CE Series Electric Combi Ovens (Boilerless) Installation Checklist
Models CE6HD, CE10HD, CE10FD, CE20HD, CE20FD

Equipment installer must complete all applicable items and sign. File a copy with the local Hobart Service office to keep on record.

ALL CE SERIES ELECTRIC COMBI OVENS (BOILERLESS) (Enter actual values when required.)

☐ 1. Check instruction manual for recent updates prior to starting installation checklist.

☐ 2. Verify all plastic covering is removed and unit has no dents, scratches, shipping damage etc.

Note any items found on a separate sheet. If shipping damage, report to carrier immediately.

☐ 3. Verify items shipped with oven: ☐ quick start guide ☐ instruction manual ☐ oven drip tray hose ☐ cooking probe ☐ 2 rack guides and wire racks: 6 level - 3 racks; 10 level - 5 racks; 20 level - 10 racks ☐ Trolley (20 levels only).

☐ 4. Verify oven is level and adequate spacing is provided on all sides per instruction manual.

☐ 5. Verify fan guard is installed properly on pins and cavity fan does not rub the guard.

☐ 6. Verify door operates properly and latches without excessive force.

☐ 7. Verify oven drip tray hose is installed.

☐ 8. Check for missing or loose hardware. External - panels and door; Internal - component mounting.

☐ 9. Verify electrical component connections are secure.

☐ 10. Verify SUPPLY VOLTAGE and PHASE match the machine data plate. Record information:

Supply Voltage **L1** _____ VAC **L2** _____ VAC **L3** _____ VAC **Phase** _____

☐ 11. Verify transformer primary lead wires are tapped correctly for the machine voltage at the ovens internal circuit breaker.
☐ Blue and Red - 208VAC ☐ Blue and Black - 240VAC ☐ Blue and White 480VAC

☐ 12. Verify cold water supply and water treatment system are connected properly and not leaking (single water connection on oven).

☐ 13. Record type of water treatment system connected. _____

☐ 14. Verify oven drain line is connected to an open air gap drain (per local code).

☐ 15. Verify detergent pump tube is inserted into commercial liquid detergent container with the siphon fitting submerged.

☐ 16. Record Convection Mode
amperage during initial heat up. **L1** _____ amps **L2** _____ amps **L3** _____ amps

☐ 17. Verify no steam leaks occur around door during operation.

☐ 18. Verify cavity vent operates properly in Convection Mode.

☐ 19. Verify cavity fan(s) rotate, stop and change direction at the preset time interval (default 2 minute).

☐ 20. Verify rear cooling fans are operating when oven is powered (lower left fan intake; upper fans exhaust; center fan 20 levels exhaust).

☐ 21. Verify and record rinse water pressure during a clean or quick rinse cycle (30 to 60 PSI). Pressure _____ PSI

☐ 22. Verify oven is draining properly.

☐ 23. Verify water is not dripping from the front of vaporizer tube (water slinger on cavity fan motor shaft) and puddling inside the cavity when operating in Steam Mode.

☐ 24. Verify and record average oven temperature @ 350°F in Convection Mode (geometric center of the oven after three complete cycles). Note: Degree symbol in display changes to solid when oven is heating. Temperature _____ **°F**

☐ 25. Verify correct operation of all ☐ Control Functions ☐ Convection Mode ☐ Steam Mode ☐ Combi Mode ☐ Cooking probe when using internal product temperature.

☐ 26. Verify stacking kit is installed properly and utilities are connected properly for 6 and 10 level stacked ovens only.

☐ 27. Show customer the location of utilities, shut off valves and circuit breakers in case of an emergency.

☐ 28. **Customer:** ☐ knows proper oven operation ☐ knows loading/un-loading procedures for landing table and removable insert for 6 and 10 levels or trolley (20 levels only). ☐ knows general maintenance, cleaning and deliming procedures to include chemicals not to use ☐ understands importance of a water treatment system and proper maintenance ☐ knows service parameter setup options that are available ☐ has warranty card and understands warranty

☐ 29. **Comments:** Check box only if comments are attached on separate sheet.

Installed by: _____ Company Name/Location: _____

Start-Up by: _____ Company Name/Location: _____

Start-Up Date: _____

Job Location: _____

Model No: _____ Serial No: _____ Machine Voltage & Phase: _____

Customer Name: PRINTED _____

Customer Title: _____ Date: _____ Customer Signature: _____