



CH-“EX” Series Ovens



Use and Care Manual
Original, American English

Contents

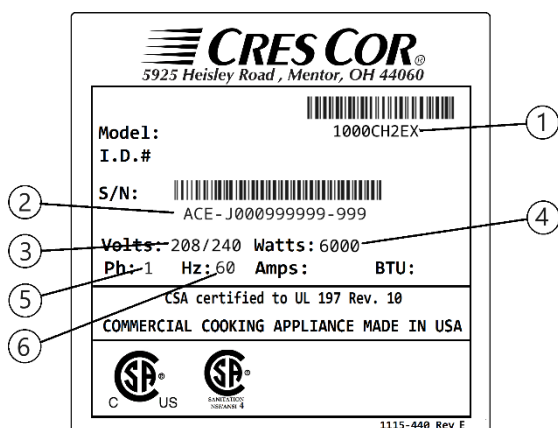
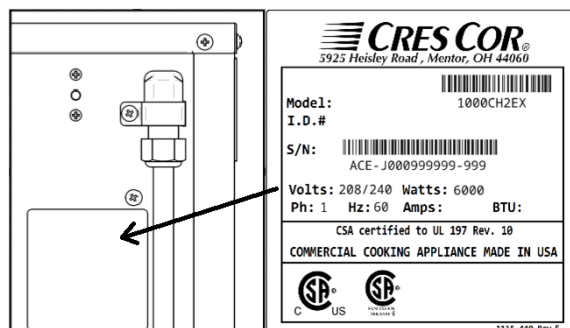
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1. General Information

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

b. Registering Your Oven



Register your new *CRES*COR equipment at:
www.crescor.com/warranty-registration

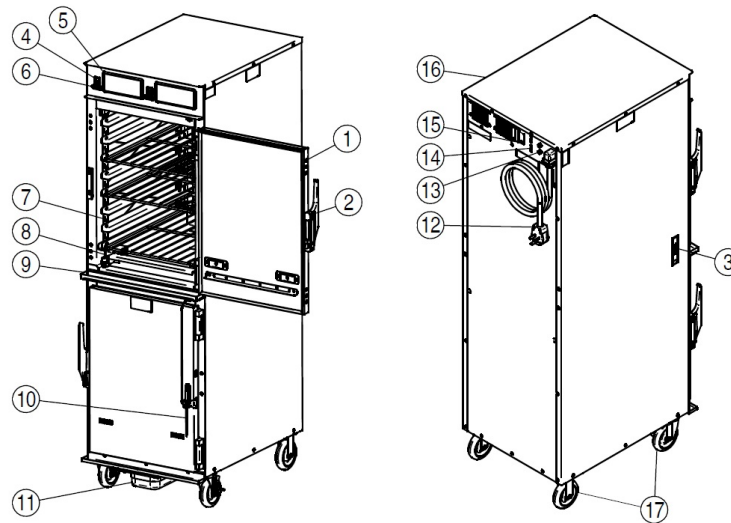
Scan the QR code to register your equipment today.

Completing a survey earns an extra 90-day labor warranty!

If the equipment will not go into service immediately, please indicate that on the warranty registration.

2. Description of Oven

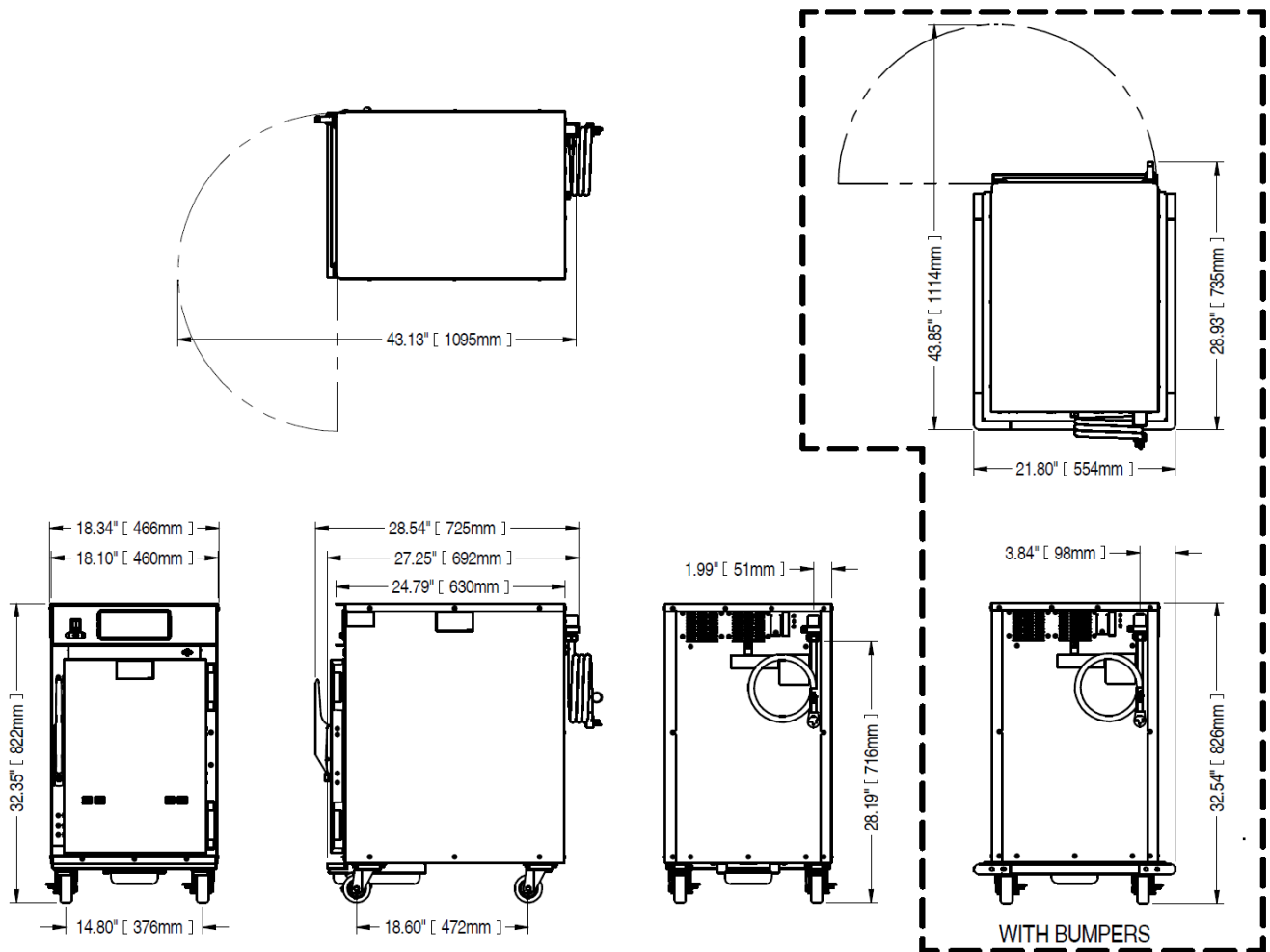
a. Components and Function:



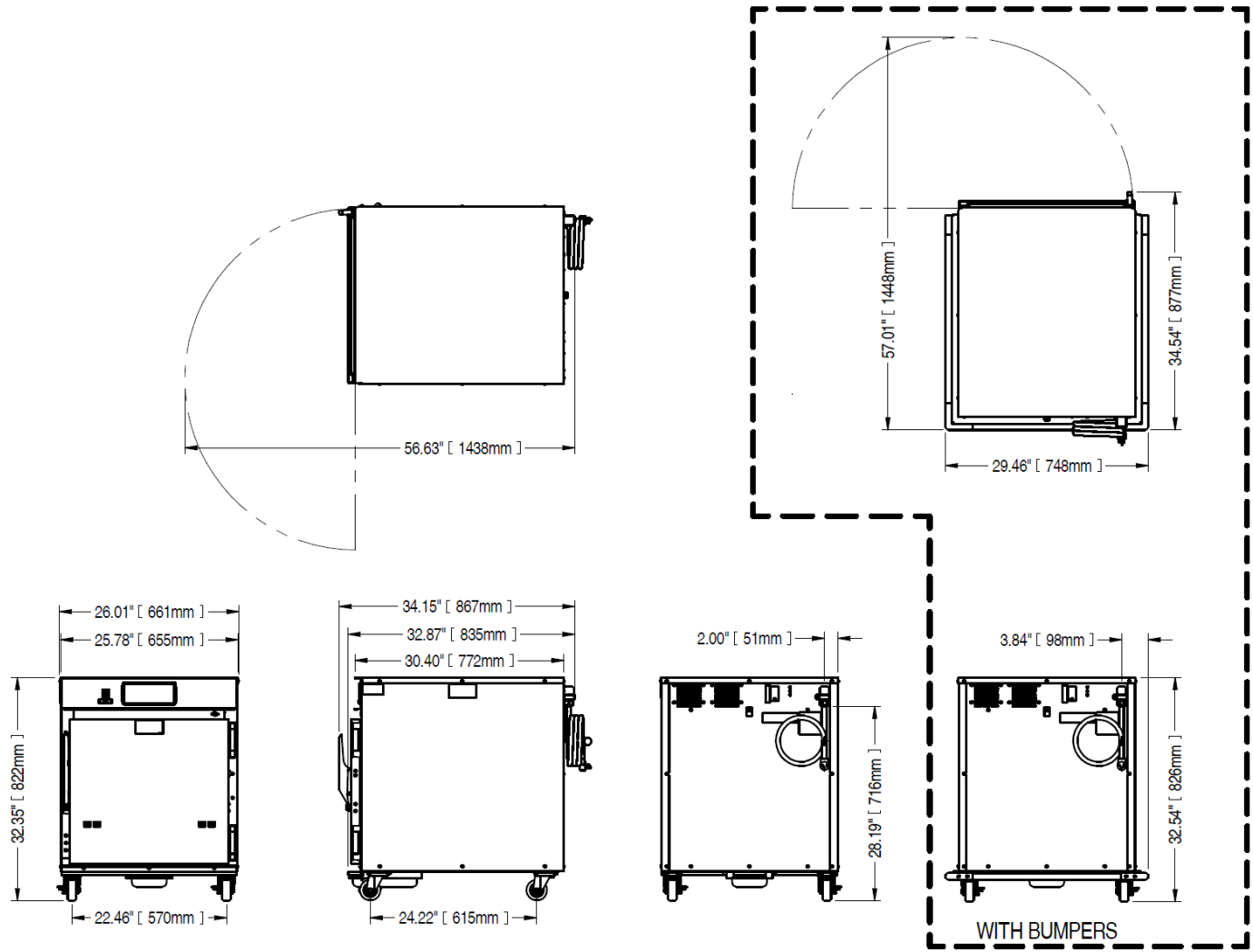
Location	Description	Function
1	Door	Covers and seals the oven chamber
2	Door handle with lock	- Used to open and close the door - Locks door during transport - Handle uses antibacterial material
3	Side pull handles (if equipped)	Used to aid the user in moving the oven
4	Power switch	Used to turn on and off the oven
5	Control	Used to operate the oven
6	USB port (if equipped)	- Used to upload recipes, images, software updates - Used to download recipes, images, HACCP data and Error codes
7	Rack	Used to hold standard-size cooking pans and/or trays
8	Removeable drip pan assembly	Used to catch and contain liquid that may condense from cooking.
9	Removeable drip tray (2 door units only)	Used to catch and contain liquid that may condense from cooking.
10	Food probe (if equipped)	Used to measure internal temperature of food items.
11	Removeable drip pan	Used to catch and contain liquid that may condense from cooking.

12	Power cord	Used to deliver electricity from the wall outlet to the oven
13	Fuse (2 door units only)	Safety device to protect oven controls from a power surge or a short circuit
14	Hi-Limit switch	Safety device to protect the oven from damage from overheating
15	Voltage selection switch	Switch used in conjunction with oven control to operate the oven at the proper power output.
16	Top	Covers and protects the oven wiring
17	Casters	• Use to transport the oven • Front caster equipped with brakes to hold oven in place

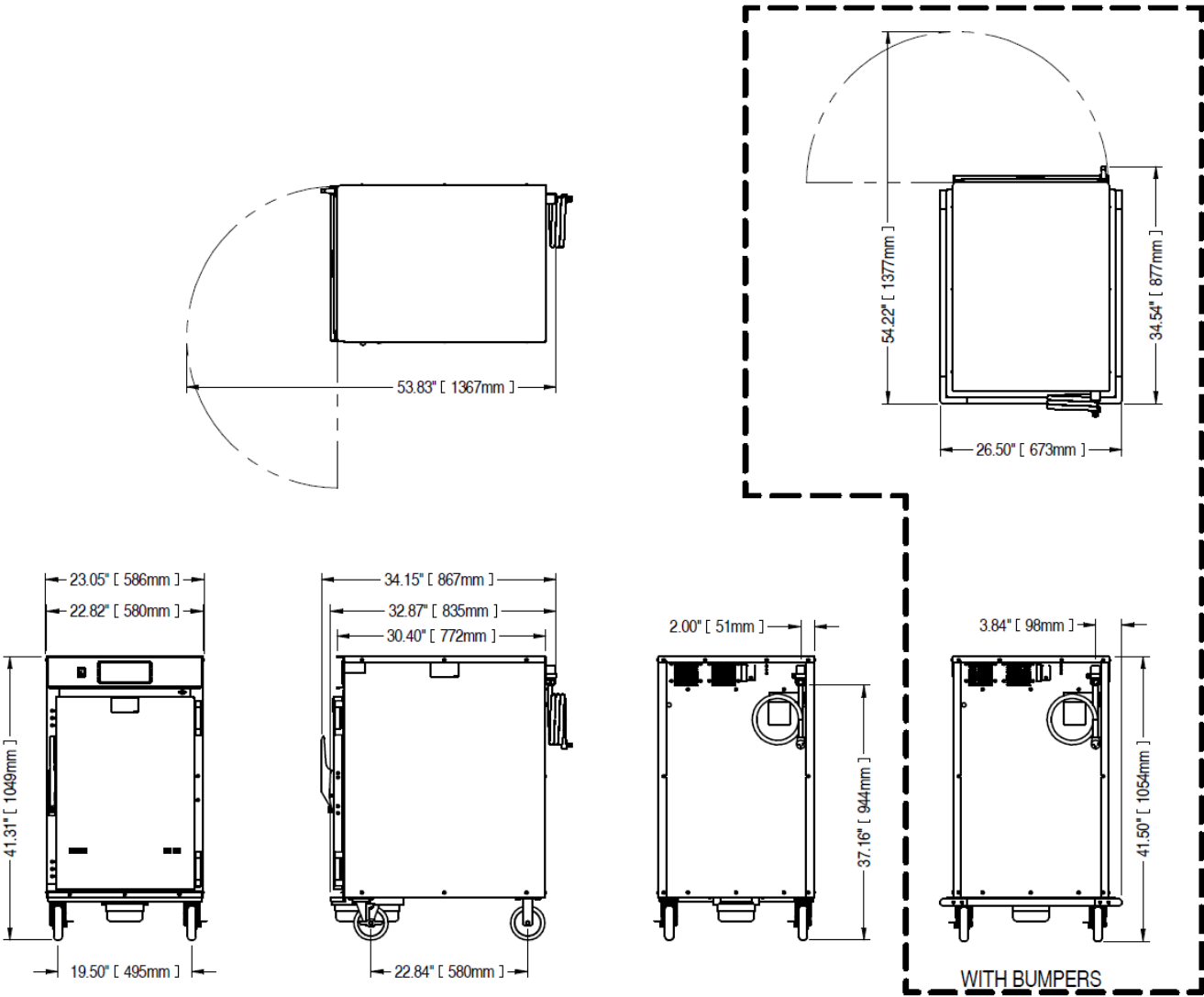
b. Dimension Drawings: 500CH1EX



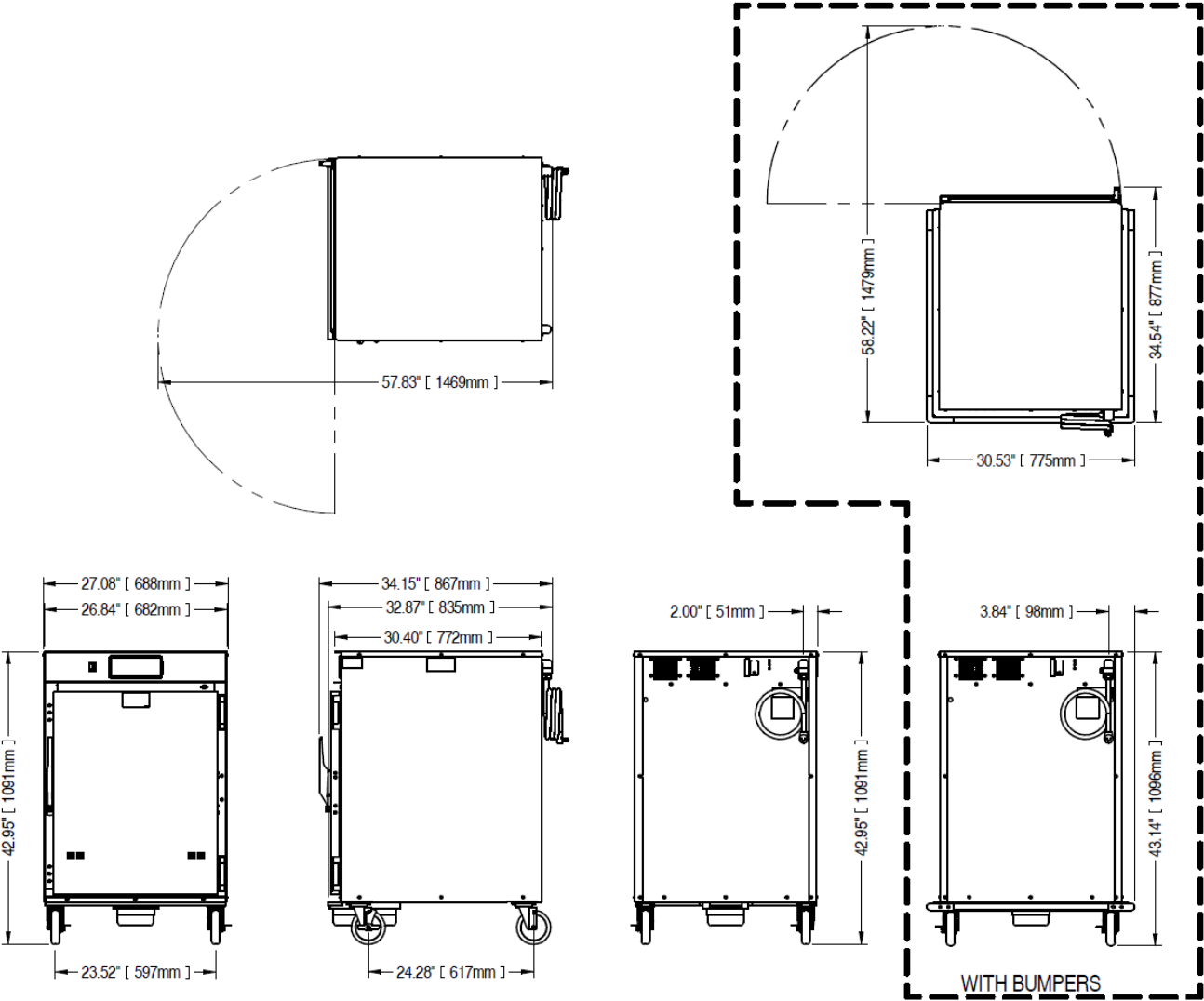
750CH1EX
750CHSK1EX



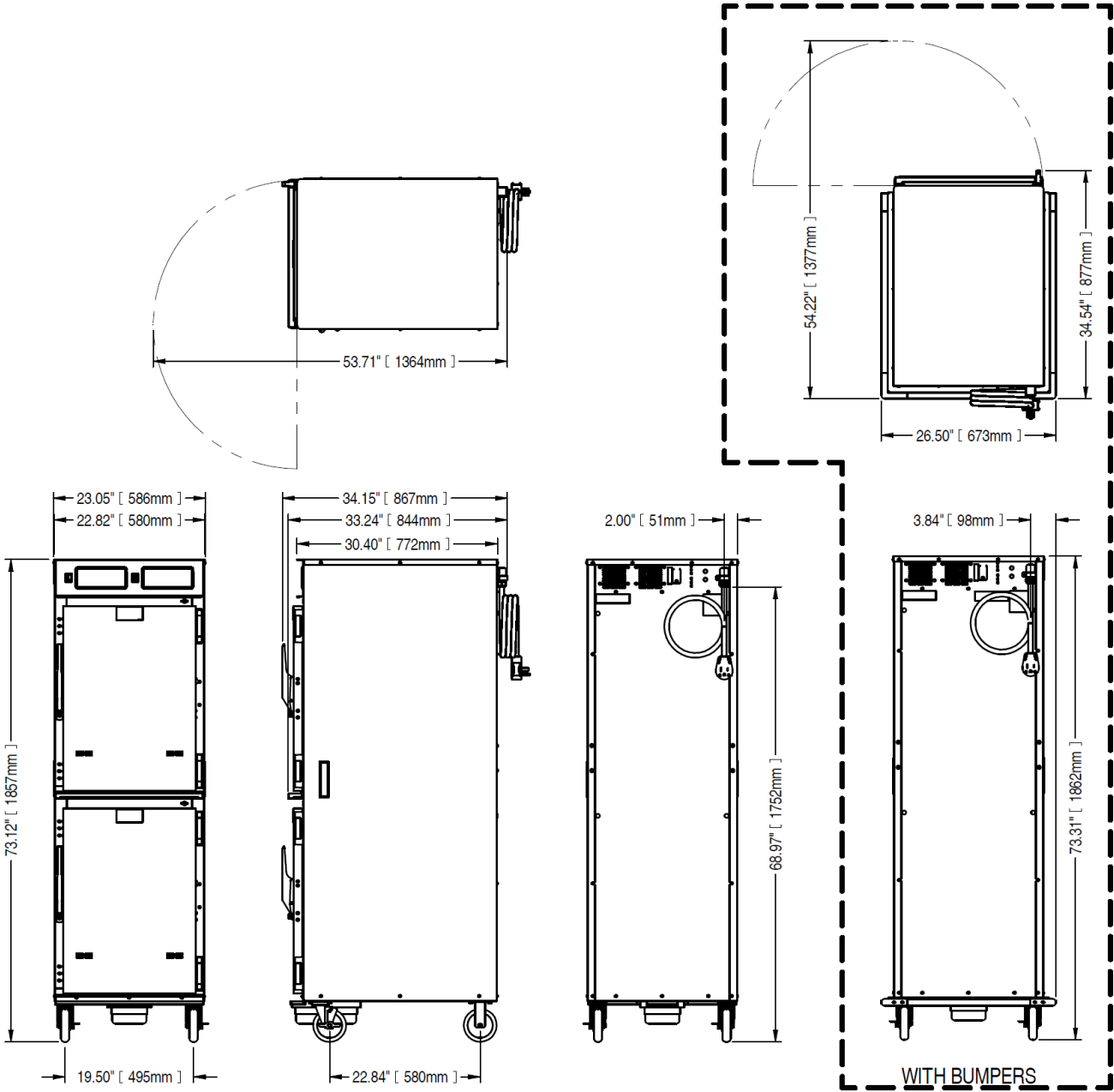
1000CH1EX
1000CHSK1EX



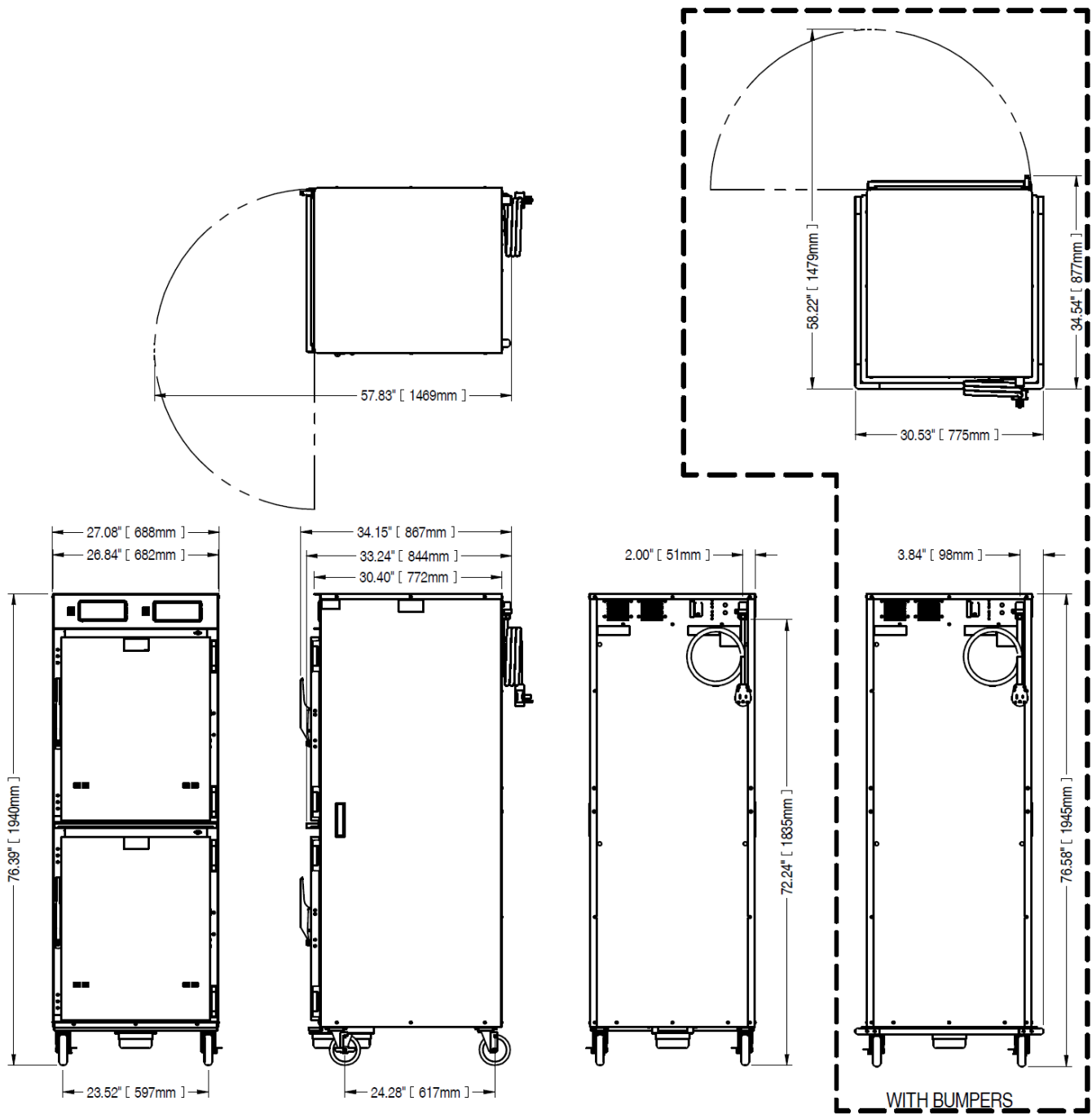
1200CH1EX



1000CH2EX



1200CH2EX



3. 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
	Indicates a hazardous situation which, if not avoided, will result in death or serious injury.
	Indicates a hazardous situation which, if not avoided, could result in death or serious injury
	Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
	Indicates a hazardous situation which, if not avoided, could result in property damage.

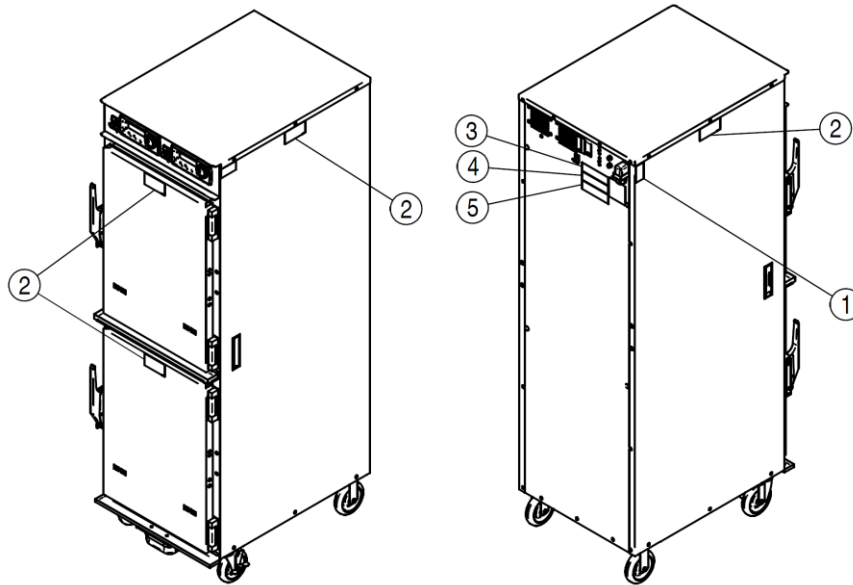
Warning symbol	Meaning
	High Voltage Area / Electric Shock Hazard Warning There is a risk of electrical shock from live parts if cover is removed or if unit is sprayed with water.
	Hot Surface Warning There is a risk of burns from hot surfaces

Additional symbols

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

b. Caution and Warning Labels:

Caution and Warning label locations



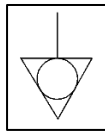
Location	Caution/Warning label	Description
1		WARNING To reduce the risk of electric shock, do not remove or open cover. No user serviceable parts inside. Refer servicing to qualified personnel and disconnect power before servicing. AVERTISSEMENT Pour reduire le risqué de commotion electrique, ne pas oter ni ouvrir de couvercle. Il n'y a pas de pieces reparables par l'utilisateur a l'interieur. Confier le service a du personnel qualifie ed debrancher l'alimentation avant une intervention.
2		CAUTION This surface may be hot. Tres chaude surface.
3		WARNING For use on individual branch circuit only. AVERTISSEMENT Ne brancher que sur un circuit de derivation individual.

4	<table><tr><td>ATTENTION COUPER L'ALIMENTATION ELECTRIQUE AVANT DE REPLACER LE FUSIBLE. REPLACEZ AVEC FUSIBLE 3 AMP.</td><td>CAUTION DISCONNECT FROM POWER SUPPLY BEFORE CHANGING FUSE. REPLACE WITH 3 AMP. FUSES. 1115-167</td></tr></table>	 ATTENTION COUPER L'ALIMENTATION ELECTRIQUE AVANT DE REPLACER LE FUSIBLE. REPLACEZ AVEC FUSIBLE 3 AMP.	 CAUTION DISCONNECT FROM POWER SUPPLY BEFORE CHANGING FUSE. REPLACE WITH 3 AMP. FUSES. 1115-167	(Used on 2 cavity ovens only) CAUTION Disconnect from power supply before changing fuse. Replace with 3 Amp fuses. ATTENTION Couper l'alimentation electrique avant de remplace le fusible. Remplacez avec fusible 3 Amp.
 ATTENTION COUPER L'ALIMENTATION ELECTRIQUE AVANT DE REPLACER LE FUSIBLE. REPLACEZ AVEC FUSIBLE 3 AMP.	 CAUTION DISCONNECT FROM POWER SUPPLY BEFORE CHANGING FUSE. REPLACE WITH 3 AMP. FUSES. 1115-167			
5	<table><tr><td>ATTENTION NE PAS BRANCHER A UN CIRCUIT FONCTIONNANT A UNE TENSION SUPERIEURE A 150 VOLTS PAR RAPPORT A la terre</td><td>CAUTION DO NOT CONNECT TO A CIRCUIT OPERATING AT MORE THAN 150 VOLTS TO GROUND 1115-824</td></tr></table>	 ATTENTION NE PAS BRANCHER A UN CIRCUIT FONCTIONNANT A UNE TENSION SUPERIEURE A 150 VOLTS PAR RAPPORT A la terre	 CAUTION DO NOT CONNECT TO A CIRCUIT OPERATING AT MORE THAN 150 VOLTS TO GROUND 1115-824	(Used on 220-240V units) CAUTION Do not connect to a circuit operating at more than 150 volts to ground. ATTENTION Ne pas brancher à un circuit fonctionnant à plus de 150 volts par rapport à la terre.
 ATTENTION NE PAS BRANCHER A UN CIRCUIT FONCTIONNANT A UNE TENSION SUPERIEURE A 150 VOLTS PAR RAPPORT A la terre	 CAUTION DO NOT CONNECT TO A CIRCUIT OPERATING AT MORE THAN 150 VOLTS TO GROUND 1115-824			

c. 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.
- This cabinet must be properly grounded in accordance with local electrical codes. If local codes do not exist, grounding must comply with the current edition of the National Electrical Code ANSI/NFPA No 70.
- CE-approved cabinets are equipped with an equipotential-bonding terminal marked with the equipotential symbol. Provisions for earthing are to be made in accordance with IEC:2010 60335-1 section 27 or local codes.



- Equipotential symbol:

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.

d. 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.

e. 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.

f. 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. Installation 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

g. Oven Intended Use:

The *CRESCOR* Cook-N-Hold Oven is a versatile oven that enables the operator to cook food and to hold prepared foods for serving. The touch screen HMI control allows precise tailoring of times and temperatures to efficiently cook your food to your high standards. We want you to delight your diners while realizing efficiencies that increase your bottom line.

1. The Oven's intended use

- This oven is to be used with food in or on bakeware.
- Bakeware used inside the cabinet may be constructed of stainless steel, aluminum, ceramic, enameled steel, or glass (providing the glass is free from damage).
- The oven is intended for exclusive use for professional commercial applications (such as restaurants, commercial kitchens, bakeries, or bar/tavern kitchens) or institutional applications (such as hospital kitchens, prison kitchens, or school kitchens).
- The oven is intended for exclusive use by professional commercial or institutional personnel.

2. Limitations on use of the Oven

- No direct food contact with oven or oven components is permitted.
- The oven is not to be used by the general public or employees who have not been trained in the use and care of the oven.
- The oven is not to be used in non-commercial kitchens, break rooms or common areas.
- Not for use for the continuous mass production of food.

3. Staff requirements for using the Oven

- Only staff that have been trained in the use and care of the oven have exclusive use of the oven.

4. The Oven's functional capability

- The oven should only be used if it is free from damage.
- The oven should only be used if all covers and panels are properly installed.
- The oven should only be used if it is clean and free from the buildup of food, grease, oils, or other materials.

5. Requirements for the area surrounding the Oven:

Immediate surroundings

- Use only if ambient temperatures are between 40°F and 95°F.

- The oven should only be used on a level surface, capable of supporting the weight of the oven and its contents.
- The floor and immediate area around the oven should be dry.
- Do not use outdoors unless protected from rain and wind.
- Do not move the oven during operation.
- Do not store potentially flammable materials around the oven.

6. Required for cleaning:

- Only use the cleaning agents recommended by the manufacturer.
- Only use the cleaning tools specified by the manufacturer. See “Cleaning: For best results” in the manual.
- Do NOT use a pressure washer or steam cleaner to clean the unit.

4. Getting Started

a. Unpackaging:

** WARNING : MOVING HEAVY LOAD HAZARD**

- Make sure you have the appropriate lifting equipment.
- Make sure you have enough personnel to move the oven.
- Make sure to wear the required personal protective equipment.

OVEN WEIGHT

Model	WEIGHT (lbs)	WEIGHT (kg)
500CH1EX	147	67
750CH1EX	207	94
750CHSK1EX	210	96
1000CH1EX	216	98
1000CHSK1EX	222	101
1000CH2EX	381	173
1200CH1EX	236	107
1200CH2EX	400	182

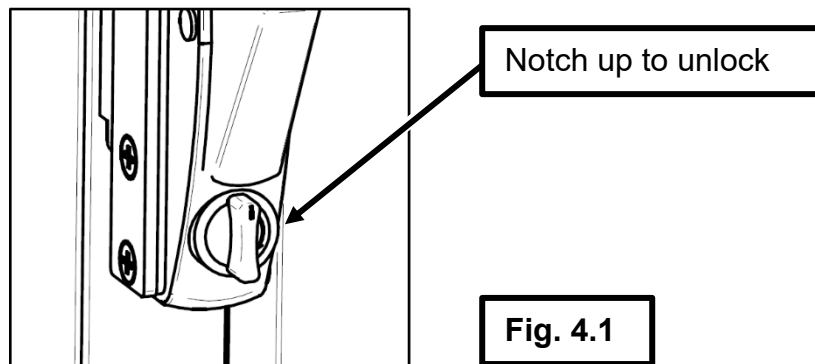
1. Inspect the packaging for any damage. If there appears to be damage from the oven being transported, notify *CRESCOR* Customer Care immediately.
2. Remove the outer packaging.
3. Inspect the unit for any damage. If there appears to be damage from the oven being transported, notify *CRESCOR* customer care immediately.

Do not operate the oven if the oven is damaged.

4. Remove the protective film on the outside of the oven and from the face of the control screen(s).

NOTE: If the door hinge position is to be reversed, do not remove the protective covering from the door until the door is reinstalled on the oven.

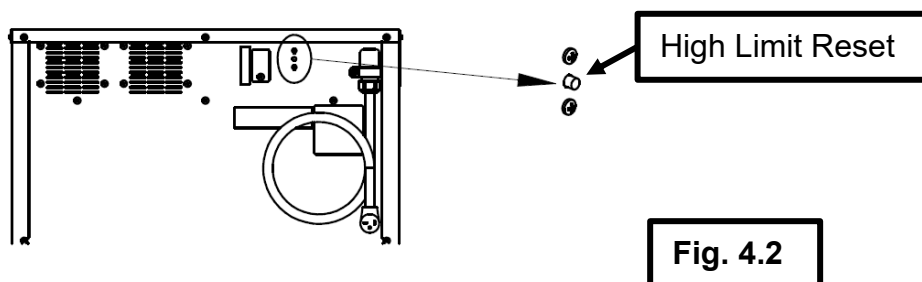
5. To open the door, turn the lock knob so that the notch in the grip is facing up, then pull the handle. The latch is magnetic. The handle extends a pin to push the door away from the latch. See Fig. 4.1.



6. Remove the documentation from inside the oven and retain it for reference.
7. Remove the unit from the pallet. Make sure you have enough personnel and appropriate lifting equipment to move into position. Use appropriate lifting techniques and personal protective equipment.
8. Remove all interior packaging and removeable interior components (pan slides, angle posts, angle slides, drip pans, etc) that accompany the oven.
9. Dispose of packaging material per local codes.
10. The cabinet is built to customer order. If you want to change the hinge position of the cabinet door, please contact your maintenance or service provider to properly change the hinge position of the door.

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. 4.2.



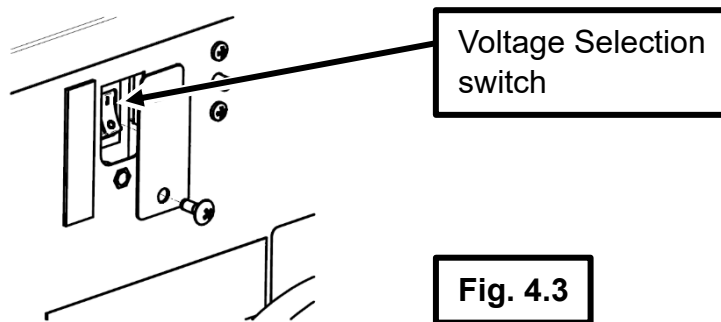
c. Voltage Selection Switch:

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

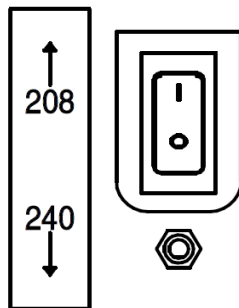
Make sure the voltage selection switch position matches the supply voltage to the oven.

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. 4.3.



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 (O) for 240V.



4. Install the voltage selection switch cover.

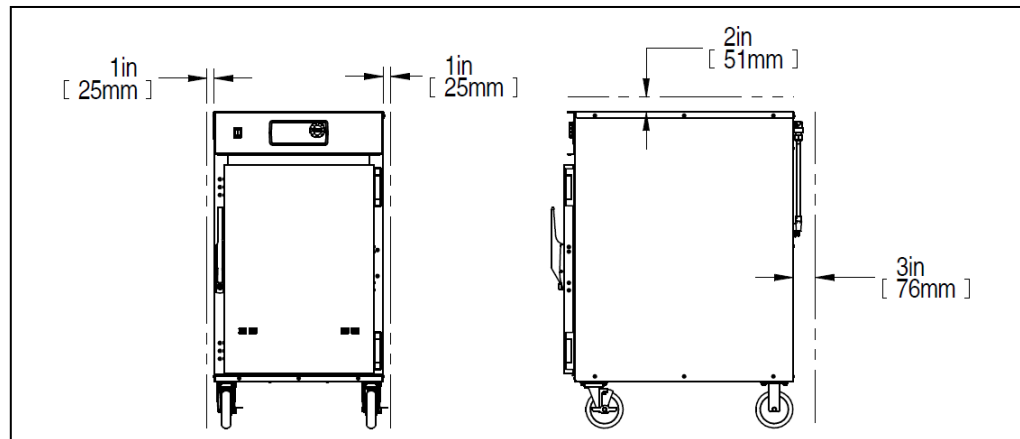
d. Placing the Oven:

⚠ WARNING : This appliance must not be installed where the public has access.

Location: Position the oven where it makes sense for the best workflow in the facility, on a level surface that will support the weight of the oven loaded with product, and where the minimum required space is available.

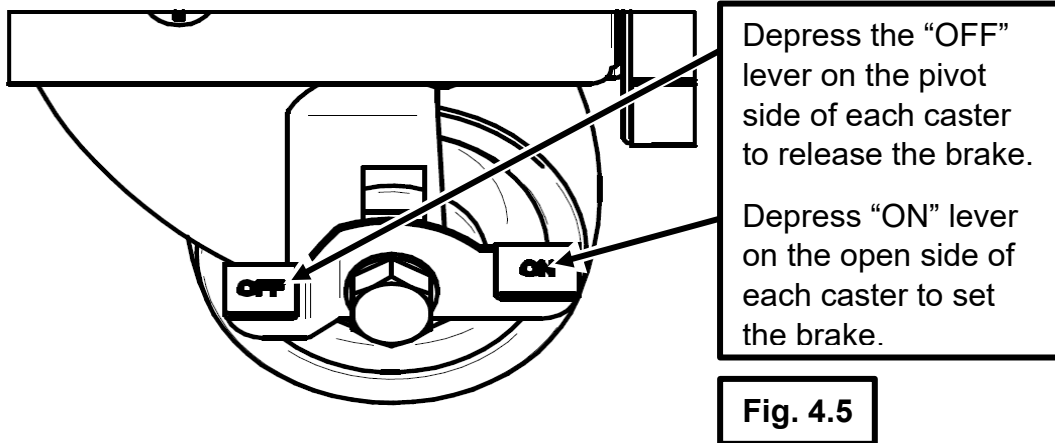
NOTE: Installation must conform to local codes. The authority having jurisdiction to enforce the codes will have the responsibility for interpretation of local rules.

Minimum clearance:



- It should be within 5ft. (1.5 meters) of the proper electrical power outlet.
- It should not be used in areas prone to exposure to water.
- It should not be used near any flammable vapors.
- Use in ambient temperatures below 50° F. (10°C.) may adversely affect performance.

- Lock the wheels when the oven is in position to prevent the oven from moving when in use. See Fig. 4.5.



e. 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.

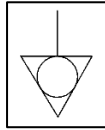
ELECTRICAL SPECIFICATIONS:

Model No.	Volts	Watts	Amps	Hertz	Phase	Plug
500CH1EX120 750CH1EX120 750CHSK1EX120	120	2000	16.7	60	1	NEMA 5-20P
500CH1EX 750CH1EX 750CHSK1EX 1000CH1EX 1000CHSK1EX 1200CH1EX	208	3000	14.4	60	1	NEMA 6-20P
	240	3000	12.5			
500CH1EX3 750CH1EX3 750CHSK1EX3 1000CH1EX3 1000CHSK1EX3 1200CH1EX3	208	3000	8.3	60	3	NEMA L15-20P
	240	3000	7.2			
1000CH2EX 1200CH2EX	208	6000	28.8	60	1	NEMA 6-30P
	240	6000	25			
1000CH2EX3 1200HH2EX3	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.**

⚠ WARNING : ELECTRICAL SHOCK HAZARD

- This cabinet must be properly grounded in accordance with local electrical codes. If local codes do not exist, grounding must comply with the current edition of the National Electrical Code ANSI/NFPA No 70.
- CE-approved cabinets are equipped with an equipotential-bonding terminal marked with the equipotential symbol. Provisions for earthing are to be made in accordance with IEC:2010 60335-1 section 27 or local codes.



Equipotential symbol:

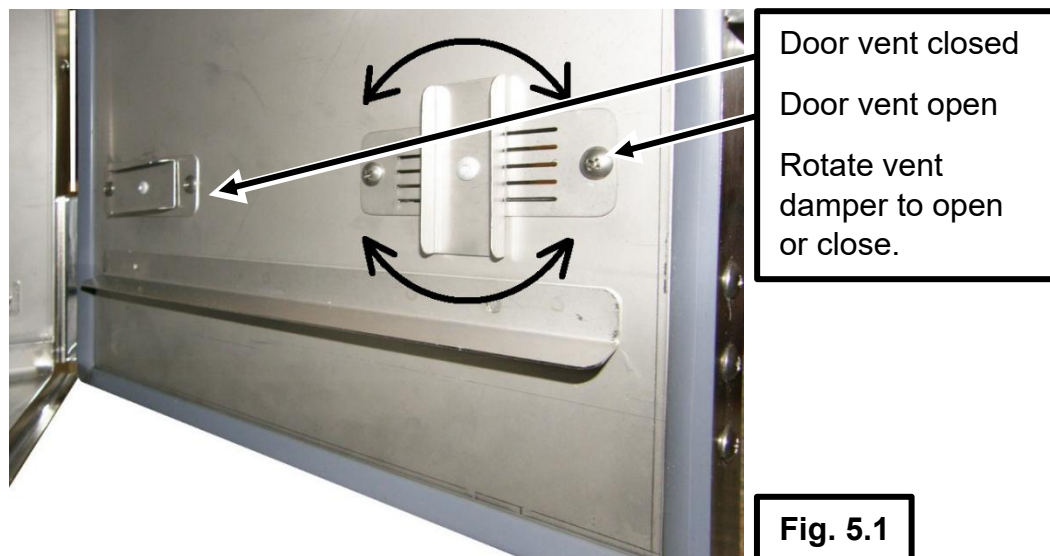
5. Use of the Oven

a. Door Vent Adjustment:

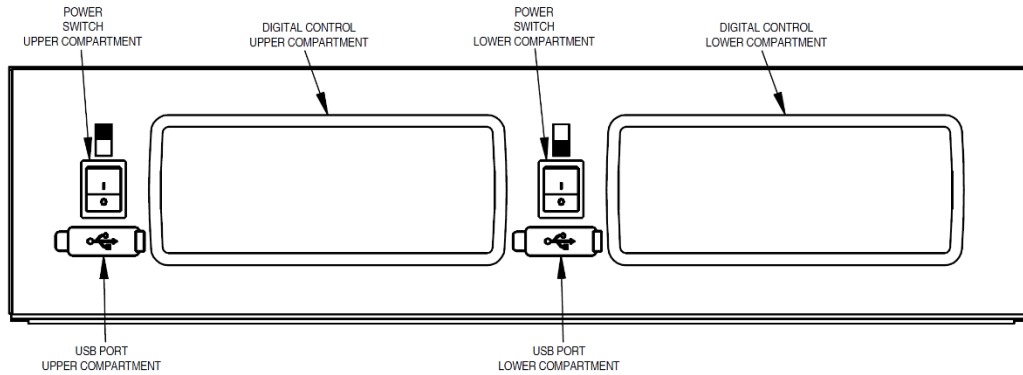
The purpose of the door vents is to help regulate the humidity inside the oven chamber.

- Vents that are open allow more moisture to escape out the vents, making the air inside the chamber dryer.
- Vents that are closed maintain moisture, keeping the air inside the chamber moist for products that are to remain moist.

Vent operation. See Fig. 5.1



b. 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.

c. Before Putting ANY Food into the Oven:

CAUTION : FOOD CONTAMINATION HAZARD

Do not put food into oven until the “burn off” any manufacturing oils, chemical treatments, and sealant residue takes place.

1. Plug in the oven, turn it on, and let it warm up to 350°F (176°C). Maintain this temperature for at least 1 hour.
2. Turn off the oven, carefully open the door, and let it cool for 1 hour.
3. Wipe the inside of the oven clean with a mild solution of detergent and hot water. Rinse with a clean rag and clear water.

d. 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.

NOTE: For first time use, or after a long period of not being in use, the control will prompt to have the time and date entered. See “Set the time” and “Set the date”.

3. The HOME Screen will be displayed.

HOME Screen Layout:

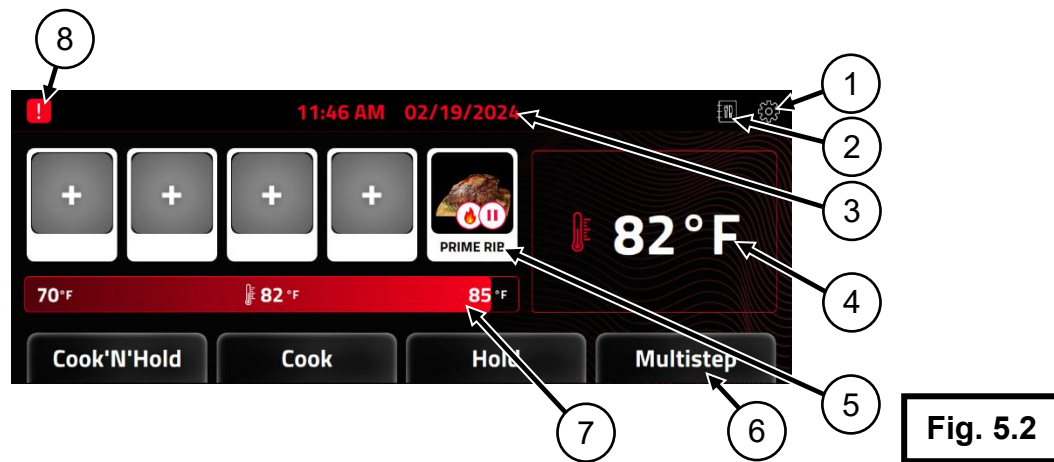
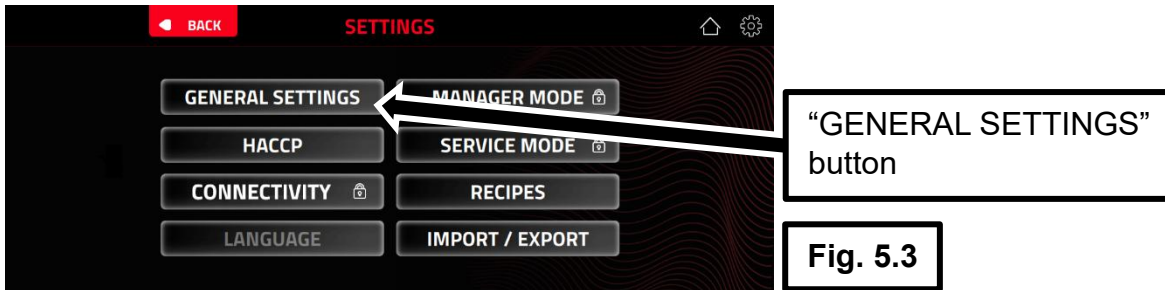


Fig. 5.2

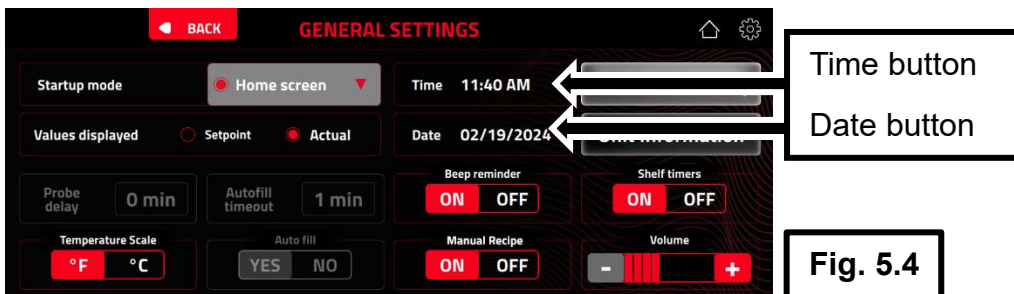
NO.	DESCRIPTION	FUNCTION
1	SETTINGS icon	Press the SETTINGS icon to display the SETTINGS screen anytime it is displayed.
2	RECIPES icon	Press the RECIPES icon to display the “RECIPES” screen. Press the RECIPES icon to display the “RECIPES” screen to create a recipe, edit, delete or start an existing recipe.
3	Time and date display	Displays the current time and date.
4	Temperature display	Displays the current temperature of the cabinet. Tap the display to see the current temperature setting.
5	Favorite Recipe buttons	These buttons are used to begin a recipe. Five of your favorite recipes can be displayed and accessed from the HOME screen. NOTE: Programmed recipes will display a picture of the product with the recipe name under the picture on the button. Any buttons that select an unpopulated recipe file will display as gray buttons with a “+” symbol.
6	Recipe type buttons	Press any of the recipe type buttons to go to the desired cooking or holding mode setup screen. These screens will allow you to choose a recipe or to manually set up a recipe for your oven.
7	Heating progress bar	The heating progress bar shows the progress for the heating of the oven to the last HOLD temperature setting. This bar will only function if the “Auto-Heat” is turned “ON” in the “MANAGER SETTINGS 2” screen. See “MANAGER SETTINGS” for more information.
8	Error icon	Displays when there is an error. Press icon to see the error.

4. Set the time:

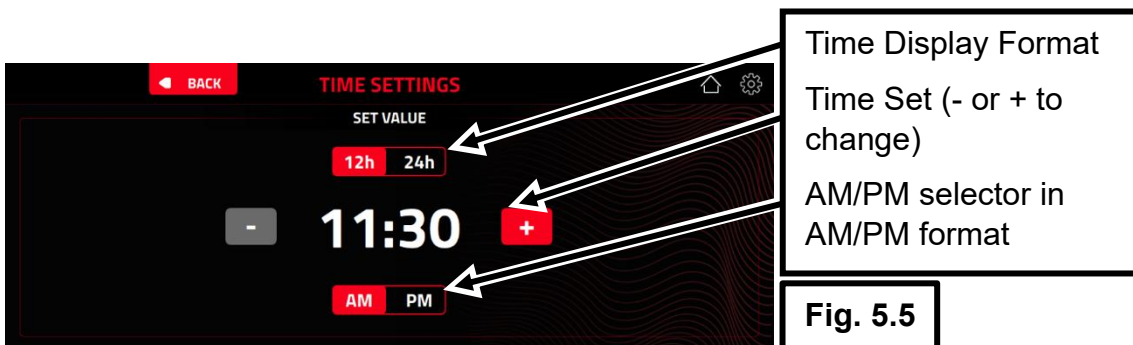
- a. Press the “Settings” button to reach the SETTINGS screen.
- b. Press the “GENERAL SETTINGS” button on the SETTINGS screen.



- c. Press the “Time” button to reach the TIME SETTINGS screen. See Fig. 5.4.



- d. Select 12h or 24h format by sliding the red button to the desired setting. 12h will display hours in A.M. and P.M. 24h will display hours from 01 to 24. See Fig. 3.10.
- e. If 12h is selected, an AM/PM button will appear below the hour:minute display. Slide the red button to shift between AM and PM hours.
- f. Press the gray “-” button to the left of the hour:minute display to make the time earlier. Press the red “+” button to the right of the display to make the time later. It will advance or decrement one minute for a short press and release. Holding either button will cause it to advance or decrement fast.
- g. When setting is done, press the red “BACK” button near the top left of the screen to return to the SETTINGS screen.



5. Set the date.
 - a. From the SETTINGS screen, Press the “Date” button. See Fig. 5.3.
 - b. Slide the button in the DMY/MDY field to the desired format. DMY displays the date as Day, Month, Year. MDY displays the date as Month, Day, Year.
 - c. Press the “SET” button to the left of the date displayed on the screen, this will produce a drop-down calendar.
 - d. Use the arrows in the month field to set the calendar to the current month.
 - e. Press the square on the calendar that represents the current date to select the date. Once the date is selected, the calendar will vanish.
 - f. Use the “Back” button to return to the Settings screen.

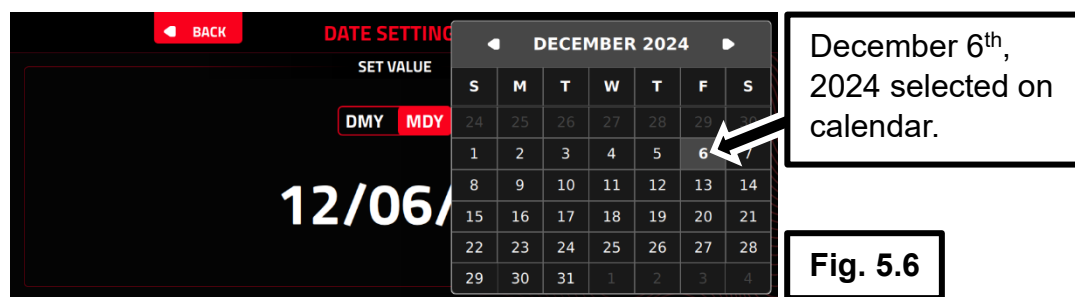


Fig. 5.6

e. Display Settings:

Other than Date and Time, most toggle ON/OFF adjustments are available on the General Settings screen. See Fig. 5.6.

NOTE: Adjustments that the operator has the authority to change will appear with red or white option fields. If the option field is gray, it has been locked out by manager selection. See “MANAGER SETTINGS” for more information.

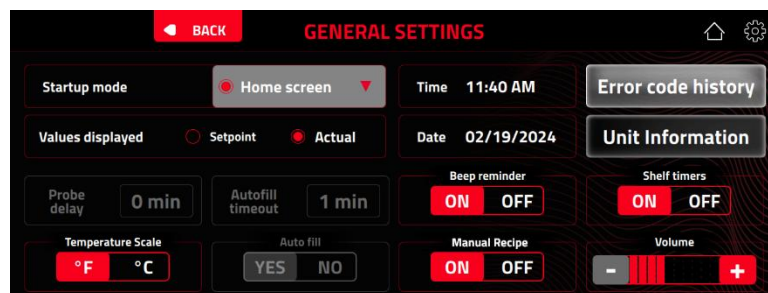


Fig. 5.7

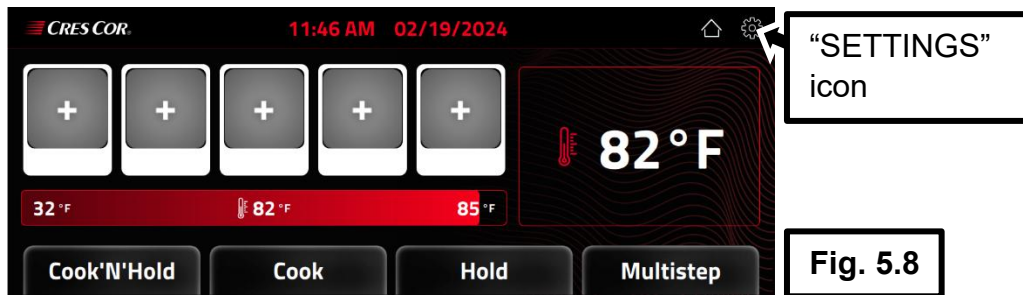
1. Startup mode: The Startup mode allows to select which screen is displayed after the initial boot up of the control. Select from “HOME”, “COOK’N’HOLD”, “COOK”, “HOLD” or “MULTISTEP” screen for the initial screen visible when the oven is turned-on and booted-up.

- HOME screen presents the operator with a selection of recipes and operational modes to choose from.
 - “Cook’N’Hold” screen presents the operator with the choice of selecting an existing recipe to run or to create a manual recipe.
 - “Cook” screen presents the operator with the choice of selecting an existing recipe to run or to create a manual recipe if the shelf timer feature is turned off. If the shelf timer feature is turned on, the shelves will display.
 - “Hold” screen presents the operator with the choice of selecting an existing recipe to run or to create a manual recipe if the shelf timer feature is turned off. If the shelf timer feature is turned on, the shelves will display.
 - “Multistep” screen presents the operator with the choice of selecting an existing recipe to run or to create a manual recipe.
2. Values displayed: The temperature value to be displayed is the setpoint temperature or the actual oven temperature. Use of “Actual” oven temperature to be displayed is recommended.
 3. Temperature Scale: Temperature to be displayed in Fahrenheit (°F) or Celsius (°C). Touch “°F” or “°C” to select. Selection will be confirmed by a red background behind the selected unit of measure.
 4. Beep reminder: Turn the audible reminder on or off. Touch “ON” or “OFF” to select. Status will be confirmed by red background behind the selection.
 5. Shelf timers: Enable or disable the shelf timer feature by selecting “ON” or “OFF”. Status will be confirmed by red background behind the selection.
 6. Manual Recipe: Enable or disable the use of manual recipes. Selecting “ON” to allow manual recipes to be used for cooking. Selecting “OFF” will disable the manual recipe buttons and only allow the use of the pre-defined recipe buttons. Status will be confirmed by red background behind the selection.
 7. Volume: Use the “-” and “+” signs to adjust the volume of the notification/alarm beeper. Volume setting will be shown by the number of red bars on the Volume scale. There will be an audible beep for the selected sound level.
 8. Probe 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. (Factory setting=2 minutes).
 9. Autofill (Disabled): Used on other *CRESCOR* equipment.
 10. Autofill timeout (Disabled): Used on other *CRESCOR* equipment.

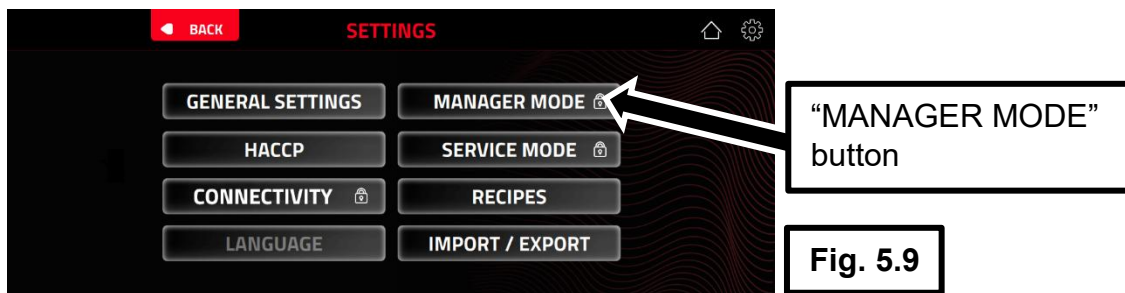
11. Error Code History: This button displays a list of error codes in descending order of occurrence. It is useful in diagnosing hardware problems that may occur.
12. Unit Information: This button displays the model, serial, and program information for the console. If it is necessary to call *CRES COR* for support, please have this information handy.

f. To Access MANAGER MODE:

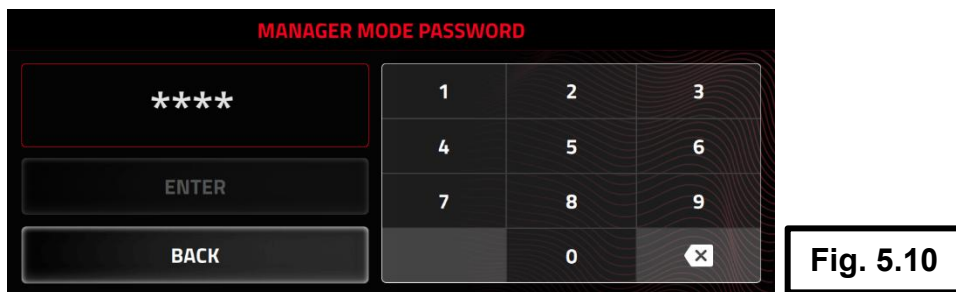
1. From most any screen, press the SETTINGS icon.



2. From the SETTINGS screen, Press the "MANAGER MODE" button.
This mode is password protected. Note the lock icon on the button.



3. Enter the password for MANAGER MODE access.
The default password is "0000".



On the MANAGER MODE screen, various option buttons are displayed.

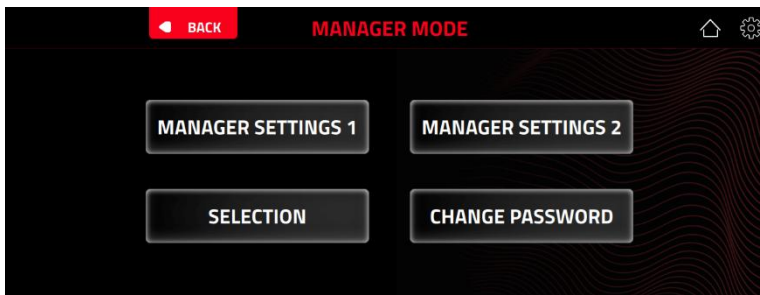


Fig. 5.11

- “MANAGER SETTINGS 1” & “MANAGER SETTINGS 2”: These screens largely duplicate the “GENERAL SETTINGS” screen. This is so that supervisory staff can manage the settings that are not accessible by production level staff.
- SELECTION: This screen enables supervisory staff to choose the settings that are to be and not to be accessible by production level staff. A selection that is “Locked-out” status will show a red-light indicator in the selected field.
- CHANGE PASSWORD: Allow the supervisory staff to change the password for access to the MANAGER MODE.

g. MANAGER SETTINGS 1:

Press the “MANAGER SETTINGS 1” button to enter the “MANAGER SETTINGS 1” screen.

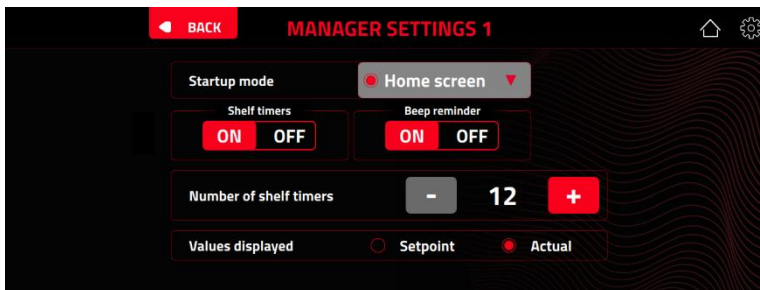


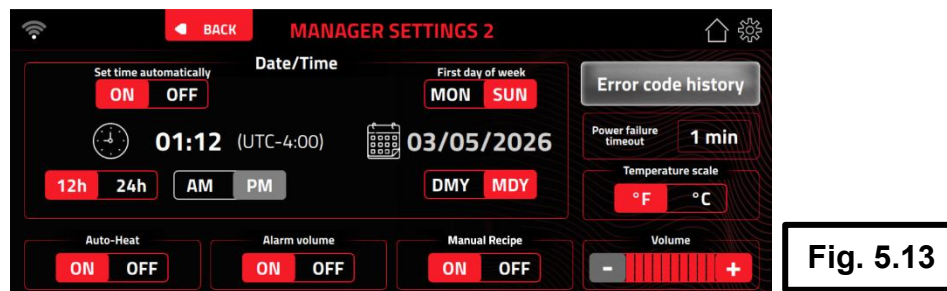
Fig. 5.12

1. Startup mode: Select between “HOME screen” or “HOLD” screen for the initial screen visible when the oven is turned-on and booted-up.
 - “HOME screen” presents the operator with a selection of temperature recipes to in which to choose from.
 - “HOLD mode” presents the operator with the “HOLD” screen.
2. Shelf timers: Enable or disable the shelf timer feature by selecting “ON” or “OFF”. Status will be confirmed by red background behind the selection.
3. Beep reminder: Turn the audible reminder on or off. Touch “ON” or “OFF” to select. Status will be confirmed by red background behind the selection.

4. Number of shelf timers: This setting is to set the number of shelves that are used in the oven cavity when using the shelf timer feature. This setting is not available in the “GENERAL SETTINGS” menu.
5. Values displayed: The temperature value to be displayed is the setpoint temperature or the actual oven temperature. Use of “Actual” oven temperature to be displayed is recommended.

h. MANAGER SETTINGS 2:

Press The “MANAGER SETTINGS 2” button to enter the “MANAGER SETTINGS 2” screen.

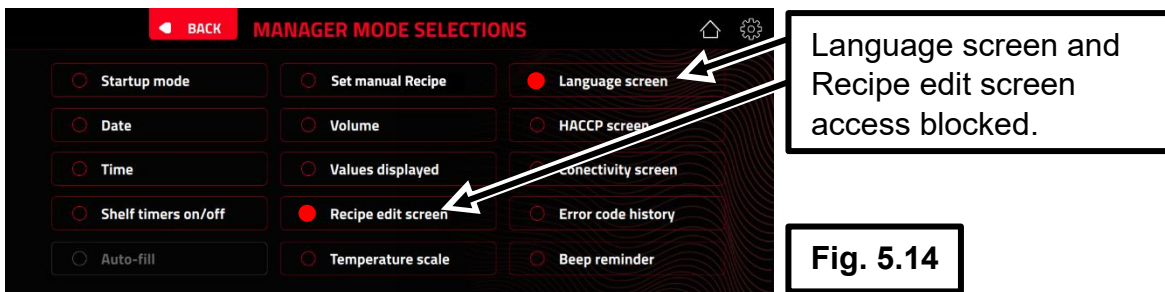


1. Time/Date can be set directly from this screen. The “First day of week” slider bar can be set to “SUN” or “MON”. This setting is used to choose how the calendar is displayed when setting the date. The “SUN” sets Sunday as the 1st day of the week. “MON” sets Monday as the first day of the week. See “Set the time” under “Initial Start-up and Settings” in the manual for step-by-step setting procedure.
2. Error Code History: This button displays a list of error codes in descending order of occurrence. It is useful in diagnosing hardware problems that may occur.
3. Power failure timeout: This function will allow the control to continue to operate a holding recipe if power is lost for a short period of time. This time set is the selected time at which the unit can lose power and keep the food hot enough to be safe for serving. The control will show an alarm that the oven has lost power and for how long. If the power loss is within the “Power failure timeout” value, the control will allow the operator to continue the recipe or cancel the recipe. Time greater than the timeout value will automatically cancel the process.
4. Temperature Scale: Temperature to be displayed in Fahrenheit (°F) or Celsius (°C). Touch “°F” or “°C” to select. Selection will be confirmed by a red background behind the selected unit of measure.
5. Auto-Heat: The Auto-Heat function allows the oven to begin to heat to the last temperature setpoint after the control initializes.
6. Alarm Volume: Turns “ON” or “OFF” the volume control. Status will be confirmed by red background behind the selection.

7. Notifications/Alarms: Enable or disable screen notifications and alarms by selecting “ON” or “OFF”. Status will be confirmed by red background behind the selection.
8. Volume: Use the “-” and “+” signs to adjust the volume of the notification/alarm beeper. Volume setting will be shown by the number of red bars on the Volume scale. There will be an audible beep for the selected sound level.

i. SELECTION:

1. Press the “SELECTION” button to enter the “MANAGER MODE SELECTIONS” screen. This screen enables supervisory staff to choose the settings that are to be and not to be accessible by production level staff. A selection that is “Locked-out” status will show a red-light indicator in the selected field. See Fig. 5.14.



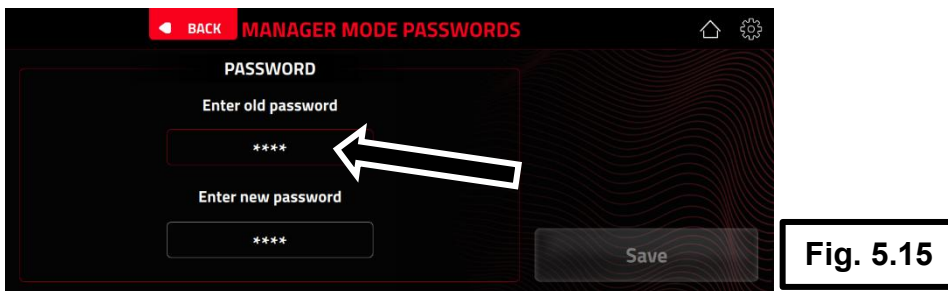
The example shows the “Language screen” and the “Recipe edit screen” will prevent production level personnel being able to change these settings through the “GENERAL SETTINGS” or “SETTINGS” screens.

j. Change Password:

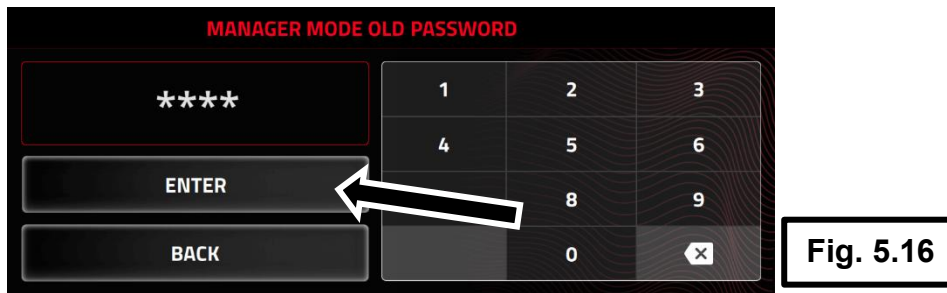
1. Press the “CHANGE PASSWORD” button to enter the MANAGER PASSWORDS screen.

The default password is “0000”.

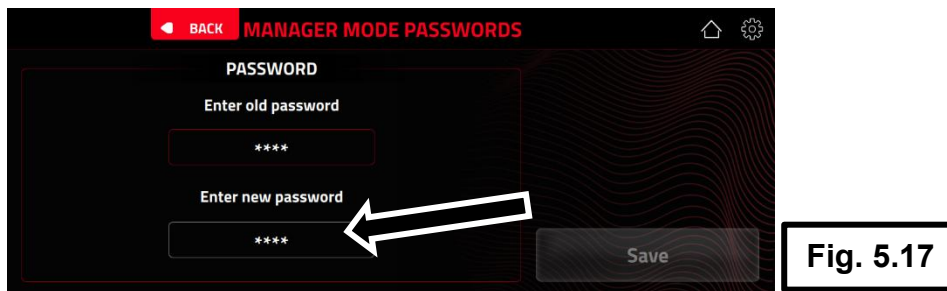
2. To change the password, press the “****” button under “Enter old password”.



3. Enter the “OLD” 4-digit password and press the “ENTER” button.



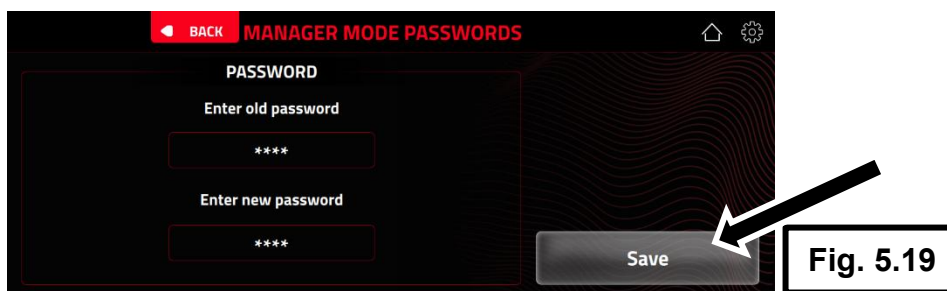
4. To change the password, press the “****” button under “Enter old password”.



5. Enter the “NEW” 4-digit password and press the “ENTER” button.



6. Press the “SAVE” button to save the new password.



6. Programming and Using the Oven

a. Screen Navigation:

1. “BACK” button: Near the top left corner of most screens is a “BACK” button. Pressing the “BACK” button will return the screen to the previous display.
2. HOME icon: Near the top right corner of nearly all screens is the HOME icon. Pressing the icon will return the screen to display the HOME screen. See Fig. 5.2.
3. SETTINGS button: The top right of most screens is a SETTINGS button with a gear icon. This button opens the Settings screen, providing access to 8 Settings buttons to reach more programmable screens. See Fig. 6.1.

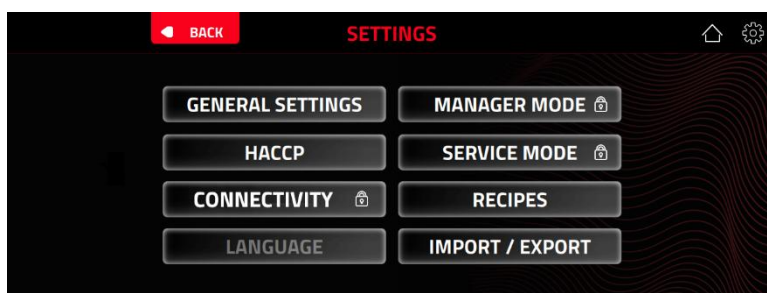


Fig. 6.1

4. Settings screen fields:

- GENERAL SETTINGS: Pressing the “GENERAL SETTINGS” button returns the screen to the GENERAL SETTINGS screen. See Fig. 3.9.
- HACCP: Hazard Analysis Critical Control Points. This is a series of time and temperature parameters to reduce the risk of foodborne illness, originating from the FDA. The HACCP screen enables the cabinet to record relevant time and temperature data at selectable time intervals over a period of time. The data can then be Exported for storage and/or deleted. See Fig. 6.2.

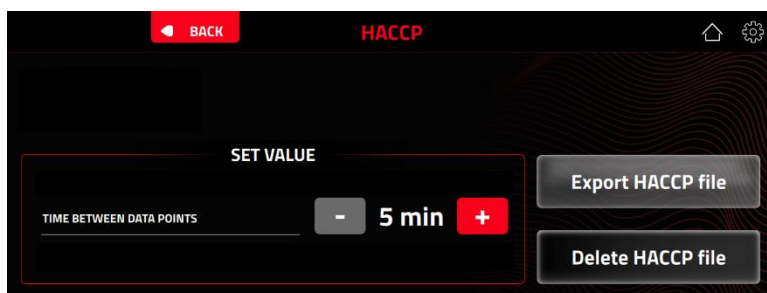


Fig. 6.2

- CONNECTIVITY (Passcode protected): Allows for connecting to WIFI or using a wireless food probe. Wireless food probe used on other Cres Cor equipment.
- LANGUAGE (Disabled): Different languages may be selected for the HMI screen display.

- **MANAGER MODE** (Password protected): With the password, the user can enter 2 Manager screens. See Fig. 6.3.
 - “MANAGER SETTINGS 1” & “MANAGER SETTINGS 2” screens largely duplicate the “GENERAL SETTINGS” screen. This allows supervisory staff to modify settings that may be restricted for production-level employees.
 - “SELECTION” screen enables supervisory staff to select the settings/screens that production-level staff can reach. Locked-out status will be verified by a red-light indicator for the selected field. See Fig. 6.4.
 - “CHANGE PASSWORD” allows supervisory staff to change the password needed to reach this screen.

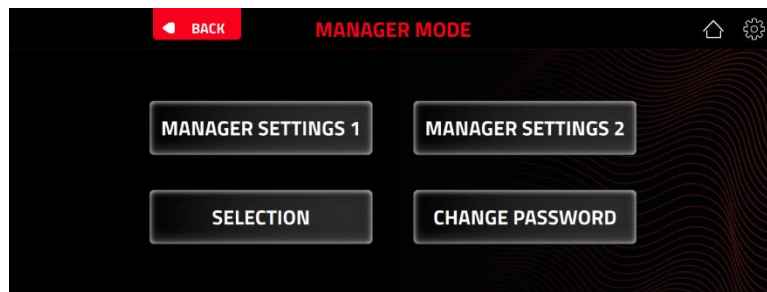
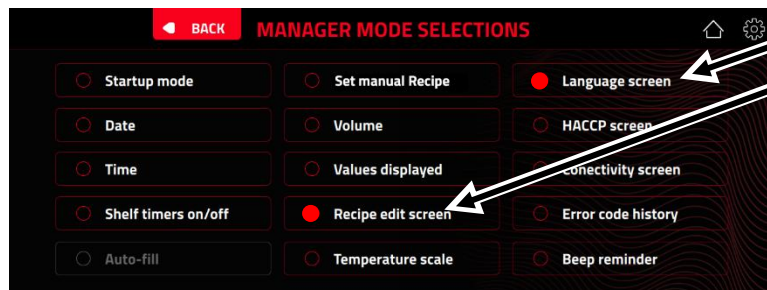


Fig. 6.3

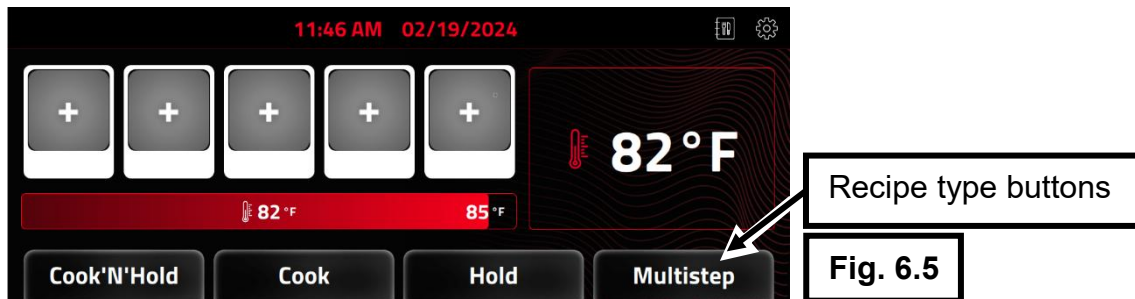


Language screen and Recipe edit screen access blocked.

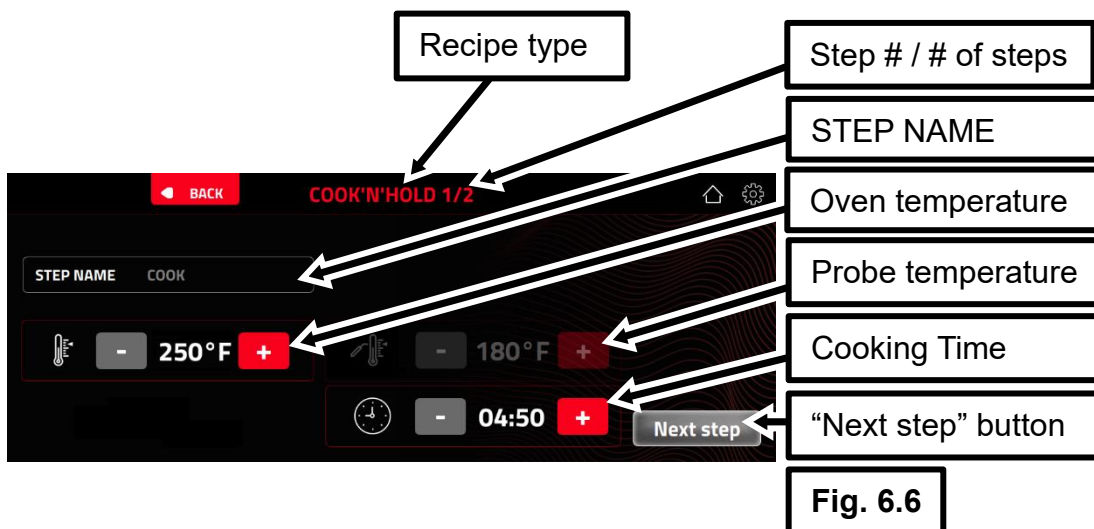
Fig. 6.4

- **SERVICE MODE** (Password protected): Enables Technicians to search data and make adjustments.
- **RECIPES**: The “RECIPES” screen is used to add, edit, and remove time and temperature programs. See the next section of this manual for detailed descriptions.
- **IMPORT/EXPORT**: The “IMPORT/EXPORT” screen allows the user to download recipe files to the oven, and upload HACCP data files to USB-connected storage devices. The USB port is directly under the ON/OFF rocker switch.

b. Creating a Manual Time and Temperature Recipe:



1. The various types of recipes available to create are:
 - a. COOK'N'HOLD: A two-step recipe where the first step is a "COOK" step and the second step is a "HOLD" step.
 - b. COOK: A single step recipe where only one "COOK" step is required.
 - c. HOLD: A single step recipe where only one "HOLD" step is required.
 - d. MULTISTEP: A multiple step recipe where "COOK", "HOLD", and "NO HEAT" steps can be used in any order to create a recipe.
2. Press a recipe type button. The following screen type will display.



The recipe type and the step number / number of steps will be displayed at the top of the screen.

There are three types of steps that can be chosen depending on the recipe type chosen:

- a. "COOK"
- b. "HOLD"

c. “NO HEAT” (available for MULTISTEP recipes only)

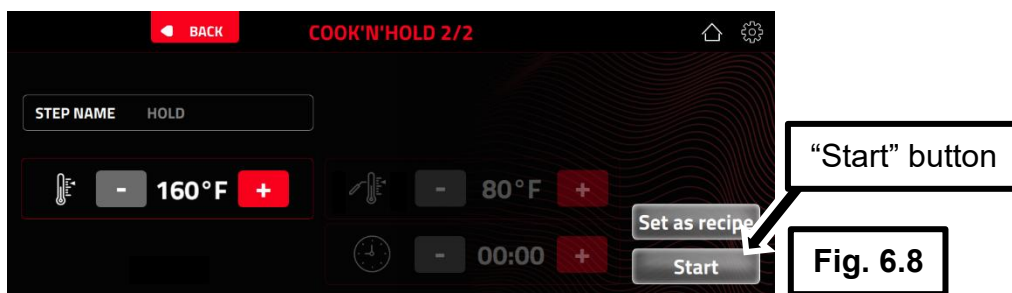
On models equipped with a smoker and with the use of the MULTISTEP type recipe, there will be a smoker icon with a select button available.

3. Use the “-” and “+” button to adjust time and temperature to the desired values.
 - Available temperature range for “COOK” is 180° to 350°F (82°-176° C).
 - Available temperature range for “Probe Temperature” is 80° to 200°F (27°-93°C). The food probe is not usually used with timed cooking but can be used to monitor the temperature of the food product during cooking using timed cooking.
 - Press the buttons to go up or down in 5-degree increments.
 - The time scale is Hours:Minutes. (Not used with Probe cooking)
 - Press the buttons to go up or down in 1-minute increments.
 - Press and hold either button will increase the speed of the advance or decrement.
4. Press the “Next step” button. (If single step COOK or HOLD is used, go to step 7.)

The next step in the process screen will be displayed.



5. Set the hold temperature.
6. Use the “-” and “+” button to temperature to the desired value.
 - Available temperature range for “HOLD” is 135° to 220°F (57°-104°C).
7. Press the “Start” button to begin.



If necessary, the oven will begin to preheat.

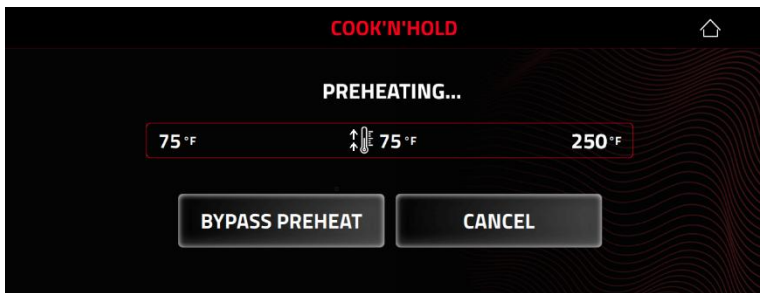


Fig. 6.9

Once the oven internal temperature reaches the setpoint temperature during preheat, the control will display "LOAD FOOD AND PRESS START".

8. Load the food into the oven.
9. Press the "Start" button to begin the cycle.



"START" button

Fig. 6.10

For the COOK mode, the timer will begin to count down.
For the HOLD mode, the timer will begin to count up.



"CANCEL" button

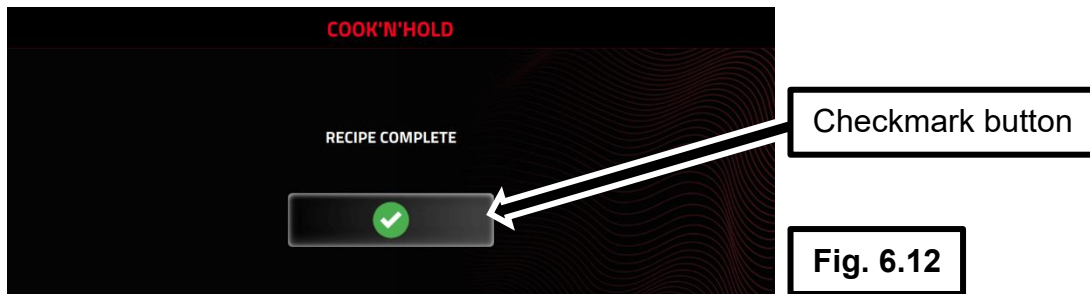
Fig. 6.11

If the infinite timer (--:--) is used, the timer will continue to count down or up until the "CANCEL" button is pressed.

10. To stop the timer, press the "CANCEL" button.

If the time was set, the timer will count down or up until the set time has been reached.

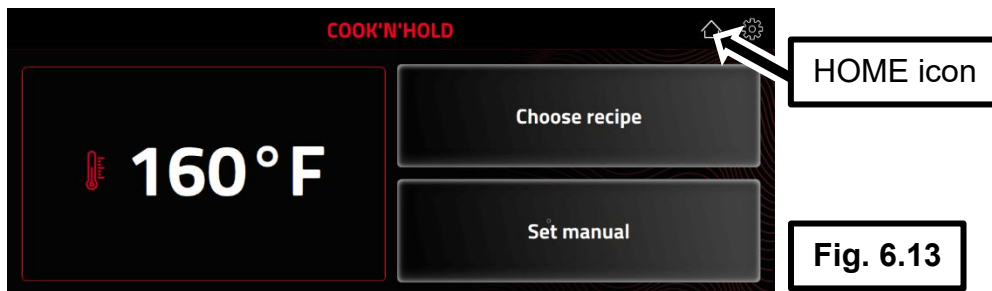
Upon completion of the recipe, "RECIPE COMPLETE" will be displayed and an audible alarm with sound.



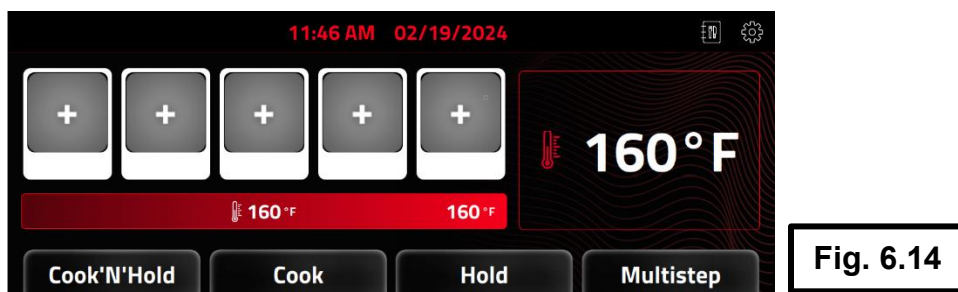
11. Press the checkmark button to return to the screen of the recipe type that was completed.

The oven will continue to heat at the set temperature. Setting a recipe or setting a manual time from this screen is no longer necessary if you do not need a timer or change the temperature for holding your food.

12. Press the HOME icon to return to the HOME screen if desired.



Also, while in the HOME screen and the "Auto-Heat" is turned on, the cabinet will continue to heat at the Hold set temperature. Setting a recipe or setting manual time from this screen is no longer necessary if you do not need a timer or change the temperature for holding your food.

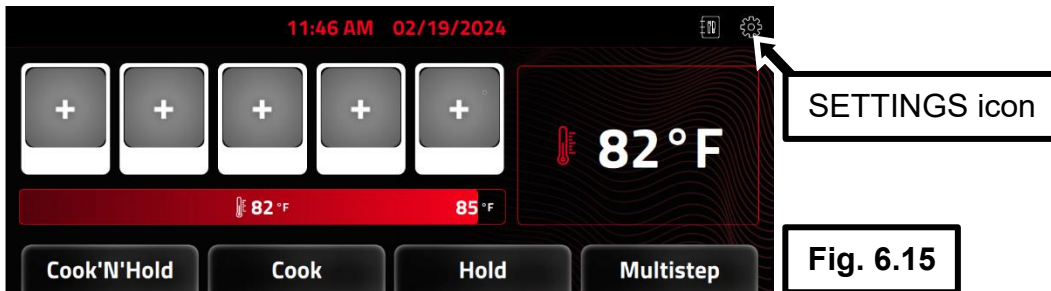


c. COOK Mode and HOLD Mode with Shelf Timer Feature:

The shelf timer feature is a convenient way to monitor the time of multiple trays/pans of food that are being cooked or trays/pans of food that are being held at serving temperature in the oven.

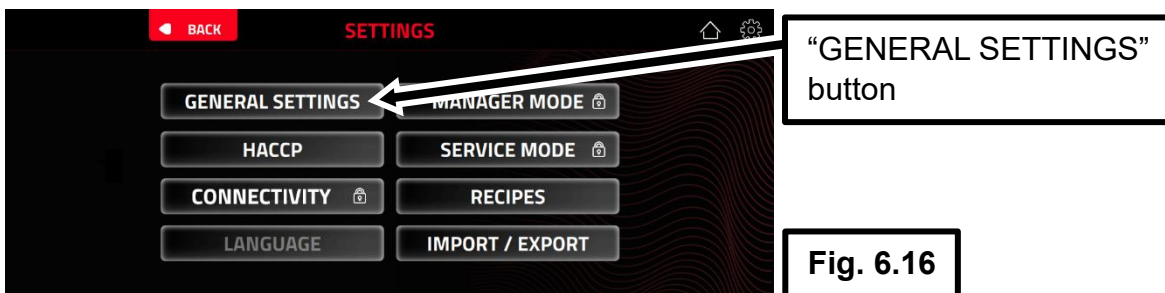
NOTE: All the shelves of food in the oven chamber will be cooked or held at the same temperature.

1. To activate the shelf timer feature, press the SETTINGS icon.



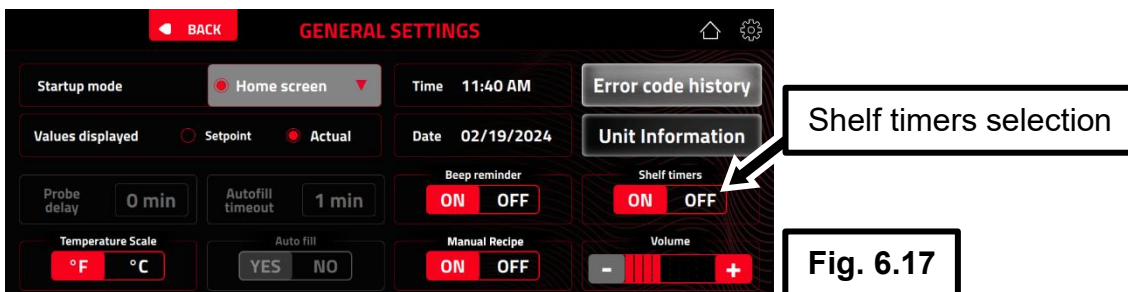
The “SETTINGS” screen will be displayed.

2. Press the “GENERAL SETTINGS” button.

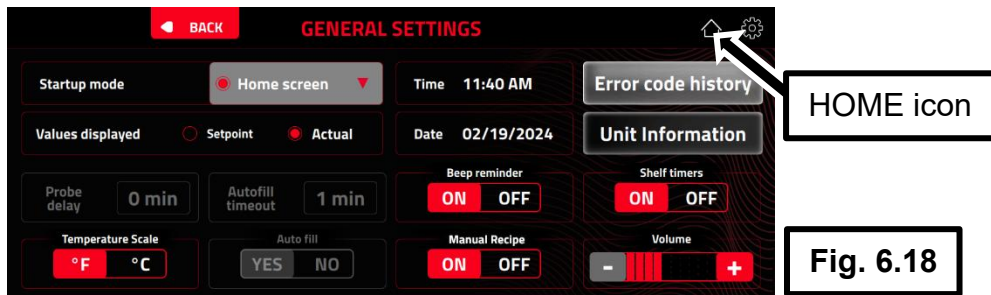


The “GENERAL SETTINGS” screen will be displayed.

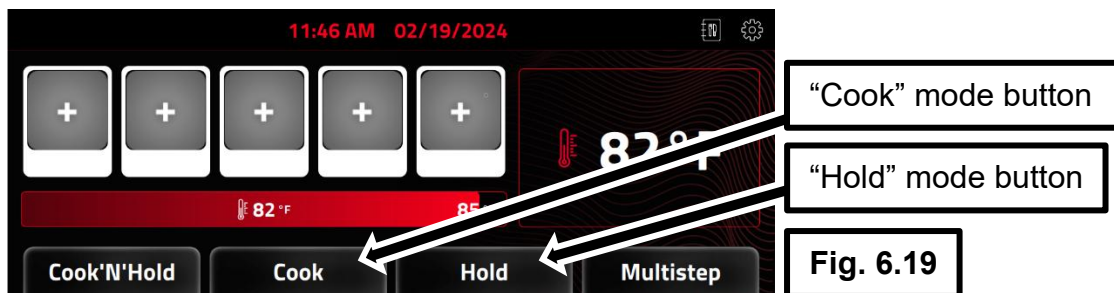
3. Turn on the Shelf timers by selecting “ON” at the “Shelf timers” selection.



4. Press the HOME icon to return to the HOME screen.



5. Press either the “Cook” or “Hold mode” button.

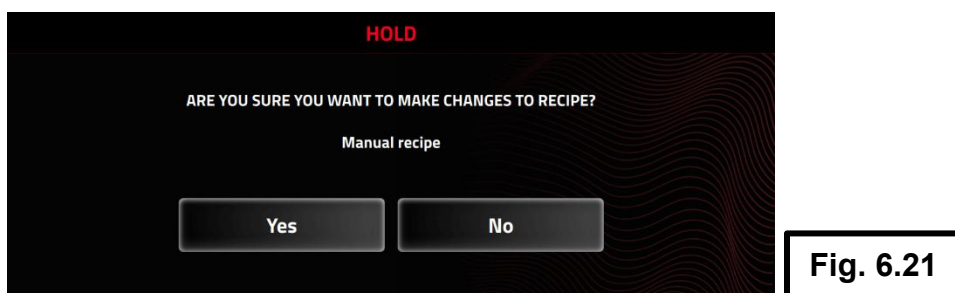


Either the “COOK” or “HOLD” screen will display the actual hold temperature with the shelf timer feature, depending on which mode was chosen.

6. To set the oven temperature, press and hold the temperature display area.



This will bring-up an option screen asking, “ARE YOU SURE YOU WANT TO MAKE CHANGES TO THE HOLD PROCESS?”

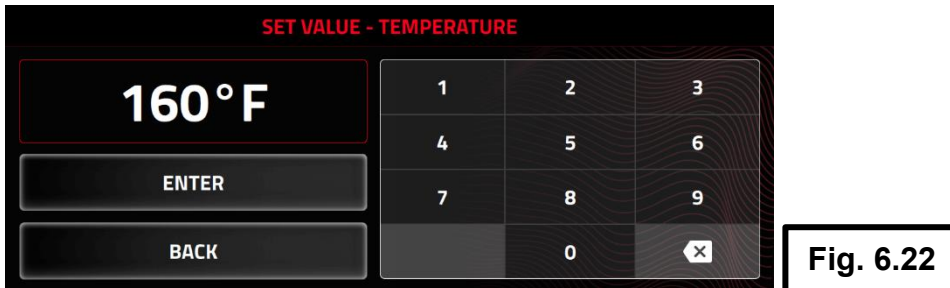


7. Press “No” to return to the previous screen.

8. Press “Yes” to go to the “SET VALUE-TEMPERATURE” screen.

9. In the set value temperature screen, use the keypad to enter the desired set temperature. The maximum set temperature is 350°F (176°C) in COOK mode and 220°F. (104°C) in HOLD mode.

10. Press “ENTER” to set the temperature.



11. To set the time for a shelf, press the shelf desired to set the time.

The shelf progress displays can be scrolled to display more shelf progress bars. The number of shelves desired can be set from the “MANAGER SETTINGS 1” screen.



12. Press anywhere on the time area.



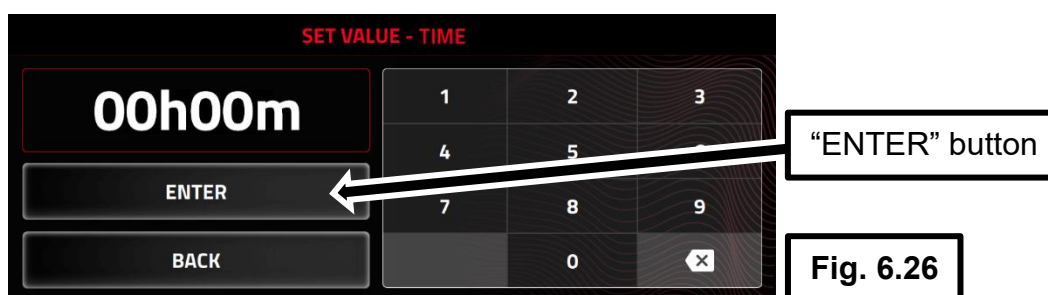
13. Set the desired hold time for a shelf using the keys provided. The “-” key will decrease the value. The “+” key will increase the value.



OR

You can tap on the time area again to display the keypad.

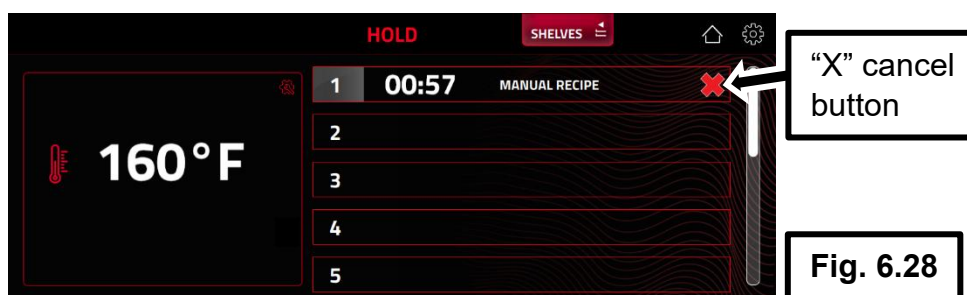
Enter the time and press “ENTER” to set the time.



14. Press “Start” to start the shelf timer.



15. The timer will begin to count down. The timer can be cancelled at any time by pressing the “X” button on the shelf progress display.



As the timer begins to finish, the color on the shelf progress display will begin to change color from grey to red.



16. Upon completion of the timer cycle, the shelf progress display will flash and there will be an audible alarm. Press the “X” to cancel the timer.



The timer shelves can be minimized to allow the cavity temperature display to become larger for better viewing from a distance.

17. Press the “SHELVES” button to minimize the shelf progress display. The “SHELVES” button will turn gray.



The shelf progress bars will be minimized. The minimized progress bars will continue to display the time progress of the shelf timers and will also change color, just like the full-size progress bars.



18. Press the “SHELVES” button to maximize the shelf display.



d. Using the Smoke Box and Smoke in a Recipe: (optional)

NOTE: The smoker box is designed to generate about 1 hour of smoke per load of wood chips. Recipes with longer smoke times may require cleaning and reloading of the smoke box during the smoke cycle.

NOTE: Place the smoker box into its holding cradle inside the oven when not being used to protect the heating element from damage.

HINT: To reduce the time to reload the oven with a fresh load of wood chips, have a second smoker box prepared to be loaded into the oven when the load of chips in the oven has been consumed.

1. Soak hard wood chips manufactured for smoking foods in clean water. It is recommended to soak the hard wood chips for 24 hours.

⚠ WARNING : RISK OF FIRE HAZARD

- Do not soak wood chips in anything other than clean water.
 - Failure to use only clean water to soak the wood chips may result in property damage or personal injury.
2. Drain chips and shake off excess water.
 3. Clean the smoker box of any debris before using the smoker box.
 4. Place chips into smoker box and close the lid.
 5. Slide the filled smoker box into the oven, over the heating element, onto the holding cradle provided.

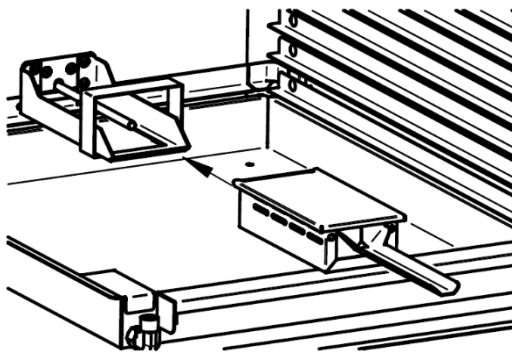


Fig. 6.34

6. Close the door vents.
7. Have prepared food product ready for smoking (cured, rubbed, seasoned).

For HOT Smoking:

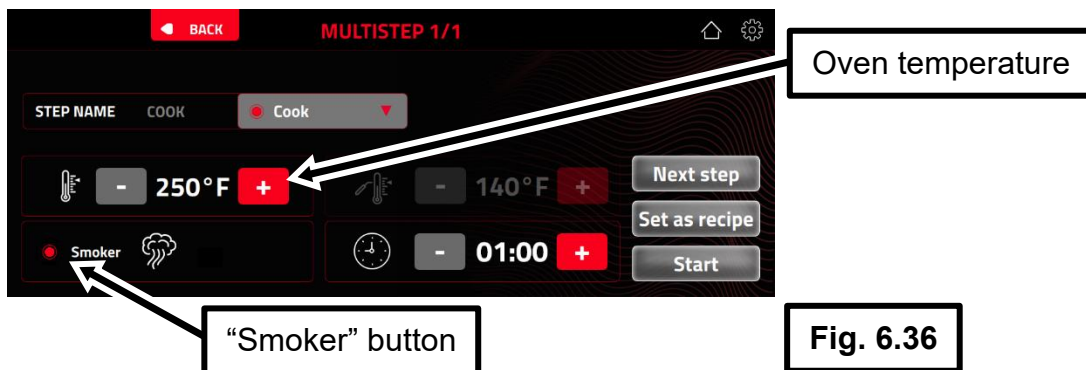
8. Using the MULTISTEP mode:

- Press the “Set manual” button.



- Select “Cook” for the first step and set the temperature and time for the smoking process.
- Select the “Smoker” button.

NOTE: The maximum time set for any step that uses the smoker is 60 minutes.



- Add additional steps as necessary for your recipe such as a “HOLD” step shown below.

Press the “Start” button.



The oven will begin to preheat.

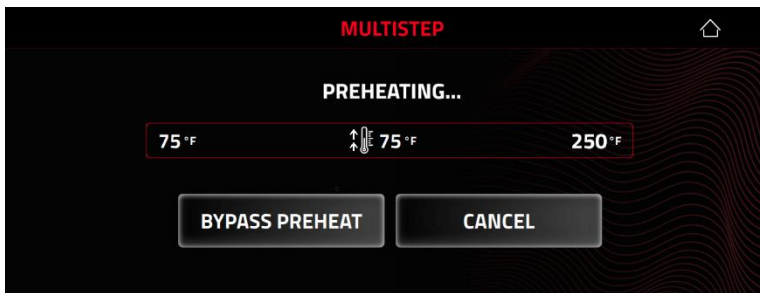


Fig. 6.38

Once the oven internal temperature reaches the setpoint temperature during preheat "LOAD FOOD AND PRESS START" will be displayed.

9. Load the food into the oven.
10. Press the "Start" button to begin the cycle.



"START" button

Fig. 6.39

For the COOK mode, the timer will begin to count down.



"CANCEL" button

Fig. 6.40

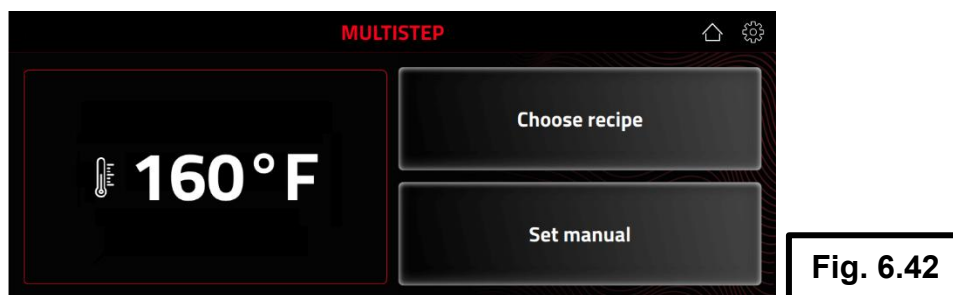
11. Upon completion of the recipe, "RECIPE COMPLETE" will be displayed and an audible alarm with sound.



Checkmark button

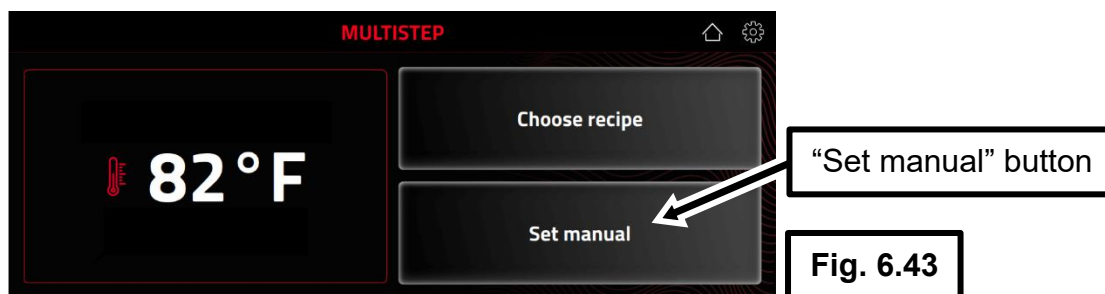
Fig. 6.41

12. Press the checkmark button to return to the screen of the recipe type that was completed.



For COLD Smoking:

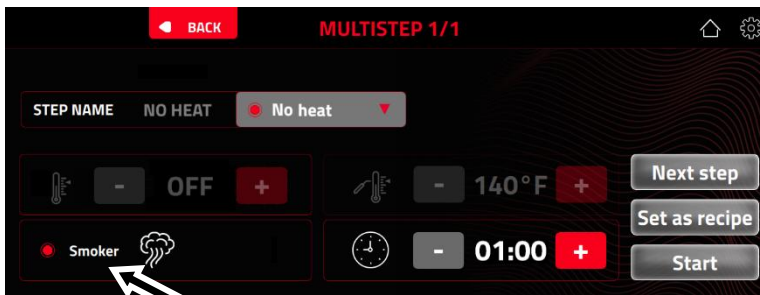
13. Use frozen CresCor KOLD KEEPERS™ or steam table pans of ice, place the KOLD KEEPERS™ or pans of ice directly over the smoker box.
14. If necessary, add a wire shelf above the KOLD KEEPERS™ or pans of ice.
15. Load the prepared food onto the wire shelf above the KOLD KEEPERS™ or pans of ice.
16. Using the MULTISTEP mode:
 - Press the “Set manual” button.



- Select “No heat” for the first step
- Set the time for the smoking process.

NOTE: The maximum time set for any step that uses the smoker is 60 minutes.

- Select the “Smoker” button.



“Smoker” button

Fig. 6.44

17. Press the “Start” button. The smoking process will begin. The “MULTISTEP IN PROGRESS” will be displayed.



Fig. 6.45

18. Upon completion of the recipe, “RECIPE COMPLETE” will be displayed and an audible alarm with sound.



Checkmark button

Fig. 6.46

19. Press the checkmark button to return to the screen of the recipe type that was completed.

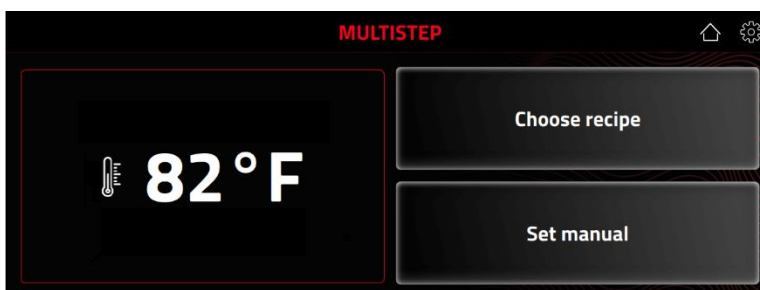
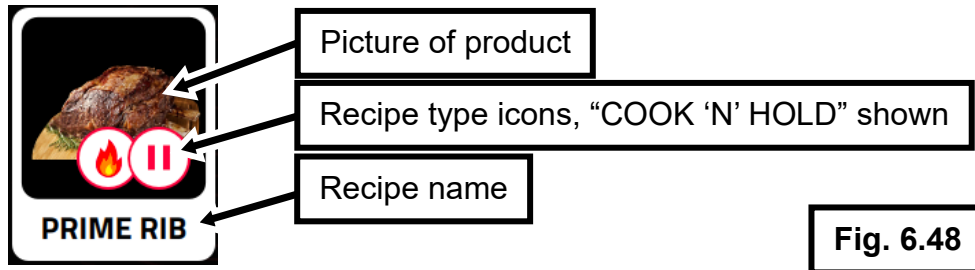


Fig. 6.47

e. Building and Editing Time and Temperature Recipes:

The use of recipes is a good way to organize and save your time and temperature settings for cooking and holding your food. The use of recipes also promotes consistency of the cooking process so your food is cooked the same way every time.

The Recipe Button

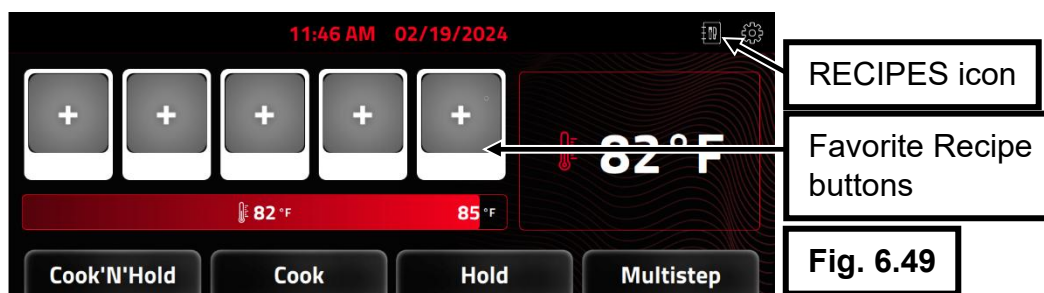


The Recipe Type Icons

-  = COOK: The recipe has one COOK step in the process.
-  = HOLD: The recipe has one HOLD step in the process.
-  = MULTISTEP: The recipe is a multi-step process recipe.
-  = PROBE: The recipe uses a food PROBE in the cooking process.
-  = PROBE MISSING: The recipe uses a food PROBE in the cooking process but the probe is not plugged into the oven.

To Create a recipe

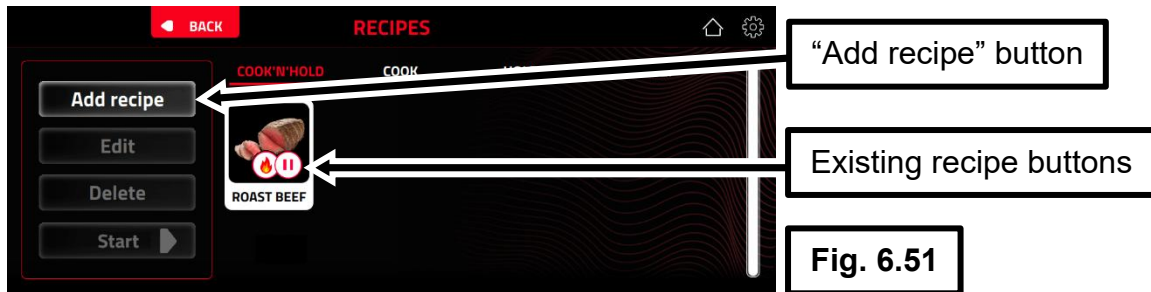
1. To create a recipe, go to the "RECIPES" screen by pressing the RECIPES icon on the HOME screen.



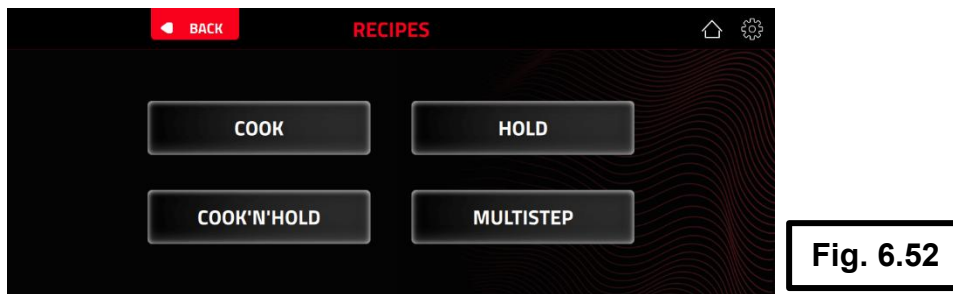
The "RECIPES" screen will display existing recipes listed in selectable boxes, and a highlighted option button to "Add recipe".

Option buttons to Edit, Delete and Start a recipe will also be present but will only be active once an existing recipe is selected.

2. To add a recipe, press the “Add recipe” button.

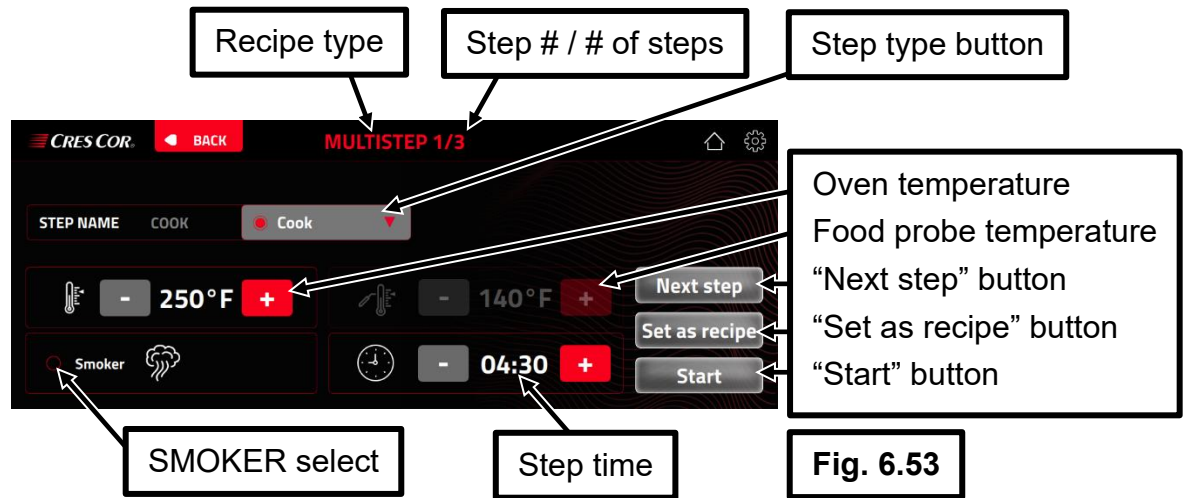


3. Press the “Add recipe” button.
4. Select the type of recipe you want to create.



5. The various types of recipes available to create are:
 - a. COOK: A single step recipe where only one “COOK” step is required.
 - b. HOLD: A single step recipe where only one “HOLD” step is required.
 - c. COOK’N’HOLD: A two-step recipe where the first step is a “COOK” step and the second step is a “HOLD” step.
 - d. MULTISTEP: A multiple step recipe where “COOK”, “HOLD”, and “NO HEAT” steps can be used in any order to create a recipe. On some models, a “Smoke” mode is available for use in the recipe type.

6. Press a recipe type button. The following screen type will display.



The recipe type and the step number / number of steps will be displayed at the top of the screen.

There are three types of steps that can be chosen depending on the type of recipe chosen:

- a. “COOK”
- b. “HOLD”
- c. “NO HEAT” (available for MULTISTEP recipes only)

On models equipped with a smoker and with the use of the MULTISTEP type recipe, there will be a smoker icon with a select button available.

7. Use the “-” and “+” button to adjust time and temperature to the desired values.

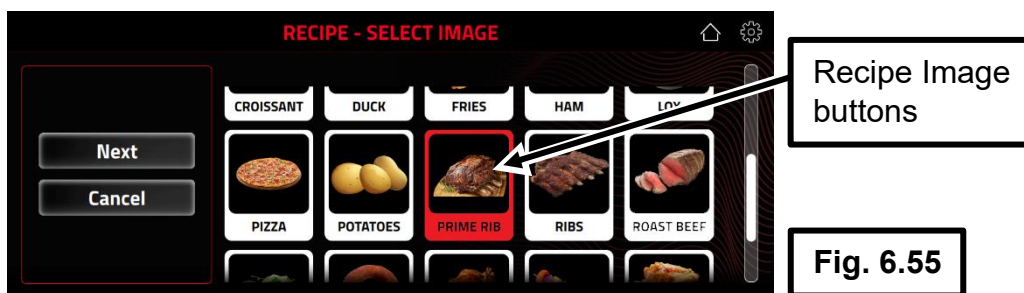
- Available temperature range for “COOK” is 180° to 350°F (82°-176° C).
- Available temperature range for “Probe Temperature” is 80° to 200°F (27°-93°C). (Not used with Timed cooking)
- Press the buttons to go up or down in 5-degree increments.
- The time scale is Hours:Minutes. (Not used with Probe cooking)
- Press the buttons to go up or down in 1-minute increments.
- Press and hold either button will increase the speed of the advance or decrement.

8. Press the “Next step” button, the next step in the process screen will be displayed.



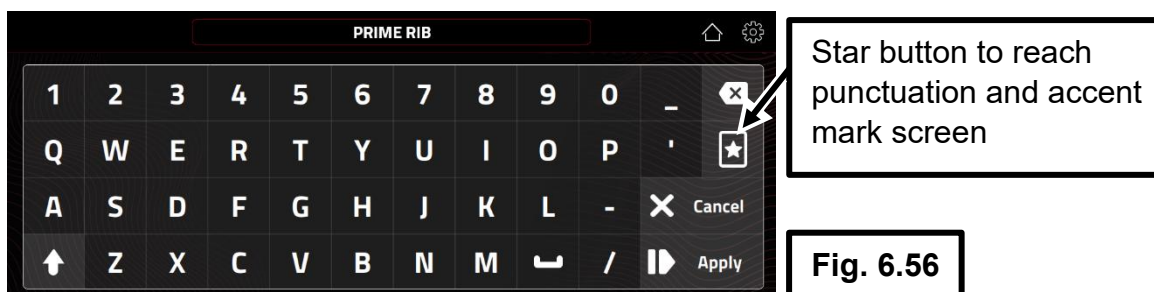
9. Set the hold temperature.
10. Use the “-” and “+” button to temperature to the desired value.
- Available temperature range for “HOLD” is 135° to 220°F (57°-104°C).
11. Press the “Set as recipe” button.

The “RECIPE – SELECT IMAGE” screen will display.



12. Choose an image that best fits the recipe being created. Scroll the list to see more images. Press the image to highlight the selection.
13. Press the “Next” button.

The keyboard will be displayed. The initial screen has alpha and numeric characters. Pressing the star button reveals additional keyboard options with punctuation and accent marks.



14. Use the keyboard to assign the recipe a unique descriptive name to the recipe.
- **NOTE:** Recipe name is limited to 15 characters.

15. Press the “Apply” button to save the name and proceed to the next screen.

Press “X Cancel” button to cancel to return to the previous screen.

The “RECIPES” screen will display “ARE YOU SURE TO SAVE AND QUIT?”.

16. Press the “Yes” button to save the recipe and return to the “RECIPES”.

Press the “No” button to return to the previous screen.



Fig. 6.57

The screen will briefly display “Your recipe has been saved!”

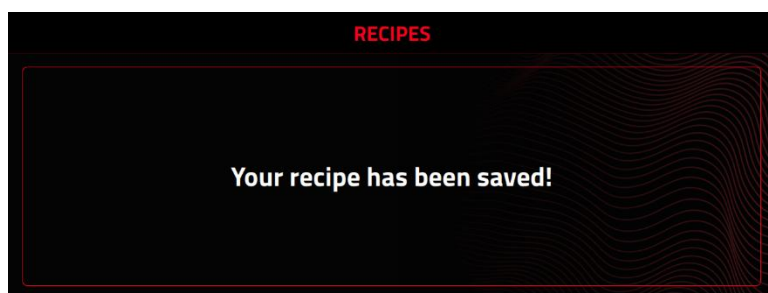


Fig. 6.58

The “RECIPES” screen will be displayed.

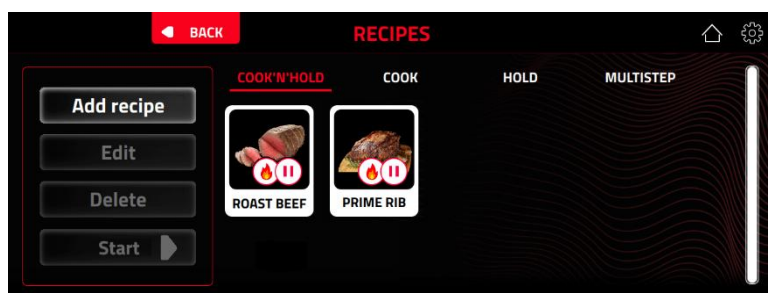


Fig. 6.59

17. Press the “Add recipe” button to add another recipe.

Press the “HOME” icon to return to the HOME screen.

Press the “BACK” button or the “SETTINGS” icon to return to the “SETTINGS” screen.

18. To edit an existing recipe, in the Recipe screen select the recipe by pressing the box for the recipe to be edited. The box will highlight in red, and the “Edit”, “Delete” and “Start” buttons will be enabled.

Pressing the “Edit” button will open the recipe settings screen, applying to the selected recipe. The procedure is the same as it is for creating a new recipe.

Pressing the “Delete” button permanently removes the recipe.

Pressing the “Start” button will start the recipe.

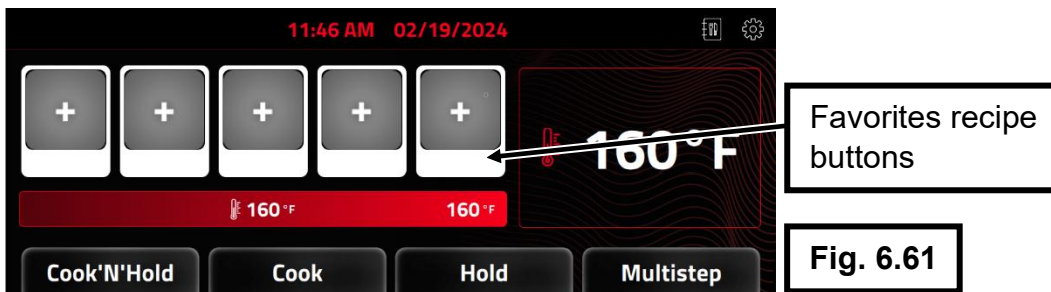


Favorite recipes

Favorite recipe buttons are available on the *CRESCOR* deluxe control for single touch operation of your favorite recipes.

Favorite recipe buttons will appear in selectable buttons on the HOME screen. There is availability for 5 recipe buttons on the HOME screen. Additional recipes can be accessed through the “SETTINGS” → “RECIPES” screen.

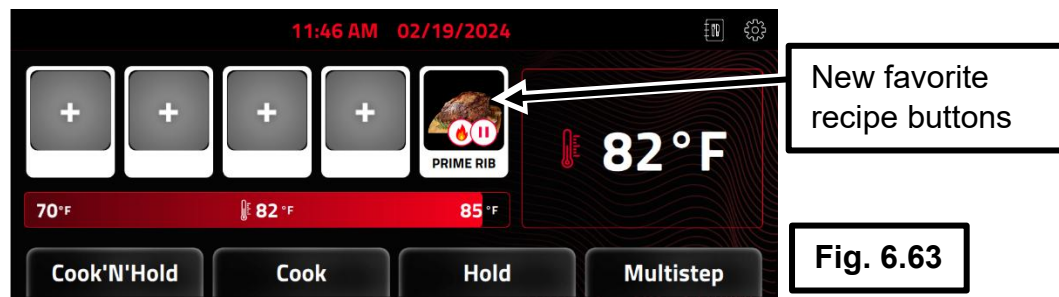
19. To add a recipe to the Favorites on the HOME screen, press and hold any open recipe button.



20. Select the recipe to be a favorite.



The HOME screen will now show the recipe.



f. Selecting and Running a Recipe:

From the HOME screen:

1. From the HOME screen, press and release the desired recipe button.
 - If the cabinet temperature is already close to the recipe temperature, the recipe will begin to run.
 - If the selected recipe temperature is 5°F (3°C) lower than the current temperature, the next screen gives the option of “Bypass preheat”. If selected, the timer will begin counting time from that point, while it heats to the target temperature.
 - If the selected recipe temperature is 10°F (6°C) higher than the current temperature, the next screen gives the option of “Bypass cooldown”. If selected, the timer will begin counting time from that point, while it passively cools to the target temperature. Cooldown may be accelerated by opening the door vents. See Fig. 5.1.
 - The “Cancel” button will return the HMI to the HOME screen.
2. Once running, the timer display will start counting down time to the end of the programmed duration.
3. Once running, a brief press and release on the temperature display will toggle the display between the programmed target temperature and the current temperature in the chamber.
4. To remove an existing recipe from a favorite recipes button, press and hold the recipe button on the HOME screen until a “+” is displayed. This button is now available to place a different recipe.

g. Recipe Export:

The RECIPE EXPORT feature can aid in reducing recipe creation time if you have multiple pieces of equipment. This also ensures the recipes start out consistent among all of your Cres Cor equipment.

1. To access the recipe export, go to the “SETTINGS” screen.
2. Press the “IMPORT / EXPORT” button.



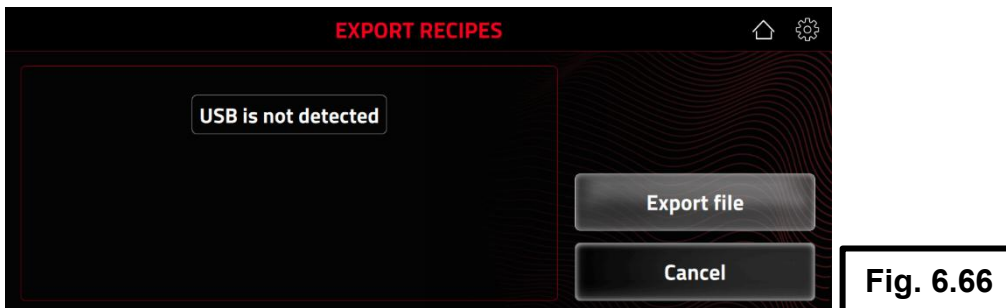
In the “IMPORT / EXPORT” screen will be displayed.

3. Press the “EXPORT RECIPES” button.



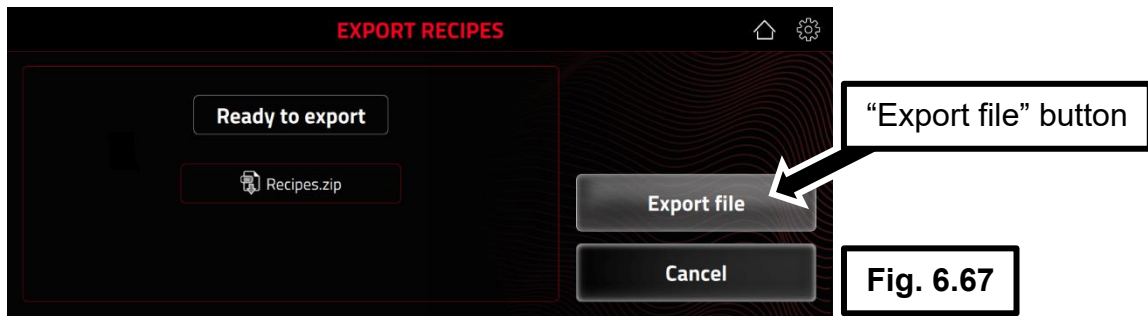
The “EXPORT RECIPES” screen will be displayed.

4. To export a RECIPES file, place an empty, FAT32 format USB stick into the USB port on the front of the control panel under the ON/OFF switch.



The screen will display “Ready to export”.

5. Press the “Export file” button.



6. Press the “YES” button to download the file.

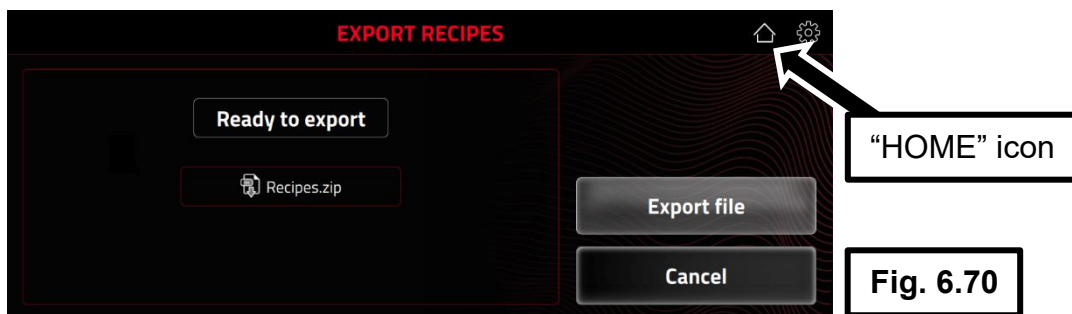
Press the “NO” button to cancel and return to the previous screen.



Upon completion of the download, the following screen may briefly display.



The “EXPORT RECIPES” screen will be displayed.



7. Remove the USB stick.

8. To export another file, insert another empty USB stick. Press the “Export file” button when the “Export file” button is highlighted and the screen displays “Ready to export”.

To cancel and return to the “IMPORT / EXPORT” screen, press the cancel button.

To return to the HOME screen, press the “HOME” icon.

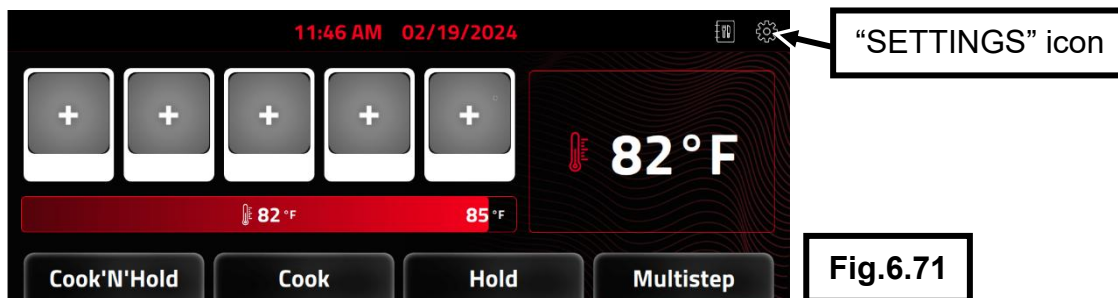
The file exported to the USB is in a “.zip” file. This file will contain all of the product image files and the recipes data file.

h. Recipe Import:

NOTICE: Importing a recipe file will erase and overwrite all existing recipes and images. Make sure you have a backup file available.

REQUIRED: A FAT32 format USB stick with the recipe file in a “.zip” format.

1. From most any screen, press the “SETTINGS” icon.



The “SETTINGS” screen will display.

2. Press the “IMPORT / EXPORT” button.

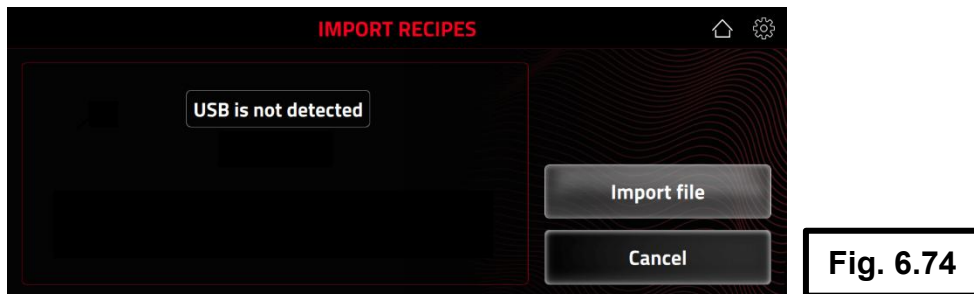


The “IMPORT / EXPORT” screen will display.

3. Press the “IMPORT RECIPES” button.



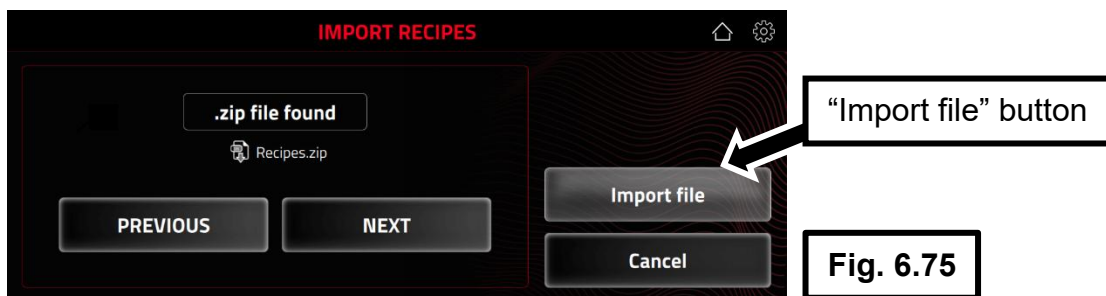
The “IMPORT RECIPES” screen will display.



4. Insert the USB stick with the file loaded into the USB port under the ON/OFF switch.

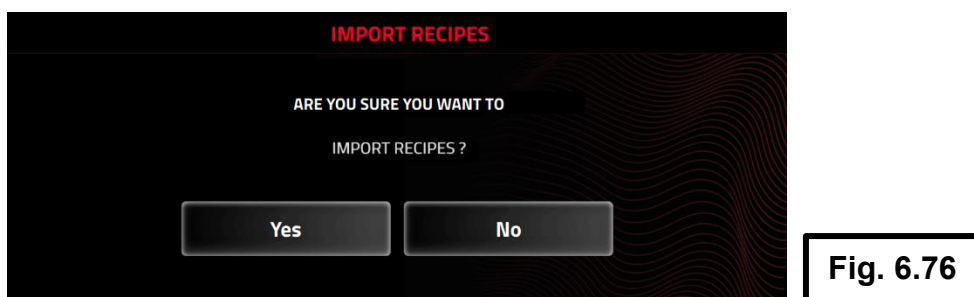
The screen showing the file name will display.

5. Press the “Import file” button.



6. Press the “YES” button to download the file.

Press the “NO” button to cancel and return to the previous screen.



When “Yes” is selected, the recipe file will begin to upload and when completed, will display “Import completed!”

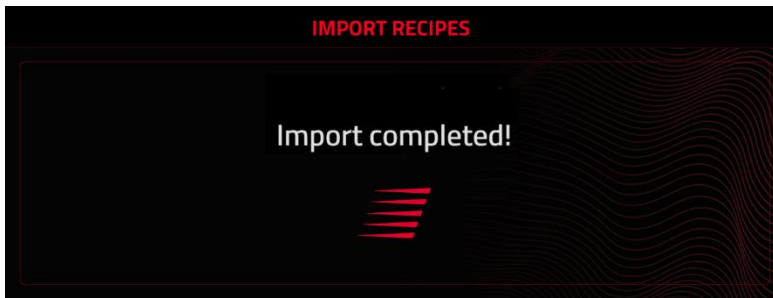
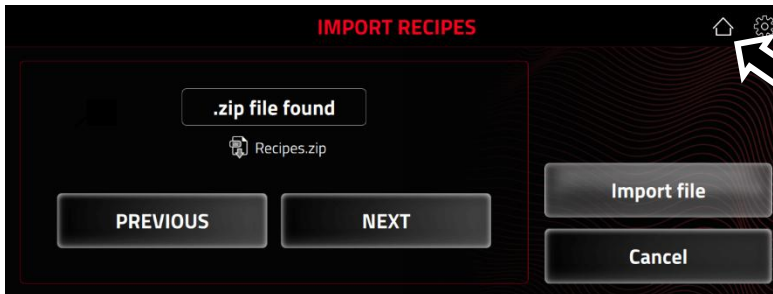


Fig. 6.77

The “IMPORT RECIPES” screen will be displayed.



“HOME” icon

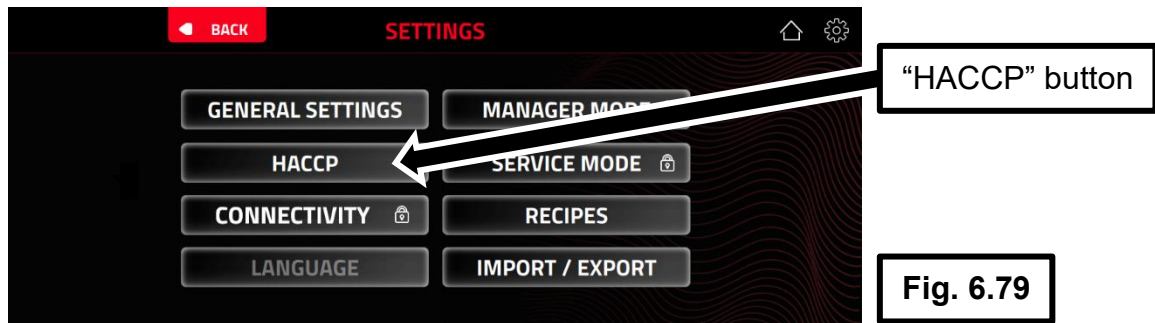
Fig. 6.78

7. To cancel and return to the “IMPORT / EXPORT” screen, press the cancel button.
To return to the HOME screen, press the “HOME” icon.
8. Unplug the USB stick.

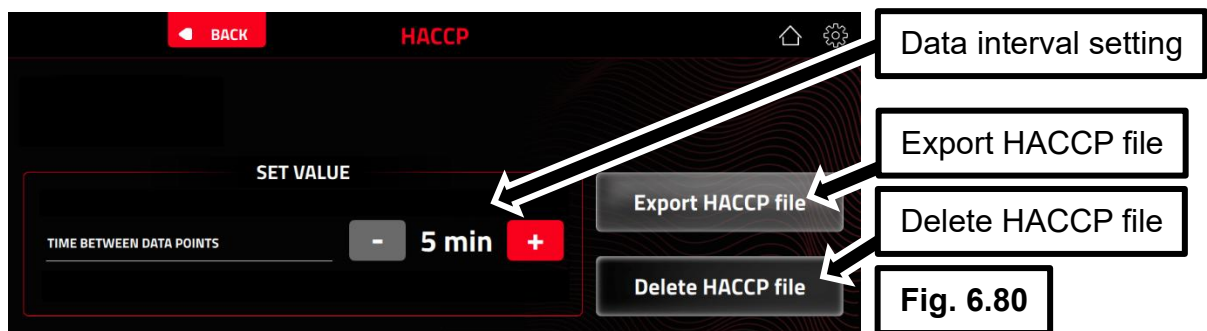
i. HACCP:

The HACCP protocols help food service institutions ensure their customers are protected from food-born illnesses. Tracking time and temperature data using the HACCP Files storage ability of *CRESCOR* ovens enables food service managers to make sure that their operation conforms to their HACCP protocols.

1. To access the HACCP file setup and to download or erase the stored file, go to the SETTINGS screen. Press the “HACCP” button to display the HACCP screen.



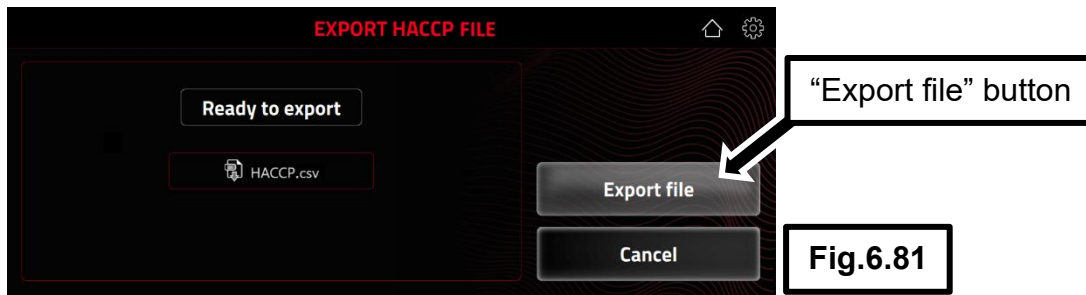
In the HACCP screen, the following choices can be made: See Fig. 6.58.



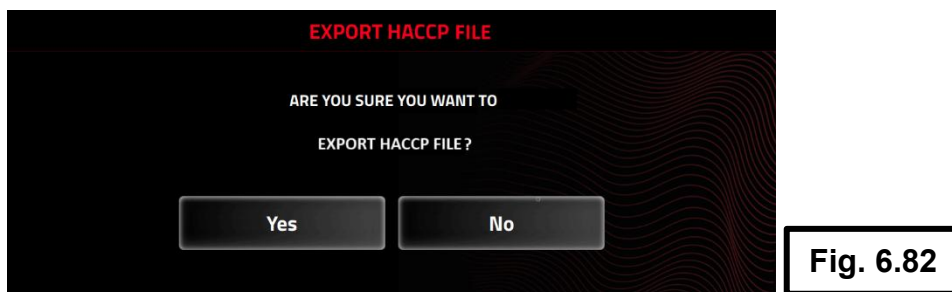
- Time between data points can be adjusted up or down in 1-minute increments.
 - The storage period is approximately 30 days. Once the time period is reached, new data will overwrite the existing data. This governs the timing of HACCP data downloads.
 - The HACCP storage file can be Exported or Deleted.
2. To export a HACCP file, place an empty, FAT32 format USB stick into the USB port on the front of the control panel under the ON/OFF switch.

NOTE: For cabinets with two controls, the HACCP file from each control should be downloaded. Make a note on which file goes to each control.

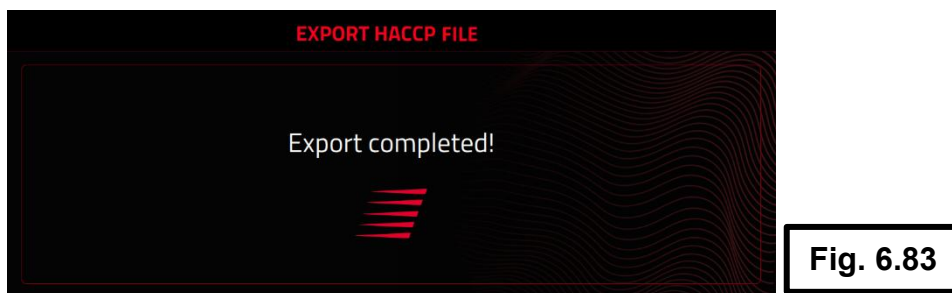
3. Press the “Export file” button.



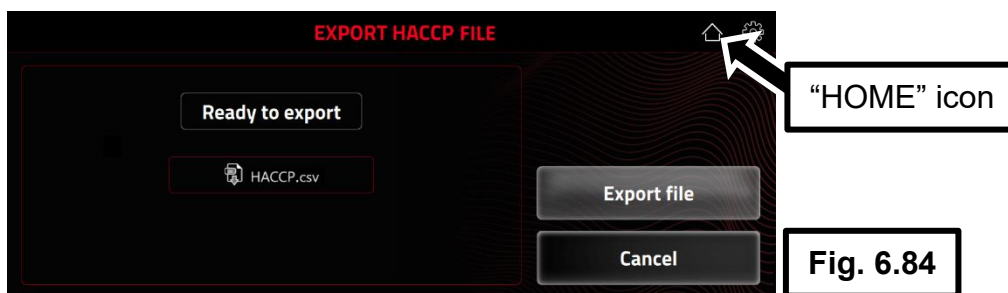
4. Press the “YES” button to download the file.
Press the “NO” button to cancel and return to the previous screen.



Upon completion of the download, the following screen will briefly display.



The “EXPORT HACCP FILE” screen will be displayed.



5. To export another file, press the “Export file” button.
To cancel and return to the HACCP screen, press the cancel button.
To return to the HOME screen, press the “HOME” icon.

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.

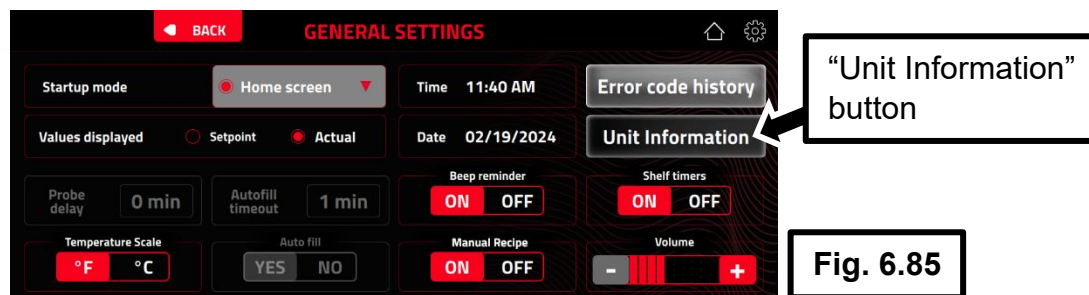
j. Error Code History:

Error Code History can provide some diagnostic guidance when working with *CRESCOR* technical support. The “ERROR CODE HISTORY” screen may be reached through the GENERAL SETTINGS screen.

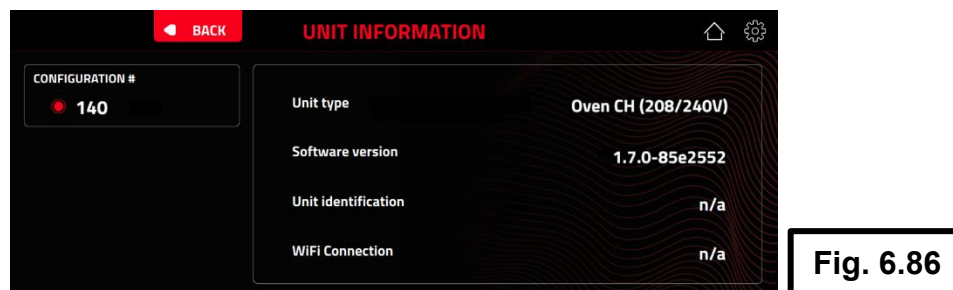
See Section “Troubleshooting, Error Code History” for more detail.

k. Unit Information / Software Version:

Unit Information is primarily useful for identifying the Software version. It may be reached through the GENERAL SETTINGS screen.



The “UNIT INFORMATION” screen will be displayed.



The Unit Information screen contains information about:

- Configuration
- Unit type (Model and description)
- Software version
- Unit Identification
- Wi-Fi connection availability

This information may be necessary in the event you need to have your oven serviced.

7. 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.

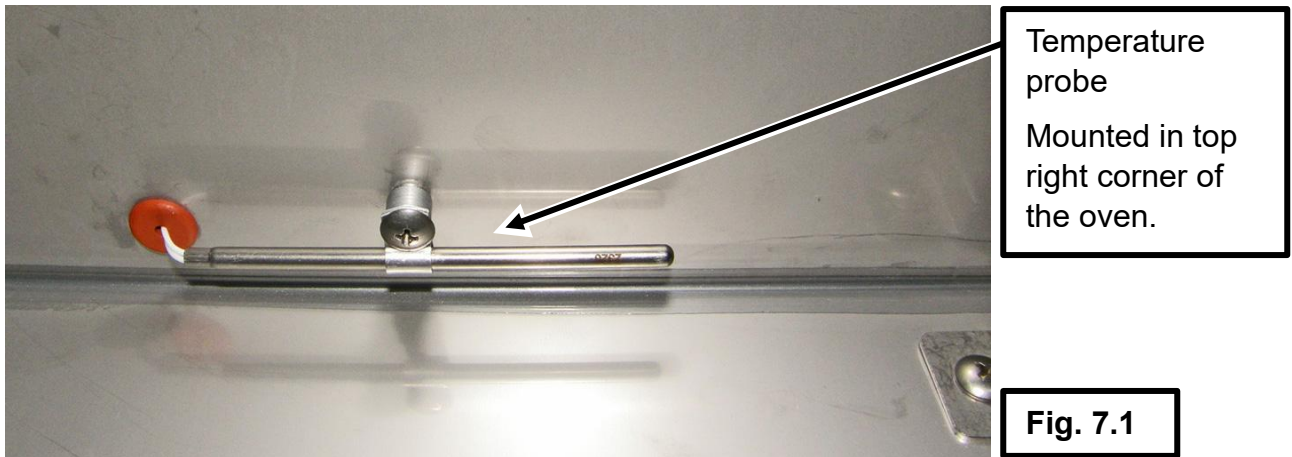
c. Cleaning Solution Chart:

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.
<i>*Mild detergent includes soaps and non-abrasive cleaners.</i>		

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.



8. 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.

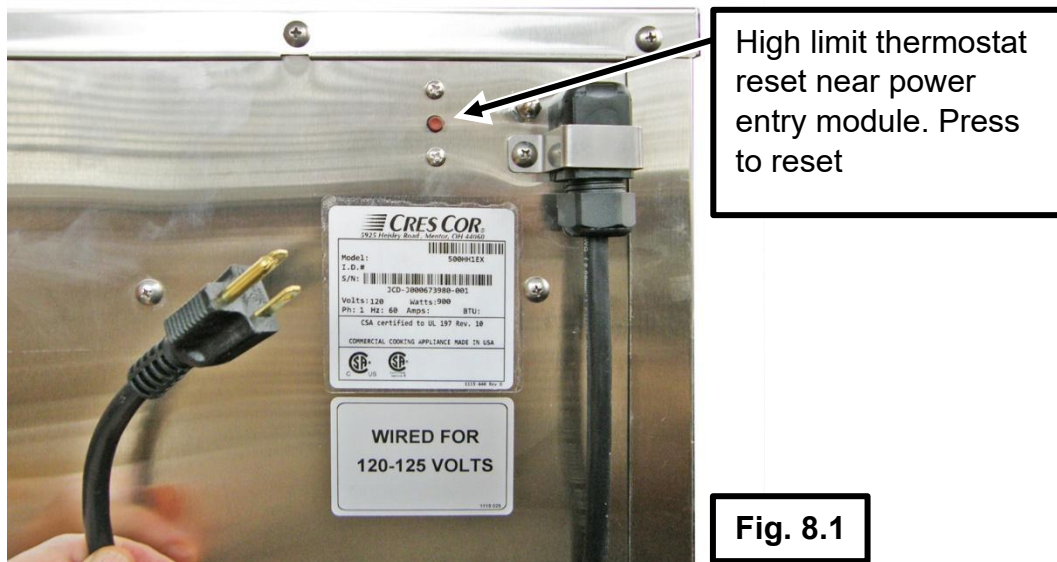


Fig. 8.1

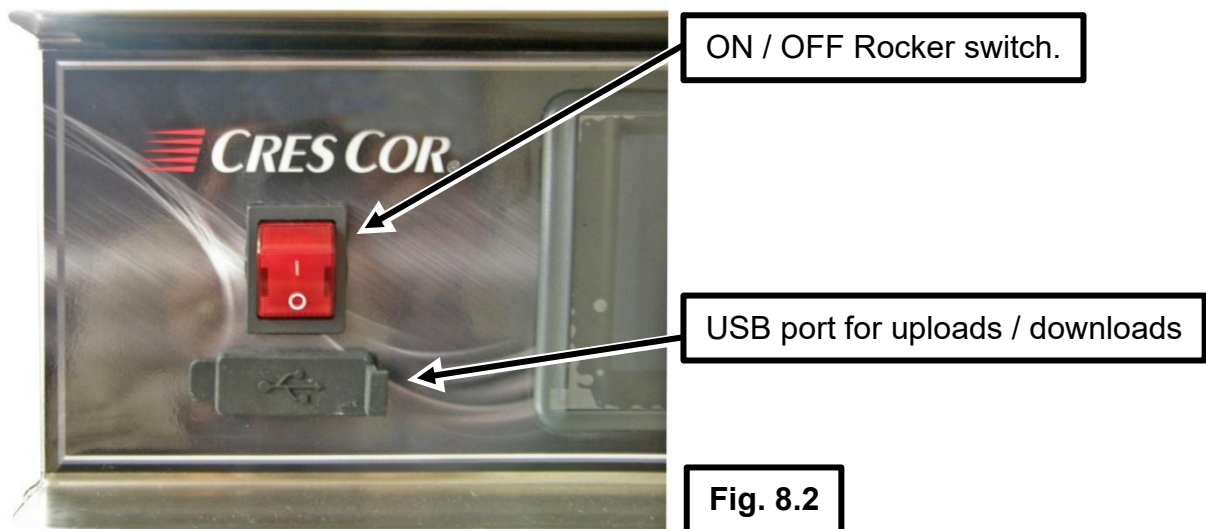


Fig. 8.2

b. If Preliminary checks do not work, or if breakers trip repeatedly:

Contact your authorized service center by:

- Scanning the QR code shown below for the Service Agency list, FL-1400 to locate an authorized *CRESCOR* service center.



- Visiting the *CRESCOR* website at www.crescor.com and referring to the Service Agency list, FL-1400 to locate an authorized *CRESCOR* service center.
- Calling *CRESCOR* using the phone number on the back of this manual to locate a local authorized service center.
- Heed the WARNING label near the power entry module.



c. TROUBLE-SHOOTING CHART:

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 (Power switch on and lights)	1. Wiring issue 2. Software issue. 3. Firmware issue. 4. Control defective.	1. Check for disconnected or damaged wires. 2. Turn off and turn back on the hot cabinet. 3. Reload Firmware. 4. Replace.
Cabinet does not heat, or does not heat properly	1. Cabinet air sensor defective. 2. Heater relay defective. 3. Temperature control defective. 4. High Limit tripped.	1. Replace. 2. Replace. 3. Replace. 4. Check if tripped-reset/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. Disconnected or broken wire(s).	1. Replace. 2. Connect, repair wire(s).
GFCI device trips	1. Electrical short. 2. Defective heater.	1. Check for disconnected or damaged wires. Reconnect or replace wire. 2. Replace.

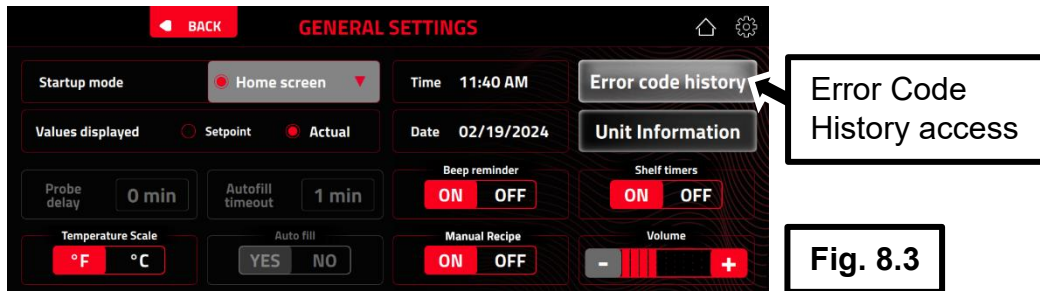
d. ERROR CODES:

CODE DISPLAYED	MEANING	POSSIBLE CAUSE	SOLUTION
Err00.0	No signal from temperature probe	1. Temperature probe disconnected. 2. Temperature probe defective. 3. Temperature control defective.	1. Reconnect temperature probe. 2. Replace. 3. Replace.
Err03.1	Module HMC12 communication problem	1. Software 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. Software 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	2. 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. Cabinet not powered for 10 days or more.	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. 3. Broken connector wire(s). 1. 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	2. Defective Food Probe. 3. Shorted connector wires. 4. 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 too high. 3. Disconnected/damaged wires.	1. Reset high limit 2. Replace relay 3. Connect/repair/replace wires.

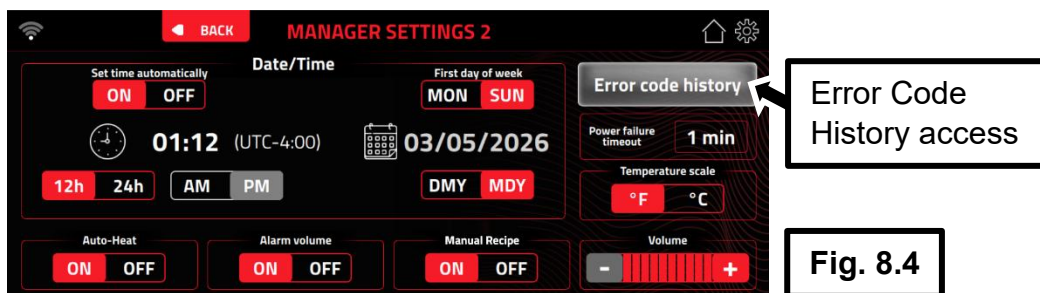
e. Error Code History:

Error Code History can provide some diagnostic guidance when working with *CRESCOR* technical support. The “ERROR CODE HISTORY” screen may be reached through the GENERAL SETTINGS screen.

1. Press the “Error code history” button.



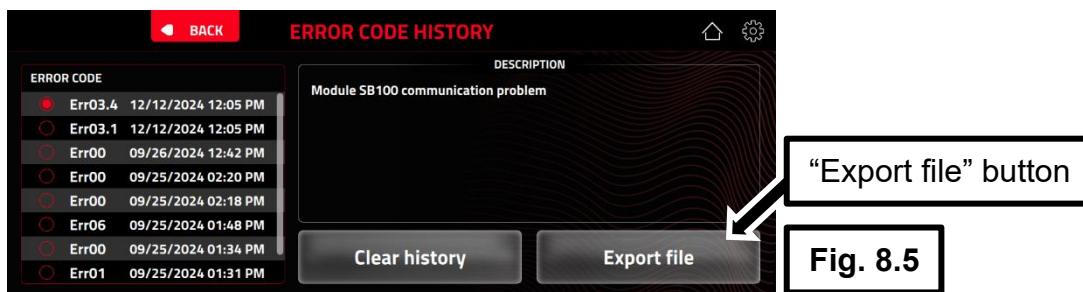
If the button is deactivated, the “Error code history” button can be accessed from the “MANAGER SETTINGS 2” screen.



The “ERROR CODE HISTORY” screen will show the error codes the control has experienced.

An Error Code History file can be exported and sent to *CRESCOR* for diagnostic assistance.

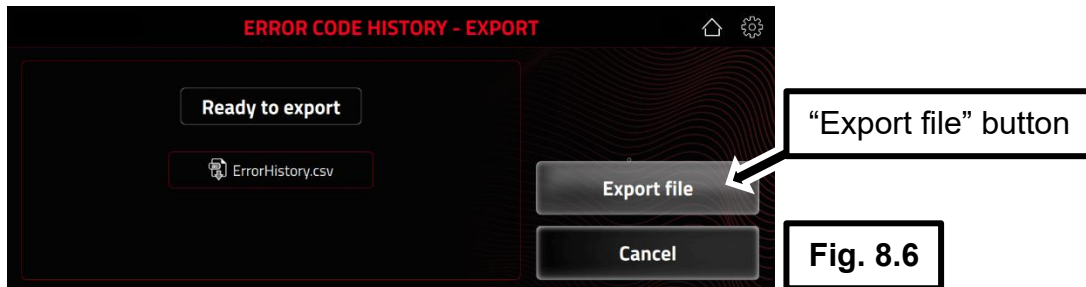
2. To export an ERROR CODE HISTORY file, place an empty, FAT32 format USB stick into the USB port on the front of the control panel under the ON/OFF switch, next to the control that is displaying the error.
3. Press the “Export file” button.



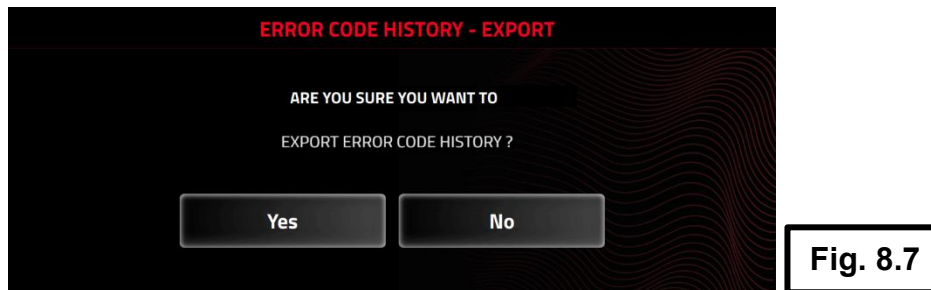
4. To export another file, press the “Export file” button.

To cancel and return to the “ERROR CODE HISTORY” screen, press the “Cancel” button.

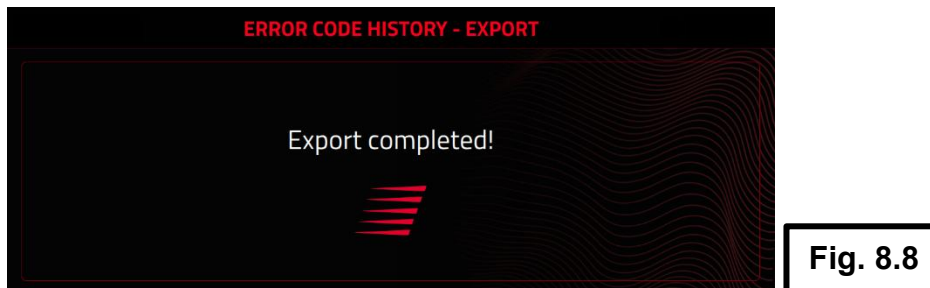
To return to the HOME screen, press the “HOME” icon.



5. Press the “YES” button to download the file or press the “NO” button to cancel and return to the previous screen.



6. Upon completion of the download, the following screen will briefly display.

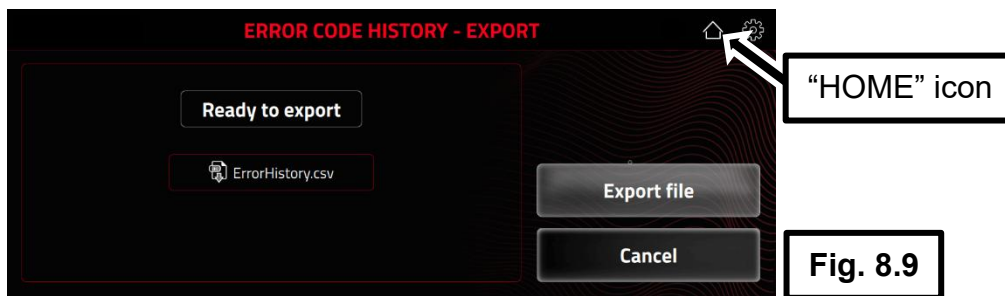


The “ERROR CODE HISTORY-EXPORT” screen will be displayed.

7. To export another file, press the “Export file” button.

To cancel and return to the “ERROR CODE HISTORY” screen, press the “Cancel” button.

To return to the HOME screen, press the “HOME” icon.

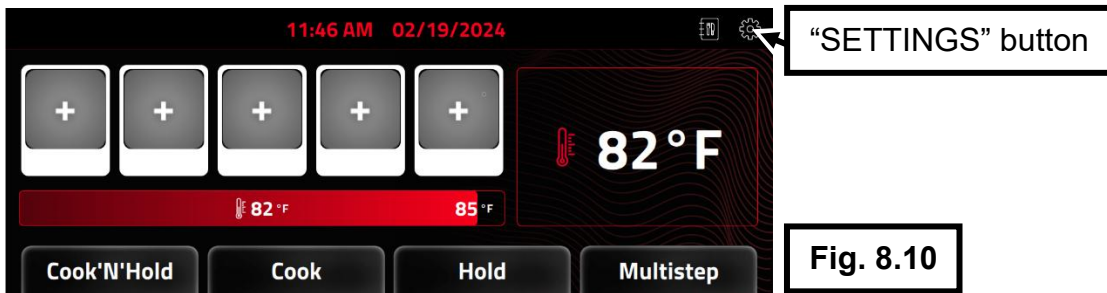


The file will be saved as a “.csv” (comma delimited data) format. This file can be opened and saved in most spreadsheet programs.

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

f. Firmware Update:

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 panel. The switch will illuminate to confirm that the oven is ON and has power. The HMI screen will display various messages as the controller boots-up.
3. The “HOME” Screen will be displayed.
4. Press the “SETTINGS” button.



The “SETTINGS” screen will be displayed.

5. Press the “IMPORT / EXPORT” button.



The “IMPORT / EXPORT” screen will be displayed.

6. Press the “FIRMWARE UPDATE” button.



The “FIRMWARE UPDATE” screen will be displayed.

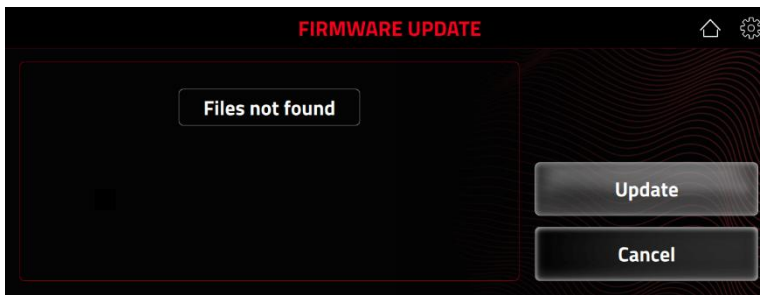
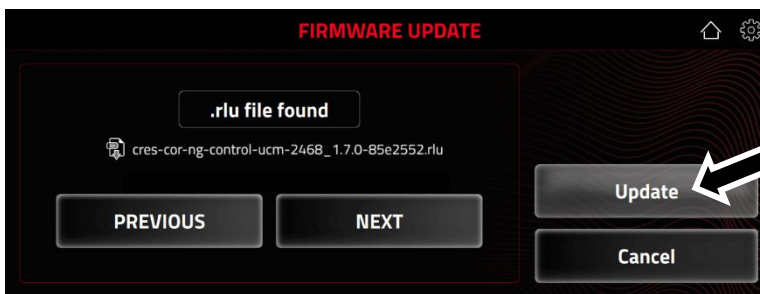


Fig. 8.13

7. Insert the FIRMWARE UPDATE USB stick into the USB port under the ON/OFF switch next to the control. The screen showing the file name will be displayed.
8. Press the “Update” button to begin the update.



“UPDATE”
button

Fig. 8.14

9. Press the “Yes” button to update the firmware.
10. Press the “No” button to cancel and return to the previous screen.



Fig. 8.15

Upon completion of the download, the following screen may briefly display.



Fig. 8.16

The control will begin to reboot. Do not remove USB stick until the control completely reboots and the “HOME” screen is displayed.



DO NOT TURN OFF THE POWER TO THE CONTROL UNTIL THE "HOME" SCREEN IS DISPLAYED.

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Oven

500CH1EX

750CH1EX

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1000CHSK1EX

1000CH2EX

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1200CH2EX

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Serial No. _____

Order No. _____



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