

**INSTALLATION, OPERATION and MAINTENANCE
MANUAL for Cres Cor AQUATEMP™ HUMIDITY
CONVECTION and RETHERM OVENS with
MICROPROCESSOR CONTROLS**



**RO151FW1332B-Q1
CO151FWUA12B-Q1
RO151FWUA18B-Q1**



**CO151XWUA5B-Q1
CO151HWUA6B-Q1**

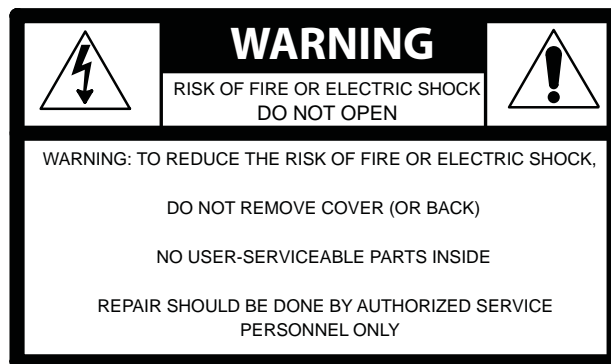


**CO151FPWUA12B-Q1
RO151FPWUA18B-Q1**

| | |
|--|----------------|
| Ovens Humidity with Microprocessor Controls | FL-2267 |
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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.

UNIT SPECIFICATIONS: All units use three (3) elements (2670 watts each).

All units are rated 8200 watts. Water units have one (1) immersion element (1850 watts).

| MODEL NOS. | ELECTRICAL SPECS (AC SERVICE) | | | ELEC. LOAD | | POWER SUPPLY REQUIREMENT ALL 3 PHASE IS 3 WIRE + GROUND | | | |
|---|----------------------------------|----|-----|------------|-------|---|----|-------|---------|
| | Volts | Ph | Hz. | Amps | Volts | Amps | Ph | Volts | NEMA |
| CONVECTION OVENS | | | | | | | | | |
| CO151FWUA12B2081Q1 | 208 | 1 | 60 | 39 | 208 | 50 | 1 | 208 | 6-50P |
| CO151FWUA12B2401Q1 | 240 | 1 | 60 | 34 | 240 | 50 | 1 | 240 | 6-50P |
| CO151FWUA12B2083Q1 | 208 | 3 | 60 | 23 | 208 | 30 | 3 | 208 | L15-30P |
| CO151FWUA12B2403Q1 | 240 | 3 | 60 | 20 | 240 | 30 | 3 | 240 | L15-30P |
| REThERM OVENS | | | | | | | | | |
| RO151FWUA18B2081Q1 | 208 | 1 | 60 | 39 | 208 | 50 | 1 | 208 | 6-50P |
| RO151FWUA18B2401Q1 | 240 | 1 | 60 | 34 | 240 | 50 | 1 | 240 | 6-50P |
| RO151FWUA18B2083Q1 | 208 | 3 | 60 | 23 | 208 | 30 | 3 | 208 | L15-30P |
| RO151FWUA18B2403Q1 | 240 | 3 | 60 | 20 | 240 | 30 | 3 | 240 | L15-30P |
| RO151FW1332B2081Q1 | 208 | 1 | 60 | 39 | 208 | 50 | 1 | 208 | 6-50P |
| RO151FW1332B2401Q1 | 240 | 1 | 60 | 34 | 240 | 50 | 1 | 240 | 6-50P |
| RO151FW1332B2083Q1 | 208 | 3 | 60 | 23 | 208 | 30 | 3 | 208 | L15-30P |
| RO151FW1332B2403Q1 | 240 | 3 | 60 | 20 | 240 | 30 | 3 | 240 | L15-30P |
| HALF-SIZE OVENS Are rated at 4950 watts (three [3] heaters at 1470 watts each) | | | | | | | | | |
| CO151HWUA6B2081Q1 | 208 | 1 | 60 | 24 | 208 | 30 | 1 | 208 | 6-30P |
| CO151HWUA6B2401Q1 | 240 | 1 | 60 | 21 | 240 | 30 | 1 | 240 | 6-30P |
| CO151HWUA6B2083Q1 | 208 | 3 | 60 | 15 | 208 | 20 | 3 | 208 | L15-20P |
| CO151HWUA6B2403Q1 | 240 | 3 | 60 | 13 | 240 | 20 | 3 | 240 | L15-20P |
| CO151XWUA5B2081Q1 | 208 | 1 | 60 | 24 | 208 | 30 | 1 | 208 | 6-30P |
| CO151XWUA5B2401Q1 | 240 | 1 | 60 | 21 | 240 | 30 | 1 | 240 | 6-30P |
| CO151XWUA5B2083Q1 | 208 | 3 | 60 | 15 | 208 | 20 | 3 | 208 | L15-20P |
| CO151XWUA5B2403Q1 | 240 | 3 | 60 | 13 | 240 | 20 | 3 | 240 | L15-20P |

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.

OPERATING INSTRUCTIONS

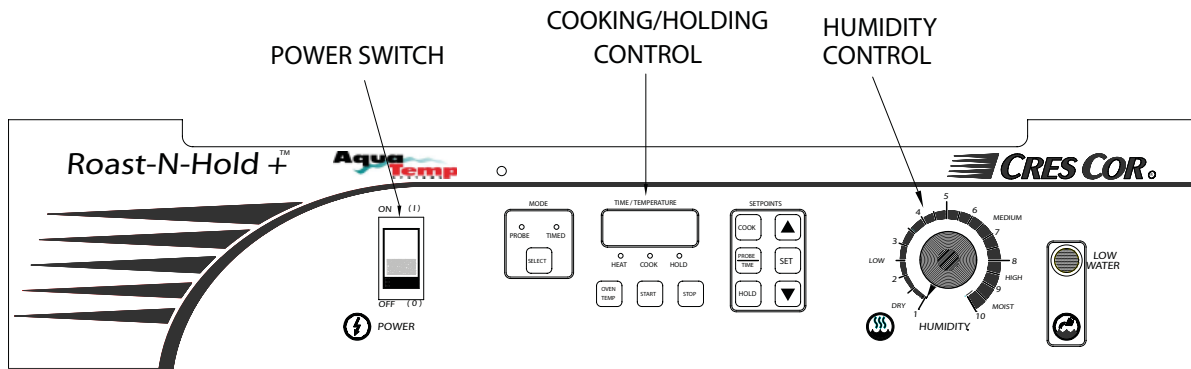


Figure 1: Control Panel

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; 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 timer to one (1) hour.
6. Allow oven to run automatically for one (1) hour of **COOK/RETERM** cycle and 30 minutes of **HOLD** cycle.

HOW TO SET THE 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.

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

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; the display will show the holding temperature.
2. Use the UP and DOWN arrows to set the desired temperature.

NOTE: Proper food holding temperature is 140°F/60°C or higher.

3. Press the SET button to enter the temperature into the control.
4. 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; it will then automatically switch to the HOLD mode. The display will then show the hold setpoint temperature. For HOLD mode, preheat unit to 180°F/82°C for 60 minutes.

OPERATING INSTRUCTIONS, continued

HOW TO SET THE CONTROL, continued

FOR PROBE COOK OPERATION:

Press the SELECT button to choose the probe mode.

PROBE TEMPERATURE:

1. Press the PROBE/TIME button. 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 will automatically switch to HOLD mode. The display will then show the hold setpoint temperature.

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 THE CONTROL" (on page 4) 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 and set to the desired time.
5. Press the HOLD button; set desired temperature.

6. Place the 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 to 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 THE CONTROL" (on page 5) 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 and the pan is centered in 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 in the HOLD cycle to change the timer or probe operation.

OPERATING INSTRUCTIONS, continued

HOW TO OPERATE WITH FOOD, continued

HOW TO SET HOLD-ONLY MODE:

1. Push power switch to "ON".
2. Press the STOP button and oven will switch to HOLD cycle.
3. Press the HOLD button and set the desired hold temperature.

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

For **HOLD** mode, preheat unit to 180°F/82°C for 60 minutes.

HOW TO SHUT DOWN OVEN:

Push switch to "OFF".

CAUTION

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.

HOW TO OPERATE WITH HUMIDITY:

WARNING

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

- Humidity control is on the right of the control panel (see Figure 1).
- Humidity may be used in all control modes.
- Turn control knob to extreme counter-clockwise position when humidity is not needed.
- Make sure there is water in the water pan.

HOW TO PROOF:

1. Fill the water pan with three (3) gallons of HOT water.
2. Set the humidity control at low to mid-range.
3. Set the Hold control to Nominal 120°F/49°C.
4. Preheat the oven at this setting for ½ hour.
5. Put in product. **DO NOT** use frozen product.

Listed below are typical thermostat settings. Experiment with different settings to get the temperature and humidity you need.

TEMPERATURE / HUMIDITY SETTINGS

| HOLD Dial Setting | HUMIDITY Dial Setting | | | | | | | | | |
|------------------------------|----------------------------------|----|----|----|----|----|----|-----|-----|-----|
| Temp., °F/°C | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 140/60 | 15 | 20 | 25 | 35 | 50 | 65 | 85 | 100 | 100 | 100 |
| 150/66 | 10 | 15 | 20 | 25 | 35 | 55 | 70 | 100 | 100 | 100 |
| 160/71 | 5 | 10 | 15 | 20 | 30 | 40 | 60 | 80 | 100 | 100 |
| 180/82 | 5 | 5 | 10 | 15 | 20 | 25 | 30 | 50 | 70 | 95 |
| 200/93 | 5 | 5 | 5 | 10 | 15 | 20 | 25 | 35 | 50 | 75 |

Values Listed are % Relative Humidity.

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.



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.**

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. |
| <i>* Mild detergents include soaps and non-abrasive cleaners</i> | | | |

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. |

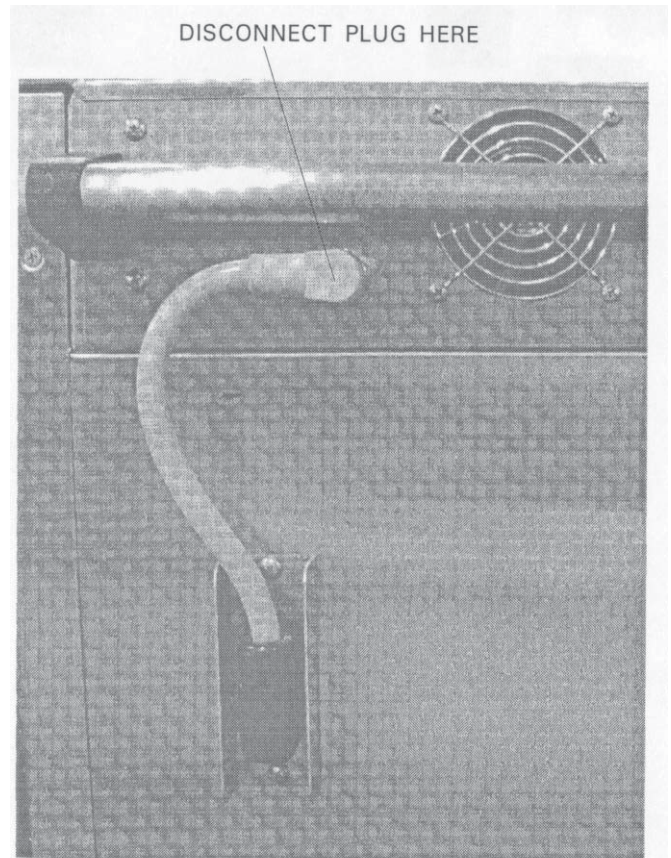
| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|--|---|--|
| Cabinet does not heat, or doesn't heat properly | 1. Fuse 2. Control 3. Sensor 4. Heater contactor 5. Loose wiring at heater contactor 6. On/Off Switch | 1. Replace 2. Replace 3. Replace 4. Replace 5. Replace 6. Replace |
| Blowers do not operate | 1. On/Off Switch 2. Fuse 3. Blower 4. Control | 1. Replace 2. Replace 3. Replace 4. Replace |
| Heater will not shut off | 1. Control defective | 1. 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 "Heater will not shut off" |
| Vent fans do not operate (See Note) | 1. Fuse 2. Vent fan switch defective 3. Vent fan defective | 1. Replace 2. Replace 3. Replace |
| Control will not switch from "COOK" to "HOLD" (timed mode) | 1. Oven is in "PROBE" mode. 2. Control defective | 1. Switch to "TIMED" mode 2. Replace |
| Control will not switch from "COOK" to "HOLD" (probe mode) | 1. Oven is in the "TIMED" mode 2. Probe not plugged in 3. Control defective | 1. Switch to "PROBE" mode 2. Plug in probe 3. Replace |
| Control will not switch to "COOK" (probe mode) | 1. Oven in "TIMED" mode 2. Probe temperature setting lower than probe temperature 3. Probe not plugged in 4. Control defective | 1. Switch to "PROBE" mode 2. Set probe temperature to desired temperature 3. Plug in probe 4. Replace |
| No Humidity | 1. Water element defective 2. Humidity control | 1. Replace 2. 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.

MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE, continued

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.



**FIGURE 2
HOT UNIT REMOVAL**

HOT UNIT REMOVAL:

1. Disconnect power cord from wall outlet.
2. For half-size model: CO151HW Series, 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.

REPLACEMENT PARTS: *Include all information on nameplate when ordering parts.*

Cabinet Replacement Parts

| MODEL PREFIX CO-151, RO-151 ("Q" SERIES) | | | | | |
|--|-------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| DESCRIPTION | -FPWUA (12), (18) | -FWUA (12), (18) | -FW1332 | -HWUA6 | -XWUA5 |
| Hot Unit, 208V, 1 Ph | HU675013Q1 | HU675025Q1 | HU675029Q1 | HU675037Q1 | HU675037Q1 |
| Hot Unit, 208V, 3 Ph | HU675015Q1 | HU675027Q1 | HU675031Q1 | HU675039Q1 | HU675039Q1 |
| Hot Unit, 240V, 1 Ph | HU675014Q1 | HU675026Q1 | HU675030Q1 | HU675038Q1 | HU675038Q1 |
| Hot Unit, 240V, 3 Ph | HU675016Q1 | HU675028Q1 | HU675032Q1 | HU675040Q1 | HU675040Q1 |
| Door Latch Kit | 1006-120-001-K | 1006-120-01-K | 1006-120-001-K | 1006-120-01-K | 1006-120-01-K |
| Door Strike | 1006-120-02-K | 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 | 0519-074-K |
| Door Assembly | 1221-525-K | 1221-525-K | 1221-543-K | 1221-525-K | 1221-545-K |
| Door Gasket | 0861-185-K | 0861-185-K | 0861-184 | 0861-185-K | 0861-250-K |
| Angles or Racks | 0621-281-SS-K | 0621-281-SS-K | 1104-108 | 0621-281-SS-K | 0621-281-SS-K |
| Side Handles (2), Black Recessed | 0911-102 | 0911-102 | 0911-102 | 0911-102 | 0911-102 |

REPLACEMENT PARTS

Include all information on nameplate when ordering parts

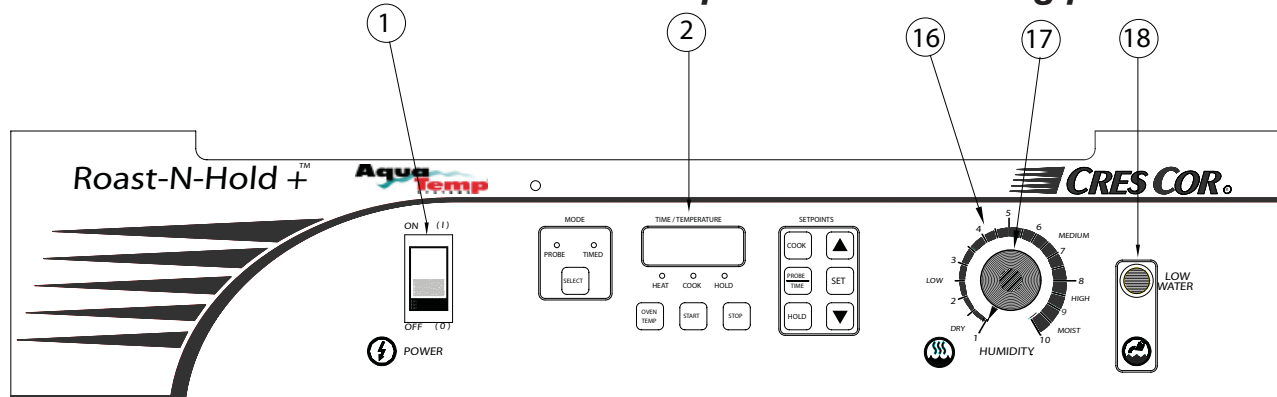


FIGURE 2: CONTROL PANEL

Hot Unit Replacement Parts

ITEM DESCRIPTION

| ITEM DESCRIPTION | Part No. |
|--|----------------------|
| 1. Switch (On/Off) | 0808-113-01-K |
| 2. Thermostat/Timer, Cooking/ Holding | 0848-070-03 |
| 3. Vent Fan | 0769-174 |
| 4. Fan Guard | 0769-167 |
| 5. Fuse (Before 7-08) | 0807-058 |
| Fuse (After 7-08) | 0807-151 |
| Fuse Holder (Before 7-08) | 0807-048 |
| Fuse Holder (After 7-08) | 0807-150 |
| 6. Blower Kit | 0769-182-01-SSK |
| 7. Contactor | 0857-026 |
| 8. Terminal Block, front | 0852-096 |
| 9. Terminal Block, rear | 0852-091 |
| 10. Switch, Fan | 0848-034 |
| 11. Hi Limit Switch (Pass-thru) Hi Limit Switch | 0848-077 0848-079 |
| 12. Sensor | 0848-073-01 |
| 13. Sensor Bushing | 0818-014 |
| 14. Connector, probe | 0848-059-01 |
| Probe 1.5" long | 0848-059-02 |
| Probe 6" long | 0848-059-04 |
| 15. Relay | 0857-125-K |
| 16. Thermostat, Humidity | 0848-008-1-AC |
| 17. Knob, Humidity Thermostat | 0595-061 |
| 18. Pilot Light | 0766-095 |
| 19. Receptacle (6 pin) | 0810-154-02 |
| 20. Resistor (For Relay) | 0857-129 |
| • Float Switch | 0857-122 |
| • Water Pan Kit, 208V | 0756-030-K |
| • Heater, 208V | 0811-278 |
| • Water Pan Kit, 240V | 0756-031-K |
| • Heater, 240V | 0811-271 |

ITEM DESCRIPTION

| ITEM DESCRIPTION | Part No. |
|------------------------------------|---------------|
| PARTS for 8200W, 1-PH UNITS | |
| 21. Power Cord | 0810-124 |
| Power Cord (Pass-thru) | 0810-161 |
| 22. Heater Kit, 208V | 0811-261 |
| Heater Kit, 240V | 0811-262 |
| 23. Strain Relief | 0818-061 |
| PARTS for 8200W, 3-PH UNITS | |
| 21. Power Cord | 0810-132 |
| Power Cord (Pass-thru) | 0810-162 |
| 22. Heater Kit, 208V | 0811-261 |
| Heater Kit, 240V | 0811-262 |
| 23. Strain Relief | 0818-050 |
| PARTS for 4950W, 1-PH UNITS | |
| 21. Power Cord | 0810-163 |
| 22. Heater Kit, 208V | 0811-020-K |
| Heater Kit, 240V | 0811-020-01-K |
| 23. Strain Relief | 0818-050 |
| PARTS for 4950W, 3-PH UNITS | |
| 21. Power Cord | 0810-164 |
| 22. Heater Kit, 208V | 0811-020-K |
| Heater Kit, 240V | 0811-020-01-K |
| 23. Strain Relief | 0818-050 |

REPLACEMENT PARTS
for NON-PASS THRU OVENS
CO or RO151FW SERIES

Include all information on nameplate when ordering parts

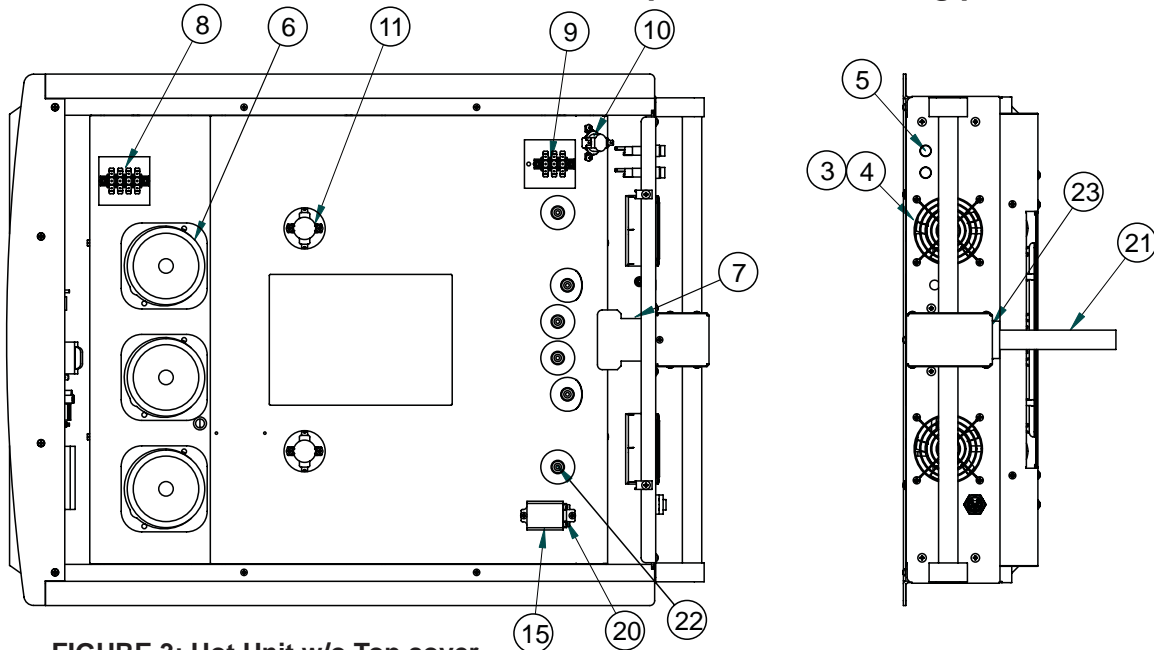


FIGURE 3; Hot Unit w/o Top cover
 (For parts description, refer to page 10.)

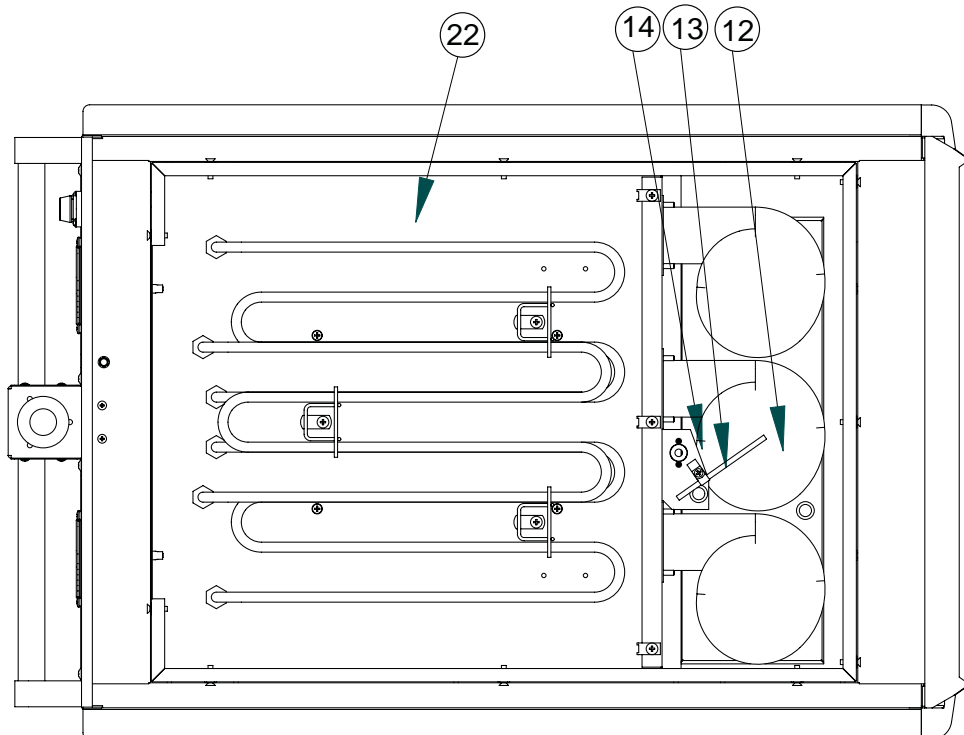


FIGURE 4; Bottom of Hot Unit, Cover Removed
 (For parts description, refer to page 10.)

| | |
|--|----------------|
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REPLACEMENT PARTS
for "PASS-THRU" OVENS CO or RO151FPWUA SERIES
Include all information on nameplate when ordering parts

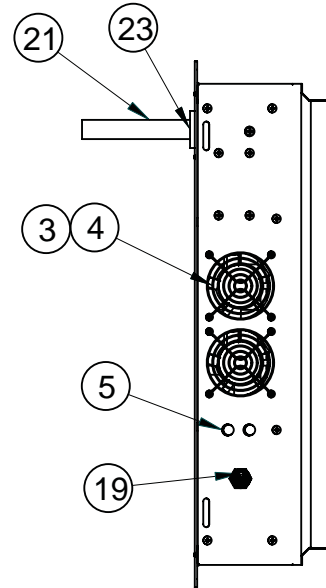
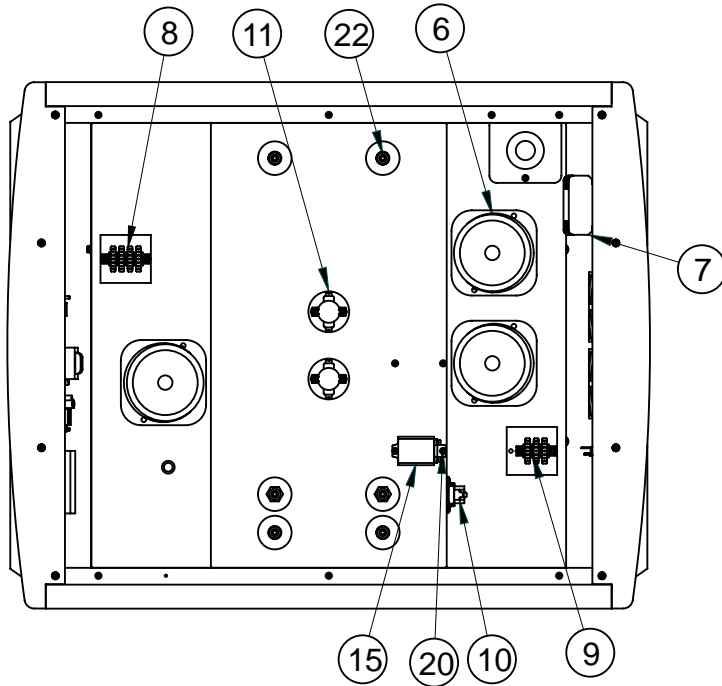


FIGURE 3;
Hot Unit w/o Top cover
(For parts description, refer to page 10.)

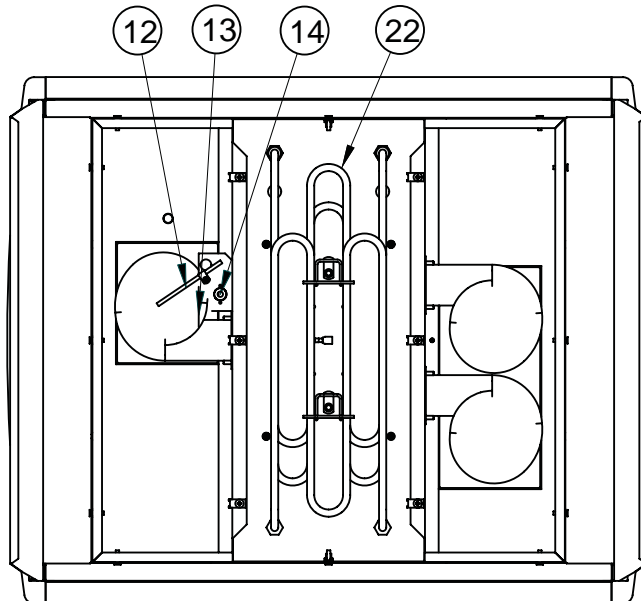
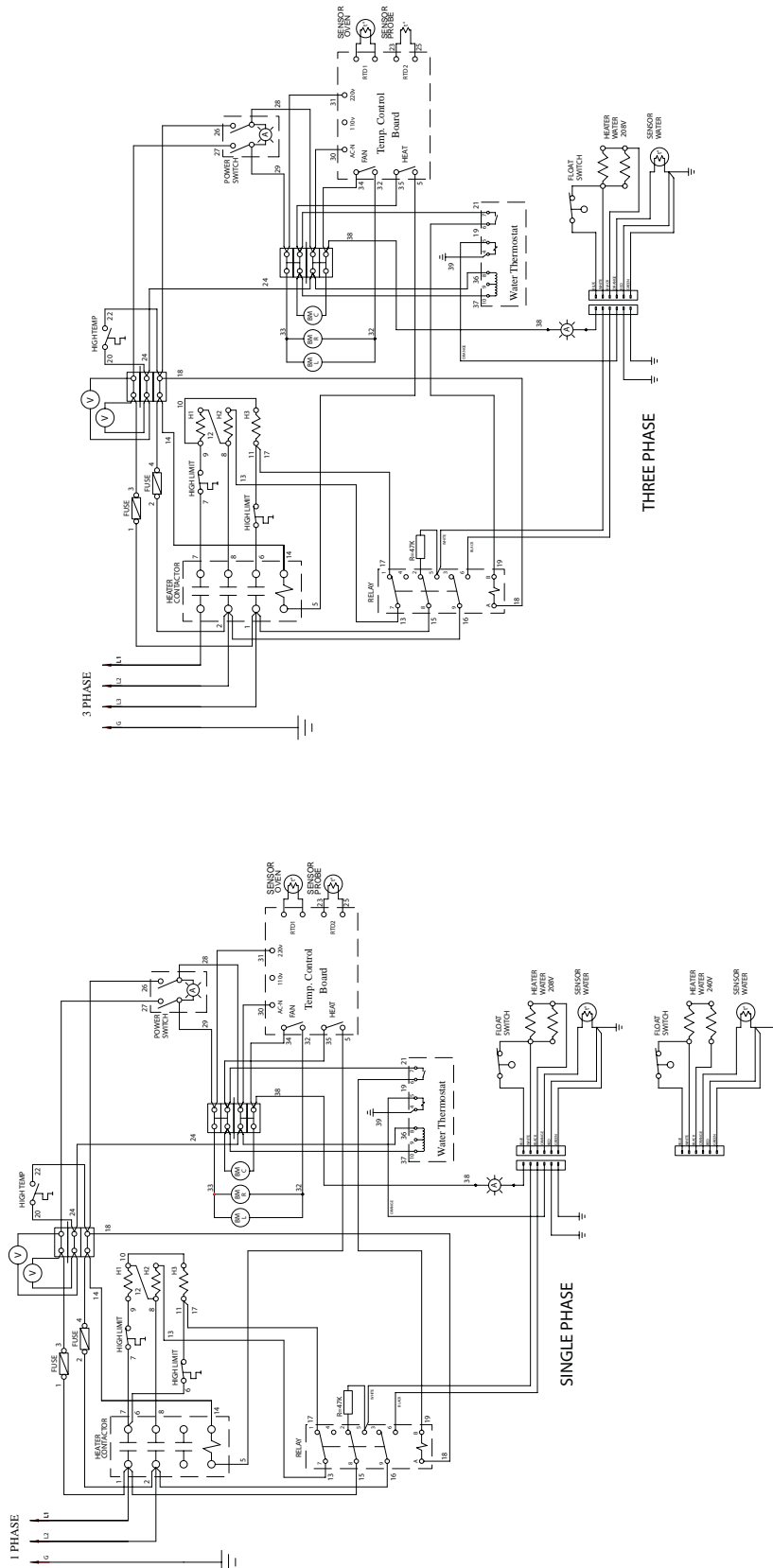


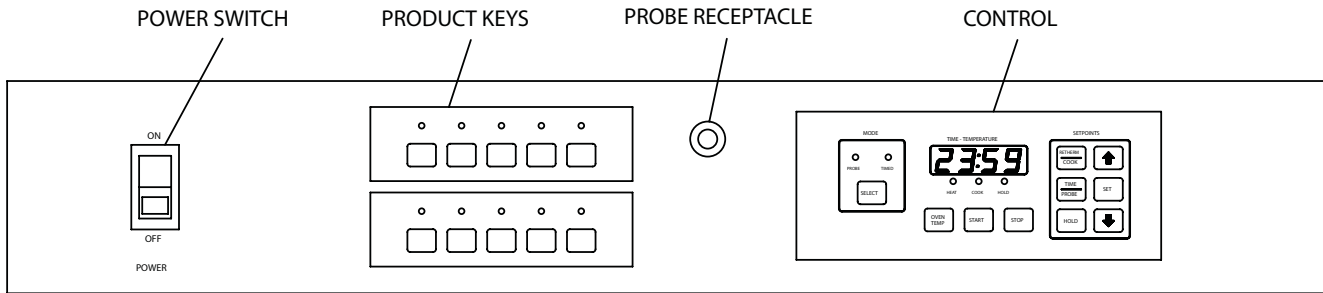
FIGURE 4;
Bottom of Hot Unit,
Cover Removed
(For parts description,
refer to page 10.)

WIRING DIAGRAM



| | |
|--|----------------|
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OPERATING INSTRUCTIONS FOR OVENS WITH OPTIONAL PRODUCT KEYS



CONTROL PANEL

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.

Each Product Key Lights up when pressed “**ON**”. The Product Key Light will go “**OFF**” when pressed a second time or when changing any setpoint value. This returns the control 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.

Extra Replacement Parts:

Product Key (5 Keys) [0848-072](#)

For Hot Unit Replacement, See Page 9:

The Hot Unit suffix number will be Q5 (5 Keys) or Q10 (10 Keys) instead of Q1