

## INSTALLATION, OPERATION and MAINTENANCE MANUAL for Cres Cor 2kW RETHERMALIZER



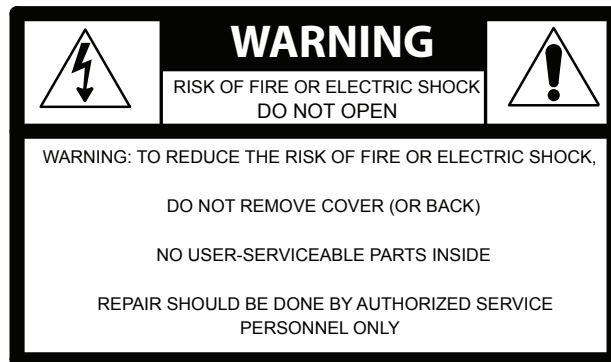
**REVOLUTION FOODS**

**MODEL CO151026**

|               |                    |
|---------------|--------------------|
| Rethermalizer | <b>FL-CO151026</b> |
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## INSTALLATION INSTRUCTIONS

### VENTING YOUR RETHERMALIZER:

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 rethermalizers (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.

### 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.

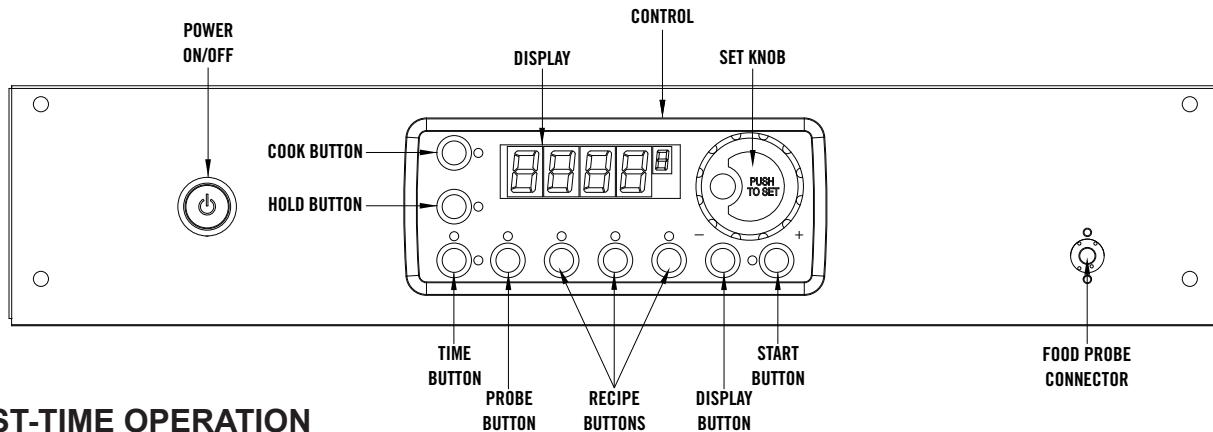
**UNIT SPECIFICATIONS:** Unit uses six (6) elements (1325 watts each). Units are rated 2000 watts.

| MODEL NOS. | ELECTRICAL SPECS<br>(AC SERVICE) |        |    | ELEC. LOAD |       | POWER SUPPLY REQUIREMENT<br>ALL 3 PHASE IS 3 WIRE + GROUND |        |       |            |
|------------|----------------------------------|--------|----|------------|-------|--|--------|-------|------------|
|            | VOLTS                            | PHASES | HZ | AMPS       | VOLTS | AMPS   | PHASES | VOLTS | RECEPTACLE |
| CO151026   | 120                              | 1      | 60 | 16.6       | 120   | 20   | 1      | 120   | 5-20R      |



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## OPERATING INSTRUCTIONS



### FIRST-TIME OPERATION

**NOTE:** A new unit needs to “burn off” manufacturing oils and excessive adhesive before its first use.  
**Do NOT load food into unit until this has been done!**

1. Push the **POWER** button on; the light will come on.

**NOTE:** The letters “LOTPR” (low temperature) will show on the control display until it reaches 140°F (60°C).

2. Press the **COOK** button.
3. Turn the **SET** control knob to show 350°F. Push the **SET** knob to set the temperature.
4. Push the **HOLD** button. Turn the **SET** knob to 150°F (65°C). Push the **SET** knob to set the temperature.
5. **TIME** button will illuminate. Turn **SET** knob to one (1) hour. Push the **SET** knob to set the time.
6. Push **START** button. Unit will display “PREHT”, then in approximately 15 minutes “READY”.
7. Push **START** button again to begin the cooking/burn off process.
8. Turn the unit off and let cool. (Open door)
9. Wipe the inside clean with detergent and hot water.

### HOW TO USE THE ROAST-N-HOLD CONTROL:

\*Push the **POWER ON/OFF** switch on the control panel; the light will come on and the cabinet will start heating.

\*The display will read “LOTPR” (low temperature) below 140°F. (60°C.).

**NOTE:** Wait half (1/2) hour after start up before loading the food for best results.

The display will read “PREHT” until the cabinet reaches the set temperature.

### Cooking:

1. Press the **COOK** button.
2. Turn the **SET** knob to the desired cooking temperature between 200°F (93°C) and 250°F (121°C) or 350°F (176°C).
3. Push the knob to set the temperature.
4. The control automatically goes to the **HOLD** mode. (Continue to step 1 below).

### Holding:

(Press the **HOLD** button only if you are just holding food),

5. Turn the **SET** knob to the desired holding temperature between 140°F (60°C) and 220°F (104°C).
6. Push the **SET** knob to accept the temperature.
7. The control automatically goes to the **TIME** mode.

### Setting the time or Food Probe:

1. If NOT using the Food Probe:
  - a) Turn the **SET** knob to the desired hours/minutes.
  - b) Push the **SET** knob to accept the time.
2. Using the Food Probe:
 

Plug in the food probe **BEFORE** you enter the **TIME** mode. Otherwise, you have to press the **PROBE** button to set the probe temperature.

  - a) Turn the **SET** knob to the desired internal temperature.
  - b) Push the **SET** knob.
3. Press the **START** button. The display will show “PREHT”, then “READY” when cooking temperature is reached.
4. Insert food probe into food, then load the unit and plug food probe into unit.
5. Once loaded, press the **START** button again.

**Note:** Press and hold the **SET** knob for 5 seconds to cancel any recipe and clear the control.

## OPERATING INSTRUCTIONS (*continued*)

### PRE-SETS:

The control can hold up to 18 saved recipes, 5 of them have been pre-set for different types of food product.

### REVOLUTION FOODS PRE-SET RECIPES:

| Recipe # | Food Type           | Cook Temp | HoldTemp | Cook Time (min.) |
|----------|---------------------|-----------|----------|------------------|
| Recipe 1 | Very delicate foods | 225       | 135      | 20               |
| Recipe 2 | Delicate foods      | 250       | 135      | 25               |
| Recipe 3 | Dense foods         | 270       | 135      | 35               |
| Recipe 4 | Vegetable #1        | 250       | 135      | 75               |
| Recipe 5 | Vegetable #2        | 250       | 135      | 110              |

### TO USE THE PRE-SET RECIPES:

1. Push the **RECIPE 1-6** button.
2. Turn the **SET** knob to one of the 5 recipes and press the **SET** knob to select.
3. Press the **START** button to preheat.

When the display shows “READY”, load the food into the unit and press the **START** button again to begin the cooking.

### SAVING NEW RECIPE:

1. Press and hold both the TIME button and the **SET** knob for 5 seconds. The screen will be flashing. This is the setup menu.
2. Turn the knob through the menu until you get to “Edit”.
3. Press the **SET** knob and turn to one of the recipes you want to edit choose 6-18, DO NOT CHANGE RECIPES 1-5.
4. Press the **SET** knob and enter the cook, hold and time values.
5. After the entering the final value, “Edit” will show again.
6. Press the **SET** knob to edit more recipes or turn knob to “End” and press the **SET** knob to exit the menu.

### Quick Recipe Note:

You can set “Quick Recipes” for recipes that you use often. This way, when you press a recipe group button and press start, that recipe will start cooking without searching for the recipe number. Recipe numbers can be set up as “quick recipes” as follows:

### Quick Recipe Note: (*continued*)

1. Press and hold both the TIME button and the **SET** knob for 5 seconds to get into the menu.
2. Turn the **SET** knob to “RBTN” and press the **SET** knob. The word “PUSH” will flash.
3. Press one of the recipe group buttons to assign a recipe.

**Note:** Recipe numbers 1-6 can be set up as Group button 1.  
Recipe numbers 7-12 can be set up as Group button 2.  
Recipe numbers 13-18 can be set up as Group button 3.

4. Turn the **SET** knob to the recipe number you want to assign to that button and press the **SET** knob.

Repeat the process to assign recipes to the other two recipe group buttons; or, turn the **SET** knob to “END” the submenu; turn to “END” the menu.

The **DISPLAY** button shows (cycles through) all the values when in each mode:

- “PREHEAT” OR “READY”: momentarily shows the actual cabinet temperature.
- “COOK” (Timed): shows Home screen, set point, count down time, actual cabinet temperature.
- “COOK” (Probe): shows Home screen, set point, count up time, actual cabinet temperature.
- “HOLD”: shows Home screen, set point, count up time, actual cabinet temperature.

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## MAINTENANCE INSTRUCTIONS HOW TO CLEAN THE UNIT

### **WARNING**

**BEFORE** cleaning the 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.**
5. **Do NOT use “Cres Clean” (or any citrus cleaner) on labels or plastic parts.**

**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.

### CARE & USE OF FOOD PROBES: DO'S & DON'TS

| DO   | DON'T   |
|--|---|
| 1. Sanitize (clean) the stainless steel probe after every use.                 | 1. <b>NEVER</b> remove probe from a food product and place directly into new food items. Probe must be cleaned and sanitized before reuse.  |
| 2. Wipe clean with soapy, damp cloth. Rinse with clear water cloth.            | 2. <b>DO NOT</b> submerge the plastic handle, wires or connector/plug into water. Clean as instructed with soapy cloth and rinse with clean wet cloth.  |
| 3. Sterilize with food grade alcohol wipe prior to reuse in another food item. | 3. <b>NEVER</b> pull on the wires to remove probe from food products or the unit receptacle. Always use the plastic handle or jack to insert and remove the probe from the foods and unit itself. |
| 4. Pull/Remove the probe out of the food using the plastic handle only.        | 4. Take care <b>NOT</b> to catch or bend the probe in the door closure. The probe is a sensitive measuring device and should be replaced if damaged.  |
| 5. Designate a proper storage place for probes like the manager's office.      |   |

## MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE, continued

### HOW TO CLEAN THE UNIT:

|   | SOIL                        | CLEANER                                     | METHOD   |
|---|-----------------------------|---|--|
| <b>CABINET</b><br><br>Inside and Outside<br><br>(Stainless Steel) | ROUTINE CLEANING            | Soap, ammonia or mild detergent* and water. | 1. Sponge on with cloth<br>2. Rinse                    |
|   | STUBBORN SPOTS,<br>STAINS   | Mild abrasive made for Stainless Steel.     | 1. Apply with damp sponge or cloth.<br>2. Rub lightly. |
|   | BURNT ON FOODS OR<br>GREASE | Chemical cleaner made for Stainless Steel.  | Follow cleaner manufacturer's directions.              |
|   | HARD WATER SPOTS &<br>SCALE | Vinegar                                     | 1. Swab or wipe with cloth.<br>2. Rinse and dry.       |
| <i>* Mild detergents include soaps and non-abrasive cleaners</i>  |                             |   |  |

### HOW TO ADJUST THE DOOR LATCH:

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

## TROUBLE-SHOOTING GUIDE

### **WARNING**

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

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

1. Cord is unplugged from wall outlet.
2. Circuit breaker/fuse to wall outlet is blown.
3. Switch is turned off.
4. Fuse on back of unit is blown.

| PROBLEM               | POSSIBLE CAUSE  | SOLUTION                 |
|-----------------------|---|--------------------------|
| Unit does not turn on | 1. Power switch is bad<br>2. Thermostat control is bad. | 1. Replace<br>2. Replace |

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## MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE *(continued)*

### IF THE RETHERMALIZER TURNS ON:

| PROBLEM  | POSSIBLE CAUSE   | SOLUTION   |
|--|--|--|
| Unit does not heat, or doesn't heat properly               | <ol style="list-style-type: none"> <li>1. Sensor</li> <li>2. Heater contactor</li> <li>3. Loose wiring at heater contactor</li> <li>4. Unit control</li> <li>5. High Limit</li> </ol>                            | <ol style="list-style-type: none"> <li>1. Replace</li> <li>2. Replace</li> <li>3. Replace</li> <li>4. Replace</li> <li>5. Replace</li> </ol>                                       |
| Blowers do not operate                                     | <ol style="list-style-type: none"> <li>1. Blower</li> <li>2. Retherm control</li> </ol>  | <ol style="list-style-type: none"> <li>1. Replace</li> <li>2. Replace</li> </ol>   |
| Heater will not shut off                                   | <ol style="list-style-type: none"> <li>1. Control defective</li> <li>2. Heater contactor</li> </ol>  | <ol style="list-style-type: none"> <li>1. Replace</li> <li>2. Replace</li> </ol>   |
| Vent fans do not shut off                                  | <ol style="list-style-type: none"> <li>1. Vent fan switch defective</li> <li>2. Control compartment is still hot.</li> </ol>   | <ol style="list-style-type: none"> <li>1. Replace</li> <li>2. Wait until it cools</li> </ol> Check "Heater will not shut off"  |
| Vent fans do not operate (See Note)                        | <ol style="list-style-type: none"> <li>1. Vent fan switch defective</li> <li>2. Vent fan defective</li> </ol>  | <ol style="list-style-type: none"> <li>1. Replace</li> <li>2. Replace</li> </ol>   |
| Control will not switch from "COOK" to "HOLD" (timed mode) | <ol style="list-style-type: none"> <li>1. Unit is in "PROBE" mode.</li> <li>2. Unit control defective</li> </ol>   | <ol style="list-style-type: none"> <li>1. Cancel recipe and switch to "TIMED" mode</li> <li>2. Replace</li> </ol>  |
| Control will not switch from "COOK" to "HOLD" (probe mode) | <ol style="list-style-type: none"> <li>1. Unit is in the "TIMED" mode</li> <li>2. Probe not plugged in</li> <li>3. Probe defective</li> <li>4. Unit control defective</li> </ol>                                 | <ol style="list-style-type: none"> <li>1. Cancel recipe and switch to "PROBE" mode</li> <li>2. Plug in probe</li> <li>3. Replace</li> <li>4. Replace</li> </ol>                    |
| Control will not switch to "COOK" (probe mode)             | <ol style="list-style-type: none"> <li>1. Unit in "TIMED" mode</li> <li>2. Probe temperature setting lower than probe temperature</li> <li>3. Probe not plugged in</li> <li>4. Unit control defective</li> </ol> | <ol style="list-style-type: none"> <li>1. Switch to "PROBE" mode</li> <li>2. Set probe temperature to desired temperature</li> <li>3. Plug in probe</li> <li>4. Replace</li> </ol> |

### ERROR CODES:

| CODE DISPLAYED | CAUSE          | SOLUTION      |
|----------------|----------------|---------------|
| no p           | No meat probe  | Plug in probe |
| Err0           | Temp probe bad | Replace       |

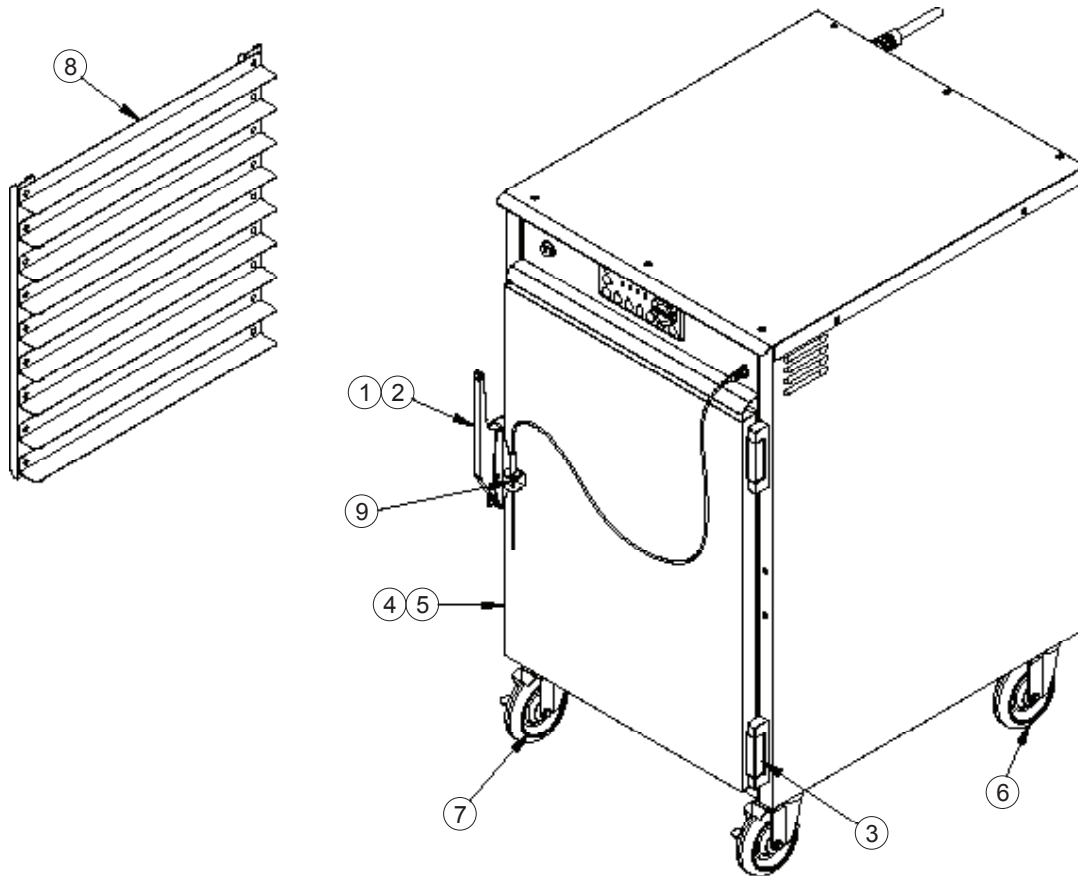
**NOTE:** Vent fans will not operate until the control compartment requires ventilation to limit temperatures. Replacement of electrical components must be done by a qualified electrician.

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

*Include all information on nameplate when ordering parts*

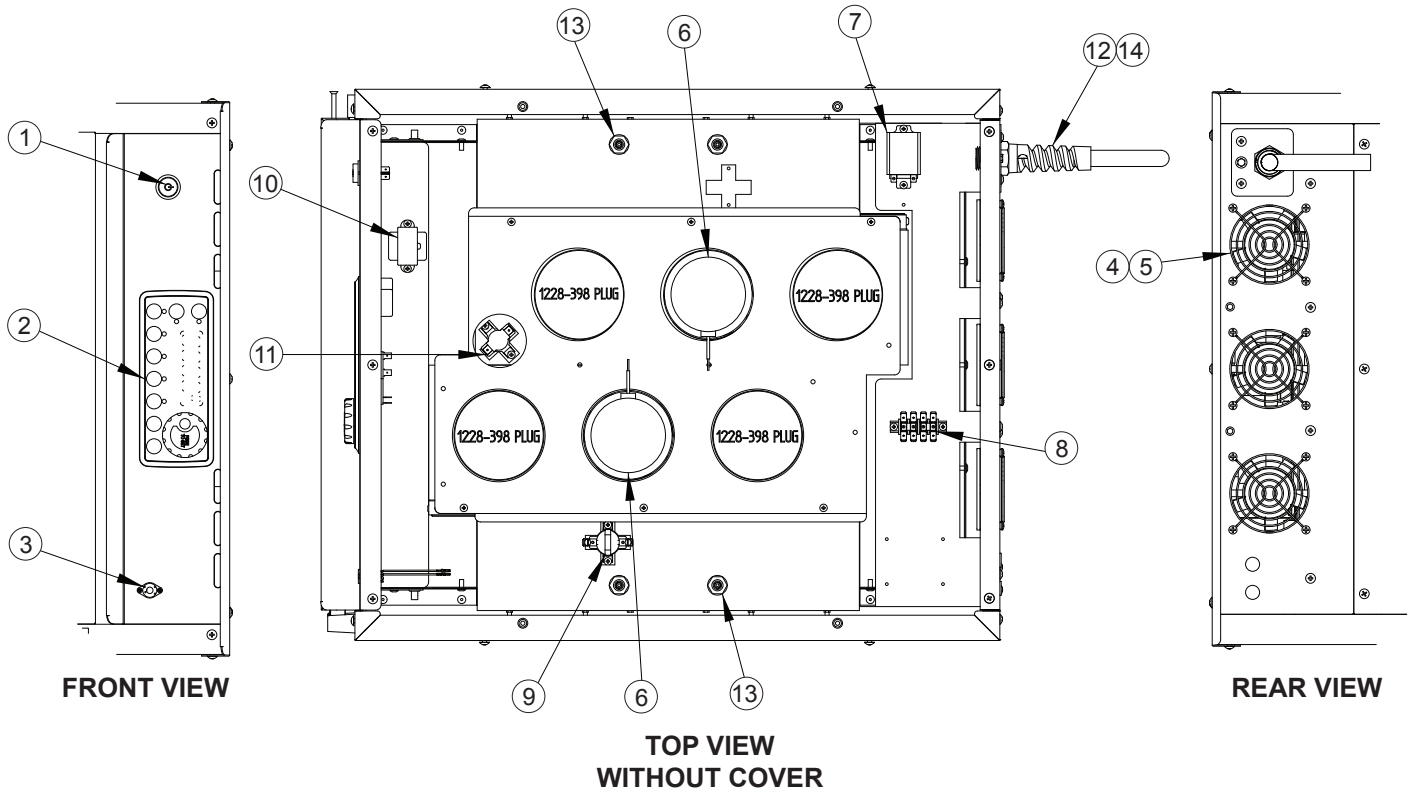


### Replacement Parts:

| ITEM DESCRIPTION            | PART NUMBER   |
|-----------------------------|---------------|
| 1. Door Latch Kit           | 1006-122-01-K |
| 2. Door Strike Kit          | 1006-122-02-K |
| 3. Door Hinge               | 0519-109-K    |
| 4. Door Assembly, Complete  | 1221-617-K    |
| 5. Door Gasket              | 0861-197-K    |
| 6. Casters                  | 0569-306-K    |
| 7. Casters w/brake          | 0569-306-BK   |
| 8. Pan Slide Insert (Qty 1) | 1104-119-REV  |
| Air Tunnel (Qty 1)          | CO151026-03   |
| 9. Probe Holder             | 5456-049      |

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**REPLACEMENT ELECTRICAL PARTS**  
*Include all information on nameplate when ordering parts*



**Electrical Replacement Parts:**

**ITEM DESCRIPTION**

1. Switch (On/Off)
2. Roast-N-Hold Thermostat Digital Control Sensor
3. Probe Connector  
Food Probe 3" Long
4. Vent Fan
5. Fan Guard
6. Blower Kit

**Part No.**

- 0808-125  
0848-092-15-K  
0848-091  
0848-106-02  
0848-109  
0769-165  
0769-167  
0769-180-SS-K

**ITEM DESCRIPTION**

7. Relay
8. Terminal Block
9. Hi Limit Switch
10. Transformer
11. Fan Switch
12. Power Cord, 2000W
- 13 Heater Kit, 120V
14. Strain Relief

**Part No.**

- 0857-130  
0852-093  
0848-077  
0769-197  
0848-034  
0810-065-1  
0811-074  
0818-050

## WIRING DIAGRAM

### CO151026 120V 1 Ph RETHERMALIZER

*Include all information on nameplate when ordering parts*

