Site Verification Form

AccuTemp
(800) 210-5907 WWW.ACCUTEMP.NET

Location Name:

Street Address:

State/ Zip Code:

Building Name/#:

Contact Name:

Contact Phone:

Contact Email:

Territory Rep:

Date:

Install Company:

Installer's Phone #:

Installer's Name:

Installer's Email:

Additional Info:

	Model Number	Serial Number *(if known)*
1		
2		
3		
4		

Installation Clearances

Check all doors, entryways and hallways from delivery point to installation area. Verify proper clearances on all sides of oven at installation point.

Spec sheets with dimensional information can be found Online at AccuTemp.net or in the installation manual. A quick reference chart has been provided below.

Measured door/entryway clearance — Door 1 | Door 2 | Door 3

Measured hallway clearance — Hall 1 | Hall 2 | Hall 3

Elevator opening — Door

Elevator internal dimensions — Height | Width | Depth

Final Install point dimensions — Height | Width | Depth

	Height (in)	Width (in)	Depth (in)	Weight (lbs)
611	32.6	36.7	32.3	265
623	23.7	26.9	23.1	146
1011	42.8	36.7	32.3	324
1221	52.9	43.7	37.8	582
2011	73.1	37.3	32.8	624
2021	71.5	45.5	37.9	774

Standard Oven Dimensions Reference Chart

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Installation Clearances

CAUTION:

- Minimum distance from a non-heat source: 4 inches (10 cm)
- Minimum distance from a heat source (i.e. stove,griddle, fryer, kettle, skillet): 20 inches (50 cm)
- Minimum distance above equipment: 31 inches (80 cm)

Water Quality Requirements

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" must be provided that would meet compliance requirements with the water quality standards published below. Non-compliance with these minimum standards could potentially damage this equipment and/or components and VOID the original equipment manufacturer's warranty.

TWO (2) TOTAL COLD WATER INLETS: Drinking Quality
ONE (1) TREATED WATER INLET: BSPP to 3/8" hose
ONE (1) UNTREATED WATER INLET: BSPP to 3/8" hose
WATER DRAIN: 2" Connection (except 623 has a 1.5" connection)

Description	Value
Inlet Pressure	40 - 80psi
Free Chlorine	< 0.1 ppm (mg/l)
Total Chlorine	< 0.1 ppm (mg/l)
pH	7.0 - 8.5
Total Dissolved Solids (TDS)	<150 ppm (mg/l)
Water Hardness	< 90 ppm (mg/l)
Alkalinity (as CaC3)	< 60 ppm (mg/l)
Chlorides (Sulfate+Chloride+Nitrate)	< 40 ppm (mg/l)
Iron FE	< 0.1 ppm (mg/l)
Silica	< 13 ppm (mg/l)

Water Supply

Measured Water Pressure: PSI ☐

Cold tap water supply within 3 feet of combi? YES ☐ NO ☐

Treated/RO water supply within 3 feet of combi? YES ☐ NO ☐

Has a water analysis been completed? YES ☐ NO ☐

Does water meet minimum quality standards? YES ☐ NO ☐

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Daily Water Usage

Model	Gallons Per Day (GPD)
623	19
611	32
1011	44
1221	63
2011	63
2021	101

*Daily water usage values are based on this duty cycle: 4 hours of steam, 1 rinse cycle, 4 more hours of steam, 1 extra strong wash cycle.
*Actual consumption may vary depending on use.

Drain

CAUTION

- Minimum distance from Floor Drain: 20 in
- Floor Drain must not be directly under the equipment.
- Minimum drain pipe length must Models 623, 611 & 1011: 20 in
- Minimum drain pipe length for Models 2011, 1221 & 2021: 40 in
- Use 2 in drain pipe for all combi ovens except the 623 which uses a 1.5 in drain pipe.

Is there a proper floor drain within 6 feet of combi? YES ☐ NO ☐

Actual distance to floor drain? ☐

Is floor level? YES ☐ NO ☐

Using the diagrams provided on page 4 mark the location of the drain.

- Draw a simple picture on how the oven's drain line will be routed to the floor drain.
- Be sure to use best practices when routing the line to keep it as short as possible.
- The drain line should have a descending slope. Verify 1/4" (in) slope to 1' (ft) of drain line.

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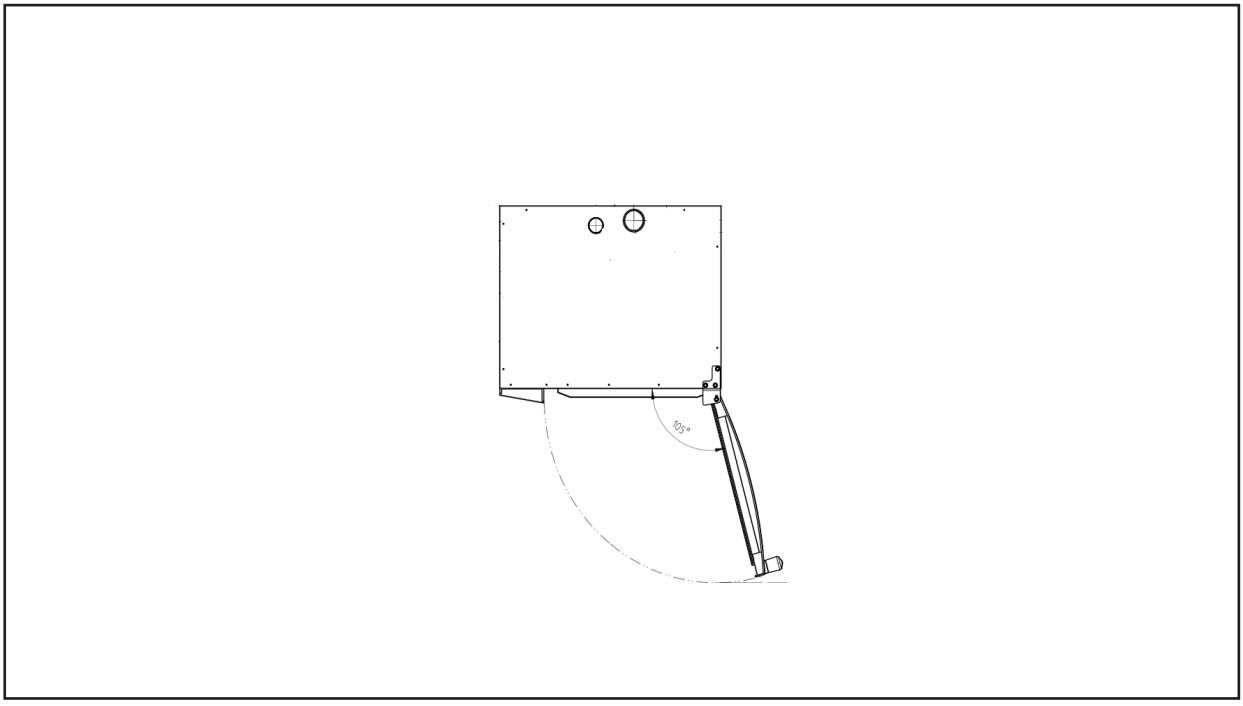
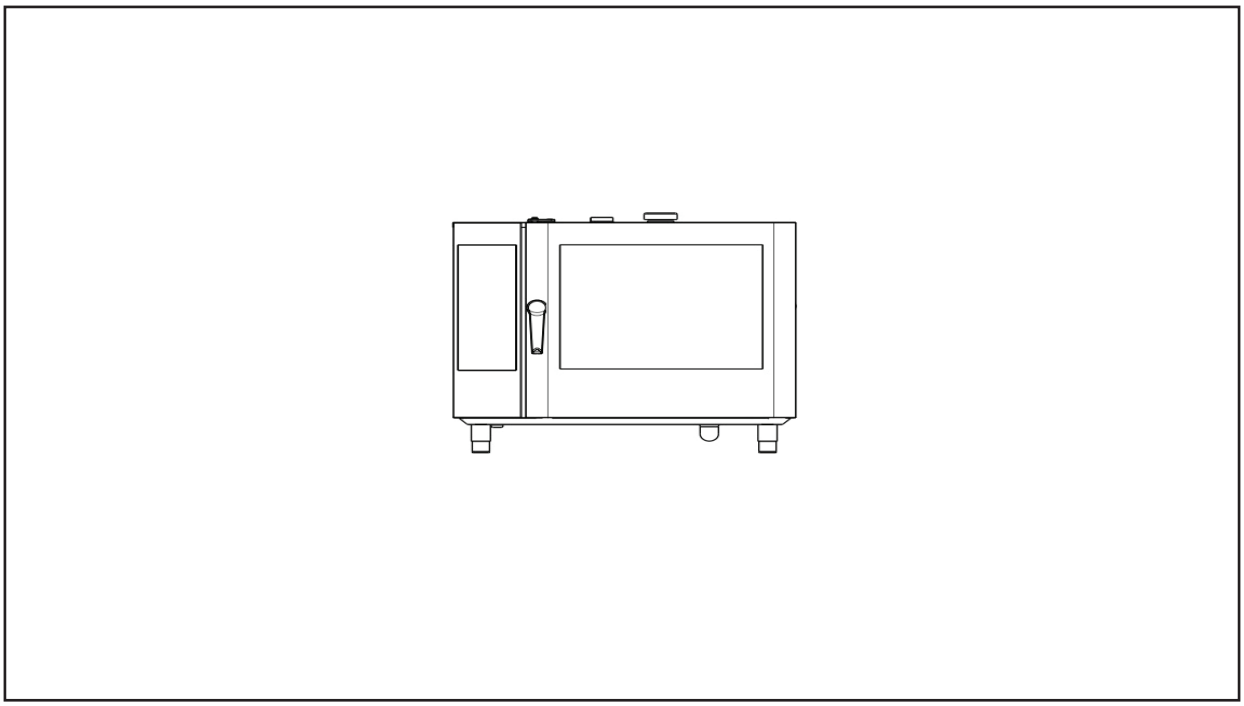
Drain





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Electrical (Outlet/Wall)

Circuit protection reference chart (required breaker amperage)

	0623	0611	1011	1221	2011	2021
208v 1Ø	20	45	-	-	-	-
240v 1Ø	25	50	-	-	-	-
208v 3Ø	15	25	45	80	90	150
240v 3Ø	15	30	50	90	100	175
480v 3Ø	10	15	25	45	45	80

Shaded box indicates a pig tail cord option is available from the factory

AccuTemp Products, Inc.'s appliances have been tested by Underwriters Laboratories (UL) to the NFPA 70 – National Electric Code (NEC) and the UL Standard for Safety for Commercial Electric Cooking Appliances (UL 197) to qualify our equipment as non-continuous loads, with respect to the NEC definition of continuous load and UL 197, Sections 28.1.4 and 48.1. This classification does not require installers to use a overcurrent protection device rated at 125% of the appliance current rating, with respect to NEC, Article 210.20 and UL 197, Section 17.1.4. With the requirement that our appliances operate on branch circuits only, the supply conductors and overcurrent protection device must have a minimum current ratings equal to or greater than the marked appliance current rating, with respect to NEC, Article 422.10.

Intended Oven Voltage/Phase: Voltage _____ Phase _____

Measured Line Voltage: L1-G _____ L2-G _____ L3-G _____

L1-L2 _____ L1-L3 _____ L2-L3 _____

Required Breaker/Fuse Size: _____ (See above Chart)

Actual Breaker/Fuse Size at wall: _____

Hard Wired or Receptacle: Hard Wired ☐ Receptacle ☐

Wire Gauge: _____

Distance from wall outlet to Combi: _____

If any values or criteria were not met, please list below along with plans of resolution:

SIGNATURE	PRINTED NAME	POSITION	DATE:

SEND IN FORM

Please complete and fax this form to AccuTemp Products @ **(260) 493-0318** or e-mail to **VisionService@AccuTemp.net** For technical questions please call **1-800-480-0415**