

Inspection Checklist - Broasters Ventless Hood Systems

Issue Date: May 2023

Number of Pages: 1

PRESSURE FRYER VENTLESS HOOD SITE SURVEY

Customer / Area _____ Date _____

Inspection Areas	Specific hazards / elements to inspect	Yes, No or N/A	If 'No', what controls / actions are being taken to fix the risk?
Equipment	Electrically powered equipment only		
	Largest single piece of equipment does not exceed 30" x 15-1/2" (470 ² inches) of cooking surface		
	Largest single fryer oil capacity does not exceed a maximum of 85 lbs		
HVAC Review	Balanced HVAC of 25 CFM per 100 Square Foot required. For more information please refer to table 403.2.1, Item #3, Table 403.3.1.1 IMC (International Mechanical Code).		
	Minimum 18" clearance is required from top of unit (not including damper). A 12" clearance is required above damper.		
	Minimum 30" clear at pull-station (located on the left unless otherwise specified)		
Plumbing	Will the Condensate drain be routed back to the unit or a floor drain?		
	Is the drain line is in good condition and easily cleanable?		
Electrical	208/1/60 or 208/3/60, maximum 60 amps power available at unit		
	Will customer be using multiple pieces of equipment? If yes, electrician will need to install a raceway which has a contactor with a coil powered from the ventless contactor.		
	Circuit breakers and wiring are of sufficient rating and gauge		
	Equipment cords are in good condition		

Person completing inspection:

_____ Name

_____ Signature