

Serial Number: _____ **Model:** _____

SET-UP CHECK THE BOXES UPON COMPLETION:

- Ensure all internal electrical wires are connected and secure for each section.
- Verify that cold water is attached to the cold water feed (min 60°F/15.6°C if applicable for heat recovery optioned machines) and hot water is connected to (min 110°F/43.4°C) hot water feed.
- Check the interior of the machine and remove any foreign material.
 - Remove any remaining plastic film and make sure all panels are available for install after startup is completed.
- Check the scrap screens, baffles and curtains – make sure that they are installed and positioned properly.
- Check breaker(s) size; ensure the house breaker is the same size as the “Machine Electrical Connection” label found inside the main control cabinet. Booster and blower dryer are optional, they too may have a separate control cabinet.
- Verify main incoming voltages and make sure it is appropriate based off data plate. Record voltage below: Once verified, power on machine at breaker or disconnect. Note: If the incoming power supply has a high leg, the high leg should be connected to L3 at the dish machine’s main terminal block.

Technician Eyes Only Code for Machine Setup and Test: 9999

End User Level Code for Machine Setup and Test access: 7777

L1 to L2 _____ L2 to L3 _____ L3 to L1 _____

- Push the Green Power Button on the front of the Control Cabinet. Verify no faults after HMI boots up.
 - The HMI display will boot up and machine will start filling and allow machine to fill completely.
 - Verify machine filling with the flashing blue squares under each section which represent lower and upper floats.
 - Check for proper water level in each tank after filling is complete. (water level at center of top float switch. Machine will not start until it is filled with water.

OPERATION

- Check for leaks and take corrective action if required.
 - Pumps, seals (check during operation and setting idle)
 - Valves
 - Tank Seams
 - Drains
 - Crossflow tubes
 - Spray arm end caps/plugs
 - Confirm spray arms are secure.
 - Check for leaks around doors when running wares/racks and without.
 - Steam (if applicable)
 - Detergent and Rinse Aid dispensers (supplied by others).
- Check the conveyor belt tension. There should not be any slack on the bottom half on the conveyor belt. On the unload end of the machine, you should be able to raise the conveyor belt equally on both sides by approximately 2” off the track.
- Check the alignment of the conveyor belt. Adjust the take-up assemblies so that conveyor rollers track evenly on conveyor sprockets. (There should be no slack in conveyor belt)
 - Check for broken plastic links or bent conveyor belt rods. If broken links or bent rods are found, repair broken parts immediately.

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- Check drive components for proper lubrication.
 - Check drive chain for proper lubrication. (use heavy weight grease to prevent lubricate from running onto drive components)
 - Check gear box for any oil leaks.
- Press the green arrow start on the HMI display. (Optional push buttons at the load/unload will also work)
 - The conveyor belt will start immediately only if it has completed fill. (Machines with conveyor motor VFD option will have the conveyor belt move slowly upon activation of start button).
- Break the path of the photoeye to start the machine for the next series of checks. Pumps will start.
- Check for proper rotation of each pump and drive motor. Pump motor also has an arrow to indicate the proper rotation on the rear of motor.

Note: (1) all motors are phased at the factory.

 - If all the pumps and drive motors are incorrect: Reverse wires L1 and L2 on the input side of the main electrical terminal block, located inside the control cabinet.
 - Champion pumps will have arrows indicating proper rotation.
- Monitor the tank temperatures in the TEMPERATURES screen on the HMI by pressing the Gear Button on the HMI, and then the TEMPERATURES button.
 - Allow sufficient time for the tank heat to reach operating temperature.

○ Prewash (Line Temp)	110°F – 140°F / 43.4°C – 60.0°C	Note: Any other tanks or options should match the requirements on the data plate.
○ Wash	150°F – 170°F / 65.6°C – 77.7°C	
○ Power Rinse	160°F – 180°F / 71.2°C – 82.3°C	
○ Aux Rinse	175°F – 185°F / 79.5°C – 85.0°C	
 - Adjust the Temperature Settings, if necessary.
 - To adjust the temperature set points
 - Push on the Gear Button on the HMI, and then press Machine Setup and Test.
 - At this point the HMI will ask for a passcode. First enter the User Passcode, then the Tech-Only Passcode. Press ENT each time.
 - Go ahead and set the Service Phone # under the Service Phone Number button.
 - Go to the Temperature Setpoint menu to change lower heat set points.

Note: The upper temperature differential is programmed in and only the lower temp is adjusted.
- Check all door safety switches by opening doors; machine should stop for each door. HMI will display Door Open.
- Shut all doors and check the anti-jam drive system (preset from the factory)

To check:

 - Wedge the lever arm of the jam switch closed (in between where the red arrow is pointing) so that the metal makes the proximity switch as shown in Figure 1.
 - Make sure that the conveyor stops and "Conveyor Jam" shows on the HMI screen.
 - Remove the wedge and confirm fault has cleared.
- Check the Energy Sentinel (idle pump shut-off) by placing a tray or dish on the moving conveyor belt prior to the electric eyes found on the load end of machine.
 - The pumps will start as the object breaks the photoeye beam.
 - The aux/econo rinse pump starts with the final rinse and may run independent to fill tank.

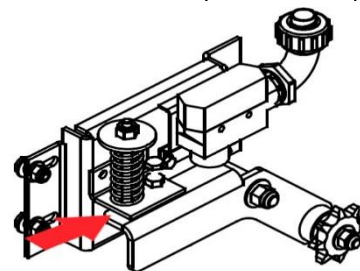


Figure 1

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- Wait for the machine to time out after the Energy Sentinel test. Run another plate and prepare to open the door for the auxiliary rinse section as soon as the final rinse graphic displays on the HMI.
 - If the door is opened, machine should stop.
 - Verify that the dish is at final rinse section or just coming into it.
- The final rinse temperature must be 180°F - 195°F / 82.3°C – 90.6°C.
If not:
 - Adjust the temperature of the incoming water supply, if necessary.
 - Adjust the booster temperature setting if applicable. Otherwise check external booster on site.
 - Check final rinse nozzles for blockage, clean if necessary.
- Check the final rinse water pressure gauge when the final rinse is active.
 - The final rinse pressure should match the requirement on the data plate
 - Adjust the pressure reducing valve setting, if necessary.
- Check that the conveyor belt stops when the object pushes the conveyor shut-off shelf at the end of the machine. Confirm that HMI says "Conveyor Full".
 - Remove the object and reset the conveyor stop shut-off shelf and check that machine can operate properly again. Confirm that HMI is cleared of "Conveyor Full" fault.
- Push the RED stop button on the HMI. If there are optional Stop/Start load unload push buttons please test.
 - The drive conveyor and pump(s) will stop.
- Push the Green Push Button power switch on the control cabinet.
 - The HMI will turn off.
 - The machine will automatically drain. Confirm that the site can handle Standard Drain (all drains open) or needs sequential draining of each tank (single tank draining one at a time). This setting can be changed in the Machine Setup and Test menu under the techcode.
 - Verify all tanks drained.
- Explain that the machine *should* be drained after meal end period or every 8 hours of operation.
 - Scrap screens, pump intake screens, and drain strainer must be cleaned.
 - Reference operation manual for more detail instructions regarding operation, daily cleaning, and prevented maintenance.

Conditions Found	Corrective Action Needed/Performed

GM/KD/Customer _____ Date _____

Champion Sales Representative _____ Date _____

Champion Service Representative _____ Date _____