

Title: Work Inspection Checklist - Ventless Hood Systems

Issue Date: 2021

Number of Pages: 1

**VENTLESS HOOD SITE SURVEY**

Customer / Area \_\_\_\_\_

Date \_\_\_\_\_

Additional local requirements may be more stringent than the manufacturer's UL listing requirements. Most stringent requirements take precedent.

NAKS does not make any representation as to the design of the establishment where the ventless hoods will be used. NAKS does not perform any site inspections before or after ordering or installation of any its units.

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	All Equipment Electrically powered only		
	Largest single piece of equipment does not exceed 30" x 15-1/2" (470 <sup>2</sup> inches) of cooking surface		
	Cooking surface located 30"-34" A.F.F.		
	Largest single Fryer oil capacity does not exceed 85 LBS Maximum		
HVAC Review	Balanced HVAC of 100-150 CFMS required. For more information please refer to table 403.3.2.3 IMC (International Mechanical Code).		
	Minimum 18" Above Exhaust Outlet		
	Minimum 30" clear at pull-station (located on the left unless otherwise specified)		
Electrical	208/1/60 or 208/3/60, maximum 60 amps power available at unit		
	If using multiple pieces of equipment, electrician will need to have raceway which has contractor with coil, which is powered from Ventless contactor		
	Circuit breakers and wiring are of sufficient rating and gauge		
	Cords of equipment are in good condition		
	LIFTGATE DELIVERY IS NOT AVAILABLE FOR VENTLESS HOODS. PLEASE BE AWARE THAT IT IS <b>YOUR RESPONSIBILITY</b> TO OFFLOAD YOUR EQUIPMENT AT THE TIME OF DELIVERY. YOU MUST HAVE THE NECESSARY EQUIPMENT AND/OR MANPOWER AVAILABLE AT THAT TIME.		

Person completing inspection:

\_\_\_\_\_  
Name

\_\_\_\_\_  
Signature