



**PS670/770/870 (WOW-70) AND PS640/740/840 (WOW-40)
ADDITIONAL START-UP / CHECK OUT PROCEDURES**

After completing the Middleby Marshall standard Start-up Check-list (p/n:37201), please complete this form and attach it to the start-up form.

1. ____ **PHOTOCELL** - assure that when breaking the photocell beam(s), the red/green LED(s) on the back side of the photocell is lit. If LED(s) on back side of photocell stays lit, then it is out of adjustment (adjust accordingly). If the LED never lights, adjust the position, proximity, or gain located on the back side of the photocell 1/8th of a turn counter clockwise then remount and aim. The photocell should trip with 2 pizza screens stacked on top of each other from inside the edge of the belt back to the photo eye (all the way across the conveyor).
2. ____ **FINGERS, BLANKS, & END PLUGS** – Make certain that the finger components mesh properly and are aligned correctly inside and out. Make sure the air fingers, blanks, and end plugs themselves are installed correctly & that the air curtains are appropriately set to customer’s requirements.
3. ____ **740/770 ENERGY MODES** - Set the PS740/770 energy modes for Papa John’s as follows: mode-2= 7 minutes, mode-3= 14 minutes and mode-4= 1 hour.
4. ____ **FLAME COLOR 670/770/870** - If the flame is yellow at full flame, then the internal air shutter on each burner should be checked to confirm that they are set to 3/8".
5. ____ **LEFT & RIGHT BURNER CHANNELS 670/770/870** - During heat up- both sides (right & left) should heat up within 30 degrees of each other, if not check thermocouple wiring as well as the modulation valve system wiring to ensure they are all correct.
6. ____ **MICRO-AMPS** - Verify micro-amps on the ignition module are greater then 2.0. For the WOW-70, this is measured on the FC1(+) and (-) posts for the left burner side, and the FC2(+) and (-) posts for the right burner side. If not, adjust air shutter and bypass on modulating valves.
Record the micro amps: Left Burner _____ Right Burner _____
7. ____ **HIGH & LOW FLAME SETTINGS 640/740/840** – Nat’l gas: Turn burner on full flame and set manifold pressure to 3.5”w.c. with an 8mm wrench and a digital manometer, turn burner to low flame, by-pass only and set pressure to 0.25-0.30”w.c. with a 5mm wrench. Recheck both settings!
8. ____ **LOW FLAME BYPASS 670/770/870** - Verify the low flame bypass is set correctly, there are 2 ways of doing this. First option is to go into the maintenance screen using the password (NOHRA or 71758) and turn the burner on low flame. The second option is only for the PS770 stated in step 9 below (either method is acceptable)
9. ____ **770-SPECIFIC BYPASS** – When in energy mode 2, the low flame bypass setting should keep both burners lit. This can be tested by passing your hand over the reflector and assuring burner flame immediately increase and the temperature rises, not re-igniting. If not, then increase bypass rate (located on the side of the modulating valve under the blue cap) to correct. Natural gas: approximately fully open; Propane: approximately 2/3 open.
10. ____ **CONVEYOR RELAY** - Does the conveyor start within 5 to 20 degree's of set point pending model? Both sides of the oven’s actual temp need to be verified with set point for conveyor to operate.
11. ____ **ENERGY MODE 1** - In mode 1, the temperature should not continually rise above set point on either side. If it does, then lower the bypass setting.
12. ____ **CONVEYOR REVERSAL** – If the conveyor direction needs to be reversed, then 1.) the belt *must* physically be reversed, 2.) the jumper on the speed board *must* be repositioned, 3.) the eye *must* be reversed and aimed; 4.) the fingers may(640/840) or *must(840/870)* be reversed, and 5.) the extra thermocouple may(640/670) or *must(840/870)* be reversed.

Serial numbers: _____

CO# _____ Signature _____ Date _____