Converge® Series Combi Ovens

with Deluxe Control

Rep 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 (51mm) clearance on oven □ Check to make sure all jet plates 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

- \Box Check network connections if using ChefLinc
- 🗌 Menu icon
- Gears/Settings button
 - Changing home screen setting
- □ Recipes icon
- □ Manual cook icon
- Chamber light icon
- □ View oven info
- □ Handle Light demo how to enable
- □ Individual chamber control visually demo by selecting different chambers and explain
- □ Sounds explain different settings
- □ Time set time and date
- USB upload recipes, download recipes, update software
 - Default pass code: 12345
 - Demo how to change pass code
- □ Language change languages
- □ Temp Units °F or °C
- Lockable features
 - Manual cooking
 - Settings screen
 - Recipe editing
 - Auto screen lock





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Cooking

Demo preheating

🗌 Demo

- Create a recipe
- Create a recipe with an action step explain how to acknowledge the action was completed.
- Create a category
- Run the recipe
- Recipe management
- □ Demo manual cooking
 - Set time
 - Set temperature
 - Set air speed
 - Set humidity

Cleaning

- Demo cleaning the oven
 - Cool down oven
 - Explain correct cleaning chemicals
 - Explain catalyst wash

High Limit Switch

User shows the high-limit switches

Q&A Session

End-user's questions

 \Box Answer questions as necessary

Review

Have user demonstrate:

- □ Finding the cleaning program
- Creating a cooking recipe
- Editing cooking recipe

Resources

- Review the Operator's Manual with user
- Review ChefLinc and or set-up
- Review Parts Finder page on website Use your unit's serial number to find service parts
- Review where to find <u>videos</u> on the website
- Review <u>accessories catalog</u>

CONTACT INFORMATION

Alto-Shaam Service 1-800-558-8744

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

