



Document Title	Install Preparation Checklist – 1 Week Out
Document Summary	This document outlines the major activities required to prepare your restaurant and team for Flippy's arrival 1 week prior to the scheduled install date.

Install Preparation Checklist – 1 Week Out

7 DAYS PRIOR TO INSTALLATION:

- **SELECT POINT OF CONTACT:** Select your main point of contact for the installation. This person must be available onsite at the beginning of installation to provide access to the installation team to the restaurant. They are responsible for ensuring that all prerequisites for installation are complete.

2-3 DAYS PRIOR TO INSTALLATION:

- **BRIEF YOUR TEAM:** Ensure that your team members and staff are aware of Flippy's upcoming arrival, and the times that the restaurant will be down during the installation window
- **PLAN FOR TRAINING:** Miso will conduct Team Member and Technician Training after installation. Ensure that team members and technicians who are going to receive the training plan to be onsite
- **RECEIVE & STORE RENTAL EQUIPMENT:** 2-3 days prior to installation, the restaurant will receive rental equipment that must be stored safely inside until the installation date¹
- **SET ASIDE PRODUCT:** Miso requires 2 bags of each food type to be labeled and set aside for product testing²
- **SET ASIDE FRYER OIL:** Miso requires oil to fill fryers prior to beginning testing with food³

DAY OF INSTALLATION:

- **CLEAR AISLEWAY / INGRESS PATH TO FRY STATION:** Ensure the area is clear for Miso to move equipment through the aisle
- **CLEAR FRY STATION AREA:** Remove all fryer equipment or tools from the fry station area, including but not limited to: baskets, fryer oil filtration equipment, skimmers, etc.
- **CLEAR WALLS / EQUIPMENT:** Clear any equipment that may interfere with the installation area: i.e., hanging monitors, wall alarm lights, etc.
- **CLEAN & EMPTY FRYER VATS + HANGERS:** Drain oil from all fryers and clean fryers. Remove fryer dividers and basket support racks (hangers)

IMPORTANT: When Miso arrives, communicate where the basket support racks (hangers) are placed

- **MOVE FRYERS:** Move fryers out of the way of the installation area

NOTES:

1: The following equipment must be received and stored safely inside by the team. Miso will communicate via email when the shipment is scheduled to arrive: 1/ea Material Lift, 2/ea 6 foot ladders, 1/ea dust vacuum, 2/ea 4 wheel dolly

2: Set aside at least 2 bags of all food types that are currently on the menu. Miso will use this food for testing, then discard, it cannot be served to customers

3: Ensure that there is sufficient fryer oil to fill all fryers in your restaurant for Miso to use while testing.