

# MECHANICAL READ ME FIRST GUIDE

## BURKETT USED QUALITY GUARANTEE

Burkett's reconditioned equipment is repaired to its recommended manufacturer use. All reconditioned equipment is inspected and undergoes rigorous testing prior to being sold. All reconditioned equipment is covered by a 90-Day Parts and Labor Warranty when installed in a commercial kitchen.

For assistance with your Burkett reconditioned equipment purchase, contact our Customer Service Department at 800-828-8564 or by email at [customerservice@burkett.com](mailto:customerservice@burkett.com).

## DAY OF DELIVERY CHECKLIST

- Inspect for freight damage day of receipt.
- Report any damage to Customer Service Department within 48 hours of the delivery.
- Keep all packaging during the 30-day return period or until any delivery concern is resolved.
- File Operator Manual and Product Guide for future reference.

## INSTALLATION AND START-UP

1. Machine requires a level surface for proper operation.
2. Place equipment in a location with adequate space around its perimeter to allow access to all components and operating functions, free from obstruction.
3. Professional installation is required on products with water connections, 208V or higher and high altitude locations to ensure warranty remains valid.

## PRODUCT INFORMATION

Item Number:

USED- 50021

Manufacturer:

Hobart

Model Number:

6801

Serial Number:

31-1433-794

Connection Type:

Electric 3-Ph 200V

Electric 3-Ph 230V

## CORE COMPONENT SUMMARY

Motor	Inspected
Motor Bearings	Inspected
Planetary Bearings	Not Applicable
Timer	Not Applicable
Switches	Replaced
Grease / Oil	Inspected
Knives	Replaced
Guards	Inspected
Bowl Seals	Not Applicable

# Burkett

Restaurant Equipment & Supplies

[WWW.BURKETT.COM/USEDWARRANTY](http://WWW.BURKETT.COM/USEDWARRANTY)