

| Ovens         | FL-2340      |
|---------------|--------------|
| Rev. 9 (4/14) | Page 1 of 12 |

# INSTALLATION, OPERATION and MAINTENANCE MANUAL for Cres Cor RADIANT OVENS





**Models: 1000-CH SERIES** 

| Cabinet model number:      |      |
|----------------------------|------|
| Cabinet serial number:     |      |
| Authorized Service Agency: |      |
| Ph:                        | Fax: |

Keep this manual for future reference.

| Ovens         | FL-2340      |
|---------------|--------------|
| Rev. 9 (4/14) | Page 2 of 12 |



### **TABLE OF CONTENTS**

| SUBJECT                                     | PAGE    |
|---------------------------------------------|---------|
| INSTALLATION INSTRUCTIONS                   | 3, 4    |
| OPERATING INSTRUCTIONS                      | 5       |
| Illustration, Control Panel                 | 5       |
| MAINTENANCE INSTRUCTIONS                    |         |
| How to Clean the Unit                       | 6       |
| Trouble Shooting Guide                      | 7       |
| Replacement Parts                           | 8       |
| Illustration; Ovens                         | 9       |
| Wiring Diagram for 1000-CH-SS or 1000-CH-AL |         |
| Wiring Diagram for 1000-CH-SPLIT            | 12      |
| SERVICE POLICY and AGENCY LIST              | FL-1400 |





| Ovens         | FL-2340      |
|---------------|--------------|
| Rev. 9 (4/14) | Page 3 of 12 |

#### 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.

**SPECIFICATIONS:** All units are rated 3000 watts.

| CMP MODEL NOS.                         |            | TRICAL S |          | ELEC.    | LOAD       |          | POWER SU | JPPLY REQ | UIREMENT   | •                  |
|----------------------------------------|------------|----------|----------|----------|------------|----------|----------|-----------|------------|--------------------|
| SINGLE OVENS                           | Volts      | Ph       | Hz.      | Amps     | Volts      | Amps     | Ph       | Wire      | Volts      | NEMA               |
| 1000CHSSSPLIT<br>OR<br>1000CHALSPLIT   | 208<br>240 | 1<br>1   | 60<br>60 | 14<br>13 | 208<br>240 | 20<br>20 | 1        | 2<br>2    | 208<br>240 | 6-20P<br>6-20P     |
| 1000CHSSSPLIT3<br>OR<br>1000CHALSPLIT3 | 208<br>240 | 3<br>3   | 60<br>60 | 8<br>7   | 208<br>240 | 20<br>20 | 3<br>3   | 3 3       | 208<br>240 | L15-20P<br>L15-20P |

SPECIFICATIONS: All units are rated 6000 watts. \*For USA Only - Canadian is 6-50P

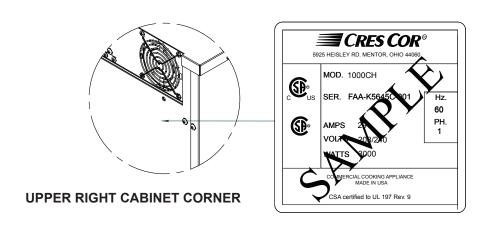
| CMP MODEL NOS.               | OS. ELECTRICAL SPECS (AC SERVICE) |        | I FLECTOAD |          | POWER SUPPLY REQUIREMENT |          |        |        |            |                    |
|------------------------------|-----------------------------------|--------|------------|----------|--------------------------|----------|--------|--------|------------|--------------------|
| DOUBLE OVENS                 | Volts                             | Ph     | Hz.        | Amps     | Volts                    | Amps     | Ph     | Wire   | Volts      | NEMA               |
| 1000CHSS<br>OR<br>1000CHAL   | 208<br>240                        | 1<br>1 | 60<br>60   | 29<br>25 | 208<br>240               | 30<br>30 | 1<br>1 | 2<br>2 | 208<br>240 | *6-30P<br>*6-30P   |
| 1000CHSS3<br>OR<br>1000CHAL3 | 208<br>240                        | 3<br>3 | 60<br>60   | 16<br>14 | 208<br>240               | 20<br>20 | 3<br>3 | 3<br>3 | 208<br>240 | L15-20P<br>L15-20P |

Model number "AL" is aluminum outer body with stainless steel doors and interior.

All models designed for AC Service. Model number may have the letters: M, 2M, HT, Z, S or CAN.

#### **IDENTIFYING YOUR CABINET:**

Look for this label on the back of your cabinet. This information is needed when calling for questions or service.



| Ovens         | FL-2340      |
|---------------|--------------|
| Rev. 9 (4/14) | Page 4 of 12 |



### **INSTALLATION INSTRUCTIONS (continued)**

#### **HOW TO INSTALL CABINETS:**

- 1. Remove all packing material from the inside and all vinyl from the outside of oven.
- 2. Place the oven in a well ventilated area on level floor. **Clearance requirements:** 3" (76mm) at the back, 2" (51mm) at the top, 1" (25mm) at both sides.
- 3. Install the pan slide racks on the sidewalls, if necessary.
- 4. Slide drip pan(s) onto the bottom of the compartment(s).
- 5. Remove (3) screws at the bottom front of the oven, under the door (See Figure).
- 6. Screw the drip tray bracket to the oven in those holes and place the drip tray onto the bracket.

All models are rated at 208/240 Volts.

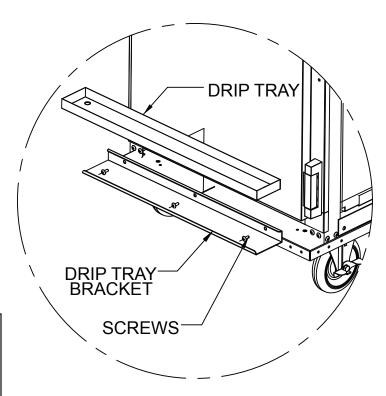
**NOTE**: OVENS NEED TO BE INSTALLED BY A QUALIFIED PERSON.

Check the voltage selector switch which is under an access cover on the back of the oven near the power cord.

- \* Flip the switch "UP" for 208 Volts
- \* Flip the switch "DOWN" for 240 Volts

MAKE SURE THE SWITCH POSITION MATCHES YOUR POWER SOURCE.

Order Cres Cor Kit #6126 060 to convert 1 Phase ovens to 3 Phase



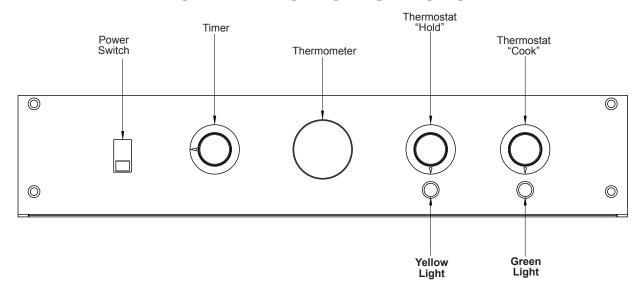
# HOW TO REVERSE THE DOOR OPENINGS, IF NEEDED:

- 1. Unscrew and remove the latch from the door and magnetic strike from the cabinet.
- 2. Unscrew the hinges from the cabinet body and remove door.
- 3. Remove the screws plugging the mating hinge, latch and strike holes on the opposite sides of the cabinet body and door.
- 4. Re-mount the hinges to the opposite side of the cabinet and door.
- 5. Remount the latch and strike to the opposite side



| Ovens         | FL-2340      |
|---------------|--------------|
| Rev. 9 (4/14) | Page 5 of 12 |

#### **OPERATING INSTRUCTIONS**



#### 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* thermostat to 325°F/163°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* cycle and 30 minutes of *Hold* cycle.
- 6. Turn oven off and let cool.
- 7. Wipe inside clean with detergent and hot water.

#### **DOOR VENT ADJUSTMENT:**

Open the door(s) and move the vent tabs on the inner door(s) as needed to release humidity.



Air is VERY HOT when door is opened.

#### **HOW TO START UNIT**

#### (after first-time operation):

Push POWER switch "ON".

**NOTE**: For *HOLD* or *COO*K mode, preheat unit to desired temperature for 30 minutes.

#### **For Automatic Operation:**

- 1. Set *Cook* 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:

Cold food is <u>NOT</u> 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.

| Ovens         | FL-2340      |
|---------------|--------------|
| Rev. 9 (4/14) | Page 6 of 12 |



#### **HOW TO CLEAN THE UNIT:**



#### **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.

#### MODELS: 1000-CH-SS & 1000-CH-SS-SPLIT

|                               | SOIL                     | CLEANER                                         | METHOD                                            |
|-------------------------------|--------------------------|-------------------------------------------------|---------------------------------------------------|
|                               | Routine Cleaning         | Soap or mild detergent* and water.              | Sponge on with cloth     Rinse                    |
| STAINLESS<br>STEEL<br>CABINET | Stubborn Spots, Stains   | Mild abrasive made for Stainless Steel.         | Apply with damp sponge or cloth.     Rub lightly. |
| Inside and<br>Outside         | Burnt on Foods or Grease | Chemical oven cleaner made for Stainless Steel. | Follow oven cleaner manufacturer's directions.    |
| Catolac                       | Hard Water Spots & Scale | Vinegar                                         | Swab or wipe with cloth.     Rinse and dry.       |

#### MODEL: 1000-CH-AL & 1000-CH-AL-SPLIT (Aluminum cabinet outside only with stainless steel doors and pan slides)

|                                                           | SOIL                      | CLEANER                                                  | METHOD                                                              |  |  |  |
|-----------------------------------------------------------|---------------------------|----------------------------------------------------------|---------------------------------------------------------------------|--|--|--|
|                                                           | Dirt                      | Mild detergent* and hot water, or mild abrasive cleaner. |                                                                     |  |  |  |
|                                                           |                           | Steam (no strong alkaline additive).                     | Rinse after steam cleaning.     Wipe dry.                           |  |  |  |
| ALUMINUM<br>CABINET                                       |                           | Detergent* and hot water.                                | Wipe with soft, damp cloth.     Rinse with hot water.     Wipe dry. |  |  |  |
| Outer body<br>ONLY                                        | Fingerprints, Grease, Oil | Chemical oven cleaner made for aluminum.                 | Follow oven cleaner manufacturer's directions                       |  |  |  |
|                                                           |                           | Mild abrasive cleaner. Oily or waxy cleaner.             | Apply with soft, clean cloth.                                       |  |  |  |
|                                                           | Water Spots               | Mild abrasive cleaner.                                   | Wipe with damp cloth.                                               |  |  |  |
| *Mild detergents include soaps and non-abrasive cleaners. |                           |                                                          |                                                                     |  |  |  |



| Ovens         | FL-2340      |
|---------------|--------------|
| Rev. 9 (4/14) | Page 7 of 12 |

# MAINTENANCE INSTRUCTIONS TROUBLE-SHOOTING GUIDE



# 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(es) are turned off.
- 2. Circuit breaker/fuse to wall outlet is blown.
- 4. Thermostat(s) are turned off, or are set too low.

| PROBLEM                                               | POSSIBLE CAUSE                                                            | SOLUTION                                                                       |
|-------------------------------------------------------|---------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| Oven does not heat, or doesn't heat properly          | 1. Thermostat(s) defective 2. Heater contactor 3. On/Off Switch *4. Fuses | <ol> <li>Replace</li> <li>Replace</li> <li>Replace</li> <li>Replace</li> </ol> |
| Timer runs down, but oven does not go into hold mode. | Timer defective                                                           | Replace                                                                        |
| Heaters will not shut off                             | Thermostat defective     Contactor defective                              | 1. Replace<br>2. Replace                                                       |
| Vent fans do not shut off                             | Vent fan switch defective     Control compartment is still hot.           | Replace     Wait until it cools     Check "Heaters will not shut off"          |
| Vent fans do not operate<br>(See Note)                | Vent fan switch defective     Vent fan defective     *3. Fuses            | 1. Replace 2. Replace 3. Replace                                               |

<sup>\*</sup>Fuses are in 6000 Watt units only

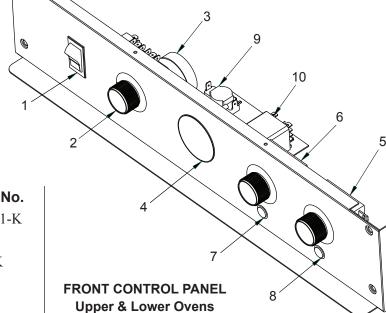
**NOTE:** Vent fans will not operate until the control compartment requires ventilation to limit temperatures. Replacement of electrical components must be done by a qualified electrician. Refer to our *Service Agency list, FL-1400* (found in the back of this manual), of authorized service centers.

| Ovens         | FL-2340      |
|---------------|--------------|
| Rev. 9 (4/14) | Page 8 of 12 |



### REPLACEMENT PARTS

# Include all information on nameplate when ordering parts



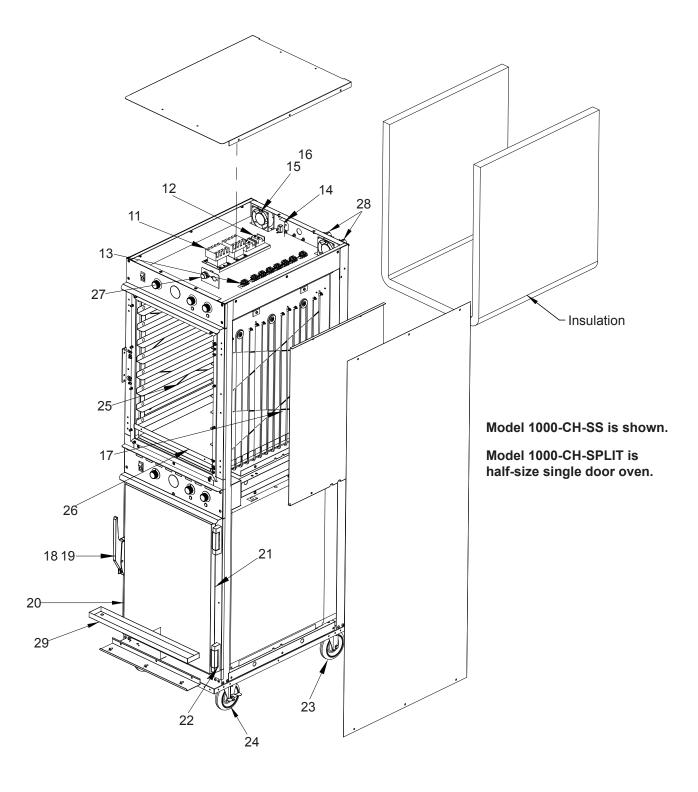
| ITEM DESCRIPTION               | CMP Part No.  |
|--------------------------------|---------------|
| 1. Switch (On/Off)             | 0808-113-01-K |
| 2. Knob, Thermostat & Timer    | 0595-061      |
| 3. Timer                       | 0849-009-K    |
| 4. Thermometer                 | 5238-031      |
| 5. Thermostat, Cook            | 0848-082      |
| 6. Thermostat, Hold            | 0848-086      |
| 7. Pilot Light, Yellow         | 0766-096      |
| 8. Pilot Light, Green          | 0766-097      |
| 9. Switch, Fan                 | 0848-034      |
| 10. Relay                      | 0857-102      |
| 11. Contactor                  | 0857-131      |
| 12. Terminal Block (Input)     | 0852-109      |
| 13. Terminal Block             | 0852-091      |
| 14. Toggle Switch              | 0808-020      |
| 15. Vent Fan                   | 0769-174      |
| 16. Fan Guard                  | 0769-167      |
| 17. Heater Kit, 208V, 250 Watt | 0811-291-K    |
| Heater Kit, 240V, 1000 Watt    | 0811-290-K    |
| 18. Door Latch Kit             | 1006-122-01-K |
| 19. Latch Strike               | 1006-122-02-K |
| 20. Door Assembly              | 1221-573-K    |
| 21. Door Gasket                | 0861-267      |
| 22. Door Hinge                 | 0519-074-K    |

| ITEM DESCRIPTION                                       | CMP Part No.  |
|--------------------------------------------------------|---------------|
| 23. Casters                                            | 0569-306-K    |
| 24. Casters w/brake                                    | 0569-306-BK   |
| 25 Pan Slides                                          | 0692-200      |
| 26. Drip Pan                                           | 1017-099      |
| Drip Pan (after 2010)                                  | 1017-100      |
| 27. Fuses, 3 Amp. (for units mfr'd                     | 0807-058      |
| before 7/08) Fuse Holder (for units mfr'd before 7/08) | 0807-048      |
| Fuses, 3 Amp. (for units mfr'd after 7/08)             | 0807 151      |
| Fuse Holder (for units mfr'd after 7/08)               | 0807-150      |
| 28. Hi-Limit                                           | 0848-033      |
| 29. Drip Tray                                          | 1017-100      |
| Wire Shelf                                             | 1170-005      |
| Power Cord (3000 Watts, 1-PH)                          | 0810-173-01-K |
| Power Cord (6000 Watts, 1-PH)                          | 0810-163-01-K |
| Power Cord (6000 Watts, 3-PH)                          | 0810-164-01-K |

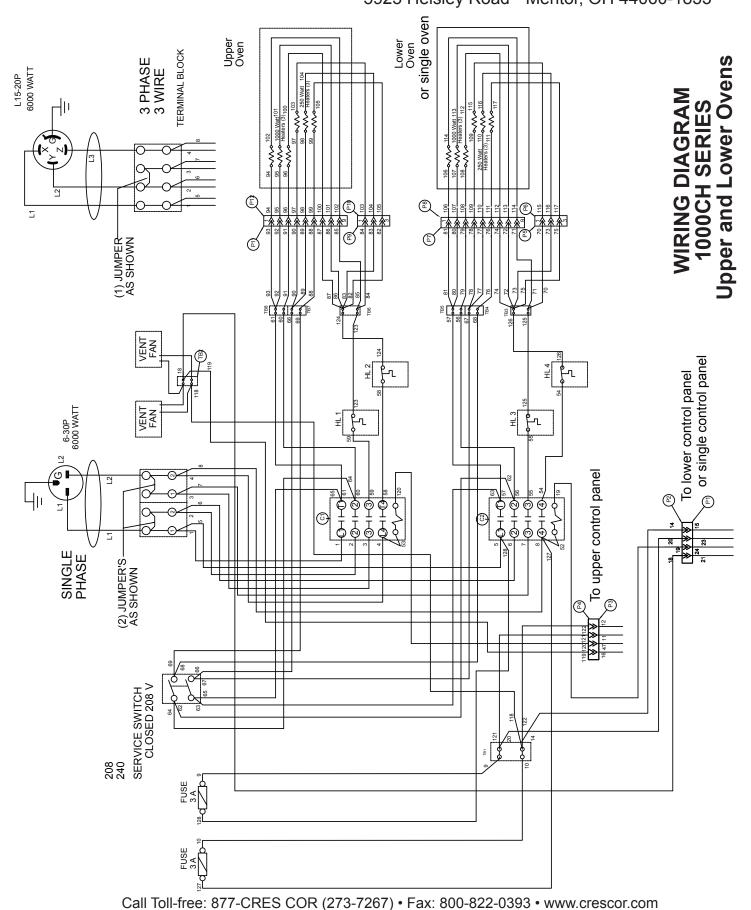


| Ovens         | FL-2340      |
|---------------|--------------|
| Rev. 9 (4/14) | Page 9 of 12 |

# REPLACEMENT PARTS Include all information on nameplate when ordering parts



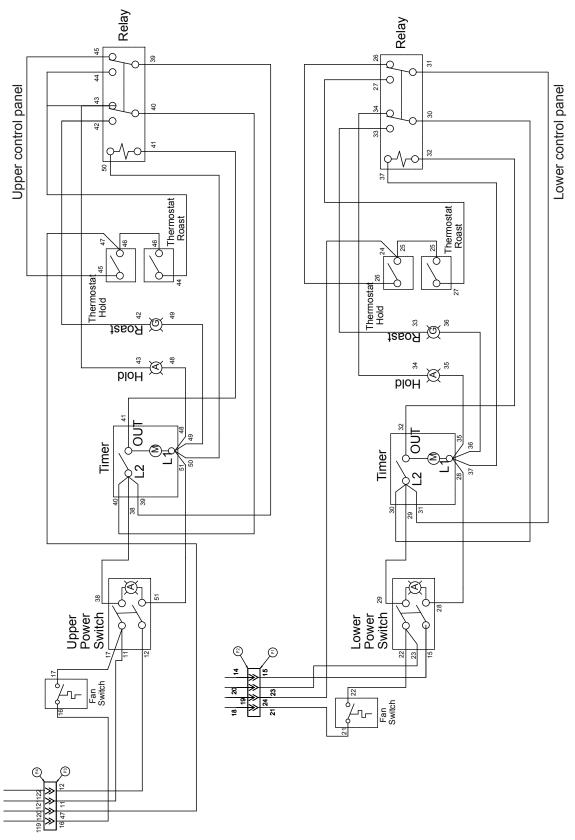
| Ovens         | FL-2340       |
|---------------|---------------|
| Rev. 9 (4/14) | Page 10 of 12 |





| Ovens         | FL-2340       |
|---------------|---------------|
| Rev. 9 (4/14) | Page 11 of 12 |

# **WIRING DIAGRAM FOR 1000CH SERIES, Control Panel**



| Ovens         | FL-2340       |
|---------------|---------------|
| Rev. 9 (4/14) | Page 12 of 12 |



# **WIRING DIAGRAM FOR 1000CH-SPLIT SERIES**

