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BLODGETT BC-20G STARTUP PROCEDURE

Return form to BLODGETT when job is complete. Submit one form with each unit installed.

SERIAL NO. _____	MODEL _____	DATE OF INSTALLATION _____
CUSTOMER _____	SERVICE AGENCY _____	
ADDRESS _____	ADDRESS _____	
CITY _____ STATE _____ ZIP _____	CITY _____	STATE _____ ZIP _____
PHONE:(____) _____	PHONE:(____) _____	MECHANIC _____
GAS: <input type="checkbox"/> NATURAL <input type="checkbox"/> LP <input type="checkbox"/> OTHER _____	ELECTRIC: <input type="checkbox"/>	VOLTAGE _____ PHASE _____

The rating plate is located on lower right side of the oven

OPERATIONAL START-UP PROCEDURE

Information can be found in the installation manual or by contacting the factory. Write in N/A if not applicable.

1. Is there a minimum 12" of clearance on the left side of the oven? _____ Yes _____ No
2. Confirm no light fixtures, fire guard nozzles and fusible links are above flues? _____ Yes _____ No
3. Is the oven level? If no, level the oven. _____ Yes _____ No
4. 2" copper drain only? Drain must be externally supported. _____ Yes _____ No
5. Is Delime pump securely attached to oven? See Start up Guide. _____ Yes _____ No
6. Is pump inlet hose inserted into deliming container and routed in a satisfactory fashion? See Start up Guide. _____ Yes _____ No
7. Is pump outlet hose attached to deliming port on oven and routed in a satisfactory fashion? _____ Yes _____ No
8. Are fuses to chemical pump installed? See Start up Guide. _____ Yes _____ No
9. Are the pressure regulators installed and set to 35 PSI flow pressure?
Note: Hot or treated water may be used for steam generator fill. (right solenoid as viewed from back). Cold water must be used for condensate. See Start up Guide. _____ Yes _____ No
10. Are water supply lines and solenoids intact without leaks? _____ Yes _____ No
11. What is the applied voltage to the oven? _____ VAC
12. Are all electrical components and wires securely fastened? _____ Yes _____ No
13. What is the size of the incoming gas line? 1" is required. _____
14. Are gas pipes and flex lines tight and leak tested? _____ Yes _____ No
15. Perform component function test (Diagnostic Output) as shown in the Startup Guide. _____ Yes _____ No
16. What is the static gas pressure to the oven? See Start up Guide. _____ "w.c. _____ mbar _____ kPa
17. What is the manifold pressure? (Must be checked on all 4 gas valves) See Start up Guide. _____ "w.c. _____ mbar _____ kPa
18. What is the manifold gas pressure with all gas appliances turned on? See Start up Guide. _____ "w.c. _____ mbar _____ kPa
19. Perform the input function test (Diagnostic Input) as shown in the Startup Guide. _____ Yes _____ No
20. Have the Delime and Flush intervals been set to the desired levels? See start up manual for instructions. _____ Yes _____ No
21. Is the control set up to match the rating plate? See Start up Manual for instructions. _____ Yes _____ No
22. Are all oven interior components complete and secure? _____ Yes _____ No
23. Are the blower wheels unobstructed and do they turn freely? _____ Yes _____ No
24. Do the blowers run with door open in Cool Down? _____ Yes _____ No
25. In Cool Down, from the inside of the oven are the blowers turning counter-clockwise? _____ Yes _____ No
26. Is the door interlock switch mechanically functional? _____ Yes _____ No
27. In Steam/Combi/Hot-Air mode, do the blowers run with the door open? _____ Yes _____ No
28. Is the transport cart aligned with oven? _____ Yes _____ No
29. Does hood have good draw and provisions for make up air? _____ Yes _____ No
30. Does the door latch and gasket seal properly? _____ Yes _____ No
31. In Steam mode, does the unit produce steam? _____ Yes _____ No
32. In Combi mode, set temperature to 350°F, verify steam burners cycle approximately 25% of the time. _____ Yes _____ No
33. In Hot Air mode, set temperature 400°F and check temperature calibration. _____ Yes _____ No
34. Does the door open easily at 400°F? _____ Yes _____ No

This appliance may be equipped with proprietary features and/or components which are for the exclusive use of the customer indicated above. Further, there may be procedures and/or methods being utilized in preparing this customer's product which may be proprietary. I hereby certify that this information will be held in confidence and not disclosed to any third party for whom it is not intended.

Service Agent's Signature _____ Store Manager's Signature _____