**Equipment Installation Checklist**

Your detailed checklist covers a comprehensive range of considerations for a successful equipment installation. Following these steps will help minimize potential issues and ensure a smooth process. Here's a summary of the key points:

1. **Early Delivery:**
	* Ensure someone is ready to receive the equipment.
	* Check for damage during delivery.
	* Secure staging area for equipment.
2. **Installation Timing:**
	* Make sure you have obtained any necessary permits or approvals required for the installation of the new equipment.
	* Plan installation date and time.
	* Avoid conflicts with other deliveries or operations.
3. **Building Access:**
	* Verify easy access to the building.
	* Confirm entrance door size.
	* Check for stairs, loading docks, or lift-gate requirements.
4. **Dock/Truck Lift-Gate Requirements:**
	* Ensure availability of necessary logistics tools.
	* Discuss lift-gate options with the shipping company or dealer.
5. **Service Elevator Capacity:**
	* If an elevator has to bused, make sure the elevator is wide and large enough for the equipment to fit. Measure elevator capacity and equipment size.
	* Make sure the combined weight of all equipment, movers and moving equipment do not exceed the elevator’s licensed specific weight limit. All elevators have different specific weight limits. Confirm the elevator’s weight limits.
6. **Door and Hallway Dimensions:**
	* Ensure door openings and hallways are wide and large enough, with a minimum number of bends and curves, to move the equipment through.
	* Check for obstacles that could impede movement.
7. **Old Equipment is Out:**
	* Remove old equipment before new delivery.
	* Plan for temporary storage if needed.
8. **Utilities:**
	* Verify electrical compatibility. Make sure that the voltage and phase of the equipment being delivered match that of the food service establishment. Ensure that the AMP requirements of the equipment being installed match that of the service that is in the building. Make sure the wiring and plug being supplied with the equipment is both long enough and compatible with the electrical outlet (if a plug is being used).
	* Confirm gas type and pressure. Is it natural gas, propane, etc? Make sure that there is sufficient gas pressure. Please note if the equipment is to be installed significantly above sea level, the gas orifice of the gas equipment must be calibrated and set for the correct elevation to maintain effectiveness and efficiency of the equipment.
	* Ensure proper water availability and quality. Equipment, e.g. steamers, steam-jacketed kettles, dish washers, etc., require water. Verify that there is a water source close by, or at the point of equipment installation. Also verify that important is to ensure that there is adequate water pressure and water supply the specific needs of the types of equipment to be installed,
9. **Hood:**
	* Check if the hood is adequate for new equipment (a minimum of 12" from the front-edge of the cooking equipment to the front edge of the hood).
	* Ensure sufficient air-flow (CFMs) through the hood, to ensure the proper operation of the new piece of equipment, as well as that of the original pieces of equipment found under the hood. Failure to do so will often result in a rapid escalation of other closely related problems.
10. **Mounting Surface:**
	* Install on a level surface.
	* Use adjustable legs for leveling if necessary.
11. **Drain Requirements:**
	* Confirm free-flowing drain availability and is located at the point where the new piece of equipment is to be installed, or that easy access exists to such a drain.
	* Use proper drainage materials. If you have to make a drainage connection, know ahead of time whether PVC or copper pipe is required and plan accordingly.
12. **Check Manufacturer's Specifications Sheet:**
	* Follow any special installation requirements.
	* Obtain the spec sheet from the manufacturer.
13. **Completion of the Warranty Card:**
	* Fill out and return the warranty card promptly.
14. **Equipment Demonstration & Start-Up:**
	* Arrange for a thorough demonstration.
	* Ensure proper training for users.
	* Obtain necessary supplies for testing and demonstrations.
	* Keep all documentation, manuals, and receipts in a secure and easily accessible location for future reference.
15. **Packing Materials:**
	* Dispose of construction debris and packing materials.
	* Repair any construction damage.

By diligently addressing each of these points, you'll contribute to a successful installation and the efficient operation of your new commercial kitchen equipment.