



SureFire Start-Up & Check-Out Service Form

Rackless Conveyor Dishmachines: Master, Clipper, Century, Defender

1. Verify plumbing connection:

Incoming water temperatures? _____

Incoming water pipe size? _____

Water psi? _____

Drain connection into open drain? YES NO Splash out? YES NO

Drain in pipe? Size _____

2. Steam tank heat and booster:

Pipe size to tank heater _____ To booster _____

Steam psi to tank heater _____ To booster _____

Condensate return pipe size tank heater _____ Booster _____

3. Electric tank heat and booster:

Breaker size _____

Voltage tank heat _____ Booster _____

Name plate voltage tank heat _____ Booster _____

Amp draw tank heat _____ Booster _____

4. Is unit level? YES NO

5. Vents installed: YES NO

6. Record temperatures: PW _____ W _____ K _____ FR _____

7. Run 5 minutes and record temperatures: PW _____ W _____ K _____ FR _____
W _____ R _____

8. Verify final rinse psi is at 20 flowing.

9. Verify soap connection is made to proper spot.

10. Check and see if drain is opening and closing properly.

11. ES shut down unit after 5 minutes.

12. Check stop/starts on load and unload end.

13. Check rotate of pumps and belt.

14. Load conveyor with dishes. Verify conveyor adjustment.

Verify stop bar is working. YES NO

13. Verify electric eye is working.

14. Verify interior lights connect to separate 120V.

15. Water hardness test.

Date of Start-Up: _____ Service Tech: _____

Service Company: _____

Facility: _____

Contact: _____ Phone #: _____

Model: _____ S/N: _____ RGA#: _____

Comments: _____

Please return this form to Insinger immediately: Technical Services Department
Insinger Machine Company
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insingermachine.com