



## Shake Shack (Oak Lawn, IL) - Commissioning

### CheckList Information

<b>Name :</b>	Pre-Cx Kitchen Exhaust Fan (KEF)	<b>Status :</b>	NotSubmitted
<b>Assigned Organization :</b>	National TAB	<b>Asset :</b>	
<b>Requesting Organization :</b>	National TAB		

### CheckList Item Details

#### EXHAUST FAN IDENTIFICATION, LOCATION, AND ORIENTATION

Exhaust Fan Identification Tag is as specified

Exhaust fan is properly located and serving the correct hood/duct system

Exhaust fan has correct upblast discharge orientation

#### EXHAUST FAN INSTALL

Packing has been removed from wheel and housing

With disconnect switch "off" spin the wheel by hand and ensure it spins freely

Curb is level

Roofing is flashed properly to the curb - as per plan

Fan sets flush on top of curb and is sealed to prevent air short cycling

Hinge Kit Installed

Fan is able to hinge fully open and closed

Fan has securing screws or clips installed to keep it secured to the Curb

Grease Duct is flanged to the top of the curb and flush on the curb.

Grease Duct is properly transitioned to the fan base and is centered under the fan inlet

There are no penetrations, electrical whips or other obstructions that have been installed inside or through the grease duct, duct top plate or fan

base

Grease Cup installed under the exhaust fan's grease drain

Top of the fan discharge is a minimum 40" above the finished roof line

Exhaust fan is a minimum 10ft from any outdoor or fresh air intake

Exhaust Fan is clear from discharging affluent and grease onto nearby RTU condenser coils or impinge on any portion of the parapet wall

Exhausted air is able to clear the parapet walls to be evacuated from the roof top to prevent recirculation during operation (Smoke test from hood may be required to observe discharge of affluent)

#### **OPERATION**

Start-up Complete

TAB complete