

STARTUP CHECKLIST



BRIKA

INSTALL DATE _____

INSTALL LOCATION _____

MODEL # _____

SERIAL # _____

WARNING: Any operation involving the disassembly of components must be performed by a factory authorized service technician, trained and qualified as part of a regular kitchen maintenance program. **NOTE:** Use this checklist for the startup of a new BRIKA equipment or a general performance check. Exceptions: Convection ovens. Startup check must be performed on the installation day or within 30 days of the install of a new unit.

	YES	NO
1. Unit installed and energy supplied		
2. Is the unit level? Check front to back, left to right.		
3. Does the frame appear square?		
4. Are the electric and gas connections secure?		
5. Verify gas type matches data tag and note GAS TYPE []		
6. Check main supply line and note GAS PRESSURE [] inch WC		
7. Verify voltage matches data tag (must be +/- 10%) ELECTRIC VOLTAGE [] [PH]		
8. Is there a regulator installed on the unit?		
9. Check and note incoming supply pipe []		
10. How many pieces of equipment are on this supply line? []		
11. Check gas pressure at manifold and note GAS PRESSURE [] inch WC		
12. Check gas pressure on manifold with all burners lit and adjust to factory spec on data tag		
13. If there are other pieces of equipment on the supply line, check gas pressure at manifold with all units turned on and note GAS PRESSURE [] inch WC		
14. Are all thermostats calibrated and all knobs set correctly?		
15. Check by-pass and calibration.		
16. Perform temperature calibration where applicable on griddles.		
17. Verify unit is under a vent hood.		
18. Make-up air and ventilation requirements met?		
19. Check and make sure make up air is not blowing into venting.		
20. Energized unit. Found all switches, control, etc, are functioning.		
21. Found all mechanical parts (door, bearings, springs, etc) are operational.		
22. Owner/operator has been advised of power shut off.		
23. Owner/operator understands gas pilot location and lighting instructions (if applicable)		
24. Owner/operator has knowledge of preheat and operation techniques.		
25. Cleaning and maintenance instructions have been reviewed.		

If NO was checked for any item, please view verso

Startup/Performance check completed on (date) :
[HAS] or [HAS NOT] proven equipment able to operate in a safe and proper manner.

Owner/Store manager I am in agreement with statement and findings (above) or the representative of Brika's Authorized Service Agency and attest to the same by affixing my signature below.

Performed by:

Accepted by:

