

INSTALLATION, OPERATION and MAINTENANCE MANUAL for Cres Cor 8kW RETHERMALIZERS

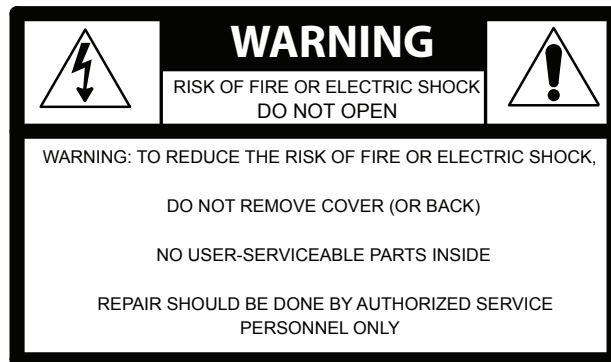


REVOLUTION FOODS MODEL RO151033 AND MODEL RO151034 (250° Max. Rethermalizer)

Rethermalizer	FL-RO151033
Rev. 3 (5/14)	Page 2 of 11

TABLE OF CONTENTS

SUBJECT	PAGE
INSTALLATION INSTRUCTIONS	3
OPERATING INSTRUCTIONS	
First Time Operation	4
How to Use Control for Retherm & Holding	4
Using pre-set recipes	5
“Quick Recipe” and Other Menu settings	5
MAINTENANCE INSTRUCTIONS	
How to Clean the Unit	6
Trouble Shooting Guide	7, 8
Cabinet Replacement Parts	9
Hot Unit Replacement Parts	10
Wiring Diagram For 208/240 Volt, 1 Phase	11
SERVICE POLICY and AGENCY LIST	FL-1400



INSTALLATION INSTRUCTIONS

VENTING YOUR CABINET:

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 units (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.

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.

UNIT SPECIFICATIONS: Unit uses six (6) elements (1325 watts each). Units are rated 8000 watts.

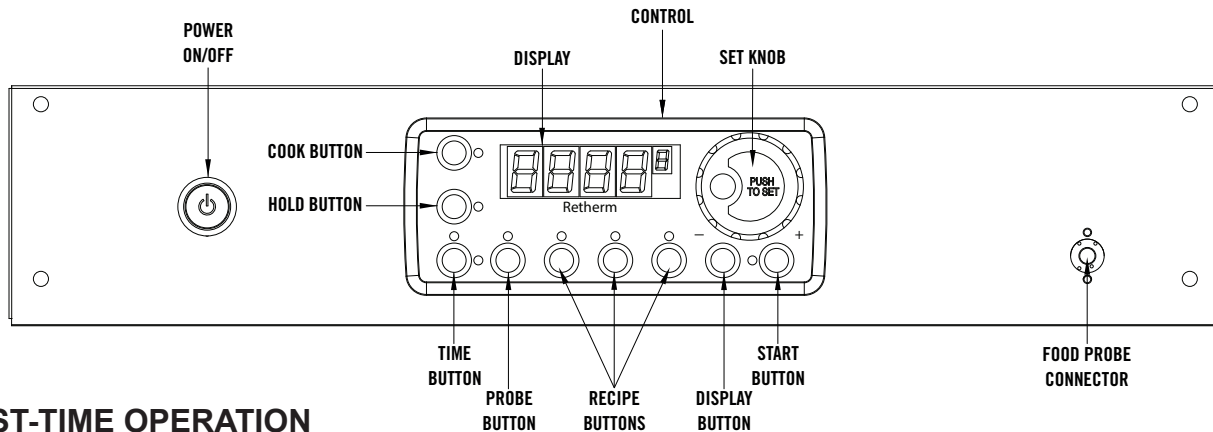
MODEL NOS.	ELECTRICAL SPECS (AC SERVICE)			ELEC. LOAD		POWER SUPPLY REQUIREMENT ALL 3 PHASE IS 3 WIRE + GROUND			
	VOLTS	PHASES	HZ	AMPS	VOLTS	AMPS	PHASES	VOLTS	RECEPTACLE
RO151033 RO151034	208	1	60	39	208	50	1	208	6-50R



**CABINET MODEL RO151034 IS
PRESET TO A MAXIMUM OF 250°F. TEMPERATURE**

Rethermalizer	FL-RO151033
Rev. 3 (5/14)	Page 4 of 11

OPERATING INSTRUCTIONS



FIRST-TIME OPERATION

NOTE: A new cabinet needs to “burn off” manufacturing oils and excessive adhesive before its first use.

Do NOT load food until this has been done!

1. Push the **POWER** button on; the light will come on.

NOTE: The letters “LOTPR” (low temperature) will show on the control display until it reaches 140°F (60°C).

2. Press the **COOK** button.
3. Turn the **SET** control knob to show 350°F. Push the **SET** knob to set the temperature.
4. Push the **HOLD** button. Turn the **SET** knob to 150°F (65°C). Push the **SET** knob to set the temperature.
5. **TIME** button will illuminate. Turn **SET** knob to one (1) hour. Push the **SET** knob to set the time.
6. Push **START** button. Control will display “PREHT”, then in approximately 15 minutes “READY”.
7. Push **START** button again to begin the cooking/burn off process.
8. Turn the unit off and let cool. (Open door)
9. Wipe the inside clean with detergent and hot water.

HOW TO USE THE RETHERM CONTROL:

*Push the **POWER ON/OFF** switch on the control panel; the light will come on and the cabinet will start heating.

*The display will read “LOTPR” (low temperature) below 140°F. (60°C.).

NOTE: Wait half (1/2) hour after start up before loading the food for best results.

The display will read “PREHT” until the cabinet reaches the set temperature.

Cooking/Retherming:

1. Press the **COOK** button.
2. Turn the **SET** knob to the desired cooking temperature between 200°F (93°C) and 250°F (121°C) or 350°F (176°C).
3. Push the knob to set the temperature.
4. The control automatically goes to the **HOLD** mode. (Continue to step 1 below).

Holding:

(Press the **HOLD** button only if you are just holding food),

1. Turn the **SET** knob to the desired holding temperature between 140°F (60°C) and 220°F (104°C).
2. Push the **SET** knob to accept the temperature.
3. The control automatically goes to the **TIME** mode.

Setting the time or Food Probe:

1. If NOT using the Food Probe:
 - a) Turn the SET knob to the desired hours/minutes.
 - b) Push the SET knob to accept the time.
2. Using the Food Probe:

Plug in the food probe **BEFORE** you enter the **TIME** mode. Otherwise, you have to press the **PROBE** button to set the probe temperature.

 - a) Turn the **SET** knob to the desired internal temperature.
 - b) Push the **SET** knob.
3. Press the **START** button. The display will show “PREHT”, then “READY” when cooking temperature is reached.
4. Insert food probe into food, then load the cabinet and plug food probe into unit.
5. Once loaded, press the **START** button again.

Note: Press and hold the **SET** knob for 5 seconds to cancel any recipe and clear the control.

OPERATING INSTRUCTIONS (*continued*)

PRE-SETS:

The control can hold up to 18 saved recipes, 5 of them have been pre-set for different types of food product.

REVOLUTION FOODS PRE-SET RECIPES:

Recipe #	Food Type	Cook Temp	HoldTemp	Cook Time (min.)
Recipe 1	Very delicate foods	225	135	20
Recipe 2	Delicate foods	250	135	25
*Recipe 3	Dense foods	270	135	35
Recipe 4	Vegetable #1	250	135	75
Recipe 5	Vegetable #2	250	135	110

* For RO151034 only: Recipe #3, Cook Temp. is 250°F at 45 min. of Cook Time

TO USE THE PRE-SET RECIPES:

1. Push the **RECIPE 1-6** button.
2. Turn the **SET** knob to one of the 5 recipes and press the **SET** knob to select.
3. Press the **START** button to preheat.

When the display shows “READY”, load the food into the unit and press the **START** button again to begin the cooking.

SAVING NEW RECIPE:

1. Press and hold both the TIME button and the **SET** knob for 5 seconds. The screen will be flashing. This is the setup menu.
2. Turn the knob through the menu until you get to “Edit”.
3. Press the **SET** knob and turn to one of the recipes you want to edit choose 6-18, DO NOT CHANGE RECIPES 1-5.
4. Press the **SET** knob and enter the cook, hold and time values.
5. After the entering the final value, “Edit” will show again.
6. Press the **SET** knob to edit more recipes or turn knob to “End” and press the **SET** knob to exit the menu.

Quick Recipe Note:

You can set “Quick Recipes” for recipes that you use often. This way, when you press a recipe group button and press start, that recipe will start cooking without searching for the recipe number. Recipe numbers can be set up as “quick recipes” as follows:

Quick Recipe Note: (*continued*)

1. Press and hold both the TIME button and the **SET** knob for 5 seconds to get into the menu.
2. Turn the **SET** knob to “RBTN” and press the **SET** knob. The word “PUSH” will flash.
3. Press one of the recipe group buttons to assign a recipe.

Note: Recipe numbers 1-6 can be set up as Group button 1.
Recipe numbers 7-12 can be set up as Group button 2.
Recipe numbers 13-18 can be set up as Group button 3.

4. Turn the **SET** knob to the recipe number you want to assign to that button and press the **SET** knob.

Repeat the process to assign recipes to the other two recipe group buttons; or, turn the **SET** knob to “END” the submenu; turn to “END” the menu.

The **DISPLAY** button shows (cycles through) all the values when in each mode:

- “PREHEAT” OR “READY”: momentarily shows the actual cabinet temperature.
- “COOK” (Timed): shows Home screen, set point, count down time, actual cabinet temperature.
- “COOK” (Probe): shows Home screen, set point, count up time, actual cabinet temperature.
- “HOLD”: shows Home screen, set point, count up time, actual cabinet temperature.

MAINTENANCE INSTRUCTIONS 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.**
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.

CARE & USE OF FOOD PROBES: DO'S & DON'TS

DO	DON'T
1. Sanitize (clean) the stainless steel probe after every use.	1. NEVER remove probe from a food product and place directly into new food items. Probe must be cleaned and sanitized before reuse.
2. Wipe clean with soapy, damp cloth. Rinse with clear water cloth.	2. DO NOT submerge the plastic handle, wires or connector/plug into water. Clean as instructed with soapy cloth and rinse with clean wet cloth.
3. Sterilize with food grade alcohol wipe prior to reuse in another food item.	3. NEVER pull on the wires to remove probe from food products or the receptacle. Always use the plastic handle or jack to insert and remove the probe from the foods and cabinet itself.
4. Pull/Remove the probe out of the food using the plastic handle only.	4. Take care NOT to catch or bend the probe in the door closure. The probe is a sensitive measuring device and should be replaced if damaged.
5. Designate a proper storage place for probes like the manager's office.	

Rethermalizer	FL-RO151033
Rev. 3 (5/14)	Page 7 of 11



MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE, continued

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>			

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.

TROUBLE-SHOOTING GUIDE



**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.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Rethermalizer does not turn on	1. Power switch is bad 2. Retherm control is bad.	1. Replace 2. Replace

MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE *(continued)*

IF THE OVEN TURNS ON:

PROBLEM	POSSIBLE CAUSE	SOLUTION
Rethermalizer does not heat, or doesn't heat properly	<ol style="list-style-type: none"> 1. Sensor 2. Heater contactor 3. Loose wiring at heater contactor 4. Retherm control 5. High Limit 	<ol style="list-style-type: none"> 1. Replace 2. Replace 3. Replace 4. Replace 5. Replace
Blowers do not operate	<ol style="list-style-type: none"> 1. Air retherm switch 2. Blower 3. Retherm control 	<ol style="list-style-type: none"> 1. Replace 2. Replace 3. Replace
Heater will not shut off	<ol style="list-style-type: none"> 1. Control defective 2. Heater contactor 	<ol style="list-style-type: none"> 1. Replace 2. Replace
Vent fans do not shut off	<ol style="list-style-type: none"> 1. Vent fan switch defective 2. Control compartment is still hot. 	<ol style="list-style-type: none"> 1. Replace 2. Wait until it cools Check "Heater will not shut off"
Vent fans do not operate (See Note)	<ol style="list-style-type: none"> 1. Vent fan switch defective 2. Vent fan defective 	<ol style="list-style-type: none"> 1. Replace 2. Replace
Control will not switch from "COOK" to "HOLD" (timed mode)	<ol style="list-style-type: none"> 1. Unit is in "PROBE" mode. 2. Retherm control defective 	<ol style="list-style-type: none"> 1. Cancel recipe and switch to "TIMED" mode 2. Replace
Control will not switch from "COOK" to "HOLD" (probe mode)	<ol style="list-style-type: none"> 1. Unit is in "TIMED" mode 2. Probe not plugged in 3. Probe defective 4. Retherm control defective 	<ol style="list-style-type: none"> 1. Cancel recipe and switch to "PROBE" mode 2. Plug in probe 3. Replace 4. Replace
Control will not switch to "COOK" (probe mode)	<ol style="list-style-type: none"> 1. Unit is in "TIMED" mode 2. Probe temperature setting lower than probe temperature 3. Probe not plugged in 4. Retherm 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

ERROR CODES:

CODE DISPLAYED	CAUSE	SOLUTION
no p	No food probe	Plug in probe
Err0	Temp probe bad	Replace

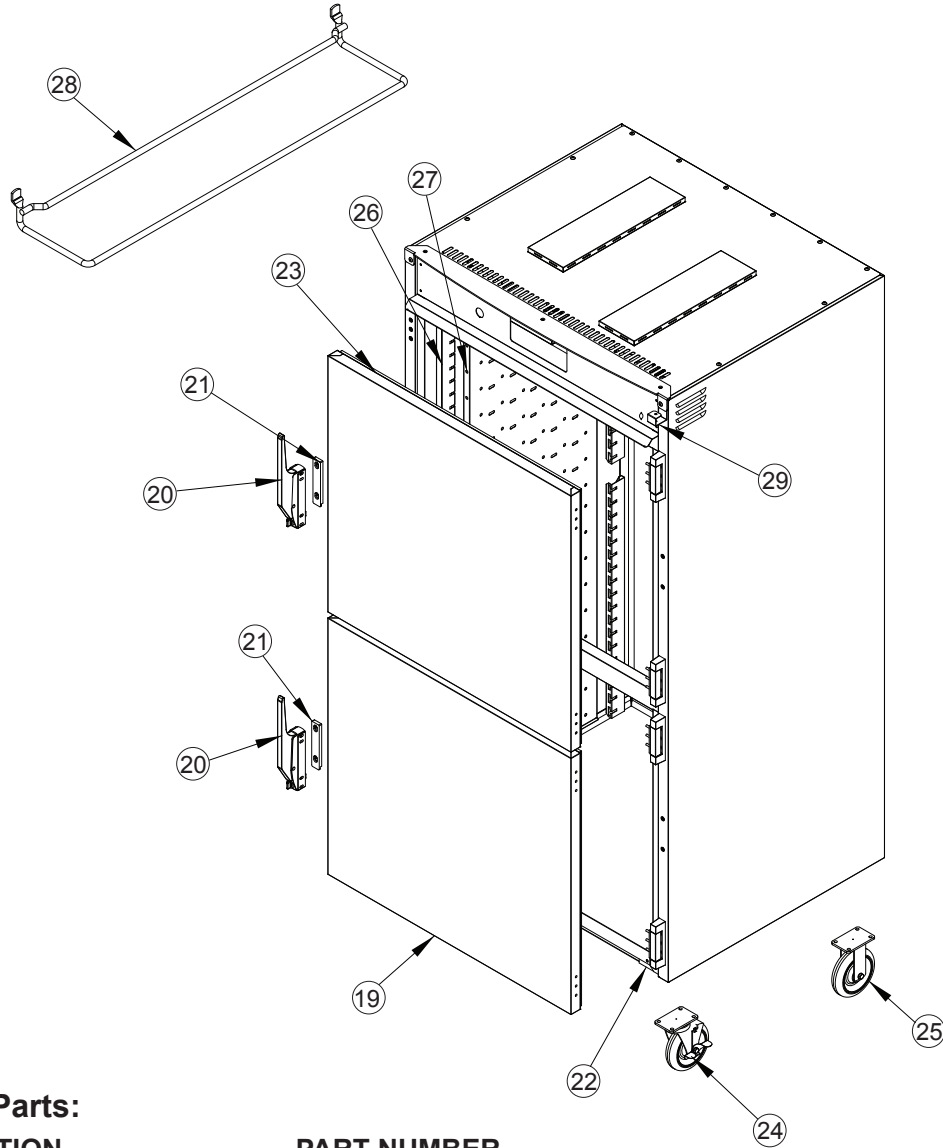
NOTE: Vent fans will not operate until the control compartment requires ventilation to limit temperatures. Replacement of electrical components must be done by a qualified electrician.

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.

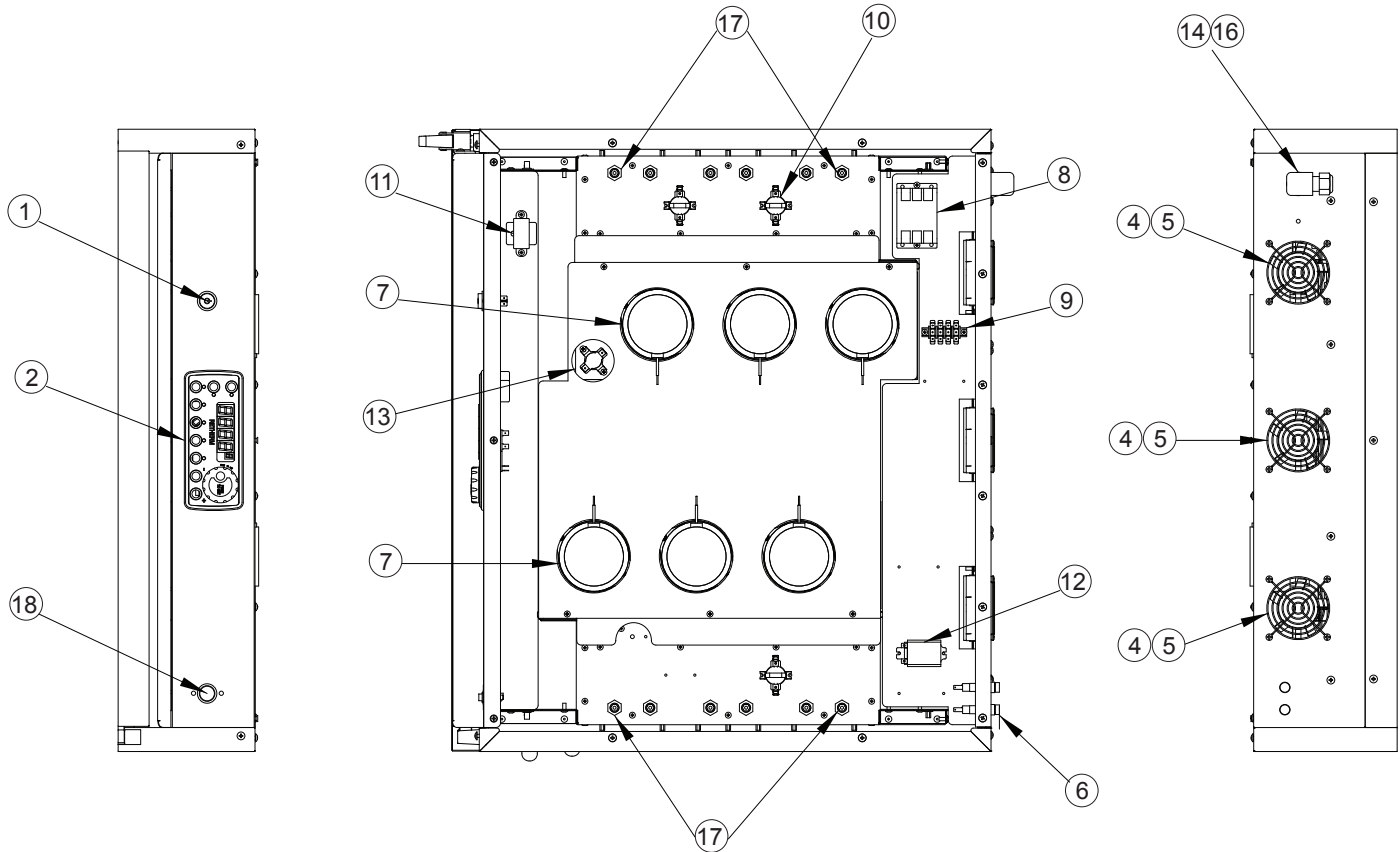
Rethermalizer	FL-RO151033
Rev. 3 (5/14)	Page 9 of 11

REPLACEMENT PARTS
Include all information on nameplate when ordering parts



Replacement Parts:

ITEM DESCRIPTION	PART NUMBER
19. Door Assembly	1221-579-K
20. Door Latch Kit	1006-122-01-K
21. Door Strike Kit	1006-122-02-K
22. Door Hinge Kit	0519-109-K
23. Door Gasket	0861-235-K
24. Casters	0569-306
25. Casters w/brake	0569-306-B
26. Posts	0696-250
27. Air Tunnel	0546-146-C
28. Wire Angles (2 per kit)	0621-281
29. Probe Holder	5456-045
Food Probe 3" Long	0848-109



FRONT VIEW

**TOP VIEW
WITHOUT COVER**

REAR VIEW

Electrical Replacement Parts:

ITEM DESCRIPTION

1. Switch (On/Off)	Part No. 0808-125
2. Retherm 350° Thermostat Digital Control (RO151033)	0848-092-09-K
Thermostat 250° Digital Control (RO151034)	0848-092-10-K
Sensor	0848-091
4. Vent Fan	0769-174
5. Fan Guard	0769-167
6. Fuse	0807-155
Fuse Holder	0807-150
7. Blower Kit	0769-186-K
8. Contactor	0857-026
9. Terminal Block, rear	0852-093

ITEM DESCRIPTION

10. Hi Limit Switch	Part No. 0848-077
11. Transformer	0769-197
12. Relay	0857-102
13. Fan Switch	0848-034
14. Power Cord Kit	0810-178-K
16. Strain Relief Kit	0818-103-K
17. Heater Kit (208V)	0811-306
18. Connector, Probe Food Probe 3" Long	0848-106-02 0848-109

Rethermalizer	FL-RO151033
Rev. 3 (5/14)	Page 11 of 11

WIRING DIAGRAM for NON-PASS THRU RETHERMALIZERS RO151F SERIES 208/240V 1 Ph

Include all information
on nameplate when
ordering parts

