5925 Heisley Road • Mentor, OH 44060-1833

INSTALLATION, OPERATION and MAINTENANCE MANUAL for Cres Cor ELECTRIC ROLL-IN RETHERM OVENS RR-1332 Series

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SERVICE POLICY and AGENCY LIST FL-1400

NOTICE:

THIS EQUIPMENT IS INTENDED FOR STORAGE AND DISPLAY OF PACKAGED PRODUCTS ONLY.

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:

All units use three (3) elements (2670 watts each). All units are rated 8200 watts.

MODEL NOS.	ELECTRICAL SPECS (AC SERVICE)			ELEC. LOAD		POWER SUPPLY REQUIREMENT				
	Volts	Ph	Hz.	Amps	Volts	Amps	Ph	Wire	Volts	NEMA
HU 18-671-190-MP	208	1	60	39	208	50	1	3	208	6-50P
HU 18-671-191-MP	240	1	60	34	240	50	1	3	240	6-50P
HU 18-671-192-MP	208	3	60	23	208	30	3	4	208	L15-30P
HU 18-671-193-MP	240	3	60	20	240	30	3	4	240	L15-30P

All models are designed for AC Service.

HOW TO INSTALL CABINETS:

1. Remove all packing material from inside and outside of cabinet.
2. Position cabinet on level floor.
3. Place hot unit (may be shipped separately) on the top of the cabinet.

   CAUTION: Hot unit is heavy, be sure to have plenty of help during installation.

4. Place roll-in-rack (shipped separately) into cabinet.
5. Adjust the legs of the cabinet to ensure proper fit of rack into cabinet.

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. 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 the door and open the cabinet vent.
7. Allow oven to run automatically for one hour of COOK/RETHERM cycle and 30 minutes of HOLD cycle.
8. Allow oven to cool and clean interior of oven.

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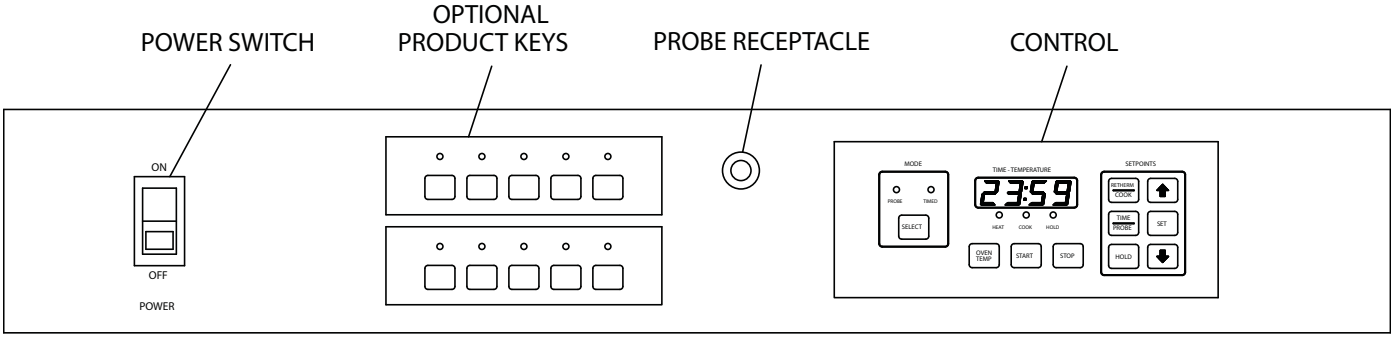
OPERATING INSTRUCTIONS



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 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.
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 and then automatically switches to the Hold mode. The display will then show the hold set-point temperature.

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

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.

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.

OPERATING INSTRUCTIONS (continued)

HOW TO OPERATE WITH FOOD:

Manual (Timed mode) Operation

See "HOW TO SET CONTROL" for programming instructions

1. Push the 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 the desired time.
5. Press the HOLD button and set the 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 the HOLD mode at the end of the cooking cycle. The Cook LED will go out and Hold LED will light up.

PROBE COOKING

See "HOW TO SET CONTROL" for programming instructions

1. Push the 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 LED will light up and the display will show the internal temperature of the food being cooked.

NOTE: Do NOT change the mode of controls (probed 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:

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

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

1. Push the 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 LED will light up.

HOW TO SHUT DOWN OVEN:

Push power switch to "OFF".

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

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OPERATING INSTRUCTIONS (continued)

⚠ CAUTION

1. ALLOW CABINET TO COOL.

2. REMOVE HOT UNIT *BEFORE* CLEANING

- Wipe up spills as soon as possible.
- Clean regularly to avoid heavy dirty 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 with water. 3. Wipe dry.
	STUBBORN SPOTS AND 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 for stainless steel.	Follow oven cleaner manufacturer's directions.
	HARD WATER SPOTS and 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 NOT UNPLUG CORD!

If hot 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. 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 2. Heater contactor defective	1. Replace 2. Replace
Vent fans do not shut off	1. Vent fan timer defective 2. Vent fan timer has not timed out	1. Replace 2. Wait until timer has timed out (about 45 minutes after power switch is turned off)
Vent fans do not operate	1. Fuse 2. Vent fan timer 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

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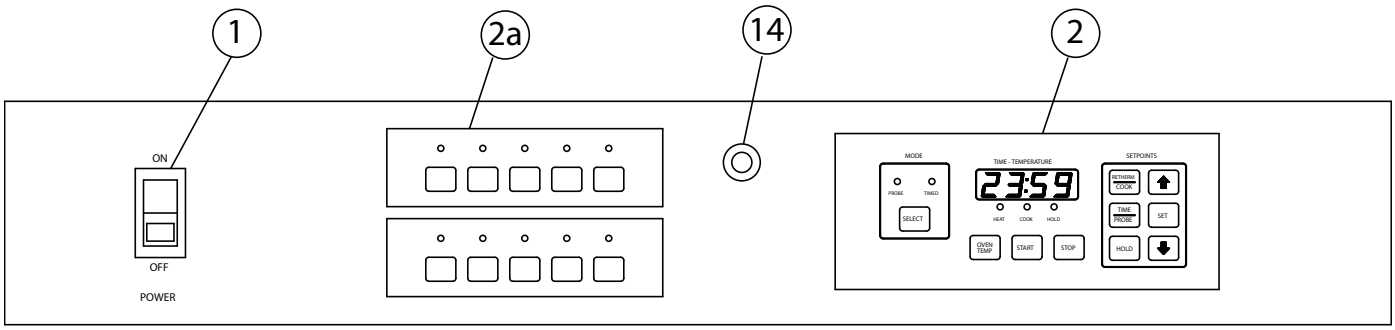
REPLACEMENT PARTS

Include all information on nameplate when ordering parts



Hot Unit Replacement Parts

	ITEM DESCRIPTION	Part No.
1.	Switch (On/Off)	0808-113-01-K
2.	Microprocessor Control	0848-070-K
2a.	Product Keys (optional)	0848-072
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	0769-186-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	0848-077
12.	Sensor	0848-073-01
13.	Sensor Bushing	0818-014
14.	Connector, Probe	0848-059-01
	Probe, 1.5” Long	0848-059-02

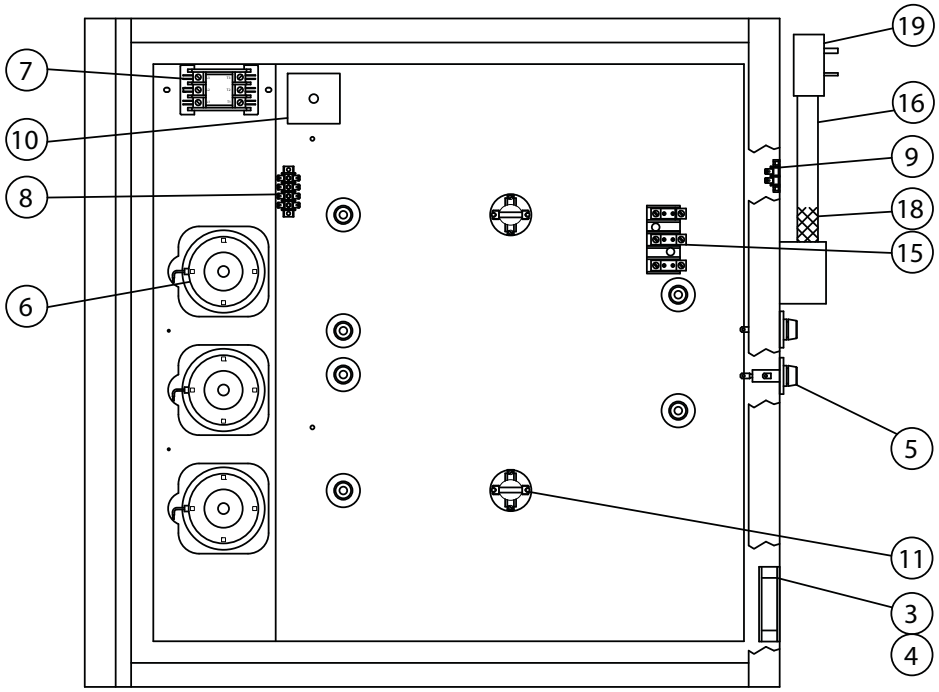
	ITEM DESCRIPTION	Part No.
	PARTS for 8200W, 1-PH UNITS	
15.	Terminal Block, Rear	0852-090
16.	Power Cord	0810-124
17.	Heater Kit, 208 V	0811-261
	Heater Kit, 240 V	0811-262
18.	Strain Relief	0818-061
19.	Plug	0840-033
	PARTS for 8200W, 3-PH UNITS	
15.	Terminal Block Segment	0852-107
16.	Power Cord	0810-132
17.	Heater Kit, 208 V	0811-261
	Heater Kit, 240 V	0811-262
18.	Strain Relief	0818-050
19.	Plug	0840-049

Cabinet Replacement Parts

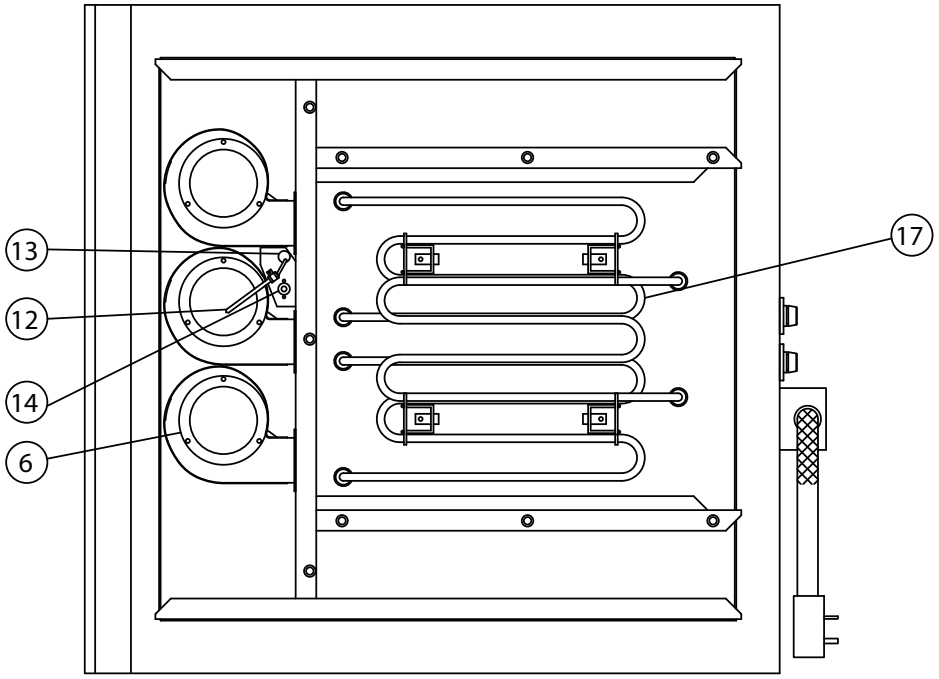
Hot Unit, 208V, 1 PH	HU18671190MP
Hot Unit, 240V, 1 PH	HU18671191MP
Hot Unit, 208V, 3 PH	HU18671192MP
Hot Unit, 240V, 3 PH	HU18671193MP
Door Latch	1006-120-01-K
Door Catch Kit	1006-120-02-K
Door Hinge	0519-074-K
Door Assembly	1221-542-K
Door Gasket	0861-226

REPLACEMENT PARTS

Include all information on nameplate when ordering parts



Hot Unit w/o Top cover
(For parts description, refer to page 9.)



Bottom of Hot Unit, Cover Removed
(For parts description, refer to page 9.)

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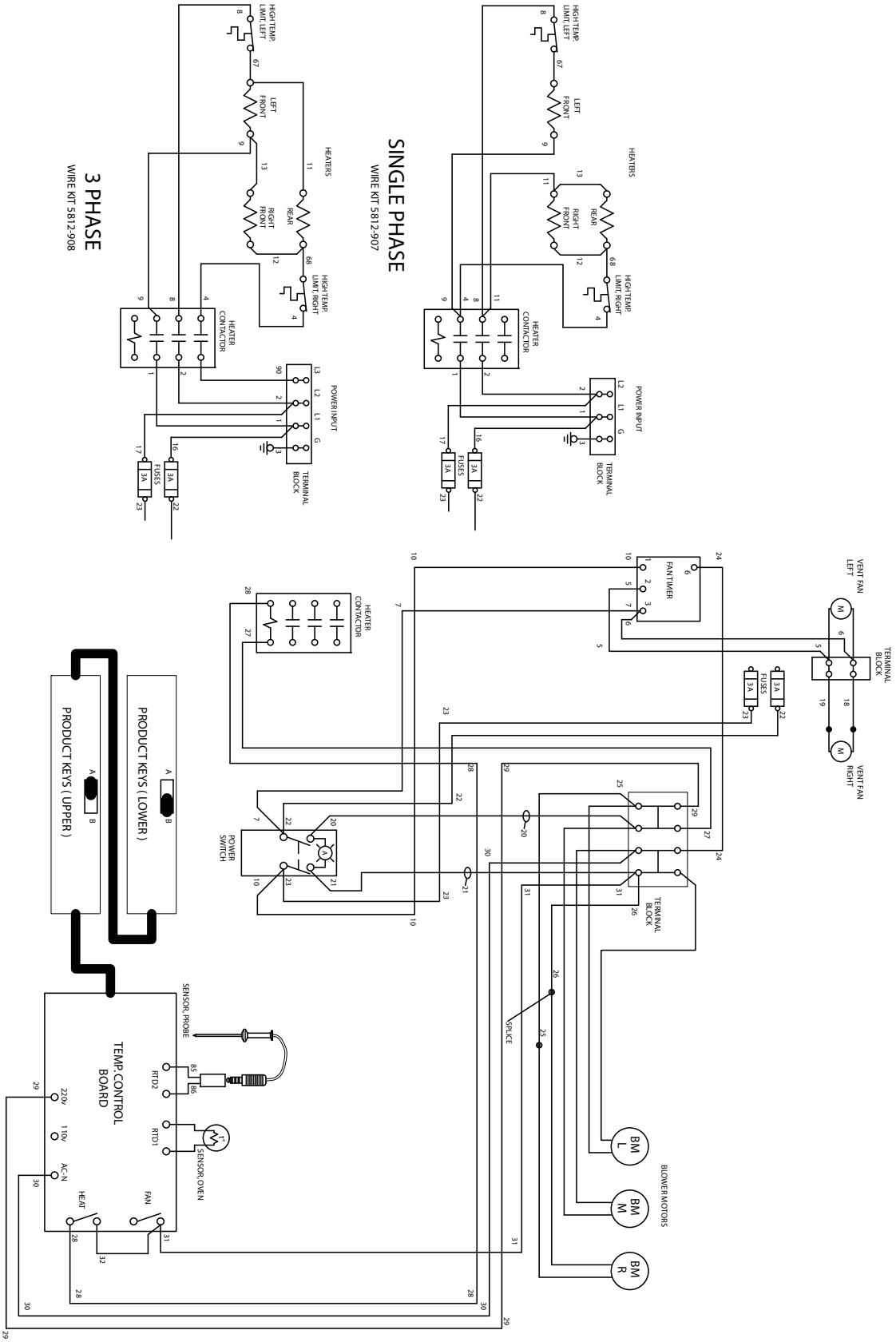
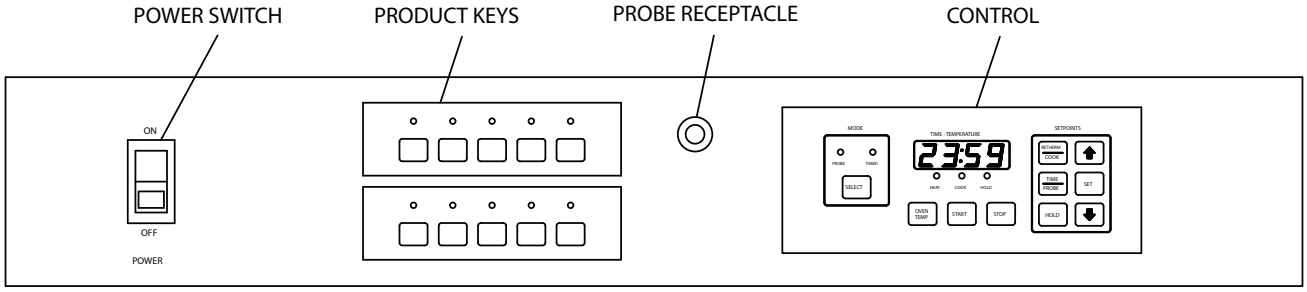
WIRING DIAGRAM



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