

Checklist

Garland U.S. Range **SUNFIRE**

Start-up / Performance Checklist for Garland, U.S. Range and Sunfire Equipment in U.S.A

COMPLETE ONE (1) FORM PER UNIT

▲ Warning

Any operation involving the disassembly of components must be performed by a factory authorized service technician, trained and qualified as part of a regular kitchen maintenance program.

NOTE:

- Use this checklist for the startup of a new Garland/U.S. Range/Sunfire equipment or a general performance check. **EXCEPTIONS: Garland Clamshell Series and Garland Induction equipment.**
- Startup check must be performed on the installation day or within 30 days of the install of a new unit.
- **Sign and Attach form(s) to claim for payment. Do Not E-mail Form.**

Today's Date: (Day/Month/Year)

Brand: Garland U.S Range Sunfire

Installed Date: (Day/Month/Year)

Model Number:

Store Name and Address:

Serial Number:

	Startup / Performance Check Description	YES	NO
1	Unit Installed and energy supplied.		
2	Is the unit level? Check front to back, left to right.		
3	Does the frame appear square?		
4	Are the electric and gas connections secured?		
5	Verify gas type matches data tag. Gas Type _____		
6	Verify operating pressure matches data tag. Pressure Test _____ inch WC		
7	Verify voltage matches data tag. Must be +/- 10%. Electric Voltage _____ Phase _____		
8	Is there a regulator installed on the unit?		
9	Check main supply line and note gas pressure. _____ inch WC		
10	Check and note incoming supply pipe size. _____		
11	How many pieces of equipment are on this supply line? _____		
12	Check gas pressure at manifold and note. _____ inch WC		
13	Check gas pressure on manifold with all burners lit and adjust to factory spec on data tag.		
14	If there are other pieces of equipment on the supply line, check gas pressure at manifold with all units turned on and note _____ inch WC		
15	Are all Tstats calibrated and all knobs set correctly?		
16	Check by-pass and calibration.		
17	Perform temperature calibration where applicable on griddles.		

	Startup / Performance Check Description	YES	NO
18	Verify unit is under a vent hood.		
19	Make-up air and ventilation requirements met?		
20	Check and make sure make up air is not blowing into venting.		
21	Energized unit. Found all switches, control, etc., are functioning.		
22	Found all mechanical parts (door, bearings, springs, etc.) are operational.		
23	Owner / Operator has been advised of power shut off.		
24	Owner / Operator understands gas pilot location and lighting Instructions (if applicable)		
25	Owner / Operator has knowledge of preheat and operation techniques.		
26	Cleaning and maintenance instructions have been reviewed.		
27	General Comments: If NO was checked for any item, please explain below. (Corrective actions, if deemed necessary, is responsibility of owner. Describe condition below.)		

Startup/Performance check completed on

- date: _____
- **(has) or (has not) proven equipment able to operate in a safe and proper manner.**

Performed by: _____
(Service Agency, Technician's Name, Signature)

Owner/Store Manager: I am in agreement with statement and findings (above) or the representative of KitchenCare Factory Authorized Service Agency and attest to the same by affixing my signature below.

Accepted by: _____
(Company, Owner/Manager's Name, Signature)