Royal Range of California Startup/ Performance Check List

Account Name: _____ Date: _____

Address: _____ Model #: _____

City, ST, Zip _____ Serial #: _____

Items to be performed

		Yes	No
1	Unit installed and energy connected? Gas, Electric		
2	All connection secured? Gas, Electric, Water, Drain		
3	Is unit level, front to back, left to right? (on units with griddles, back should be slightly higher)		
4	Verify gas type matches rating plate? Gas Type_____		
5	Gas line size?_____		
6	Verify all switch's and controls are functioning properly?		
7	Is proper regulator installed correctly on unit? (Note: Fryers have internal regulators)		
8	Verify electrical matches rating plate: volt, amps, ph.? Type_____(If applicable)		
9	Check incoming gas pressure and note. Pressure_____inch / WC (turn on one gas valves, note pressure and adjust to rating plate)		
10	Test oven temperature. Set to 350, (let temp stabilize).		
11	For griddles, Set 350, let stabilize (30 min) use surface thermometer to check temperature. Check by-pass flame and adjust, if needed. **(Check with factory on calibration instructions before calibrating).**		
12	Verify unit is under hood.		
13	Owner/ Operator has understanding of pilot location and lighting instructions?		
14	Owner/ Operator has knowledge of preheat and operational techniques?		
15	Owner/ Operator has knowledge cleaning and maintenance per operations manual?		

General Comments

If No, was checked on any items please explain below and inform operator for corrective action.

Startup completed on:

Date_____

Equipment (has) or (has not) proven able to operate in a safe and proper manner.

Performed by:

Name: _____

Signature: _____

Service agent: name, signature

Owner/ Store Manager: I am in agreement with the statements and finding (above) of the authorized service agency and attest to the same by signing here:

Accepted by:

_____ Date: _____

Name, Signature