

VENTLESS COOKING SYSTEMS EQUIPMENT DEMONSTRATION FORM

Email completed signed form and pictures to Jzensen@star-mfg.com

Pre Demonstration Instructions:

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

Installation Date:	_ Demo Date:	
Model No:	Serial No.:	
Business Name:		
Business Location Address:		
City:	State:Zip:	
Business Telephone:		
Type of Business:		
Key Contact: Name & Title:		
Fire Compa		
Fire Suppression		
Ansul Installation Date:	Tag on unit: YES NO NO	
If not installed & tagged, DO NOT continue. Return and com	plete Demo after installation is completed.	
Ansul Distributor name:		
Installing Technician Name:		
Business Telephone:		
Sales Representative Information		
Name of Person Performing Demo:		
Name of Wells Sales Representative Group:		
Signature:	Date:	

All Models	YES	NO
1. Bring the model appropriate operation manual to start-up site		
2. Give Operation manual to owner/operator		
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 demo after the equipment is interconnected.4. Verify ANSUL system is installed, certified and tagged		
 Verify under hood appliances are installed proper distance from air-curtain See parameters on spec sheets 	n. 🔲	
 Demonstrate filters by removing and re-placing all filters including baffle, pre-filters and HEPA filters 		
 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 a back up set of filters 		
8. Verify grease cup is installed		
9. Verify grease trough is installed	_	
10. Check service lights	ō	
11. Review system controls and service lights with owner/operator		
12. Verify ceiling height requirements/clearances (see spec sheets)		
 Verify walls are installed on all 3 sides and top of unit is 102" from floor Ceiling Mounted Universal Models Only 		
14. Review cleaning instructions with owner/operator (see manual)		
15. Review maintenance instructions with owner/operator (see manual)		
Would you be willing to show your Ventless Hood to potential customers and receive a free set of pre-filters each time shown	<u> </u>	<u> </u>
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 clean heated cooking surfaces with water. Suggest no water base griddle cleaner	ie d	
18. Take pictures of Hood system and all equipment under the hood.		
 Document equipment installed under hood by manufacturer and model numbers (List all items below) 		
Make sure clear image of ceiling clearance, equipment under, complete overall imageetc.		I
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Ventless Fryer Models	YES	NO
20. Verify Oil at correct level		
21. Demonstrate oil filter system		
I am satisfied that the Wells Representative thoroughly completed demo	nstration and train	ing.
Customer Signature: Date		

REVISED March 2021

Print Name: