

INSTALLATION, OPERATION and MAINTENANCE MANUAL

For ELECTRIC ROLL-IN RETHERM OVENS With Microprocessor Control and Food Probe



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INSTALLATION INSTRUCTIONS:

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 of 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) to be 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:

MODELS WITH THREE (3) HEATERS AT 2670 WATTS (TOTAL: 8200 WATTS).

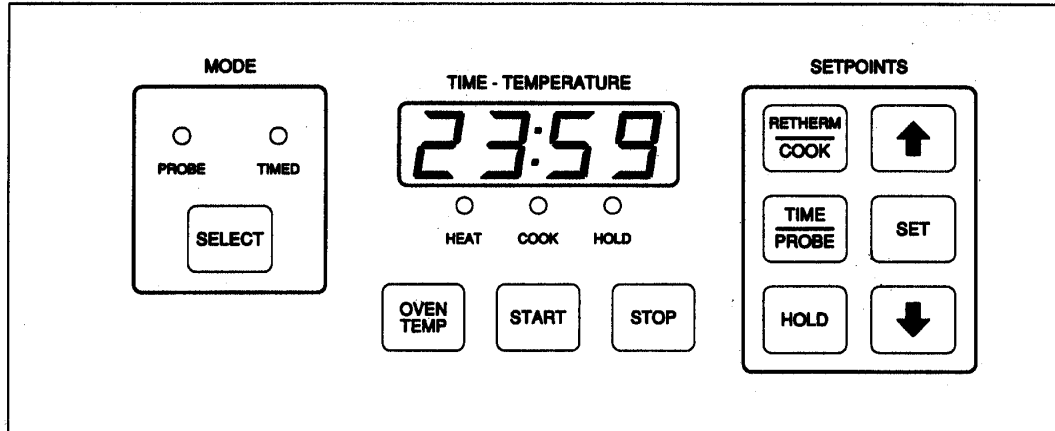
CMP Model Nos.	ELEC. SPECS (AC Serv.)			ELEC. LOAD		POWER SUPPLY REQUIREMENTS				
	Volts	Ph	Hz	Amps	Volts	Amp	Ph	Wire	Volts	NEMA
HU 18-671-172-MP	208	1	60	39	208	50	1	3	208	6-50P
HU 18-671-173-MP	240	1	60	34	240	50	1	3	240	6.50P
HU 18-671-188-MP	208	3	60	23	208	30	3	4	208	L15-30P
HU 18-671-189-MP	240	3	60	20	240	30	3	4	240	L15-30P

All models are designed for AC Service.

HOW TO INSTALL CABINET:

1. Remove all packing material from outside and inside of cabinet.
2. Place cabinet on level floor.
3. Place hot unit (shipped separately) on top of the cabinet.
Caution: Hot unit is heavy; be sure to have plenty of help during installation.
4. Place roll-in rack (also shipped separately) into cabinet.
5. Adjust the legs of the cabinet to ensure proper fit of rack into cabinet.

OPERATING INSTRUCTIONS:



HOW TO START UNIT

(for first-time operation only):

A new oven needs to "burn off" factory oils and glue before its first use. **Do NOT load food into oven until this has been done!**

1. Push power 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 one (1) hour.
6. Open the door to open the cabinet vent.
7. Allow oven to run automatically for one hour of **COOK/RE THERM** cycle and 30 minutes of **HOLD** cycle.

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 the 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.

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 setpoint temperature.

OPERATING INSTRUCTIONS, *continued*:

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.

HOW TO OPERATE WITH FOOD:

Manual (Timed mode) Operation

See "HOW TO SET CONTROL" 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 to set the desired time.
5. Press the HOLD button and set desired temperature.
6. Place 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.

8. The oven will beep and automatically switch the HOLD mode at the end of the cooking cycle. The Cook LED will go out and the Hold LED will light up.

Probe Cooking

See "HOW TO SET CONTROL" 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, 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 the controls (probe 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:

1. Push 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.
5. 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.

HOW TO CLEAN THE UNIT:

▲ CAUTION

1. ALLOW CABINET TO COOL.
2. REMOVE HOT UNIT *BEFORE* CLEANING.

- Wipe up spills as soon as possible.
- Clean regularly to avoid heavy dirt build-up.

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	Routine Cleaning	Soap, ammonia or detergent* and water.	1. Sponge on with cloth. 2. Rinse
Inside and Outside	Stubborn Spots, Stains	Mild abrasive made for Stainless Steel.	1. Apply with damp sponge or cloth. 2. Rub lightly.
(Stainless Steel)	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.

**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.

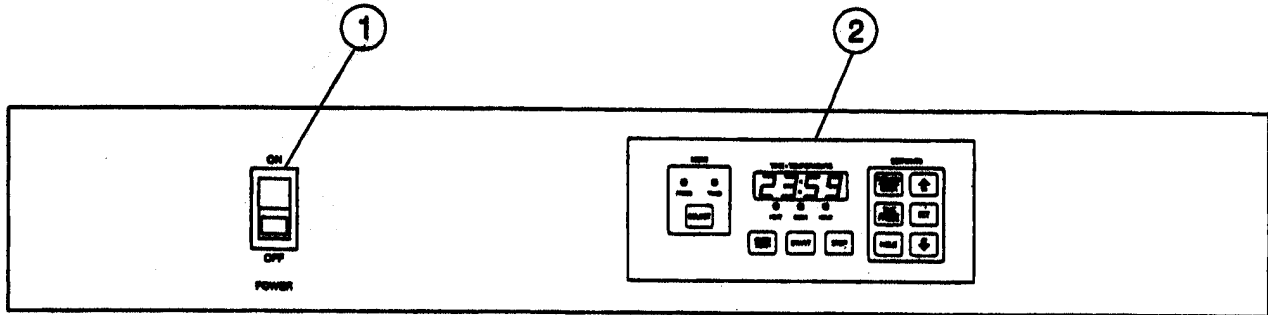
MAINTENANCE INSTRUCTIONS

TROUBLE-SHOOTING GUIDE, *continued*

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cabinet does not heat, or does not heat properly	<ol style="list-style-type: none"> 1. Fuse 2. Control 3. Sensor 4. Heater contactor 5. Loose wiring at heater contactor 6. ON / OFF switch 	<ol style="list-style-type: none"> 1. Replace 2. Replace 3. Replace 4. Replace 5. Replace 6. Replace
Blowers do not operate	<ol style="list-style-type: none"> 1. ON / OFF switch 2. Fuse 3. Blower 4. Control 	<ol style="list-style-type: none"> 1. Replace 2. Replace 3. Replace 4. Replace
Heaters will not shut off	<ol style="list-style-type: none"> 1. Control defective 	<ol style="list-style-type: none"> 1. Replace
Vent fans do not shut off	<ol style="list-style-type: none"> 1. Vent fan timer defective 2. Vent fan timer has not timed out 	<ol style="list-style-type: none"> 1. Replace 2. Wait until timer has timed out (about 45 minutes after power switch is turned off)
Vent fans do not operate	<ol style="list-style-type: none"> 1. Fuse 2. Vent fan timer defective 3. Vent fan defective 	<ol style="list-style-type: none"> 1. Replace 2. Replace 3. Replace
Control will not switch from "COOK" to "HOLD" (timer mode)	<ol style="list-style-type: none"> 1. Oven is in probe mode. 2. Control defective 	<ol style="list-style-type: none"> 1. Switch to "TIMED" mode 2. Replace
Control will not switch from "COOK" to "HOLD" (probe mode)	<ol style="list-style-type: none"> 1. Oven in "TIMED" mode 2. Probe not plugged in 3. Control defective 	<ol style="list-style-type: none"> 1. Switch to "PROBE" mode 2. Plug in probe 3. Replace
Control will not switch to "COOK" (probe mode)	<ol style="list-style-type: none"> 1. Oven in "TIMED" mode 2. Probe temperature setting lower than probe temperature. 3. Probe not plugged in 4. Control defective 	<ol style="list-style-type: none"> 1. Switch to "PROBE" mode 2. Set probe temperature to desired temperature. 3. Plug in probe 4. Replace

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
2.	Microprocessor Control	0848-070
3.	Vent Fan	0769-166
4.	Fan Guard.....	0769-167
5.	Fuse.....	0807-058
	Fuse Holder.....	0807-048
6.	Blower Kit.....	0769-006-K
7.	Contactors.....	0857-026
8.	Terminal Block, Front.....	0852-093
9.	Terminal Block, Rear	0852-091
10.	Timer, Fan.....	0849-089
11.	High Limit Switch	0848-033
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

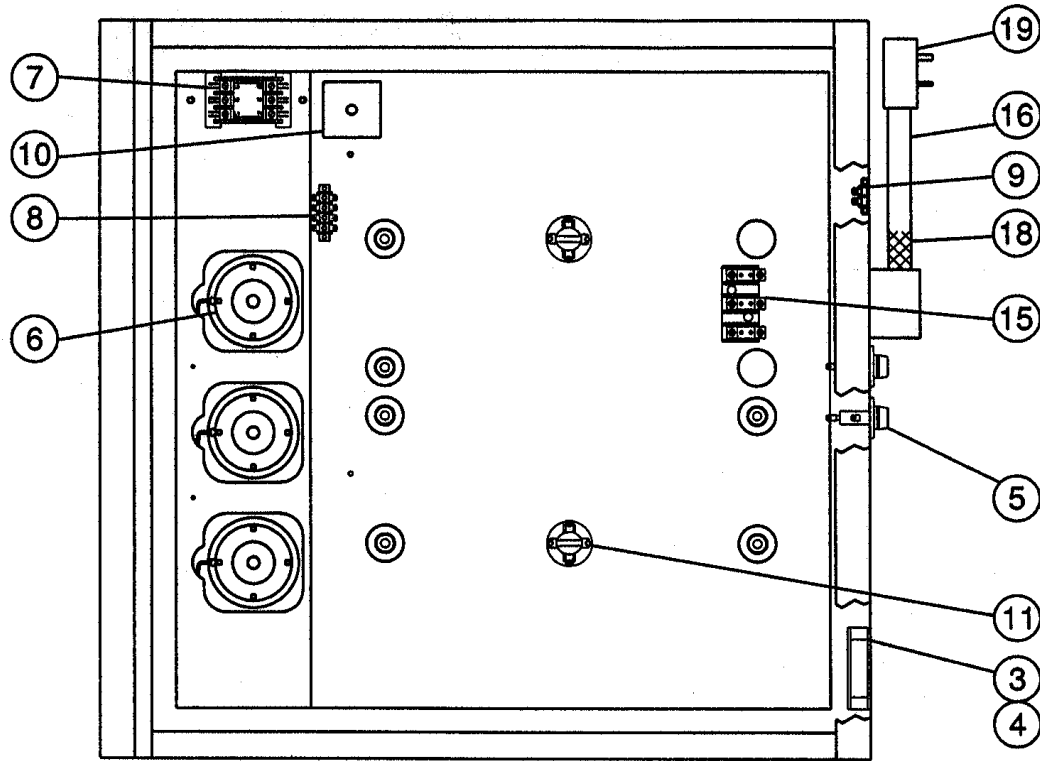
PARTS for 8200W, 1-PH UNITS

15.	Terminal Block, Rear	0852-090
16.	Power Cord.....	0810-124
17.	Heater Kit, 208V	0811-261
	Heater Kit, 240V	0811-262
18.	Strain Relief	0818-061
19.	Plug	0840-033

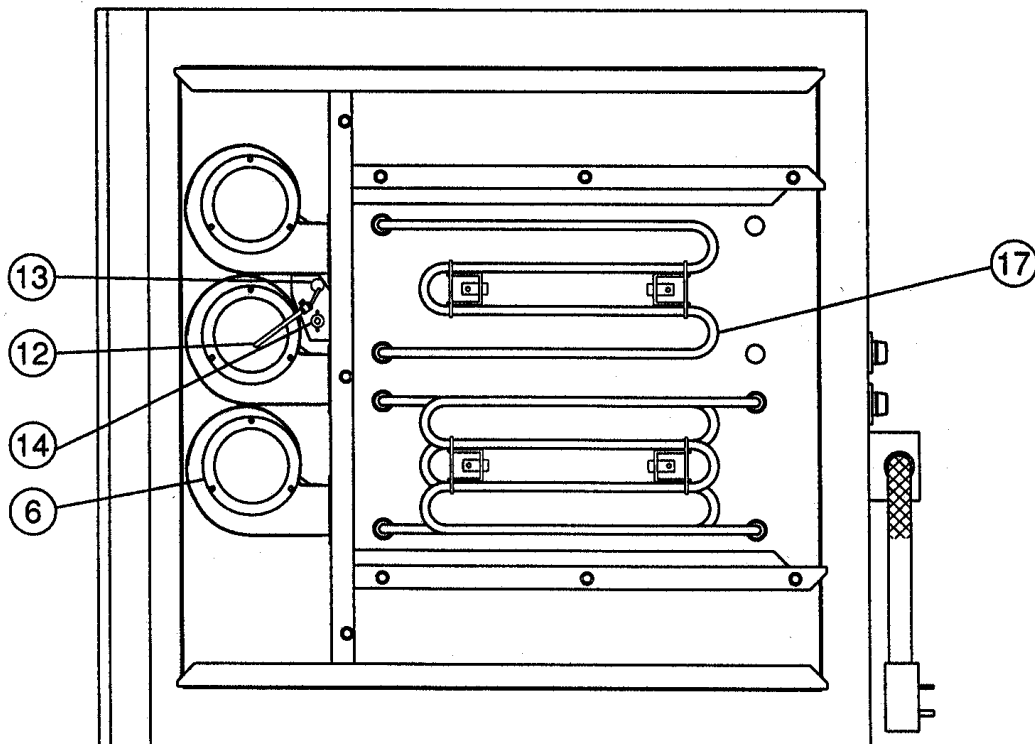
Item	DESCRIPTION	Part No.
PARTS for 8200W, 3-PH UNITS		
15.	Terminal Block.....	0852-107
16.	Power Cord.....	0810-132
17.	Heater Kit, 208V	0811-261
	Heater Kit, 240V	0811-262
18.	Strain Relief	0818-050
19.	Plug	0840-049

Cabinet Replacement Parts

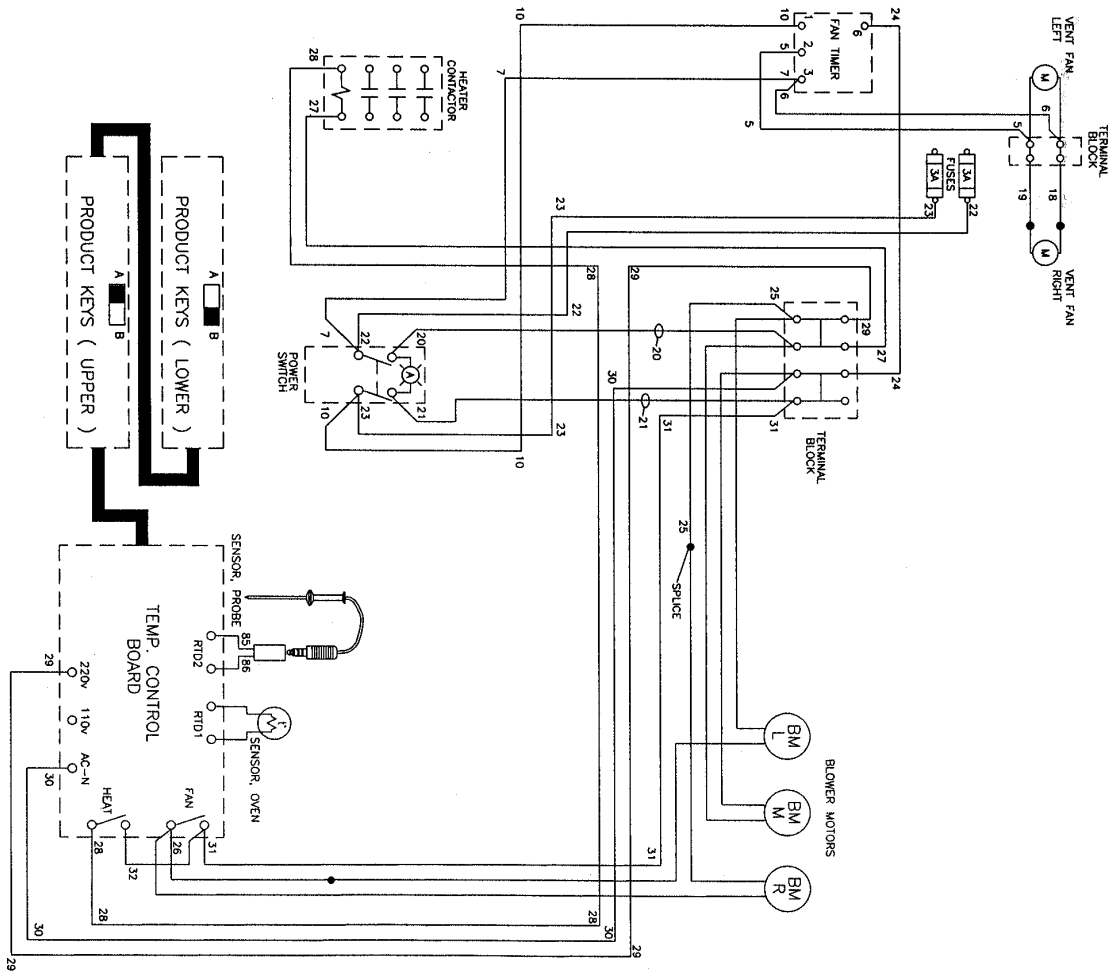
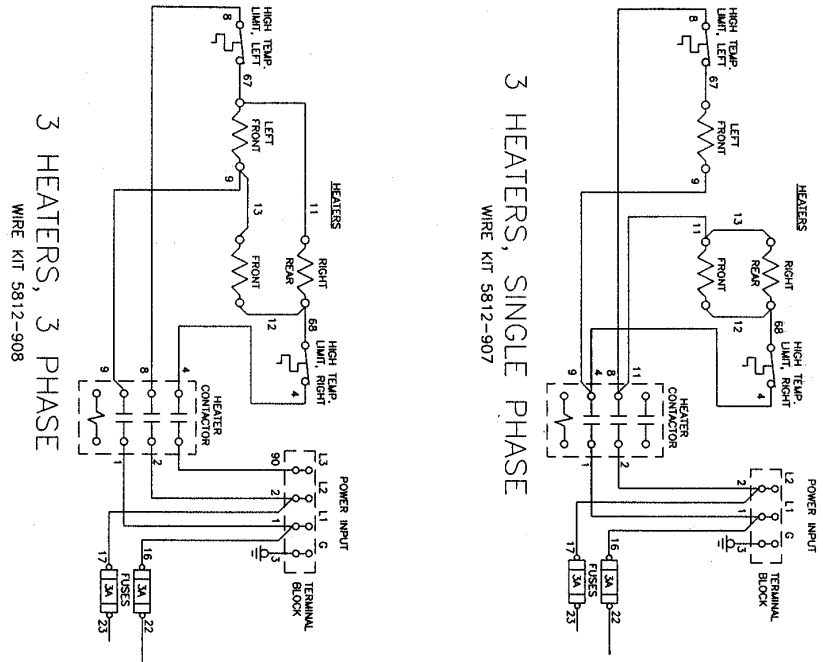
DESCRIPTION	Part No.
Hot Unit, 208V, 1Ph.....	HU18671172MP
Hot Unit, 208V, 3Ph.....	HU18671188MP
Hot Unit, 240V, 1Ph.....	HU18671173MP
Hot Unit, 240V, 3Ph.....	HU18671189MP
Door Latch Kit	1006-146-01
Door Catch Kit	1006-146-02
Door Hinge	0519-087
Door Ass'y.....	1221-468
Door Gasket.....	0861-226



TOP VIEW (top cover removed)



BOTTOM VIEW (bottom cover removed)



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