# **Pre-installation Requirements and Checklist**

Prior to the installation of your new Shinpo smokeless grills, you need to acknowledge that you have prepared the necessary elements for the grills, and that the infrastructure in your restaurant is ready for installation.

**Please read each item carefully**, and make certain that each step has been completed. (We cannot assign our technician to come to your facility until each condition is met.)

Upon successful completion of each step, please **check the boxes to the right** and **include your signature at the end to acknowledge** that your restaurant is ready for installation. (Digital signatures are fine)

Please note: the success of our installation and the success of your business is very important to us. In order for us to serve you, please make certain that all of the necessary elements are in place and each box has been checked.

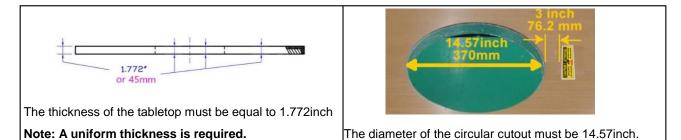
## 1. Tabletop Thickness:

The thickness of all parts of the tabletop must be equal to 1.772inch. (45mm)

#### 2. Tabletop circular cutout diameter

The diameter of the circular cutouts must be 14.57inch. (370mm)

Note: If the tabletop thickness and circular cutout are not according to specification, the smokeless grill will not function properly.



Incorrect examples are below:



is too large, causing a gap and air will leak



The back of the tabletop is uneven, making it impossible to install the control Unit.



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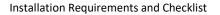


Has been completed

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## 3. Electrical power

There is electrical power at the business and there is a 120V outlet available.





#### 4. Gas service

If gas service is installed in the restaurant, gas must be connected to each grill.

#### 5. Exhaust fan specifications

-Please provide us with **detail of the specifications** of your exhaust fans.

-Please provide a **close-up photo** of the exhaust fan.

#### 6. Exhaust Ducts

All exhaust ducts must be **completely installed** and be in a state in which the grills may be fully tested.





#### 7. Installation Guide

Asembly and construction meet the requirements as shown in the installation guide.

#### 8. Fire suppression equipment

Fire suppression equipment and methods of installations vary. They must conform with local fire codes. (See photo below for examples.)

-Fire suppression equipment must be installed at the location.



### 9. Photo to document Steps 1 to 8

You must send some photos of items 1 to 8 to be reviewed by our technicians. IMPORTANT: Photos must be sent 10 business days before the visit of the SGC installation technician.

Restaurant name:	
Name of responsible individual:	
Phone:	

# To send via email to:

Please send to your sales representative at Smokeless Grill Corp.

#### By overnight delivery:

Smokeless Grill Corp. 5820 Stoneridge Mall Rd. Suite 325 Pleasanton, CA 94588 Phone: (925)223-8673 E-mail: inquiry@smokeless-grill.com