

Chuck E. Cheese PS200 Temperature Calibration Procedure

The thermocouple for a PS200 oven senses the temperature inside the oven's plenum, while Chuck E. Cheese specifications call for measuring the temperature inside the baking chamber. Follow the procedure in these instructions to calibrate the temperature controller to these Chuck E. Cheese specifications.

TOOLS REQUIRED:

- Digital thermometer with probe (min. 10" probe length is strongly recommended)

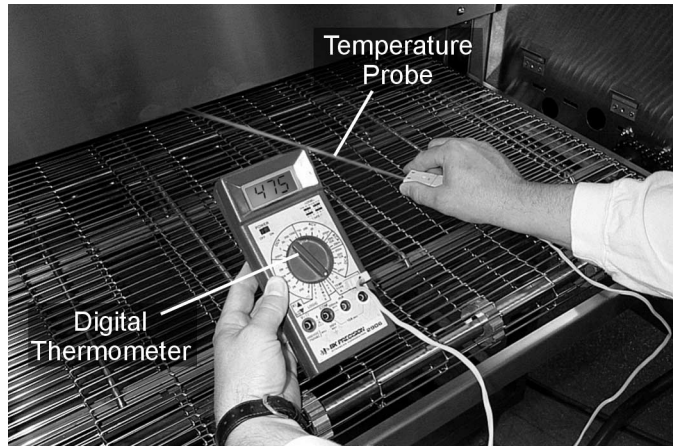
1. Check the oven's air finger arrangement. It should match the diagram included with these instructions. Also check that there are no gaps between the fingers and blank plates.
2. Turn the oven on, and allow it to heat to its normal operating temperature (480°F, +/- 10°). Please note that ANY deviation from these settings MUST have corporate approval from Chuck E. Cheese.


To obtain this permission (if necessary), please contact:
 Jeff Wohead
 (972) 258-5476 (office)
 (972) 679-2850 (cell)

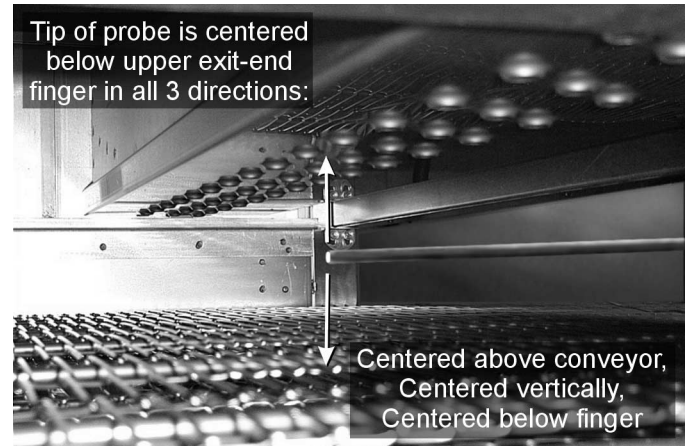
3. After the oven reaches its set point temperature, it should be pre-heated for at least 15 minutes to ensure accurate temperature readings inside the baking chamber.
4. Check that the digital thermometer is set to display degrees Fahrenheit. Insert the tip of the probe into the exit end of the oven as shown in the photos.

The probe should be aligned inside the oven as follows:

- a. The tip of the probe should be at the centerline of the conveyor belt.



- b. The tip of the probe should be centered vertically inside the baking chamber.
 - c. The tip of the probe should be at the midpoint of the upper air finger at the exit end of the oven.
5. Check the temperature reading on the thermometer. Wait for the reading to peak.
 6. Allow the burner/heating elements to cycle on and off several times. Check the temperature shown on the thermometer as the oven cycles. Note that the temperature will range from a lower limit to a high limit as the oven cycles.
 7. Record the upper and lower temperature ranges that you observed in Step 5. Then, average the two temperatures. This average number is the normal operating temperature for the oven, measured inside the baking chamber.
 8. Compare this temperature reading to the "actual temperature" shown on the digital temperature controller. You can check the "actual temperature" by pressing the  key.













9. Calculate the difference between the two temperatures. This is the number of degrees that will be added to - or subtracted from - the displayed temperature when you calibrate the controller, so that it matches your measured temperature.

If the temperature controller is reading too low when compared to your measured temperature, you will ADD degrees to the displayed value.

If the temperature controller is reading too high when compared to your measured temperature, you will SUBTRACT degrees from the displayed value.

To calibrate the controller:

- a. Press the   and  keys to enter service mode.
- b. Press the  key to cycle through the different options in Service Mode until you reach the calibration setting. It should read b 0.

- c. Press the   and  keys to unlock the calibration setting.
- d. Press the  and  keys as necessary to adjust the calibration setting. The adjustment is shown in the display. For example, a +5°F adjustment would appear as b 5, while a -5°F adjustment would appear as b -5.
- e. Press the  key to save your changes and exit Service Mode.

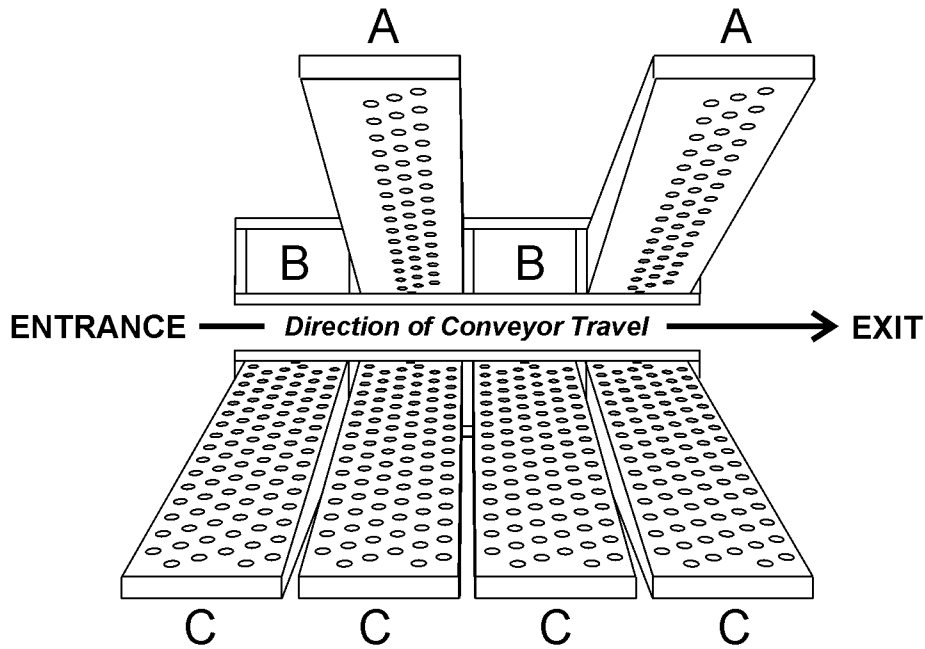


PS200

Air finger configuration for Chuck E. Cheese

NOTE: Left-to-Right configuration is shown.

For Right-to-Left conveyors, "mirror" the placement of the fingers



Manifold with solid baffle
49400-0266

L6 Inner plate
37000-0577

L3 Outer plate
37900-0050

A

9.0" (229mm) blank
35900-0106

B

L6 Outer plate
37900-0051

L6 Inner plate
37000-0577

Manifold with solid baffle
49400-0266

C