

INSTALLATION, OPERATION and MAINTENANCE MANUAL for Cres Cor AquaTemp™ HUMIDITY CONVECTION OVENS

BUC-EE'S PROGRAMMING REVISION J-05



CO-151-FWUA-12DX2081BC

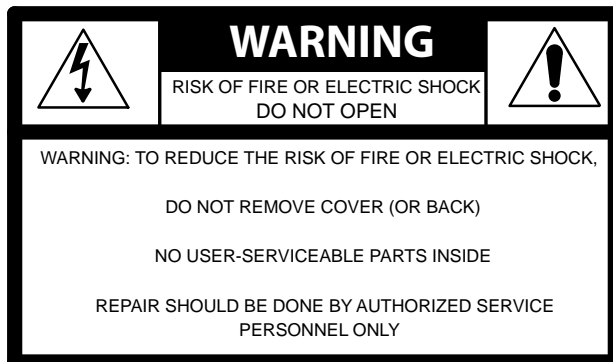


CO-151-XWUA-5DXM2081BC

Convection Humidity Oven	FL-2373-BC
Rev. 1 (8/20)	Page 2 of 17

TABLE OF CONTENTS

SUBJECT	PAGE
INSTALLATION INSTRUCTIONS	3
OPERATING INSTRUCTIONS	
First Time Operation	3
Quick Start Guide	4-6
How to Use Control for Cooking & Holding:	
Unit Operations	7, 8
Menu Settings and “Recipes” for “-DX” Series Ovens	9
How to use Aquatemp Control for Humidity	10
MAINTENANCE INSTRUCTIONS	
How to Clean the Unit & Maintenance	11, 12
Glossary	13
Oven Replacement Parts	14
Hot Unit Replacement Parts	15
Wiring Diagram For 208/240 Volt, 1 Phase	16
Wiring Diagram for 208/240 Volt, 3 Phase	17



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 8000 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									
CO-151-FWUA-12DX2081BC	208	1	60	39	208	50	1	208	6-50P

HALF-SIZE OVENS Are rated at 4700 watts (Three [3] heaters at 1470 watts each)

CO-151-XWUA-5DXM2081BC	208	1	60	24	208	30	1	208	6-30P
------------------------	-----	---	----	----	-----	----	---	-----	-------

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. **MANUAL FILL:** Fill water pan with three (3) gallons of HOT water (see **CAUTION**).
5. **AUTO FILL:** Attach water valve on back bottom of unit to water supply (see “How to use Automatic fill kit on page 7).

LOW WATER LIGHT:

MANUAL FILL: When water needs to be added to the pan, the *Low Water* Light will stay on and the humidity function will not work until the pan is refilled.

AUTO FILL: If water level is low and water supply is not connected, an error code will display after a time limit.

(See *MENU SETTINGS* to turn auto fill on and off)



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

Convection Humidity Oven	FL-2373-BC
Rev. 1 (8/20)	Page 4 of 17

Buc-ee's Quick Start Guide
Cres Cor : Roast and Hold Undercounter Oven



1. Turn power switch on:



Convection Humidity Oven	FL-2373-BC
Rev. 1 (8/20)	Page 5 of 17

2. Wait for preheat.



3. Insert meat probe. Then, load product.



Convection Humidity Oven	FL-2373-BC
Rev. 1 (8/20)	Page 6 of 17

4. Press START to begin cook cycle.



5 long beeps will be heard.
Press CANCEL to start over.



Press START to begin preheating a new cycle.

Convection Humidity Oven	FL-2373-BC
Rev. 1 (8/20)	Page 7 of 17

OPERATING INSTRUCTIONS



UNIT OPERATION:

1. Press power switch ON
2. Unit will automatically begin preheating recipe 1. The screen will show PREHEAT and an Indicator light by the recipe button will be blinking indicating a recipe is being run.
 - a. During PREHEAT, the DISPLAY button can be pressed to allow the user to see the following values:
 - i. "A" actual oven temp
 - ii. "P" probe actual value
 - iii. rcP## recipe currently being used

NOTE: To select a different recipe, press RECIPE button, scroll to desired recipe, and press "PUSH TO SET" button to save and enter.

3. To skip the preheat process and begin the cook cycle, hold START for 3 seconds.
4. If chosen not to skip preheat, wait for unit to heat to recipe 1 cook temp.
5. After oven has reached temperature, one long beep will be heard, and PUSH START will be displayed on screen.
6. Insert meat probe into media and quickly load oven.
7. Press START to begin the cook cycle. Five long beeps will be heard and the light next to the COOK button will flash. Indicator lights next to COOK, PROBE, and RECIPE buttons will be illuminated.

NOTE: The cook cycle will keep the oven at cook temp setpoint until probe temp setpoint has been reached.

8. Control will constantly display probe actual temp "P"
9. Pressing DISPLAY button will allow user to see the following values:
 - a. "t" time of current cycle
 - b. "s" probe setpoint
 - c. "A" actual oven temp
 - d. "H" probe max temp
 - e. "L" probe min temp
 - f. rcP## recipe currently being used

NOTE: Probe min and max temps are reset if CANCEL button is pressed, unit is turned off, or when a new cook cycle has started.

10. When probe temp setpoint has been reached, unit will switch from cook mode to hold mode.
 - a. If cook cycle has taken longer than 2 hours, a single beep will be heard.
 - b. If cook cycle has taken less than 2 hours, 5 long beeps will be heard and "2 Hr" will be displayed on the screen. Press DISPLAY button to clear visual alarm.

NOTE: Min and max probe temps will continue to be tracked through hold mode.

11. Default display for hold mode is the screen alternating between the two displayed parameters:
 - a. Hold temp setpoint
 - b. "t" hold time

OPERATING INSTRUCTIONS *(continued)*



12. Pressing DISPLAY button will allow the user to see the following values:

- a. “s” hold temp setpoint
- b. “t” hold time
- c. “A” actual oven temp
- d. “c” time the unit was in the cook cycle
- e. “H” probe max temp
- f. “L” probe min temp

NOTE: Cycling through all the parameters back to the default display will make the screen alternate between hold temp setpoint and time. If desired, user can leave any above desired display parameter on the screen and it will remain there (not revert back to default display).

13. Hold mode will count up indefinitely or until power switch is turned OFF or a new cook cycle is started. Typically during this time is when the product is removed from the oven.

- a. To begin a new cook cycle, press START. Unit will begin PREHEAT the previous parameters.
- b. To end the hold cycle and allow the oven to idle at hold temperature, press CANCEL.

NOTE: At any time, press CANCEL to idle the oven at hold temperature. Editing recipes, getting into the menu, or starting a new cycle can be done at this time.

CAUTION:

This trial unit uses prototype software. If the controls freeze up or something is happening that shouldn't, please turn the power switch OFF. Do not re-start oven for at least 30 seconds. Any fault should be cleared.

Convection Humidity Oven	FL-2373-BC
Rev. 1 (8/20)	Page 9 of 17

OPERATING INSTRUCTIONS *(continued)*



MENU SETTINGS:

Roast and Hold control:

Press and hold both the TIME button and the “push to set” button for 5 seconds to get into the menu.

There are a variety of menu items which may not pertain to your machine.

Fahrenheit or Celsius:

1. Scroll over to “Unit”.
Press the “push to set” button to edit.
2. Select “F” or “C” and press “push to set” button to enter.
3. Scroll to “End” and “push to set” to save and exit menu.

Aquatemp control:

Press and hold both the DISPLAY button and the “push to set” button for 5 seconds to get into the menu.

Auto Fill option:

1. Scroll over to “FILL” and press “push to set” button to edit.
2. Select “Y” or “N”.
3. Scroll to end.

RECIPES:

The -DX control can hold up to 18 saved recipes.

To save a recipe:

1. Press the RECIPE button.
2. Turn the knob through the menu until you get to “Edit” and press the knob.
3. Turn the knob to reach the recipe you want to edit.
There are 18 blank recipes to customize and save.
4. Press the knob and enter the cook, hold and time values.
5. After the entering the final value, “Edt” will show again, allowing you to edit another recipe.
6. Press the knob to edit more recipes or turn to “End” to exit the menu.

OPERATING INSTRUCTIONS *(continued)*



HOW TO USE THE AQUATEMP HUMIDITY CONTROL:

- * The units of the humidity control are approximate % relative humidity. The amount of moisture will vary for the same %RH value at different oven temperatures.
- * The LOW WATER Light comes on when water pan needs to be refilled.
- * Press the ON/OFF button to turn it on.

Setting the Humidity:

1. At any time, press the knob and the setpoint %RH will flash.
2. Turn the knob to the value you desire.
3. Press the knob to set the value.

NOTE: These humidity values then are set and switch automatically based upon which Roast-N-Hold mode it is in.

The DISPLAY BUTTON momentarily shows the approximate relative humidity in the oven. When water level is low, %RH is not correct, so no value is displayed and the water heater does not heat.

NOTES:

It is recommended to use treated water to prevent failure of fill valve.

LOW WATER LIGHT:

MANUAL FILL: When water needs to be added to the pan, the Low Water Light will stay on and the humidity will not work until the pan is refilled.

AUTO FILL: If water level is low and water supply is not connected, an error code will display after a time limit.

(See MENU SETTINGS to turn auto fill on and off)

Convection Humidity Oven	FL-2373-BC
Rev. 1 (8/20)	Page 11 of 17



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. Run oven at 350°F (173°C) 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.
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.

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

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.

Daily

Drain water pan and clean interior of unit as per instructions in FL-2373-BC

Weekly

Check hinges and latch and adjust as needed per instructions in FL-2373-BC

Monthly

Check that meat probe does not have any fraying wires or exposed conductors.
Replace as needed.

Check that cooling fans are operating when unit is running at cooking temps.
They are controlled by a thermal switch and may not kick on until unit has been
operating for some time.



**IF OVEN 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.

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.

Convection Humidity Oven	FL-2373-BC
Rev. 1 (8/20)	Page 13 of 17



GLOSSARY:

Power switch – illuminated pushbutton switch on control panel

Roast-N-Hold control – controller which regulates air temperature

Aquatemp control – controller which regulates humidity level

Low Water – water level below lower float switch, humidity element disengaged

PrEht – oven is preheating to cook temp setpoint

PuSh StArt – unit is preheated, ready to load product, and begin the cooking cycle

no P – meat probe not plugged in or bad

2Hr – alarm. Cooking cycle took less than 2 hours.

“a” – actual or current oven temperature

“c” – time the unit was in cook cycle

“t” – time of current cycle

“s” – setpoint, oven temp or probe

“H” – probe max temp

“L” – probe min temp

rCP## - recipe number ##

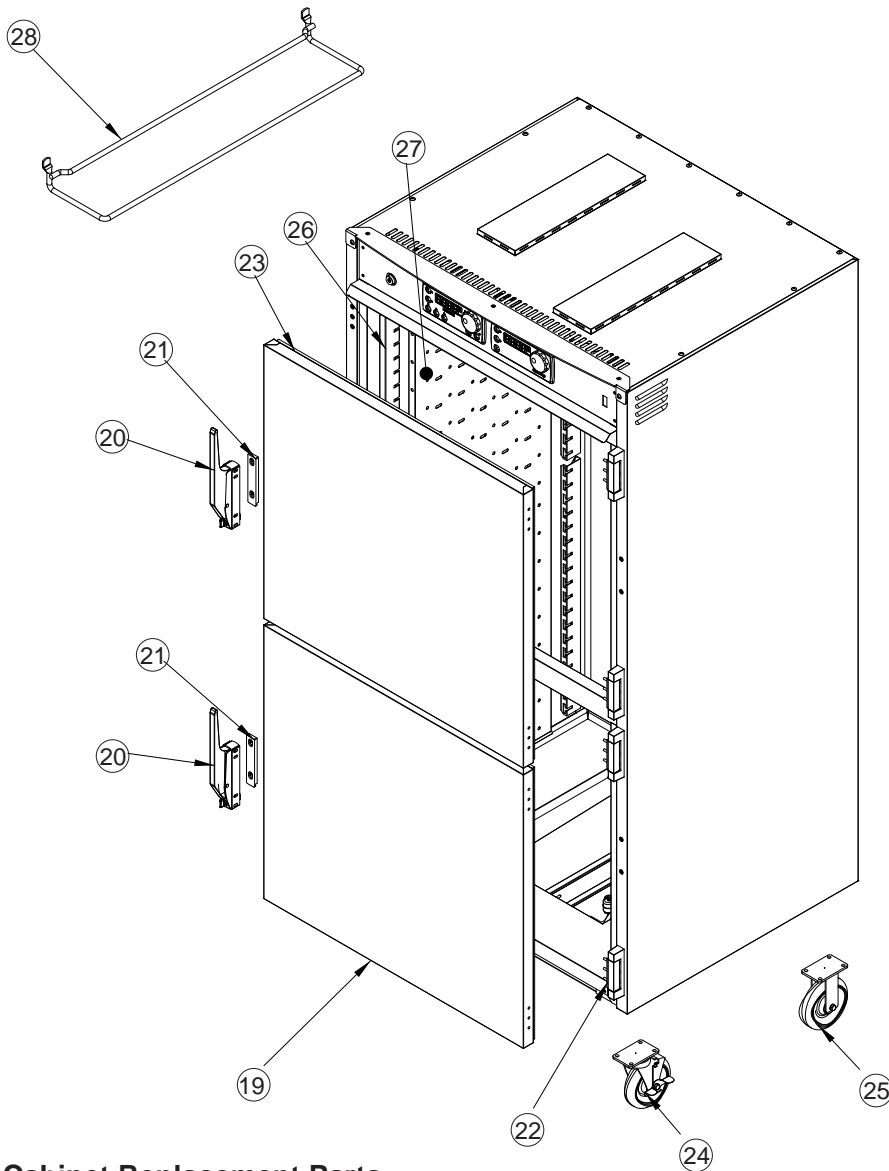
err 0 (roast and hold controller) – sensor out of range

err 0 (aquatemp controller) – sensor out of range

err 1 (aquatemp controller) – autofill timeout

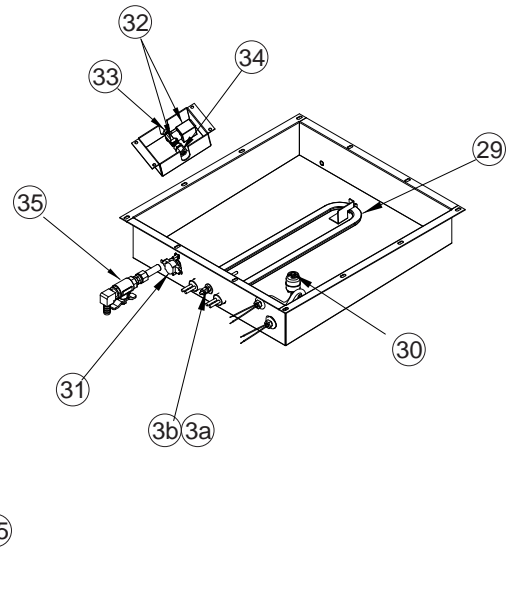
REPLACEMENT PARTS

Include all information on nameplate when ordering parts



Replacement Parts:

ITEM DESCRIPTION	PART NUMBER	
	208V	240V
Water Pan Kit	0756-036-K	0756-038-K
29. Heater	0811-278	0811-271
30. Float Switch	0857-122-K	0857-122-K
31. Hi-Limit Swtich	0848-060	0848-060
32. Solenoid Valve	0856-018	0856-018
33. Pipe Plug	0904-024	0904-024
34. Adapter, Male	0904-023	0904-023
35. Drain Valve	0898-015-K	0898-015-K



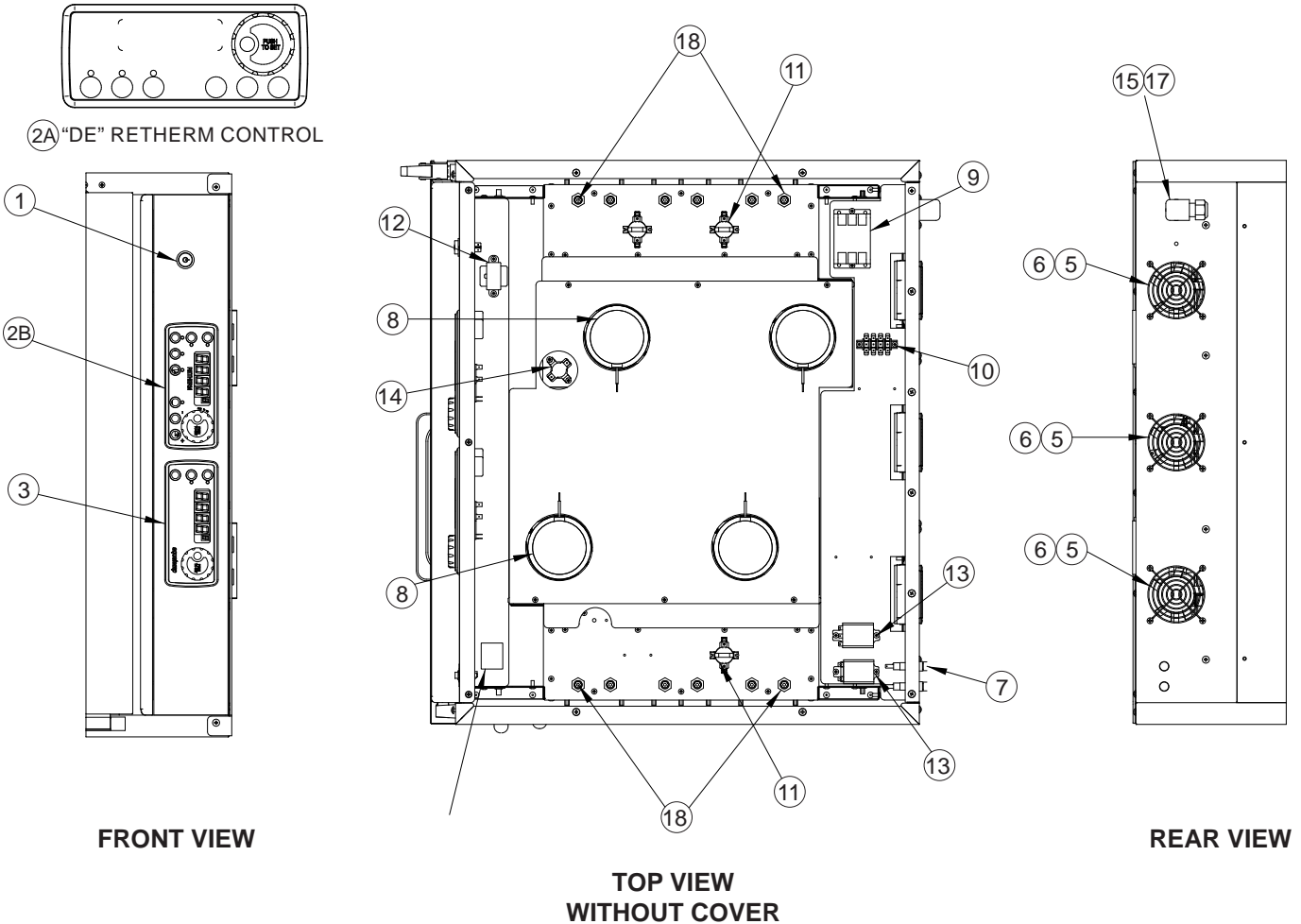
Cabinet Replacement Parts:

MODEL PREFIX CO-151						
Item No	DESCRIPTION	-FPWUA12D	-FWUA12D	-FW1332D	-HWUA6D	-XWUA5D
20	Door Latch Kit	1006-122-01-K	1006-122-01-K	1006-122-01-K	1006-122-01-K	1006-122-01-K
21	Door Strike	1006-122-02-K	1006-122-02-K	1006-122-02-K	1006-122-02-K	1006-122-02-K
22	Door Hinge	0519-109	0519-109	0519-109	0519-109	0519-109
19	Door Assembly	1221-579-K	1221-579-K	1221-585-K	1221-579-K	1221-597-K
23	Door Gasket	0861-185-K	0861-185-K	0861-274	0861-185-K	0861-250-K
28	Angles Kit (Set of 2)	0621-281-SS-K	0621-281-SS-K	0621-281-SS-K	0621-281-SS-K	0621-281-SS-K
24	Casters	0569-306-K	0569-306-K	0569-306-K	0569-306-K	0569-310
25	Casters w/Brake	0569-306-BK	0569-306-BK	0569-306-BK	0569-306-BK	0569-310-B
26	Posts	0696-250	0696-250	0696-250	0696-250	0696-252
27	Air Tunnel	0546-146-C	0546-146-C	0546-146-C	0546-161	0546-162
	Pan, Drip	1017-058	1017-058	1017-058	1017-058	1017-098

Convection Humidity Oven	FL-2373-BC
Rev. 1 (8/20)	Page 15 of 17

REPLACEMENT PARTS

Include all information on nameplate when ordering parts



Electrical Replacement Parts:

ITEM DESCRIPTION	Part No.	ITEM DESCRIPTION	Part No.
1. Switch (On/Off)	0808-125	8. Blower Kit	0769-182-SS-K
2A. "DE" Retherm Control	0848-092-23-K	9. Contactor	0857-026
2B. "DX" Retherm Control	0848-092-07-K	10. Terminal Block, rear	0852-093
Sensor	0848-091-K	11. Hi Limit Switch	0848-077
3. Humidity Thermostat	0848-092-05-K	12. Transformer	0769-197
Digital Control		13. Relay	0857-102
3a. Sensor	0848-091-K	14. Fan Sw itch	0848-034
3b. Sensor bushing	0851-023	16. Alarm Assy	0908-009-01
5. Vent Fan	0769-174	For "DX" Ovens Only:	
6. Fan Guard	0769-167	Connector, Probe (not shown)	0848-106-02
7. Fuse	0807-155	Food Probe 6" Long, 48" Leads	0848-113
Fuse Holder	0807-150	Food Probe 6" Long, 28" Leads	0848-112

ITEM DESCRIPTION	8000W, 1PH	8000W, 3PH	4700W, 1PH	4700W, 3PH
15 Power Cord	0810-124	0810-132	0810-163	0810-164
18 Heater Kit, 208V	0811-306	0811-306	0811-311	0811-311
18 Heater Kit, 240V	0811-305	0811-305	0811-312	0811-312
17 Strain Relief	0818-061	0818-050	0818-102	0818-050

WIRING DIAGRAM

OVENS CO151FW SERIES 208/240V 1 Ph

