

# Duke Broiler Pre-Installation Survey

Today's Date: \_\_\_\_\_

Restaurant #: \_\_\_\_\_

EMAIL Address: \_\_\_\_\_

Street Address: \_\_\_\_\_

Restaurant Contact: \_\_\_\_\_

City: \_\_\_\_\_

Restaurant Phone: \_\_\_\_\_

State: \_\_\_\_\_

Installer Contact: \_\_\_\_\_

Zip: \_\_\_\_\_

Installer Phone: \_\_\_\_\_

Projected Installation Date: \_\_\_\_\_

New Restaurant  YES

Existing Restaurant  YES

Dedicated 120V / 60 Hz / 1 phase, 20A circuit for Broiler:  
(Must be within 4 feet of the Broiler)

YES  NO

Is circuit currently interlocked with the Fire Safety System?

YES  NO

Type of Gas  NATURAL GAS  PROPANE

Measured Supply Gas Pressure:(Must fall within range of:

Natural Gas - 7"-12" W.C. \_\_\_\_\_ Inches of Water Column

If over 12" W.C., 175689 High Pressure Regulator Kit Necessary

Propane - 10"-12" W.C. \_\_\_\_\_ Inches of Water Column

If over 12" W.C., 175689 High Pressure Regulator Kit Necessary

Gas Hose Kit Required?  YES  NO

Will Location Require a Catalyst?  YES  NO

Size of Supply Pipe Connection to Broiler \_\_\_\_\_

Will Broiler be located within 48" of a Fryer?  YES  NO

If YES, check which side of Broiler




Grease Shield Mandatory

Width of back door: \_\_\_\_\_ inches

Distance from floor to bottom of the exhaust hood where broiler will be placed: \_\_\_\_\_

Dimensions of Exhaust Hood: Width: \_\_\_\_\_ inches Length: \_\_\_\_\_ inches

Restaurant Signature \_\_\_\_\_

Technician's Signature \_\_\_\_\_

Print Name \_\_\_\_\_

Print Name \_\_\_\_\_

**UPON COMPLETION, THIS FORM SHOULD BE FAXED OR EMAILED TO:  
ATTN: BOB BOOKER AT BBOOKER@DUKEMFG.COM  
ATTN: BOB BOOKER AT FAX: (314) 231-5349**