

NOODLES GAS WATER COOKER STARTUP FORM

8700 LINE AVENUE SHREVEPORT, LA 71106 (800) 551-8633

Date _____

Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

PASTA COOKER MODEL NUMBER	SERIAL NUMBER (10 DIGIT)										
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Verification Tasks	Cooker #1	Cooker #2
• Verify hood is functioning		
• Ensure cooker is level and properly restrained in accordance with the operator's manual.		
• Ensure gas and water connections are correct and do not leak.		
• Ensure that the cooker is connected to proper voltage		
• With the cooker empty (no water), turn the cooker on and to simmer. The green and amber lights should be lit and the blower should be off		
• With the cooker still on, fill the cooker with water. Once the water is above the float switch, the amber light should be off and the green light on. <ol style="list-style-type: none"> 1. The blower should come on. 2. It may take several ignition attempts to light the burners to clear the air in the line. 3. After 8 failed attempts the ignition module will lock out and the amber light will illuminate. Ensure the gas valve is on and power cycle the cooker. 		
• While the cooker is heating up, perform gas pressure checks outlined below and record readings in the area provided.		
• GAS cookers, check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.) Check for proper burner pressure stated on rating plate. Record actual pressure. Check for proper combustion; fryers should have a bright orange flame after approximately 1 minute of operation.	Pressure	Pressure
• Adjust blower air inlet to achieve 2.5 – 3.5 uA (micro amps) on each igniter flame sense circuit.		
• Record left and right micro amps.	Left uA	Left uA
	Right uA	Right uA
• Verify the blower shutter should be less than 50% open.		
• Verify in simmer mode that the vat temperature is 195F ±5 F when thermostat is set to 195F.		
• Operate the cooker in BOIL MODE for 30 minutes.		
• Ensure the timer bracket is installed (see illustration below).		

