

# Startup Checklist

## for Domestic and Standard Export Ovens



Middleby Cooking Systems Group • 1400 Toastmaster Drive • Elgin, IL 60120 • (847)741-3300 • FAX (847)741-3801

### INSTRUCTIONS

- Checklists are to be completed by the Technician of the Authorized Service Agency
- Complete one checklist per installation (up to four ovens), IF all of the ovens are of the same model. *If ANY of the ovens in the installation are different models, complete an individual checklist for each oven.*

**IMPORTANT: IT IS THE CUSTOMER'S RESPONSIBILITY TO REPORT ANY CONCEALED OR NON-CONCEALED DAMAGE TO THE FREIGHT COMPANY.**

### 1. OVEN INFORMATION

#### 1.1 Fill in the Model and Serial Number for each oven in the installation.

Model	Serial Number
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#### 1.2 Are ALL of the ovens in the installation of the same model?

- Yes                       No

If **Yes**, proceed to **Step 1.3**.

If **No**, YOU MUST FILL OUT A SEPARATE CHECKLIST FOR EACH OVEN IN THE INSTALLATION.

#### 1.3 Heating System Type/Specifications

Copy the following utility information from the oven's serial plate.

- Gas-fired:     Natural                       Electrically heated  
                           Propane  
                           Other: \_\_\_\_\_

Nameplate Voltage: \_\_\_\_\_ Phase: \_\_\_\_\_ KiloWatts: \_\_\_\_\_

#### 1.4 Customer Information

Owner \_\_\_\_\_

Store \_\_\_\_\_

Address \_\_\_\_\_

Phone (         ) \_\_\_\_\_ - \_\_\_\_\_

### 2. UTILITY CONNECTIONS

#### 2.1 Perform the following electrical utility checks.

- Electrical supply matches the information on the serial plate  
Actual Voltage: \_\_\_\_\_ Phase: \_\_\_\_\_ KiloWatts: \_\_\_\_\_
- Oven(s) are connected to the supply correctly.
- Conduit is not used as a ground connection.
- On 3-phase ovens, a "high leg" connection is NOT PRESENT.
- Each oven cavity has an individual breaker/disconnect.

**Perform Steps 2.2-2.5 for gas ovens only.**

#### 2.2 Record the gas meter flow rate: \_\_\_\_\_

Middleby recommendations:

- 750 cfh (5.9ℓ/sec.) meter: 1-2 oven cavities
- 1200 cfh (9.4ℓ/sec.) meter: 3-4 oven cavities

#### 2.3 Record the gas line size: \_\_\_\_\_

Middleby recommendations:

- 1-2 PS200-series or PS360-series oven cavities, or ANY NUMBER of PS536 oven cavities:  
2" (51mm) pipe - natural gas, 1-1/2" (38mm) pipe - propane
- 3-4 PS200-series or PS360-series oven cavities, or ANY NUMBER of PS555/570 oven cavities:  
2" (64mm) pipe - natural gas, 2" (51mm) pipe - propane

#### 2.4 Record the gas line TOTAL\* length: \_\_\_\_\_

\* Add 7 ft. (2.1m) to the total for every 90° elbow. Middleby recommends a total gas line length of no more than 200 ft. (61m).

#### 2.5 Perform the following checks.

- Full-flow shutoff valve is present.
- Flexible gas hose(s) are free of bends, folds, or twists.

### 3. CONSTRUCTION/ASSEMBLY CHECKS

#### 3.1 Check all that apply.

- Electrical connections checked and tightened.
- Motor mounting bolts checked and tightened.
- Alignment of the blower shaft and pulley(s) are correct (PS200, PS536, PS555/570).
- Set screws on pulleys checked and tightened (PS200, PS536, PS555/570).
- Fan belt(s) have the proper 1" (25mm) deflection (PS200, PS536, PS555/570).
- Set screws on motor heat slingers checked and tightened (PS360).
- Set screws on fan/blower wheels checked and tightened.
- Plenum baffle alignment matches spec on air finger label inside the machinery compartment (PS360).
- Air switch tubing checked.
- Conveyor is level. If necessary, adjust the cams on the conveyor frame to level the conveyor.
- Drive sprocket set screws checked and tightened.
- Drive chain tension checked.
- Conveyor belt tension checked for proper deflection and adjusted if necessary.
- Minimum rear clearance is provided (PS200, PS360, PS536).
- Restraint cabled is properly attached and is shorter than utility connections.



