

First Startup & Commissioning Guide

MAXI GRILL

Applies to: Maxi Grill

Important: Perform this procedure before connecting to a live cooking exhaust or lighting any fire. The filter access panel will be open during part of this process; ensure no hot exhaust or grease vapors are present.

Section 1 — Pre-Startup Inspection and Preparation

Before energizing the unit for the first time:

1. Verify Installation Clearances
 - Maintain minimum 18 in. clearance to combustibles (NFPA 96 § 4.2.3).
 - Provide at least 40 in. front service space and 18 in. on other sides.
2. Drain Valve Position
 - Locate the red-handled water drain ball valve on the lower drain pipe.
 - Ensure the handle is in the upright, vertical position (perpendicular to the pipe). This ensures the valve is closed and prevents water from draining during filling.
3. Incoming Water Supply
 - Locate the small black valve on the fresh-water tap line.
 - Open and adjust it so the incoming water pressure reads 40–60 psi on the gauge.
4. Electrical Cabinet
 - Confirm the white electrical box is completely closed and screwed shut before power-up.
5. Filter Inspection
 - Open the filter access panel (remove and retain the black hand knobs).
 - Confirm all stainless-steel filters are installed with the black arrows pointing in the direction of airflow.
6. Secure the Access Panel
 - Close the filter access door and tighten the black knobs hand-tight only (do not overtighten).



Section 2 — Initial Filling and Activation (First Startup Only)

Perform these steps with the filter panel open and no cooking exhaust present:

1. Power ON
 - Turn the red ON/OFF switch on the electrical box to the ON position.
2. Observe Solenoid Activation
 - You should hear the solenoids click and see water begin flowing into the tank through the fast-fill solenoid line.
 - The fill line is located at the base of the upper drain inside the tank.
3. Automatic Level Control
 - When the water level reaches the float switch, the fast-fill solenoid will close, and the slow-fill solenoid will open to top off the tank gradually.
 - The circulation pump will start automatically once sufficient water level is detected.
4. Verify Pressure and Operation
 - Observe the pressure gauge:
 - Normal operating pressure: ≥ 1 bar (≈ 15 psi).
 - Below 1 bar: Possible incorrect wiring or reversed phases on 3-phase connection—verify wiring and rotation.
 - Once stable above 1 bar, the unit is operational.
5. Record Baseline Readings
 - Note the initial pressure reading on the gauge and record it for future service reference.



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Section 3 — Safety Notes

- Do not operate the Maxi Grill without water in the tank. Ensure the red handle of the drain valve is in the upright position at all times during operation/not draining the tank for maintenance.
- Never open access panels or doors while the system is powered.
- Keep the electrical cabinet closed during operation.
- Confirm drain connection routes through a fully enclosed drain system so as to not allow odors to escape from the waste water.
- This startup procedure should be conducted only by qualified installation or service personnel.

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