

**INSTALLATION, OPERATION and MAINTENANCE  
MANUAL for Cres Cor  
CONVECTION and RETHERM OVENS**



**CO151F1818B  
CO151FPUA12B  
CO151FUA12B  
RO151F1332B  
RO151FUA18B**

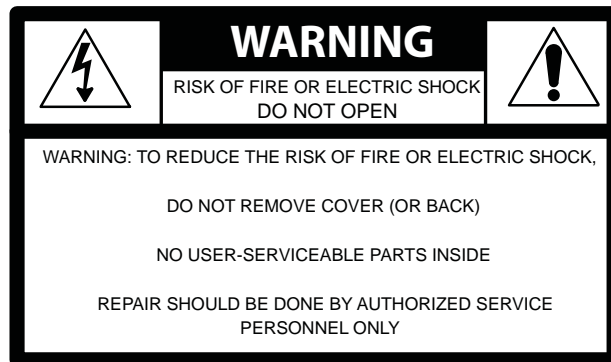


**CO151H189B  
CO151XUA5B  
CO151X185B  
CO151HUA6B**

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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.

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
<b>CONVECTION OVENS</b>									
CO151FUA12B2081	208	1	60	39	208	50	1	208	6-50P
CO151FUA12B2401	240	1	60	34	240	50	1	240	6-50P
CO151FUA12B2083	208	3	60	23	208	30	3	208	L15-30P
CO151FUA12B2403	240	3	60	20	240	30	3	240	L15-30P
CO151F1818B2081	208	1	60	39	208	50	1	208	6-50P
CO151F1818B2401	240	1	60	34	240	50	1	240	6-50P
CO151F1818B2083	208	3	60	23	208	30	3	208	L15-30P
CO151F1818B2403	240	3	60	20	240	30	3	240	L15-30P
<b>RETERM OVENS</b>									
RO151FUA18B2081	208	1	60	39	208	50	1	208	6-50P
RO151FUA18B2401	240	1	60	34	240	50	1	240	6-50P
RO151FUA18B2083	208	3	60	23	208	30	3	208	L15-30P
RO151FUA18B2403	240	3	60	20	240	30	3	240	L15-30P
RO151F1332B2081	208	1	60	39	208	50	1	208	6-50P
RO151F1332B2401	240	1	60	34	240	50	1	240	6-50P
RO151F1332B2083	208	3	60	23	208	30	3	208	L15-30P
RO151F1332B2403	240	3	60	20	240	30	3	240	L15-30P
<b>HALF-SIZE OVENS</b>	Are rated at 4700 watts (Three [3] heaters at 1470 watts each)								
CO151HUA6B2081	208	1	60	23	208	30	1	208	6-30P
CO151HUA6B2401	240	1	60	20	240	30	1	240	6-30P
CO151HUA6B2083	208	3	60	13	208	20	3	208	L15-20P
CO151HUA6B2403	240	3	60	12	240	20	3	240	L15-20P
CO151H189B2081	208	1	60	23	208	30	1	208	6-30P
CO151H189B2401	240	1	60	20	240	30	1	240	6-30P
CO151H189B2083	208	3	60	13	208	20	3	208	L15-20P
CO151H189B2403	240	3	60	12	240	20	3	240	L15-20P
CO151XUA5B2081	208	1	60	23	208	30	1	208	6-30P
CO151XUA5B2401	240	1	60	20	240	30	1	240	6-30P
CO151XUA5B2083	208	3	60	13	208	20	3	208	L15-20P
CO151XUA5B2403	240	3	60	12	240	20	3	240	L15-20P
CO151X185B2081	208	1	60	23	208	30	1	208	6-30P
CO151X185B2401	240	1	60	20	240	30	1	240	6-30P
CO151X185B2083	208	3	60	13	208	20	3	208	L15-20P
CO151X185B2403	240	3	60	12	240	20	3	240	L15-20P

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

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## INSTALLATION INSTRUCTIONS (continued)

### 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.

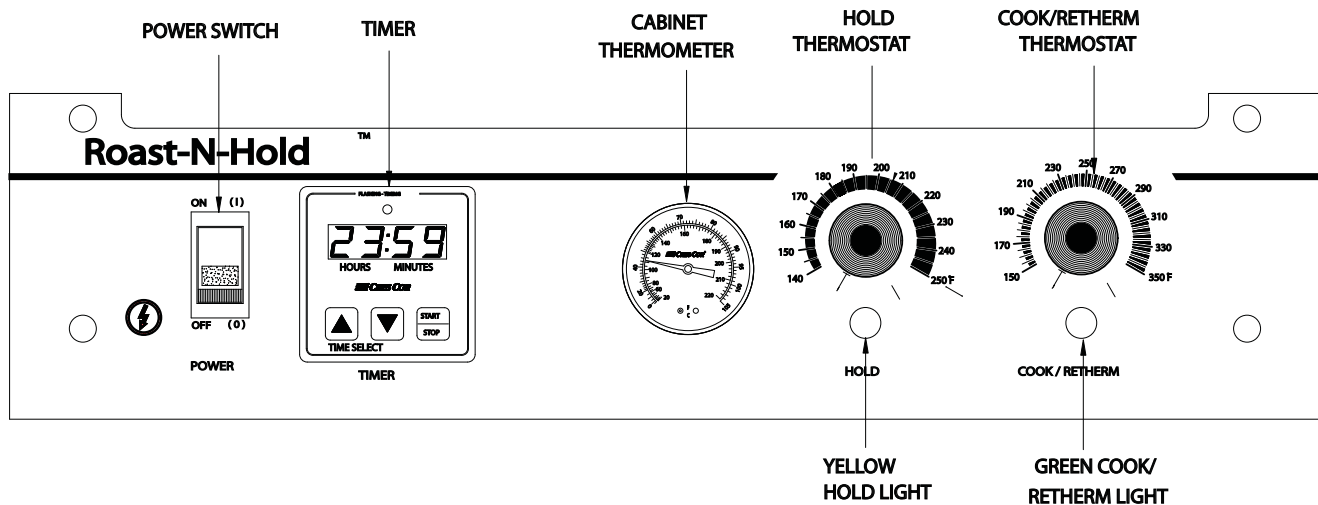
**NOTE:** Cold food is **NOT** to be added when unit is operating on **HOLD** mode.

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



### HOW TO SET TIMER:

- A. 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.
- B. Press **START/STOP** button on Timer to begin cooking cycle. GREEN roast light will light up. Timer will count down to 0.00. The timing light on the timer will flash.
- C. Cooking time can be changed while oven is in any mode.
  - (1) Press **START/STOP** button.
  - (2) Adjust time by using **UP** and **DOWN** arrow-buttons.
  - (3) 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!**

1. Push switch to “ON”.
2. Set the **Cook/Retherm** thermostats to 350°F/177°C.
3. Set the **Hold** thermostat to 150°F/66°C.
4. Set the timer to one (1) hour.
5. 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 **POWER** switch “ON”.

### For Automatic Operation:

1. Set *Cook/Retherm* thermostat to the cooking temperature you need.
2. Set *Hold* thermostat to the warming temperature you need. Proper food holding temperature is 140°F/60°C or higher.
3. 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.

1. Set **HOLD** thermostat to the temperature you need.
2. Set **Timer** at zero.

## TO SHUT DOWN UNIT:

Push **SWITCH** to “OFF”.

**NOTE:** Ventilating fans will continue to run until 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
<b>CABINET</b>  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.
<b>*MILD DETERGENTS INCLUDE SOAPS AND NON-ABRASIVE CLEANERS.</b>			

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## 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:**

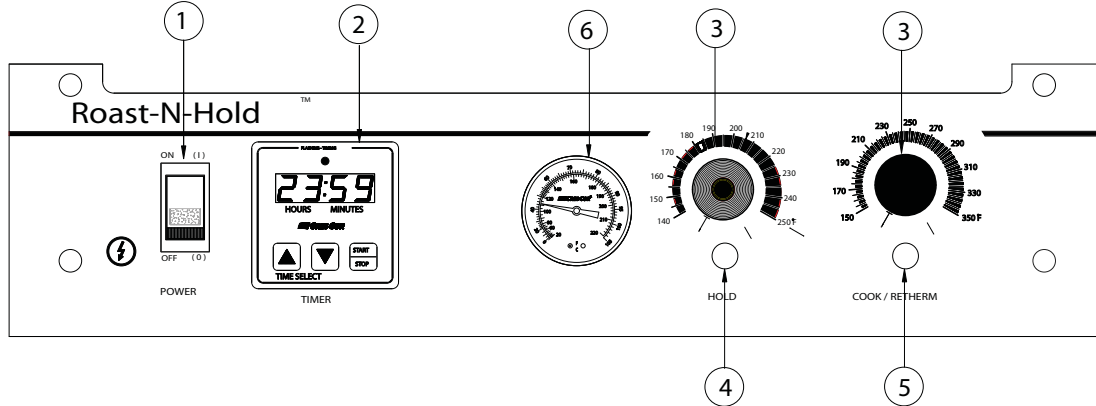
- |  |   |
|--|---|
| 1. Cord is unplugged from wall outlet.           | 3. Switch is turned off.                        |
| 2. Circuit breaker/fuse to wall outlet is blown. | 4. Thermostat is turned off, or is set too low. |

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	1. Replace 2. Replace 3. Replace
Heaters will not shut off	1. Thermostat defective 2. Contactor defective	1. Replace 2. 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 "Heaters 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

**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*



## Hot Unit Replacement Parts

ITEM DESCRIPTION	Part No.	ITEM DESCRIPTION	Part No.
1. Switch (On/Off)	0808-113-01-K	<b>PARTS for 8200W, 1-PH UNITS</b>	
2. Timer, Digital	0849-088-K	19. Power Cord	0810-124
Timer, Digital with Transformer	0849-088-K2	Power Cord (Pass-thru)	0810-161
3. Knob, Thermostat	0595-061	20. Heater Kit, 208V	0811-261
3. Control Board Kit	0848-057-K3	Heater Kit, 240V	0811-262
Potentiometer Only	0848-057-04	21. Strain Relief	0818-061
4. Pilot Light, Yellow	0766-095	<b>PARTS for 8200W, 3-PH UNITS</b>	
5. Pilot Light, Green	0766-097	19. Power Cord	0810-132
6. Thermometer	5238-031	Power Cord (Pass-thru)	0810-162
7. Vent Fan	0769-174	20. Heater Kit, 208V	0811-261
8. Fan Guard	0769-167	Heater Kit, 240V	0811-262
9. Fuse (Before 7/08)	0807-058	21. Strain Relief	0818-050
Fuse Holder (Before 7/08)	0807-048	<b>PARTS for 4700W, 1-PH UNITS</b>	
Fuse	0807-151	19. Power Cord	0810-163
Fuse Holder	0807-150	20. Heater Kit, 240V	0811-020-K
10. Blower Kit	0769-182-K	Heater Kit, 208V	0811-020-01-K
11. Contactor	0857-026	21. Strain Relief	0818-050
12. Terminal Block, Front	0852-096	<b>PARTS for 4700W, 3-PH UNITS</b>	
13. Terminal Block	0852-093	19. Power Cord	0810-164
14. Switch, Fan	0848-034	20. Heater Kit, 240V	0811-020-K
15. Relay, Timer	0857-102	Heater Kit, 208V	0811-020-01-K
16. Hi-Limit (Switch)	0848-079	21. Strain Relief	0818-050
17. Sensor Only	0848-058-K1		
Sensor Bushing	0818-014		
18. Transformer	0769-159		

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## REPLACEMENT PARTS

*Include all information on nameplate when ordering parts*

### FULL-SIZE CABINET REPLACEMENT PARTS

DESCRIPTION	MODEL PREFIX CO-151 or RO-151			
	-FUA (12, 18B)	-FPUA	-F18 (18B)	-F1332
Hot Unit, 208V, 1 Ph	<a href="#">HU675017</a>	HU675062	HU675021	HU675058
Hot Unit, 240V, 1 Ph	HU675018	HU675063	HU675022	HU675059
Hot Unit, 208V, 3 Ph	<a href="#">HU675019</a>	HU675064	<a href="#">HU675023</a>	HU675060
Hot Unit, 240V, 3 Ph	HU675020	HU675065	HU675024	HU675061
Door Latch Kit	<a href="#">1006-120-01-K</a>	<a href="#">1006-120-01-K</a>	<a href="#">1006-120-01-K</a>	<a href="#">1006-120-01-K</a>
Latch Strike	<a href="#">1006-120-02-K</a>	<a href="#">1006-120-02-K</a>	<a href="#">1006-120-02-K</a>	<a href="#">1006-120-02-K</a>
Door Hinge	<a href="#">0519-074-K</a>	<a href="#">0519-074-K</a>	<a href="#">0519-074-K</a>	<a href="#">0519-074-K</a>
Door Assembly	<a href="#">1221-525-K</a>	<a href="#">1221-525-K</a>	<a href="#">1221-541-K</a>	<a href="#">1221-543-K</a>
Door Gasket	<a href="#">0861-185-K</a>	<a href="#">0861-185-K</a>	<a href="#">0861-197-K</a>	<a href="#">0861-184</a>
Interior	<a href="#">0621-281-K</a>	<a href="#">0621-281-K</a>	<a href="#">1104-106</a>	<a href="#">1104-108</a>
Side Handles (2), Black Recessed	<a href="#">0911-102</a>	<a href="#">0911-102</a>	<a href="#">0911-102</a>	<a href="#">0911-102</a>

### HALF-SIZE CABINET REPLACEMENT PARTS

DESCRIPTION	MODEL PREFIX CO-151 or RO-151			
	-HUA, (6B)	-H18 (9B)	-X185B	-XUA5B
Hot Unit, 208V, 1 Ph	HU675033	<a href="#">HU675041</a>	<a href="#">HU675041</a>	HU675033
Hot Unit, 240V, 1 Ph	HU675034	HU675042	HU675042	HU675034
Hot Unit, 208V, 3 Ph	HU675035	HU675043	HU675043	HU675035
Hot Unit, 240V, 3 Ph	HU675036	HU675044	HU675044	HU675036
Door Latch Kit	<a href="#">1006-120-01-K</a>	<a href="#">1006-120-01-K</a>	<a href="#">1006-120-01-K</a>	<a href="#">1006-120-01-K</a>
Latch Strike	<a href="#">1006-120-02-K</a>	<a href="#">1006-120-02-K</a>	<a href="#">1006-120-02-K</a>	<a href="#">1006-120-02-K</a>
Door Hinge	<a href="#">0519-074-K</a>	<a href="#">0519-074-K</a>	<a href="#">0519-074-K</a>	<a href="#">0519-074-K</a>
Door Assembly	<a href="#">1221-525-K</a>	<a href="#">1221-541-K</a>	<a href="#">1221-546-K</a>	<a href="#">1221-545-K</a>
Door Gasket	<a href="#">0861-185-K</a>	<a href="#">0861-197-K</a>	<a href="#">0861-251</a>	<a href="#">0861-250-K</a>
Interior	<a href="#">0621-281-K</a>	<a href="#">1104-106</a>	<a href="#">1104-107</a>	<a href="#">0621-281-K</a>

**REPLACEMENT PARTS**  
**for OVENS CO or RO151F SERIES**  
*Include all information on nameplate when ordering parts*

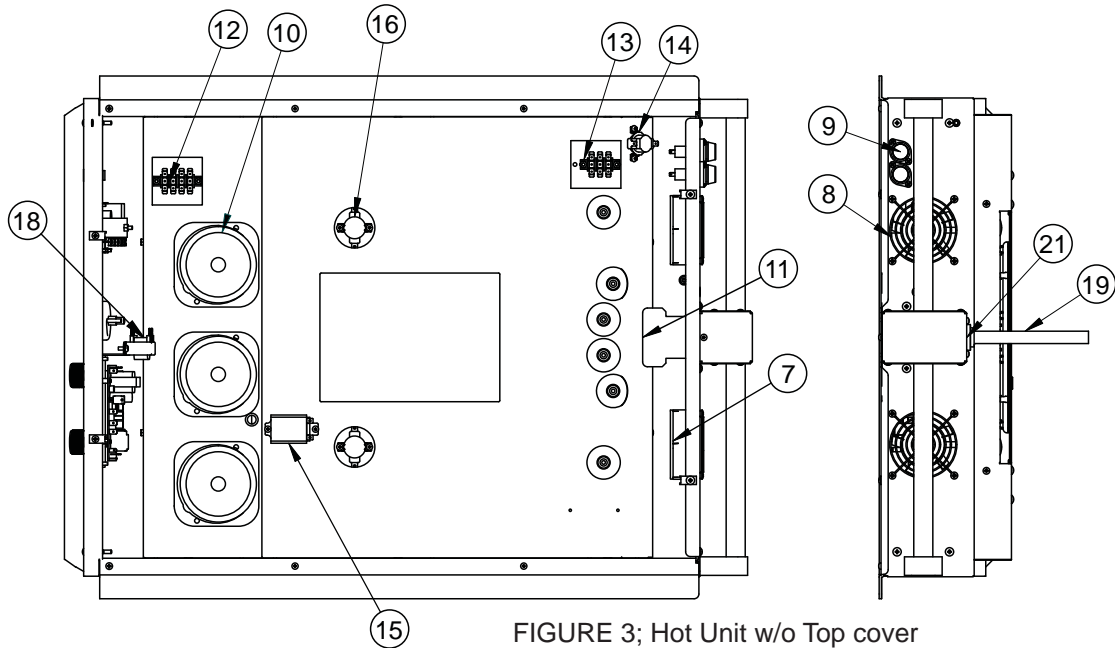


FIGURE 3; Hot Unit w/o Top cover  
 (For parts description, refer to page 7.)

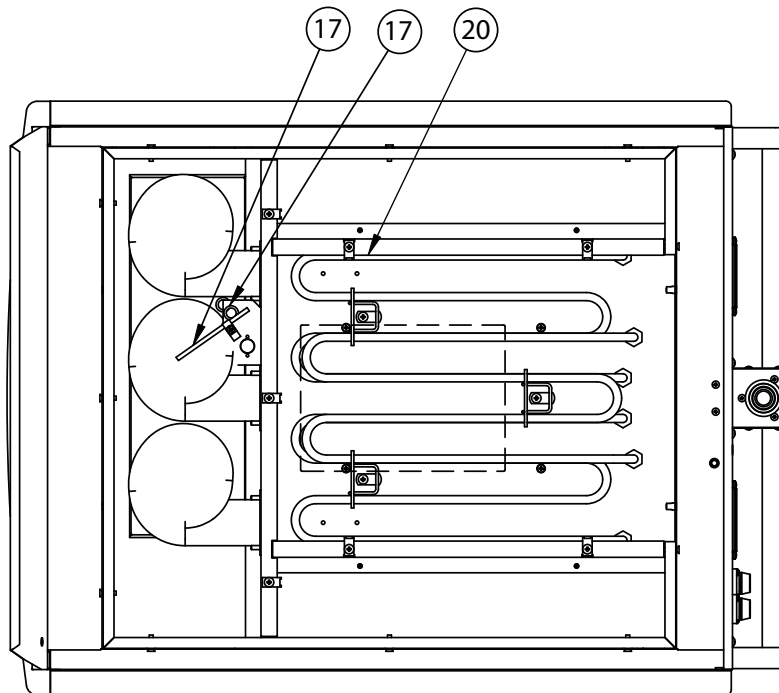


FIGURE 4; Bottom of Hot Unit, Cover Removed  
 (For parts description, refer to page 7.)

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**REPLACEMENT PARTS**  
**for "PASS-THRU" OVENS CO or RO151FPUA SERIES**  
*Include all information on nameplate when ordering parts*

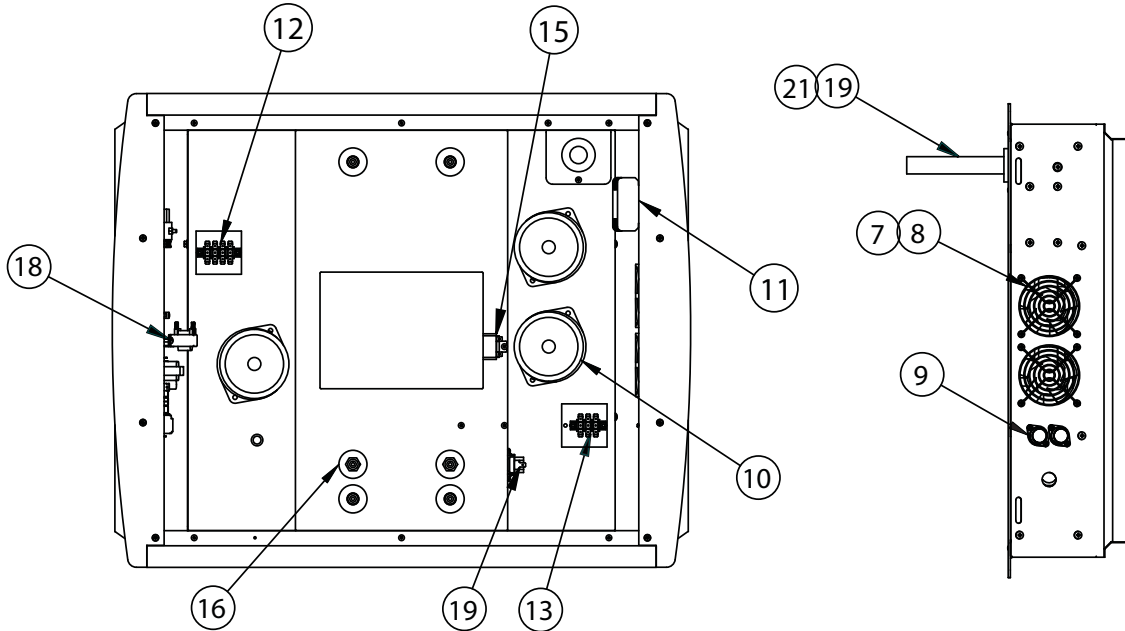


FIGURE 3; Hot Unit w/o Top cover  
 (For parts description, refer to page 7.)

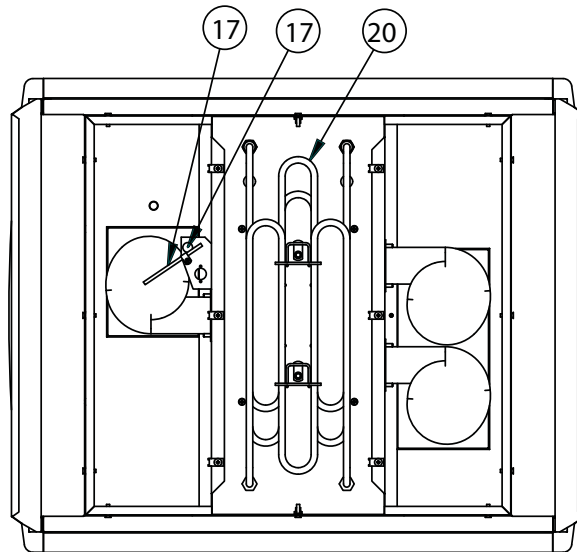
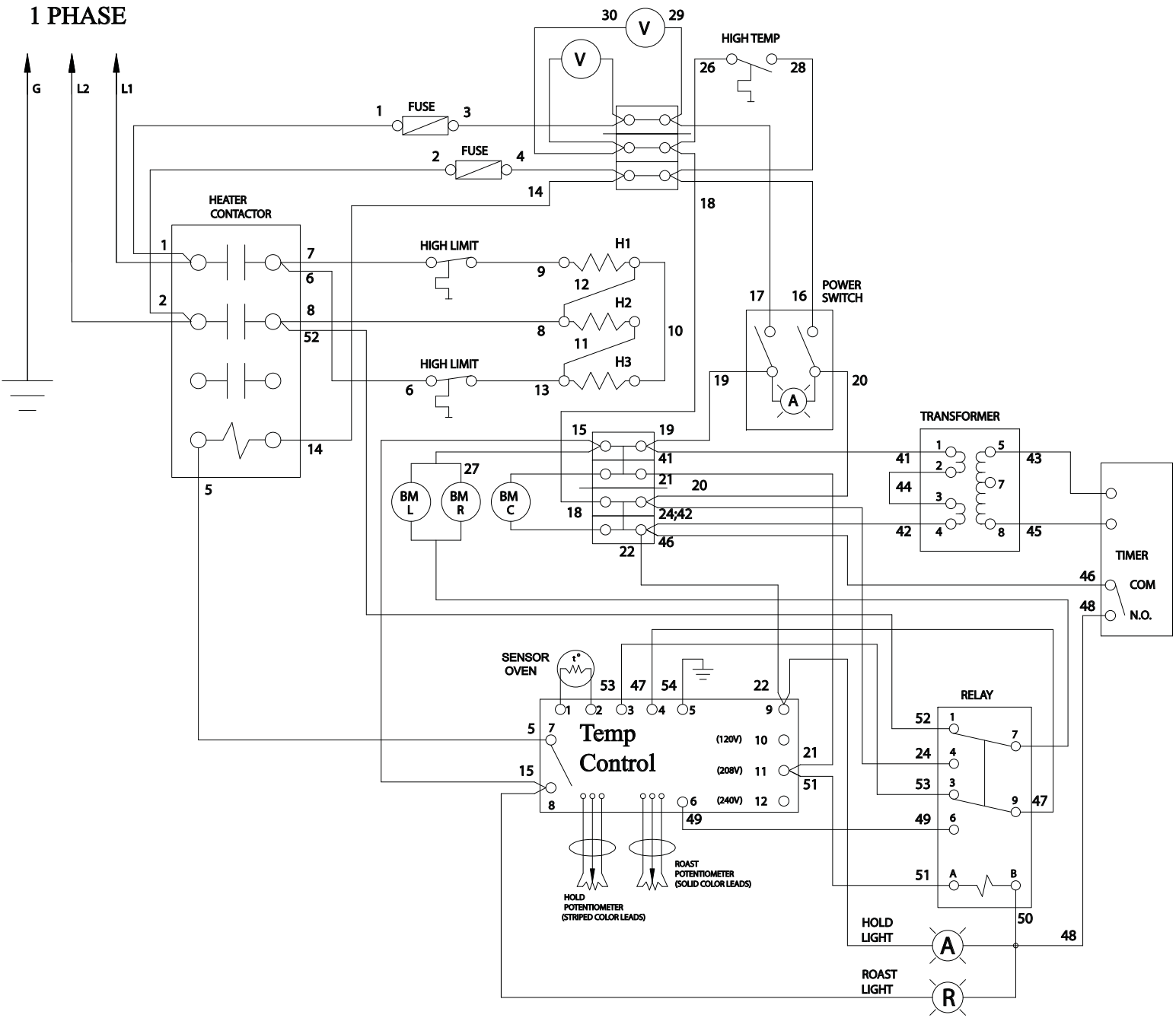


FIGURE 4; Bottom of Hot Unit, Cover Removed  
 (For parts description, refer to page 7.)

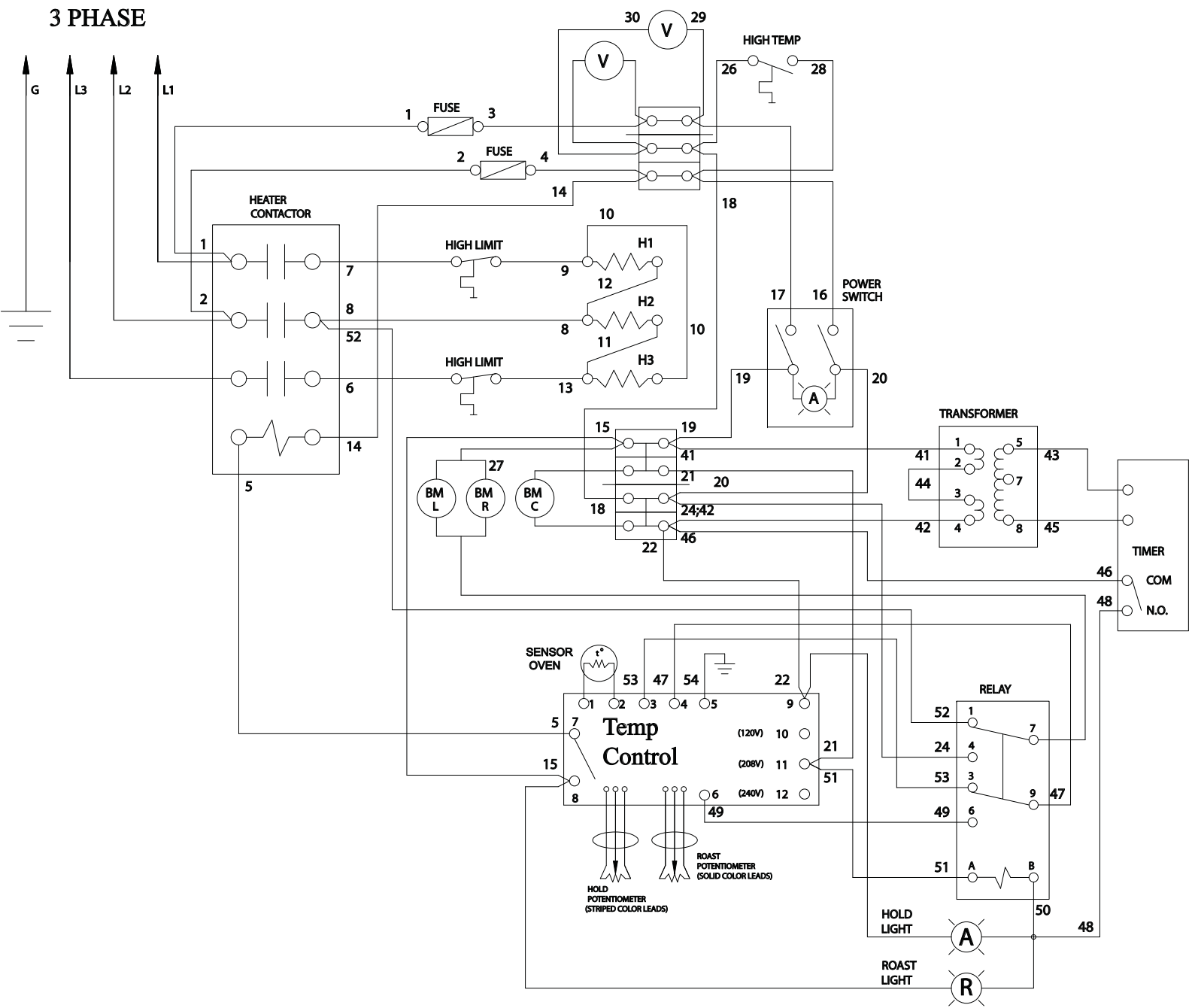
**WIRING DIAGRAM SINGLE PHASE**



**SINGLE PHASE**

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WIRING DIAGRAM THREE PHASE



THREE PHASE