



**CTX EQUIPMENT
SERVICE INSTALLATION CHECK OUT LIST
(Use One Check Out List per Oven)**

GENERAL INFORMATION: OWNER'S NAME _____ DATE _____
 STORE NAME _____ STORE # _____
 ADDRESS _____ CITY _____
 STATE _____ ZIP _____ PHONE (Store)(____) _____

EQUIPMENT INFORMATION: MODEL _____ SERIAL NUMBER _____
 SHIPPING DAMAGE ____ YES ____ NO IF YES, EXPLAIN _____
 UNIT APPEARANCE ____ GOOD ____ POOR IF POOR, EXPLAIN _____

INSTALLATION REQUIRED INFORMATION: HB-4/HB-6 AND CTX-50/70 MODEL ONLY ALL UNITS
NOTE: Refer to individual Owner's Operating and Installation Manual.

<input type="checkbox"/> 1. Top insulation panel installed correctly?	<input type="checkbox"/> 1. Draft curtains installed?
<input type="checkbox"/> 2. Bottom insulation panel in correctly?	<input type="checkbox"/> 2. Crumb trays installed?
<input type="checkbox"/> 3. The raceway baffle & supports in correctly?	<input type="checkbox"/> 3. Exit shelves installed?
<input type="checkbox"/> 4. Unit setting on base correctly?	

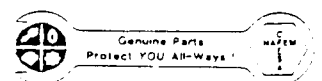
ELECTRICAL REQUIRED INFORMATION: VOLTAGE _____ PHASE _____ CIRCUIT BREAKER SIZE _____
 FUSE SIZE _____

SEPARATE EARTH GROUND WIRE SUPPLIED BY CUSTOMER TO OVEN GROUND TERMINAL?

SPLIT BOLT ELECTRICAL CONNECTORS USED ON INCOMING POWER CONNECTION IN OVEN JUNCTION BOX (DZ55II AND ALL EXPORT DZ MODEL OVENS HAVE A TERMINAL STRIP FOR INCOMING POWER CONNECTION). STANDARD WIRE NUTS ARE NOT RECOMMENDED.

CHECK AND TIGHTEN ALL ELECTRICAL CONNECTIONS (RIBBON CABLES, ELEMENT CONNECTIONS, CONTACTOR[S], ETC.).

TURN UNIT ON AND CHECK AMP DRAW
 AMP DRAW: L1 _____ L2 _____ L3 _____
 IF AMP DRAW IS NOT WITHIN 5% FOR EACH LEG THIS INDICATES A DEFECTIVE ELEMENT, POOR CONNECTION OR LOW VOLTAGE.



EQUIPMENT CHECKS
(Use keypad and display to complete this section.)

DZ AND HB UNITS

Set Cooktime to 5.0 Minutes

- 1. Is motor duty cycle between 15-45%?
If NOT then adjust belt tension.
- 2. Set real clock time and day.
- 3. Set all zone temps to 500°F.
- 4. After 20 minutes, are the zone numbers flashing? (61 in the service code)
- 5. What are actual zone temps?
 ZONE 1 _____ ZONE 3 _____ ZONE 5 _____ ZONE 7 _____
 ZONE 2 _____ ZONE 4 _____ ZONE 6 _____ ZONE 8 _____
- 6. Are cooling fan(s) free from obstructions?
- 7. What is the ambient temperature? (16 in the service code) _____ °F

G-24 UNITS ONLY

Set top and bottom temperatures to 500°F.

- 1. After 20 minutes, what is the temperature? _____ TOP _____ BOTTOM
- 2. Set belt direction for customer, change direction at switch on controller _____ R to L _____ L to R

DZ, HB & G-24 UNITS ONLY

- 1. Set pan on belt, check time of tip in to tip out is within ±5 sec. of cooktime setting.

CTX-50/70

Set top and bottom temperatures to 500°F.

- 1. After 45 minutes, what is the temperature? _____ TOP _____ BOTTOM
- 2. After 45 minutes do the amber lights flash on & off? _____ YES _____ NO
- 3. Is the belt turning from right to left or left to right? _____ R to L _____ L to R
- 4. Set pan on belt, check time of tip in to tip out is within ±15 sec. of cooktime setting.

PRODUCT TEST

- 1. Does customer have product available for test? _____ YES _____ NO
- 2. Refer to manual for suggested times & temperatures.
- 3. Types of products _____
- 4. Is the finished product acceptable to customer? _____ YES _____ NO
- 5. If no, contact the factory prior to leaving.
- 6. Final cooktime and temperature. G-24: Time _____ Temp _____
- 50/70: Time _____ Temp Top _____ Bottom _____
- HB: Time _____ Zone Temp _____ 1 _____ 2 _____ 3 _____ 4 _____ 5 _____ 6 _____ 7 _____
- DZ: Time (Upper) _____ Zone Temp (Upper) 1 _____ 2 _____ 3 _____ 4 _____ 5 _____ 6 _____ 7 _____ 8 _____
- Time (Lower) _____ Zone Temp (Lower) 1 _____ 2 _____ 3 _____ 4 _____ 5 _____ 6 _____ 7 _____ 8 _____

FINAL CHECK

- 1. Was Owners Operator Manual given to customer? _____ YES _____ NO
- 2. Instruct customer on cleaning and maintenance _____ DAILY _____ WEEKLY
- 3. Instruct customer on programming times and temperatures.
Also Timer mode _____ Cleaning mode _____ Stand-by mode _____
- 4. Did customer purchase owners spare parts kit? _____ YES _____ NO
- 5. If yes, make sure all parts are present. _____ YES _____ NO
- 6. How many of customer's people were present? _____
- 7. Service agency sticker placed in permanent location on oven? _____ YES _____ NO
- 8. Was customer instructed on how to call for service, and shown where service agency sticker is located? _____ YES _____ NO

INFORMATION

- 1. COMMENTS, ANY DISCREPANCIES, OR CUSTOMER COMMENTS SHOULD BE NOTED.

- 2. CUSTOMER REP. _____

- CERTIFIED INSTALLER _____

- SERVICE CO. _____

PRINT SIGNATURE DATE