

**Serial Number:** \_\_\_\_\_ **Model:** \_\_\_\_\_

SET-UP CHECK THE BOXES UPON COMPLETION:

- Verify that cold water is attached to the cold water feed for VHR and hot water is connected to the wash tank feed. This must be correct before proceeding. **Technician Only** Access Code for MAINT Menu: **9999**
- Check the interior of the machine and remove any foreign material. **End User and Technician Code** for Detergent/Delime: **7777**
- Check the scrap screens, baffles and curtains – make sure that they are installed and positioned properly. Verify the cavity covers are installed on front above the doors and in the rear.
- 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.  
L1 to L2 \_\_\_\_\_ L2 to L3 \_\_\_\_\_
- Push the Green Power Switch on the front of the Control Cabinet. L3 to L1 \_\_\_\_\_
  - The HMI display will say Filling at the top.
  - The machine will begin to fill with water.
- Verify incoming amperage. Record your measurements.  
  
Main L1 \_\_\_\_\_ L2 \_\_\_\_\_ L3 \_\_\_\_\_ Wash HTR L1 \_\_\_\_\_ L2 \_\_\_\_\_ L3 \_\_\_\_\_  
Booster HTR L1 \_\_\_\_\_ L2 \_\_\_\_\_ L3 \_\_\_\_\_ **VHR ONLY** Heat Pump L1 \_\_\_\_\_ L2 \_\_\_\_\_ L3 \_\_\_\_\_
- Allow the machine to completely fill with water.
  - The water will shut off and the heat will energize when lower float is made. The HMI display will display "Ready" when proper temps are reached per settings.
  - Check for proper water level (water level should be even with center of top float ball).

OPERATION

- Check for proper rotation of each pump and drive motor. Drive motor has arrow to indicate proper rotation. 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 disconnect switch side of the main electrical terminal block, located inside the control cabinet.
- VHR ONLY** • Check mechanical plug and plug connections for Heat Pump. (Yellow wires from control panel, and locking plug on the end of Loctite whip.)
  - Scot pumps will not have directional arrows as MP pumps do. Check accordingly.
- Check for leaks and take corrective action if required.
  - Pumps, seals (check during operation and setting idle)
  - Valves
  - Tank Seams
  - Drains
  - Detergent and rinse aid dispensers, supplied by others or built in by Champion.
  - Verify all curtains are in place. (Confirm with curtain stickers outside machine. (Usually 5 curtains for 44PRO more for larger models.)
  - Check for leaks around doors when running wares/racks and without.

## PRO Rack VHR/NON-VHR Start-up Form

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- Monitor the tank temperatures in the TEMPS screen on the HMI by pressing the wrench on the HMI, and then the TEMPS button. (Respect factory set points. A VHR machine supplies heat from the the heat pump and the non-vhr setting of 180°F on VHR machine may cause booster water boil or high limit trips.)

- Allow sufficient time for the tank heat to reach operating temperature.
  - Prewash Line - 120°F - 140°F (if applicable)
  - Wash 160°F - 180°F (single tank machine)
  - Wash 150°F - 170°F (two tank machine)
  - Power Rinse 165°F - 180°F (two tank machine)
  - Dual Rinse 165°F - 180°F (if applicable non-VHR)
  - Cavity Idle Around 90°F **VHR ONLY**
  - Cavity Running 110°F - 130°F **VHR ONLY**
  - Exhaust air Mid 50°F- mid 70°F **VHR ONLY**
- Adjust the Temperature Settings, if necessary.
- To adjust the temperature set points
  - Push on the wrench on the HMI, and then press Maint.
  - At this point the HMI will ask for a passcode. The passcode is above. Press Ent.
  - Go to the Heat SP menu to change heat set points.

**Note:** Heat SP is preset at the factory, no adjustment should be needed. If temperatures need to be changed, keep the "LO" and the "HI" temperatures within 3 degrees of each other for both the wash and the booster.

- VHR ONLY** • Check fan speed settings (Normally set at factory)
  - Set at 15% LO and 55% HI for 44PRO model, upwards of 65% HI on larger model PRO machines.**Note:**(High speed may need adjusting to accommodate VHR performance in some cases)

- Press the GREEN start button on the HMI display.

- The Drive and Pump(s) will not start until a rack is placed in the load end of dish machine.
- Check the rack switch inside machine. Pushing lever should start pump(s) and drive when rack is placed inside load end of dish machine.

- Check pressure and valve function on valve screen in Maint/9999/VHR/Mod Valve Data, record highest values **VHR ONLY** below after at least 5 minutes of full operation. (HP Pressure not to exceed 410 for normal operation. Call factory if over 410.)

Heat Pump Pressure \_\_\_\_\_ Valve value \_\_\_\_\_

- Check door safety switch by opening door; machine should stop. HMI will display Door Open.

- Check the anti-jam drive system (Factory set)

- To check: Have a person of average build (about 185lbs) hold the rack with both hands and pull against the direction of travel, alternatively pushing on the exit end will work also. The conveyor should stop at a high force. Call factory if it does not stop. 18008584477 ext 1

- Check the Energy Sentinel (idle pump shut-off) by inserting a rack into the load end of conveyor.

- The drive conveyor and pump(s) will start as the dish rack enters the machine and contacts rack switch.  
**Note:** If the pump(s) does not time out properly, check the rack switch at load end. Check the Final rinse temperature as the dish rack enters the final rinse area.

- The final rinse temperature must be 180° - 195° F.

- Adjust the temperature of the incoming water supply, if necessary.
- Adjust the booster temperature setting if necessary.

- VHR ONLY** • Make sure cold water supply is connected to VHR portion of machine (50°- 70° water is ideal)  
**Note:** Final rinse reading may not correlate directly to Booster Heat SP settings. Setting too high of a temperature can cause boiling boosters and hi-limit trips as VHR heat pump supplies heat also.

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- Check the final rinse water pressure gauge as the dish rack enters the final rinse area and activates switch.
  - The final rinse pressure must be 20 PSI. Incoming must be 20 psi dynamic for non VHR, +45psi for VHR.
  - Adjust the pressure reducing valve setting, if necessary.
  - Check the incoming water line strainer, clean if necessary.
- Check the table limit switch located at the end of clean table. When the rack pushes the limit switch arm, the machine should stop.
  - Machine must stop when racks push table limit switch lever.
  - Restart by clearing rack and pushing green button and placing a rack in the load end of the dish machine.
- Push the RED stop button on the HMI.
  - The drive conveyor and pump(s) will stop, if not timed out.
- Push the Green Push Button power switch on the control cabinet.
  - The HMI will turn off.
  - The machine will automatically drain.
  - Verify all tanks drain.

## TRAINING

- Gather all responsible parties that will be related to the operation and maintenance of the dish machine to provide a quick tutorial.
  - Show a quick start process of getting the machine turned on and operational.
  - Explain that the machine will fill and must get up to the correct temperature before operation.
  - Run a few racks and show how to load a rack and receive it on the other end of the machine.
  - Good time to test the table limit switch again to show how that works at stopping machine.
  - Explain that the machine should be drained after every meal period or if heavy usage, every 2-3 hours.
  - Explain that usually the sales rep or the dealer will come perform a more in-depth demo and this is just a primer.
  - Show where the scrap, pump intake, pump recirc screens are and the shut down process with draining.
  - Show Operator Avoid utensils in a non utensil dishrack to prevent jams and damage to baffles or unit.
  - Answer any questions and then have the General Manager, Kitchen Director, or Customer sign below.

Conditions Found	Corrective Action Needed

GM/KD/Customer \_\_\_\_\_ Date \_\_\_\_\_

Champion Sales Representative \_\_\_\_\_ Date \_\_\_\_\_

Champion Service Representative \_\_\_\_\_ Date \_\_\_\_\_