

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

UNIT HEATER, ELECTRIC

SITE AND BLDG #:

NY060 MAN BLDG

MECHANIC

SIGNATURE:

Dave Rypel

DATE:

11/13/18

LOCATION/RM #:

Kitchen WO# 1108 ASSET # 10493

START TIME:

FINISH TIME:

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 to.	X		
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.	X		
1	Check heater coils and associated piping for leaks or corrosion.	X		
2	Clean heating coil. Brush vacuum where accessible.		X	not needed
3	Inspect wiring and electrical controls for loose connections, charred, frayed or broken insulation, evidence of short circuiting, wrong size fuses, circuit breakers, or switches, and other electrical deficiencies. Tighten any loose connections.	X		
4	Inspect fan for bent blades, unbalance, excessive noise and vibration.	X		
5	Check motor and fan shaft bearings for noise, vibration, overheating; lubricate bearings.	X		
6	Verify proper control by modulating the thermostat through complete cycle.	X		
7	Inspect unit for proper operation.	X		
8	Inspect unit for overall condition and recommend for replacement or other needed repairs.	X		

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 description of the deficiency.

To be performed by: HVAC Technician

Additional Notes: