



VENTLESS COOKING SYSTEMS EQUIPMENT START-UP AND DEMONSTRATION FORM

Pre Start-Up Instructions:

1. Verify Model.
2. Review & bring model-specific Operation Manual to the Start-Up / Demonstration.
3. Verify ANSUL has been installed and certified before going to the Start-Up / Demonstration.
4. Confirm appointment with Owner / Operator.

Installation Date: _____ Start-up Date: _____

Model No: _____ Serial No.: _____

Business Name: _____

Business Location Address: _____

City: _____ State: _____ Zip: _____

Business Telephone: _____

Type of Business: _____

Key Contact: Name & Title: _____

Fire Suppression

Ansul Installation Date: _____ Tag on unit: YES NO

If not installed & tagged, DO NOT continue. Return and complete Start-Up after installation is completed.

Ansul Distributor name: _____

Installing Technician Name: _____

Business Telephone: _____

Sales Representative Information

Name of Person Performing Start-Up: _____

Name of Wells Sales Representative Group: _____

Signature: _____ Date: _____

See Reverse Side for Start-up Instructions

All Models

	YES	NO
1. Bring the model appropriate operation manual to start-up site	<input type="checkbox"/>	<input type="checkbox"/>
2. Give Operation manual to owner/operator	<input type="checkbox"/>	<input type="checkbox"/>
3. Verify cooking appliances are inter-connected by powering-up equipment and powering-down hood. Equipment should automatically power-down. If the equipment does not power down, stop and do not continue. Return and complete start-up after the equipment is interconnected.	<input type="checkbox"/>	<input type="checkbox"/>
4. Verify ANSUL system is installed, certified and tagged	<input type="checkbox"/>	<input type="checkbox"/>
5. Verify power connection to unit	<input type="checkbox"/>	<input type="checkbox"/>
6. Demonstrate filters by removing and re-placing all filters including baffle, pre-filters and HEPA filters	<input type="checkbox"/>	<input type="checkbox"/>
7. Verify an extra set of filters are on site. If not, then encourage the owner operator to purchase another set Explain the importance of having replacement filters on site	<input type="checkbox"/>	<input type="checkbox"/>
8. Verify grease cup is installed	<input type="checkbox"/>	<input type="checkbox"/>
9. Verify Duct Collar is installed	<input type="checkbox"/>	<input type="checkbox"/>
10. Turn hood on	<input type="checkbox"/>	<input type="checkbox"/>
11. Check service lights	<input type="checkbox"/>	<input type="checkbox"/>
12. Demonstrate system controls and service lights with owner/operator	<input type="checkbox"/>	<input type="checkbox"/>
13. Verify exhaust duct is installed	<input type="checkbox"/>	<input type="checkbox"/>
14. Verify cooking appliances are inter-connected by powering-up equipment and powering-down hood. Equipment should automatically power-down.	<input type="checkbox"/>	<input type="checkbox"/>
15. Review cleaning instructions with owner/operator (see manual)	<input type="checkbox"/>	<input type="checkbox"/>
16. Review maintenance instructions with owner/operator (see manual)	<input type="checkbox"/>	<input type="checkbox"/>

Universal Models

	YES	NO
17. IMPORTANT: Review with the operator the orange warning sticker near the on-off switch. Do not turn hood off during cleaning and do not flood heated cooking surfaces with water.	<input type="checkbox"/>	<input type="checkbox"/>
18. Document equipment installed under hood by manufacturer and model numbers (List all items below)	<input type="checkbox"/>	<input type="checkbox"/>

Ventless Fryer Models

	YES	NO
19. Verify Oil at correct level	<input type="checkbox"/>	<input type="checkbox"/>
20. Demonstrate oil filter system	<input type="checkbox"/>	<input type="checkbox"/>

I am satisfied that the Wells Representative thoroughly completed demonstration and training.

Customer Signature _____