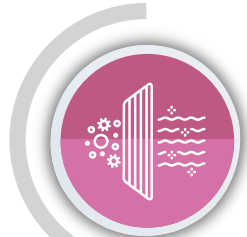


# HVAC MAINTENANCE CHECKLIST

## FOR RESTAURANTS

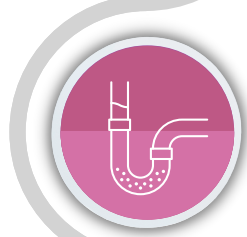
### VISUALLY INSPECT THE SYSTEM (MONTHLY)

Cracks or breakage can be easily detected through visual inspection.



### CHANGE THE AIR FILTER REGULARLY (EVERY 3 MONTHS)

Monitoring air filters prevent degradation of air quality.



### CHECK & CLEAN DRAIN LINES (EVERY 1-2 MONTHS)

Prevent accumulation of dirt and debris in drains.

### GET PROFESSIONAL MAINTENANCE (EVERY 6 MONTHS)

Checking the HVAC biannually by a professional is essential.



### CLEAN THE CONDENSER (EVERY MONTH)

The efficiency of condensers must be maintained to reduce energy expenses.

### KEEPING THE OUTDOOR UNIT CLEAR (CONSTANTLY)

Blockage of the Outdoor unit also affects indoor air quality.

