

Vector® F Series with Simple Control



Chef's Start-Up Checklist

Before Start-Up

- Record serial and model number
- Have customer register oven

On-Site

- Remove all packaging
- Check electrical hookups and test if active
- Check for 2-inch clearance on oven
- Check to make sure all jet plates, internal filters (if installed), and external filters are installed correctly.
- Check to make sure blowers and heaters in each individual chamber are working correctly.

Introduction

- Plug, power button, master power switch, high limit resets, breaker accessed via side panel, USB, check fan light, touchscreen controls
- Jet plates, door glass, metal gasket

Touchscreen Controls

- Menu icon
- Gear icon
 - User configuration screens
- Service icon
- Time icon – set time and date
- Logs icon
- Sounds icon – explain different settings
- USB icon – upload recipes, download recipes, update software
 - Default pass code: 12345
 - Demo how to change pass code
- Recipes icon
- Temps – explain different settings
- Temp Units – °F or °C
- Oven Info
- Language – change languages
- Cleaning icon
- Auto cool icon
- Probe – calibrate



Cooking

- Demo preheating
- Demo programming
 - Create a recipe
 - Run the recipe
- Demo manual cooking
 - Set time
 - Set temperature
 - Set air speed
- Demo linked chambers
- Demo combined chambers
- Demo cooking with a probe

Cleaning

- Demo cleaning the oven
 - Cool down oven
 - Remove grease filters and jet plates
 - Wipe inside of oven and glass
 - Explain correct cleaning chemicals
 - Clean cooling fan filters on back of oven

Q & A Session

- User questions
- User creates a recipe
- User shows the high-limit switches
- Review the Operator's Manual with user

CONTACT INFORMATION

Alto-Shaam Service 1-800-558-8744 ext 12345

Name _____

Phone _____

Serial number is required for all inquiries.

Always include both model and serial numbers in any correspondence regarding the appliance.

Model _____

Serial Number _____

Purchased From _____

Date Installed _____