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## BLODGETT COMBI BCX-14 STARTUP PROCEDURE

Return form to BLODGETT when job is complete. Submit one form with each unit installed.

SERIAL NO. \_\_\_\_\_ MODEL \_\_\_\_\_ DATE OF INSTALLATION \_\_\_\_\_  
 CUSTOMER \_\_\_\_\_ SERVICE AGENCY \_\_\_\_\_  
 ADDRESS \_\_\_\_\_ ADDRESS \_\_\_\_\_  
 CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_ CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_  
 PHONE:(\_\_\_\_) \_\_\_\_\_ PHONE:(\_\_\_\_) \_\_\_\_\_ MECHANIC \_\_\_\_\_  
 GAS: NATURAL \_\_\_\_\_ LP \_\_\_\_\_ OTHER \_\_\_\_\_ ELECTRIC: VOLTAGE \_\_\_\_\_ PHASE \_\_\_\_\_

The rating plate is located on the drip pan in the front of the oven.

### OPERATIONAL START-UP PROCEDURE

Information can be found in the installation manual or by contacting the factory. Write in N/A if not applicable.

1. How many inches clearance on the control side of the oven? \_\_\_\_\_ Inches  
 What is located to the right of the oven? \_\_\_\_\_  
 Is a heat shield needed to maintain distance and/or stop heat \_\_\_\_\_ Yes \_\_\_\_\_ No
2. Is the oven level? If no, level the unit. \_\_\_\_\_ Yes \_\_\_\_\_ No
3. 2" copper drain only. Drain must be externally supported. \_\_\_\_\_ Yes \_\_\_\_\_ No  
*Note: An air gap is recommended.*
4. What is the water pressure? \_\_\_\_\_ "w.c. \_\_\_\_\_ mbar \_\_\_\_\_ PSI  
*Note: Hot or cold water may be used for steam generator fill (bottom solenoid), cold water must be used for condensate (top solenoid).*
5. Are water supply lines and solenoids intact without leaks? \_\_\_\_\_ Yes \_\_\_\_\_ No
6. Does internal spray hose work and without leaks? \_\_\_\_\_ Yes \_\_\_\_\_ No
7. Are oven interior components complete and secure? Racking OK? \_\_\_\_\_ Yes \_\_\_\_\_ No
8. Do the interior lights work? \_\_\_\_\_ Yes \_\_\_\_\_ No
9. Does the mechanical cavity vent open and close? \_\_\_\_\_ Yes \_\_\_\_\_ No
10. Is door drip trough in place and does plunger work freely? \_\_\_\_\_ Yes \_\_\_\_\_ No
11. Does door latch and gasket seal properly. (See manual) \_\_\_\_\_ Yes \_\_\_\_\_ No
12. Applied voltage to oven: L1 to ground \_\_\_\_\_ L1 to L2 \_\_\_\_\_  
 L2 to ground \_\_\_\_\_ L2 to L3 \_\_\_\_\_ L3 to ground \_\_\_\_\_  
 L3 to L1 \_\_\_\_\_ Gas ovens L1 to N \_\_\_\_\_

#### STEPS 13-19: GAS OVENS ONLY

13. Are all electrical components and wires securely fastened? \_\_\_\_\_ Yes \_\_\_\_\_ No
14. Is the restraining cable connected? \_\_\_\_\_ Yes \_\_\_\_\_ No
15. If ovens are stacked, are bottom oven hot air flues and steam flue vented out with the factory provided stacking? (MUST HAVE) \_\_\_\_\_ Yes \_\_\_\_\_ No
16. Leak test all fittings of gas train to oven and inside the oven. \_\_\_\_\_ Yes \_\_\_\_\_ No
17. What is the regulated manifold pressure? \_\_\_\_\_ "w.c. \_\_\_\_\_ mbar \_\_\_\_\_ kPa
18. What is the static input to the appliance with all gas appliances turned on? \_\_\_\_\_ "w.c. \_\_\_\_\_ mbar \_\_\_\_\_ kPa
19. Confirm no light fixtures or fire guard nozzles are above flues? \_\_\_\_\_ Yes \_\_\_\_\_ No

#### STEPS 20-33: ALL OVENS

20. Does hood have good draw and provisions for make up air? \_\_\_\_\_ Yes \_\_\_\_\_ No
21. Turn to COOL DOWN mode. Is the blower wheel turning freely and is the counter-clockwise as seen from the interior cooking area? \_\_\_\_\_ Yes \_\_\_\_\_ No
22. Does the blower motor fan speed switch change the motor speed? \_\_\_\_\_ Yes \_\_\_\_\_ No
23. Verify blower wheel changes direction every three minutes. This must be done in a cook mode (steam, hot air or combi) \_\_\_\_\_ Yes \_\_\_\_\_ No
24. In STEAM/COMBI/HOT AIR does the blower run with the door open? \_\_\_\_\_ Yes \_\_\_\_\_ No
25. Turn to STEAM mode. Set the temperature to 212°F (100°C). Does the timer work and the oven produce steam? (Set for 5 minutes and verify.) \_\_\_\_\_ Yes \_\_\_\_\_ No
26. In COMBI, set hot air at 350°F (177°C) verify the steam function cycles approximately 25% of the time. Allow the oven to reach temperature. \_\_\_\_\_ Yes \_\_\_\_\_ No
27. In HOT AIR mode, set the temperature to 400°F (204°C) and verify the accurate temperature is. (Open the door slowly.) \_\_\_\_\_ Yes \_\_\_\_\_ No
28. Does the door close easily at 400°F (204°C)? If adjustment is needed, cool down the oven and verify the door closes in steam. \_\_\_\_\_ Yes \_\_\_\_\_ No
29. At completion of start, double check hot and cold water are connected properly. Hot water MUST NOT be connected to cold water connection. \_\_\_\_\_ Yes \_\_\_\_\_ No
30. Is pump inlet hose inserted into delimiting container and routed in a satisfactory fashion (ie: not touching flues and hot surfaces)? \_\_\_\_\_ Yes \_\_\_\_\_ No
31. Is pump outlet hose attached to steam generator and routed in a satisfactory fashion? \_\_\_\_\_ Yes \_\_\_\_\_ No
32. Has the pump been primed? To prime turn the oven to the Cool Down mode then press and hold the Steam On Demand switch until the delimiting solution enters the back of the oven \_\_\_\_\_ Yes \_\_\_\_\_ No
33. Did you apply your company sticker to the unit? \_\_\_\_\_ Yes \_\_\_\_\_ No

This appliance may be equipped with proprietary features and/or components which are for the exclusive use of the customer indicated above. Further, there may be procedures and/or methods being utilized in preparing this customer's product which may be proprietary. I hereby certify that this information will be held in confidence and not disclosed to any third party for whom it is not intended.

Service Agent's Signature \_\_\_\_\_ Store Manager's Signature \_\_\_\_\_