



## VENTLESS COOKING SYSTEMS EQUIPMENT DEMONSTRATION FORM

Email completed signed form and pictures to:  
[Jzensen@starholdingsgrp.com](mailto:Jzensen@starholdingsgrp.com)

### Pre Start-Up Instructions:

1. Verify Model.
2. Review & bring model-specific Operation Manual 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.

P.O. Number: \_\_\_\_\_

Installation Date: \_\_\_\_\_ Start-up Date: \_\_\_\_\_

Model No: \_\_\_\_\_ Serial No.: \_\_\_\_\_

Business Name: \_\_\_\_\_

Business Location Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Business Telephone: \_\_\_\_\_

Type of Business: \_\_\_\_\_

Key Contact: Name & Title: \_\_\_\_\_

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### Fire Suppression

Ansul Installation Date: \_\_\_\_\_ Tag on unit: **YES** **NO**  
If not installed & tagged, DO NOT continue. Return and complete Start-Up after installation is completed.

Ansul Distributor name: \_\_\_\_\_

Installing Technician Name: \_\_\_\_\_

Business Telephone: \_\_\_\_\_

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### Sales Representative Information

Name of Person Performing Start-Up: \_\_\_\_\_

Name of Wells Sales Representative Group: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

*See Reverse Side for Start-up Instructions*

## 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.
5. Verify under hood appliances are installed proper distance from air-curtain.  
**See parameters on spec sheets**
6. Demonstrate filters by removing and replacing all filters including baffle, pre-filters, and HEPA filters.
7. 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 backup set of filters**
8. Verify grease cup is installed.
9. Verify grease trough is installed.
10. Check service lights
11. Review system controls and service lights with owner/operator.
12. Verify ceiling height requirements/clearances **(see spec sheets)**
13. 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)**
16. Would you be willing to show your Ventless Hood to potential customers and receive a free set of pre-filters each time shown?

## Universal Models

YES

NO

17. **IMPORTANT:** With the owner/operator, review the orange warning sticker near the on-off switch. Do not turn off hood during cleaning and do not clean heated cooking surfaces with water. Suggest a no water base griddle cleaner.
  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)**
  19. **Clear Pictures of Ceiling clearances, equipment under the hood, and a picture of the entire hood and install all in one image.**
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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 demonstration and training.**

Customer signature: \_\_\_\_\_ Date: \_\_\_\_\_

Print name: \_\_\_\_\_