

Converge® 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 [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

- Menu icon
- Gears/Settings button
 - Changing home screen setting
- Recipes icon
- Manual cook icon
- Chamber light icon
- View oven info
- 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
 - Settings screen
 - Recipe editing
 - Auto screen lock



CMC-H3H



CMC-H2H

Cooking

- Demo preheating
- Demo
 - Create a recipe
 - 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

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

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 _____