

Undercounter Ovens	<b>FL-2291</b>
Rev. 3 (5/08)	Page 1 of 10

**INSTALLATION, OPERATION and MAINTENANCE  
MANUAL for Cres Cor  
AQUATEMP™ HUMIDITY  
UNDERCOUNTER OVENS  
2000 WATTS**

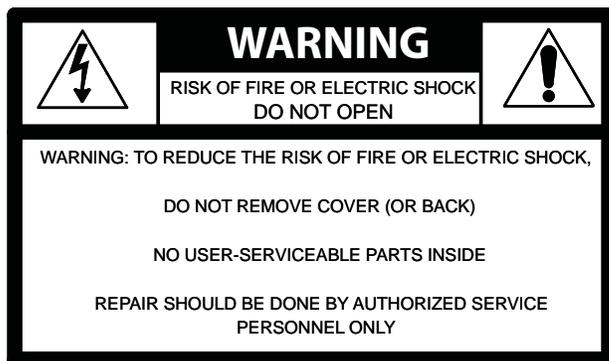


CO151XWUA5B

Undercounter Ovens	<b>FL-2291</b>
Rev. 3 (5/08)	Page 2 of 10

## TABLE OF CONTENTS

<b>SUBJECT</b>	<b>PAGE</b>
INSTALLATION INSTRUCTIONS.....	3
OPERATING INSTRUCTIONS.....	4
Illustration, Figure 1.....	4
MAINTENANCE INSTRUCTIONS	
How to Clean the Unit.....	5
Trouble Shooting Guide.....	6, 7
Replacement Parts.....	7, 8
Illustrations; Hot Unit.....	9
Wiring Diagram.....	10
TIMER PROGRAMMING.....	FL-2222
SERVICE POLICY and AGENCY LIST.....	FL-1400



## INSTALLATION INSTRUCTIONS

### VENTING YOUR OVEN:

1. The purpose of ventilating hoods is to direct and capture smoke, grease-laden vapors, heat, odors, or fumes.
2. Low temperature equipment (maximum temperature 250°F/121°C) does not produce heat, odors, fumes, grease-laden vapors or smoke and is not required to be vented.
3. Most jurisdictions consider our low-temperature ovens (maximum temperature is 350°F/177°C) as low-heat appliances not requiring vent hoods.
4. Installation must conform with local codes. The authority having jurisdiction of enforcement of the codes will have the responsibility for making interpretations of the rules.

### ELECTRICAL SPECIFICATIONS

MODEL NO.	Volts	Watts	Amps	Hertz	Ph	NEMA
CO151XWUA5B1201	120	2000	16.6	60	1	5-20P

*All models are designed for AC Service. Model numbers may have the letters: **L**, **M**, or **S**.*

### HOW TO INSTALL CABINETS:

1. Remove all packing material from inside and outside of cabinet.
2. Position cabinet on level floor; install the cabinet interior (pan slides) if not already installed.
3. Plug power cord into proper wall receptacle.
4. Fill water pan with three (3) gallons of HOT water (see CAUTION).

### LOW WATER LIGHT:

When water needs to be added to the pan, the *Low Water Light* will stay on until the pan is refilled



**Use of treated water is recommended for proper operation and to maintain warranty.  
It will reduce scaling.**

Undercounter Ovens	FL-2291
Rev. 3 (5/08)	Page 4 of 10

## OPERATING INSTRUCTIONS

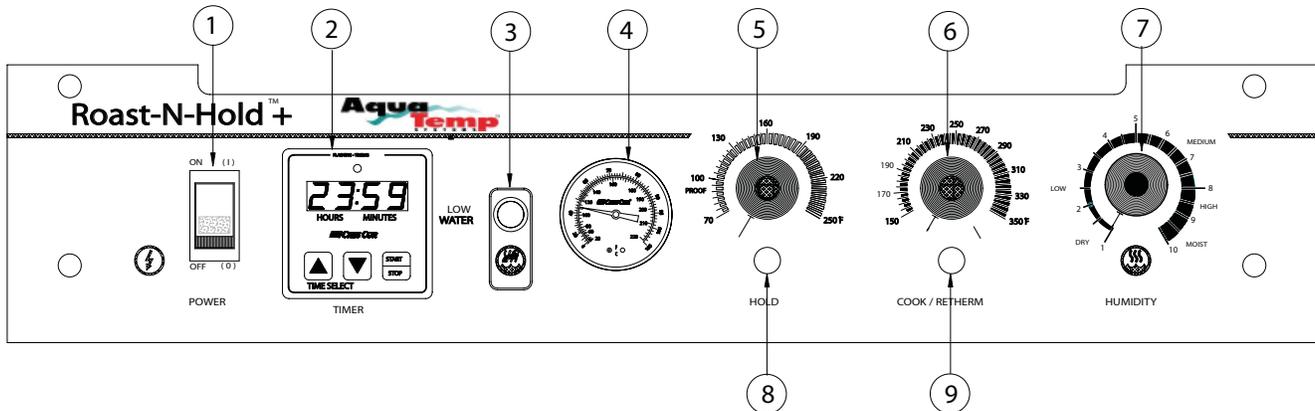


Figure 1: Control Panel

### PARTS DESCRIPTION:

1. Switch - "On/Off"
2. Timer - Digital
3. "Low Water" Light
4. Thermometer
5. Thermostat - "Hold"
6. Thermostat - "Cook/Retherm"
7. Thermostat - "Humidity"
8. Yellow Light - "Hold"
9. Green Light - "Cook/Retherm"

### HOW TO SET TIMER:

- A. Press the **UP** arrow-button (on the Timer) to increase the time. The longer the button is held down, the faster the time will increase. Pressing the **DOWN** arrow-button (using the same method) will cause the time to decrease.
- B. Press **START/STOP** button on Timer to begin cooking cycle. GREEN roast light will light up. The timing light on the Timer will flash. Timer will count down to 0.00.
- C. Cooking time can be changed while oven is in any mode.
  - (1) Press **START/STOP** button.
  - (2) Adjust time by using **UP** and **DOWN** arrow-buttons.
  - (3) Press **START/STOP** button to restart oven.

### HOW TO START UNIT:

#### (for first-time operation only)

A new oven needs to "burn off" factory oils and glue before it's first use. **Do NOT load food into oven until this has been done!**

1. Push switch to "ON".
2. Set the **COOK/RETERM** thermostat to 350°F/177°C.
3. Set the **Hold** thermostat to 150°F/66°C.
4. Set the timer to one (1) hour.
5. Allow oven to run automatically for one (1) hour of **COOK/RETERM** cycle and 30 minutes of **Hold** cycle.



**Air is VERY HOT when door is opened.**

**Note:** Cold food is **NOT** to be added when unit is operating in **HOLD** mode.

## MAINTENANCE INSTRUCTIONS HOW TO CLEAN THE UNIT

### MAINTENANCE: WATER PAN

Drain, wipe and fill water pan daily. (Clear vinyl drain-hose is provided.)

1. Push hose onto drain nozzle under the base.
2. Turn knob to open the drain.

To fully Dry Out:

1. Drain until 1/8" of water is left in pan bottom.
2. Turn humidity Thermostat to "High" until water is gone.
3. Wipe out pan.



**Delime or descale water pan parts as required to prevent damaging build-up.**

**WARRANTY COVERAGE MAY BE AFFECTED WITHOUT PROPER CLEANING.**

### MAINTENANCE: CABINET

1. Wipe the inside of cabinet after daily use.
2. Leave doors slightly open to fully dry interior.

### HOW TO CLEAN THE UNIT:

#### Cleaning Hints:

1. Use the mildest cleaning procedure that will do the job.
2. Always rub in the direction of polish lines to avoid scratching the surface.
3. Use only a soft, cloth, sponge, fibrous brushes, plastic or stainless steel pads for cleaning and scouring.
4. Rinse thoroughly with fresh water after every cleaning operation.
5. Always wipe dry to avoid water marks.



#### BEFORE CLEANING CABINET:

1. **Unplug cord from wall. Allow cabinet to cool.**
2. **Do NOT hose cabinet with water.**
3. **Do NOT get water on controls.**
4. **Do NOT use abrasives or harsh chemicals.**

	SOIL	CLEANER	METHOD
<b>CABINET</b>  Inside and Outside  (Stainless Steel)	Routine Cleaning	Soap, ammonia or mild detergent* and water.	1. Sponge on with cloth 2. Rinse
	Stubborn Spots, Stains	Mild abrasive made for Stainless Steel.	1. Apply with damp sponge or cloth. 2. Rub lightly.
	Burnt on Foods or Grease	Chemical oven cleaner made for Stainless Steel.	Follow oven cleaner manufacturer's directions.
	Hard Water Spots & Scale	Vinegar	1. Swab or wipe with cloth. 2. Rinse and dry.
<i>*Mild detergents include soaps and non-abrasive cleaners.</i>			

Undercounter Ovens	FL-2291
Rev. 3 (5/08)	Page 6 of 10

## MAINTENANCE INSTRUCTIONS: TROUBLE-SHOOTING GUIDE

### **WARNING**

**IF UNIT GETS TOO HOT OR WON'T SHUT OFF, DISCONNECT POWER AT BRANCH PANEL. DO NOT UNPLUG CORD!**

**If hot unit is *NOT* working, first check the following causes:**

- |  |   |
|--|---|
| 1. Cord is unplugged from wall outlet.           | 3. Switch is turned off.                        |
| 2. Circuit breaker/fuse to wall outlet is blown. | 4. Thermostat is turned off, or is set too low. |

PROBLEM	POSSIBLE CAUSE	SOLUTION
Humidity is low	1. Water in pan may be low 2. Thermostat set too low	1. Add water 2. Turn up thermostat
Cabinet does not heat, or doesn't heat properly	1. Thermostat 2. Heater relay 3. Loose wiring at heater relay 4. High-limit switch 5. On/Off Switch	1. Replace 2. Replace 3. Replace 4. Replace 5. Replace
Blowers do not operate	1. On/Off Switch 2. Blower	1. Replace 2. Replace
Heater will not shut off	1. Thermostat 2. Relay	1. Replace 2. Replace
Vent fans do not shut off	1. Vent fan switch defective 2. Control compartment is still hot.	1. Replace 2. Wait until it cools. Check "Heaters will not shut off."

**NOTE:** Vent fans will not operate until the control compartment requires ventilation to limit temperatures. Replacement of electrical components must be done by a qualified electrician. Refer to our *Service Agency list, FL-1400* (found in the back of this manual), of authorized service centers. Instructions for replacing parts are included in replacement parts list.

Undercounter Ovens	<b>FL-2291</b>
Rev. 3 (5/08)	Page 7 of 10

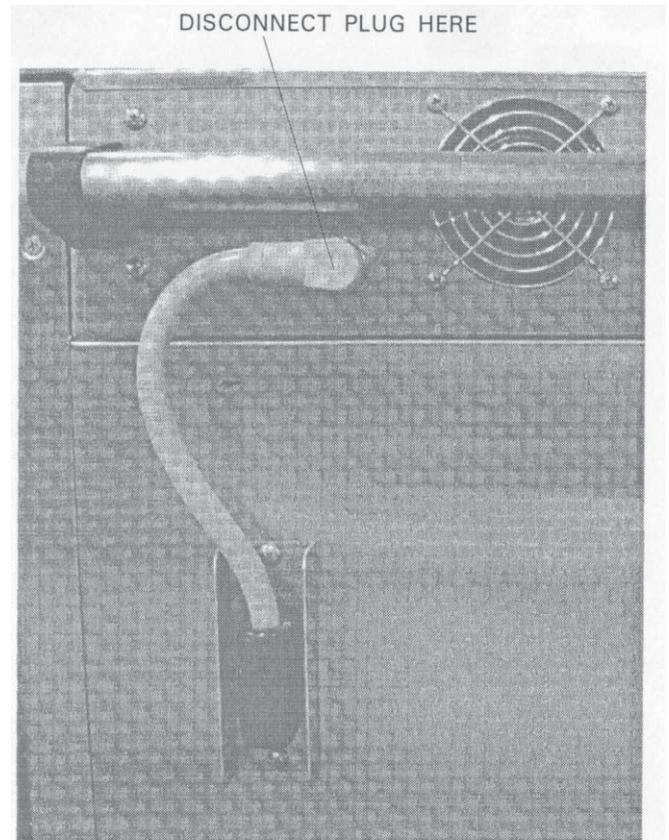
## **MAINTENANCE INSTRUCTIONS: TROUBLE-SHOOTING GUIDE, *continued***

### **HOW TO ADJUST DOOR LATCH:**

1. For vertical adjustment:  
(up and down movement)
  - a. Loosen (2) screws located in magnetic strike
  - b. Move strike up or down for alignment to magnet on latch.
  - c. Tighten screws to secure.
2. For horizontal adjustment:  
(greater or lesser magnetic draw)
  - a. Loosen (4) screws in door latch.
  - b. Move latch forward or backward to adjust magnetism.
  - c. Tighten screws to secure.

### **HOT UNIT REMOVAL:**

1. Disconnect power cord from wall outlet.
2. Remove screws around top cover.
3. Disconnect the yellow cord between top and bottom, in the back of the cabinet (see Figure 2).
4. Lift off Hot Unit.



**FIGURE 2**

## REPLACEMENT PARTS:

*Include all information on nameplate when ordering parts.*

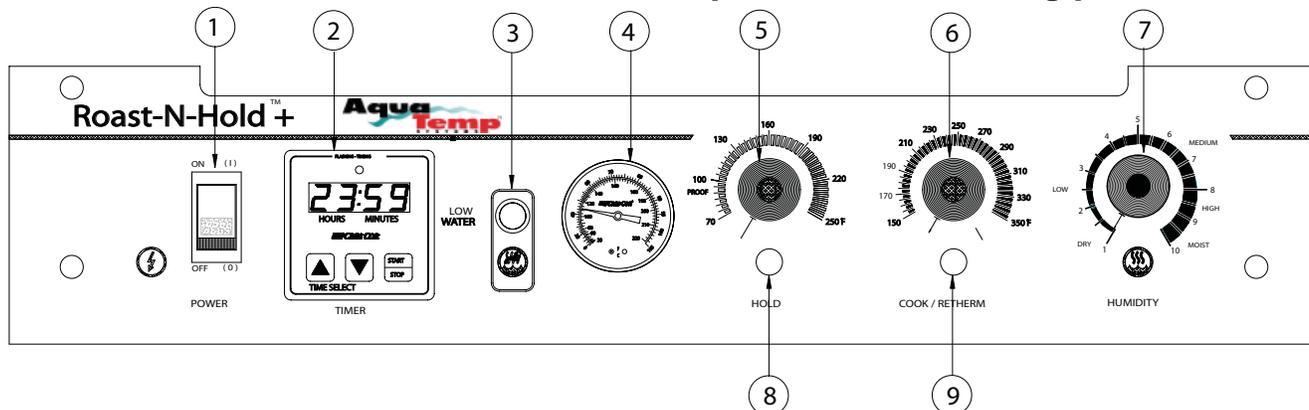


Figure 3  
Control Panel

### Hot Unit Replacement Parts

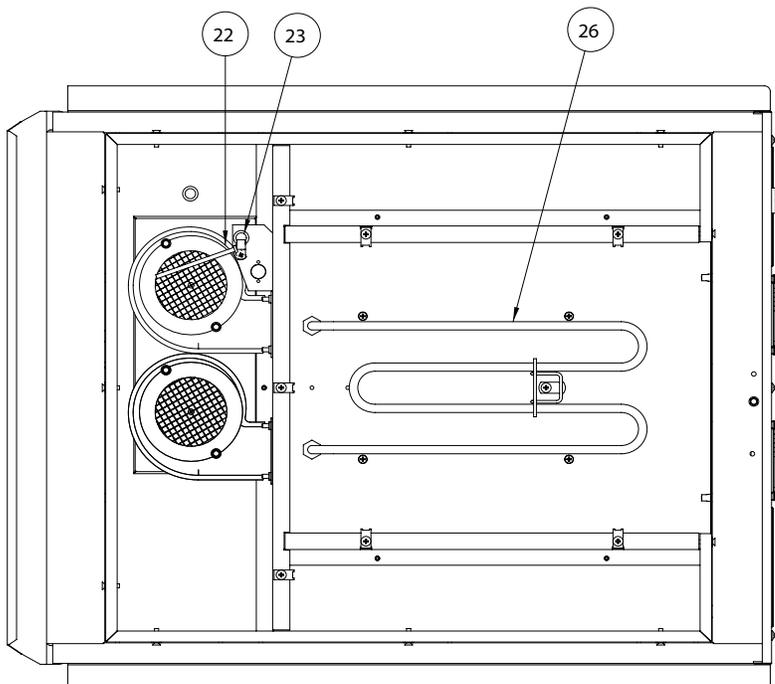
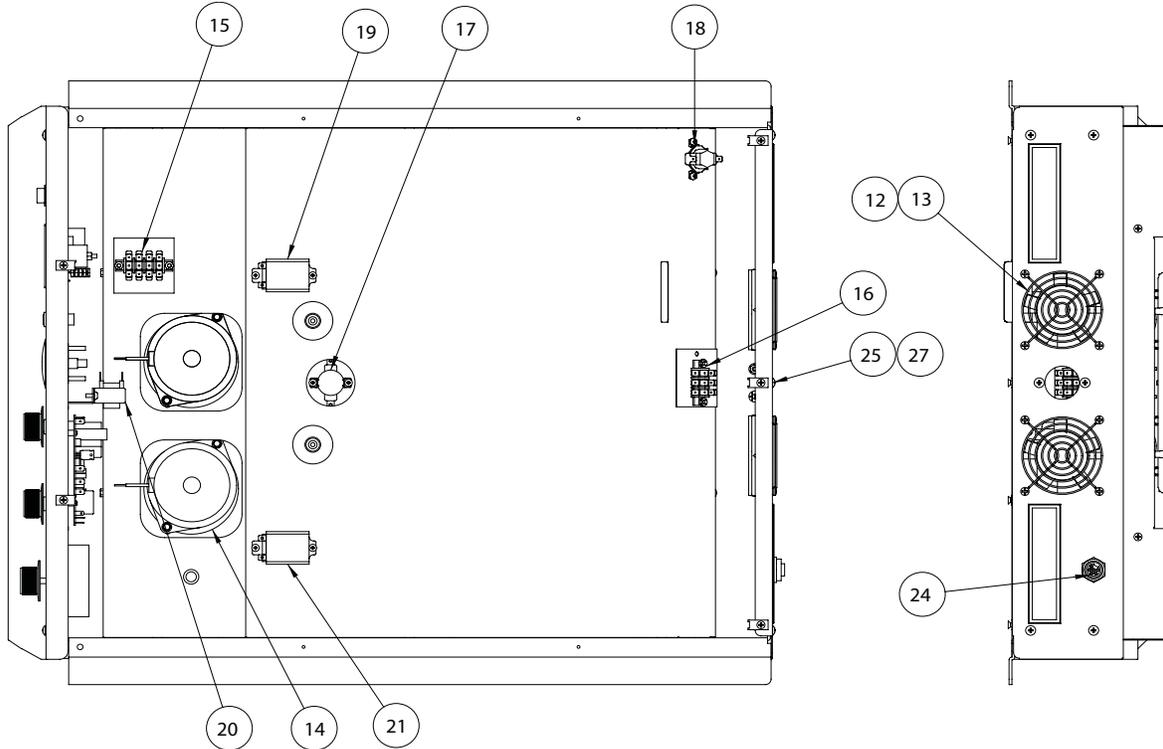
ITEM DESCRIPTION	Part No.	ITEM DESCRIPTION	Part No.
1. Switch (On/Off)	0808-113-K	17. Hi-Limit (Switch)	0848-079
2. Timer, Digital	0849-088-K	18. Fan Switch	0848-034
3. Light, Low Water	0766-094	19. Relay (Water)	0857-130
4. Thermometer and Sensor	5238-031	20 Transformer	0769-159
5, 6, 7. Knob, Thermostat	0595-061	21. Relay (Cook-N-Hold)	0857-100
5, 6. Control Board	0848-069	22. Sensor - Thermostat	0848-058-K1
7. Thermostat	0848-008-ACK	23. Sensor Bushing	0818-066
8. Light, Yellow	0766-094	24. Receptacle (6 pin)	0810-154-02
9. Light, Green	0766-098	25. Power Cord	0810-039-06
12. Vent Fan	0769-165	26. Heater Kit	0811-022-K
13. Fan Guard	0769-167	27. Strain Relief	0818-057
14. Blower Kit (aluminized)	0769-180-K	Float Switch	0857-122
Blower Kit (Stainless internal parts) Complete except outer housing	0769-180-01-SSK	Water Pan Kit	0756-033
15. Terminal Block, Front	0852-096	Heater, Water Pan	0811-271
16. Terminal Block, Rear	0852-093	Drip Pan	1017-098

### Cabinet Replacement Parts

DESCRIPTION	PART NO.
Hot Unit, 120V, 1 Ph	HU675049
Door Latch Kit	1006-120-01-K
Latch Strike	1006-120-02-K
Door Hinge	0519-074-K
Door Assembly	1221-545-K
Door Gasket	0861-250-K
Universal Angles	0621-281-SSK
Casters	0569-310
Casters w/brake	0569-310B

**REPLACEMENT PARTS:**

*Include all information on nameplate when ordering parts.*



Undercounter Ovens	FL-2291
Rev. 3 (5/08)	Page 10 of 10

## WIRING DIAGRAM

