



44 Lakeside Avenue, Burlington Vermont 05401 U.S.A. Telephone: (802)658-6600 Fax: (802)860-3732

# BLODGETT HYDROVECTION HV-50E & HV-100E 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. 1" 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
5. Are the water supply line 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 internal cavity vent function properly? \_\_\_\_\_ Yes \_\_\_\_\_ No
10. Does door latch and gasket seal properly. \_\_\_\_\_ Yes \_\_\_\_\_ No
11. Applied voltage to oven: L1 to L2 \_\_\_\_\_ L2 to L3 \_\_\_\_\_ L3 to L1 \_\_\_\_\_
12. Does hood have good draw and provisions for make up air? \_\_\_\_\_ Yes \_\_\_\_\_ No
13. Does the blower motor fan speed switch change the motor speed? \_\_\_\_\_ Yes \_\_\_\_\_ No
14. Verify blower wheel changes direction every four minutes. This must be done in a cook mode (steam, hot air or combi) \_\_\_\_\_ Yes \_\_\_\_\_ No
15. In HYDRO/HOT AIR does the blower run with the door open? \_\_\_\_\_ Yes \_\_\_\_\_ No
16. In HYDRO, set temperature to 250°F (121°C) verify the steam function cycles approximately 25% of the time. Allow the oven to reach temperature. \_\_\_\_\_ Yes \_\_\_\_\_ No
17. In HOT AIR mode, set the temperature to 400°F (204°C) and verify the temperature is accurate. (Open the door slowly.) \_\_\_\_\_ Yes \_\_\_\_\_ No
18. 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
19. 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 \_\_\_\_\_