



PASTA COOKER/RETHEMALIZER START-UP FORM

This installation form covers all water-bath units. See the provided manual for model specifics.

P.O. BOX 51000 SHREVEPORT, LA 71135-1000 (800) 551-8633

Date _____

Store Name _____
Store # (if applicable) _____
Address _____
City/State _____
Store Phone () _____

Technician _____
Service Agency _____
Address _____
City/State _____
Country _____

UNIT MODEL NUMBER	SERIAL NUMBER

- Ensure unit is mounted on legs or casters as provided by the factory, is properly restrained in accordance with the operator's manual and is level.
- For gas units: ensure incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.) and burner manifold pressure match data plate.
 - Check for proper combustion. Tube-equipped units should have blue flame with red tint after approximately 1 minute of operation; infrared burner units with a blower should exhibit a dull orange and blue flame. Adjust blower air inlet to achieve 2.5 – 3.5 uA on each igniter flame sense circuit. Fill in the chart below.
- For electric units: ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off. Fill in the chart below.
- Ensure water sensors and float switches are operating properly.
- Ensure the incoming water pressure and temperature are correct.
- Ensure drain plumbing is connected in accordance with local codes. Waste water from the water bath unit should not be discharged directly below the appliance. Rising steam can harm the cabinet and the electrical components.
- If equipped, check basket-lift operation.
- Ensure all accessories — faucet bracket, flue deflector, etc.— are installed
- Verify that the computers are correctly set up. Explain the programming and operation of the computer, including the simmer and boil buttons or temperature settings. **Demonstrate as needed.**

Microamps	Unit #1	Unit #2	Unit #3	Unit #4	Unit #5	Unit #6
Left uA						
Right uA						

Amp draw	Unit #1	Unit #2	Unit #3	Unit #4	Unit #5	Unit #6
L1						
L2						
L3						

Manager's Signature _____ Technician's Signature _____

Distribute one copy each to the customer and to Frymaster and retain one copy for your records.

819-6388 MAY 08