

Evo Initial Start-up and Training Form



Evo, Inc.
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www.evoamerica.com

Evo® Start-Up and Training Date: _____

Training Company: _____

Training Representative: _____

Unit Powered Fire System Commissioned

Customer / Site Install Location: _____ Site Phone#: _____

Site Manager: _____ Email: _____

Attendees: _____

Evo EVent® Model:

Please Check One:

- 10-0135 EVent 35E
- 10-0148 EVent 48E
- 10-0600 EVent 48E PLUS

Serial #/s: _____

Start-Up - Control Panel:

- Status Screen
- Startup Screen
- Ventilation Startup
- Ventilation Startup - FAULT
- Ventilation Startup - FAULT Service Instruction
- Cooktop Startup
- Administration Settings - Overview
- Administration Settings - Temperature Presets
- User Settings - Use Manual Temperature
- Factory Settings - Overview
- Factory Settings - Actual Temperature
- Factory Settings - Set Temperature Offsets

Maintenance / Cleaning:

- Cleaning - Stainless Steel Panels
- Cleaning - Granite Cooktop Surfaces
- Cleaning - The Griddle Surface
- Cleaning - The Spillover Drawer
- Cleaning - Ventilation Inlet Aperture
- Cleaning - Ventilation Inlet Duct
- Cleaning - The Crumb Drawer
- Cleaning - Air Flow Tube (Pitot Tube)
- Cleaning - The Grease Filter
- Cleaning - The Grease Filter Enclosure Part 1
- Cleaning - The Grease Filter Enclosure Part 2
- Cleaning - The Electrostatic Precipitator (ESP) Part 1
- Cleaning - The Electrostatic Precipitator (ESP) Part 2
- Cleaning - The Electrostatic Precipitator Pre-Filter
- Cleaning - The Electrostatic Precipitator Bottom Pan
- Replacing - The Disposable Charcoal Post Filter

Procedures / Cautions / Warnings:

- WARNING - Fire System Commissioning Required Prior To Use**
- WARNING - NEVER Steam Clean, DO NOT Use Hot Solution On Or Around Fusible Link**
- WARNING - DO NOT Use Ice Or Water To Clean The Hot Cooksurface. Excessive Steam Will Degrade The Fusible Link.**
- WARNING - ESP Filter MUST BE COMPLETELY DRY When Reassembled**
- Evo Service Contact - (866) 626-1802 or support@evoamerica.com

I have received the Evo EVent start-up and training for the above location: _____
Site Manager Signature _____ Date _____

Key Contacts

Executive Chef: _____
Direct Office Number: _____
Mobile Phone Number: _____
Email Address: _____

Food & Beverage Director: _____
Direct Office Number: _____
Mobile Phone Number: _____
Email Address: _____

Facilities Manager: _____
Direct Office Number: _____
Mobile Phone Number: _____
Email Address: _____