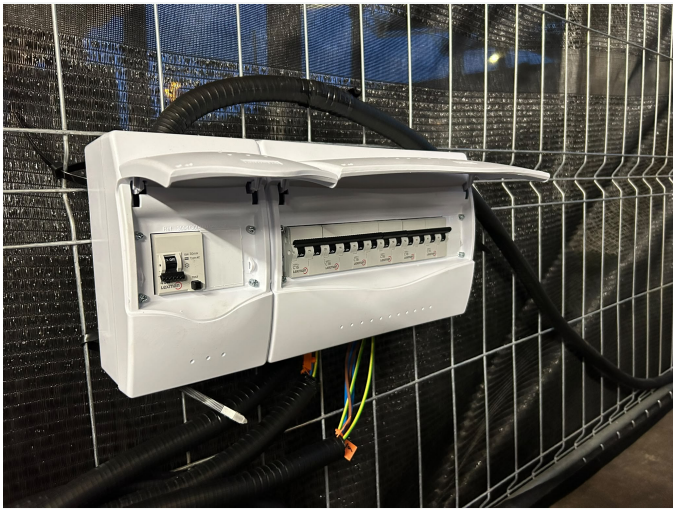
SERVICE VALUE · DOCUMENTATION AND FOLLOW-UP

A service history the customer can use

Recurring support connects completed repairs, practical improvements and the next maintenance priorities.



Network rack and connected service infrastructure.



Electrical enclosure photographed during installation work.

Repair rather than replace

A component-level TV power-supply repair restored normal operation after water ingress. The automatic telescopic door was structurally repaired, realigned, lubricated and tested, with a preventive power cut-off switch added to protect it from repeat damage. These examples show how targeted repair can preserve useful equipment and reduce replacement spending.

Practical support beyond major faults

The maintenance report also records sink and drain unblocking, tap adjustment, display and printer fixes, chair repair, lighting installation and an in-house order-calling system. Bringing small operational fixes and larger interventions into a service history makes the work easier for the customer to understand and prioritise.

Clear scope and open priorities

Preventive visits, corrective repairs and additional installation work were distinguished in the report. Dishwasher replacement, fryer heating elements and a heat-lamp reset switch remained follow-up items at the reporting stage. Keeping those priorities visible supports planned decisions and avoids treating every inspection as a completed repair.

Mantenimiento integral de hostelería

Como empresa de mantenimiento integral, combinamos el contrato de mantenimiento de instalaciones con reparaciones y seguimiento. El servicio técnico de aire acondicionado y la atención a equipos de cocina forman parte de una relación continua con el restaurante.