


PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
AIR CURTAIN

SITE AND BLDG #: Schenectady 060

MECHANIC SIGNATURE: 

DATE: 6/15/2023

LOCATION/RM #: kitchen WO# 22645 ASSET # 190917
-413

START TIME: 1130

FINISH TIME: 1200

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
1	In addition to the procedure(s) outlined in this standard, the equipment manufacturer’s recommended maintenance procedure(s) and/or instruction(s) shall be strictly adhered.	✓		
2	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal energy prior to beginning work.	✓		
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Disconnect the power to the unit.	✓		
2	Remove the intake grille by removing all screws around the edges.	✓		
3	Vacuum and wash (if necessary) to remove the buildup of dirt and debris.	✓		
4	If necessary, lubricate the motors.	✓		
5	Reinstall the cover and intake grille.	✓		
6	Verify proper operation of unit. Make and/or recommend any needed repairs.	✓		

Note: The technician shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence. For any deficiencies found exceeding \$250 open a corrective maintenance (CM) ticket and include the Asset #, WO #, photos, and a detailed discription of the deficiency.

To be performed by: General Maintenance Worker

Additional Notes: