



Date:
Service Company:
Street Address:
State/ Zip Code:
Service Phone #:
Technicians Name:
Technicians Email:
Additional Info:

- For proper installation, please refer to the installation and owner's manual, which includes step-by-step instructions and a start-up checklist.
- AccuTemp Products, Inc. is not responsible for the installation process, and we do not recommend modifications to the electrical supply. Any in-field modifications made without written authorization from AccuTemp Products, Inc. will void all warranties.
- It is recommended that the wall receptacle be placed as low as state and local codes allow. Placing the receptacle in high heat zones, such as directly above, below, or beside the exhaust flue, may cause service issues not covered by the product warranty.
- If your installation site is at an altitude greater than 4,000 feet above sea level, please contact the AccuTemp Technical Services Department to confirm the appropriate orifice size for the main burners.
- An external regulator should only be used if the supply gas pressure exceeds 0.5 psig / 14" WC.

This checklist must be completed accurately and in full. To activate warranty, please submit this form to AccuTemp Warranty Department @ warranty@accutemp.net.

SERIAL NUMBER:	MODEL NUMBER:		
		YES	NO
1. Is the steamer being installed at an altitude greater than 4,000 feet? (Circle Y/N)		Y	N
2. Is the supply gas pressure above 0.5 psig/14"wc? (Circle Y/N)		Y	N
3. Is an external gas regulator connected to the steamer? (Circle Y/N)		Y	N
4. Is the steamer level? (Circle Y/N)		Y	N
5. If the steamer has legs, have the (4) rubber foot tips been installed? (Circle Y/N)		Y	N
6. Is the steamer hard connected to the gas supply line? (Circle Y/N)		Y	N
7. If the steamer is connected with a 3/4" flexible Y/N)	commercial grade gas hose? (Circle	Y	N
8. If yes, is a restraining device used? (Circle Y/N)		Y	N

## **EVOLUTION Gas Steamer Start Up Checklist (continued)**

1. What is the Lenth and Width of the Gas Supply Line L W
<ol> <li>Gas Pressure measurements         Natural Gas: SupplyWC ManifoldWC (Manifold should be 3.5WC)         Dynamic pressure should be 3.5"WC (Regulator valve pressure tap - 1/8NPT)         Propane: SupplyWC ManifoldWC (Manifold should be 10WC)         Dynamic pressure should be 10"WC (Regulator valve pressure tap -1/8NPT)     </li> </ol>
3. What is the measured flame sense on the unit?uA (microampere)
4. At what mark is the Blower Motor air shutter set to?

## **Connected Models Only**

YES NO

5. Is the supply water pressure lower than 30PSI (Circle Y/N)	Y	N
6. With the Steam Collector Pan removed and the Steam Chamber empty, does the Auto-Fill Water Stream hit the chamber floor half-way to three-quarters of the way towards the opposite wall? Note: If the Auto-Fill Water Stream is slamming against the opposite wall, then the water pressure is too high and will need to be adjusted at the supply water shut-off valve, to the above parameters.	Y	N
7. Is the Float Ball Installed in the unit?	Y	Ν
8. Is there a High Water alarm when the Float Ball is removed?	Y	N

## **ALL Models**

<ol> <li>Does the Low Water Light and Alarm turn OFF once the chamber water level has reached the middle of the Low Water Sensor? (Connected Water Models will only have the Low Water Light and no Alarm.) (Circle Y/N)</li> </ol>	Y	N
10. Has additional piping been added to the steam vent? (Circle Y/N)	Y	Ν
11. Does the steamer operate when all gas appliance in the kitchen are operating? (Circle Y/N)	Y	N
12. Verify the water temperature in COOK MODE (COO on digital display)°F		
13. Does the unit cycle the heat once it is in COOK MODE? (Circle Y/N)	Y	Ν
14. Is there any added drain hose/piping attached to the Steamer Drain System? Note: Does the added drain hose/piping to the steamer meet the specifications listed on the instruction label attached to the back of the steamer? (Circle Y/N)	Y	N
15. Take photographs of install, including: Front of steamer, Side view of steamer, Gas hook up, supply and ID Tag.		

I accept this checklist as complete and accurate:

Signed:\_\_\_\_\_ Restaurant Management

AccuTemp Products, Inc. 19119 John Adams Drive New Haven IN 46774

Email: warranty@accutemp.net Phone: 260.469.3040 or 800.480.0415 Fax: 260.493.8914