

# KOROK

## Hot Rocks oven installation check list

# 1 Installation check list

## Customer information's;

Business Name: \_\_\_\_\_

Business address: \_\_\_\_\_

Installation date: \_\_\_\_\_

Oven Model: \_\_\_\_\_

Serial Number: \_\_\_\_\_

### Deck position:

- lower
- mid
- top
  
- \*\*\*All specs sheet 3-0026 pre-installation requirements, space, electrical and gas supply are completed\*\*\***
  - Electrical Outlet 208-240V Single Phase with 6-15R female plug
  - Gas Line with Regulator
  - Gas hose ¾" NPT as per specs sheet requirement 3-0026-EA
  - Ventilation hood as per local code and specs sheet requirement
  - Door width and kitchen space requirements
  
- Slide out the oven from the truck
- Assemble the installation device tool to manipulate the oven
- Uncrate the oven and roll it at his place using the installation device tool
- Install leg and caster wheel if lower deck position
- For multiple decks, you will have to locate both knockout holes into the electrical cabinets. Using a Unibit tool or a drill bit, drill two 7/16" holes and insert bolts & nuts to lock both decks together.
- For sanitary purposes, when installing multiple decks, a high temperature silicone sealant has to be applied between each oven, refer to the image above to apply the silicone sealant. (Provided with the oven)
- Verify that the machine is anchored to the floor or wall

## 1.1 Internal components inspection

**\*\*\*Be sure the oven is powered off for next steps and remove backside panels**

- Verify the gas valve pressure inlet when the oven is off: Pressure must be between 6 and 12 inH<sub>2</sub>O (W.C.) Value: \_\_\_\_\_ inH<sub>2</sub>O (W.C.)
- Verify the wires connections, the terminal strips and contacts

## 1.2 Burner adjustment

\*\*\*Burner has been adjusted from factory before shipping. Re-adjust the burner and flame rod only if necessary\*\*\*

- Remove the burner
- Verify that the flame sensing rod is at 1/4 inch from the burner's membrane
- Verify there is no membrane fabric fiber touching the flame sensing rod.
- Verify that the spark rod is at 3/8 inch from the burner's membrane
- Verify that the spark rod to ground rod gap is 1/8 inch
- Re-install burner and panels. Verify that all the parts are properly fastened tight & tidy

## 1.3 Powered on oven final installation

- Install the pressure switch if required and be sure it's plugged
- Verify that the emergency stop buttons are released
- Power on the oven
- Install the stones. **\*\*\*Be sure to torque stone screw at 105 lb\*in.\*\*\***
- Verify if there are any loose rollers one on principal chain during stones installation
- Verify the conveyor motor rotation, left or right (reverse in touchscreen settings)
- Verify ventilator motor rotation, you must feel air blowing in the oven be sure the burner is off and be in the output testing menu

## 1.4 Install exit and entry mesh conveyors

\*\*\*Note that the oven has identification markers with numbers on the entry and exit side to easily identify which component goes on which side. Do not remove those until everything is installed.

- First install the conveyor arms on both front and back of the entry and exit side
- Install the mesh entry and exit belt and make you sure engage the side clutch
- Install the end protections plates between arms
- Install the entry and exit finition covers top and bottom on the oven
- Install the crumb tray plates underneath the mesh belt

## 1.5 Oven heating and lubrication

- Be sure the gas valve is open
- Verify if the crumb trays under the main conveyor are placed correctly
- Lubricate the main conveyor chain following lubrication procedure with the oven with lubrication mode
- Ramp up the temperature at 400F and verify that the burner working well (modulating high and low fire)
- Verify the gas valve pressure inlet when the oven is on high fire and all others equipment on the same pressure regulator are in operation. Pressure must be between 6 and 8 inH<sub>2</sub>O (W.C.). It can be adjusted with the inner regulator on the left-hand side of the burner.
  - Value : \_\_\_\_\_ inH<sub>2</sub>O (W.C.)
- Verify the gas valve pressure outlet: -0.01 to 0.00 inH<sub>2</sub>O (W.C.) when the burner is lit on low fire.
  - Value : \_\_\_\_\_ inH<sub>2</sub>O (W.C.)
- Verify for cracked stone once the oven has reached 400°F
- Measure flame detection current on Fenwal ignition box test terminals, must be at least 3.0 μA when the oven is on low fire mode or infrared mode use the peeping tube to monitor the burner activity.
  - Value : \_\_\_\_\_ μA

- Verify that oven temperature is accurate, compare with high limit probe (max 80°F difference)
- Verify that the oven maintain temperature at the customer baking temperature
  - Top : \_\_\_\_\_ °F
  - Bottom (stone): \_\_\_\_\_ °F
  - Fan : \_\_\_\_\_ %
  - High limit : \_\_\_\_\_ °F

## 1.6 FINAL INSPECTION

- Look for cracked stones
- Verify that all the panels and covers are properly fastened
- Clean up the ovens
- Clean your work space, remove all wooden crates or packaging material.

## 1.7 QUICK FORMATION Owners training

- Show the customer how to daily maintain the oven. Use the wall chart in the welcome kit
- Show the customer how to lube the main conveyor chain. The chain must be lubed every month.
- Go through the main screen user interface and make sure the customer can navigate and understands the different settings (Top temperature, bottom temperature, fan speed, cooking time.)
- Explain to the customer that, in case of an issue with the oven, he needs to contact our service department.
- Understand how to use the oven in a proper and secure fashion
- Understand how the digital control panel works.
- Understands maintenance, maintenance schedule, and schedule is displayed on the wall
- Understand who to contact for service

**Technician's name**

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**Technician's Signature**

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**Customer's Name**

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**Customer's Signature**

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