

Location _____ Date _____

Technician _____ Service Company _____

Dunkin Donuts XR8G Operations/Technical Difficulty Evaluation Checklist:

1. What is the gas supply pressure to the valve while the unit burner and everything else on the gas line is on?

Reading: _____ Required: Natural – 5.0" WC min. – 14.0" WC max. • Propane – 11.0" WC min. – 14.0" WC max.

2. What is the gas pressure from the valve to the manifold while the burner is on?

Reading: _____ Required: Natural – 3.5" WC • Propane – 10" WC

3. What is the Water Pressure reading at the regulator when the water solenoid is active?

Reading: _____ Required: Between 25-40 PSI (Increase as necessary to achieve step 4)

4. What is the Water Flow Rate reading at the flow meter when the water solenoid is active?

Reading: _____ Required: 47 GPH

5. What is the ohms reading across the probe with the unit at room temperature (75 degrees)?

Reading: _____ Required: 1090 Ohms

6. How is the exhaust vent shutter alignment set?

Gas Type: _____ Required: (Natural – Small Hole Aligned) or (Propane – Fully Opened)

7. Is the unit installed under an operational hood (Yes No) or is it directly vented (Yes No)?

8. Is the unit level side to side and front to back? Yes No (Shim Kit available if necessary)

9. Is the drain properly hooked up to a minimum 3/4" drain with an air gap? Yes No

10. Does the water drain from the cavity properly? Yes No

11. Starting from below 100 degrees, how long does the unit take to reach 525 degrees on the display?

Time: _____ Required: Approximately 15 Minutes

12. With the oven set to 450, the rack relay out, and a thermocouple in the center of the oven, allow the oven to run for 30 minutes and then read the high and low temperatures 3 times. What temperature is at the center of those readings?

Center of HI/LO A: _____ Center of HI/LO B: _____ Center of HI/LO C: _____

Add A, B and C and divide by 3: _____ Required: 420 degrees (=/- 7)

13. What is the probe offset setting in the control programming?

Setting: _____ Required: +5

14. Is the product programming times and temperatures accurate? (Call the factory to verify recipes) Yes No

When the form is complete and the unit meets all specifications, fax a copy to 1-802-652-2814 and instruct the site to request a visit from their Operations Manager. If any issues are found above, call 802-860-3700 extension 6152 to discuss the solution.