



# Performance Maintenance Checklist

## FBB ( Flexible Batch Broiler )

Restaurant Number:	<input style="width: 90%;" type="text"/>	Model:	<input style="width: 90%;" type="text"/>
Address:	<input style="width: 90%;" type="text"/>	Serial Number:	<input style="width: 90%;" type="text"/>
City:	<input style="width: 90%;" type="text"/>	PM Date:	<input style="width: 90%;" type="text"/>
State:	<input style="width: 90%;" type="text"/>	Service Company:	<input style="width: 90%;" type="text"/>
Zip:	<input style="width: 90%;" type="text"/>	Technician Name:	<input style="width: 90%;" type="text"/>
		Service Co. Phone:	<input style="width: 90%;" type="text"/>

**CHECKED AND OKAY**

**MAY REQUIRE FUTURE ATTENTION**

**REQUIRES IMMEDIATE REPLACEMENT**

COMPONENT CHECK			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1 Inspect Power cord and plug
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2 Inspect Catalyst ( if applicable ). Instruct on proper care
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3 Inspect all Panels, removable parts, and ensure casters are secure
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4 Inspect Lower Burner / Any spare Lower Burners
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5 Inspect Flame Arrestor / Any spare Flame Arrestors
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6 Inspect and clean Blower Motor Hose (with supplied cleaner)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7 Replace Motor
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8 Remove and inspect Air Adjustment Cover. Clean Cones, Bolts, and IR Burner inlets
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	9 Replace IR Burner Orifices / Holder
		FRONT IR Burner	REAR IR Burner
	a) Refer to instructions for orifice sizes	Orifice Size:	Orifice Size:
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	10 Replace Lower Burner Orifice
	a) Refer to instructions for orifice sizes	LOWER Orifice Size:	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	11 Replace (1) Lower and (2) Upper Igniters
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	12 Replace (1) Lower and (2) Upper Flame Sensors
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	13 Clean Flame Sensor Tubes with brush (with supplied brush)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	14 Inspect and clean (1) Lower and (2) Upper Ignition Cables
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15 Clean Temperature Probe (with supplied alcohol pads and scrub pad)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16 Clean Temperature Probe Tube (with supplied brush)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17 Inspect Cook Chain for damaged links
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18 Inspect Drive Chain and Drive Sprockets
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19 Inspect Drive Motor. Clean wire connections (with supplied cleaner)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20 Inspect (4) Teflon Bushing Blocks for wear
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21 Clean any grease accumulation in electrical control compartment, including wire connections (with supplied cleaner)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22 Ensure all wire connections are firmly seated
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	23 Confirm Troubleshooting Label is in place on Control Compartment

OPERATIONAL CHECK			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1 Run Broiler through Pre-Heat cycle
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2 Confirm proper inlet gas supply pressure
	a) Refer to Instructions	Measurement after any adjustments:	W.C. mbar
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3 Confirm proper gas pressure to Lower Burner
	a) Refer to Instructions	Measurement after any adjustments:	W.C. mbar
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4 Confirm proper gas pressure to Upper IR Burners
	a) Refer to Instructions	Measurement after any adjustments:	W.C. mbar
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5 Inspect IR Burner appearance (Perform proper air adjustment)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6 Ensure Proper Flame Sense Current ( Lower Module)
	a) Greater than 0.7 $\mu$ A DC (S1)	LOWER Flame Sense Measurement:	$\mu$ A
	b) Optimal range when hot is 1.5 $\mu$ A - 6 $\mu$ A DC		
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7 Ensure Proper Flame Sense Current ( Upper Module)
	a) Greater than 0.7 $\mu$ A DC (S1 & S2)	FRONT Flame Sense Measurement:	$\mu$ A
	b) Optimal range when hot is 1.5 $\mu$ A - 6 $\mu$ A DC	REAR Flame Sense Measurement:	$\mu$ A
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8 Check all joints, unions, and compression fittings for gas leakage
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	9 Check Gas Hose and Quick Disconnect for gas leakage / damage.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	10 Ensure all Control functions work properly
	a) Button functionality		
	b) Access to all 4 programming modes		
	c) Access to Fine Adjustment mode		
	d) Ensure cook light operates		
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	11 Check discharge function and smoothness of operation
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	12 Check Loader, Loader Tray, Loader Bracket, and Loader Ramp for smooth loading operation
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	13 Review monthly cleaning of Flame Sensors and provide supplied brush to Restaurant Manager

**Comments:**

---



---



---



---



---

**Technician's Signature:** \_\_\_\_\_ **Manager's Signature** \_\_\_\_\_