

- Check the interior of the machine and remove any foreign material.
- The undercounter machine's drain hose must be connected to a "Y" fitting to eliminate drain water restriction. Drain hose should not be connected to a garbage disposal or kinked. The loop in the drain hose located at rear of machine should stay intact. Also, ensure the plastic fitting (provided) is used to terminate the drain hose.
- Check the scrap screen, wash/rinse arm(s) – make sure that they are installed and positioned properly.
- Turn the main power on at the breaker panel or fused disconnect switch.
Note: undercounters machines must have a dedicated neutral ran to the main power terminal block.
 - Hold the commission switch (located behind front panel) in FILL position to fill booster.
 - Once booster is full, switch the commission switch to ON position.
- Flip the Power Switch on the front of the Control Cabinet to the "ON" position.
 - The power switch light will illuminate.
 - The machine will begin to fill with water.
- Allow the machine to completely fill with water.
 - The water will shut off automatically and the heat will energize.
 - Check for proper water level. On fill & dump machines the water level should be half way between left side wall of machine and lower wash arm support. On fresh water machines the water level should be within (1) inch from left side wall.
 - UH330B model will fill booster, heat booster, then fill wash cavity. Cycle light will flash during fill.
- Check for proper operation and leaks, take corrective action if required.
 - Check main water and drain connections for leaks.
 - Pumps, seals (check during operation and setting idle)
 - Valves
 - Tank Seams
 - Drains
 - Detergent and rinse aid dispensers are working.
- Monitor the wash tank thermometer for the proper temperature reading.
 - Allow sufficient time for the wash tank heat to reach operating temperature. Operating temperatures are listed on the data plate.
 - Adjust the thermostat setting, if necessary. (factory preset). Note: UH130B, UH230B, UH330B have thermistors (no adjustments).
 - Note: It's not uncommon for the hi-limit to be tripped on newly installed machines.
- Press the GREEN start button or SST. Start button on the front of the control cabinet.
 - The wash pump will start and run during wash cycle.
 - After wash cycle, the final rinse will begin and will rinse until end of cycle.
Do not open doors at end of cycle until the green in-cycle light goes out.
- Check door safety switch by opening door; machine should shut off during cycle.
- On initial start-up, check for proper phase. These machines can be field converted to 3 phase. Instructions are found on the inside of the lower front panel. Note: the booster is the only component that is 3 phase on 3 phase machines.

Start-up form Undercounter Machine

- Check the final rinse temperature during the final rinse cycle.
 - The final rinse temperature must be 180° - 195° F. (fresh water machines)
 - On fill & dump machines the final rinse will read 180' for a brief second. (will not maintain 180' during the complete rinse cycle).
 - Adjust the temperature of the incoming water supply, if necessary.
 - UH130B, UH230B requires minimum of 110F water supply
 - UH330B require 55F – 80F water supply
 - Adjust the booster thermostat setting at heat control board if necessary. (factory preset)
 - Note: It's not uncommon for the hi-limit to be tripped on newly installed machines.

- UH230B ONLY: Check the final rinse water pressure during the final rinse cycle.
 - The final rinse water pressure must be 20-22 PSI flow pressure
 - Adjust the pressure reducing valve setting, if necessary. (PRV supplied by others)
 - Check the incoming water pressure or line strainer, if pressure cannot be reached.

- Run the machine through several cycles to assure proper cycle time and proper temperatures.

- Flip the power switch on the control cabinet to OFF position.
 - The machine will go into a drain- down mode approximately 3-4 times after power switch is turned off.

- Explain to customer:
 - Pre-rinse and pre-scrap dishes before loading into dish machine.
 - Check chemical supply daily.
 - Scale build-up and deliming procedure.
 - Overall cleaning procedure.

Comments or corrective actions needed:

Champion Service Technician _____ Date _____

Champion Sales Representative _____ Date _____
(If present)

Kitchen/dish room Manager _____ Date _____