

OPERATING and MAINTENANCE INSTRUCTIONS

For CONVECTION and RETHERM OVENS with MICROPROCESSOR CONTROLS



**CO151FUA12B
CO151F1818B
RO151FUA18B**



**CO151HUA6B
CO151H189B**

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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.

CONVECTION OVENS CMP Model Nos.	ELEC. SPECS (AC Serv.)			ELEC. LOAD		POWER SUPPLY REQUIREMENT				
	Volts	Ph	Hz.	Amps	Volts	Amps	Ph	Wire	Volts	NEMA
CO151FUA12B2081Q1	208	1	60	39	208	50	1	3	208	6-50P
CO151FUA12B2401Q1	240	1	60	34	240	50	1	3	240	6-50P
CO151FUA12B2083Q1	208	3	60	18	208	30	3	4	208	L15-30P
CO151FUA12B2403Q1	240	3	60	16	240	30	3	4	240	L15-30P
CO151F1818B2081Q1	208	1	60	39	208	50	1	3	208	6-50P
CO151F1818B2401Q1	240	1	60	34	240	50	1	3	240	6-50P
CO151F1818B2083Q1	208	3	60	18	208	30	3	4	208	L15-30P
CO151F1818B2403Q1	240	3	60	16	240	30	3	4	240	L15-30P
RETHERM OVENS										
RO151FUA18B2081Q1	208	1	60	39	208	50	1	3	208	6-50P
RO151FUA18B2401Q1	240	1	60	34	240	50	1	3	240	6-50P
RO151FUA18B2083Q1	208	3	60	18	208	30	3	4	208	L15-30P
RO151FUA18B2403Q1	240	3	60	16	240	30	3	4	240	L15-30P
HALF-SIZE OVENS ARE RATED AT 4700 WATTS (THREE [3] HEATERS AT 1470 WATTS EACH)										
CO151HUA6B2081Q1	208	1	60	24	208	30	1	3	208	6-30P
CO151HUA6B2401Q1	240	1	60	20	240	30	1	3	240	6-30P
CO151HUA6B2083Q1	208	3	60	13	208	20	3	4	208	L15-20P
CO151HUA6B2403Q1	240	3	60	12	240	20	3	4	240	L15-20P
CO151H189B2081Q1	208	1	60	24	208	30	1	3	208	6-30P
CO151H189B2401Q1	240	1	60	20	240	30	1	3	240	6-30P
CO151H189B2083Q1	208	3	60	13	208	20	3	4	208	L15-20P
CO151H189B2403Q1	240	3	60	12	240	20	3	4	240	L15-20P

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.

CAUTION

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

OPERATING INSTRUCTIONS:

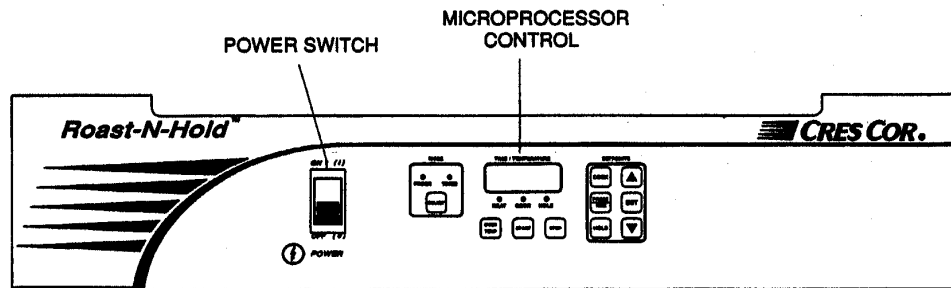


FIGURE 1: Control Panel

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; 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. Allow oven to run automatically for one (1) hour of COOK/RETERM cycle and 30 minutes of HOLD cycle.

HOW TO SET THE 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; the display will show the holding temperature.
2. Use the UP and DOWN buttons to set the desired temperature.

NOTE: Proper food holding temperature is 140°F/60°C or higher.

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; it will then automatically switch to the HOLD mode. The display will then show the hold setpoint temperature.

OPERATING INSTRUCTIONS, *continued*:

HOW TO SET THE CONTROL, *cont.*

FOR PROBE COOK OPERATION:

Press the SELECT button to choose the probe mode.

PROBE TEMPERATURE:

1. Press the PROBE/TIME button. 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 will automatically switch to the HOLD mode. The display will then show the hold setpoint temperature.

To manually end the COOK/RETERM, 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" (*on page 2*) 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; 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.

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

Probe Cooking

See "HOW TO SET CONTROL" (*on page 3*) 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 and the pan is centered in the oven.
5. Press the start button. The Cook lamp 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.
4. Press the START button and the Hold lamp 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.

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.
- 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	Routine Cleaning	Soap, ammonia or mild 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 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
Heaters will not shut off	1. Control defective	1. Replace
Vent fans do not shut off	1. Vent fan switch defective 2. Control compartment still hot	1. Replace 2. Wait until it cools. 3. Check "heaters will not shut off"
Vent fans do not operate	1. Fuse 2. Vent fan switch defective 3. Vent fan defective	1. Replace 2. Replace 3. Replace
Control will not switch from "COOK" to "HOLD" (timer 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 in "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

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 lists.

REPLACEMENT PARTS: *Include all information on nameplate when ordering parts.*

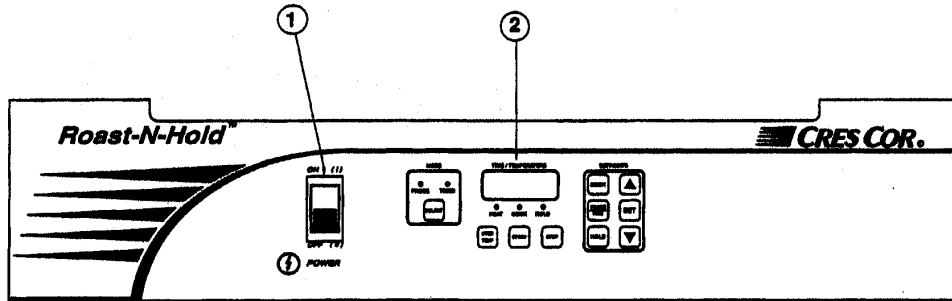


FIGURE 2: Control Panel

Hot Unit Replacement Parts

Item	DESCRIPTION	CMP Part No.	Item	DESCRIPTION	CMP Part No.
1.	Switch (ON/OFF)	0808-113-01	PARTS for 8200 W, 1-PH UNITS:		
2.	Microprocessor Control	0848-070-02	21.	Power Cord	0810-124
3.	Vent Fan	0769-174	22.	Heater Kit, 208 V	0811-261
4.	Fan Guard	0769-167		Heater Kit, 240 V	0811-262
5.	Fuse	0807-058	23.	Strain Relief	0818-061
	Fuse Holder	0807-048	PARTS for 8200 W, 3-PH UNITS:		
6.	Blower Kit	0769-006-K	21.	Power Cord	0810-132
7.	Contactora	0857-026	22.	Heater Kit, 208 V	0811-261
8.	Terminal Block, front	0852-096		Heater Kit, 240 V	0811-262
9.	Terminal Block, rear	0852-093	23.	Strain Relief	0818-050
10.	Switch, Fan	0848-034	PARTS for 4700 W, 1-PH UNITS:		
11.	Hi-Limit Switch	0848-079	21.	Power Cord	0810-163
12.	Sensor	0848-073-01	22.	Heater Kit, 240 V	0811-020
13.	Sensor Bushing	0818-014		Heater Kit, 208 V	0811-020-01
14.	Connector, probe	0848-059-01	23.	Strain Relief	0818-050
	Probe, 1.5" long	0848-059-02	PARTS for 4700 W, 3-PH UNITS:		
	Probe, 6" long	0848-059-04	21.	Power Cord	0810-164
			22.	Heater Kit, 240 V	0811-020
				Heater Kit, 208 V	0811-020-01
			23.	Strain Relief	0818-050

Cabinet Replacement Parts

MODEL PREFIX CO-151, RO-151 ("Q" Series)			
DESCRIPTION	-FUA (12), (18)	-F1818	-HUA6
Hot Unit, 208V, 1 Ph	HU675017Q1	HU675021Q1	HU675033Q1
Hot Unit, 208V, 3 Ph	HU675018Q1	HU675022Q1	HU675035Q1
Hot Unit, 240V, 1 Ph	HU675019Q1	HU675023Q1	HU675034Q1
Hot Unit, 240V, 3 Ph	HU675020Q1	HU675024Q1	HU675036Q1
Door Latch Kit	1006-120-01	1006-120-01	1006-120-01
Door Strike	1006-120-02	1006-120-02	1006-120-02
Door Hinge	0519-074	0519-074	0519-074
Door Assembly	1221-525	1221-541	1221-525
Door Gasket	0861-185	0861-197	0861-185
Angles/Racks	0621-281	1104-106	0621-281

REPLACEMENT PARTS:

Include all information on nameplate when ordering parts.

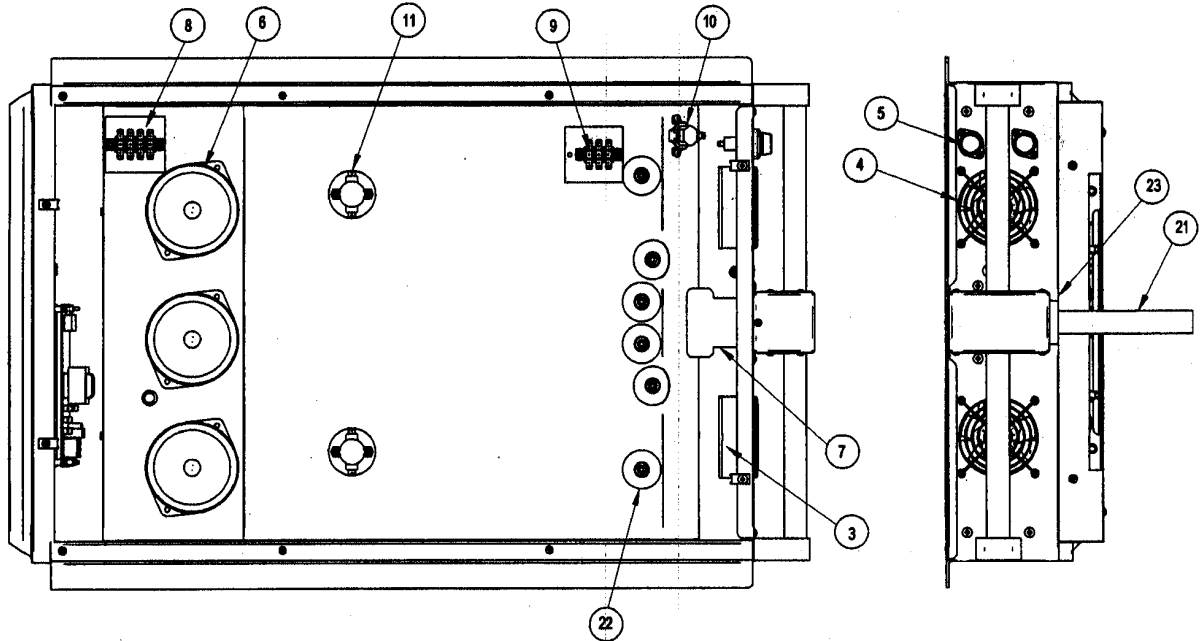


FIGURE 3; Hot Unit w/o Top Cover
(For parts description, refer to page 7.)

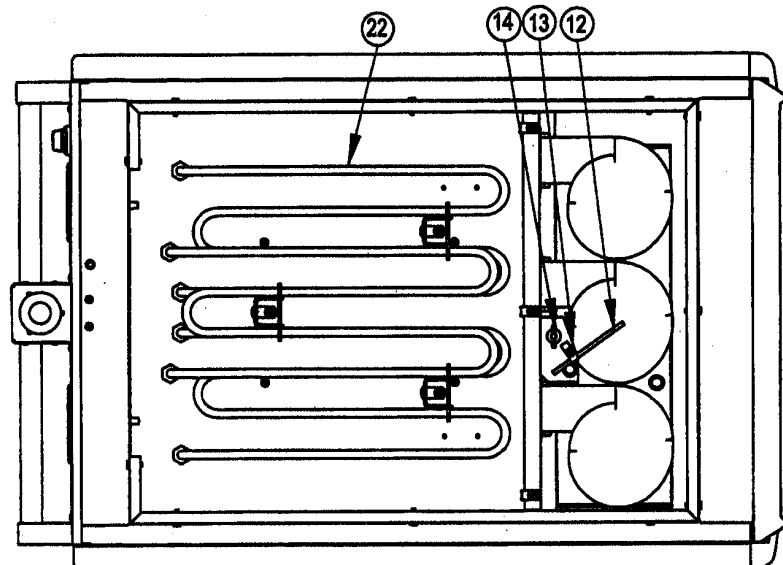
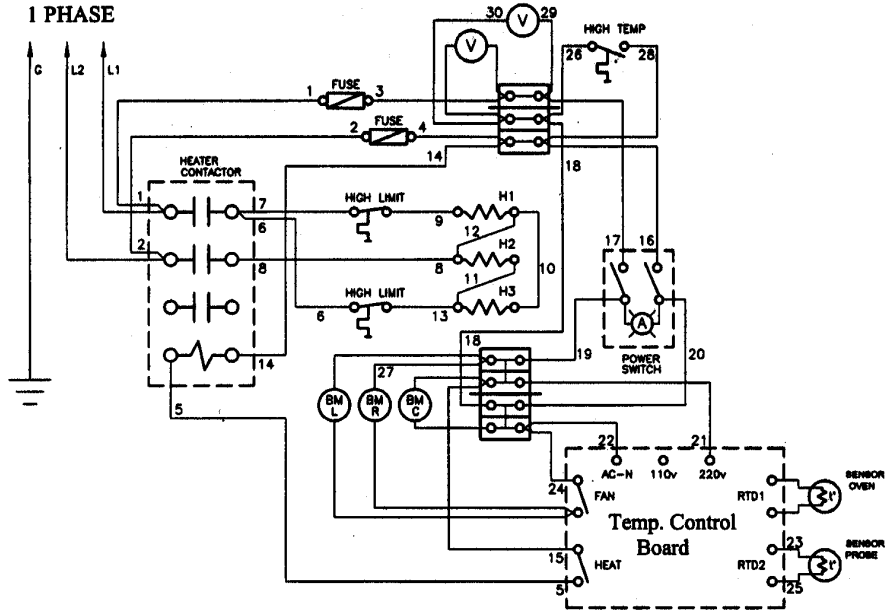
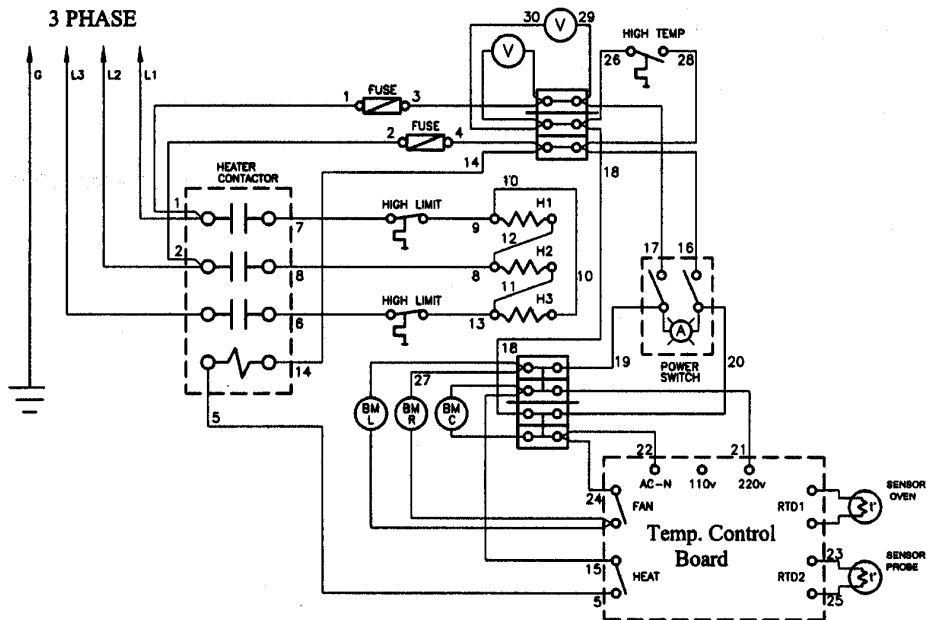


FIGURE 4; Bottom of Hot Unit, Cover Removed
(For parts description, refer to page 7.)

WIRING DIAGRAMS



SINGLE PHASE



THREE PHASE

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