



Flex Fusion® – Space \$aver Startup Checklist

NOTE: Distribute one copy to the customer and then scan this copy to email to Henny Penny and keep for your records. *Please Print*

I. Henny Penny Start Up Provider Information	
Company	Company Phone
Address	City
State / Province	Postal Code
Country	Email Address

II. Store Information	
Store ID Number	Store Phone
Address	City
State / Province	Postal Code
Country	Store Email

III. Equipment Information	
Model	Serial Number

IV. Utility Information				
Electrical Voltage	L1 – L2	L2 – L3	L3 – L1	Is Ground at Receptacle Grounded to Service Panel? (Y/N)
Water	TDS Reading		PH Reading	

V. Signatures (To be completed after the startup and training)		
Trainer – I have completed all steps of the startup and training checklist to the customer's satisfaction.		
Startup Trainer (Signature)	Startup Trainer (Name Printed)	Date
Trainer's Comments		How Many Attendees were at this training?
Store Manager - I am satisfied with the startup and training received on our Space Saver Oven.		
Store Manager (Signature)	Store Manager (Name Printed)	Date
Manager's Comments		



Verify the following are complete before the startup and training:

- ☐ The R.O. system **and** the oven has been installed and ready to be used.
- ☐ The store has containers of Heavy Duty Degreaser and Oven Rinse Aid on hand.
- ☐ The store has bacon to cook for training.
- ☐ The trainer has taken and passed the Cyber Café 24/7 Wendy's Space Saver start-up and training course.

Commissioning the Unit - Verify the following:

- ☐ The unit is level and properly attached to the Metro wire rack.
- ☐ All packaging and protective coating is removed from both the inside and outside of the oven.
- ☐ Check voltage between all three phases at receptacle and test that unit is properly grounded.
Record results on page 1.
- ☐ TDS and PH readings of steaming water. Shut off the RO water supply. Disconnect water connection from unit then aim hose into the drain pan. Slowly open the valve to allow water to flow until there is no more air in the line and clear water flows from the hose. After this line purges, take a sample of RO water and use this for the TDS reading and PH reading. *Record these results on page 1. If these results are out of the recommended range TDS between 24 - 125 mg/L and PH between 6.5 – 8.5, address the RO issues with the store manager.*
- ☐ Verify R.O. water (hose with red stripe coming from red shut off) is connected to the steaming inlet. *Left connection when facing the rear of the unit.* Tap water (hose with blue stripe coming from blue shut off) connected to cleaning / condensing inlet. *Right connection when facing the rear of the unit.*
- ☐ Both water valves are open and there are no leaks.
- ☐ The drain elbow is installed at rear of unit and properly aimed toward the floor drain pan.
- ☐ The cleaning container support bracket is installed.
- ☐ Heavy Duty Degreaser (blue hose) and Oven Rinse Aid (Red hose) are properly installed and connected to the correct pumps. *Blue hose connects to the G13 cleaner pump and the red hose connects to the G14 rinse aid pump.*
- ☐ Exhaust kit properly installed.
- ☐ Unit is plugged in.

Pre-training Unit Test and Set up

- ☐ Turn unit on. Verify that the Wendy's logo on display board illuminates and control powers on showing only the Favorites display with Wendy's recipes (Bacon should appear in the upper left corner)
- ☐ Adjust steps in the installation menu (2100). Set only the following steps:
 - ☐ Actual Voltage
 - ☐ Date / Time
 - ☐ Altitude
 - ☐ Audio volume
 - ☐ Power 80% or 100%. *Use the 80% setting for 240V locations and the 100% setting for 208V locations*
- ☐ Set the Wave Clean reminder in the 111 menu for every day around 11pm. Need to confirm time with store manager due to varying store hours from location to location.



- ☐ Verify that the heat system is operational. Press Bacon to start pre-heating the oven. Use the status display to quickly see temperature rise at the cabinet thermocouple. Once temperature rise is verified, stop the cook cycle.

Training Team Members

Powering Up the Unit

- ☐ Introduce yourself and your company. Let attendees know they are welcome to ask questions.
- ☐ Point out Henny Penny help line information decal on the unit.
- ☐ Explain benefits of new bacon oven:
 - No more rotating pans half way through the cook cycle.
 - Cooking is faster and more even.
 - Unit functions as a backup for potatoes and other products.
 - Automatic oven chamber cleaning.
- ☐ Turn the unit on. Point out that the Wendy's logo should illuminate instantly even though the display stays dark for several seconds. Point out the progress bar at the bottom of the display once software begins to load.
- ☐ Explain the layout of the display.

Cooking

- ☐ Talk about how the single bacon button is universal whether cooking one through five pans
- ☐ Explain the importance of pre-heating. Wait for the beep from the oven before loading. Have an attendee start preheating the oven. Once preheating begins, point out the actual temp and the set temp. *Team members can start prepping bacon while the unit is pre-heating.*
- ☐ Explain tray placement in the oven when cooking less than five pans.
- ☐ After unit reaches its set temperature (beeps), have team members load the oven. Let team members know that they should do this quickly. Less than one minute is acceptable.
- ☐ While bacon is cooking, explain that the unit auto-detects how many pans are loaded and then chooses the second step of the cook cycle from that reading. This can be seen on the display with total time remaining.
- ☐ Explain the +1 minute button. **The bacon set points are optimized for room temperature pans, cold bacon on parchment paper and that the bacon will be just slightly underdone for improved holding. If trays of bacon are made up ahead of time and chilled in the walk in cooler, then adding minutes will be necessary.** *Consistency varies with bacon with fat vs. lean content so if bacon needs more time, they will be able to add time with the +1min button as well.*
- ☐ Remind team members to monitor the doneness of bacon through the glass door. Never open the door to check the doneness of bacon as load compensation will not work properly.
- ☐ After the cook cycle is finished, have team members unload the oven and close the oven door.

Cleaning

- ☐ Talk about cleaning at the end of the night and point out the wave clean button again. The oven will prompt to start a wave clean cycle every night.
- ☐ Point out wash and rinse containers on side of unit let team members know to always make sure there is enough cleaner in both containers before starting a cleaning cycle. If not, replace the empty container (bottles should last approximately 10 – 14 days if cleaning every night). Show attendees how to properly exchange containers when empty. Make sure the **blue** tube is



inserted in the **Heavy Duty Degreaser** container and the **red** tube inserted in the **Oven Rinse Aid** container.

- ☐ Tap the Wave Clean button. If the oven is too hot, it will cool down to 158°F before starting the cleaning cycle. Before starting wave clean follow the next prompt and always remove all pans and grids, wipe off the drain screen at the bottom of the oven, remove any fallen product and use hot soapy water to clean the entire door gasket. Press start.
- ☐ Wipe down the exterior of the unit and door handle with hot soapy water and a non-abrasive cleaner.
- ☐ In the oven menu, show how to wipe down the touchscreen with non-abrasive cloth.
- ☐ Demonstrate a wave clean cycle by starting a wave clean test in the 1967 menu. *If you start a wave clean cycle, it will not be able to shut down until an extended rinse cycle completes.*
- ☐ Explain that the inside of the cabinet will be wet and the unit will need to be wiped dry in the morning.
- ☐ Ask again if there are any questions.
- ☐ Thank everyone