

ANNUAL REGULAR INSPECTION

Customer:

Company:		Contact person:	
Place:		Phone:	

Basic information:

Type of device:		Photodocumentation:	YES / NO
Serial number:		Service technician:	
Software Version:		Installation date:	

Checklist

Right leg

- Pull out the main switchboard of the machine
- Turn off the circuit breakers of the heating sections FC7 and FC8**
- Tighten the terminal blocks on the KF1 module
- Tighten the terminal blocks on the KF1.1 module
- Tighten the terminal blocks on the KF1.2 module
- Tighten the terminal blocks on the KF1.3 module
- Tighten terminal blocks on module KF1.4 (pressure and double machines only)
- Check FC3 fuses and fill in missing ones if necessary
- Check FC4 fuses and fill in missing ones if necessary
- Check FC5 fuses and fill in missing ones if necessary
- Check FC6 fuses and fill in missing ones if necessary
- Check the FC1 circuit breaker to make sure it is not down
- Oil the gas spring of the lid (double machines only)
- Oil the gas spring of the pan (double machines only)
- Tighten the power wires of Solid-state relays QA4.1 to QA5.3
- Tighten the power wires of contactors QA2 and QA3

Left foot

- Oil the gas spring of the lid (double machines only)

Oil the gas spring of the pan

Pan

Tighten the strength bolts of the heating elements to a torque of 9.7 Nm

Lid

Check the gasket of the lid

Machine functions

Calibrate the flowmeter

Fill the water 3 cm above the sauce sensor

Increase the required temperature at 97 °C and wait 10 minutes

Check the right and left sides to see if they heat evenly

Activate / Deactivate the shower

Open the drain and tilt the pan

Close the drain and fold the pan

Close the lid

Open the lid

Notes:

Customer signature

Technician's signature