

**INSTALLATION, OPERATION and MAINTENANCE
MANUAL for Cres Cor
CONVECTION and RETHERM OVENS
with Microprocessor Control and Food Probe**



**CO151FUA12
CO151F1818
RO151FUA18**





**CO151HUA6
CO151H189
RO151HUA9**

Ovens	FL-2202-MP-M
Rev. 1 (4/08)	Page 2 of 10

TABLE OF CONTENTS

SUBJECT	PAGE
INSTALLATION INSTRUCTIONS	3
OPERATING INSTRUCTIONS	4, 5
MAINTENANCE INSTRUCTIONS	
How to Clean the Unit	6
Trouble Shooting Guide	6, 7
Replacement Parts	8
Illustrations; Hot Unit (Figures 3 and 4)	9
Wiring Diagram	10
SERVICE POLICY and AGENCY LIST	FL-1400

	WARNING	
RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN		
WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,		
DO NOT REMOVE COVER (OR BACK)		
NO USER-SERVICEABLE PARTS INSIDE		
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY		

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.

HOT UNIT SPECIFICATIONS:

MODELS with FOUR (4) HEATERS at 2000 Watts each (Total: 8200 Watts.)

MODEL NOS. *	ELECTRICAL SPECS (AC SERVICE)			ELEC. LOAD		POWER SUPPLY REQUIREMENT				
	Volts	Ph	Hz.	Amps	Volts	Amps	Ph	Wire	Volts	NEMA
HU-18-671-120-MP HU-18-671-122-MP	208	1	60	39	208	50	1	3	208	6-50P
HU-18-671-121-MP HU-18-671-123-MP	240	1	60	34	240	50	1	3	240	6-50P

MODELS with THREE (3) HEATERS at 2000 Watts each. (Total: 6200 Watts.)

HU-18-671-138-MP HU-18-671-142-MP	208	3	60	18	208	30	3	4	208	L15-30P
HU-18-671-139-MP HU-18-671-143-MP	240	3	60	16	240	30	3	4	240	L15-30P

MODELS with THREE (3) HEATERS at 1500 Watts each. (Total 4700 Watts.)

HU-18-671-124-MP HU-18-671-137-MP	208	1	60	23	208	30	1	3	208	6-30P
HU-18-671-125-MP HU-18-671-127-MP	240	1	60	20	240	30	1	3	240	6-30P
HU-18-671-140-MP HU-18-671-144-MP	208	3	60	13	208	20	3	4	208	L15-20P
HU-18-671-141-MP HU-18-671-145-MP	240	3	60	12	240	20	3	4	240	L15-20P

*NOTE: Suffix "F" for 5 preset keys, "T" for 10 preset keys. All models are designed for AC Service.

HOW TO INSTALL CABINETS:

1. Remove all packing material from inside cabinet.
2. Install the cabinet interior (pan slides).
3. Place hot unit (shipped separately) on the top of the cabinet. Caution: Hot unit is heavy, be sure to have plenty of help during installation.
4. Plug power cord into wall receptacle.



To install stacking units, refer to instruction sheet FL-2211, "STACKING INSTALLATION".

Ovens	FL-2202-MP-M
Rev. 1 (4/08)	Page 4 of 10

OPERATING INSTRUCTIONS

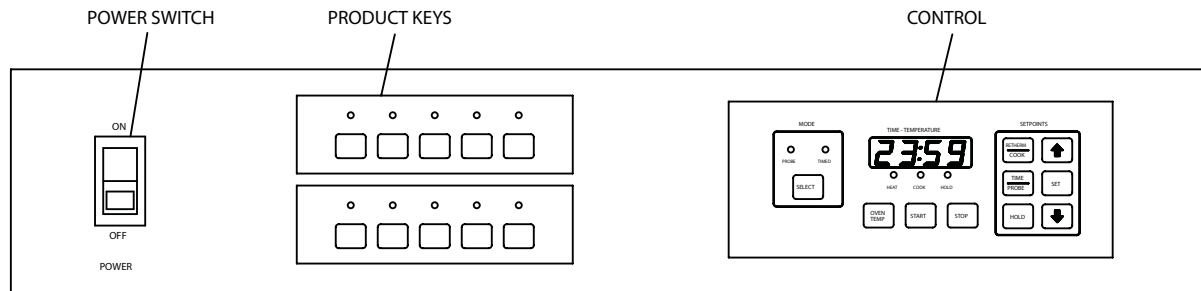


Figure 1: Control Panel
(For parts description, refer to page 8.)

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 power switch to “ON”.
2. Press the SELECT button and choose the TIMED mode.
3. Press the *COOK BUTTON* and set the temperature to 350° F (177° C).
4. Press the *HOLD* button and set the temperature to 150° F (66° C).
5. Press the PROBE/TEMP button and set the time to 1 hour.
6. Open upper door and move thumb screw on cabinet to open the cabinet vent.
7. Allow oven to run automatically for one hour of COOK/REHERM cycle and 30 minutes of HOLD cycle.

HOW TO SET CONTROL: FOR TIMED COOK OPERATION

Press the SELECT button to choose the Timed mode.

COOKING TIME

1. Press the PROBE/TIME button. The display will show the cook/retherm time.
2. Use the UP and DOWN arrows to set the desired time.
3. Press the SET Button to enter the time into the control.

COOKING TEMPERATURE

1. Press the COOK button and the display will show the cook/retherm temperature.
2. Use the UP and DOWN arrows to set the desired temperature.

3. Press the SET button to enter the temperature into the control.

NOTE: Press the OVEN TEMP button at any time to view the actual oven temperature.

HOLDING TEMPERATURE

1. Press the HOLD button and the display will show the holding temperature.
2. Use the UP and DOWN buttons to set the desired temperature.
3. Press the SET button to enter the temperature into the control.

Press the START button and the display shows the remaining time in the cook/retherm cycle.

NOTE: The control will beep after it times down to zero and then automatically switches to the Hold mode. The display will then show the hold setpoint temperature.

FOR PROBE COOK OPERATION

Press the SELECT button to choose the probe mode.

PROBE TEMPERATURE

1. Press the PROBE/TIME button and the display will show the probe setpoint temperature.
2. Use the UP and DOWN arrows to set the desired temperature.
3. Press the SET button to enter the temperature into the control.

NOTE: Press the OVEN TEMP button at any time to view the actual oven temperature.

Press the START button and the display will show the actual probe temperature.

NOTE: The control will beep when the probe setpoint temperature has been reached and then automatically switches to the Hold mode. The display will then show the hold setpoint temperature.

OPERATING INSTRUCTIONS, continued:

To manually end the Cook/Retherm, Probe, or Hold mode:

Press the STOP button during any of the above modes and the control will end that mode. If in the Cook/Retherm or Probe mode, the control will automatically switch into the Hold mode.

HOW TO OPERATE WITH FOOD: Manual (Timed mode) Operation

See “HOW TO SET CONTROL” for programming instructions.

1. Push POWER switch to “ON”.
2. Press the SELECT button and choose the TIMED mode.
3. Press the COOK button and set to desired temperature.
4. Press the PROBE/TIME button to set the desired time.
5. Press the HOLD button and set desired temperature.
6. Place food into oven. Close door and double check cooking time and temperatures. Then press the START button to start the cooking/retherm cycle and the Cook LED will light up.
7. The oven will beep and automatically switch the HOLD mode at the end of the cooking cycle. The Cook lamp will go out and the Hold lamp will light up.

PROBE COOKING

See “HOW TO SET CONTROL” for programming instructions.

1. Push power switch to “ON”.
2. Press the SELECT button and choose the Probe mode.
3. Insert the probe jack into the receptacle located inside the oven top, near the fans. The probe temperature display will show the digital temperature of the probe.
4. Put *sanitized* probe into center of food product. Make sure food is in the center of the pan, in the center of the oven.
5. Press the start button. The Cook lamp will light up and the display will show the internal temperature of the food being cooked.

NOTE: Do NOT change the mode of the controls (probe or timed) while oven is operating in a Cook/Retherm cycle. Oven must be off, or in the HOLD cycle, to change the timer or probe operation.

HOW TO SET HOLD ONLY MODE:

1. Push POWER switch to “ON”.
2. Press the HOLD button and set the desired hold temperature.
3. Press the PROBE/TIME button to set it to zero time.
4. Press the START button and the Hold lamp will light up.

PRODUCT KEYS: (optional)

The Product Keys provide automatic menu selections (arranged in banks of 5 keys, max. 10 keys). Each Product Key can be user programmed for desired mode (PROBE or TIMED) and the required COOK, HOLD, and PROBE or TIME setpoints.

A lamp associated with each Product Key gives visual indication of which Product Key has been activated. Pressing the Product Key a second time or changing the value of any of the setpoint values extinguishes the lamp and returns the controller to manual operation.

Product Key Programming

1. Press the desired Product Key.
2. Press and hold the SET key until the Product Key light begins to flash.
3. Enter the desired Mode, Cook, Hold and Probe/Time values.

NOTE: Press the SET key after each value is changed or added to accept and store a new setpoint.

4. To exit, Press the SET key for a few seconds until the Product Key light is extinguished.

HOW TO SHUT DOWN OVEN:

Push power switch to “OFF”.



Ventilating fans will continue to run until the cabinet is cool. Do NOT disconnect the power supply to the cabinet while the ventilating fan is still operating or damage to components could result.

Ovens	FL-2202-MP-M
Rev. 1 (4/08)	Page 6 of 10

MAINTENANCE INSTRUCTIONS HOW TO CLEAN THE UNIT

CAUTION

- | |
|---|
| <ol style="list-style-type: none"> 1. ALLOW CABINET TO COOL. 2. REMOVE HOT UNIT <i>BEFORE</i> CLEANING. |
|---|

- Wipe up spills as soon as possible.
- Clean regularly to avoid heavy dirt build-up.

Cleaning Hints:

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

HOW TO CLEAN THE UNIT:

	SOIL	CLEANER	METHOD
CABINET 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.

* *Mild detergents include soaps and non-abrasive cleaners*

MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE

WARNING

IF UNIT GETS TOO HOT OR WON'T SHUT OFF, DISCONNECT POWER AT BRANCH PANEL. DO <u>NOT</u> 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. |

MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE, *continued*

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cabinet does not heat, or doesn't heat properly	<ol style="list-style-type: none"> 1. Fuse 2. Control 3. Sensor 4. Heater contactor 5. Loose wiring at heater contactor 6. On/Off Switch 	<ol style="list-style-type: none"> 1. Replace 2. Replace 3. Replace 4. Replace 5. Replace 6. Replace
Blowers do not operate	<ol style="list-style-type: none"> 1. On/Off Switch 2. Fuse 3. Blower 4. Control 	<ol style="list-style-type: none"> 1. Replace 2. Replace 3. Replace 4. Replace
Heaters will not shut off	<ol style="list-style-type: none"> 1. Control defective 	<ol style="list-style-type: none"> 1. Replace
Vent fan does not shut off	<ol style="list-style-type: none"> 1. Vent fan timer defective 2. Vent fan timer has not timed out 	<ol style="list-style-type: none"> 1. Replace 2. Wait until timer has timed out (about 45 minutes after power switch is turned off)
Vent fans do not operate (See Note)	<ol style="list-style-type: none"> 1. Fuse 2. Vent fan timer defective 3. Vent fan defective 	<ol style="list-style-type: none"> 1. Replace 2. Replace 3. Replace
Control will not switch from "Cook" to "Hold" (timed mode)	<ol style="list-style-type: none"> 1. Oven is in probe mode 2. Control defective 	<ol style="list-style-type: none"> 1. Switch to timer mode 2. Replace
Control will not switch from "Cook" to "Hold" (probe mode)	<ol style="list-style-type: none"> 1. Oven in timer mode. 2. Probe not plugged in. 3. Control defective. 	<ol style="list-style-type: none"> 1. Switch to probe mode. 2. Plug in probe. 3. Replace
Control will not switch to "Cook" (probe mode)	<ol style="list-style-type: none"> 1. Oven in timer mode. 2. Probe temperature setting lower than probe temperature 3. Probe not plugged in 4. Control defective. 	<ol style="list-style-type: none"> 1. Switch to probe mode. 2. Set probe temperature to desired temperature 3. Plug in probe 4. Replace

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.

REPLACEMENT PARTS, *continued*
Include all information on nameplate when ordering parts

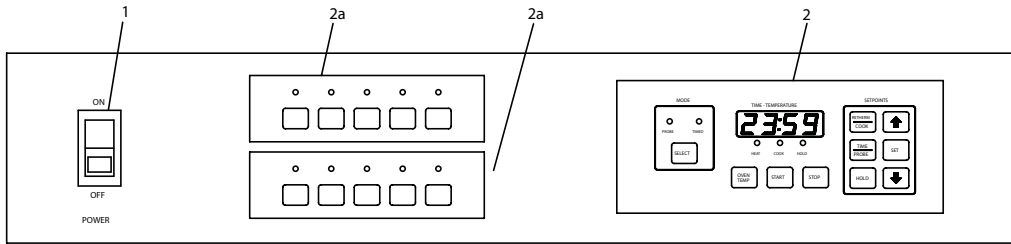


FIGURE 2: CONTROL PANEL
Hot Unit Replacement Parts

ITEM DESCRIPTION

1. Switch (On/Off)	Part No. 0808-113-01-K
2. Microprocessor Control	0848-070-K
2a. 5 Key Preset Module (optional)	0848-072
3. Vent Fan	0769-174
4. Fan Guard	0769-167
5. Fuse	0807-058
Fuse Holder	0807-048
6. Blower Kit	0769-182-K
7. Contactor	0857-026
8. Terminal Block, Front	0852-093
9. Terminal Block, Rear	0852-091
10. Timer, Fan	0849-089
11. High Limit Switch	0848-033
12. Sensor	0848-073-01
13. Sensor Bushing	0818-014
14. Connector, Probe/Timer, Fan	0848-059-01
Probe, 1.5" Long	0848-059-02
Probe, 6" Long	0848-059-04

PARTS for 8200W, 1-PH UNITS

15. Terminal Block, Rear	0852-090
16. Power Cord	0810-124
17. Heater Kit, 208V	0811-185-K
Heater Kit, 240V	0811-023-K
18. Strain Relief	0818-061
19. Plug	0840-033

ITEM DESCRIPTION

PARTS for 6200W, 3-PH UNITS

15. Terminal Block, Rear	0852-107
16. Power Cord	0810-132
17. Heater Kit, 208V	0811-185-K
Heater Kit, 240V	0811-023-K
18. Strain Relief	0818-050
19. Plug	0840-049

PARTS for 4700W, 1-PH UNITS

15. Terminal Block, Rear	0852-090
16. Power Cord	0812-465-72
17. Heater Kit, 208V	0811-020-01-K
Heater Kit, 240V	0811-020-K
18. Strain Relief	0818-050
19. Plug	0840-031

PARTS for 4700W, 3-PH UNITS

15. Terminal Block, Rear	0852-107
16. Power Cord	0812-574-2
17. Heater Kit, 208V	0811-020-01-K
Heater Kit, 240V	0811-020-K
18. Strain Relief	0818-050
19. Plug	0840-048

Cabinet Replacement Parts: MODEL PREFIX CO-151 or RO-151

DESCRIPTION	-FUA (12, 18)	-F18 (18)	-H18 (9)	-HUA (6, 9)
Hot Unit, 208V, 1 Ph	HU18671120MP*	HU671122MP*	HU18671124MP*	HU18671137MP*
Hot Unit, 240V, 1 Ph	HU18671121MP*	HU18671123MP*	HU18671125MP*	HU18671127MP*
Hot Unit, 208V, 3 Ph	HU18671138MP*	HU18671142MP*	HU18671144MP*	HU18671140MP*
Hot Unit, 240V, 3 Ph	HU18671139MP*	HU18671143MP*	HU18671145MP*	HU18671141MP*
Door Latch Kit	1006-120-01-K	1006-120-01-K	1006-120-01-K	1006-120-01-K
Door Latch Strike	1006-120-02-K	1006-120-02-K	1006-120-02-K	1006-120-02-K
Door Hinge	0519-074-K	0519-074-K	0519-074-K	0519-074-K
Door Assembly	1221-416-K	1221-417-K	1221-417-K	1221-416-K
Door Gasket	0861-185-K	0861-197-K	0861-197-K	0861-185-K
Rack Insert	---	1104-082	1104-082	---
Universal Angles (set of 2)	0621-238-K	---	---	0621-238-K

*NOTE: Suffix "F" for 5 preset keys, "T" for 10 preset keys.

REPLACEMENT PARTS, *continued*
Include all information on nameplate when ordering parts

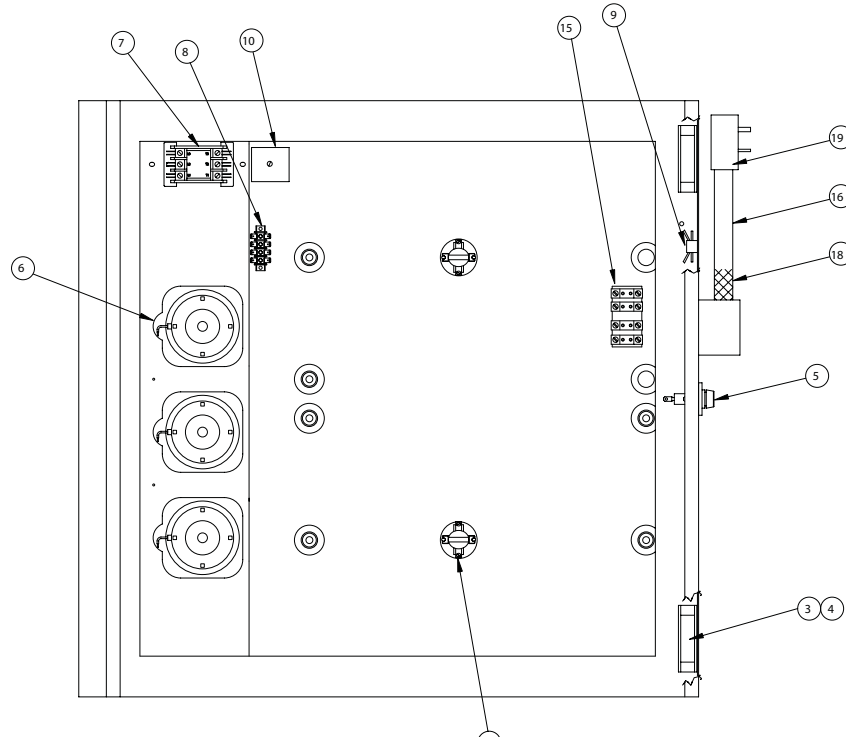


FIGURE 3; Hot Unit w/o Top Cover
(For parts description, refer to page 8)

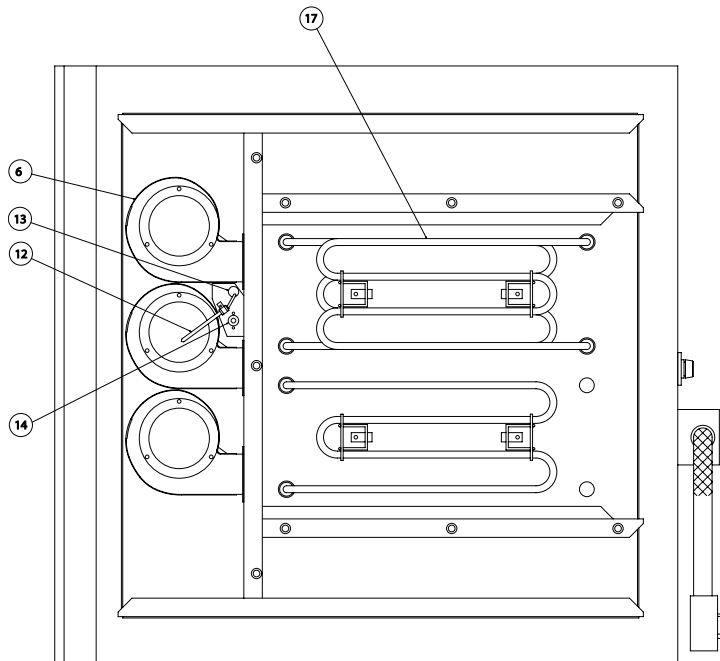


FIGURE 4; Bottom of Hot Unit, Cover Removed
(For parts description, refer to page 8)

Ovens	FL-2202-MP-M
Rev. 1 (4/08)	Page 10 of 10

WIRING DIAGRAM

