

INSTALLATION, OPERATION and MAINTENANCE MANUAL for **CRES COR UNDERCOUNTER OVENS** **1920 WATTS**

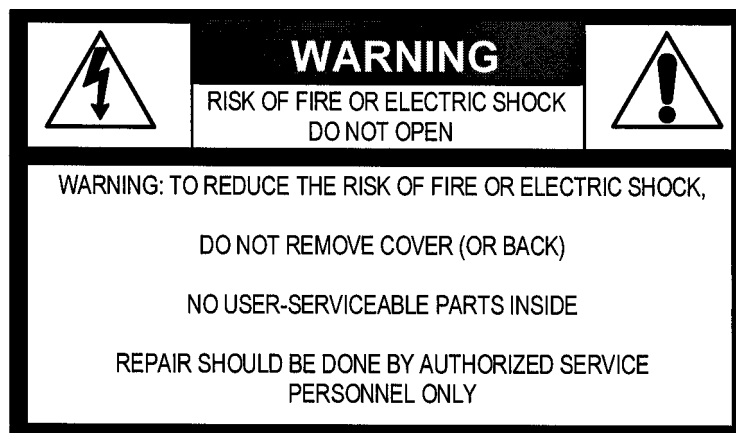


CO151XUA5B
CO151X185B



TABLE OF CONTENTS

SUBJECT	PAGE
INSTALLATION INSTRUCTIONS	3
OPERATING INSTRUCTIONS	4
Illustration, Figure 1	4
MAINTENANCE INSTRUCTIONS	
How to Clean the Unit	5
Trouble Shooting Guide	5,6
Replacement Parts	6,7
Illustrations; Hot Unit	8
Wiring Diagrams	9
STACKING INSTRUCTIONS	FL-2211
TIMER PROGRAMMING	FL-2222
SERVICE POLICY and AGENCY LIST	FL-1400



INSTALLATION INSTRUCTIONS:

VENTING YOUR OVEN:

1. The purpose of ventilation 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 to local codes. The authority having jurisdiction of enforcement of the codes will have the responsibility for making interpretations of the rules.

ELECTRICAL SPECIFICATIONS:

Model Nos.	Volts	Watts	Amps	Hertz	Ph	NEMA
CO-151-XUA-5B-1201	120	1920	16.6	60	1	5-20P
CO-151-X-185B-1201	120	1920	16.6	60	1	5-20P

*All models are designed for AC Service.
Model numbers may have the letters: L, M, T, or S.*

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.

NOTES: 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.



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

OPERATING INSTRUCTIONS:

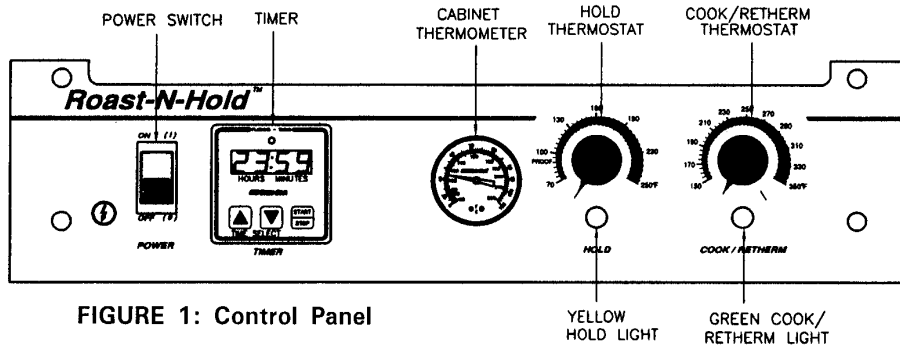


FIGURE 1: Control Panel

HOW TO SET TIMER:

- Press the **UP** arrow-button (on the Timer) to increase the time. The longer the button is held down, the faster the time will increase. Pressing the **DOWN** arrow-button (using the same method) will cause the time to decrease.
- Press **START/STOP** button on Timer to begin cooking cycle. GREEN roast light will light up. The timing light on the Timer will flash. Timer will count down to 0.00.
- Cooking time can be changed while oven is in any mode.
 - Press **START/STOP** button.
 - Adjust time by using **UP** and **DOWN** arrow-buttons.
 - Press **START/STOP** button to restart oven.

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!**

- Push switch to “ON”.
- Set the **COOK/RETHERM** thermostat to 350°F/177°C.
- Set the **Hold** thermostat to 150°F/66°C.
- Set the timer to one (1) hour.
- Allow oven to run automatically for one (1) hour of **COOK/RETHERM** cycle and 30 minutes of **Hold** cycle.

HOW TO START UNIT: (after first-time operation)

Push SWITCH to “ON”.

For Automatic Operation:

- Set **COOK/RETHERM** thermostat to the cooking temperature you need.
- Set **Hold** thermostat to the warming temperature you need. Proper food holding temperature is 140°F/60°C or higher.
- Set **Timer** for the roasting time. The unit will automatically switch to the pre-set “hold” temperature after roasting time has expired.

For Holding Operation ONLY:

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

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

- Set **HOLD** thermostat to the temperature you need.
- Set timer at zero.

TO SHUT DOWN UNIT:

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 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.**
- 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 polish lines to avoid scratching the surface.
3. Use only a soft cloth, sponge, fibrous brushes, plastic or stainless steel pads for cleaning and scouring.
4. Rinse thoroughly with fresh water after every cleaning operation.
5. Always wipe dry to avoid water marks.

	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.
2. Circuit breaker/fuse to wall outlet is blown.
3. Switch is turned off.
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	1. Thermostat 2. Heater relay 3. Loose wiring at heater relay 4. Hi-limit switch 5. On/Off switch	1. Replace 2. Replace 3. Replace 4. Replace 5. Replace
Blowers do not operate	1. On/Off Switch 2. Blower	1. Replace 2. Replace
Heater will not shut off	1. Thermostat 2. Relay	1. Replace 2. Replace
Vent fan does not shut off	1. Vent fan switch 2. Control compartment still hot	1. Replace 2. Wait until it cools Check " <i>Heaters will not shutoff</i> "
Vent fan does not operate (See Note)	1. Vent fan switch 2. Vent fan	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.

REPLACEMENT PARTS:

Include all information on nameplate when ordering parts.

Cabinet Replacement Parts

DESCRIPTION	MODEL PREFIX CO-151	
	-XUA5B	-X185B
Hot Unit, 120V, 1 Ph	HU675045	HU675046
Door Latch Kit	1006-120-01	1006-120-01
Latch Strike	1006-120-02	1006-120-02
Door Hinge	0519-074	0519-074
Door Assembly	1221-545	1221-546
Door Gasket	0861-250	0861-251
Interior	0621-281	1104-107
Casters	0569-310	0569-310
Casters w/brake	0569-310B	0569-310B

REPLACEMENT PARTS:

Include all information on nameplate when ordering parts.

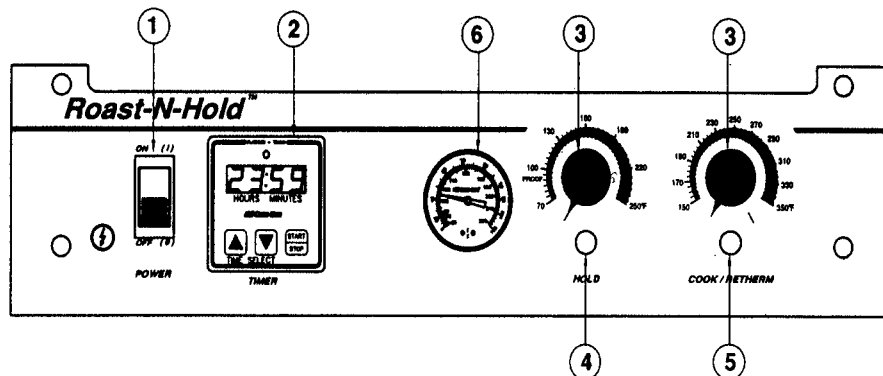


Figure 2
Control Panel

Hot Unit Replacement Parts

ITEM DESCRIPTION	CMP Part No.	ITEM DESCRIPTION	CMP Part No.
1. Switch (On/Off)	0808-113	11. Terminal Block, Front	0852-096
2. Timer, Digital	0849-088	12. Terminal Block	0852-093
3. Knob, Thermostat	0595-061	13. Switch, Fan	0848-034
3. Control Board	0848-057-K3	14. Relay – Timer	0857-100
4. Pilot Light, Yellow	0766-094	15. Hi-Limit (Switch)	0848-079
5. Pilot Light, Green	0766-098	16. Sensor	0848-058-K1
6. Thermometer	5238-031	17. Sensor Bushing	0818-014
7. Vent Fan	0769-165	18. Transformer	0769-159
8. Fan Guard	0769-167	19. Power Cord	0810-039-06
9. Blower Kit	0769-005-K	20. Heater Kit	0811-022
10. Relay	0857-130	21. Strain Relief	0818-057

REPLACEMENT PARTS:

Include all information on nameplate when ordering parts.

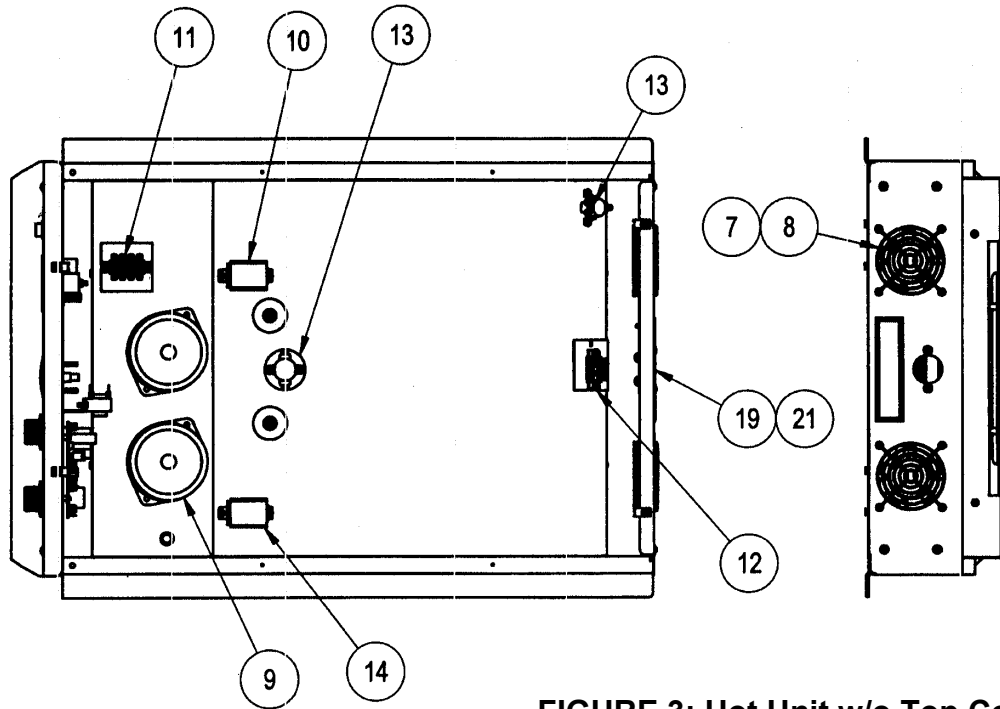


FIGURE 3; Hot Unit w/o Top Cover
(For parts description, refer to page 7.)

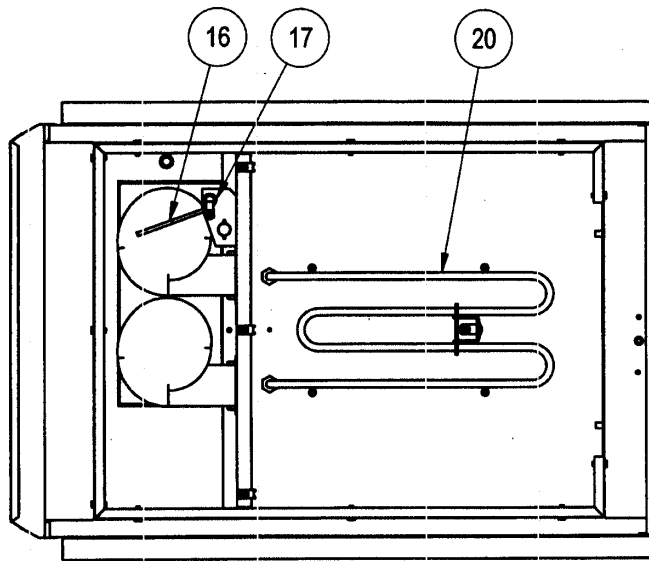
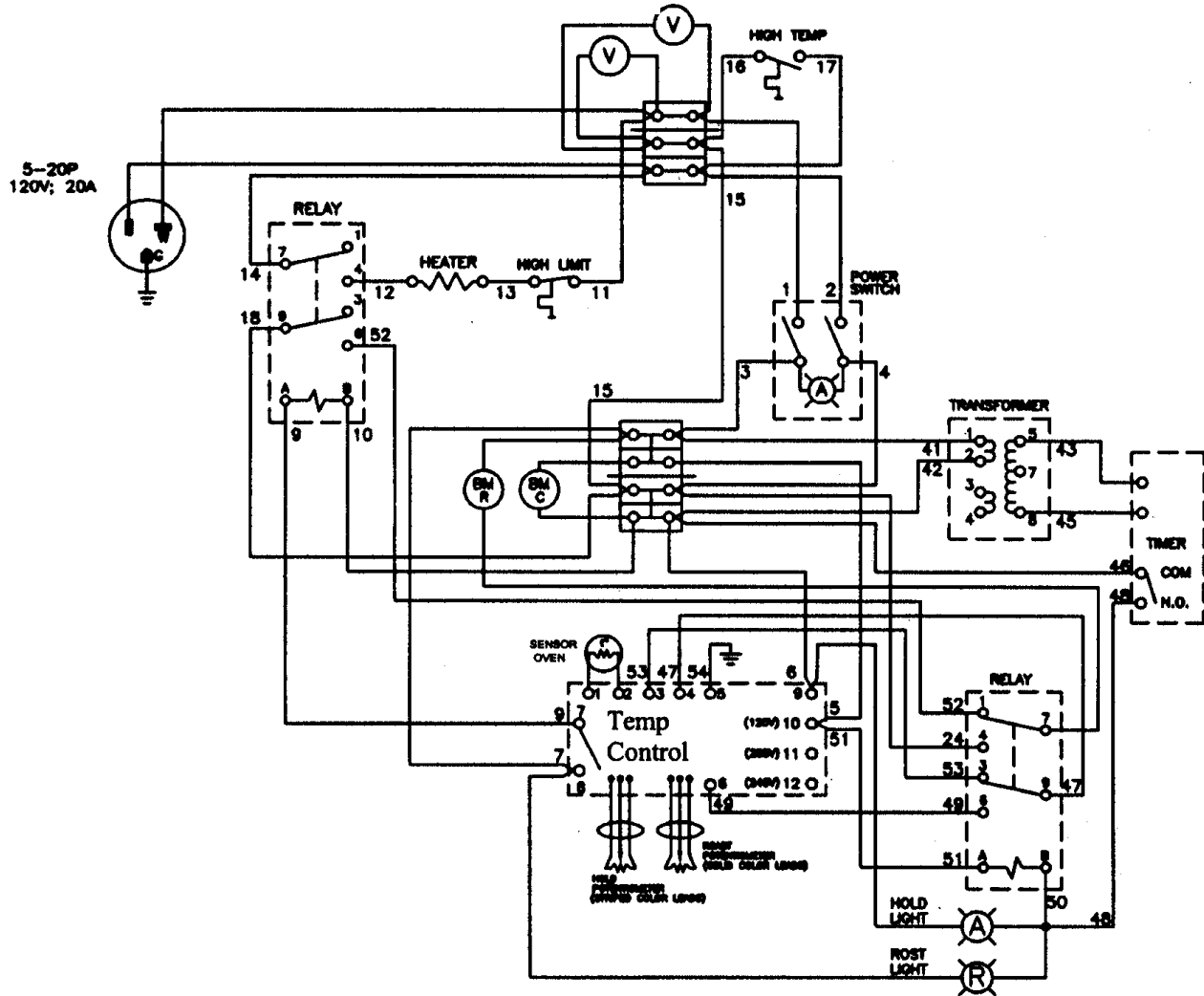


FIGURE 4; Bottom of Hot Unit Cover Removed
(For parts description, refer to page 7.)

WIRING DIAGRAM



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