

Some restaurant owners have heard of mechanical breakdown coverage and some of those have a clear understanding of what it is. There are quite a number of insurance agents out there who do not really understand how this protection works. But it is a coverage add on that no restaurant should do without. Think of it this way, everyone likes to eat their food while it is hot but no one likes to eat their food while they are hot. If you can remember that, you can understand this coverage and why you need it.

Mechanical breakdown coverage is a protection add on that should be on every restaurant insurance policy. If you own a restaurant, and you don't have this coverage on your policy, you should consider firing your agent immediately. This protection is fairly inexpensive and it could save you a huge loss somewhere down the road. So doing without it rarely makes sense for any restaurant owner.

Let's talk a bit about what mechanical breakdown coverage is and how it works. The first thing you want to understand is that the coverage is not for the breakdown of the machinery itself, but rather for the consequential losses that you will absorb as a result of the temporary loss of some equipment. The most common type of loss for mechanical breakdown involves air conditioning units. Now just imagine that stretch of 5 days in a row when the temperature soars into the high nineties and the compressor on your air conditioning unit on the roof of your building goes out. Then you find out it will take 3 days to get the part ordered and installed. How many meals do you think you are going to serve over the next 3 days as the temperature inside of your restaurant creeps up into the low nineties each day? You know the answer -- None. And what is that loss of revenue going to do to your cash flow, not to mention your bottom line? And it doesn't matter if you don't own the building and are not responsible for the air conditioning unit's repair costs because we are talking about the consequential losses as a result of the mechanical failure. In fact, I would argue that if you are a tenant, then you need this coverage more than ever because now you are at the mercy of your landlord and how quickly he or she acts to get the air conditioner problem handled.

Of course this coverage doesn't just apply to air conditioning unit breakdown, it could be your freezer or your cooler that puts you out of business for a while. Any of these types of losses could put a big crimp in your cash flow and your income. So please take a moment and review your policy and make sure that you have purchased mechanical breakdown coverage.

At Clinard Insurance Group, in Winston Salem, NC, we specialize in helping restaurant owners all across North Carolina and South Carolina with their restaurant insurance policy needs. We

have specialty Restaurant Insurance Programs designed for Fine Dining Insurance, Casual Dining Insurance, Fast Food Insurance, and Bar & Grill Insurance as well as Catering insurance so we can help you with your restaurant insurance no matter what type of restaurant you own. If you would like an insurance second opinion on any of your restaurant insurance issues, or if you would like a quote on your current restaurant insurance, please call us toll free at 877-687-7557, or visit us on the web at www.TheRestaurantInsuranceStore.com.