

## Initial Site Visit - Cooking Equipment

Customer: \_\_\_\_\_

**\*\*NOTE\*\***

**Residential customers need to be aware that cooking equipment requires 18" around combustible material and require a Commercial Vent Hood System**

**\*Equipment will not be installed with residential hoses\***

Equipment Type: \_\_\_\_\_ Model number: \_\_\_\_\_

1. \_\_\_ New or replacement?
2. \_\_\_ What size?
3. \_\_\_ Does unit fit in building and other doors to end location?
4. \_\_\_ Any equipment or items in the way to get to end location?
5. \_\_\_ Propane, natural, electric?                      Who Verified?
6. \_\_\_ Voltage 120, 208, 240, 480                      Who Verified?
7. \_\_\_ 1 phase, 3 phase                                      Who Verified?
8. \_\_\_ Does customer have the required plug? (See Spec Sheet)
9. \_\_\_ What are they using for?
10. \_\_\_ Do they need an equipment stand?
11. \_\_\_ Does unit fit in location front to back & left to right?
12. \_\_\_ What size is the gas line is required? (See Spec Sheet)
13. \_\_\_ Does customer have required gas line with individual cutoff?
14. \_\_\_ Does customer need a gas hose?
15. \_\_\_ Does unit fit on existing equipment stand?
16. \_\_\_ Pictures of equipment location
17. \_\_\_ Pictures of gas line with cutoff
18. \_\_\_ Pictures of breaker box

**\*\*\*\*GAS HOSES\*\*\*\***

**Floor equipment with castors or equipment on stands with castors = Blue hose with quick disconnect(1675KIT48)**

**Floor equipment with legs = Blue hose(1675BP48)**

**Equipment on stands with legs = Blue hose(1675BP48)**