CRES COR®
5925 Heisley Road, Mentor, OH 44060-1833

CH-“EE” Series Ovens

Service and Parts Manual
Original, American English

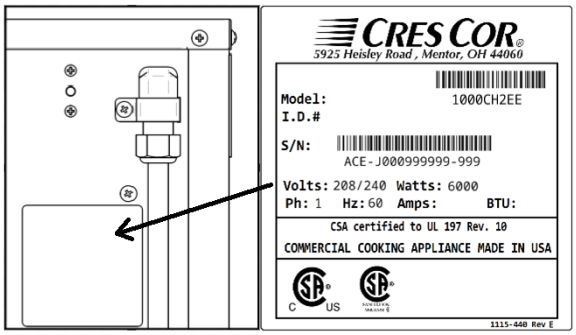
FL-2451-SER, Rev-0 | 2/26

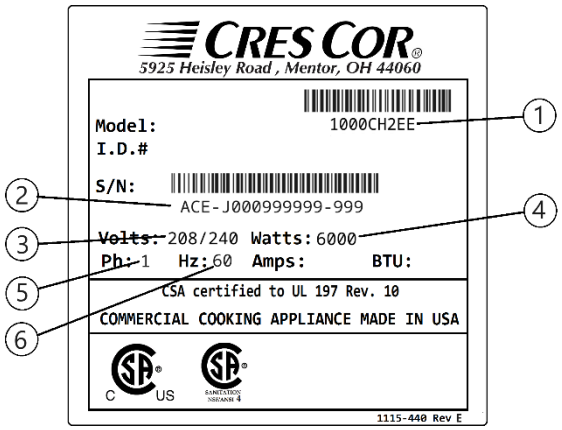
Contents

1. General Information

a. Identifying Your Oven:

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





ITEM	NAME
1	MODEL NUMBER
2	SERIAL NUMBER
3	VOLTAGE
4	WATTS
5	PHASE
6	FREQUENCY (Hz)

Please have the following information in the event you need to contact customer service:

1. Model Number
2. Serial Number

2. Use and Precautions

a. Symbols, Signal Words, and Precautionary Statements:

Danger symbol	Meaning
	Used to warn of possible injury. Comply with all instructions following the Danger symbol to avoid possible injury or death.

Signal word	Meaning
DANGER	Indicates a hazardous situation which, if not avoided, will result in death or serious injury.
WARNING	Indicates a hazardous situation which, if not avoided, could result in death or serious injury
CAUTION	Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
NOTICE	Indicates a hazardous situation which, if not avoided, could result in property damage.

Warning symbol	Meaning
	High Voltage Area / Electric Shock Hazard Warning There is a risk of electrical shock from live parts if cover is removed or if unit is sprayed with water.
	Hot Surface Warning There is a risk of burns from hot surfaces

Additional symbols

Symbol	Meaning
	Read and understand the operating instructions before servicing the oven.

b. Electrical Safety:

⚠WARNING : ELECTRICAL SHOCK HAZARD

- Do not use extension cords.
- Do not use the oven if the cord or plug are damaged in any way.
- Do not use the oven in excessively wet conditions.
- Do not remove any covers from the oven. There are no user serviceable parts inside.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

⚠CAUTION : ELECTRICAL SHOCK HAZARD

- Only connect this oven to power outlets that match the specifications on the label on the back of the oven near the cord entry.

c. Heat Safety:

⚠CAUTION : BURN HAZARD

- The outside surfaces of the oven may become hot. Do not touch them or place anything on them that may be damaged by heat.
- Use only in an adequately ventilated area.
- The inside of the oven will become hot. Use personal protective equipment.
- Hot air will escape when the oven door is opened.
- Keep all flammable materials away from the oven.
- Keep any materials that can be damaged by heat away from the oven.
- Do not put any heat sensitive food packaging or containers in the oven.
- Do not put food into the oven until the First Time Start-up burn-off procedure has been completed.
- Do not put anything inside the oven that may emit harmful fumes when heated.

d. Handling Safety:

⚠WARNING : MOVING HEAVY LOAD HAZARD

- Make sure you have the appropriate lifting equipment when unpacking or loading equipment onto a truck.
- Make sure you have enough personnel to move the oven.
- Make sure to wear the required personal protective equipment.
- Do not move equipment on too steep of incline.
- Be careful when moving equipment over thresholds.

e. Personal Protective Equipment:

It is mandatory that Personal Protective Equipment is worn according to the job performed while moving, installing, and using the oven.

1. Moving oven to worksite

Task	Tools used	Personal Protective Equipment
• Removing packaging • Removing oven from pallet	• Utility knife/box cutter • Lifting straps	• Protective eyewear • Protective gloves • Safety footwear
• Moving equipment within the facility • Stacking on a stacking kit	• Forklift or pallet jack • Lifting straps	• Protective eyewear • Protective gloves • Safety footwear

2. Installing and preparing oven for service

Task	Tools used	Personal Protective Equipment
• Removing packaging • Removing oven from pallet	• Utility knife/box cutter • Lifting straps	• Protective eyewear • Protective gloves • Safety footwear
Installing electrical connection if necessary	Tools and equipment necessary for specific tasks	Personal protective equipment and clothing based on the required task in accordance with country-specific regulations
• Preparing the oven for service • Briefing the oven user	Tools and equipment necessary for specific tasks	Wear appropriate work clothes for kitchen work as required by country-specific standards and regulations, including: • Protective clothing • Heat-resistant gloves • Safety footwear

3. Using the oven

Task	Tools used	Personal Protective Equipment
Loading/Unloading	Utensils	Heat protective gloves
Cleaning	• Cleaning agents • Scrub pad or brush	• Protective gloves designed for use with cleaning chemicals • Protective clothing • Protective eyewear • Face protection

4. Removing oven from service

Task	Tools used	Personal Protective Equipment
Removing electrical connection from service if necessary	Tools and equipment necessary for specific tasks	Personal protective equipment and clothing based on the required task in accordance with country-specific regulations
Removing the oven from service	• Forklift or pallet jack • Lifting straps	• Protective eyewear • Protective gloves • Safety footwear

3. Oven Setup

a. Changing the Hinge Position:

A feature of the *CRESCOR* cabinet is the door hinge can be reversed if needed to better suit the workflow of the foodservice operation. To change the orientation of the hinges on the cabinet, follow the steps below:

NOTE: The screws are installed with thread locking compound. Significant inward force and turning force may be needed to loosen them.

1. Pry the covers off the hinges using a small straight blade screwdriver, being careful not to damage the cover. See Fig. 3.1.

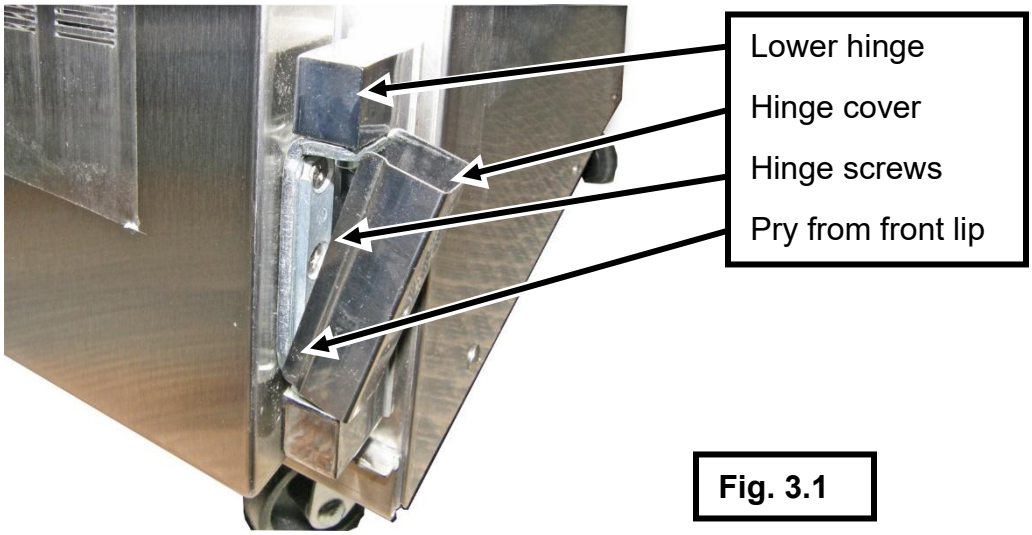


Fig. 3.1

2. If possible, support the door with a wood block or similar item that will not scratch the finish. Corrugated cardboard makes useful shims. If supporting the door is not feasible, See Fig. 4.5.

Fig. 3.2

3. Remove the 3 screws that fasten each hinge to the cabinet using a #2 Phillips head screwdriver. See Fig 3.2.
4. Remove the door and place the door onto a convenient work surface that will not scratch the door.
5. Measure and note the location of the hinges. The hinge mounts are adjustable. See Fig. 3.3.

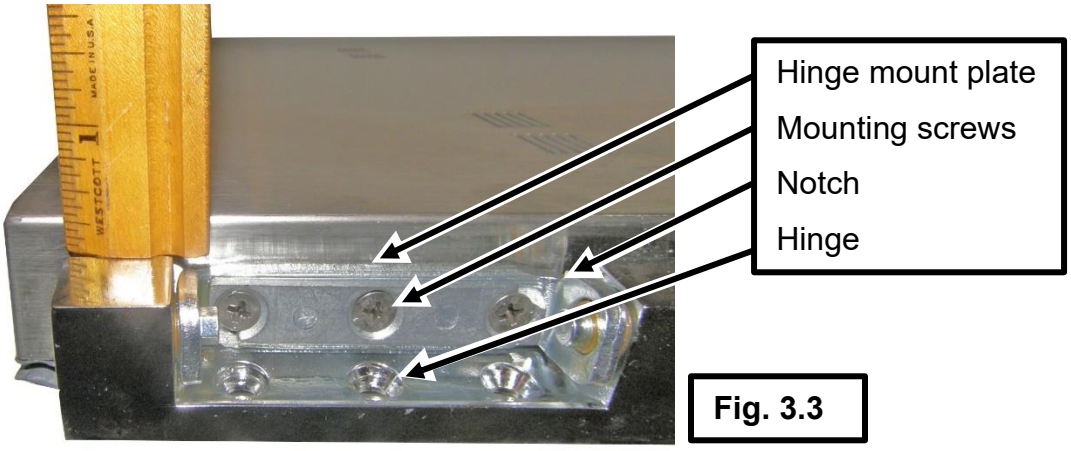


Fig. 3.3

6. Remove the 3 screws that hold each hinge and hinge mount plate to the side of the door.
7. Remove the corresponding filler screws from the opposite side of the door.
8. Install the filler screws in the holes that held the hinge screws.

9. Install the hinges onto the side of the door, matching the original location of the hinge relative to the front surface of the door. Make sure the notch on the hinge mount plate is in the front.
10. Remove the 4 screws that hold the door handle and mount plate from the edge of the door.
11. Remove the corresponding door filler screws from the opposite side of the door.
12. Install the filler screws into the holes that held the handle.

    NOTE: Correct orientation- The vents should be at the bottom of the door. The door handle faces upward for easy operation by standing personnel.
13. Install the move the handle mounting plate to the other side of the handle move the handle to the opposite side of the door. The inside edge of the door handle should be flush with the inside edge of the metal part of the door. See Fig. 3.4.

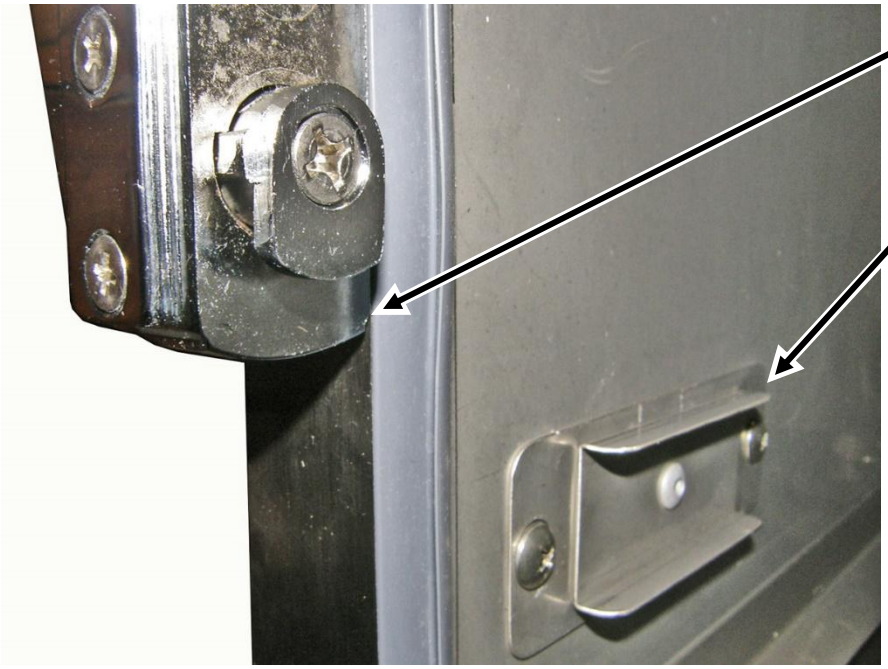


Fig. 3.4

14. Remove the 2 screws that hold the strike plate to the frame on the left of the cabinet. See Fig. 3.5.

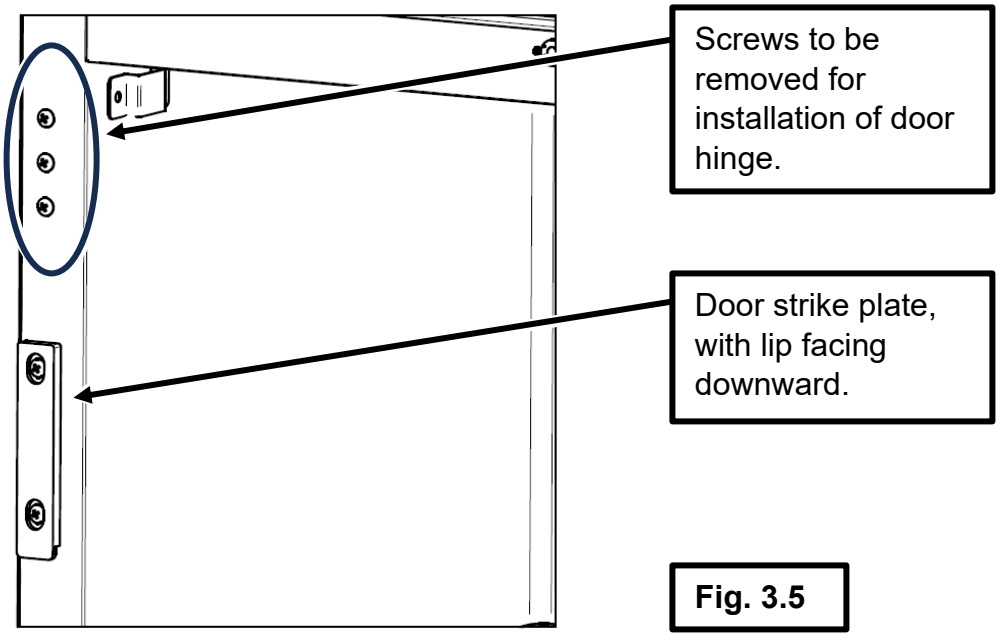


Fig. 3.5

15. Remove the corresponding screws from the right side of the cabinet frame. Install those screws in the holes left by the removal of the strike plate.
16. Remove the 3 screws from where each hinge will be installed to the cabinet frame. Install them in the holes left empty by the removal of the hinges.
17. Mount the door-
    a. Support the door on the block used for removal.
    b. Confirm that the door is square to the cabinet and that the door completely clears the lip near the base of the cabinet.
    c. Carefully align the hinge mounting screws, hinges, and shims. Start the screws.
    d. Check the door fit and alignment as the screws are tightened.

18. Install the strike plate- The strike plate is adjustable for height. It should be mounted so that the lock engages the lip at the bottom of the strike plate. See Fig. 3.6.

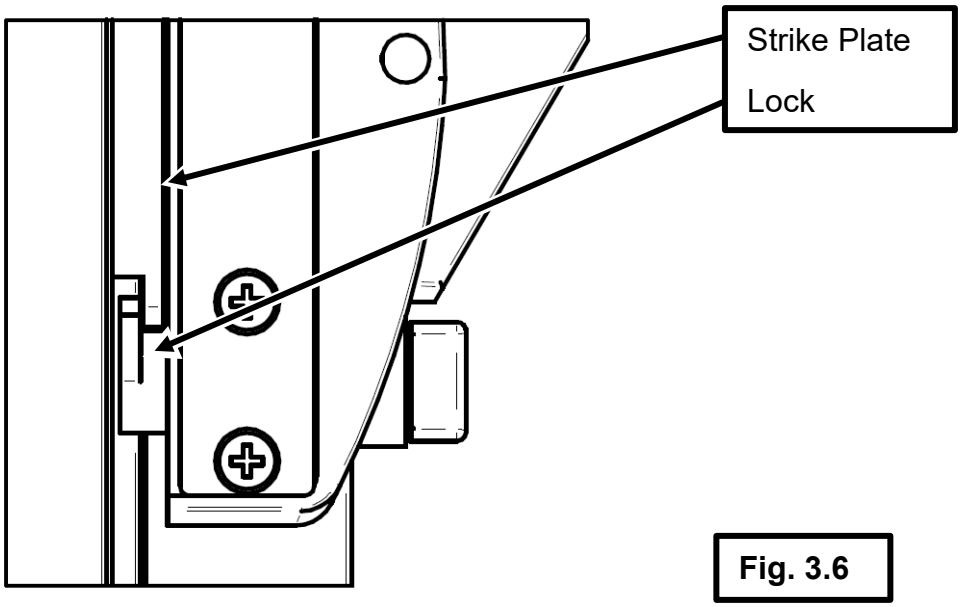


Fig. 3.6

19. Confirm that the rubber gasket around the door seals against the cabinet face all the way around the door. Use a strip of paper to check for any gaps in the gasket seal. Place the small piece of paper, trapping it between the gasket and the cabinet face. Slowly pull the paper out. You should feel some tension as you do so; if not, the gasket may be weak at this point. Repeat this test around the entire length of the gasket. Loosen the hinge screws and door latch screws as needed to make the adjustments, then tighten them to secure the adjustments.
20. Install the hinge covers.

b. High Limit Reset:

The high limit may disengage during shipment of the unit. Press the high limit reset button located on the back of the unit. If the unit has two high limits, be sure to press both high limit reset buttons. See Fig. 3.7.

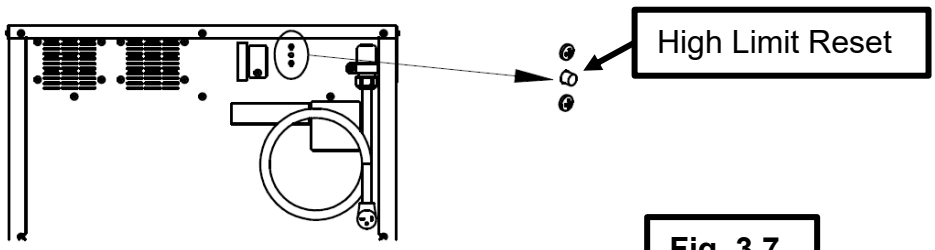


Fig. 3.7

c. Voltage Selection Switch:

The voltage selection switch is preset from the factory in the 208V, up or on (I) position.

Make sure the voltage selection switch position matches the supply voltage to the oven.

To verify/change voltage selection switch position:

1. Locate the voltage selection switch cover on the back of the oven.
2. Remove the screw and the voltage selection switch cover to access the voltage switch. See Fig. 3.8.

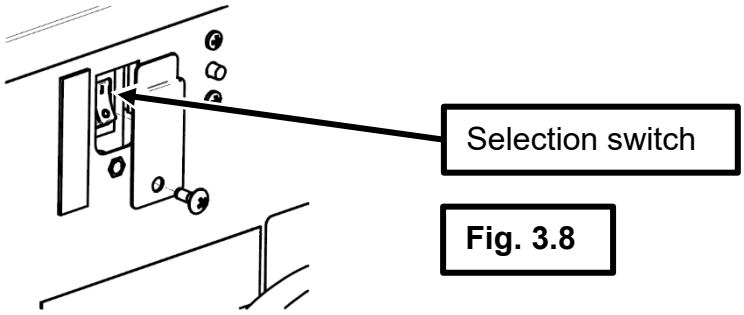


Fig. 3.8

3. Verify/change the position of the switch to match the incoming voltage to the oven. Push the switch up or on (I) for 208V. Push the switch down or off (0) for 240V.

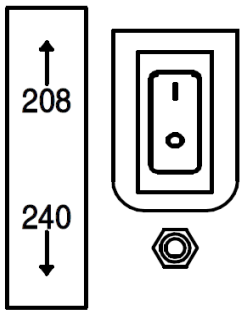


Fig. 3.9

4. Install the voltage selection switch cover.

d. Connecting Oven to Power:

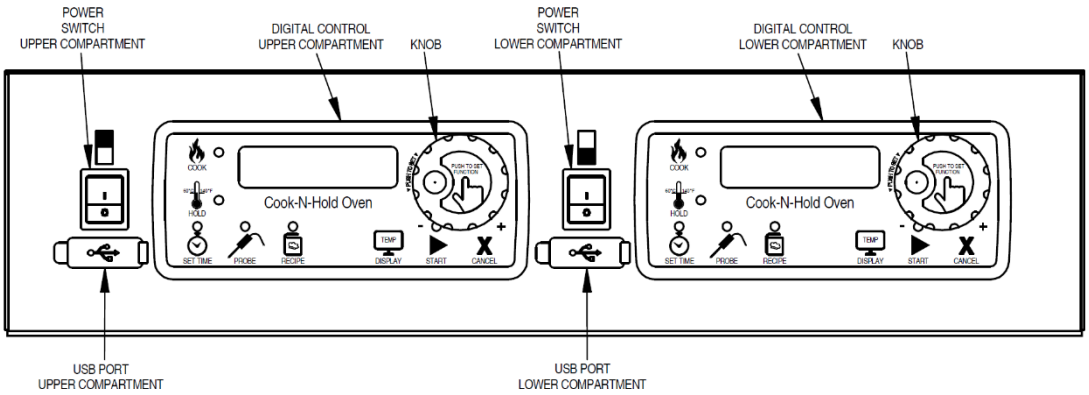
1. Plug the oven into the proper wall outlet per the “ELECTRICAL SPECIFICATIONS” or identification label on the back of the oven.

ELECTRICAL SPECIFICATIONS:

Model No.	Volts	Watts	Amps	Hertz	Phase	Plug
500CH1EE120 750CH1EE120	120	2000	16.7	60	1	NEMA 5-20P
500CH1EE 750CH1EE 1000CH1EE 1200CH1EE	208	3000	14.4	60	1	NEMA 6-20P
	240	3000	12.5			
500CH1EE3 750CH1EE3 1000CH1EE3 1200CH1EE3	208	3000	8.3	60	3	NEMA L15-20P
	240	3000	7.2			
1000CH2EE 1200CH2EE	208	6000	28.8	60	1	NEMA 6-30P
	240	6000	25			
1000CH2EE3 1200HH2EE3	208	6000	16.6	60	3	NEMA L15-20P
	240	6000	14.4			

NOTE: The above model numbers are basic models. They may include letters: **B**, **C, K, L, M, P, S, T, U, Z.**

e. Turn ON and OFF Oven:



1. To turn on the oven, push the power switch to the ON (I) position. The light on the power switch will illuminate.
2. To turn off the oven, Push the power switch to the OFF (0) position. The light on the power switch will go out.

f. Initial Start-up and Settings:

1. Plug the oven into an outlet that matches the specifications on the model identification label.
2. Press the “I” on the rocker switch at the left of the control. The switch will illuminate to confirm that it is ON, and the oven has power. The HMI screen will display various messages as the controller boots-up.

g. Control Layout:

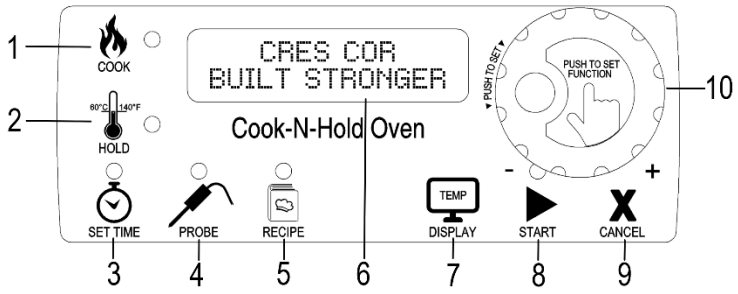


Fig. 5.2

1. **COOK:** Cook icon. Press to set cook temperature.
2. **HOLD:** Hold icon. Press to set hold temperature.
3. **SET TIME:** Set cook time icon. Press to set cook time. Press along with the KNOB to enter settings menu login.
4. **PROBE:** Probe icon. Press to set food probe temperature (if equipped).
5. **RECIPE:** Recipe icon. Press to select/add/edit/delete recipes.
6. **2 LINE LCD SCREEN:** Displays temperature, time, setting options, operating messages and error codes.
7. **DISPLAY:** Display icon. Press to see actual temperatures during operation.
8. **START:** Start icon. Press to start a recipe.
9. **CANCEL:** Cancel icon. Press to cancel a recipe during operation. Press to cancel selection when editing settings. Press to cancel and return to the previous menu.
10. **KNOB:** Used to adjust and set temperature and time settings. Used to select and confirm settings. Press along with “SET TIME” icon to enter settings menu login. Turn the knob to increase and decrease values and scroll through menu selections. Press the knob to select value or menu item.

h. To Access SERVICE SETTINGS:

1. Press the “SET TIME” icon and the KNOB at the same time and hold until the settings screen displays “ENTER PASSWORD”.

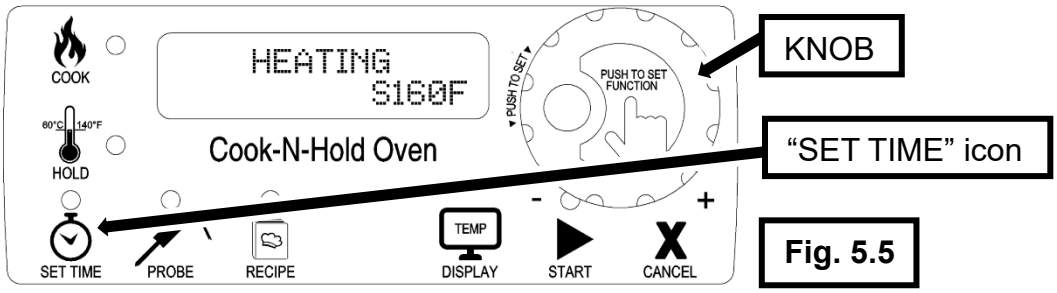


Fig. 5.5

2. Using the knob, enter the password code.

   Rotate the knob to select each digit of the password code.

   Press knob to accept selection and move to the next digit.

   NOTE: The default password code from the factory is “**5925**”.

Fig. 5.6

Once the correct password code is entered, the control will confirm with “OK” and proceed to the “GENERAL SETTINGS” option.

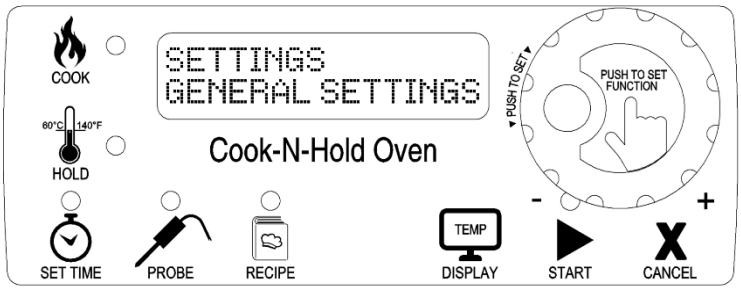


Fig. 5.7

i. Settings and Functions:

GENERAL SETTINGS menu:

1. DATE & TIME: Used to set the date and time. This is necessary for use with the HACCP recording and for use with the ERROR LOG.
2. TEMP SCALE (°C/°F): Temperature scale to be displayed in Fahrenheit (°F) or Celsius (°C).
3. PR. DELAY (in minutes): The number of minutes that pass before the control uses the food probe temperature to execute a manual or preprogrammed recipe. Used to delay the temperature control used by the food probe in the event the food probe has not reached the food product temperature at the start of a recipe.
4. RECIPE ONLY (YES/NO): For food service operations that use only preset recipes. A “YES” setting will prevent manual changes to recipes and will not allow a manual recipe to be entered.
5. AUTO-HEAT (YES/NO): To have the oven automatically begin to heat in IDLE mode. If “YES”, the oven will heat to the set hold temperature in the IDLE mode. If “NO”, the oven will not heat unless a manual or pre-programmed recipe is run.
6. BACKLIGHT (%): To adjust the brightness of the screen. The brightest setting being 100%.
7. ALARM VOLUME: To adjust the volume of the speaker, “0” being the speaker is muted and “5” being the loudest setting.
8. INV.DT.ALARM: Invalid date and time alarm. “OFF” to turn off this alarm when the DATE & TIME setting is not used. “ON” to turn on alarm and alert that DATE & TIME need to be set.

SECURITY menu:

9. MANAGER CODE: To reset the password code to access the manager settings.
10. SERVICE CODE: To reset the password code to access the service settings.

RECIPES menu:

11. RECIPE EXPORT: To export pre-programmed recipes stored in the control onto a USB stick.
12. RECIPE IMPORT: To import pre-programmed recipes stored on a USB stick into the control.

HACCP menu:

13. HACCP EXPORT: Used to export HACCP data onto a USB stick.

14. HACCP DELETE: To delete the HACCP file stored in the control.

ERROR LOG menu:

15. LOG EXPORT: To export error code data onto a USB stick. The error log is useful for diagnosing hardware problems that may occur.
16. LOG DELETE: To delete the error code log file stored in the control.

FIRMWARE UPDATE menu:

17. FIRMWARE UPDATE: To import updated firmware to enhance the performance of the controller.

j. Unit Information / Firmware Version:

Unit Information is primarily useful for identifying the Firmware version. This information is displayed on the control at initial startup of the oven.

1. Plug the oven into an outlet that matches the specifications on the model identification label.
2. Press the “I” on the rocker switch at the left of the control. The switch will illuminate to confirm that it is ON, and the oven has power.
3. The screen will show various messages such as “BOOTING…”, “CRES COR NEXT GEN CONTROL”, the unit type “OVEN CH …”, then the firmware version.

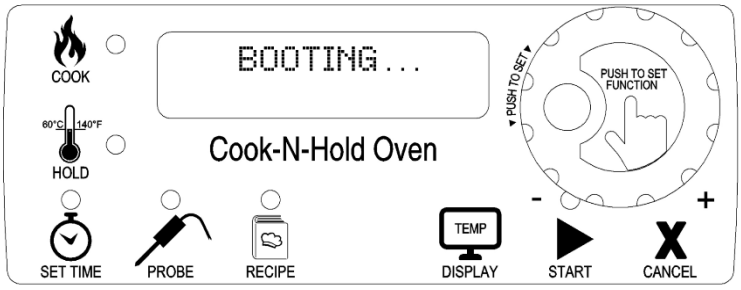


Fig. 5.8

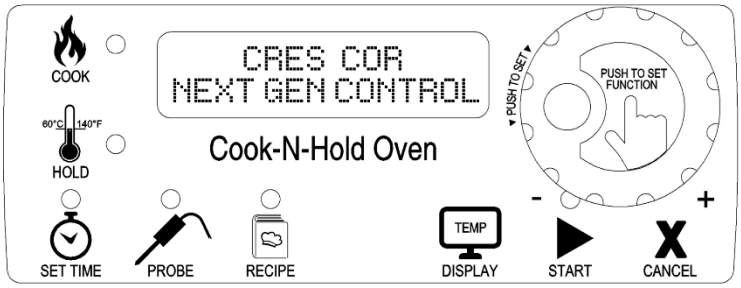


Fig. 5.9

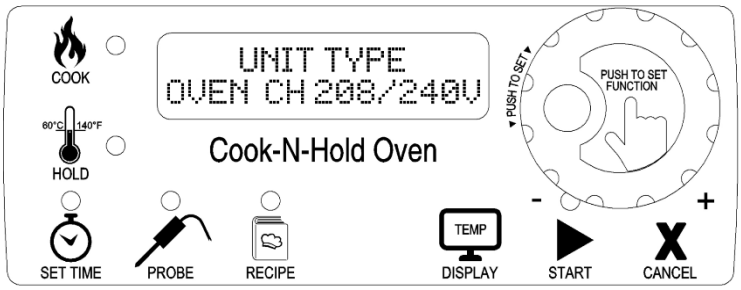


Fig. 5.10

NOTE: Cabinet types for the CH ovens.

1. OVEN CH 208/240V
2. OVEN CH 120V

If the cabinet type does not match your oven, refer to “CONFIGURATION UPDATE”.

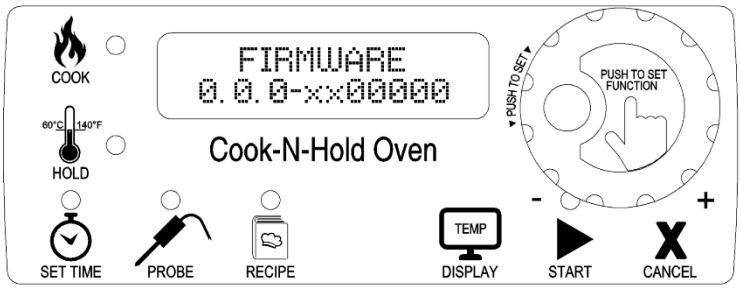

COOK
FIRMWARE
0.0.0-xx00000
60°C 140°F
HOLD
Cook-N-Hold Oven
PUSH TO SET FUNCTION
PUSH TO SET
-
+
SET TIME
PROBE
RECIPE
TEMP
DISPLAY
START
CANCEL

Fig. 5.11

b. Firmware Update:

REQUIRED: - A FAT32 formatted USB stick (32 gigabyte minimum) containing Only the latest firmware update in a ".rlu" format. It is important that no other files are on the USB stick.

CAUTION DO NOT remove the USB stick during the firmware update process.

CAUTION DO NOT turn off the power to the control during the firmware update process until the control has rebooted and the idle "HOLDING" screen is displayed.

NOTE: For ovens with two controls, both controls should be updated.

1. Plug the oven into an outlet that matches the specifications on the specification plate.
2. Press the "I" on the rocker switch at the left of the control. The switch will illuminate to confirm that the oven is ON and has power. The control screen will display various messages as the controller boots-up.
3. Access the service settings.
4. Once the correct password code is entered, the control will confirm with "OK" and proceed to the "GENERAL SETTINGS" option.

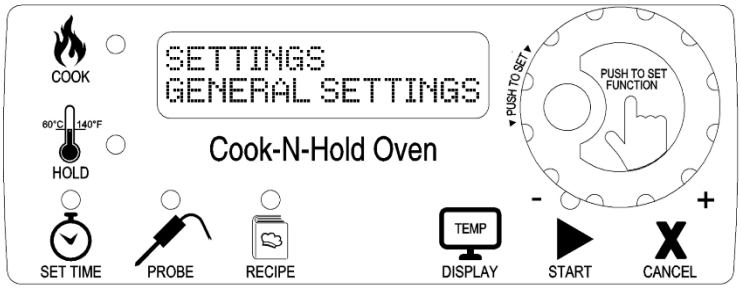


Fig. 5.12

5. Rotate the knob to display "SETTINGS"/ "FIRMWARE UPDATE".

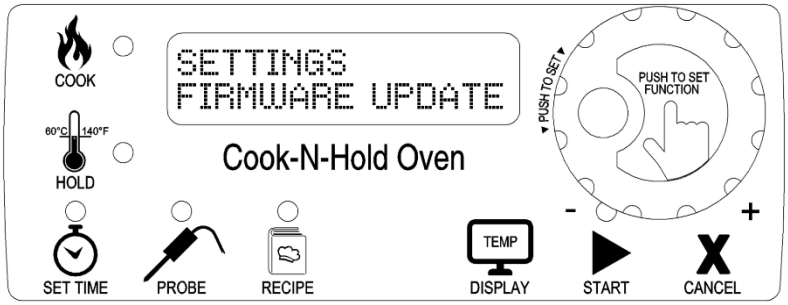


Fig. 8.3

6. Press the knob to select FIRMWARE UPDATE.

“FIRMWARE UPDATE”/”INSERT USB” will be displayed.

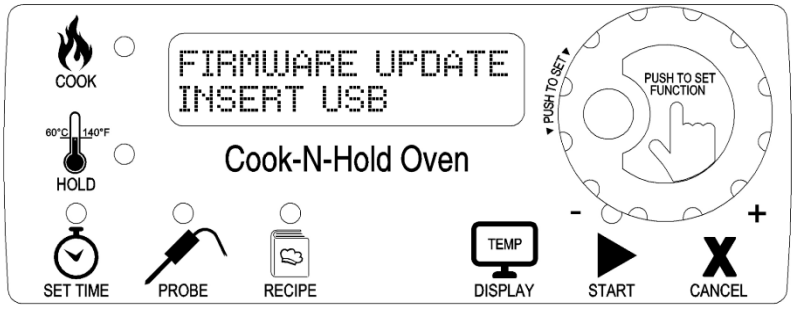


Fig. 8.4

7. To update the firmware, place the FAT32 format USB stick containing the latest firmware update into the USB port on the front of the control panel next to the control.

   The screen will display “SELECT FILE> 1/(the file name)”.

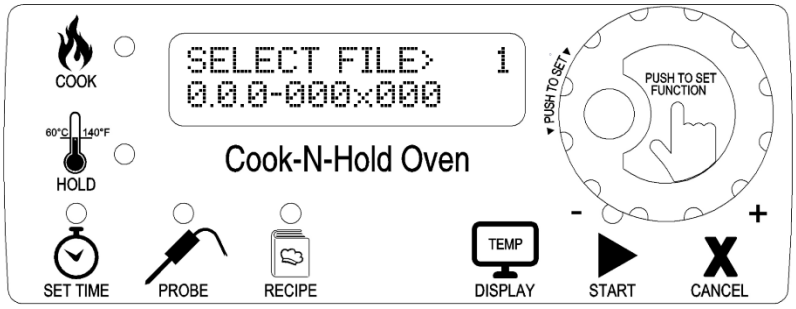


Fig. 8.6

8. Press the knob to select the file.

   The screen will display “SELECT FILE> 1/(the file name)”/”CONFIRM?> NO”

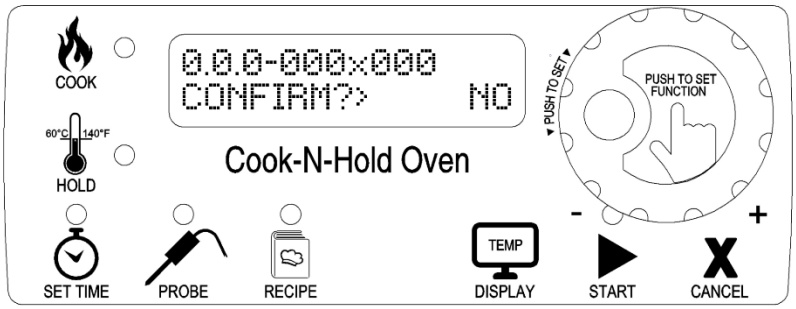


Fig. 8.6

9. Rotate the knob to “YES” to update the firmware.
10. Press the knob to begin the firmware update.

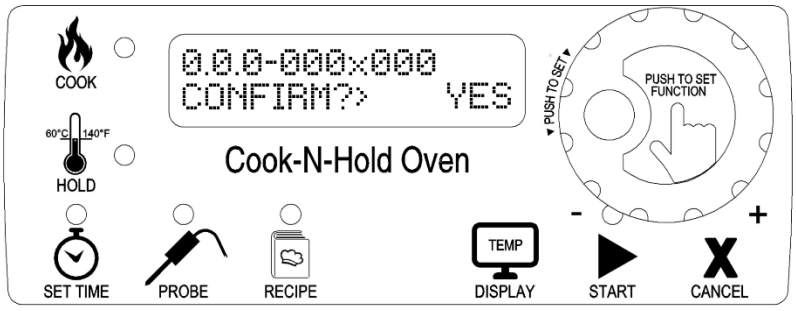


Fig. 8.6

The screen will display ”FIRMWARE”/”UPDATING…”

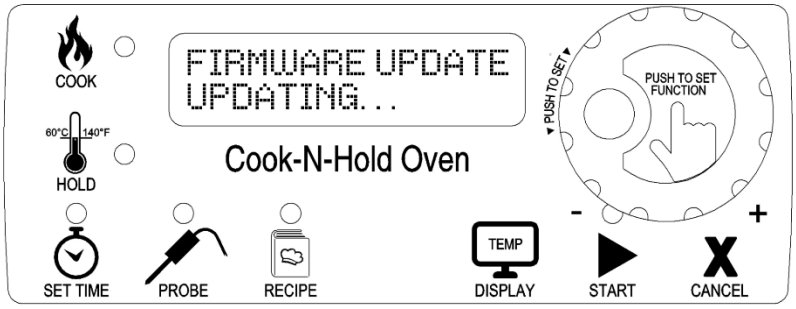


Fig. 8.6

When the file downloads to the control, “FIRMWARE UPDATE”/”COMPLETE” will be briefly displayed.

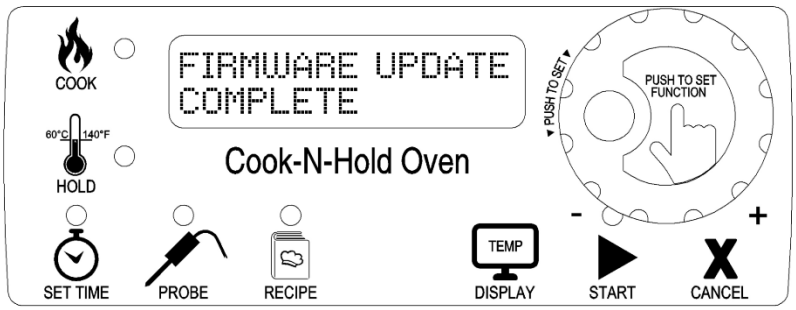


Fig. 8.7

11. The screen will change to “FIRMWARE UPDATE”/”REBOOT IN 5 S”

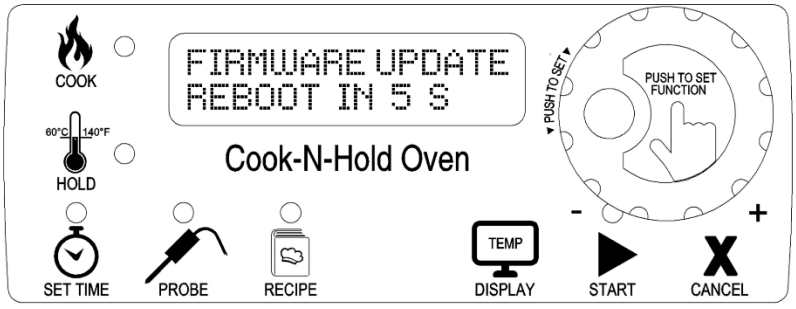


Fig. 8.6

Timer on the screen will count down to “0” then display “Reloading”/”System…”

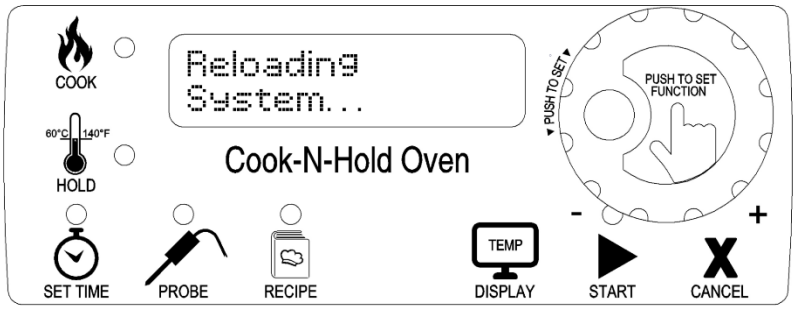


Fig. 8.6

The control will be reinitialized.

Upon completion of initialization, the oven control is ready for use.

12. Remove the USB stick.

If the oven has two controls, repeat Steps 1-X for the other control.

4. Cleaning

a. Before Cleaning:

⚠WARNING : ELECTRICAL SHOCK

- Push the power switch to the off “0” position and unplug oven from electrical outlet.
- Do NOT spray cabinet with water.
- Do NOT clean cabinet with a steam cleaner.

⚠CAUTION : BURN HAZARD

- Allow the oven to cool before cleaning.

⚠CAUTION : CORROSIVE CHEMICAL HAZARD

- Wear proper Personal Protective Equipment when cleaning.

***NOTICE* : RISK OF DAMAGE TO OVEN**

- Do NOT use harsh abrasives, solvents, or harsh chemicals to clean oven.
- Do NOT use metallic pads, brushes or scrapers to clean the oven.

b. For Best Results:

- DO Wipe-up spills as soon as possible.
- DO Clean the oven regularly to avoid heavy dirt build-up.
- DO Use the mildest cleaning procedure that will yield good results.
- DO Follow cleaning product manufacturers’ instructions.
- DO Test cleaners on a small area before using on the entire oven.
- DO Use only soft cloth or nylon scrub bristle brush/pad for routine cleaning.
- DO Clean door gasket with mild detergent and rinse with water.
- DO Clean glass components with glass cleaner if equipped.
- DO NOT mix cleaners.
- Do NOT use “*CRESCLEAN*” or any citrus based cleaner on plastic parts or labels.
- Do NOT spray cleaning agent or water onto control panel. Use a soft cloth to clean and rinse.
- The exterior metal finish has a directional grain. Wipe with the grain.

c. Cleaning Solution Chart:

Soil	Cleaner	Method
Dirt	Mild Detergent* and hot water, or mild abrasive cleaner.	1. Wipe with soft, damp cloth. 2. Rinse with hot water. 3. Wipe Dry.
	Steam (no strong alkaline additive)	1. Rinse after steam cleaning. 2. Wipe Dry
Fingerprints, grease, oil	Mild abrasive cleaner. Oily or waxy cleaner.	Apply with soft, clean cloth.
	Chemical oven cleaner.	Follow oven cleaner manufacturer's instructions
Water Spots	Mild abrasive cleaner.	1. Apply with soft, clean cloth. 2. Wipe with damp cloth.
**Mild detergent includes soaps and non-abrasive cleaners.*		

d. Cleaning Temperature Probe:

Use care in cleaning around the temperature probe. See Fig. 7.1.

- Do not damage the temperature probe wires.
- Do not damage the temperature probe.
- Do not position the probe so that it touches the interior of the chamber.

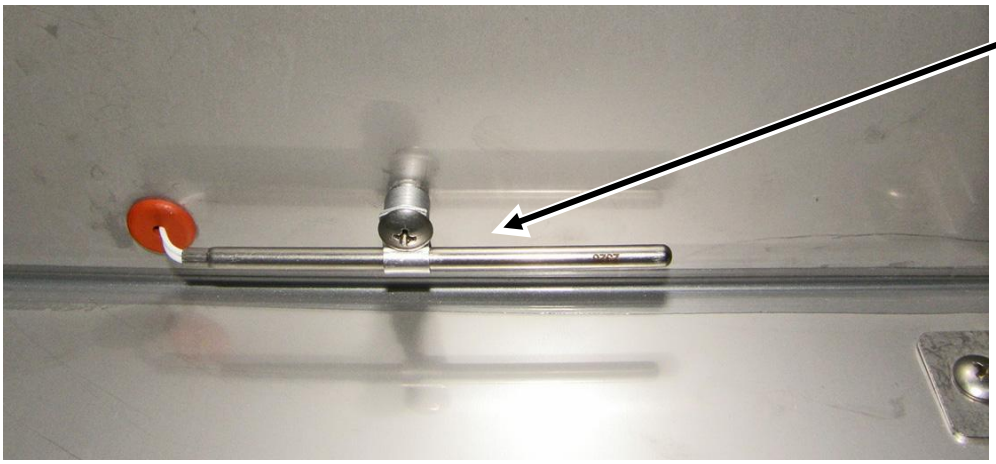


Fig. 7.1

5. Troubleshooting

⚠WARNING: If the Oven gets too hot, or will not turn off, disconnect power at the supply panel circuit breaker before disconnecting the plug. Contact your authorized service agency for service.

a. If the Oven is not working, check the following:

- Make sure the cord is plugged into the outlet.
- Make sure the circuit breaker that supplies power to the Oven is ON.
- Make sure the rocker switch next to the control is turned ON.
- Make sure the temperature high limit on the back of the oven is not tripped.

High limit thermostat reset near power entry module. Press

Fig. 5.1

ON / OFF Rocker switch.

USB port for uploads / downloads

Fig. 5.2

b. TROUBLE-SHOOTING CHART:

⚠WARNING : ELECTRICAL SHOCK HAZARD

- Use caution when working around electrical components.
- Wear appropriate Personal Protective Equipment.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cabinet does not turn on (no light on switch and no power to control)	1. Oven disconnected from wall outlet. 2. Breaker at electric panel is “off”. 3. Power switch is defective.	1. Plug in oven. 2. Turn on breaker. 3. Replace.

IF THE CABINET TURNS ON:

PROBLEM	POSSIBLE CAUSE	SOLUTION
Control screen remains blank	1. Firmware issue. 2. Defective Control module (Should be 5VDC between red and black wires leading to the digital control (touchscreen). 3. Control defective.	1. Turn off and turn back on the hot cabinet. 2. Check wires for continuity between Control Module and Touchscreen/Replace. 3. Replace.
Cabinet does not heat, or does not heat properly	1. High Limit tripped. 2. Cabinet air sensor defective. (Should be 1087Ω±10Ω at 72°F, 22°C) 3. Heater relay defective. 4. Heater defective. 5. Temperature control defective.	1. Check if tripped-reset/Replace. 2. Replace. 3. Replace. 4. Replace. 5. Replace.
Heater will not shut off	1. Heater relay defective. 2. Control defective.	1. Replace. 2. Replace.
Vent fan does not operate.	1. Vent fan defective. 2.	1. Replace. 2.
GFCI device trips	1. Electrical short. 2. Defective heater.	1. Check for disconnected or damaged wires. Reconnect or replace wire. 2. Replace.

c. ERROR CODES:

CODE DISPLAYED	MEANING	POSSIBLE CAUSE	SOLUTION
Err00.0	No signal from air sensor.	1. Air sensor disconnected. 2. Air sensor defective. (Should be 1087Ω±10Ω at 72°F, 22°C) 3. Temperature control defective.	1. Reconnect air sensor. 2. Replace. 3. Replace.
Err03.1	Module HMC12 communication problem (Control Module)	1. Firmware issue. 2. Loose wire/connector. 3. Defective module.	1. Turn off then turn back on oven. 2. Fix wire 3. Replace.
Err03.4	Module SB100 communication problem (Audible Alarm)	1. Firmware issue. 2. Loose wire/connector. 3. Defective Audible Alarm.	1. Turn off then turn back on oven. 2. Repair wire, attach connector(s). 3. Replace alarm.
Err0.5.1	Power was out for < 5 minutes, recipe cycle is undisturbed	1. Short power interruption.	1. Continue cooking cycle.
Err0.5.2	Power was out for 5 minutes, recipe cycle cancelled	1. Power interruption.	2. Determine if cycle can continue or if cycle is to be cancelled and food disposed.
Err05.4	System time and date reset	1. Power loss.	1. Input time and date.
Err06.1	Food Probe sensor is not connected or is defective.	1. Food probe not plugged into connector. 2. Defective food probe. (Should be 1087Ω±10Ω at 72°F, 22°C) 3. Broken connector wire(s). 4. Defective probe connector.	1. Plug in food probe 2. Replace food probe 3. Check for damaged wires. Repair/replace wire. 1. Replace probe connector.
Err06.2	Food Probe sensor defective or temperature out of range	1. Defective food probe. (Should be 1087Ω±10Ω at 72°F, 22°C) 2. Shorted connector wires. 3. Defective probe connector.	2. Replace food probe 3. Check for damaged wires. Repair/replace wire. 4. Replace probe connector.
Err09	High Limit opened.	1. Rough handling of the cabinet. 2. Heater relay defective. Cabinet temperature is too high. 3. Disconnected/damaged wires.	1. Reset high limit 2. Replace relay 3. Connect/repair/replace wires.

6. Servicing

a. To Calibrate Temperature Probes:

The temperature probe calibration should be checked once a year against a calibrated standard. The Probe sensor offset, Air sensor offset and Water sensor offset are means of adjusting the readings from the oven probes to match the calibrated standard device.

The offset adds or subtracts a specific value to adjust the probe temperature reading to match the calibrated standard. See Fig. 8.4

b. Change Service Access Password:

The default password code is “**5925**”.

13. To change the service code, go to the “SETTINGS” menu.
14. Rotate the knob to display “SETTINGS”/ “SECURITY”.

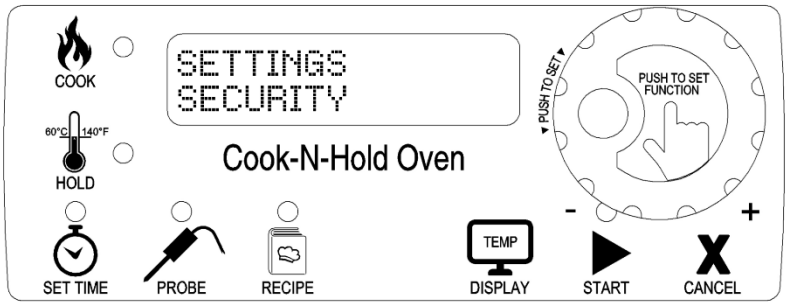


Fig. 6.19

15. Press the knob to accept the SECURITY menu.

    “SECURITY”/ “MANAGER CODE” will be displayed.

16. Rotate the knob to display “SERVICE CODE”

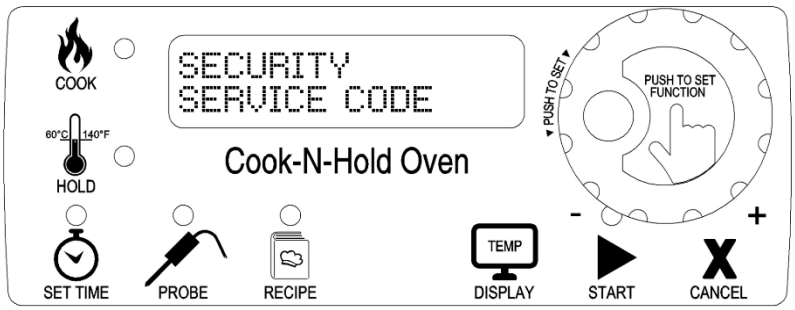


Fig. 6.20

17. Press the knob to accept the “SERVICE CODE” selection.

    “SERVICE CODE”/ “0” will be displayed.

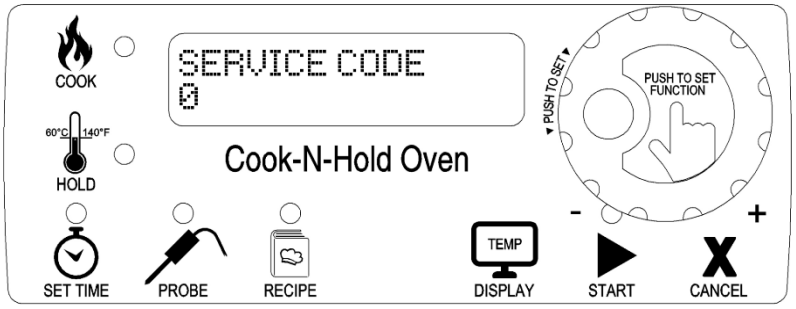


Fig. 6.21

18. Using the knob, enter the new four-digit access code.
    - Rotate the knob to select each digit of the code.
    - Press knob to accept selection and move to the next digit.

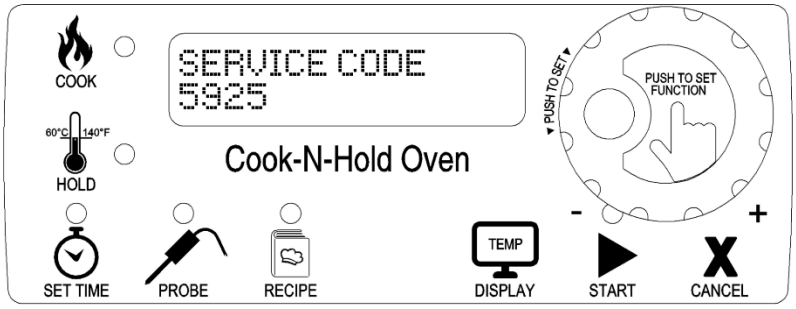


Fig. 6.22

19. Once the last digit is accepted, the manager code will have been changed, and the control will return to the “SECURITY”/ “SERVICE CODE” screen

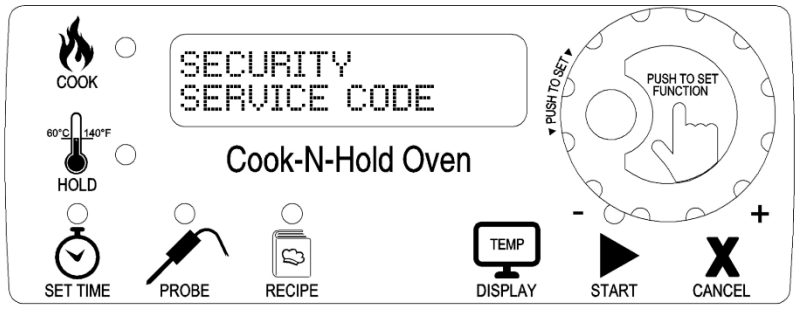


Fig. 6.23

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c. Error Code History Download:

Error Code history can provide some diagnostic guidance, especially when working with *CRESCOR* technical support. This function is operated from the password code protected MANAGER SETTINGS.

REQUIRED: - A blank FAT32 formatted USB stick.
- USB port option on the oven.

20. To access the recipe export, go to the “SETTINGS” menu.
21. Rotate the knob to display “SETTINGS”/ “ERROR LOG”.

Fig. 8.3

22. Press the knob to accept the ERROR LOG menu.

“ERROR LOG”/”LOG EXPORT” will be displayed.

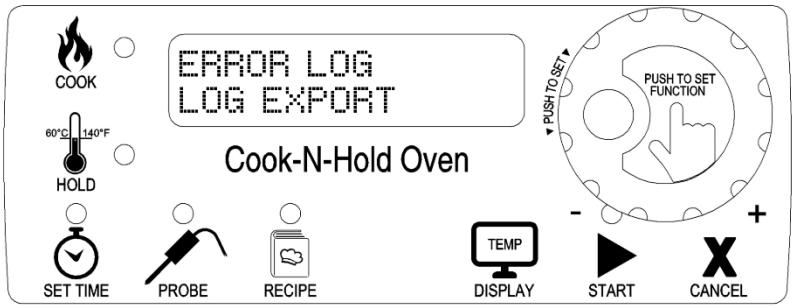


Fig. 8.4

23. Press the knob to accept the “LOG EXPORT” selection.

”LOG EXPORT”/”INSERT USB” will be displayed.

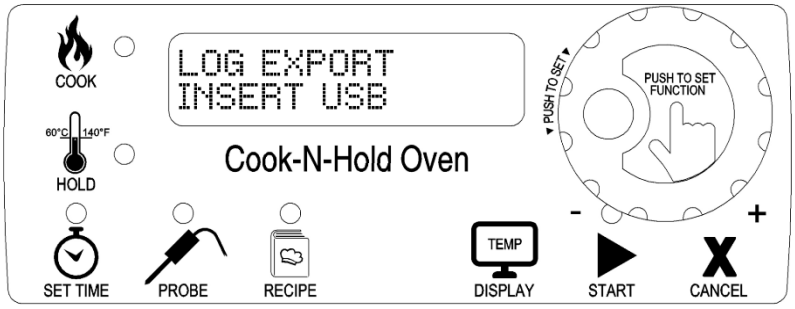


Fig. 8.5

24. To export the ERROR LOG file, place an empty, FAT32 format USB stick into the USB port on the front of the control panel next to the control.

The screen will display “CONFIRM”.

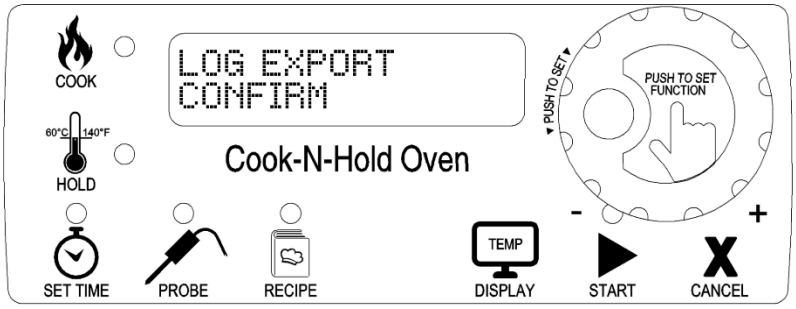


Fig. 8.6

25. Press the knob to confirm export of the file.

    When the file downloads to the USB stick, “RECIPES EXPORT/COMPLETE” will be displayed.

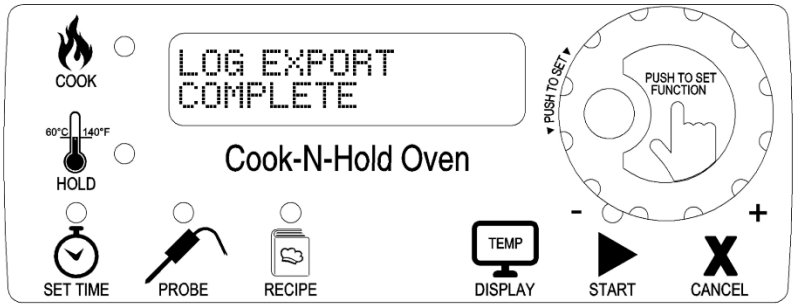


Fig. 8.7

26. Remove the USB stick.
27. To export another file, press the knob to display “LOG EXPORT/CONFIRM”.
28. Insert another empty USB stick.
29. Press the knob to export the file.
30. To return to the idle screen, press the “CANCEL” icon until the idle screen is displayed.

    The file will be saved as a “.csv” (comma delimited data) format. This file can be opened and saved in most spreadsheet programs.

    HINT: When saving the file for storage, give the file a unique name that best describes the cabinet the file came from and, for 2 compartment cabinets, if the file was from the upper or lower compartment control.

e. Error Code History Delete:

31. Go to “SETTINGS”/ “ERROR LOG”.

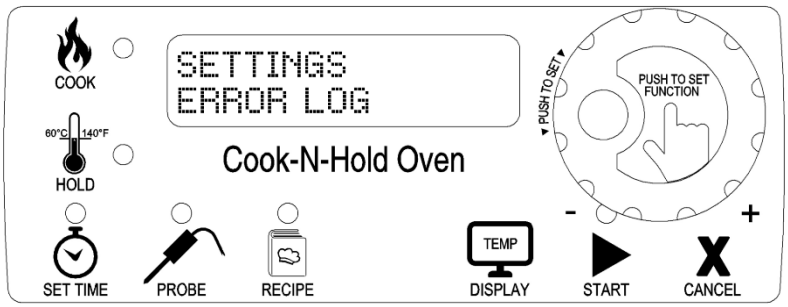


Fig. 8.3

32. Press the knob to accept the ERROR LOG menu.
    “ERROR LOG”/”LOG EXPORT” will be displayed.

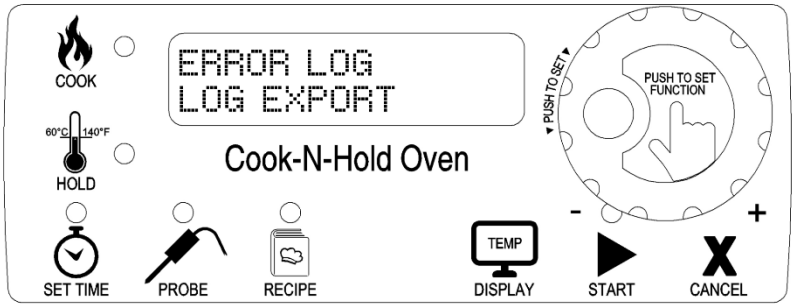


Fig. 8.4

33. Rotate the knob to display “ERROR LOG”/”LOG DELETE”
34. Press the knob to accept the “LOG DELETE” selection.

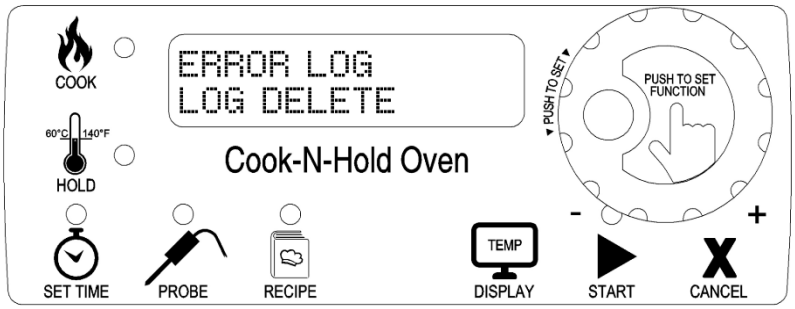


Fig. 8.4

35. Press the knob to accept the “LOG DELETE” selection.
    “LOG DELETE”/”CONFIRM” will be displayed.

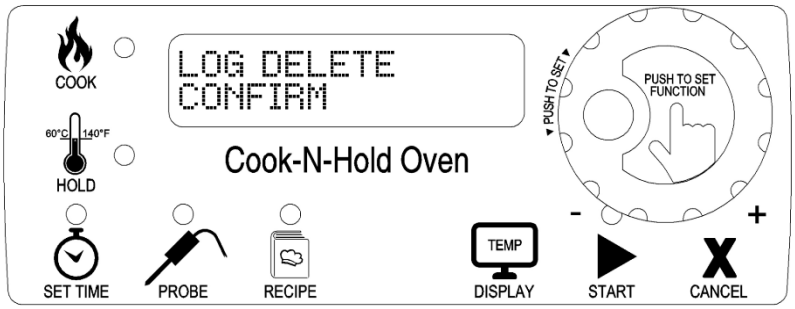


Fig. 8.4

36. Press the knob to confirm and delete the error log file.

    “LOG DELETE”/”DELETED!” will be displayed when the log file is deleted.

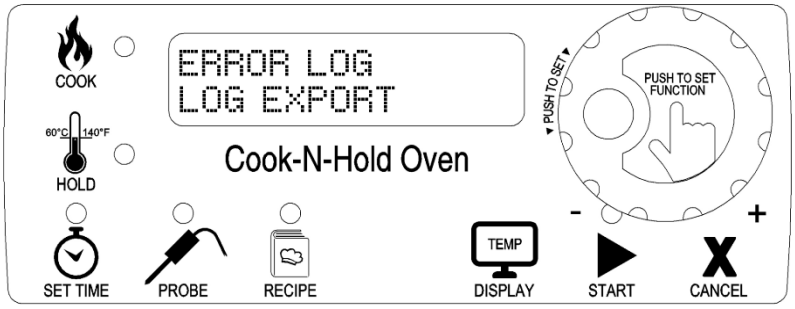
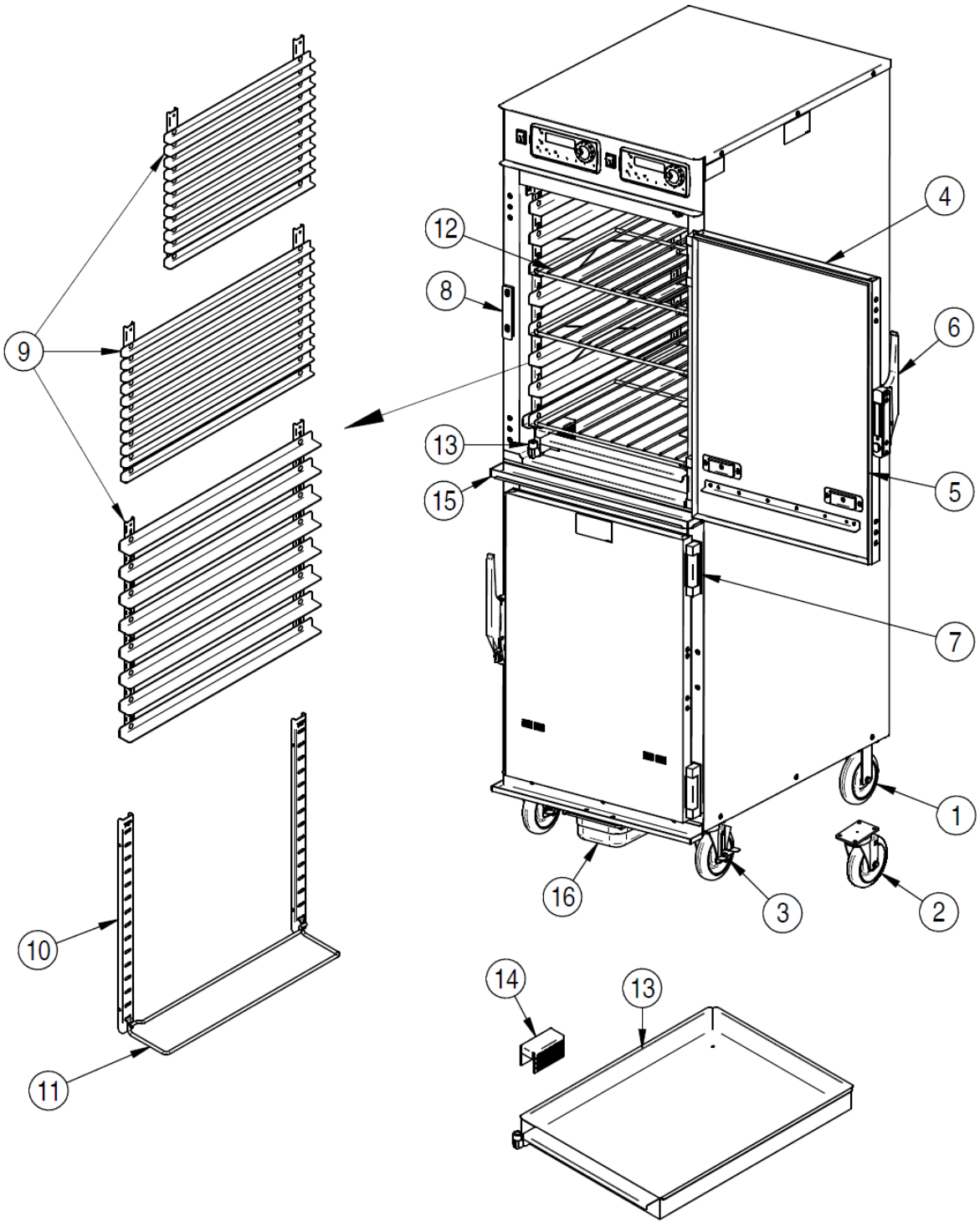


Fig. 8.4

Press the “CANCEL” button to return to the previous menu.

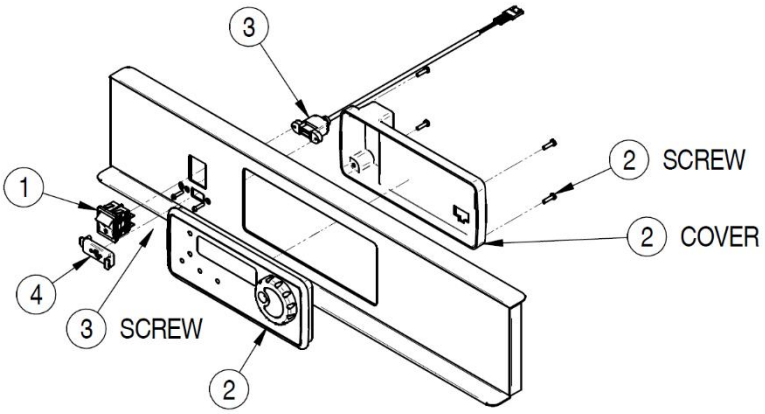
7. REPLACEMENT PARTS

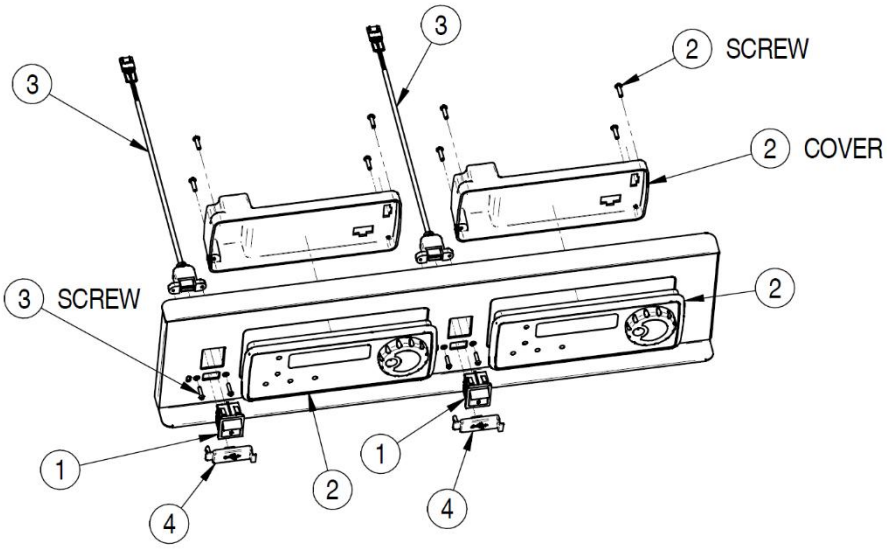
a. OVEN REPLACEMENT PARTS:



No.	Model Nos.	1000CH2EE	1200CH2EE	500CH1EE	750CH1EE
		1000CH1EE	1200CH1EE		
1	Caster, Rigid	0569-306-R	--	--	--
2	Caster, Swivel	--	0569-306	0569-313	0569-313
3	Caster, w/ brake	0569-306-B	0569-306-B	0569-313-B	0569-313-B
4	Door Asm.	1221-702-V-K	1221-689-V-K	1221-710-V-K	1221-711-V-K
	Door Asm., Window	1221-702-MV-K	1221-689-MV-K	1221-710-MV-K	1221-711-MV-K
5	Door Gasket	0861-309	0861-303	0861-306	0861-314
6	Door Latch Kit (Knob)	1006-122-01-K	1006-122-01-K	1006-122-01-K	1006-122-01-K
	Door Latch Kit (Key)	1006-121-01-K	1006-121-01-K	1006-121-01-K	1006-121-01-K
7	Hinge Kit (2)	0519-109-K	0519-109-K	0519-109-K	0519-109-K
8	Latch Strike Kit	1006-122-02-K	1006-122-02-K	1006-122-02-K	1006-122-02-K
9	Pan Slide Insert (1)	0692-200-N	--	0692-202	0692-203
10	Post, Angle (1)	--	0696-296	--	--
11	Angle Kit (2 per kit)	--	0621-281-K	--	--
12	Wire Shelf	1170-212	1170-217	1170-030-SS	1170-217
13	Drip Pan (interior)	1017-115	1017-145	1017-109	1017-117
14	Drip Pan Strainer	1052-094	1052-094	1052-094	1052-094
15	Drip Tray (center)	1017-159	1017-146	--	--
16	Drip Pan (exterior)	1017-058	1017-058	1017-098	1017-098

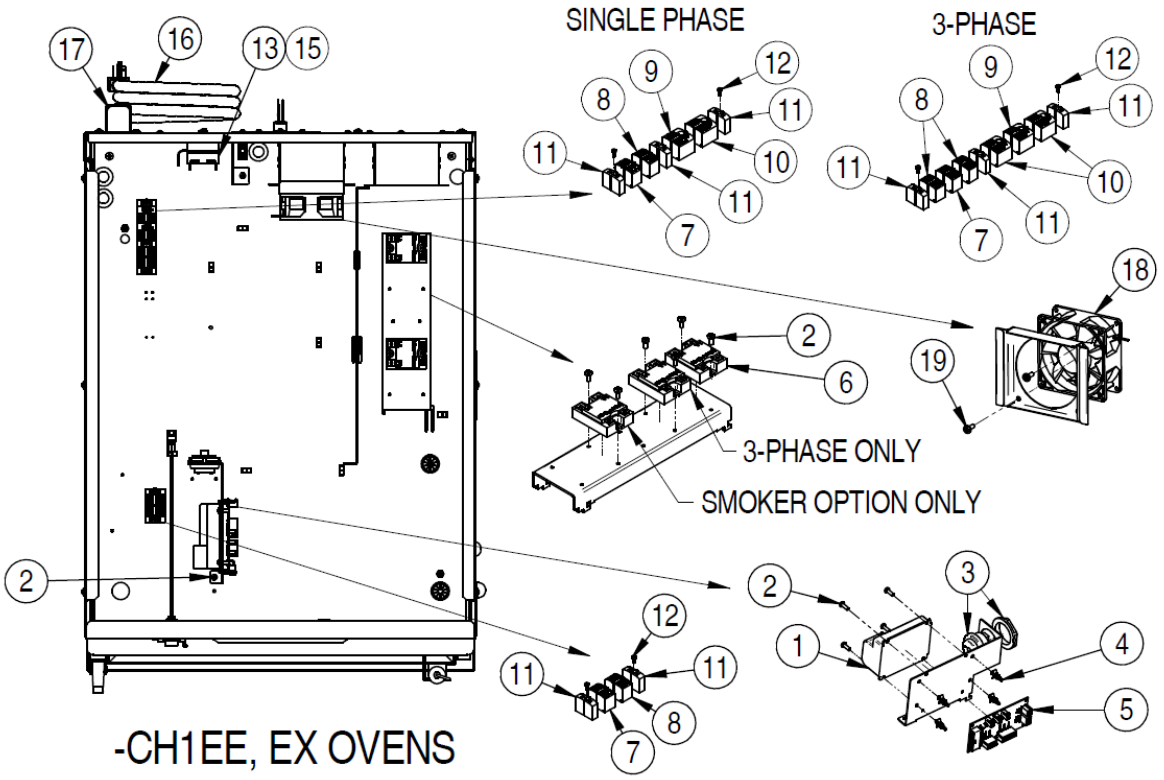
b. ELECTRICAL COMPONENTS-CONTROL:



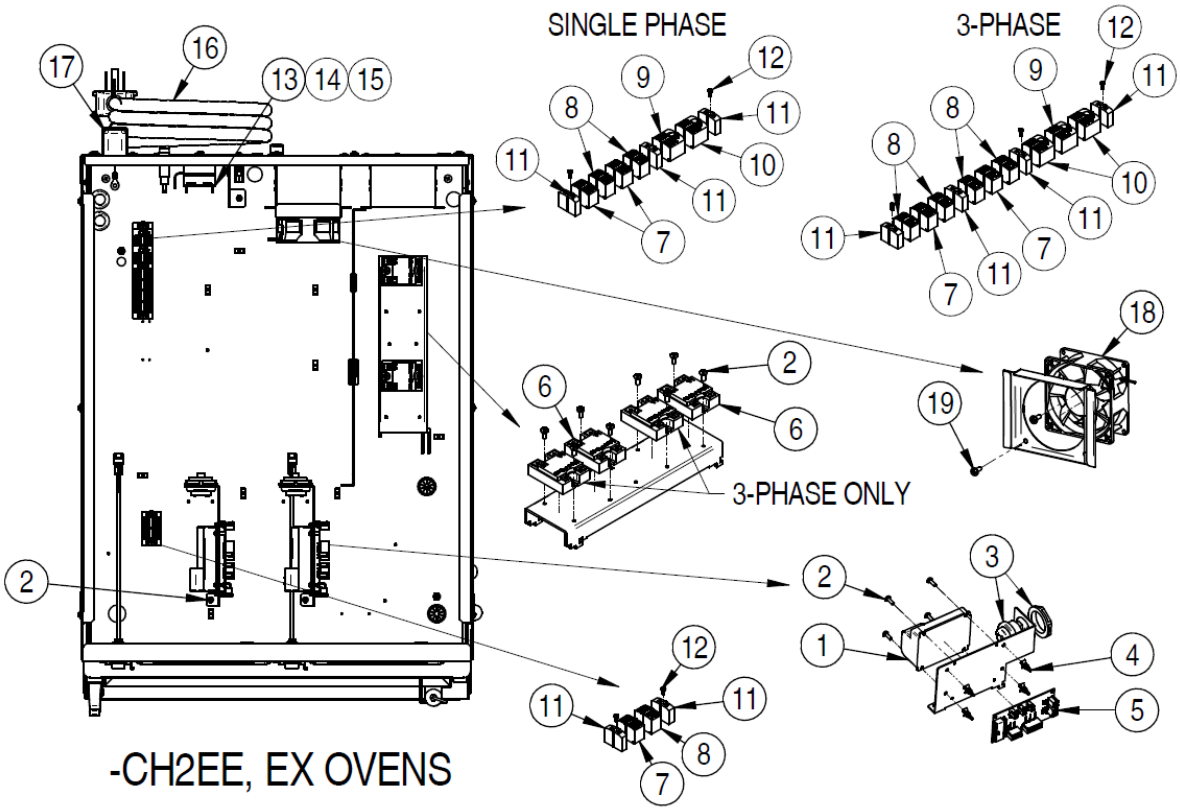


	Model Nos.	**-CH2EE UNITS**	**-CH1EE UNITS**
No.	**Part Description**		
1	Switch, On/Off, 120V	0808-136	0808-136
1	Switch, On/Off, 240V	0808-139	0808-139
2	Digital Control	0848-128-01-K	0848-128-01-K
3	USB Cable	5813-064	5813-064
4	Cover, USB Port	0847-097	0847-097

c. ELECTRICAL COMPONENTS-PANEL:



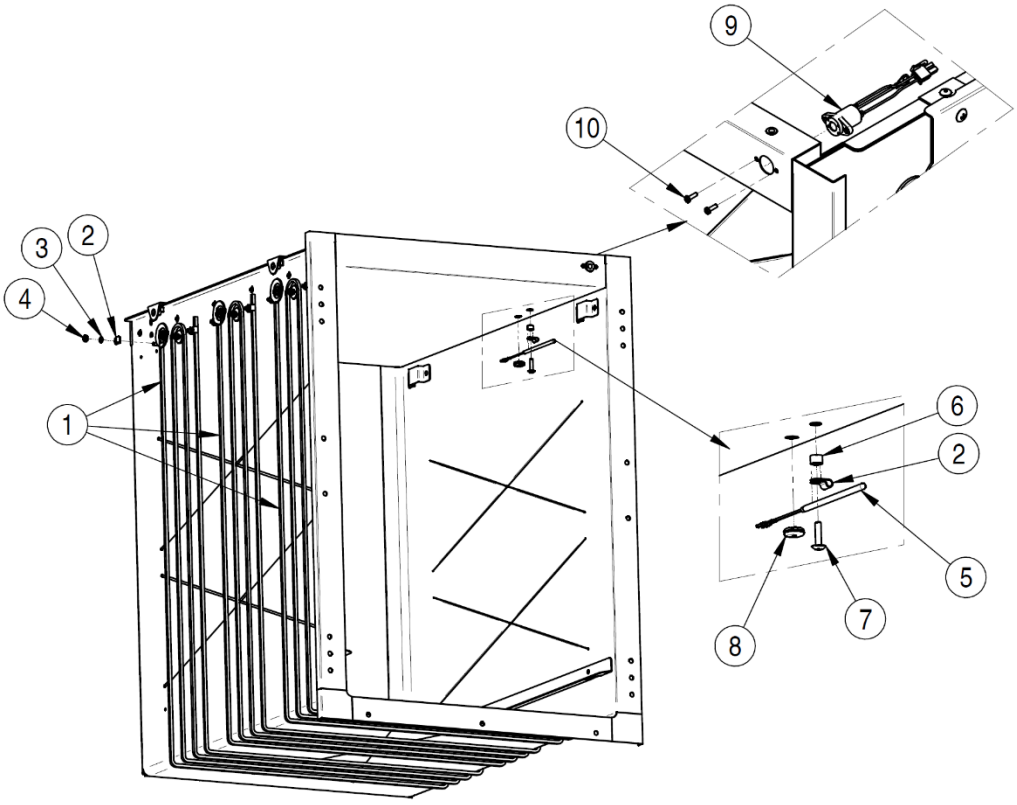
-CH1EE, EX OVENS



-CH2EE, EX OVENS

	Model Nos.	-CH2EE UNITS	-CH2EX UNITS	-CH1EE UNITS	-CH1EX UNITS
No.	**Part Description**				
1	Control Module (HMC12)	0848-129	0848-129	0848-129	0848-129
2	Screw, #8 X 3/8”	0567-093	0567-093	0567-093	0567-093
3	Alarm, Audible	0908-009	0908-009	0908-009	0908-009
4	Standoff, .250	0567-882	0567-882	0567-882	0567-882
5	Jumper Board	0848-134	0848-134	0848-134	0848-134
6	Solid State Relay	0857-136	0857-136	0857-136	0857-136
7	Term Block, 6-pole, BL	0852-134	0852-134	0852-134	0852-134
8	Term Block, 6-pole, BR	0852-138	0852-138	0852-138	0852-138
9	Term Block, 7-pole, BL	0852-135	0852-135	0852-135	0852-135
10	Term Block, 7-pole, BR	0852-139	0852-139	0852-139	0852-139
11	Term Block, END	0852-142	0852-142	0852-142	0852-142
12	Screw, 4-40 X 3/8	0567-874	0567-874	0567-874	0567-874
13	High Limit (upper)	0848-126	0848-126	0848-126	0848-126
14	High Limit (lower)	0848-126-01	0848-126-01	--	--
15	Screw, M4-0.7 X 6mm	0565-002	0565-002	0565-002	0565-002
16	Power Cord, 120V	--	--	0810-065-72-01	0810-065-72-01
	Power Cord, 1Ph, 240V	0810-163 03	0810-163-03	0810-173-03	0810-173-03
	Power Cord, 3Ph, 240V	0810-164-03	0810-164-03	0810-164	0810-164
17	Strain Relief	0818-095	0818-095	0818-110	0818-110
18	Vent Fan, 100-240V	0769-225	0769-225	0769-225	0769-225
19	Screw, 10-32 X 1/2	0567-396	0567-396	0567-396	0567-396
20	Thermostat, Limit, 130°F	0848-034	0848-034	0848-034	0848-034

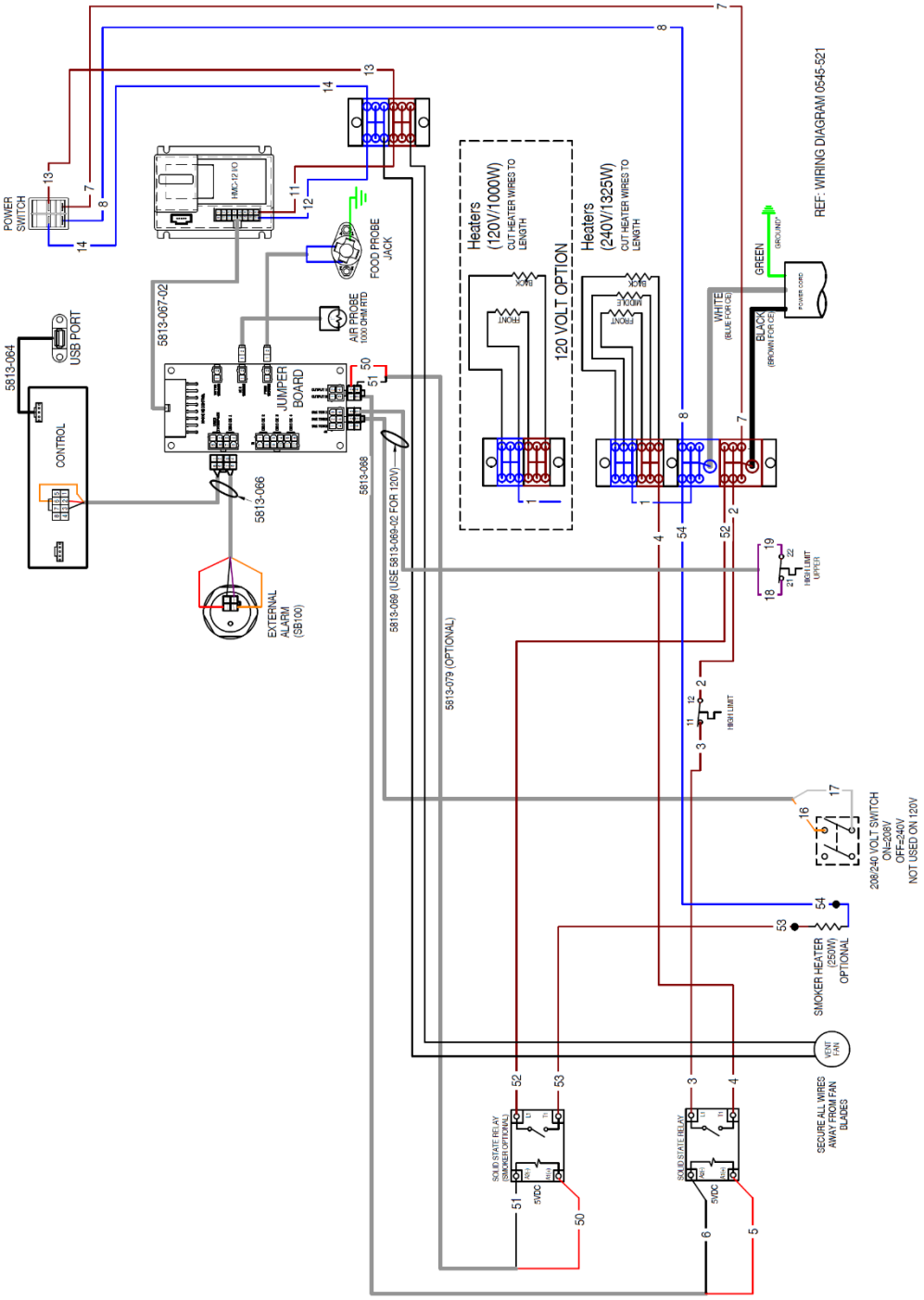
d. ELECTRICAL COMPONENTS-OVEN:



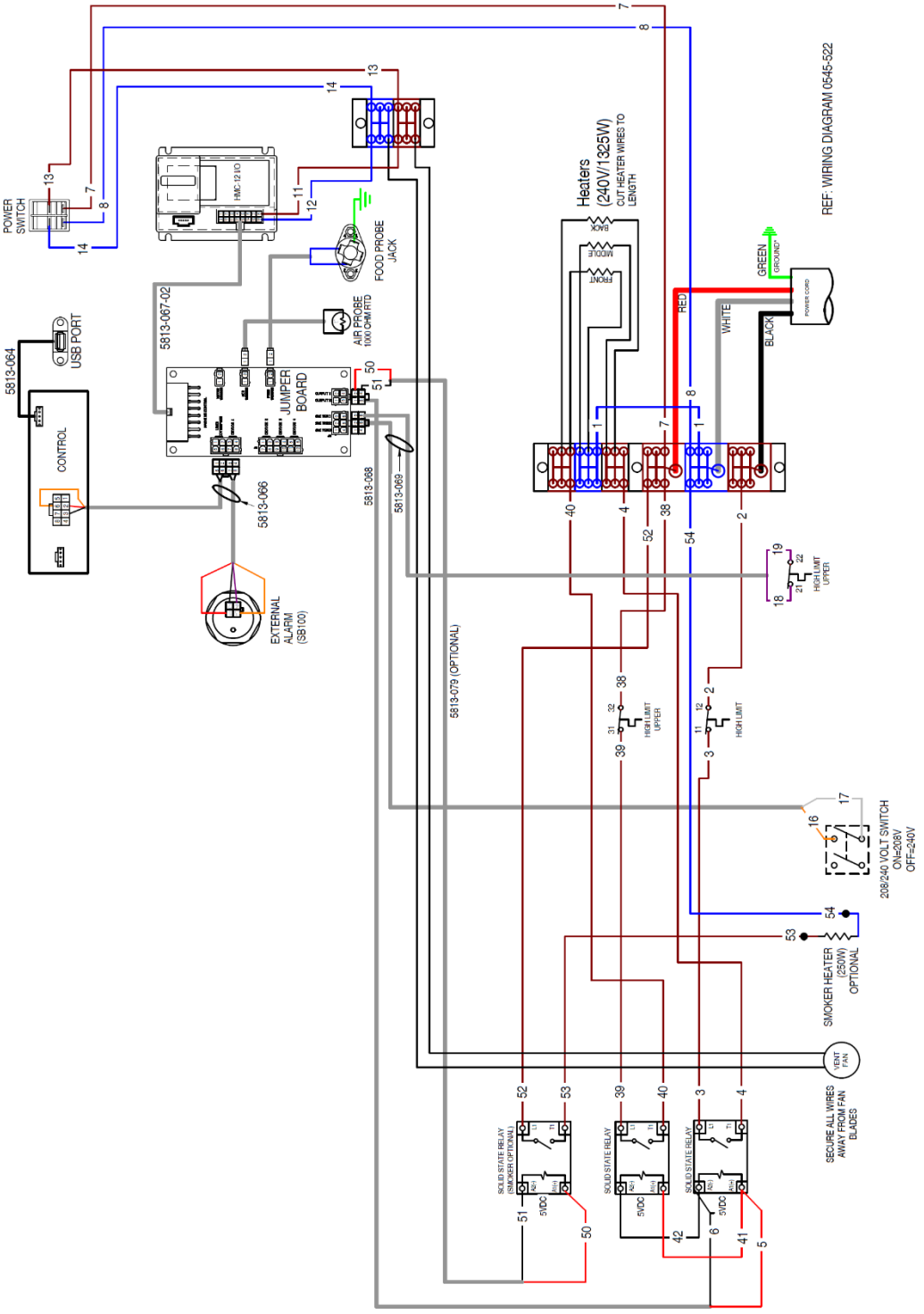
No.	Part Description	Part Number
1	Heater, 240V	0811-296-K
	Heater, 120V	0811-295-K
2	Clamp, Tube	0806-069
3	Washer, Lock, #10	0567-074
4	Nut, 10-24	0567-060
5	Sensor, Control	0848-091-01
6	Spacer	0818-017
7	Screw 10-24 X 3/4	0567-123-P
8	Grommet	1202-016
9	Food Probe Connector	0848-106-05
10	Screw, 4-40 X 3/8	0567-679

8. WIRING DIAGRAMS:

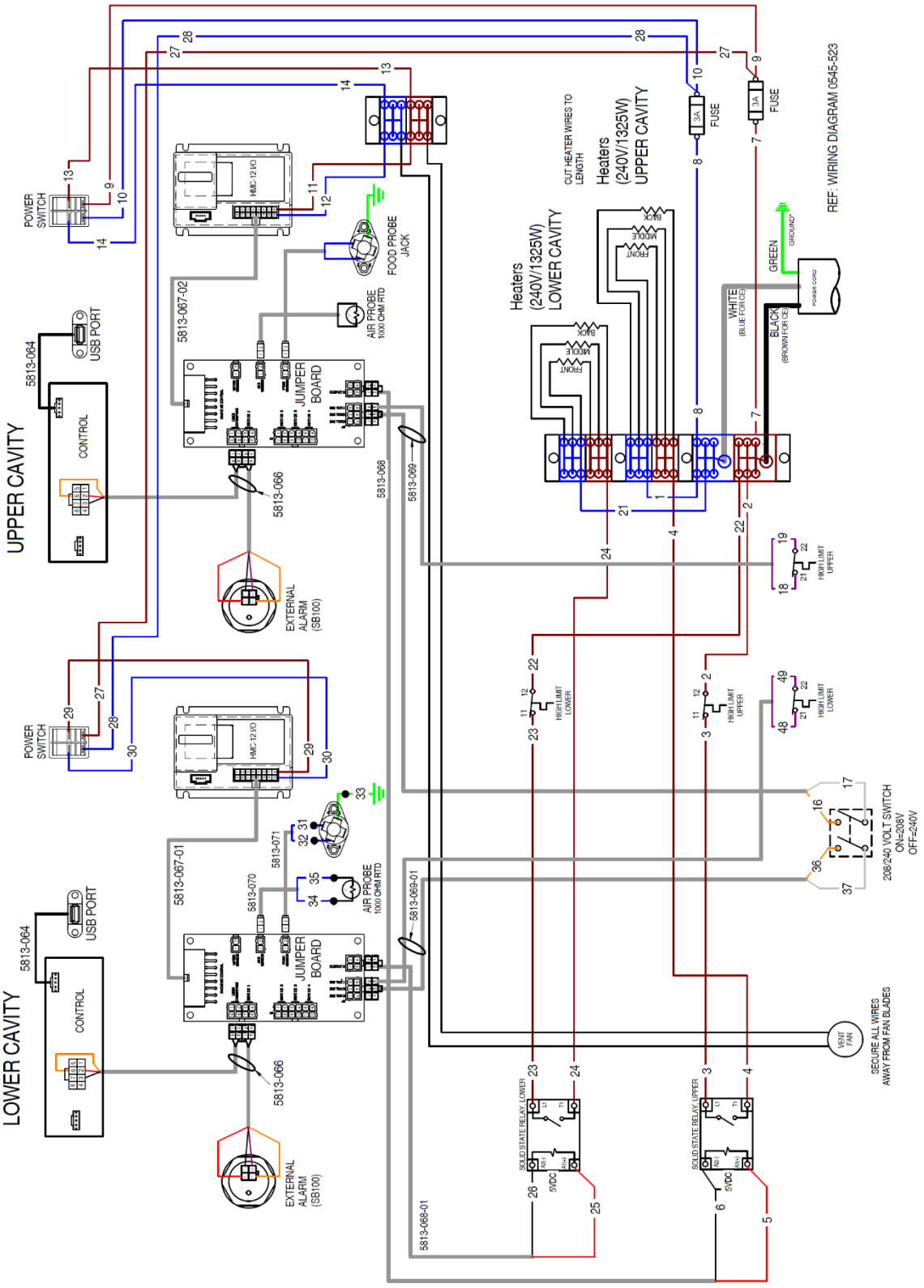
Models: 500CH1EE, 750CH1EE, 1000CH1EE, 1200CH1EE
(Single Phase)



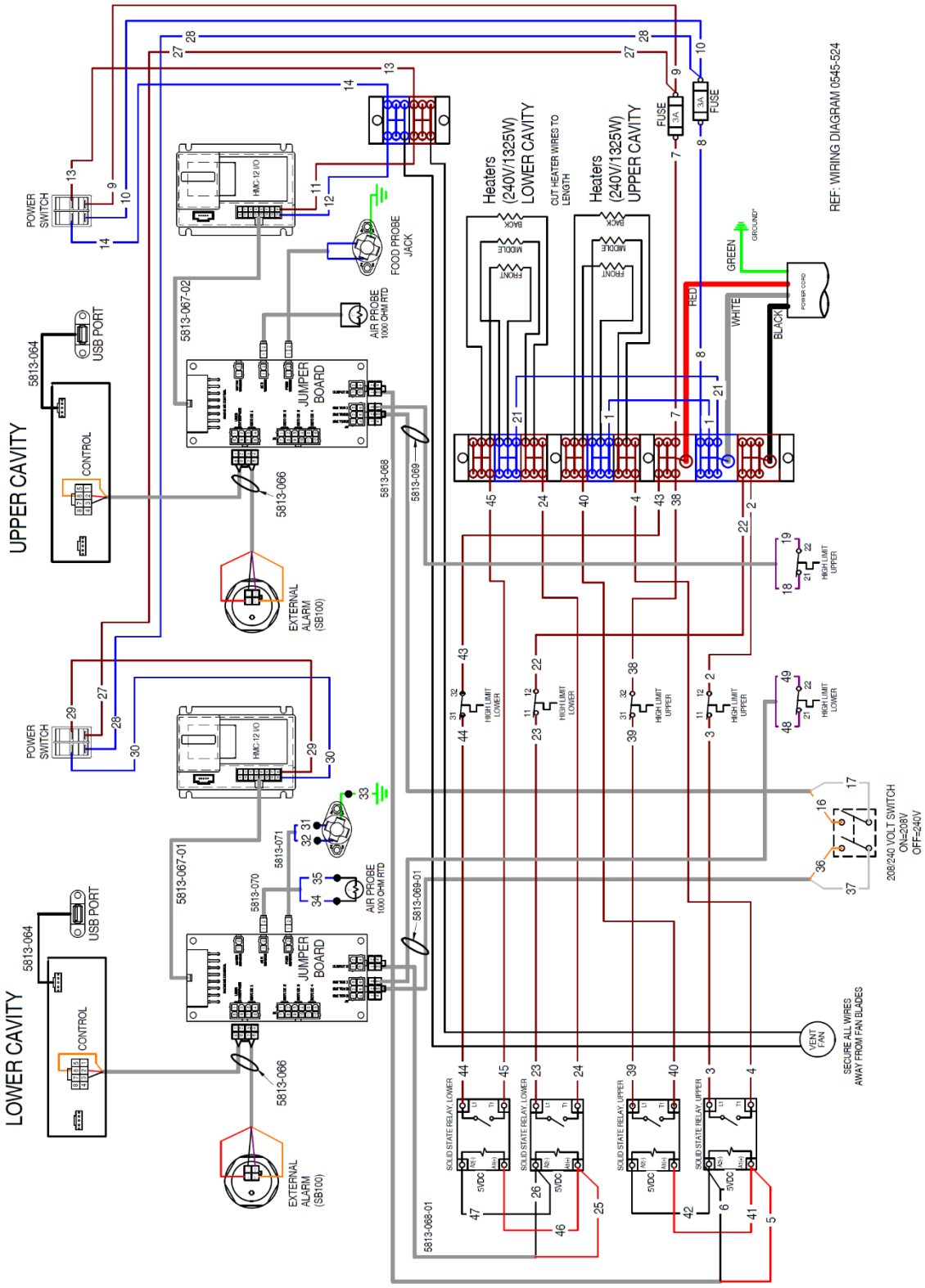
Models: 500CH1EE3, 750CH1EE3/EX3, 1000CH1EE3 1200CH2EE3 (3-Phase)



Models: 1000CH2EE, 1200CH2EE (Single Phase)



Models: 1000CH2EE3, 1200CH2EE3 (3-Phase)



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