



Commercial Kitchen Equipment Parts

BLODGETT BC-20G

Blodgett BC-20G service-manual

Provided by PartHubz

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BLODGETT BC-20G STARTUP PROCEDURE

Return form to BLODGETT when job is complete. Submit one form with each unit installed.

SERIAL NO. _____	MODEL _____	DATE OF INSTALLATION _____
CUSTOMER _____	SERVICE AGENCY _____	
ADDRESS _____	ADDRESS _____	
CITY _____ STATE _____ ZIP _____	CITY _____	STATE _____ ZIP _____
PHONE:(____) _____	PHONE:(____) _____	MECHANIC _____
GAS: ☐ NATURAL ☐ LP ☐ OTHER _____	ELECTRIC: ☐	VOLTAGE _____ PHASE _____

The rating plate is located on lower right side of the oven

OPERATIONAL START-UP PROCEDURE

Information can be found in the installation manual or by contacting the factory. Write in N/A if not applicable.

1. Is there a minimum 12" of clearance on the left side of the oven?	_____	Yes	_____	No
2. Confirm no light fixtures, fire guard nozzles and fusible links are above flues?	_____	Yes	_____	No
3. Is the oven level? If no, level the oven.	_____	Yes	_____	No
4. 2" copper drain only? Drain must be externally supported.	_____	Yes	_____	No
5. Is Delime pump securely attached to oven? See Start up Guide.	_____	Yes	_____	No
6. Is pump inlet hose inserted into deliming container and routed in a satisfactory fashion? See Start up Guide.	_____	Yes	_____	No
7. Is pump outlet hose attached to deliming port on oven and routed in a satisfactory fashion?	_____	Yes	_____	No
8. Are fuses to chemical pump installed? See Start up Guide.	_____	Yes	_____	No
9. Are the pressure regulators installed and set to 35 PSI flow pressure? <i>Note: Hot or treated water may be used for steam generator fill. (right solenoid as viewed from back). Cold water must be used for condensate. See Start up Guide.</i>	_____	Yes	_____	No
10. Are water supply lines and solenoids intact without leaks?	_____	Yes	_____	No
11. What is the applied voltage to the oven?	_____	VAC		
12. Are all electrical components and wires securely fastened?	_____	Yes	_____	No
13. What is the size of the incoming gas line? 1" is required.	_____			
14. Are gas pipes and flex lines tight and leak tested?	_____	Yes	_____	No
15. Perform component function test (Diagnostic Output) as shown in the Startup Guide.	_____	Yes	_____	No
16. What is the static gas pressure to the oven? See Start up Guide.	_____	"w.c.	_____ mbar	_____ kPa
17. What is the manifold pressure? (Must be checked on all 4 gas valves) See Start up Guide.	_____	"w.c.	_____ mbar	_____ kPa
18. What is the manifold gas pressure with all gas appliances turned on? See Start up Guide.	_____	"w.c.	_____ mbar	_____ kPa
19. Perform the input function test (Diagnostic Input) as shown in the Startup Guide.	_____	Yes	_____	No
20. Have the Delime and Flush intervals been set to the desired levels? See start up manual for instructions.	_____	Yes	_____	No
21. Is the control set up to match the rating plate? See Start up Manual for instructions.	_____	Yes	_____	No
22. Are all oven interior components complete and secure?	_____	Yes	_____	No
23. Are the blower wheels unobstructed and do they turn freely?	_____	Yes	_____	No
24. Do the blowers run with door open in Cool Down?	_____	Yes	_____	No
25. In Cool Down, from the inside of the oven are the blowers turning counter-clockwise?	_____	Yes	_____	No
26. Is the door interlock switch mechanically functional?	_____	Yes	_____	No
27. In Steam/Combi/Hot-Air mode, do the blowers run with the door open?	_____	Yes	_____	No
28. Is the transport cart aligned with oven?	_____	Yes	_____	No
29. Does hood have good draw and provisions for make up air?	_____	Yes	_____	No
30. Does the door latch and gasket seal properly?	_____	Yes	_____	No
31. In Steam mode, does the unit produce steam?	_____	Yes	_____	No
32. In Combi mode, set temperature to 350°F, verify steam burners cycle approximately 25% of the time.	_____	Yes	_____	No
33. In Hot Air mode, set temperature 400°F and check temperature calibration.	_____	Yes	_____	No
34. Does the door open easily at 400°F?	_____	Yes	_____	No

This appliance may be equipped with proprietary features and/or components which are for the exclusive use of the customer indicated above. Further, there may be procedures and/or methods being utilized in preparing this customer's product which may be proprietary. I hereby certify that this information will be held in confidence and not disclosed to any third party for whom it is not intended.

Service Agent's Signature _____ Store Manager's Signature _____



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Find more Blodgett equipment resources at

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Need parts or service?

Call 833-700-8006

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