Electric Combi Steamers Vision™ & Vision™ Touch

INSTALLATION MANUAL

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Vision™ & Vision™ Touch Combi Steamers

INSTALLATION MANUAL I BASIC INFORMATION

1. BASIC INFORMATION

Accutemp appreciates your decision to purchase our equipment. Your new equipment combines the long-term experience of the best chefs together with the latest scientific and modern technologies. With the help of your new equipment, you shall always achieve the highest quality dishes and a superior product. To ensure that you succeeded right from the beginning in gaining the best results, we would like to provide you, through this manual, with all the information necessary for smooth operation.

Accutemp guarantees proper functioning and high-quality service.

We offer:
- •12-month guarantee of flawless operation of the equipment
- •Training by our experienced personnel on your premises
- •Warranty and post-warranty service and preventive checks
- •Technical and advisory services in connection with servicing and maintenance
- •Our chefs expert advisory services

We hope that you enjoy working with Accutemp equipment and that you always have many satisfied guests.

This manual contains available information on the Accutemp equipment accessible at the time of publication of this manual. Errors and technical modifications are under the usual provision.

1.1 Contact

Should you have any questions we are at your service at the following telephone numbers and addresses.

AccuTemp Products
8415 N Clinton Park Dr
Fort Wayne, IN 46825

Tel: 800 480-0415
Fax: 260 469-3045
E-Mail: service@accutemp.net

1.2 Validity of documentation

This technical document and manual are related to the following combi ovens:

ELECTRIC MODELS
V623E / V611E / V1011E / V1221E / V2011E / V2021E /
T623E / T611E / T1011E / T1221E / T2011E / T2021E

1.3 Possible use of the equipment

Accutemp combi-ovens are intended for the processing of food by hot air (convective) heating in a swirling circulation of air with the possibility of moistening the cooking cabinet. The CPU enables the setting of the amount of heat, as well as the amount of moisture in the cooking cabinet.
Food can be processed in three basic modes:
- •hot air – roasting
- •hot air with steam (combined mode) – i.e. roasting (baking) with the possibility to regulate moisture in the cooking cabinet
- •steaming – the amount of moisture is fixed.

1.4 Unsuitable use of the equipment

The combi-ovens are designed exclusively for the processing of food. Food can be processed in the modes hot air, steam, combined mode, regeneration, delta T cooking and low-temperature roasting (baking).
It is also possible to use the combi-oven for food regeneration, proofing, preservation, and drying of fruit.

Any other use is considered undesirable use. In such cases, Accutemp cannot be held responsible for any eventual damage which may arise. It is the user who is solely responsible for such risk

1.5 Important instructions

- By carefully studying the operating instructions, you shall receive important information about the construction, operation, and safe use of the equipment.
- After unpacking the equipment please check the content of the delivery for completeness.
- This appliance is not intended for use by people (including children) who suffer from a physical mental disability, do not have full control of their senses or their lack of experience and knowledge prevents the safe use of the appliance, unless they are supervised or have been instructed on the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they will not play with the appliance.
- The installation can only be carried out by an expert with a valid qualification for such activity.
- The installation of the equipment must comply with all valid regulations, norms, and operating instructions.
- Setting and putting into operation can only be carried out by a service technician with a valid certificate from the manufacturer. A list of contractual service companies is available at www.accutemp.net
- The manufacturer accepts no responsibility for damage caused by improper installation.
- During maintenance and cleaning it is necessary to follow prescribed instructions.
- In case of fault, please contact AccuTemp Service by phone or visit our web site at www.accutemp.net.
- For proper functioning, safety, and long-term operation we recommend regular check and maintenance of the equipment by one of our contractual service companies on minimum yearly basis and thus protect your investment.
- After finishing operation of your equipment turn off the power and water supply.
- Only original parts can be used for repairs
- The manufacturer does not accept responsibility for defects that arise during an inexpert installation, non-compliance

with the regulations, norms or operating instructions during installation and operation. Such defects are not covered by warranty.
- The equipment is intended for expert use only and must be operated by qualified and trained personnel.

1.6 Use of the operating instructions

Read carefully and follow the instructions for operation and maintenance of your equipment. Should some of the procedures be unclear, contact your salesperson for further assistance.

SYMBOLS USED
The symbols used here draw attention to activities that may influence safety, health protection and the necessity for servicing. They help you to prevent problems and the symbol of advice will make your work easier.

WARNING
to indicate any condition or practice that could result in personal injury or loss of life.

CAUTION
This symbol indicates any condition or practice which could result in damage to or destruction of the equipment.

1.7 Warranty restrictions

All the technical information, data, and operation and maintenance instructions contained in this operating manual correspond to the final state upon delivery and were compiled with regard to our previous experience and to our best knowledge. We reserve the right to carry out technical changes on the equipment described in this operating manual as part of further development of the equipment.

We do not accept any responsibility for any damage or operational defects arising from faulty operation, lack of attention to this operation manual, use of aggressive chemical cleaning products and technically incorrect repairs. We call your attention to the fact that this also applies to spare parts not delivered by us and to accessory equipment not pre-tested and approved by us.

All modifications or changes made to the equipment through your own efforts are not permitted for the reasons of safety and relieves Accutemp of any responsibility for damage arising there from. Within the scope of the warranty obligations negotiated in the contract under the exclusion of further claims, we accept responsibility for accidental mistakes or neglects.

Claims for reimbursement for damages are not possible regardless of upon what judicial reason such claim is made.

1.8 Corrosion resistance of applied materials

All materials used during manufacture of AccuTemp products undergo multiple quality inspections, just as the manufacturing process itself is inspected. In manufacturing the interior parts of the combi steamer, AccuTemp uses high-quality types of corrosion-resistant steel AISI 304 and AISI 316L (just as other producers of top quality combi steamers do). These types of steel are normally called corrosion-resistant or stainless, derived from their increased resistance to corrosion. The surface of these materials receives further treatment during manufacture (passivation or electro-chemical polishing) for increased corrosion resistance. However, increased corrosion resistance of these types of steel does not mean that they are fully immune to corrosion. The origin and spread of corrosion on these types of steel can occur by one of the following factors or their combination:

1.Use of water, characterized by:
a) increased content of chlorides and sulfurs (e.g. kitchen salt NaCl,etc.)
b) increased content of metals with opposite electro-chemical potential
c) increased acid content (HNO3, Cu2+, Fe2+)
d) presence of contamination in the water (CO2, H2S, SO2, iron)
e) increased concentration of chlorine
f) increased acidity
g) increased roughness of surface in consequence of inappropriate cleaning

2.Decreased chance of natural passivation of the material surface inconsistence of the presence of:
a) calcium sediments (as a result of hard water)
b) biological (remnants of foods)

3.Surface contamination by iron (e.g. in consequence of using an appropriate pan or when cleaning due to the mechanical effects of metal objects)

4.Use of an inappropriate cleaning chemical (i.e. those not prescribed by the manufacturer).

There are many potential factors that can contribute to the origin of corrosion. Due to the complexity of corrosion, going back and tracing the precise root causes of corrosion is often impossible, and would take too much time and require intensive involvement of the manufacturer.
Accutemp is responsible for quality of the materials used and the quality of design of its products, but bears no liability for the origin of corrosion attack resulting from the effects of specific environments.

Recommendations for limiting the risk of the effects of corrosion:

1.Abide by the requirements for operation and maintenance of the product.

2.Regularly check the composition of the water used.

3.Regularly check the condition and correct function of connected water treatment equipment (softener, filter).

2. SAFETY INFORMATION

2.1 General data regarding safety

This documentation contains the information required for the appropriate use of the product described. The knowledge and implementation of the safety instructions and warnings listed in this documentation are a precondition for the safe operation and maintenance of the equipment.

This documentation, for clarity reasons, does not contain all details for every type of product described and cannot mention every possible instance that should be taken into consideration during operation and maintenance. Should you require further information or encounter problems not described sufficiently in our documents, please ask our salespeople or AccuTemp Service for the necessary information either in writing or by telephone.

2.2 Appointing personnel

Appoint personnel to operate the equipment and train them. The equipment is designed for expert use only and is only to be operated by qualified and trained personnel.

2.3 Flawless condition

Operate the equipment only when it is in flawless condition. Do not remove any safety equipment, such as covers, etc. Do not carry out any modifications to the equipment.

2.4 Safety Rules for Work with Accutemp appliances

-These safety rules and measures are intended for the installation, operation, adjustment, maintenance, cleaning and repairs of the appliance.
-When working with the appliance, the operator must proceed according to the operations manual, follow the safety rules and **they must understand both completely**. Failure to follow the provided instructions may result in personal injury or damage to the equipment.
-The appliance may only be used for cooking food using steam, for stewing, boiling, roasting meat and baking dough, Au-gratin cooking, grilling, low temperature cooking and regeneration of meals! The manufacturer takes no responsibility for any injury or damage resulting from the incorrect use of the appliance. Modifying or otherwise tampering with the construction of the appliance is not permitted
-The operator of the appliance is obliged to use protective aids when in contact with hot items or washing agents.
-Disassembly or installation of any part of the appliance may only be performed after disconnecting the electricity supply and shutting off the utility lines.

When working on electrical parts of the appliance, the following remain under live current even when the appliance is turned off:
- power supply contact terminals
- other electrical components

It is necessary to read and understand the chapter “Safety Instructions” before turning on the appliance.
The operator must report all defects that represent a hazard during the operation of their appliance to their superior and these defects must be repaired. The type of defect and the repair work must be recorded in the defect log.

2.4.1 Risk factor warning

These are sources of potential injury or health damage, which are sufficiently limited by the design of the appliance under the condition that the conditions of use described in this documentation are adhered to.

2.4.2 Limiting risks by design

The technological process takes place inside the appliance, where it has the following safety features:
Appliance:
Access to the cooking area is only possible after opening the door, which immediately stops the fan.
Electrical wiring:
Access to the area with electrical components is only possible after removing the left side panel.
Control panel:
- START / STOP button,
- control buttons
- indicator lights signaling malfunctions (defects are shown on the display)

Restrictions on use:
-No food in sealed tins or package
-No lightly flammable objects with a flash point bellow 500°F, such as lightly flammable oils, fats, plastics
-No dry powder or granulated material

Requirements relating to the operating environment
-The ambient temperature lies between +39°F (3°C) and +95°F(35°C)
-Not a toxic or potentially explosive environment
-No fire alarm or automatic extinguisher directly above the appliance
-No flammable materials, gases or liquids above, on, beneath or near the appliance

2.4.3 Residual risks.

Based on a risk analysis it is a fact that despite the implemented design and technical measures there still exist residual risks during operation, which result from the given technological process during the various life-cycle phases of the appliance.

This relates primarily to risks arising as a result of lack of attention of workers and the non-adherence to work safety principles.

-To further reduce risks and to ensure the effectiveness of safety protection we provide information about residual risks.
-To eliminate them we have set the following technical and organizational measures for implementation by the user, which are intended to remove the respective dangers.

2.4.3.1 Residual risks in the electrical parts of the appliance

All electrical components (motors, valves, etc.) are powered by **life threatening voltage**

-Risk of damaging the electrical parts of the appliance

-In the event that any damage occurs to the electrical equipment it is necessary to organize repairs without delay; the damaged equipment must not be used

-Access to electrical equipment under live voltage

-When the electrical equipment panel is open the circuits are under a permanent voltage load. If it is not necessary to have the appliance under voltage, disconnect the main electrical power supply by pulling out the main plug from the wall power outlet or turning the breaker to the off position.
-Circuits are equipped with a cover and marked with a warning symbol, different color wires and corresponding IP 20 rating.

-It is forbidden to tamper with safety circuits or to perform any unauthorized changes, which change the reliability and safety of these circuits

Danger of faulty installation

-Wires must be properly marked and the color designation must conform to the valid norm

2.4.3.2 Residual risks in the mechanical part

- RISK OF LOSS OF STABILITY.

-When handling the appliance adhere to the relevant regulations for tying loads and the handling of lifting equipment.

-In the event of increased demands on the stability of the appliance (slippery floor, installation on a ship, drill rig, etc.) it is necessary to anchor the appliance. The permitted tilt angle and anchoring conditions need to be agreed to with the manufacturer of the combi steamer.

- RISKS RESULTING FROM SURFACES, EDGES AND CORNERS

With only a few exceptions, all edges have been removed. In other cases it is necessary to pay increased attention.

- RISKS RESULTING FROM MOVING PARTS

All covers must the properly mounted and closed; when adjusting the appliance ensure that the machine cannot be accidentally put into operation.

- RISKS RESULTING FROM CONTACT WITH VERY HOT OBJECT:

- WARNING STEAM! When opening the door, particularly during steam operation, always stand in such a way that the hot steam escaping from the partially open door cannot scald you. Open the door only partially and open fully only once the steam has escaped.

- WARNING HOT!

-Hot areas may form during the cooking process, especially on the cookware, grills and the inner side of the door. Use protective gloves whenever handling hot objects.

-During the cooking process, do not handle cookware containing liquids or liquid foodstuffs located above eye level. Danger of burns.

- USING THE MANUAL SHOWER! The manual shower may only be used for cleaning the cooking area. Perform cleaning and repair/maintenance work only on a cold appliance! Do not use the manual shower on the hot appliance! Allow the appliance to cool below 150°F (65°C).

- RISKS RESULTING FROM THE USE OF WASHING AGENTS

When using washing agents, avoid direct skin contact with the washing powder - danger of chemical burns. If there is a danger of contact, use protective gloves. When preparing the dose, pay increased attention - danger of inhaling the washing powder.

-Instructions about cleaning the appliance

Regular daily cleaning from inside and out will ensure many years of enjoyable operation . Every new appliance comes included with the following:

-AUTOMATIC WASHING:

- Accutemp Active Cleaner - washing powder for automatic washing.
- Active De-scaler -for removing water scale deposits from inside the cooking chamber

- RISKS OF HEALTH DAMAGE RESULTING FROM A HOT WORK ENVIRONMENT

Ensure that there is sufficient air circulation in the area around the combi steamer, we recommend the use of a range hood.

- RISKS RESULTING FROM FIRE

Keep the appliance, namely the cooking area clean, adhere to the prescribed inspection schedule and follow the instructions in the operating manual and adhere to generally valid regulations.

- RISKS RESULTING FROM NOISE

When the noise emitted by the appliance exceeds the permitted threshold, it is necessary to stop the appliance and eliminate the cause.

- RISK OF SLIPPING, TRIPPING AND FALLING - DANGERS IN THE VICINITY OF THE APPLIANCE

Do not place any items in the vicinity of the appliance, which you could trip over. Keep the workplace (including access ways) clean and tidy.

- DANGER WHEN WORKING WITH THE APPLIANCE

Only use the appliance as described in the operating manual, never circumvent safety devices. Eliminate any other type of use. When adjusting the appliance ensure that the machine cannot be accidentally put into operation, secure the area against access by unwanted persons, it is forbidden to start the fan without the cover.

- OTHER DANGERS

Unqualified handling of the appliance is not permitted. Pay increase attention to the general regulations for protection against injury and damaging the appliance.

- INFORMATION ABOUT FORBIDDEN USAGE METHODS

-Combi steamers may only be used for the purpose for which they were built and always in accordance with this operating manual. Using the appliance in a way that contradicts this manual is forbidden.

-Combi steamers are designed exclusively for cooking food. Food can be cooked in the modes - hot air, steam, combined mode, stewing, boiling, roasting meat and baking doughs, au-gratin cooking, grilling, regeneration of meals, delta T and low temperature baking.

-Furthermore, it is possible to use the combi steamer for regenerating foods, for rising dough, for canning and drying fruit.

-Any other possible uses are not considered to be standard uses. -Accutemp takes no responsibility for any resulting damages. In this case the risk is borne by the user.

-These appliances are not suitable for use in toxic or explosive atmospheres or for thermal preparation in closed containers unless they are designed for this use.

3. DIRECT INJECTION COMBI-OVENS

3.1 Injection Combi-Steam oven

Direct steam injection combi-steam ovens are made in the following sizes: **0623, 0611, 1011, 1221 ,2011, and 2021.**
The steam is generated directly in the cooking cabinet by supplying water to the sprayer located in the middle of the fan, which is then turned into fine scatter. When reaching the object located around the fan, the scattered water turns into steam.
The volume of supplied water changes according to desired humidity. It is controlled by a solenoid valve – injection. In order to ensure stable supply the water pressure in this branch is reduced and regulated by a transforming valve. According to the setting of desired humidity on the control panel, the volume of injection on the center of the fan changes.

4. ELECTRICAL EQUIPMENT

4.1 Heating Unit

The elements heating the cooking cabinet are coiled around the ventilation fan. On all types the heating is switched on by solid state relay (SSR). SSR's are controlled by the CPU. On types 1221 2011, and 2021 there are two ventilation fans in the cooking compartment and therefore two heating devices as well.

4.2 Ventilation Fan Motor

On all types the supply is safeguarded against short-circuiting by a circuit breaker F1 (6A). It is safeguarded against overloading on types 0623 by a thermal protector F2 and on types 0611, 0621, 1011, 1021, 1221, 2011 and 2021 by a thermal contact F2, which is located on the winding of the motor. The switching contact of the protector is fed on the input X5:4,5 of the CPU, where, in case of thermal protection failure, the fault is noticed both visually and acoustically. The expanding contact of the protector is included in the feeding circuit of the motor and heating contactors (see power supply unit) – only on 0623 type. On types 1221 and 2011 the branch for feeding the motors is congruent, but each motor (M1, M2) is safeguarded by a thermal contact (F1, F2) independently. Their auxiliary switching contacts are connected parallel to the X5:4,5 input.

On types T0611E, T1011E, T1221E T2011E and T2021E the ventilation fan motor is controlled by a frequency converter.

On types V0611E, V1011E, V1221E V2011E and V2021E the motor is switched on by a reversible contactor with K5 and K6 coils, which changes the direction of ventilation fan rotation in intervals determined by the electronic control system. On type 0623 there is no reversible contactor – the change in direction of the ventilation fan rotation is controlled by a K6, K7 relay on the supply unit.

4.3 Controlling Circuits

The control system of a equipment consists of two main parts: power supply unit and panel.
Types T0611IE, T1011IE, T1021IE, also include one frequency converter, and types T2011IE, and T2021IE, include two frequency converters. All parts communicate together through a RS 485 bus via serial communication.
The panel board carries out all the control of the equipment and the contact with a user, such as for example pressing of a button and presentation of data on the display. The supply board reads the temperatures from the thermal sensors, which are connected through connector X6 to X12. The board also includes the inputs of thermal protectors, the door contact, the limit switch for the flap valve – the X5 connector and two surface level probes – connector X14.
The outputs are realized through miniature relays controlling all the contactors, the solenoid valves, pumping device and flap valve motors, as well as the primary winding of the converter of the lighting of the cooking cabinet interior. The relays which connect the contactors to the motor and the heating system are together fed through X3:1 and through the serially connected breaking contacts of the thermal shield to the ventilation fan motor F2 – only on types T0623IE through the capillary thermal fuse for over-heating of the cooking cabinet S1 and the boiler over-heating fuse S3. For two-cabinet types there are two thermal fuses for over-heating of the cooking cabinets S1, S2 and a boiler over-heating fuse S3. When either of the mentioned contacts is disconnected, the feed X3:1 is discontinued and the heating and motors contactor drop out. The feed to the K9 contactor is discontinued as well, it then drops out an interrupts the feed to the heating devices, in case of fault on SSR.

5. EQUIPMENT DATA PLATE

5.1 Labeling

Model: **ABBBBCD-EEEFGGG**
Where:
A is the style of user interface: T – Touch and V – Vision
BBBB is the size of the unit: 0623, 0611, 1221, 2021, etc.
C is the method of steam generation: I – injection
D is the method of heat generation: E – electric, N – natural gas and P – propane
EEE is the supply voltage: 120, 208, 240, or 480
F is the number of phases: 1 or 3
GGG is any optional extras

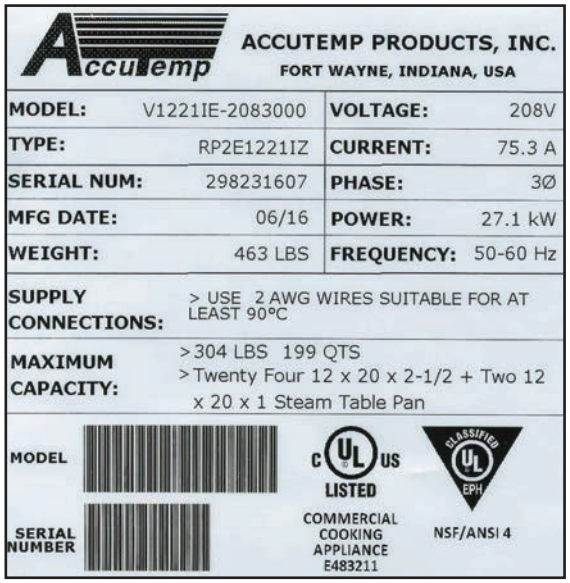


FIGURE: 1

6.DESCRIPTION OF THE EQUIPMENT

A combi-steam oven contains the following main components:

6.1 Base

The base of a combi-steam oven is made of sheet metal. A cooking cabinet and other combi-steam oven elements are placed on the base.

6.2 Cooking Cabinet

The cooking cabinet is manufactured from stainless steel of a quality commensurable with food processing. It is fit onto the housing and is well insulated.

On the lower and upper walls there are pins onto which removable racks are fixed for the insertion of baking sheets. There is also an inner wall which helps to draw in air through the ventilation fan and to regulate the air flow.

On the rear wall of the cooking cabinet, there is a motor with a ventilation fan and a water sprayer. On the rim of the fan there are heating elements. Above the ventilation fan there is threading where a spray pipe can be attached.

On the left there is a heat sensor reading temperature of the cooking compartment and the injection probe for taking temperature of the core of the food being processed.

The inner space of the cooking cabinet is enclosed by a glass door. The door is fitted on adjustable hinges. Alongside the combi-steam oven there are covers. The right cover is fixed. The left and rear covers are removable. There is a lid on the top. The electronics control panel is located on the front left. On the left side of the equipment, after removing the left cover, there is access to the power component of the electrical equipment, to the feed terminal box, to the water distribution unit with electromagnetic valves and reduction valve, to the cooling nozzle for drainage, to the water supply, to the heat sensor which reads the temperature of the drainage. Also there is access to the external earthing bolt. (M6)

After removing the rear cover, there is access to the motor, the heating element, the heat exchanger and to the flap valve.

In the front lower part there is access to the drain.

6.3 Door

The door is fitted on adjustable hinges. It is of sheet metal construction with the exterior glass glued on. There is 1 or 2 interior glasses and can be opened. It is placed on a seal and seals up the cooking cabinet, it is affixed to the door by hinges. The glass is secured against the opening by a locking mechanism. Under the glass there is a drainage trough with a release valve.

6.4 Door Trough

The door trough is located on the inner side of the door and prevents the condensed water from dripping from the inner glass onto the floor. The trough is leveled towards a metal valve which closes upon opening the door and thus prevents the water from draining from the trough. Upon closing the door the valve opens and the accumulated water then drains into a trough on the equipment and consequently into the drain.

6.5 Drainage and Water Distribution for Cooling of the Drainage

The drain pipe connects the cooking cabinet and the steam separator in which steam is separated from water and leaves the equipment through the ventilation shaft. The drain pipe is sealed by silicon o-rings. The distribution of water cooling the drainage ensures that water flowing out of the equipment into the drain piping will not be hotter than 140 ° F and provides the distribution for the shower. At the inlet of the equipment there is a T-piece, followed by a solenoid valve which cools the drain with a nozzle, and the shower distribution.

6.6 Motor with a Ventilation Fan (30)

The motor with the ventilation fan enables the air circulation within the cooking cabinet.

6.7 Control Panel (13)

The equipment is controlled by a control panel. It is attached to the left corner panel.

6.8 Ventilation Shaft (25)

Is connected to the separator and draws the steam from the equipment.

6.9 Flap Valve (16)

The flap valve ensures ventilation of the cooking cabinet. It also serves as overpressure vent. It is attached to the cooking cabinet housing on the rear wall behind the ventilation fan and it is opened by an electric motor.

6.10 Exhaust (15)

Similarly to the flap valve, the exhaust is attached to the cooking cabinet housing on the rear wall behind the ventilation fan. It serves as overpressure vent. It is a flap valve without an electric motor.

6.11 Light

The light contains a halogen light bulb which can be replaced upon removing 4 screws of the light parabola. The light is congruent for all types of equipments.

6.12 Water Distribution

Water distribution – spray equipment
The water distribution unit in injection equipments creates steam in the cooking compartment housing. A solenoid valve is at the inlet of the equipment, followed by a reduction valve, a nozzle, a heat exchanger, a brushing into the cooking cabinet housing, and a spray tube.

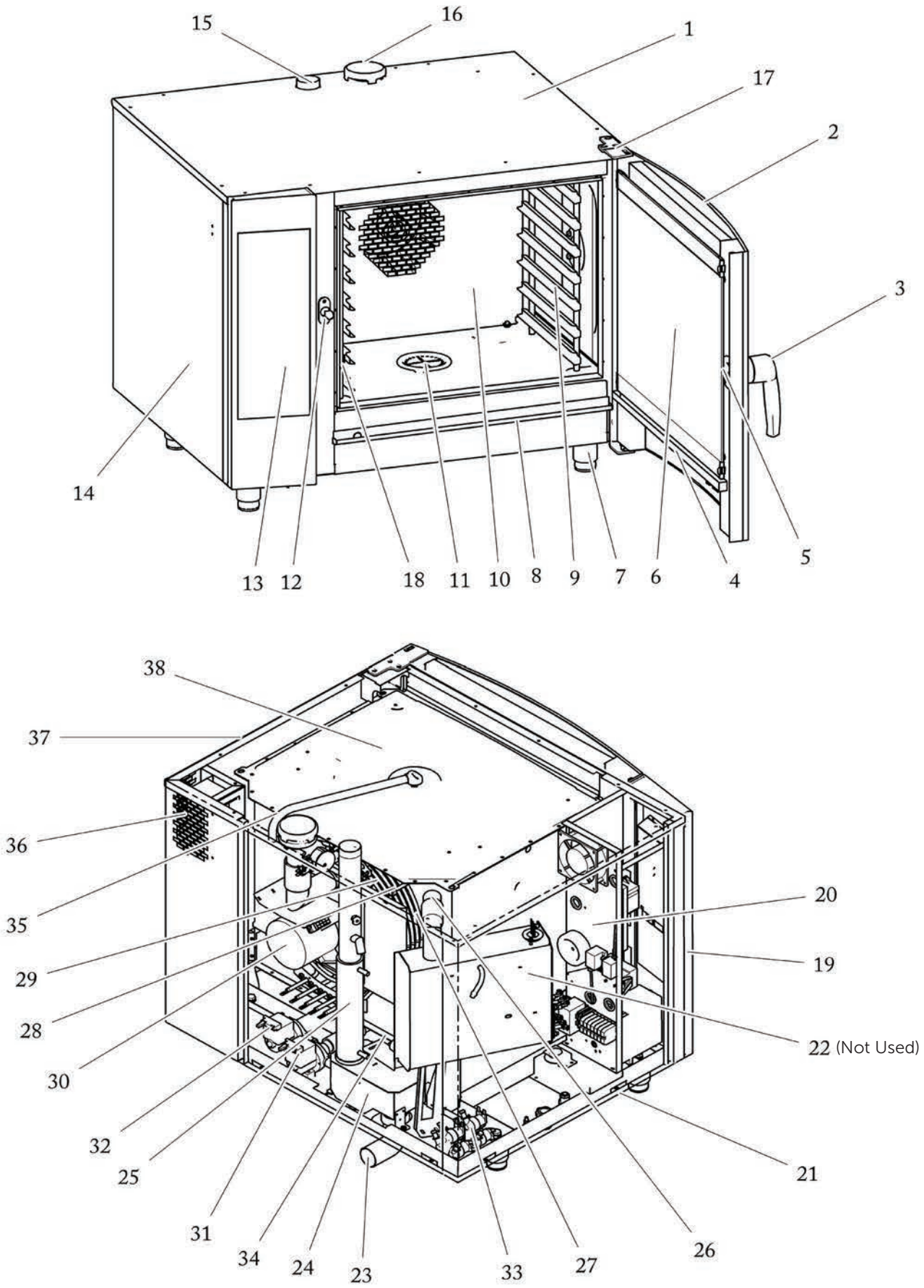


FIGURE: 2 Main component identification diagram

1)Top cover of the equipment **2)**Door **3)**Door handle **4)**Door condensate drip tray **5)**Lock mechanism **6)**Interior door glass **7)** Legs **8)**Condensate drip tray **9)**equipment's racks **10)**Inner wall **11)**Drainage cap **12)**Door catch hook **13)**Control panel **14)**Left side cover **15)**Ventilation flue **16)**Flap valve M4, S5 **17)**Door hinge **18)**Core probe P3 **19)**Removable control panel **20)**Electrical panel **21)**Base **22)**Not used **23)**Drain elbow **24)**Drainage box **25)**Ventilation flue **26)**Steam inlet pipe **27)**Cooking cabinet heating element **28)**Capillary thermal fuse **29)**Ventilator fan **30)**Ventilator motor M1 **31)**Drain pump M8 **32)**Cleaning system pump **33)**Solenoid valves **34)**Cleaning system box **35)**Cleaning system pipe **36)**Ventilation screen **37)**Right side cover **38)**Cooking cabinet

7 TECHNICAL DATA CHARTS

Technical Data - Electrical

	Device Size	0623	0611	1011	1221	2011	2021
208V/ 1Ø 50-60 Hz	Heater Power [kW]	2.6	8.4	-	-	-	-
	Total Power [kW]	2.9	9.0	-	-	-	-
	Current Draw [A]	13.8	44.1	-	-	-	-
	Minimum Circuit Breaker Rating [A]	15	45	-	-	-	-
	Minimum Wire Gauge [AWG]	18	6	-	-	-	-
240V/ 1Ø 50-60 Hz	Heater Power [kW]	3.5	11.2	-	-	-	-
	Total Power [kW]	3.7	11.8	-	-	-	-
	Current Draw [A]	15.6	49.9	-	-	-	-
	Minimum Circuit Breaker Rating [A]	20	50	-	-	-	-
	Minimum Wire Gauge [AWG]	16	6	-	-	-	-
208V/ 3Ø 50-60 Hz	Heater Power [kW]	3.9	8.4	14.7	29.4	29.4	47.4
	Total Power [kW]	4.2	9.0	15.3	30.3	30.3	48.3
	Current Draw [A]	13.8	25.5	43.8	88.0	88.0	138.0
	Minimum Circuit Breaker Rating [A]	15	30	50	90	90	1/0
	Minimum Wire Gauge [AWG]	18	10	6	3	3	150
240V/ 3Ø 50-60 Hz	Heater Power [kW]	5.2	11.2	19.6	39.2	39.2	63.2
	Total Power [kW]	5.5	11.8	20.1	40.1	40.1	64.1
	Current Draw [A]	13.5	28.8	49.8	100.5	100.5	158.8
	Minimum Circuit Breaker Rating [A]	15	30	50	110	110	175
	Minimum Wire Gauge [AWG]	18	10	6	3	3	2/0
480V/ 3Ø 50-60 Hz	Heater Power [kW]	4.8	10.3	18.0	36.0	36.0	58.0
	Total Power [kW]	5.1	10.9	18.6	36.9	36.9	58.9
	Current Draw [A]	6.2	13.3	23	46	46	72.5
	Minimum Circuit Breaker Rating [A]	15	15	25	50	50	80
	Minimum Wire Gauge [AWG]	18	14	10	6	6	3

AccuTemp Products, Inc.'s appliances have been tested by Underwriters Laboratories (UL) to the NFPA 70 – National Electric Code (NEC) and the UL Standard for Safety for Commercial Electric Cooking Appliances (UL 197) to qualify our equipment as non-continuous loads, with respect to the NEC definition of continuous load and UL 197, Sections 28.1.4 and 48.1. This classification does not require installers to use a overcurrent protection device rated at 125% of the appliance current rating, with respect to NEC, Article 210.20 and UL 197, Section 17.1.4. With the requirement that our appliances operate on branch circuits only, the supply conductors and overcurrent protection device must have a minimum current ratings equal to or greater than the marked appliance current rating, with respect to NEC, Article 422.10.

FIGURE: 3

Technical Data - Mechanical

	MODEL	623	611	1011	1221	2011	2021
Dimensions	Height - Top of Oven	23.7	32.6	42.8	52.9	73.1	71.5
	Height - Overall	25.0	34.0	44.2	54.2	74.5	72.8
	Width	26.9	36.7	36.7	43.7	37.3	45.5
	Width - Overall	29.0	38.8	38.8	45.8	39.4	47.6
	Depth	23.1	32.3	32.3	37.8	32.8	37.9
	Depth - Overall	25.3	34.1	34.1	39.6	34.6	39.7
Weight	Vision Electric Model (+ Trolley) Gross	174.2	330.8	392.5	705.6	663.7	811.4
	Vision Electric Model (+ Trolley) Net	138.9	262.4	319.7	599.8	617.4	725.4
	Vision Touch Electric Model (+ Trolley) Gross	180.8	333.0	396.9	688.0	672.5	884.2
	Vision Touch Electric Model (+ Trolley) Net	145.5	264.6	324.1	582.1	624.0	774.0
Load Values	Steam Table (ST) / Baking Sheet (BS) Pan Size Compatibility	(2/3) / half	full / half	full / half	2X full / full	full / half	2X full / full
	Number of Pans (ST / BS)	6 / 6	7 / 7	11 / 11	24 / 12	21 / 21	42 / 21
	Maximum Capacity of Food (lbs)	70	104	173	416	347	694
Water	Inlet Connection [inches BSPP]	3/4	3/4	3/4	3/4	3/4	3/4
	Inlet Flow Pressure [psi]	40-80	40-80	40-80	40-80	40-80	40-80
	Drain Piping OD [inches]	1.5	2	2	2	2	2

FIGURE: 4

Technical Data - Water Consumption

		Wash Cycles					Water Consumption [Steam Mode, 210° F] (Per hour)			Example Daily Usage**		
		Rinse	Express Wash	Basic Wash	Medium Wash	Extra Strong Wash	Treated Water	Untreated Water	Total Cooking Consumption	Treated Water	Untreated Water	Total Daily Consumption
623	Gallons	2.5	3.2	3.4	3.6	3.9	1.6	0.8	2.3	19.1	6.1	25.2
611		4.1	5.8	5.9	6.2	6.4	2.7	1.1	3.8	32.0	9.1	41.1
1011		4.8	6.4	6.6	6.8	7.1	4.0	1.8	5.8	43.6	14.8	58.3
1221		6.2	8.5	8.8	9.2	9.6	7.9	4.4	12.3	63.4	50.7	114.0
2011		5.4	7.4	7.8	8.1	8.6	7.9	4.5	12.4	63.4	49.9	113.3
2021		7.3	10.2	10.6	11.0	11.5	12.7	7.1	19.8	101.4	75.8	177.2

Figure: 5

*623, 611, and 1011 models use treated water in the cleaning cycles. 1221, 2011, 2021,models use filtered water in the cleaning cycles.

**Daily usage: 4 hours of steam, 1 rinse cycle, 4 more hours of steam, 1 extra strong wash cycle.

Vision™ & Vision™ Touch Combi Steamers

INSTALLATION/OWNERS I TRANSPORTATION AND INSTALLATION

1. TRANSPORTATION OF EQUIPMENT

1.1 Instructions for transporting the equipment
The equipment should be transported with great care. During transport make sure no damage is made to the equipment.

The equipment should be transported in the upright position at all times as it may suffer damage when transported in the horizontal position. The manufacturer does not accept any responsibility for such damage.

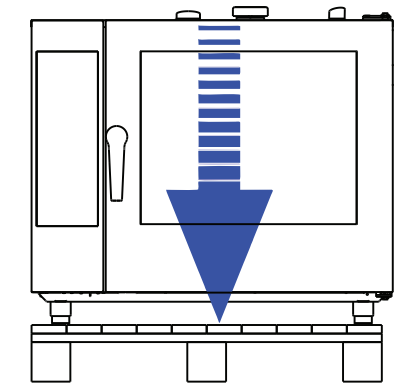
Upon acceptance of goods:
- check the number of items according to enclosed documents (delivery note, invoice, carriage document)
- check the condition of the packaging and device

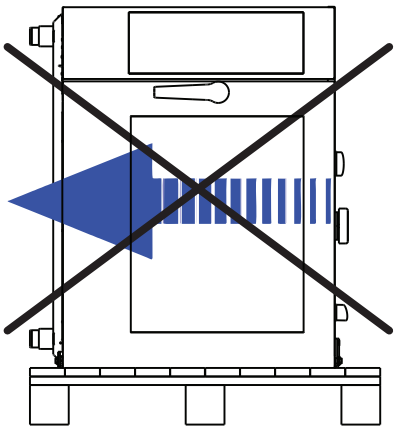
In case of damage follow these steps:
- require damage report
- take detailed photo documentation
- have the damage report verified by the driver, the delivery company, or an air-port worker

To avoid problems placing the device on the desired location you must ensure the necessary dimension of the door by the following table

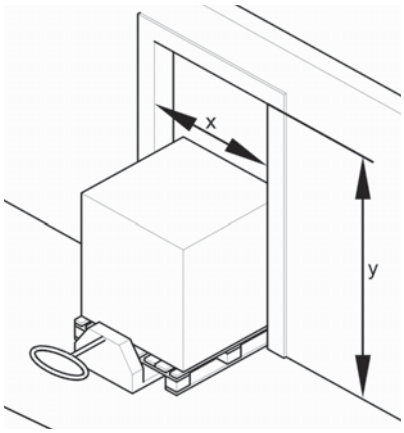
Model	Required Door Size Width [in]		
	Combi Oven on a Pallet	Unpacked Combi Oven	Combi Oven with Doors and Panels Removed
0623	30	25	23.1
0611	37	34.1	32.3
1011	37	34.1	32.3
2011	43	34.6	32.8
1221	43	39.6	37.8
2021	43	39.7	37.9

FIGURE: 6





Transport upright!



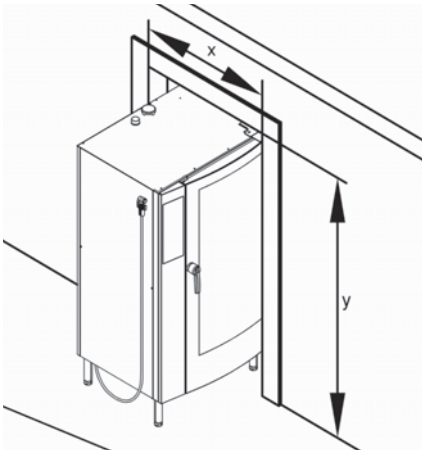


FIGURE: 7: Check required dimensions of door.

1.2 Handling

When handling the device please consider its weight.

Size	Weight [lbs]
0623	181
0611	333
1011	397
1221	688
2011	673
2021	884

FIGURE: 8: Approximate weight of device. Actual weights may vary slightly depending upon model and features

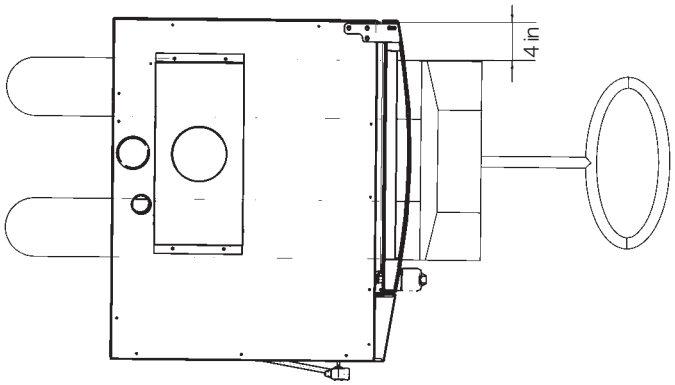
TRANSPORT BY VEHICLE
Secure the load firmly prior departure so that it cannot move or fall over during transport.

MANUAL HANDLING
When moving the equipment manually make sure there are enough people for the task as the equipment is quite heavy.

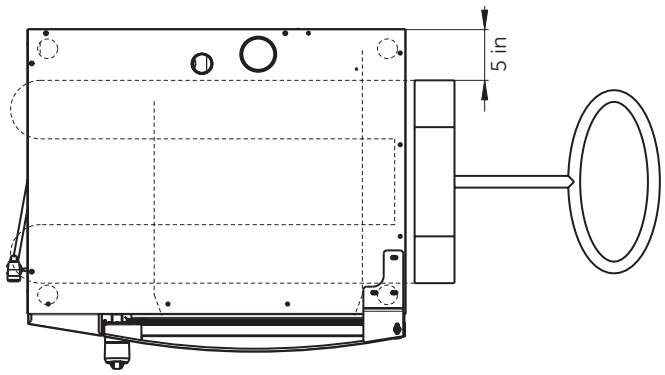
Make sure the equipment is not dropped during moving. People doing the carrying could be seriously injured and/or the equipment damaged. The manufacturer does not accept any responsibility for damage resulted from such actions.

Moving the equipment across the floor without a pallet is not permitted. The manufacturer does not accept any responsibility for damage resulted from such actions.

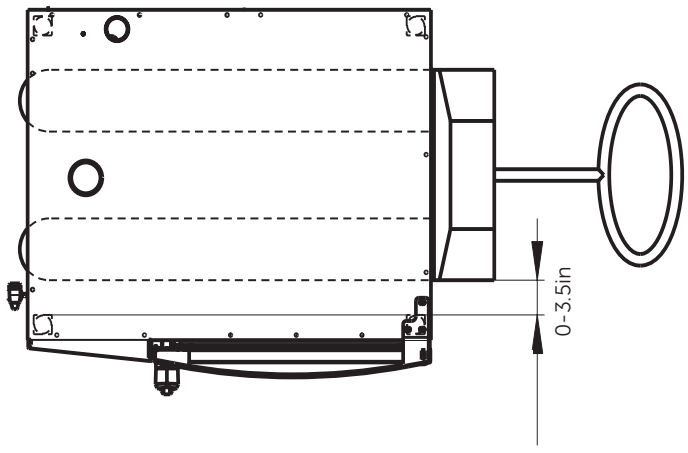
Handling by a fork-lift stacker
When handling equipment not on a pallet, with the use of a pallet jack, be extremely cautious and follow Figure 9



Size 0611, 1011



Size 2011



Size 2021

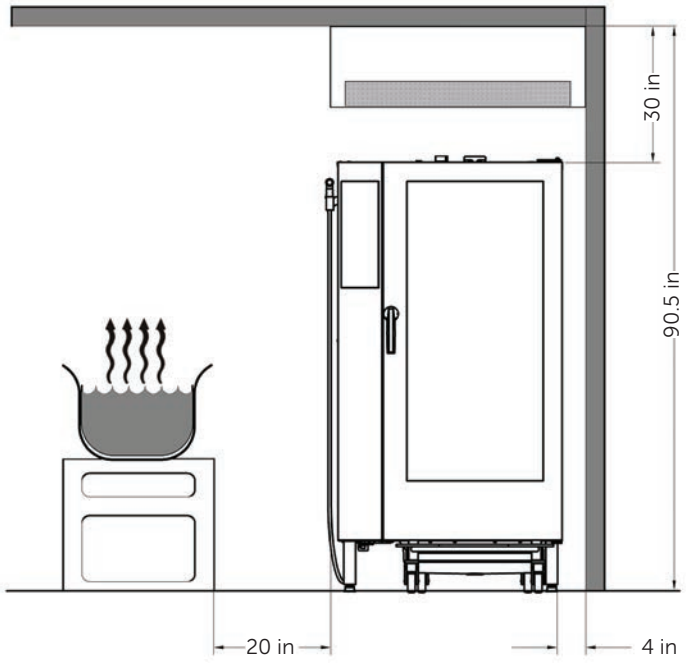
FIGURE: 9 Handling by a fork-lift stacker

2. INSTALLATION OF THE EQUIPMENT

The installation of the equipment must comply with valid regulations, norms, and operating instructions. The manufacturer is not responsible for any damage occurring due to faulty installation.

2.1 Selection of a place for installing the equipment

Appliance below the hood



2.1.1 Equipment installation

During installation it is necessary to comply with local code.

2.1.2 Checking install location - other regulations

- Sources of heat such as fryers, ovens, or burners must be a distance of 20 inches (50cm) from the combi steamer.
- To ensure proper ventilation, there should be a minimum of 4 inches (10 cm) clearance around all sides of the combi steamer.
- There should be a minimum of 30 inches (80cm) clearance above the combi steamer to ensure proper air circulation.
- Do not install the combi steamer on flammable surface and ensure adequate distance from any flammable material.
- A Type 1 hood is required for all combi steamers
- Ensure combi steamer complies with all applicable national, state/provincial and local safety codes.

A declining or uneven surface upon which the equipment is placed can have a negative effect on its functioning. Only expert installation of the equipment guarantees high quality functioning! It is necessary to check the equipment's door adjustment after each installation.

2.2 Checking install location

Check whether the connections are well prepared and that they meet the prescribed requirements. By doing so, you will avoid problems and delays during installation

3. PACKAGING OF EQUIPMENT

Equipment coming from the production plant is packed on pallets. The electronics and glass components are protected by a layer of 5-layer cardboard. The whole device is covered in protective foil and is placed in a cardboard box which is fixed to the pallet by removable straps. The packaging protects the equipment from minor abrasions and dust. Protection against rain is limited to a short period of exposure during unloading. It is possible to transport thus packed combi-ovens by fork-lift stacker.
Upon request of the deliverer the equipment may be transported without a pallet, however the instructions listed in 1.2 must be met.

The packaging does not protect the equipment against impact and pressure caused by sharp or flat objects.

The packaging does not protect the equipment against vibrations.

After opening the package please check the completeness of the delivery according to the delivery receipt and remove all documents and packaging from the interior of the equipment.

4. SETTING UP THE EQUIPMENT

- Combi-oven size **0623** should be placed on a work table or a special little table with the possibility to place aside hotel pans or on a special console fitted onto a wall. Adjusting the legs set the stand, consequently the equipment in a horizontal position (use water level).

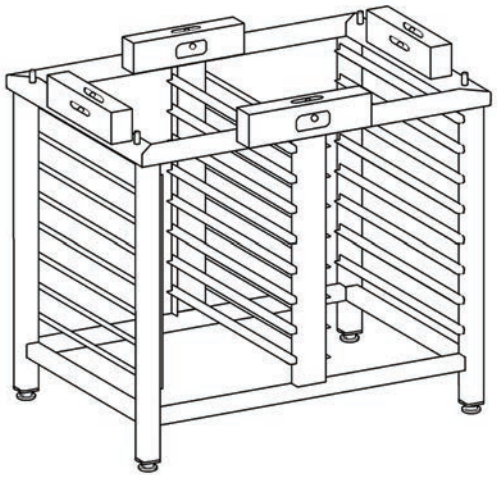


FIGURE: 11 Stand for equipment 0611 and 1011

For the correct functioning of the combi-steam oven it is important that it is leveled in a horizontal position.

A declining and uneven surface upon which the equipment is placed may cause faulty performance of the equipment. Only expert installation of the device guarantees it high-quality functioning!

Check proper setting of the equipment by observing the surface of water in the hotel pan placed inside the combi-oven.

Combi's with casters are not intended to be transported on stands. Always exercise extreme caution and pull instead of push when ever optional.

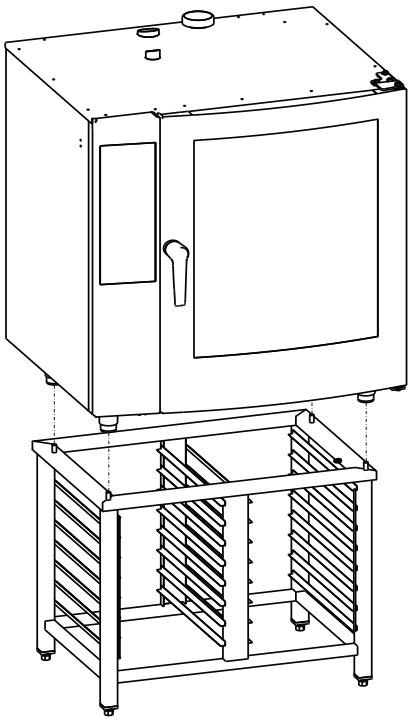


Figure: 12

- When setting the equipment, pay attention to the pegs on the stand. Verify pegs fit inside of holes in legs (see Figure 12).

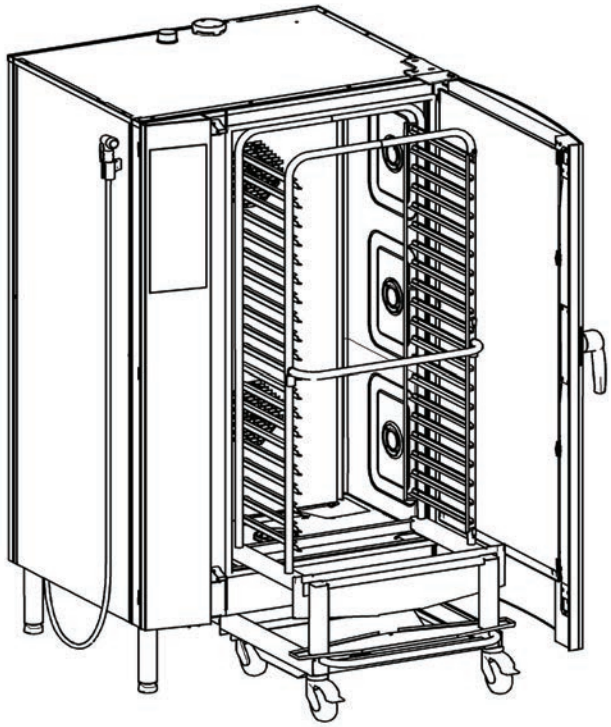


Figure 13

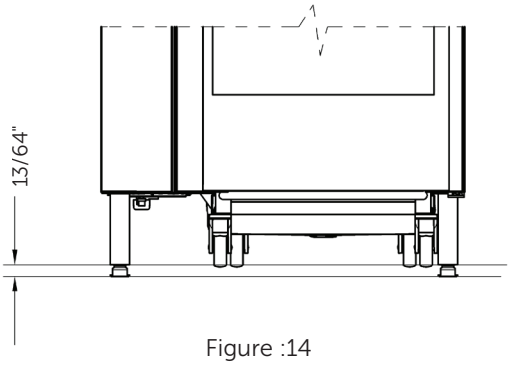


Figure :14

Figure: 13 and 14 Combi-oven type 2011, 2021 and 1221 should be placed on a horizontally leveled and firm floor.

Adjusting the legs set the equipment in a horizontal position – including the loading trolley (use level). Proper setting can be confirmed by placing a hotel pan filled with water into the oven. Adjust the legs of the combi-oven at the correct height so that the wheels of the trolley, inserted into the oven, are at least 5⁄16" above the floor (see Figure 14). Check that the trolley slides into the oven without the necessity of being inclined too much.

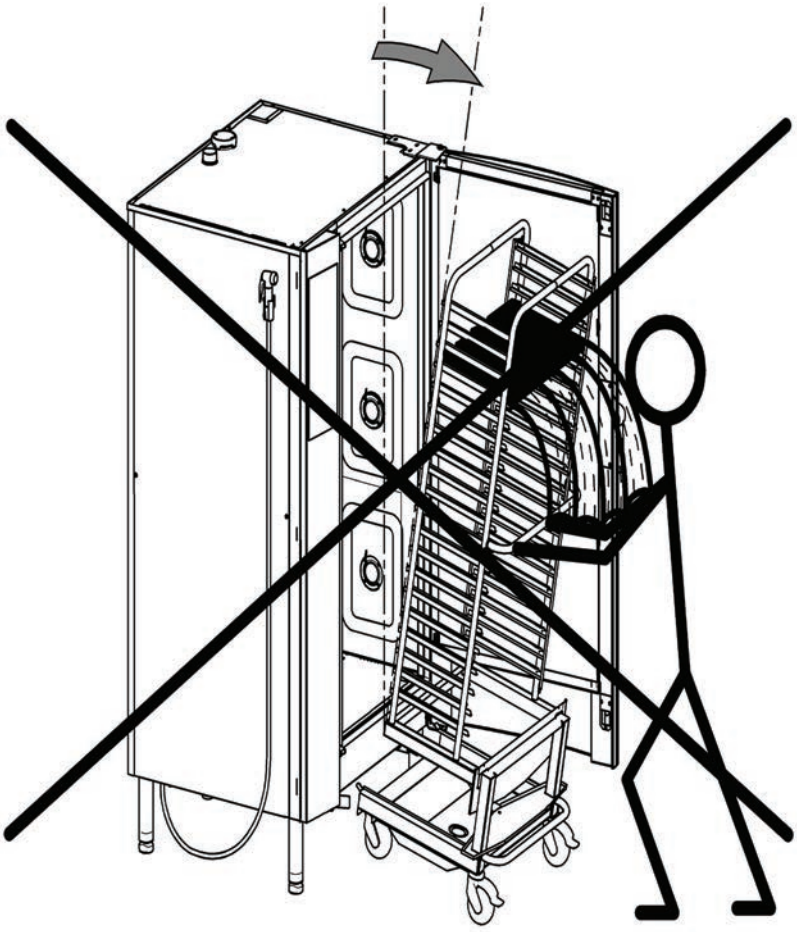


Figure 16: Loading and unloading caution

Tipping or toppling warning for loading trolley. There is a risk of the loading trolley toppling over if moved. Always take great care when moving the loading trolley. When moving the loading trolley to plate loading trolley, watch out for objects in the way or unevenness in the floor.

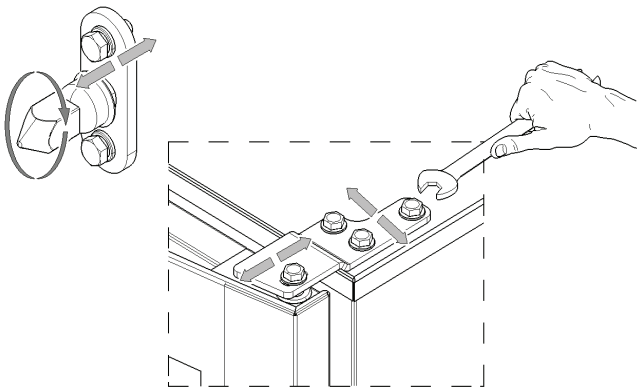


FIGURE: 17: Door adjustment

The door must be adjusted in such manner that the upper edge of the door is parallel with the upper edge of the device and the left side of the door is parallel with the control panel so that the cooking cabinet be tightly sealed and thus the escape of steam during cooking is avoided. The door must open and close without resistance. This can be achieved by adjusting the upper door hinge and the latch of the door handle as seen in figure 17. **The adjustment and subsequent closing of the door should also be checked at high temperatures (approximately 400˚F).**

Check the correct adjustment of the door by placing a piece of paper between the seal and the door. Resistance must be experienced when pulling out the paper.

The door handle latch must always be tight! Otherwise it may be impossible to open the door!

For proper functioning of equipment and an adequate life of the door seal, it is important to adjust the door properly! It is necessary to adjust the door so that the seal is not distorted, but also no steam could escape during cooking.

5. INSTALLATION SAFETY PRINCIPLES

- The combi steamer must be connected in accordance with all applicable local regulations.
- The combi steamer must be connected through a circuit breaker of appropriate size. (see Figure 3 for the minimum circuit breaker rating.
- The breaker is to be used to remove power from the combi steamer (in case of repair, installation, or emergency) and must be accessible at all times.
- The connection block for the combi steamer is accessible after the removal of the left side cover.

6. POWER SUPPLY CONNECTION

Electric models

- Ensure the combi steamer complies with all applicable national, state/provincial and local safety codes
- Ensure the supply complies with the values in the "Table of Technical Data"
- If your combi steamer does not come with a power cable included, ensure the wire used is of sufficient gauge.(Figure 3)
- Voltage fluctuation in the circuit must not exceed ±10%.
- If the combi steamer is rated for less than 18 kW, the impedance of the power supply must be below 0.163Ω. If the combi steamer is rated for more than 18 kW, the impedance must be below 0.08Ω
- The combi steamer must be on an individual branch circuit.
- Electrical cable must be secured with cable grommet.
- Main input connections can be seen in pictures below.
- The 623, 611 and 1011 models are capable of either power cord with plug or conduit wiring for the electrical supply connection. The 1221, 2011 and 2021 models are capable of only conduit wiring for the electrical supply connection.
- The outer earthing bolt is accessible on the bottom left side of the appliance.

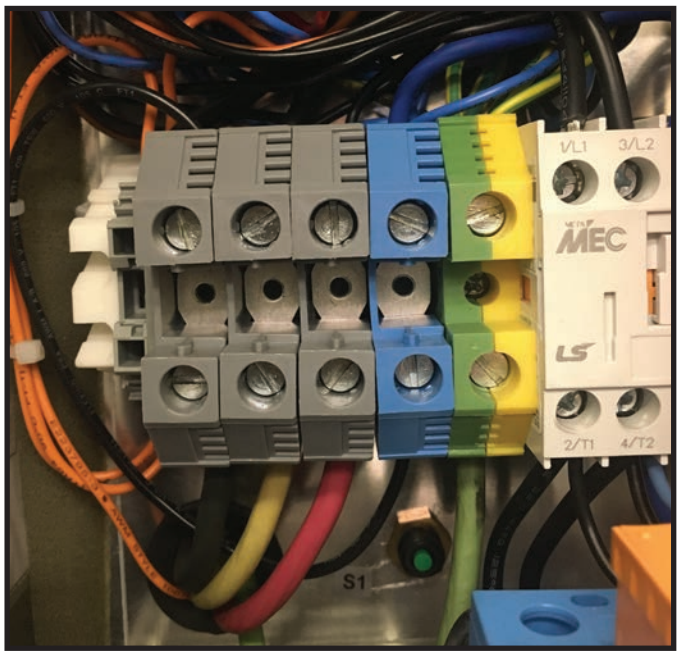


FIGURE: 18 208V 3 PHASE

All installations must be complaint with all NEC regulations

All device amperages are subject to NEC input current averaging

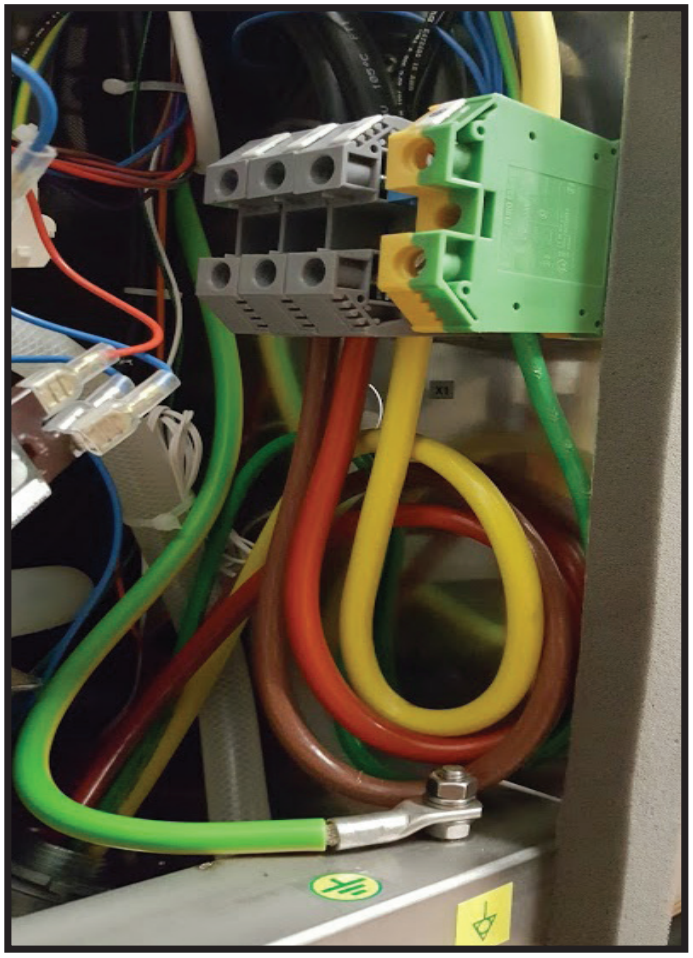


FIGURE: 19 208V 3 PHASE

Insure connections on both side of terminal block are secure and fully seated.

7. WATER CONNECTION

•Water supply must be cold, with a pressure between 40 and 80 psi. Install an external pressure regulator in the case of high or fluctuating pressures.
•Check local codes to determine exactly what type of anti-back-flow/anti-siphon device is necessary to meet local requirements.
•Install a water filtration system/RO system to ensure supply to the combi steamer meets minimum water quality requirements provided below.

Description	Value
Inlet Pressure	40 - 80psi
Free Chlorine	< 0.1 ppm (mg/l)
Total Chlorine	< 0.1 ppm (mg/l)
pH	7.0 - 8.5
Total Dissolved Solids	< 150 ppm (mg/l)
Water Hardness	< 90 ppm (mg/l)
Alkalinity (as CaC3)	< 60 ppm (mg/l)
Chlorides (Sulfate+Chloride+Nitrate)	< 40 ppm (mg/l)
Iron FE	< 0.1 ppm (mg/l)
Silica	< 13 ppm (mg/l)

FIGURE: 20 Minimum water quality

•The combi steamer has two water inlets, labeled 'treated' and 'untreated'. Water supply connected to the 'untreated' inlet may only be filtered, but the water supply to the 'treated' inlet must pass through a filtration system (reverse osmosis) or meet minimum water quality requirements (see Figure 20).
•Design the water supply line so the combi steamer can be moved for service. Install a manual water shutoff valve between the water supply line and the filtration system for ease of filter changing.
•2 3½ foot water supply hoses are supplied, each with a 3/4" BSPP straight thread connector on one end and open hose on the other for custom-ability on installs.
•The hoses must not be sharply bent, kinked or twisted.
•Flush the water supply line before connecting the line to the combi steamer.

The device must be connected to cold drinking water supply and fitted with a closing valve (not part of the delivery). The valve must be easily accessible.

• **Before connecting the equipment to the water supply, rinse out the feed lines.**

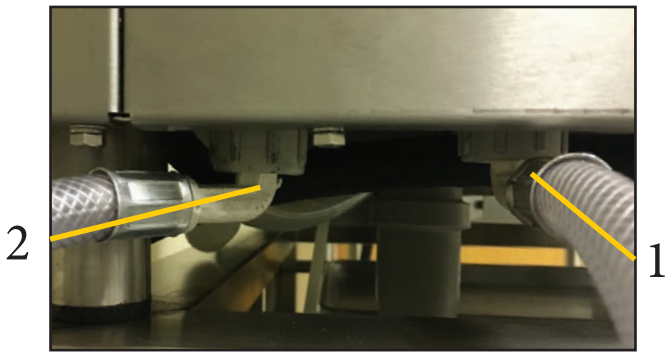
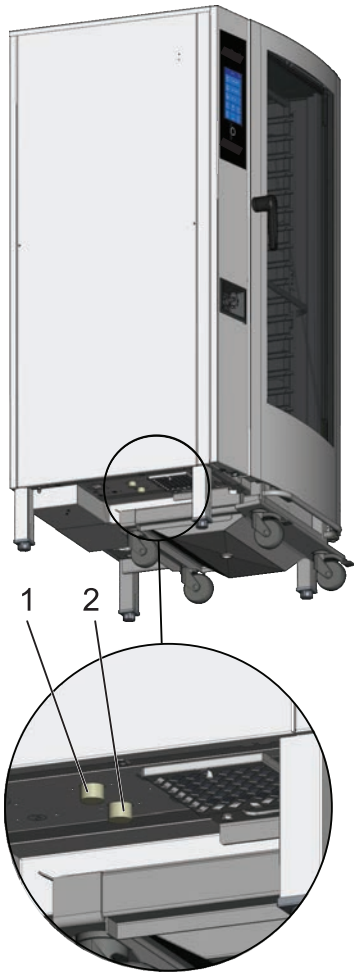


FIGURE: 21 Water connection
1. Untreated water 2.Treated water



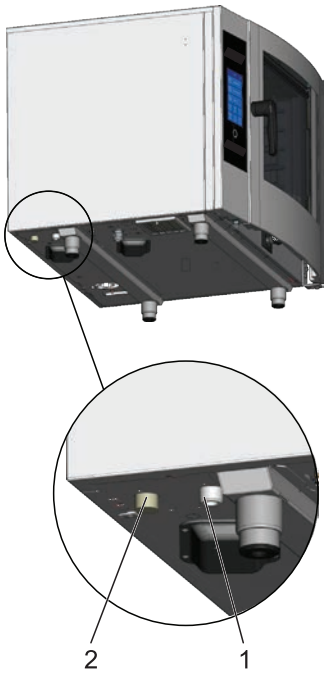


Figure 22: Water connection location
1. Untreated water 2.Treated water

Carry out regular decalcification of the device according to the operation manual. **The warranty does not cover damage caused by calcification.**

TECHNICAL WATER REQUIREMENTS

For most combi-oven installations connected to drinking water it is necessary to further process the untreated water. Before connecting the combi-oven conduct a water test– by active chlorine (Cl^2) / ozone (O^3), concentration of chlorides w (Cl-), magnesite and calcium cations (water hardness) c(Mg+Ca). For further water processing consider the following criteria:

PARTICLE FILTER CONNECTION

If the water contains high number of solids (corrosive products, sand, loose encrustations etc.) use mechanical filter size with a fine mesh of 5-15 µm.

CONNECTION OF ACTIVE CARBON FILTER

In some regions, due to necessary drinking water disinfection in the water-conduit, some unpleasant taste and smells might occur (e.g. the water smells of chlorine or is “white”). Should the concentration of active chlorine w(Cl^2) exceed 0.1 mg*ml-1 (=ppm), install filter filled with active carbon.

CATION EXCHANGER (“WATER SOFTENER”)

Connecting of cationic exchanger is convenient should carbonate encrustations occur during operation (that do not contain chlorine) and when the value of carbonate water hardness (KH) is higher than 5°. Systems with highly acid exchangers in H+ form (highly acid cation) are recommended. It is forbidden to use changers of sodium ions to soften the water (used e.g. in dishwashers).

- The combi steamer drain must be connected in accordance with all applicable local regulations.
- Use pipes rated for hot water up to temperatures of 140°F. The use of hose for plumbing is not recommended.

CONNECTION DIAGRAM WITH WATER TREATMENT

Below is an example of the idle water set up for most locations

A particle filter
B water treatment device (Reverse Osmosis System)
C water facet with back flow protection
D pressure reduction valve/regulator
E treated water
F untreated water

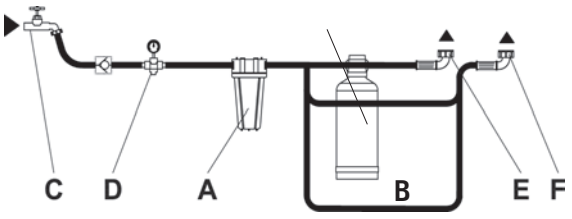


Figure 23: Water treatment

The manufacturer does not accept responsibility for defects caused by water pressure higher than recommended in the supplied documentation.

7.1. Setting of water pressure for the sprayer

For proper cooking function it is necessary to set the internal reduction valve upon installation. To set the pressure, first turn on the injection solenoid relay through the service diagnosis menu. Once the gauge registers pressure, it can be properly regulated by pulling out the nob and rotating either direction until proper pressure is achieved and then pressing the nob back in. Proper pressure can be found in the chart below. (Figure 24)

Unit size	Reduction Valve setting (psi)	Reduction Valve setting (bar)
0623	3	.2
0611	7.25	.5
1011	7.25	.5
1221	7.25	.5
2011	7.25	.5
2021	11.6	.8

Figure 24: Reduction valve setting

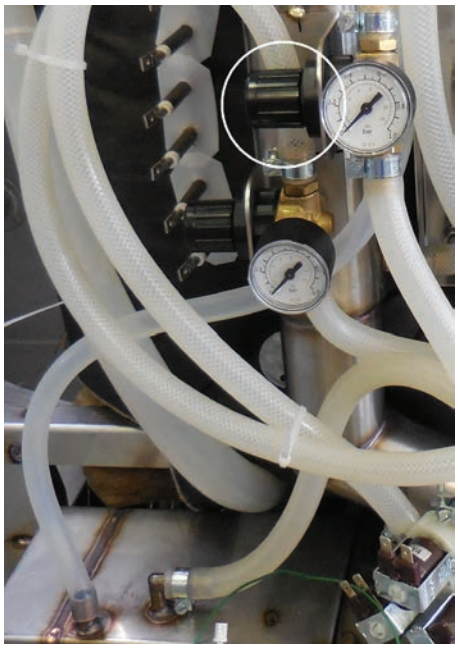
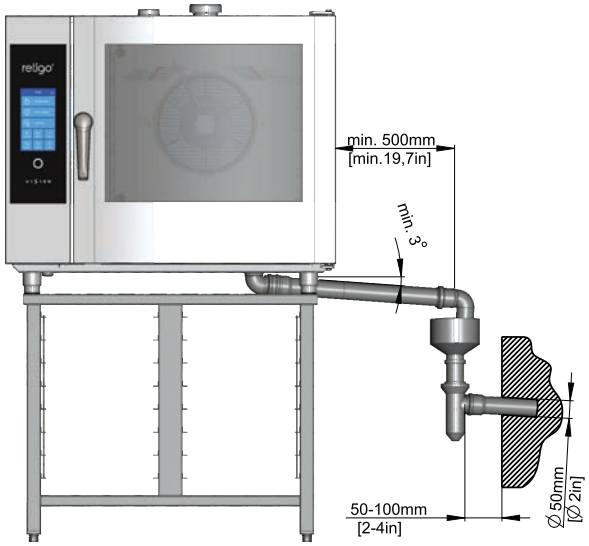


Figure 25: Reduction valve

7.2 Drain connection

- On models 0623, 0611, and 1011, the drain pipe must be a minimum of 20 inches in length. For all other models, it must be a minimum of 40 inches in length.
- The drainage pipe from the combi steamer must empty into an open drain or be tied directly into an existing drainage system.
- If the combi steamer is tied directly into an existing drainage system, an odor lock plug, or p-trap must be used.
- If the combi steamer is allowed to empty into an open drain, there must be a 1 inch air gap between the outlet of the pipe and the drain
- A 0623 model combi steamer comes supplied with a 1.5 inch elbow for connection to the drain. This can be connected to 1.5 inch PVC pipes using a flexible coupler. All other models come with a 2 inch elbow that can be connected to 2 inch PVC in the same way.
- The drain plumbing must have a minimum of two attaching/ anchoring points. Three anchoring points is desired. If plumbing is not secured properly, the drain will come unattached.

The drain must not be located under the device or in its near vicinity (min 20 in away from the device).



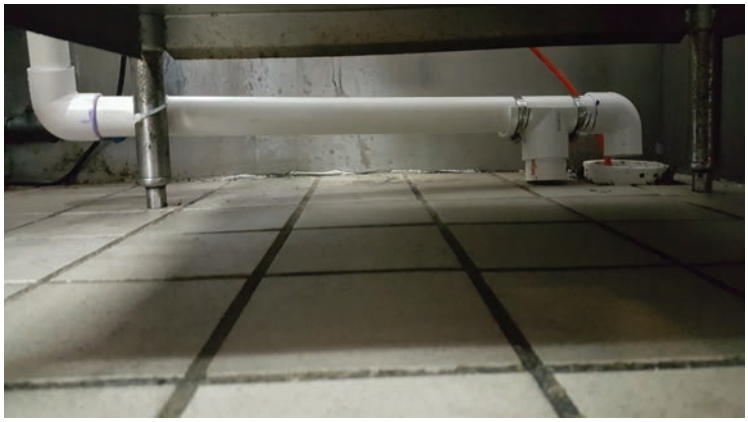


FIGURE 26: Drain examples

7.3 Humidity Sensor Calibration

Once an oven is installed and ready for use, it is essential to do a humidity sensor calibration.(on all units except 623)

1.If your combi steamer has only one fan (611, 1011, etc.) place a hotel pan ,that is no deeper than 2 inches, upside down on the middle rack.(shown in top picture) If your combi steamer has more than one fan (1221, 2021, etc.) place two hotel pans, of the same size, upside down on the rack. Position each pan so that each one is in front of each fan. (shown in bottom picture)

2.Navigate to settings/service/PIN (service)/maintenance/ humidity sensor calibration/start on the combi steamer control panel.

3.Allow the process to run. It should take less than an hour.

4.Once the process is complete, your combi steamer is ready to use

Note: If the calibration process is interrupted (e.g. power cut) it will start again from the beginning.

Placing the hotel pans for calibration.

FIGURE: 27 Ovens with one fan, only need one pan. In the case of units with 2 fans, two hotel pans must be inserted, to properly calibrate unit

8. COMBI DOUBLE STACK INSTALLATION

The stacking kits composition differs according to types of ovens and sizes used in the arrangement. After opening
the package with stacking kit ensure all items have been received.

8.1 Setting up and installation of two combi- steamers arrangement (Figure 28)

- Place the stand **(1)** on desired place and level it by adjusting the legs (use spirit level).
- Remove the left cover **(11)** of the combi-steam oven to be at the bottom of the arrangement. Insert the post **(2)** included in the package and fix it under the screw of the rear left leg.
- Fit the left cover back on.
- Place the device on the stand **(17)** so that the bolts fit in the openings in the combi-steam oven legs.
- Temporarily remove the upper door hinges **(9)** and the door **(10)**.
- Put high temp silicon glue around the flap valve opening and the exhaust pipe to seal it against running water.
- Remove the four screws in the roof corners
- Place the separator sheet with bolts on the roof of the combi-steam oven **(7)**.
- Screw the sheet **(7)** with bolts onto the roof with four screws.
- Reinstall the door.
- Adjust the door according to the instructions.
- Slide the elbow with the o-ring onto the exhaust pipe.
- Place the second equipment on the roof of the first one so that the bolts of the connecting sheet **(16)** locked into the openings in the legs **(19)** of the upper device.
- Level the device by adjusting the legs (use water level)
- Connect the exhaust pipe **(5)** through connecting hose **(12)** and fasteners **(13)** and attach it to the inner ventilation shaft **(15)**.
- Click on the side cover parts **(3,6,8)** using springs to the legs **(19)** of the upper device by first placing the front cover (8), then the right cover **(6)**, then pass through the shower hose through the opening **(20)** in the left cover **(3)** and lock it.
- Connect both devices to the waste piping and electric circuit according to installation manual.

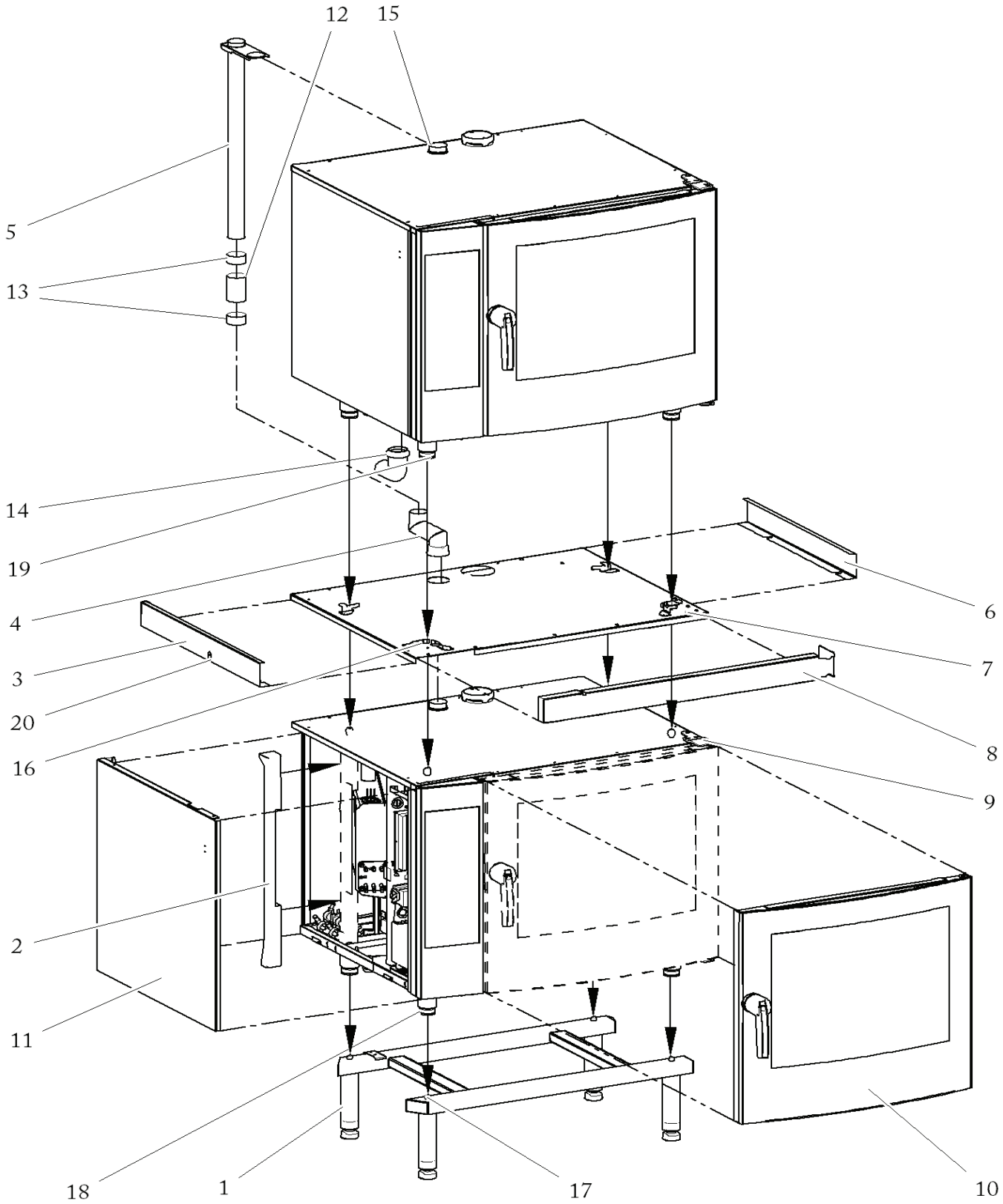


FIGURE: 28 Two comboven arrangement.

Position: **1** – stand, **2** – supporting post, **3** – left connecting panel, **4** – elbow with an o-ring, **5** – exhaust pipe,**6** – right connecting panel, **7** – connecting sheet, **8** – front connecting panel, **9** – upper door hinge, **10** – door, **11** – left cover of the lower combi-steam oven, **12** – joining hose, **13** – fasteners, **14** – waste elbow of the upper combi-steam oven, **15** – upper combi-steam oven shaft, **16** – connecting sheet bolts, **17** – base bolts, **18** – lower combi-steam oven legs, **19** – upper combi-steam oven legs

Installation Checklist & Warranty Registration

		Territory Rep:	
Location Name:		Date:	
Street Address:		Install Company:	
		Installer's Phone #:	
State/ Zip Code:		Installer's Name:	
Building Name/#:		Installer's Email:	
Contact Name:		Additional Info:	
Phone:			
Email:			

	Model Number	Serial Number
1		
2		
3		
4		

FAILURE TO ACCURATELY COMPLETE AND PROVIDE THIS INSTALLATION CHECKLIST & WARRANTY REGISTRATION FORM TO ACCUTEMP PRODUCTS, WILL VOID WARRANTY.

GENERAL ITEMS

GENERAL CHECK LIST	YES	NO
Horizontal leveling (front to back and side to side) of the appliance is complete?		
Door is square and properly adjusted?		
Drain and plumbing meets all national, state and local codes?		
Correct size electrical breaker protection of the appliance is installed?		
Electrical installations meets all national, state and local codes?		
Minimum distance of 4" from neighboring objects and 20" from neighboring heat source?		
Room for free air flow min 32" above the device?		
Appliance located directly under hood?		
Compliance with fire regulations is adhered to?		
Sufficient working area for operation and maintenance?		
Humidity Sensor Calibration completed?		

Any deviation from "Installation Checklist & Warranty Registration" guidelines requires accutemps approval or warranty may be voided.

SUPPLY POWER ELECTRICAL MEASUREMENTS

What is the Phase(Φ) type?	1 Φ ☐	3 Φ ☐

MEASURED VOLTAGE	L1-N	L2-N	L3-N	L1-L2	L1-L3	L2-L3

MEASURED AMPERAGE (when heating)	L1	L2	L3

Water Supply and Drain

WATER SUPPLY	YES	NO
Is a water filtration system installed?		
Who is the manufacturer of the water filtration system:		
What is the manufacturer's model of the water filtration system:		
Are the internal and external water connections are tight and leak free?		
Are there are two separate 3/4" cold water supply lines to the appliance water supply inlet?		
Is the water supply pressure between 40 to 80 psi?		
Has the internal water pressure regulator been properly set? (pg 19 of installation manual)		

DRAIN INSTALLATION	YES	NO
Does the drain line have a 1/4" per foot downward slope?		
Does the drain pipe meet the minimum size? (pg. 23 of installation manual)		
Is there a minimum of a 1" air gap between the equipment drain and location drain?		
Are the drain connections tight and leak free?		
Is the floor drain a minimum of 20" (623,611,1011) or 36" (1221,2011,2021) from the appliance?		

What material is used for the drain line(i.e. PVC, copper, brass etc.):

CALL ACCUTEMP SERVICE WITH ANY FURTHER QUESTIONS AT 1(800)480-0415

I accept and submit this Installation/Operational Checklist & Warranty Registration Form as complete and accurate.

SIGNATURE	PRINTED NAME	POSITION	DATE:

SEND IN FORM

In order to retain factory warranty, return this completed form using one of the methods below:

Mail
Accutemp Products, Inc
Attn: Warranty Administration
8415 North Clinton Park Dr
Fort Wayne, In 46825

Fax
260-469-3045
Attn: Warranty Administration

Online
AccuTemp.net/WarrantyRegistration

Email
VisionService@AccuTemp.net
Attn: Warranty Administration

Any deviation from "Installation Checklist & Warranty Registration" guidelines requires accutemps approval or warranty may be voided.

NOTES

(800) 210-5907 WWW.ACCUTEMP.NET