

## INSTALLATION PROTOCOL

**Customer:**

<b>Company:</b>		<b>Contact person:</b>	
<b>Place:</b>		<b>Phone:</b>	

**Basic information:**

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

### Checklist

Connecting the machine power supply	<input type="checkbox"/>
Checking FC7 and FC8 circuit breakers	<input type="checkbox"/>
Connecting the grounding point	<input type="checkbox"/>
Connecting the water supply to the machine	<input type="checkbox"/>
Connecting the drain	<input type="checkbox"/>
Closing the condenser drain valve (Pressure machines)	<input type="checkbox"/>
Setting the machine in the level	<input type="checkbox"/>
Set the date and time	<input type="checkbox"/>

### Final check of machine functions

**Start the final test in the service control**

Water filling	<input type="checkbox"/>
Checking the left side of the heating elements	<input type="checkbox"/>
Checking the right side of the heating elements	<input type="checkbox"/>

**Checking the end positions of the machine**

Open the drain	<input type="checkbox"/>
Close the drain	<input type="checkbox"/>
Close the lid	<input type="checkbox"/>
Open the lid	<input type="checkbox"/>
Tilt the pan	<input type="checkbox"/>

Lower the pan

Hang the arm for baskets

Get down the baskets

Get up the baskets

Remove the arm for baskets

Activate / Deactivate the shower

Acoustic signalling

**Stop the final test in service control**

**Water control**

Flowmeter calibration

**Temperature sensor control**

Fill the water 3 cm above the sauce sensor

Set the required temperature on 99 °C

After reaching the required temperature on 99 °C, wait 10 minutes

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

Reduce the required temperature to 92 °C

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

Increase the required temperature to 94 °C

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

Increase the required temperature to 97 °C, wait 10 minutes

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

Open the drain and tilt the pan

Close the drain and fold the pan

**Inspection of pressure machines**

Fill the water 3 cm above the sauce sensor

Start the pressure cooking for 5 minutes

Check for steam leakage around the lid seal

When pressure cooking is complete, the safety hooks must automatically release

Open and close the lid, lock the lid

Download HACCP service records


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Log out the service control

Send the downloaded service records to e-mail: [Bosak@jipainternational.cz](mailto:Bosak@jipainternational.cz)


Notes:

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Customer signature

Technician signature