



Installation and Operational Checklist for Middleby Conveyor Ovens (CE version)

Affected Models: CE-approved versions of PS200 Series, PS300 Series, PS360WB, PS360WB70

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. All tests in this checklist must be performed for EACH oven. Tests that require a separate response for each oven provide several answer blanks. Tests that require a "Yes/No" response will have ONE answer that applies to ALL of the ovens in the installation. If ANY of the ovens in the installation are of different models, complete an individual checklist for each oven.
- Some answers require an explanation. In these cases, a blank is provided.
- Comments can be written in the provided blanks, in the margins, or an additional sheet.
- Any answers of **NO** indicate situations under which the oven cannot be operated properly and/or safely. The oven may not be operated until these situations have been corrected.

1. Oven Information (All oven models)

1.1 How many ovens are in the installation?

Vertically (check one):

Single Double Stack Triple Stack Quad Stack

Horizontally (check one):

Single Tandem Tri Quad

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

| | Model | Serial Number |
|--------|-------|---------------|
| Oven 1 | _____ | _____ |
| Oven 2 | _____ | _____ |
| Oven 3 | _____ | _____ |
| Oven 4 | _____ | _____ |

1.3 Are ALL of the ovens in the installation of the same model?

Yes No

If **Yes**, proceed to **Step 1.4**.

If **No**, YOU MUST FILL OUT A SEPARATE CHECKLIST FOR EACH OVEN IN THE INSTALLATION. Check the box in Step 1.2 (above) for the oven that *this* checklist will describe.

1.4 Heating System Type/Specifications

Copy the following information from the data plate.

Gas-fired Electrically heated

Natural Propane Other: _____

Voltage: _____ V
Phase: _____ Ph
kW Rating: _____

1.5 Customer Information

Owner _____

Store _____

Address _____

Phone (_____) _____ - _____

2. Shipping Information (All oven models)

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

2.1 Do any of the following items show signs of shipping damage?

- Oven
- Attachment(s) (if present)
- Key Spare Parts Kit (if present)
- Installation Kit
- Shipping Container

Yes No

Description of damage: _____

2.2 If damage is present, has a freight claim been filed?

Yes No

If **No**, the customer should file a freight claim immediately.

2.3 Are any parts missing from the Installation Kit or the Key Spare Parts Kit (if present)?

Yes No

If **Yes**, contact Middleby for replacement.

NOTE: Parts listings for these Kits can be found in the Owner's Operating and Installation Manual.

- Installation Kit - "Installation" section
- Key Spare Parts Kit - "Maintenance" section

3. Supply Requirements: Electrical (All oven models)

3.1 Data Plate

- Check the box in **Table 3a** that matches the electrical specifications on the data plate.
- If the plate specifies a range of operating voltages, check the boxes for both the upper and lower limits of the range.
- If none of the options listed match the oven, check the box marked **Other** and fill in the electrical specifications.

3.2 Electrical specifications checked in Table 3a match the data plate(s) on the oven(s).

Yes **NO**

NOTE: For additional electrical information, refer to the Owner's Operating and Installation Manual.

Table 3a

| | Operating Voltage | Phase | Freq | Draw | Control Circuit | Wiring System | | | | |
|--|-------------------|-------|-------|------|------------------------------------|---------------|-----|----|-----|--|
| | | | | | | Poles | Hot | MP | Gnd | |
| Gas Ovens | | | | | | | | | | |
| <input type="checkbox"/> PS200 Series..... | 220-230V | 1 Ph | 50 Hz | 4.1A | 230V (120V conveyor speed control) | 2 | 1 | 1 | 1 | |
| <input type="checkbox"/> PS300 Series..... | 220-230V | 1 Ph | 50 Hz | 8A | 230V (120V conveyor speed control) | 2 | 1 | 1 | 1 | |
| <input type="checkbox"/> PS360WB70..... | 220-230V | 1 Ph | 50 Hz | 12A | 230V (120V conveyor speed control) | 2 | 1 | 1 | 1 | |
| Electric Ovens | | | | | | | | | | |
| <input type="checkbox"/> PS200 Series..... | 380-400V | 3 Ph | 50 Hz | 40A | 230V (120V conveyor speed control) | 4 | 3 | 1 | 1 | |
| <input type="checkbox"/> PS300 Series..... | 380-400V | 3 Ph | 50 Hz | 39A | 230V (120V conveyor speed control) | 4 | 3 | 1 | 1 | |
| Other | | | | | | | | | | |
| <input type="checkbox"/> | | | | | | | | | | |

3.3 Wiring conduit is not used as a ground connection.

Yes **NO**

3.6 An individual circuit breaker is provided for (each) oven.

Yes **NO**

3.4 Measure and record the voltage(s) supplied to the oven(s).

Oven 1 _____ V

Oven 2 _____ V

Oven 3 _____ V

Oven 4 _____ V

3.7 Circuit breaker has 3mm contact gaps across all poles of the supply when in the open (off) position.

Yes **NO**

3.8 (PS360WB70 only)

The white and black wires from the burner blower motor are connected to the power supply.

Yes **NO**

3.5 Supplied voltage(s) are within +/-10% of the voltage specified on the data plate(s).

Yes **NO**

3.9 (PS360WB70 only)

The red burner blower motor wire is insulated at its free end.

Yes **NO**

4. Supply Requirements: Gas (Gas-fired ovens only)

4.1 Gas meter flow rate: _____ m³H

Gas meter is of sufficient rating.

Yes **NO**

PS200 series minimum rating: 12.74m³H for first oven
Additional 5.10m³H for each additional oven

PS300 series, PS360WB70 minimum rating: 16.99m³H for 1-2 ovens
33.98m³H for 3-4 ovens

NOTE: This minimum rating does not take other gas appliances into consideration. Additional gas appliances will increase the required meter rating.

4.3 Gas line total length

Length of gas line from meter to oven(s): _____

Number of 90° elbows: _____ x 2.1m = _____

Total length: _____

NOTE: If the total length exceeds 70m, contact Middleby.

4.2 Size of gas line: _____

Gas line is correctly sized, and is dedicated from the meter to the oven location.

Yes **NO**

NOTE: The minimum gas line size depends on several factors, including the number of ovens in the installation, the oven kCal rating, and the altitude of the installation. If necessary, contact Middleby for assistance.

4.4 Connection from the gas line to each oven is correctly sized and attached.

Yes **NO**

NOTE: A 19.1mm individual line connection is provided for each oven.

4.5 Full-flow gas shutoff valve is present at the gas utility connection.

Yes **NO**

5. Pre-Startup Checks (All oven models)

5.1 (PS200 series only)

Does the installation allow service access to the control end of the oven?

- Yes No

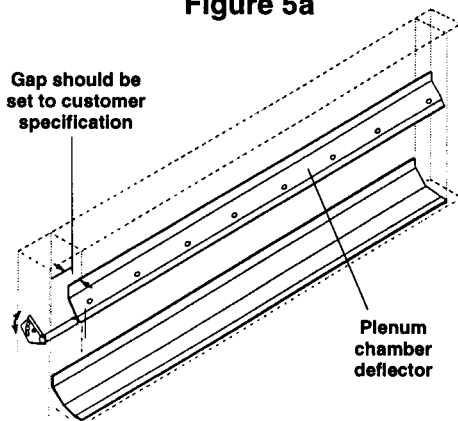
NOTE: Middleby strongly recommends this service access because of the configuration of the PS200 oven.

5.2 Each oven **MUST** pass all of the applicable tests below. Failure to pass ANY applicable test is equivalent to a **NO** answer, requiring correction before the oven(s) can be operated. The affected oven models are noted for each test.

- All All electrical connections have been checked and tightened.
- 200 series Motor mounting bolts and bearing bolts are tight.
- 200 series Alignment of the blower shaft and motor pulley is correct. Use a string or a straightedge to check the alignment.
- 200 series Set screws on the motor pulley are tight.
- 200 series Fan belt has a proper 25.4mm deflection.
- 300 series, 360WB, 360WB70 Set screws on the motor heat slingers are tight.
- 200 series Set screws on the fan are tight.
- 300 series, 360WB, 360WB70 Set screws on the main blower wheels are tight.
- 360WB, 360WB70 Spacing between the plenum chamber deflector and the rear wall of the plenum matches the customer's specification. See Figure 5a .

NOTE: This specification should be printed on the label inside the machinery compartment. If the specification is not printed on the label, contact Middleby for assistance.

Figure 5a

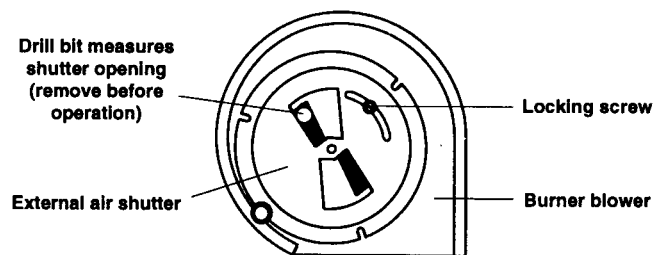


- All All plenum and burner blower air tube fittings (if present) are tightly connected.
- 360WB70 External air shutter is present on burner blower. See Figure 5b.
- 360WB70 External air shutter opening is correctly adjusted.

NOTE: To check the shutter setting, insert a correctly-sized drill bit into the outside edge of the opening, as shown in Figure 5b. A 7.94mm opening is recommended for installations at altitudes below 1524m. For high-altitude installations, contact Middleby for assistance.

- 360WB70 Air shutter locking screw has been checked and tightened.

Figure 5b

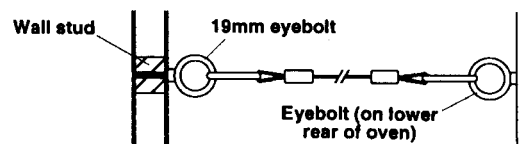


- All Sprockets on conveyor gear motor and conveyor drive shaft are tight.
- All Conveyor drive chain is adjusted to correct tension.
- All Conveyor belt is adjusted to correct tension.
- Ovens with front window Front loading window operates smoothly.
- All Oven has at least 25.4mm of rear clearance.
- All ovens on casters Restraint cable is properly sized, and is properly attached to the (bottom) oven. See Figure 5c.

NOTE: Restraint cables have a maximum length of 1263.7mm, AND must be shorter than the utility connections.

Some local codes may not permit ovens to rest on casters. Check all applicable codes before operating the oven.

Figure 5c



6. Gas System Test (Gas-fired ovens only)

6.1 All gas orifices are present and properly sized.

Yes **NO**

See Table 6a for a listing of standard orifice sizes.

6.2 Perform leak detector test (soap solution test) on all internal and external gas line joints and unions.

Leak detector/soap test indicates no leaks on internal or external gas lines.

Yes **NO**

6.3 Measure and record the gas pressure reading *before* the combination gas valve (unregulated incoming pressure).

Static (all gas appliances off):

_____ mbar _____ mbar _____ mbar _____ mbar
Oven 1 Oven 2 Oven 3 Oven 4

Dynamic (all gas appliances on):

_____ mbar _____ mbar _____ mbar _____ mbar
Oven 1 Oven 2 Oven 3 Oven 4

See Table 6b for a listing of recommended inlet pressures.

See Figure 6c for the location of the gas pressure measuring point.

Table 6a

Standard gas orifice sizes

For ovens installed at altitudes greater than 300m, or that use nonstandard gas types, contact Middleby for assistance.

| | Gas type | Main | Bypass | Pilot |
|--------------------|--------------------------|--------|--------|--------|
| PS200 | G20 | 5.00mm | 1.65mm | 0.64mm |
| | G25 | 5.00 | 1.65 | 0.64 |
| | G20, G25 | 4.20 | 1.50 | 0.64 |
| | G30 | 2.50 | 0.85 | 0.38 |
| | G30, G31 | 2.90 | 0.95 | 0.38 |
| PS200TG | City/Town Gas (Cat. III) | 11.50 | 2.70 | 1.10 |
| PS224, PS220FS | G20 | 4.60mm | 1.65mm | 0.64mm |
| | G25 | 4.60 | 1.65 | 0.64 |
| | G20, G25 | 3.90 | 1.50 | 0.64 |
| | G30 | 2.30 | 0.85 | 0.38 |
| | G30, G31 | 2.70 | 0.95 | 0.38 |
| PS360, PS314SBI | G20 | 5.50mm | 1.65mm | 0.64mm |
| | G25 | 5.50 | 1.65 | 0.64 |
| | G20, G25 | 4.50 | 1.50 | 0.64 |
| | G30 | 2.70 | 0.85 | 0.38 |
| | G30, G31 | 3.10 | 0.95 | 0.38 |
| PS360WB | G20 | 6.30mm | 2.30mm | 0.64mm |
| | G25 | 6.30 | 2.30 | 0.64 |
| | G20, G25 | 5.40 | 2.00 | 0.64 |
| | G30 | 3.10 | 1.40 | 0.38 |
| | G30, G31 | 3.50 | 1.40 | 0.38 |
| PS360WB70 | G20 | 6.4mm | - | 0.81mm |
| | G25 | 6.4 | - | 0.81 |
| | G20, G25 | 6.4 | - | 0.81 |
| | G30 | 3.4 | - | 0.64 |
| | G30, G31 | 3.4 | - | 0.64 |

Table 6b

Standard gas types and inlet pressures

| Natural Gas and Propane | | | | | | | City/Town Gas | | |
|--------------------------------|-------------------------------|---|--|----------------------------------|----------------------------|--|---|--|---|
| PS200 Series and PS 300 Series | | | | | | PS200 Series Only | PS200TG Only | | |
| Country | IE, IT, PT, ES, GB | DE | NL | BE, FR | AT, CH | DK, FI, SE | IT, ES, CH | DK | SE |
| Category | II _{2H3+} | II _{2ELL3B/P} | II _{2L3B/P} | II _{2E+3+} | II _{2H3B/P} | II _{2H3B/P} | II _{2H3+} /II _{1a2H} | III _{1a2H3B/P} | III _{1ab2H3B/P} |
| Gas supply pressure (mbar) | G20..... 20 G30..... 29-37 | G20..... 20 G25..... 20 G30/31.. 50 | G25..... 25 G30..... 28-30 G31..... 30 | G20..... 20-25 G30..... 29-37 | G20..... 20 G30/31.. 50 | G20..... 20 G30..... 28-30 G31..... 30 | G110.... 8 G20..... 20 G30..... 29-37 | G110.... 8 G20..... 20 G30..... 28-30 G31..... 30 | G110/G120.... 8 G20..... 20 G30..... 28-30 G31..... 30 |

6.4 Inlet gas pressure(s) recorded above are 50mbar or less.

Yes **NO**

NOTE: If the supplied gas pressure exceeds 50mbar, a separate pressure regulator must be installed before the manual shutoff valve to reduce the pressure.

6.5 Remove the gas converter cap screw (shown in Figure 6c). Check (and correct, if necessary) the orientation of the gas converter. Then, replace the cap screw.

A (Regulator is enabled)

- PS360WB70 (all)
- Natural gas ovens (all)
- City/town gas ovens (all)

B (Regulator is disabled)

- Propane ovens (all except PS360WB70)

Gas converter is properly oriented.

Yes **NO**

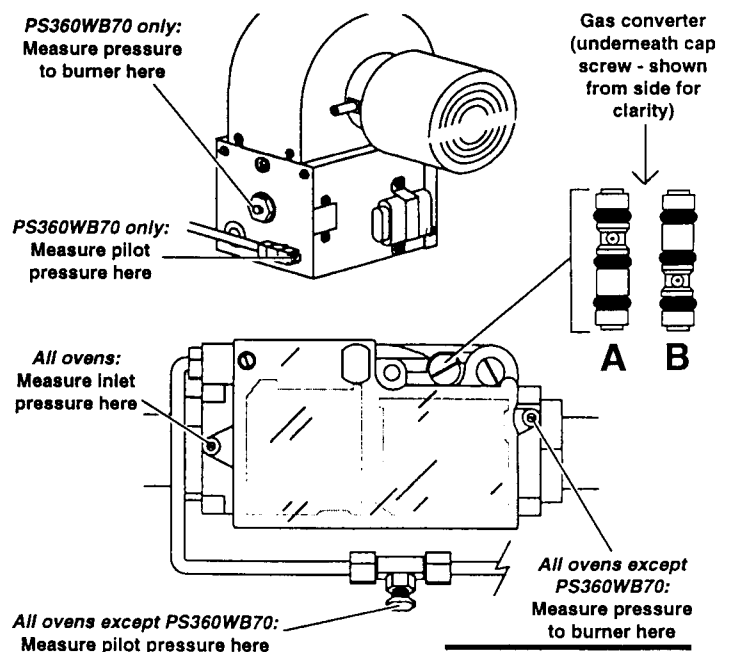
6.6 Measure and record the gas pressure reading *after* the combination gas valve (gas pressure to the burner), with the oven(s) on high flame.

_____ mbar _____ mbar _____ mbar _____ mbar
Oven 1 Oven 2 Oven 3 Oven 4

Recommended: Natural Gas Propane
360WB70 7.46mbar 7.46mbar
All other ovens 8.71mbar not regulated

See Figure 6c for the location of the gas pressure measuring point.

Figure 6c



6.7 Measure and record the pilot gas pressure reading.

_____ mbar _____ mbar _____ mbar _____ mbar
Oven 1 Oven 2 Oven 3 Oven 4

Recommended: Natural Gas Propane
 360WB70 12.5-14.9mbar 12.5-14.9mbar
 All other ovens 8.71-9.95mbar 19.9-24.9mbar

See Figure 6c for the location of the gas pressure measuring point.

6.8 Current reading across the pilot flame sensor, with the oven(s) on low flame, measures at least 2.0µA.

Yes **NO**

7. Electrical Tests (Electrically heated ovens only)

7.1 Measure and record the current at each of the heating element contactor lines.

| | | | |
|---------------|-----------|-----------|--------------------------|
| | C1 | C2 | C3 |
| | _____ | _____ | _____ |
| <i>Oven 1</i> | __A__A__A | __A__A__A | __A__A__A |
| <i>Oven 2</i> | __A__A__A | __A__A__A | __A__A__A |
| <i>Oven 3</i> | __A__A__A | __A__A__A | __A__A__A |
| <i>Oven 4</i> | __A__A__A | __A__A__A | __A__A__A |
| | | | <i>PS300 Series only</i> |

7.2 All of the measured amperages fall within the +/-10% range specified in Table 7a.

Yes **NO**

NOTE: For electrically heated ovens that are not listed in Table 7a, refer to the oven's Technical Manual, Section 2, "Servicing Components."

Table 7a

| | PS200 Series | | PS300 Series | |
|------|--------------|--------------|--------------|----------------|
| | Nom. | +/-10% | Nom. | +/-10% |
| 380V | 22A | 19.8 - 24.2A | 12.3A | 11.07 - 13.53A |
| 415V | 28A | 25.2 - 30.8A | 9.7A | 8.73 - 10.67A |

8. Operational Tests (All oven models)

8.1 Turn the blower fans on.

Are all cooling fans drawing air inward?

Yes **NO**

Turn the blowers off.

8.2 Are the blower fan(s) oriented properly? See Figure 8a.

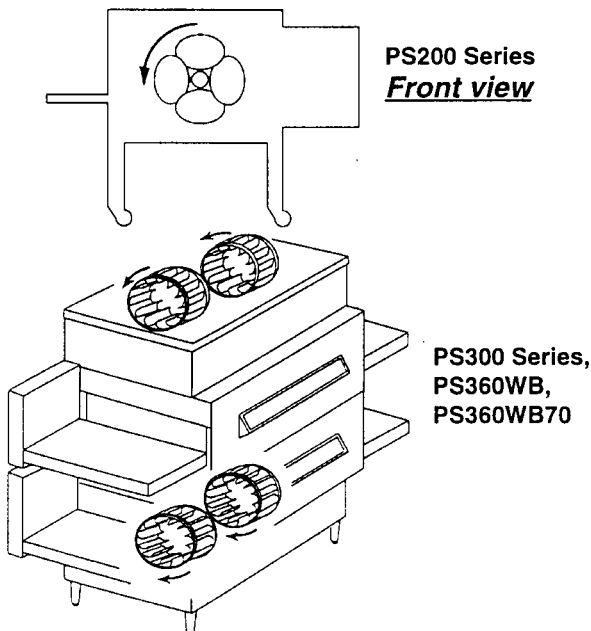
Yes **NO**

8.3 Quickly turn the main blower motor(s) ON and then OFF.

Do blower fan(s) rotate freely in the proper direction? See Figure 8a.

Yes **NO**

Figure 8a



8.4 (All gas oven models)

Check that disconnecting each air switch will disable the burner. For each air pressure switch:

- Disconnect the air pressure tubing from the switch.
- Turn the blower and heater switches ON.
- Check that oven remains cool.
- Turn the blower and heater switches OFF.

Does the oven remain cool?

Yes **NO**

If **NO**, adjust or replace the air switch as necessary.

8.5 Turn the conveyor ON.

Do the conveyor belt loops point in the direction of conveyor travel? See Figure 8b.

Yes **NO**

Turn the conveyor OFF.

Figure 8b



8.6 (Ovens with a left-to-right conveyor direction only)

Does the finger arrangement match the label inside the machinery compartment?

Yes **NO**

8.7 (Ovens with a right-to-left conveyor direction only)

Has the oven's finger arrangement been properly reversed from the arrangement on the label inside the machinery compartment?

Yes **NO**

8.8 Complete the information in Chart 8c, below.

- The Label Part Number (P/N), and Label Revision Number (REV) should be copied directly from the label inside the machinery compartment.
- Fill in the Upper and Lower Finger Arrangement boxes with the appropriate letter codes from the label inside the machinery compartment. Complete the boxes so that they show the ACTUAL finger arrangement of (each) oven.

NOTE: If the oven has a right-to-left conveyor direction, the machinery compartment label will be the OPPOSITE of the actual finger arrangement inside the oven. Show the ACTUAL arrangement in the chart.


- Check the box next to the arrow that shows the direction of conveyor travel.
- When listing the components of each finger (in the blanks at the right), it is only necessary to write the Part Number of each component, and not its full description.

Chart 8c

Oven 1 P/N _____ REV _____

Upper

Lower


BELT DIRECTION: L  R

| | Outer | Inner | Manifold |
|---|-------|-------|----------|
| A | _____ | _____ | _____ |
| B | _____ | _____ | _____ |
| C | _____ | _____ | _____ |
| D | _____ | _____ | _____ |
| E | _____ | _____ | _____ |
| F | _____ | _____ | _____ |
| G | _____ | _____ | _____ |

Oven 2 P/N _____ REV _____

Upper

Lower


BELT DIRECTION: L  R

| | Outer | Inner | Manifold |
|---|-------|-------|----------|
| A | _____ | _____ | _____ |
| B | _____ | _____ | _____ |
| C | _____ | _____ | _____ |
| D | _____ | _____ | _____ |
| E | _____ | _____ | _____ |
| F | _____ | _____ | _____ |
| G | _____ | _____ | _____ |

Oven 3 P/N _____ REV _____

Upper

Lower


BELT DIRECTION: L  R

| | Outer | Inner | Manifold |
|---|-------|-------|----------|
| A | _____ | _____ | _____ |
| B | _____ | _____ | _____ |
| C | _____ | _____ | _____ |
| D | _____ | _____ | _____ |
| E | _____ | _____ | _____ |
| F | _____ | _____ | _____ |
| G | _____ | _____ | _____ |

Oven 4 P/N _____ REV _____

Upper

Lower

BELT DIRECTION: L  R

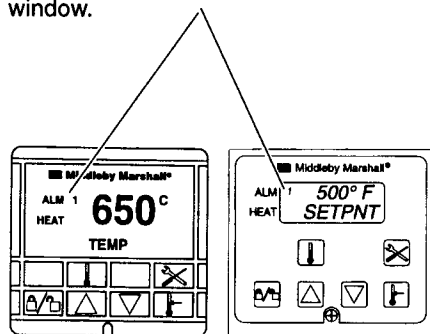
| | Outer | Inner | Manifold |
|---|-------|-------|----------|
| A | _____ | _____ | _____ |
| B | _____ | _____ | _____ |
| C | _____ | _____ | _____ |
| D | _____ | _____ | _____ |
| E | _____ | _____ | _____ |
| F | _____ | _____ | _____ |
| G | _____ | _____ | _____ |

9. Temperature Controller Tests: High Limit, Cooldown, Set Point (All ovens featuring Digital Temperature Controllers)

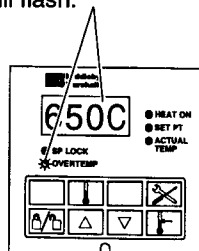
- 9.01 Disconnect the thermocouple leads from terminals 7 and 8 of the temperature controller.
- 9.02 Connect the leads of a thermocouple source (Middleby p/n 27170-0192) to terminals 7 and 8 of the temperature controller (white wire +, red wire -).
- 9.03 Turn the blower switch ON.
- 9.04 Set the thermocouple source to 371°C (700°F).
- 9.05 Observe the temperature controller status window. As the temperature reading rises to 343°C (650°F), a high limit condition should be displayed. The display will vary based on the type of temperature controller installed in the oven. See Figure 9a.

Figure 9a

For these temperature controllers, an ALM 1 message will appear in the window.



For this type of temperature controller, the OVERTEMP light will turn on, and the temperature reading will flash.



9.06 The High Limit function of the temperature controller is operating properly.

Yes NO

9.07 Turn the blower switch OFF. The blowers should remain in operation.

9.08 Set the thermocouple source to 38°C (100°F).

9.09 Observe the temperature controller status window. As the temperature reading falls to 93°C (200°F):

- the blowers should stop.
- the temperature controller should turn off.

9.10 Cooldown feature of the temperature controller is operating properly.

Yes NO

9.11 Disconnect the leads of the thermocouple source from the temperature controller.

9.12 Reconnect the thermocouple leads to the temperature controller (white wire +, red wire -).

9.13 Turn the blower and heating switches ON.

9.14 Program a set point of 204°C (400°F) on the temperature controller.

9.15 Allow the oven temperature to rise to 204°C (400°F).

9.16 Check that the oven is maintaining the set point of 204°C (400°F) as the oven cycles the burner/heating elements on and off.

9.17 Set Point feature of temperature controller is operating properly.

Yes NO

9.18 Turn the blower and heating switches OFF. The blowers will remain in operation until the oven cools.

10a. Separate High Limit Test (PS200 series)

- 10.01 Disconnect the thermocouple leads from the TC+ and TC- terminals on the separate high limit control.
- 10.02 Connect the leads of a thermocouple source (Middleby p/n 27170-0192) to the TC+ and TC- terminals on the high limit control (white wire +, red wire -).
- 10.03 Turn the blower switch ON, and set the thermocouple source to 371°C (700°F).
- 10.04 As the temperature reading reaches 343°C (650°F), the light on the High Limit Reset Switch will light up, indicating a high limit condition.
- 10.05 Set the thermocouple source to 288°C (550°F).

10.06 Press the high limit control reset switch. The light next to the high limit control should go out.

10.07 Separate High Limit is functioning properly.

Yes NO

10.08 Disconnect the leads of the thermocouple source from the high limit control terminals.

10.09 Reconnect the thermocouple leads to the TC+ and TC- terminals on the high limit control (white wire +, red wire -).

10.10 Proceed to Section 11, Ventilation System.

10b. Mechanical High Limit Test (PS300 series)

NOTE: The high limit thermostat capillary tube is located above the temperature control thermocouple. The high limit bulb is inside this tube.

- 10.11 Ensure that the capillary tube has no sharp bends.
- 10.12 Ensure that the high limit bulb is not touching the mounting locknut on the entry end of the support tube.
- 10.13 Allow the oven to operate at the maximum temperature of 316°C (600°F) for at least 15 minutes.
- 10.14 Attach temporary jumpers across terminals 4 and 5, and across terminals 11 and 12, of the temperature controller. This bridges the operating thermostat and disables the temperature controller's high limit function.
- 10.15 Check that the mechanical high limit activates in the proper range of 340-370°C (644-698°F).

WARNING: IF THE MECHANICAL HIGH LIMIT DOES NOT ACTIVATE BEFORE THE OVEN REACHES 370°C (698°F), TURN OFF THE HEATER SWITCH AND ALLOW THE OVEN TO COOL.

10.16 If the mechanical high limit did not activate in the proper range, adjust the position of the high limit bulb as necessary:

- Move the bulb further into the mounting tube to lower the actuating temperature.
- Move the bulb closer to the end of the mounting tube to raise the actuating temperature.

10.17 Remove the jumper wires, and repeat Steps 10.11-10.16 as necessary until the mechanical high limit activates within the proper range.

10.18 Separate High Limit is functioning properly.

Yes NO

10.19 Remove the jumper wires from the temperature controller terminals.

11. Ventilation System (All oven models)

NOTE: The following ventilation requirements are necessary for safe oven operation. Local codes may specify additional ventilation requirements. Check all applicable codes before operating the oven.

11.1 Are the oven(s) located under a ventilation hood?

- Yes
 No (Electrically heated oven[s]): Proceed to Step 12.
 NO (Gas-fired oven[s])

IMPORTANT: Ventilation hoods are required for all gas ovens and are recommended for electrically heated ovens.

Hood Manufacturer _____

Hood Model _____

- Power Driven Unpowered

11.2 Makeup air system is present in kitchen and/or hood system to avoid a negative pressure condition.

- Yes **NO**

11.3 Makeup air flow does not blow into oven bake chamber, or otherwise inhibit the performance of the oven(s).

- Yes **NO**

11.4 Perform a 30-second smoke candle test.

- Ventilation hood must be operating.
- All ovens in the stack must be operating and at temperature.
- Stop the conveyor of the bottom oven of the stack.
- Place the smoke candle into a pan, of no greater depth than 76mm.
- Light the smoke candle.
- Quickly insert the pan through the front window of the bottom oven, placing it on the conveyor. For an oven without a front window, insert the pan through either end of the conveyor, centering it along the length of the oven.
- Close the front window of the oven.

11.5 Percentage of smoke captured by the ventilation hood:

0% 20% 40% 60% 80% 100%

NOTE: Middleby recommends the use of a ventilation hood capable of capturing at least 90% of the smoke from this test. If you answered 0% in the test results above, or if the hood does not operate at all, the situation MUST be corrected if the installation includes a gas oven.

12. Customer Tests and Feedback (All oven models)

12.1 Service agency sticker placed on oven(s) and shown to customer. The sticker must show the name and the phone number of the service agency.

- Yes **NO**

12.2 Test bake performed with customer product.

- Yes No _____

12.3 Final settings:

| | Temperature | Belt Speed | | Rear Belt Speed (if split belt) | |
|--------|-------------|------------|-------|------------------------------------|-------|
| | | min | sec | min | sec |
| Oven 1 | _____ | _____ | _____ | _____ | _____ |
| Oven 2 | _____ | _____ | _____ | _____ | _____ |
| Oven 3 | _____ | _____ | _____ | _____ | _____ |
| Oven 4 | _____ | _____ | _____ | _____ | _____ |

12.4 Customer has been instructed in operating the oven(s) under normal conditions.

- Yes No _____

Number of employees present for demonstration _____

12.5 Owner's Operating and Installation Manual provided for the Kitchen Manager/Staff.

- Yes **NO**

12.6 The customer has been instructed in cleaning the oven(s), including:

- Removal/replacement of conveyor
- Removal/disassembly/replacement of fingers

- Yes No _____

12.7 Customer provided with the opportunity to ask any questions regarding the operation or maintenance of the oven(s).

- Yes **NO**

SIGNING BELOW INDICATES APPROVAL OF THE INSTALLATION AND OPERATION OF THE OVEN(S). AFTER THIS SECTION HAS BEEN SIGNED BY BOTH THE TECHNICIAN AND THE CUSTOMER, THE OVEN(S) MAY BE OPERATED BY THE CUSTOMER.

Technician

Signature _____ Date ____/____/____

Service Agency _____

Address _____

Phone () _____ - _____

Customer

Signature _____ Date ____/____/____