

# INSTALLATION PROGRAMS

Blodgett Combi offers a worry free installation program designed to make your installation as easy as possible. You will be creating sumptuous cuisine in no time! Blodgett Professional Installation program offers a turnkey solution from delivery to product demonstration. More than you need? All Blodgett Combi ovens also come standard with a Factory Paid Startup.

## BLODGETT PROFESSIONAL INSTALLATION

### WORRY FREE COMBI INSTALLATION

The Blodgett Professional Installation Program is designed to offer our customers a worry free installation and start up experience when purchasing any of our Combi ovens. It includes: Site survey, Installation, Connection of Utilities and Start up. Installation is provided by a Blodgett Authorized Service Agent and is available for Combi ovens at time of purchase.

\* Blodgett Combi Mini models not included



### HOW DOES THE PROGRAM WORK?

- Add the option to the purchase order with the following required information. Note: Blodgett Professional Installation must be ordered at time of equipment purchase.
  - Customer name
  - Customer ship to address
  - Customer contact
  - Contact phone
- The ASA will contact the customer to arrange site survey, installation and start-up.
- When complete, contact your local Blodgett manufacturing rep to demonstrate the unit.

### CUSTOMER PROGRAM RESPONSIBILITIES

The customer is responsible for providing the following prior to installation:

- A water treatment system, if required to meet the factory water quality requirements. Installation of a water treatment system must be done prior to oven installation, and is NOT included with this program. Refer to 64 for information on Blodgett water quality requirements and water treatment options.
- 1/2" treated cold water line installed within 2' to 3' maximum from the rear of the oven. If a water treatment system is installed, the water supply must come from that system.
- Untreated water can be used for hand shower and quench
- Electrical disconnect and/or connection point within 2' to 3' from the rear of the oven
- Gas Oven Only - Gas service with a shut off within 2' to 3' from the rear of the oven
- An approved floor drain within 2' to 3' from the rear of the oven
- Drain cannot be under oven
- An approved and operational ventilation hood

# 1

## SHIPPING

1. The equipment is shipped to the Food Service dealers designated location listed on the purchase order.

# 2

## SITE SURVEY

1. The ASA will perform a site survey to assure all requirements for a worry free installation have been met. If there are any anomalies, the ASA will document and present them to the customer. The customer is responsible for resolving any non-compliance at the site prior to equipment delivery.
2. Additional charges may be applicable for non-compliance.

# 3

## INSTALLATION

1. The ASA will uncrate, stack if necessary, assemble stands and set in place.
2. The ASA will remove and dispose of all shipping material.
3. Removal and disposal of existing equipment is not included.
4. The ASA will complete the final assembly of the oven.
5. Installation of a water treatment system is NOT included with this program
  - i. This needs to be completed before the ASA arrives to install ovens

# 4

## CONNECTING UTILITIES

1. Connect Gas: The ASA will connect the gas hose from the oven to an appropriate gas line connection.
2. Connect Power: The ASA will hook up the oven to an approved disconnect device.
3. Connect Water: The ASA will connect the water hose to the appropriate water feed connection point.

# 5

## START UP

1. The ASA will perform a Factory Start Up according to Blodgett recommended procedures.
2. The ASA will complete the Start Up form.
3. The ASA will send the form to Blodgett.