AccuTemp Products, Inc. is not responsible for the installation and/or modifications to the electrical or gas supply sources.

It is recommended that the wall receptacle be placed as low as State and Local codes allow. Placement in high heat zones such as, just above, below or beside the exhaust flue, will cause service issues that will not be covered under the product warranty.

An external regulator should not be used unless the supply gas pressure is more than 0.5 psig/14”WC.

If the altitude is greater than 2,000 feet above sea level, contact the AccuTemp Technical Services Department to verify the correct orifice size for main burner.

This Start-Up Form must be completely filled out, emailed, faxed or mailed or emailed to the AccuTemp Technical & Customer Support Department, before the warranty is activated.

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<table>
<thead>
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<tbody>
<tr>
<td>1.</td>
<td>Is the steamer being installed at an altitude greater than 2,000 feet (Tick Box)</td>
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<tr>
<td>2.</td>
<td>Is an external gas regulator connected to the steamer (Tick Box)</td>
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<tr>
<td>3.</td>
<td>Is the steamer level? (Tick Box)</td>
</tr>
<tr>
<td>4.</td>
<td>If the steamer has legs, have the (4) rubber foot tips been installed (Tick Box)</td>
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<tr>
<td>5.</td>
<td>Is the steamer hard connected to the gas supply line? (Tick Box)</td>
</tr>
<tr>
<td>6.</td>
<td>If the steamer is connected with a 3/4” flexible commercial grade gas hose? (Tick Box)</td>
</tr>
<tr>
<td>7.</td>
<td>If yes, is a restraining device used? (Tick Box)</td>
</tr>
</tbody>
</table>

AccuTemp Products, Inc
Attn: Technical & Customer Support Department
8415 North Clinton Park
Ft. Wayne, IN 46825
Phone: 260.469.0415 or 800.480.0415 Fax: 260.493.8914 Email: service@accutemp.net
EVOLUTION Gas Steamer Start-Up Form (continued)

8. What is the Length and Width of the Gas Supply Line L_______ W_______

9. Gas Pressure measurements
   Natural Gas: Static____WC Dynamic____WC (Dynamic should be 5WC)
   Dynamic pressure should be 5"WC (Regulator valve pressure tap - 1/8NPT)
   Propane: Static____WC Dynamic____WC (Dynamic should be 10WC)
   Dynamic pressure should be 10"WC (Regulator valve pressure tap 1/8NPT)

10. What is the measured flame sense on the unit? _______uA (microampere)

11. At what mark is the Blower Motor air shutter set to? _______

Connected Models Only

12. (For connected models) Is the supply water pressure lower than 30PSI (Tick Box)

13. (Connected models) 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.

14. Is the Float Ball Installed in the unit?

15. Is there a High Water alarm when the Float Ball is removed?

16. 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.)

17. Has additional piping been added to the steam vent? (Tick Box)

18. Does the steamer operate when all gas appliance in the kitchen are operating? (Tick Box)

19. Verify the water temperature in COOK MODE (COO on digital display) _______ °F

20. Does the unit cycle the heat once it is in COOK MODE? (Tick Box)

21. 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?

22. Take photographs of install, including: Front of steamer, Side view of steamer, Gas hook up and supply.

I accept this Start-up form as complete and accurate:

Signed: __________________ Restaurant Management Date: ___/___/_____

Print Name: ____________________