

INSTALLATION & SET-UP SCOPE OF WORK GUIDE



KA7E SELF-CLEANING ELECTRIC ROTISSERIE OVEN

Procedure and Scope of Work for installing a KA7E Self-Cleaning Electric Rotisserie Oven.

The KA7E is included in the Retail Installation Credit (WRN Claim) program.

SCOPE OF WORK

KROGER/GENERAL CONTRACTOR RESPONSIBILITIES:

- Receive, Uncrate and Set in Place the KA7E Rotisserie Oven
- Provide Electrical Outlet, Cord & Plug for Oven
- Provide Hot Water Line & Connection per Installation Section of Instructions Manual.
- Plumb each Rotisserie to its own drain. Floor drain must be lower than oven's drain output with proper slope (inches per foot) as directed by local plumbing codes.
- Ensure Rotisseries are level. Left to right & front to back. Shim casters if necessary.
- Stacked Installation: Install Stacking Kit and Brackets to oven frame and behind side panels. Refer to Stacking Kit Instructions at www.hobartcorp.com/kroger
- Installation on Stand: Attach oven to stand using bolts and nuts provided.
- Stacked Installation: Install chemical rack onto right side of oven. Rack holds (2) 2.5 gallon detergent bottles and (2) 2.5 gallon grease receptacles.
- Connect each rotisserie to its own chemical bottle. Install black Cap Adapter onto chemical hose for closed loop chemical connection.
- Connect each oven to a 2.5 gallon receptacle (included).
- Trim excess chemical and grease hose's as needed.

• **DAMAGED SHIPMENTS OR SHORTAGES**

Any shortages and/or visible damage must be marked on the freight bill at the time of delivery. If damages are found, the local office of the carrier must be notified at once and an inspection requested. Also, notify Hobart Customer Service. If the delivery receipt is signed clear and concealed damage is found, the carrier must be notified and inspection requested within 15 days of delivery.

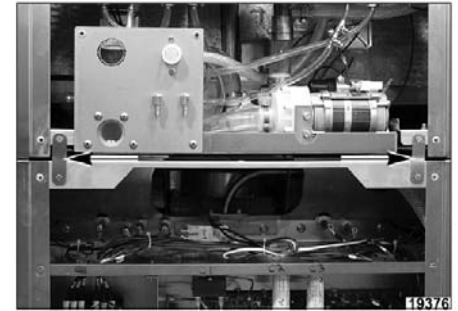
Hobart Corporation will take care of filing carrier claims for lost or damaged shipments. The local Hobart office can ascertain if the unit can be repaired in the field or at their location. Should replacement of unit(s) or parts be necessary, contact your Hobart representative or the Customer Service Department.

INSTALLING HOBART OFFICE RESPONSIBILITY:

Verify Unit has been Assembled and Stacked Correctly.

- [] Are units installed to proper Ele. and Water Line connections?
- [] Verify Hot Water supply is (120-140F). Fill and drain sump 2X times and measure hot water. Detergent foams with water <120F.
- [] Is each Rotisserie plumbed to its own drain?
- [] Is floor drain lower than oven's drain output?
- [] Are Rotisseries level left to right & front to back?
- [] If stacked, are brackets connected per stack kit Instructions?
Oven may slide if brackets are installed on ext of side panels.
- [] If on stand, is oven attached to stand with bolts and nuts?

Attach links, two on each side using slotted head screws in kit.



* Inform Kroger Project Mgr of any assembly issues so corrective steps can be taken. Or contact Karen Dehart, Hobart Customer Service (972-679-8402) or Bob Andreas, NAM (972-679-8402) if the Project Manager is not available.

Perform Startup and Test Operation of Oven & Accessories.

- [] Inspect and readjust motor seal. With the rotor removed, inspect the white seal around the motor arm. There should be NO gaps that would allow water into electrical compartment. Adjust if necessary per service manual page 31
- [] Verify Drum has No Side Play and shim if necessary.
- [] If stacked, is chemical rack installed onto right side of oven. (Available after March 1st 2011)
- [] Verify both 2.5 gal grease vessels are present. (Shipped inside ovens after Feb. 1st 2011)
- [] Verify Black Cap Adapters have been attached onto chemical hoses.
- [] Verify DCT detergent bottle size is 2 ½ gallon and attached to hose with Black Cap adapter.
- [] Prime the Chemical Pump. Removes air trapped in chemical pump tubing.

Perform the following Diagnostic Checks

- [] **Step 1** - Parameter 0: Verify software is C027 or higher & update if needed. (Releasing 2-11)
- [] **Step 2** - Parameter 22, Key 7: Chemical Pump. Prime pump and verify chemical is pumping from bottle. If no chemical present, suction can be felt on tube end by removing the black cap.
- [] **Step 3** – Parameter 22, Key 8: Water Fill Solenoid. Fill to cover strainer pans (Approx 3 min). Does water level appear to be even? Not higher left/right or front to back?
- [] **Step 4** – Parameter 22, Key 5: Sump Drain Pump: Does water drain and not wash back in after pump stops.
- [] **Step 5** - Parameter 22, Key 8: Water Fill Solenoid. Fill to cover strainer pans Must be 120-140F. If not, add a second pre-rinse. Parameter 37, 2<ENTER> to add a 2nd pre-rinse.
- [] **Step 6** - Parameter 22, Key 5: Sump Drain Pump: Only ¼ gal should be left in sump.
- [] **Step 7** - Parameter 22, Key 8: Water Fill Solenoid. Fill sump for approx 15 seconds.
- [] **Step 8** - Parameter 22, Key 9: Grease Pump: Run grease pump for approx 1 minute and ensure sump empties completely into grease receptacle.

Perform Customer Demo/Training*

- [] Demonstrate Controls, Cleaning and General Maintenance Procedures to Deli Personnel
- [] Program Cooking Times (pages 12-14 of Instruction Manual)
- [] Cleaning Procedures (pages 24-31 of Instruction Manual)
 - o Changing the Chemical Bottle & Emptying the Grease Container
 - o Automatic Cleaning
 - o Weekly Deliming with Apple Cider Vinegar.

* For details, refer to the Instruction Manual or Training Guide