



Commercial Kitchen Ventilation Solutions

Start-Up Checklist for Intelli-Hood Controls

Please complete, sign, and fax this checklist to CulinAire Systems, Inc. at 916.939.1273. This will be required prior to scheduling start-up. **A minimum two (2) week lead-time is required for scheduling.** If there are any questions on any of these items, please contact CulinAire Systems, Inc. at 916.596.0085 x802 for clarification.

- ___ Building must have permanent power and gas operational.
- ___ Melink processor must be mounted and have 120VAC power connected. Hood lights connected, if required.
- ___ All VFD's must be mounted and have power connected with **outputs run in separate conduit to each fan.**
- ___ All exhaust and supply fans must be mounted, ducted and wired (VFD conduits to be run in separate conduit – see above)
- ___ Confirm that temperature sensors are installed in all exhaust duct collars (advise CulinAire if they are not so we may make arrangements to field install)
- ___ All sensor cables should be pulled to end cabinet, CulinAire can make final connections
- ___ If MUA unit is heated or has control circuit; **supply voltage for the control circuit must be run separately and not tapped off of the motor circuit.**
- ___ Low voltage interface cabling to MAU shall be minimum four (4) conductor/18ga. Wiring must be run from Intelli-Hood processor to MAU control cabinet (CulinAire can assist with final connection if there are questions)
- ___ It is advisable to have associated mechanical and electrical trades on site the day of start-up to deal with any issues as standard start-up only covers one site visit.

Project Name/Location: _____

Name/Company: _____ Signature: _____

Date Checklist Submitted: _____ Requested Start-Up Date: _____