



CH-“EE” Series Ovens



Use and Care Manual
Original, American English

Contents

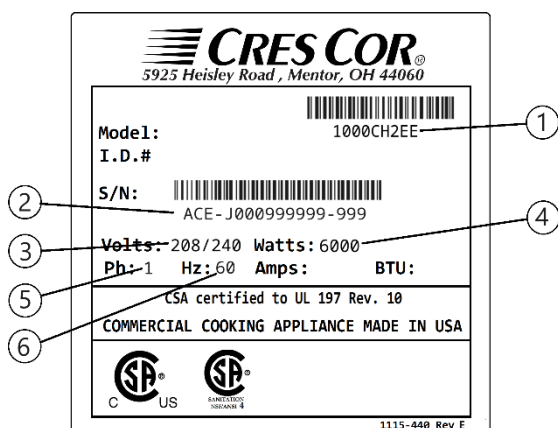
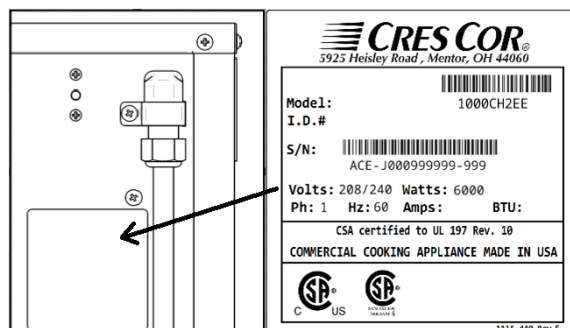
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1. General Information

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

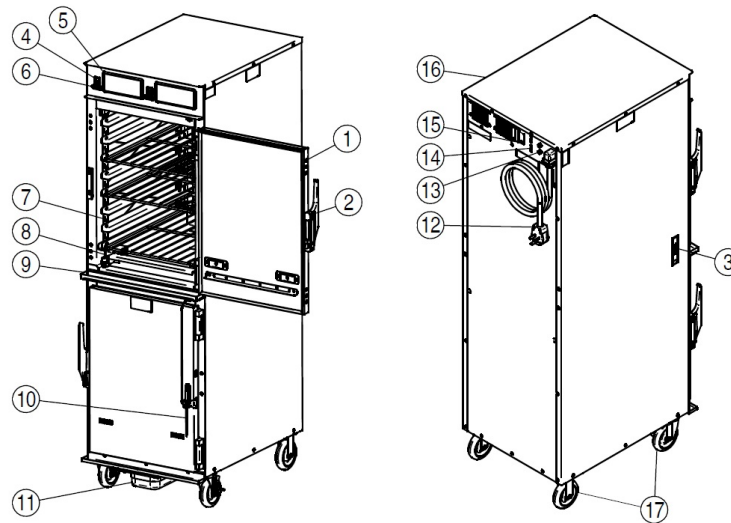
Scan the QR code to register your equipment today.

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

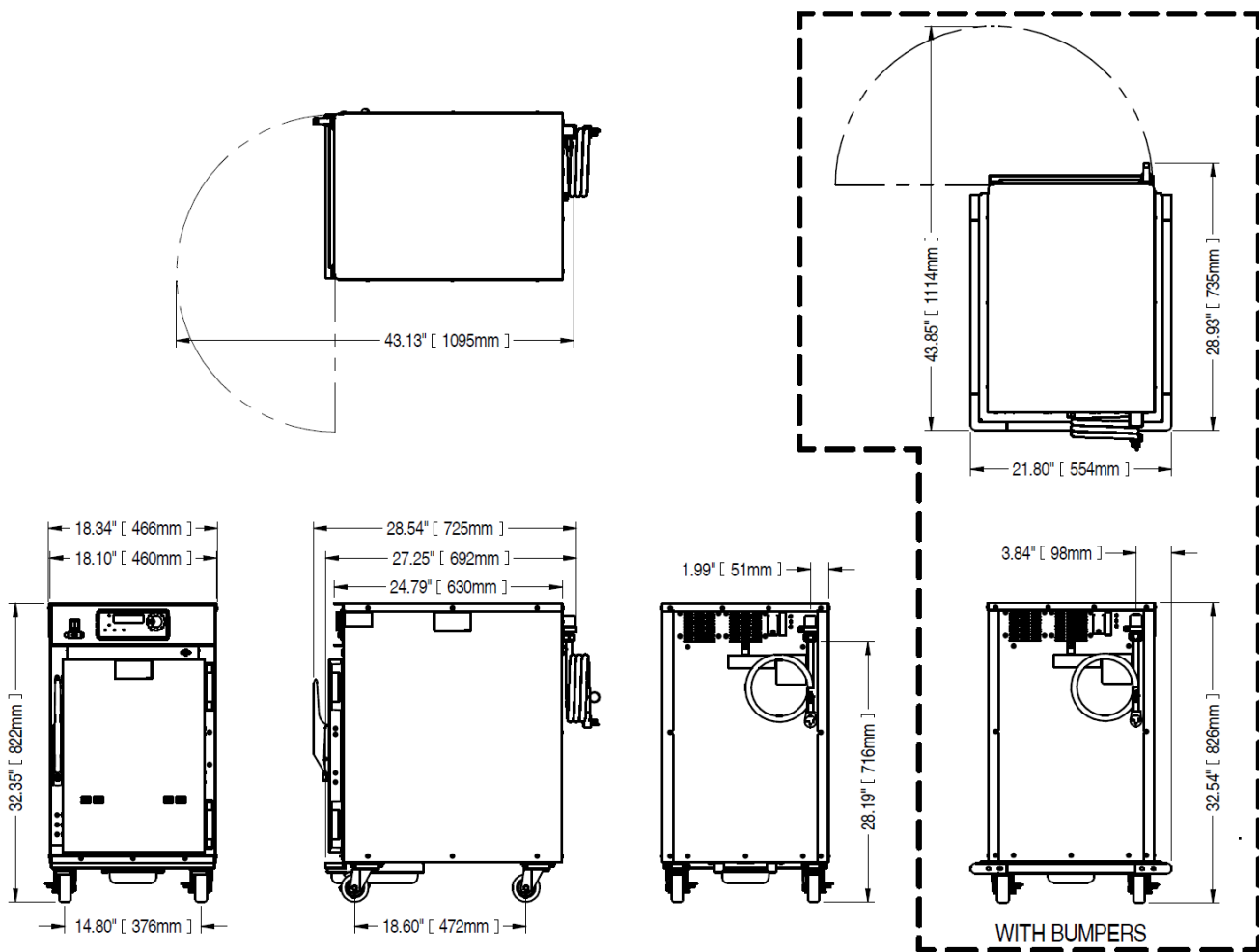
a. Components and Function:



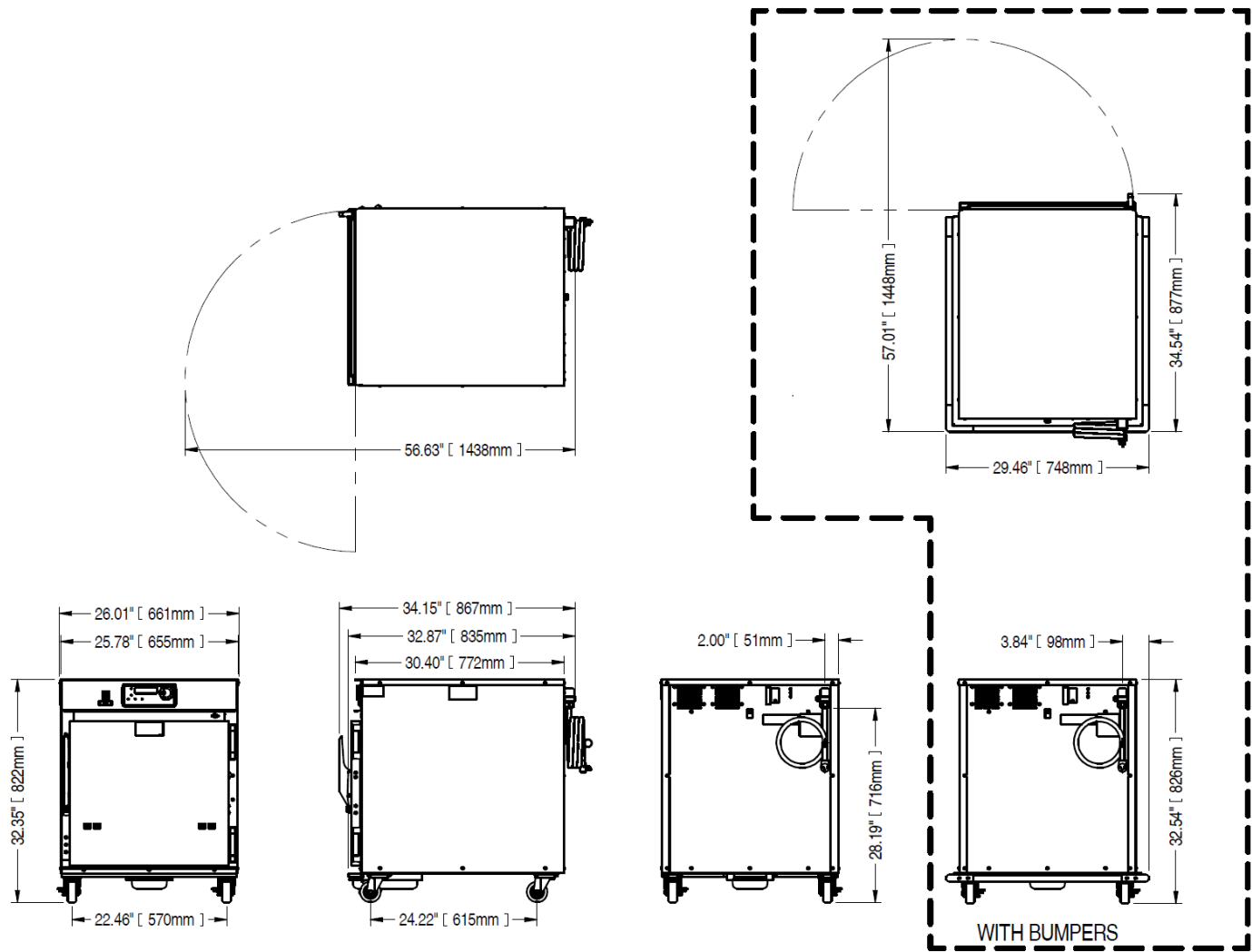
Location	Description	Function
1	Door	Covers and seals the oven chamber
2	Door handle with lock	- Used to open and close the door - Locks door during transport - Handle uses antibacterial material
3	Side pull handles (if equipped)	Used to aid the user in moving the oven
4	Power switch	Used to turn on and off the oven
5	Control	Used to operate the oven
6	USB port (if equipped)	- Used to upload recipes, images, firmware 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	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

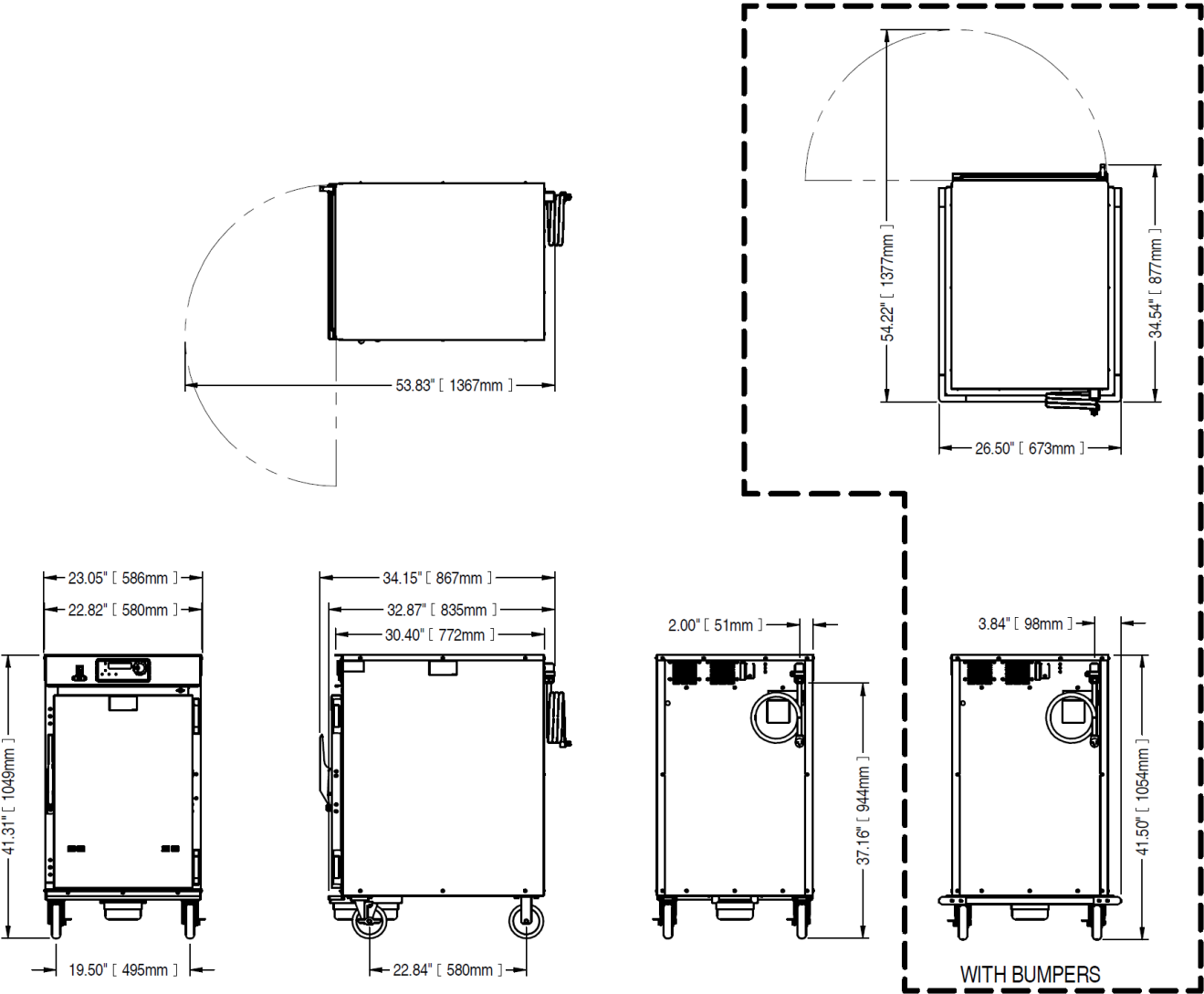
b. Dimension Drawings: 500CH1EE



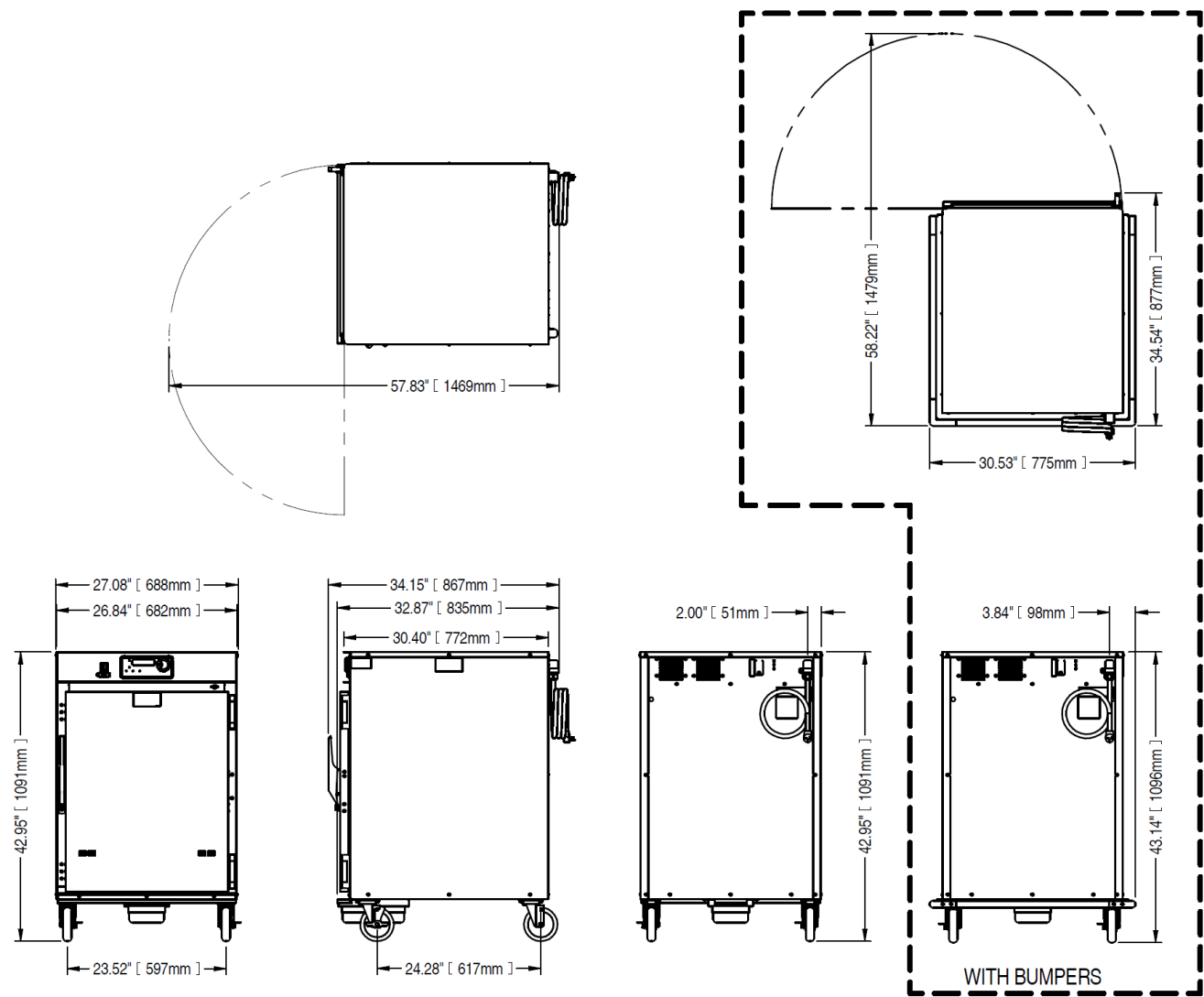
750CH1EE



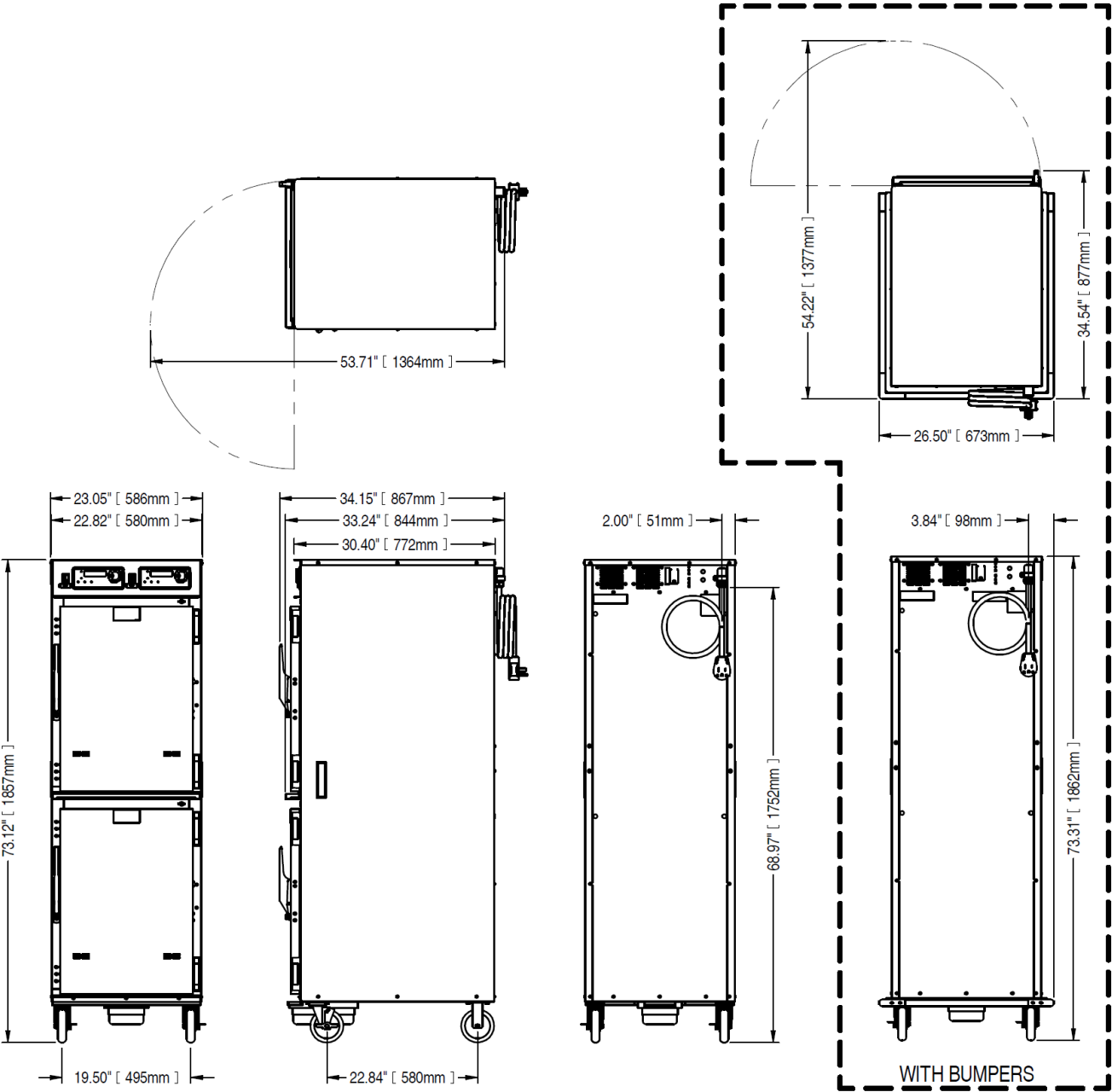
1000CH1EE



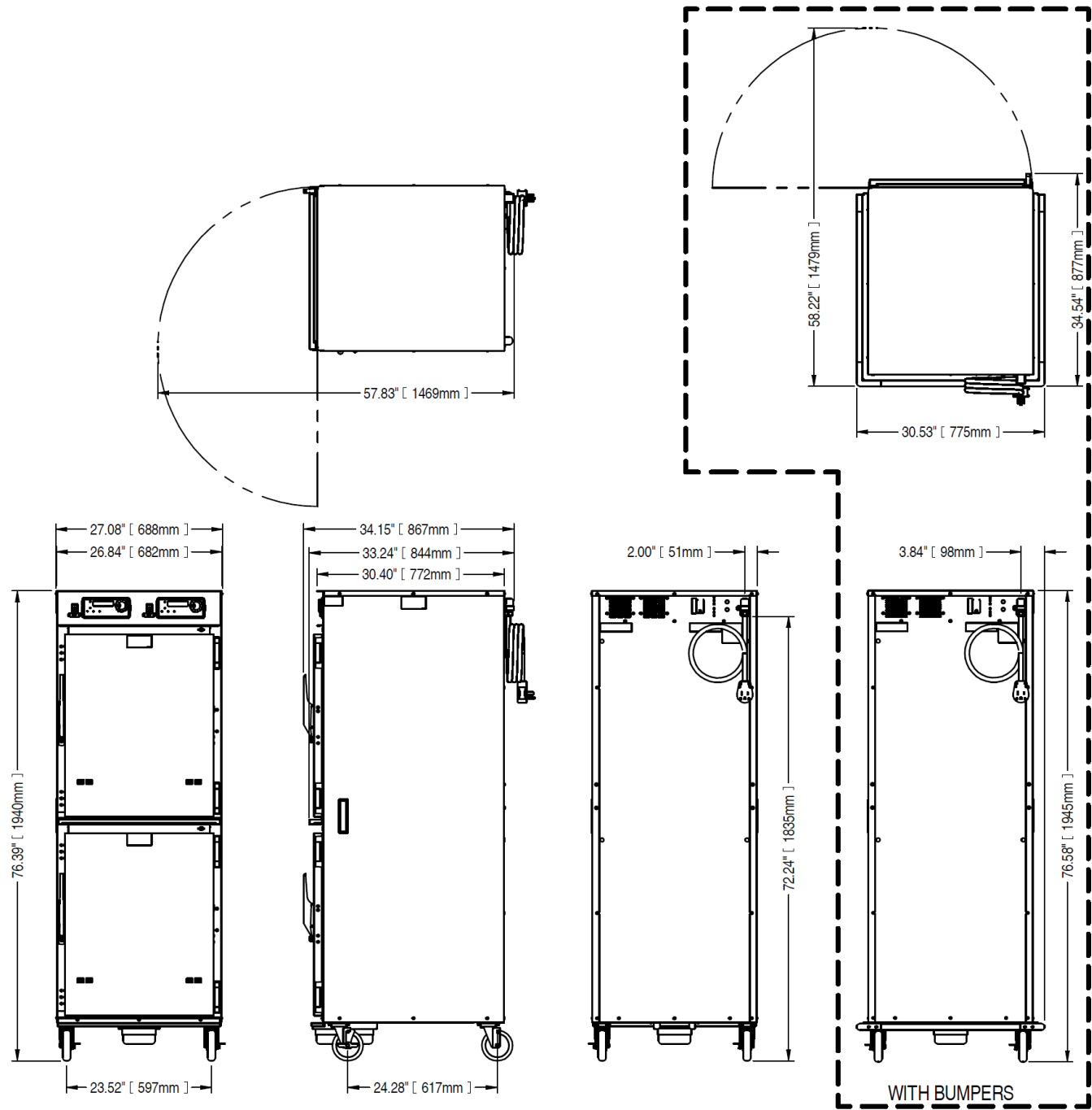
1200CH1EE



1000CH2EE



1200CH2EE



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.

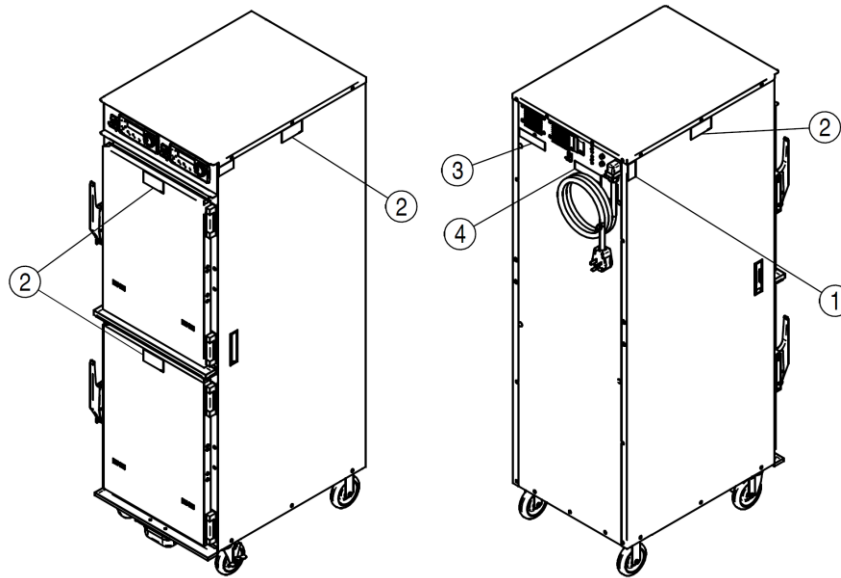
Warning symbols	Meaning
	High Voltage Area / Electric Shock Hazard Warning There is a risk of electrical shock from live parts if cover is removed or if unit is sprayed with water.
	Hot Surface Warning There is a risk of burns from hot surfaces.

Additional symbols

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

b. Warning Labels:

Warning label locations



Location	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	<table><tr><td> AVERTISSEMENT NE BRANCHER QUE SUR UN CIRCUIT DE DERIVATION INDIVIDUEL.</td><td> WARNING FOR USE ON INDIVIDUAL BRANCH CIRCUIT ONLY. 1115 202</td></tr></table>	 AVERTISSEMENT NE BRANCHER QUE SUR UN CIRCUIT DE DERIVATION INDIVIDUEL.	 WARNING FOR USE ON INDIVIDUAL BRANCH CIRCUIT ONLY. 1115 202	WARNING For use on individual branch circuit only. AVERTISSEMENT Ne brancher que sur un circuit de derivation individuel.
 AVERTISSEMENT NE BRANCHER QUE SUR UN CIRCUIT DE DERIVATION INDIVIDUEL.	 WARNING FOR USE ON INDIVIDUAL BRANCH CIRCUIT ONLY. 1115 202			
4	<table><tr><td> ATTENTION COUPER L'ALIMENTATION ELECTRIQUE AVANT DE REPLACE 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 REPLACE 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 REPLACE LE FUSIBLE. REPLACEZ AVEC FUSIBLE 3 AMP.	 CAUTION DISCONNECT FROM POWER SUPPLY BEFORE CHANGING FUSE. REPLACE WITH 3 AMP. FUSES. 1115-167			

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.

** 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 basic 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:

- a. Only use the cleaning agents recommended by the manufacturer.
- b. Only use the cleaning tools specified by the manufacturer. See "Cleaning: For best results" in the manual.
- c. 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)
500CH1EE	147	67
750CH1EE	207	94
1000CH1EE	216	98
1000CH2EE	381	173
1200CH1EE	236	107
1200CH2EE	400	182

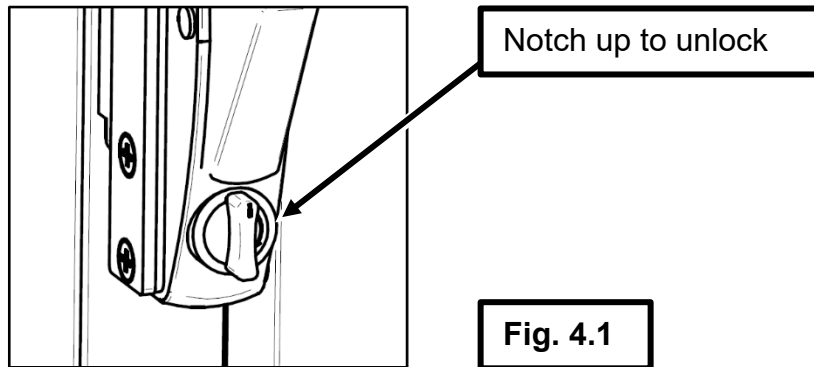
1. Inspect the packaging for any damage. If there appears to be damage from the oven being transported, notify *CRESCOR* Customer Care immediately.
2. Remove the outer packaging.
3. Inspect the unit for any damage. If there appears to be damage from the oven being transported, notify *CRESCOR* customer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

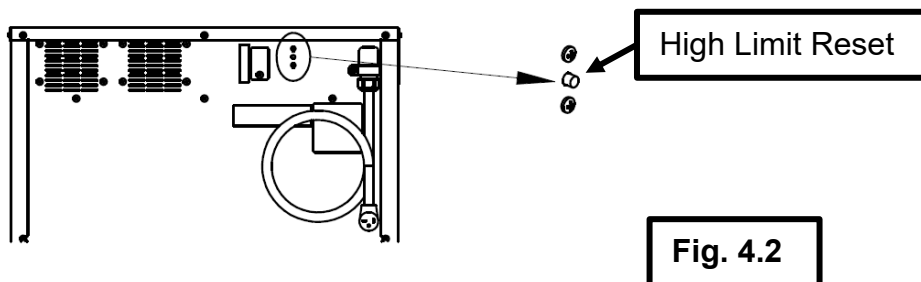
5. To open the door, turn the lock knob so that the notch in the grip is facing up, then pull the handle. The latch is magnetic. The handle extends a pin to push the door away from the latch. See Fig. 4.1.



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.



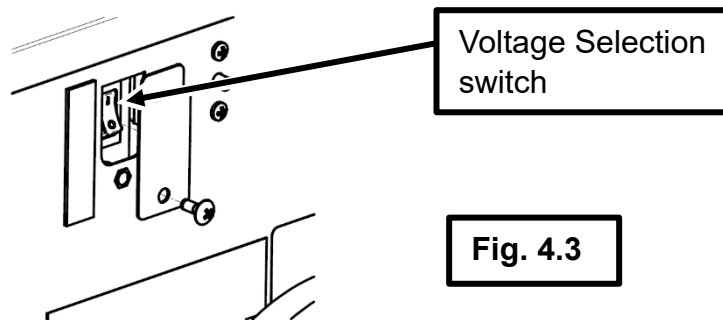
c. Voltage Selection Switch: (for 208/240V units)

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.

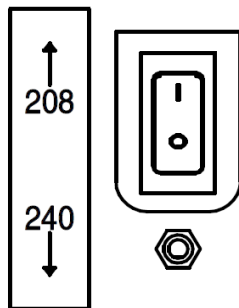


Fig. 4.4

4. Install the voltage selection switch cover.

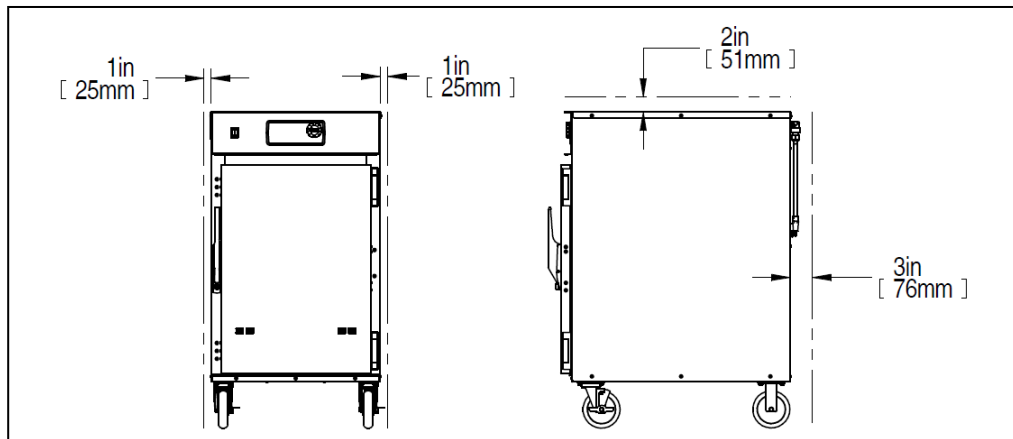
d. Placing the Oven:

⚠ 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.

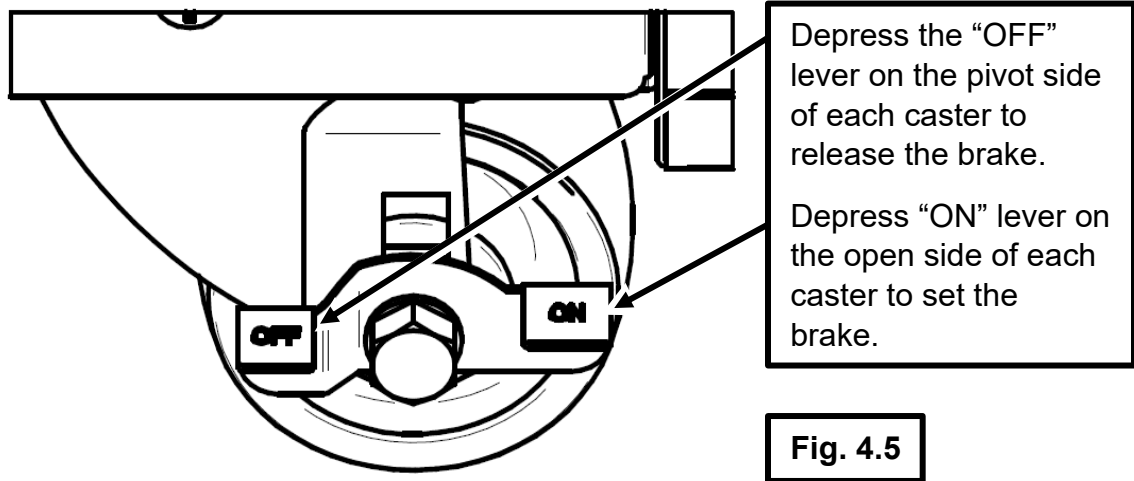
NOTE: Installation must conform to local codes. The authority having jurisdiction to enforce the codes will have the responsibility for interpretation of local rules.

Minimum clearance:



- The oven should be within 5ft. (1.5 meters) of the proper electrical power outlet.
- The oven should not be used in areas prone to exposure to water.
- The oven 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
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.**

⚠ 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.

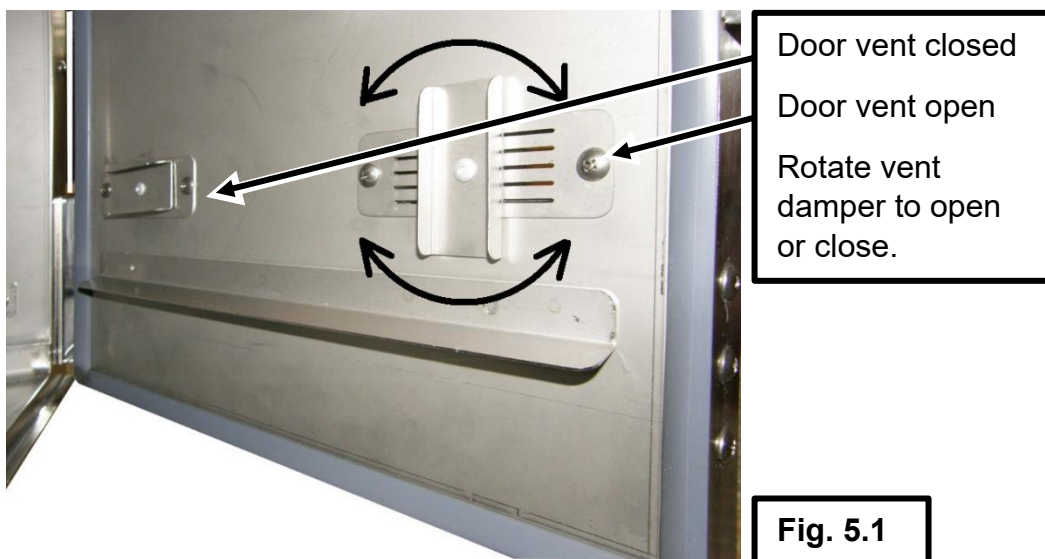
5. Use of the Oven

a. Door Vent Adjustment:

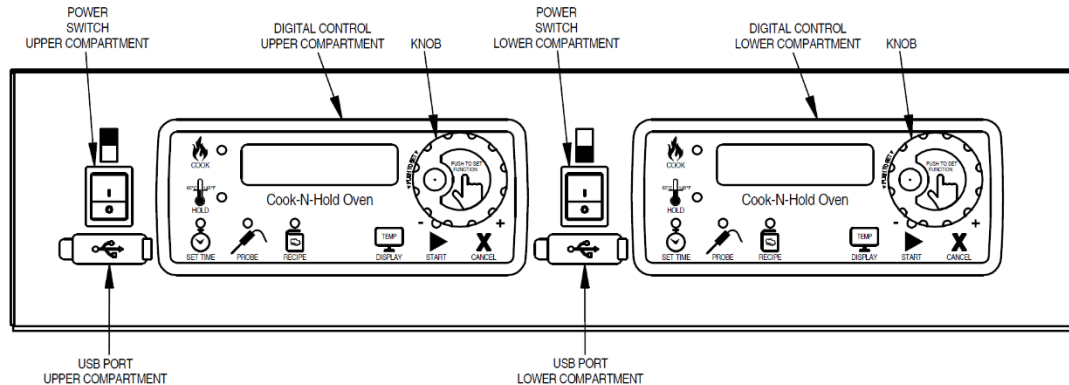
The purpose of the door vents is to help regulate the humidity inside the oven chamber.

- Vents that are open allow more moisture to escape out the vents, making the air inside the chamber dryer.
- Vents that are closed will 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 (O) 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(s), 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. Control Layout:

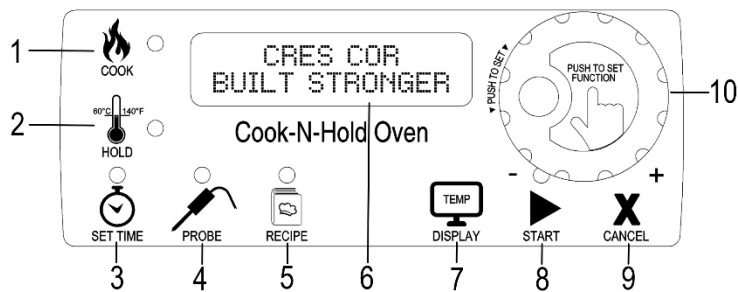


Fig. 5.2

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.

e. Initial Start-up:

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 oven type “OVEN CH ...”, then the firmware version.



Fig. 5.3

4. The control will then display the IDLE screen.

IDLE SCREEN



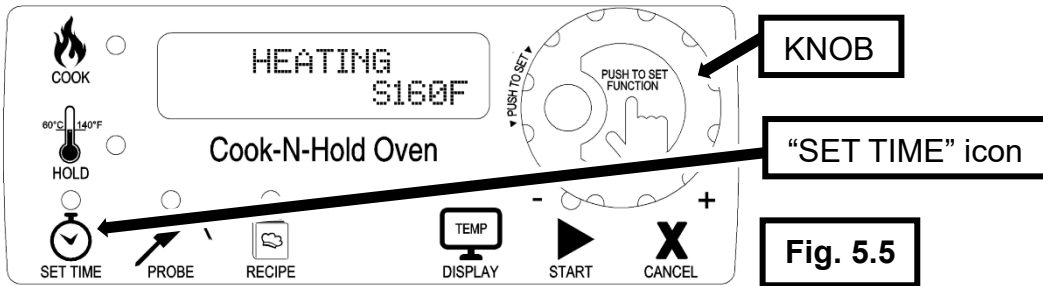
Last HOLD SET
TEMPERATURE

Fig. 5.4

The cabinet will begin to heat to the previous HOLD setpoint if the AUTO-HEAT setting is set to YES (default setting from factory).

f. To Access MANAGER SETTINGS:

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

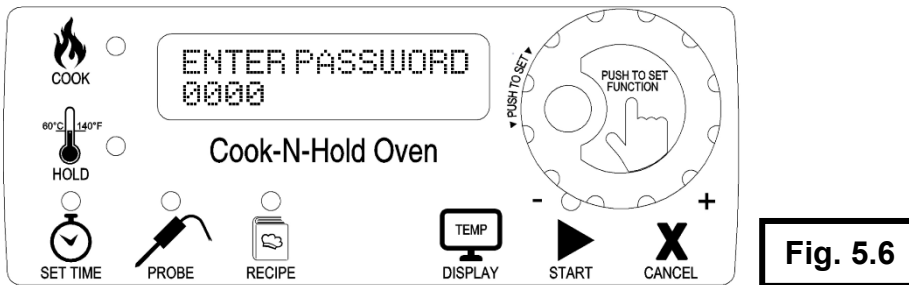


2. Using the knob, enter the password code.

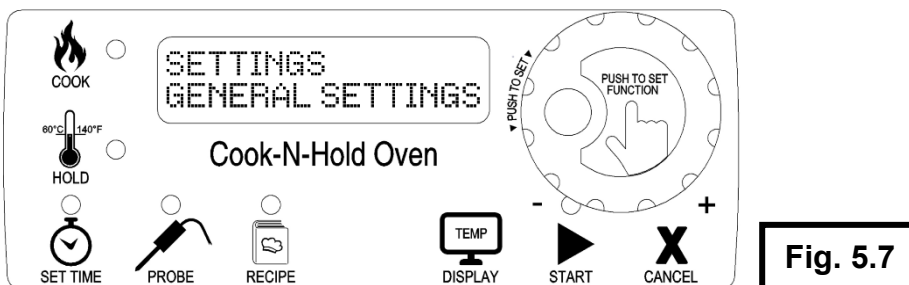
Rotate the knob to select each digit of the password code.

Press knob to accept the selected value and move to the next digit.

NOTE: The default password code from the factory is “0000”.



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



g. Settings and Functions:

Turn the knob to increase and decrease values and scroll through menu selections.

Press the knob to select value or menu item.

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

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. Factory setting is 2 minutes.
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. Factory setting is “NO”.
5. **AUTO-HEAT (YES/NO):** To have the oven automatically begin to heat in the 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. Factory setting is “YES”.
6. **BACKLIGHT (%):** To adjust the brightness of the screen. The brightest setting being 100%. Factory setting is “100%”.
7. **ALARM VOLUME:** To adjust the volume of the speaker, “0” being the speaker is muted and “5” being the loudest setting. Factory setting is “5”.
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 such as for use with the HACCP reporting. Factory setting is “OFF”.

SECURITY menu:

9. **MANAGER CODE:** To reset the password code to access the manager settings.

RECIPES menu:

10. **RECIPE EXPORT:** To export pre-programmed recipes stored in the control onto a USB stick.

11. RECIPE IMPORT: To import pre-programmed recipes stored on a USB stick into the control.

HACCP menu:

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

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

ERROR LOG menu:

14. LOG EXPORT: To export error code data onto a USB stick. The error log is useful for diagnosing hardware problems that may occur.

15. LOG DELETE: To delete the error code log file stored in the control.

FIRMWARE UPDATE menu:

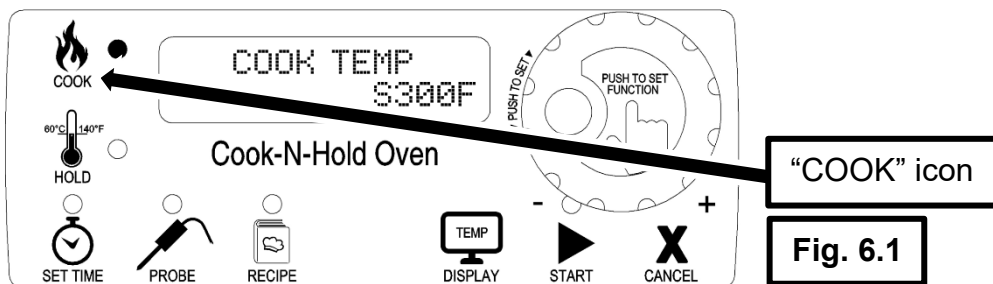
16. FIRMWARE UPDATE: To import updated firmware to enhance the performance of the controller.

6. Programming and Using the Oven

a. Creating a Manual Recipe:

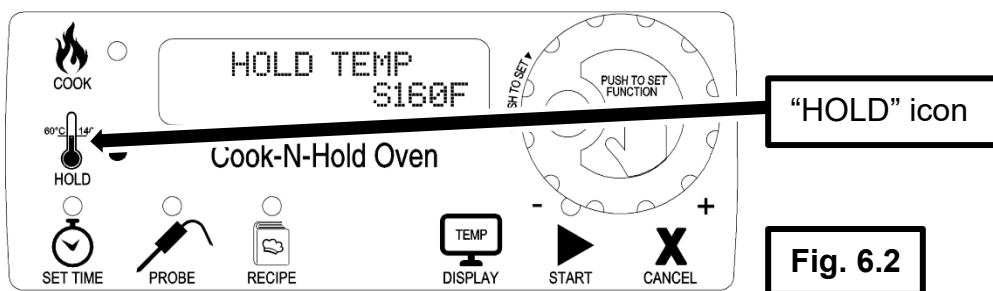
To Set Cook Temperature

1. Press the “COOK” icon. The light next to the icon will light.
2. Rotate the knob to the cook temperature desired and press the knob to set the temperature. Available temperature range for “COOK” is 180° to 350°F (82°-176° C). The control will save the setting and will index to setting the HOLD temperature.



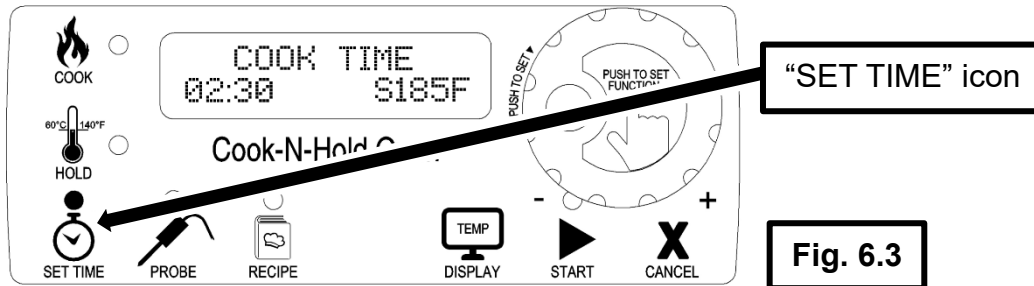
To Set Hold Temperature

3. The light next to the HOLD icon will be lit. Rotate the knob to the hold temperature desired. Press the knob to set the temperature. Available temperature range for “HOLD” is 135° to 220°F (57°-104°C). The control will save the setting and will index to setting the cook TIME or setting the PROBE temperature, whichever was used last.



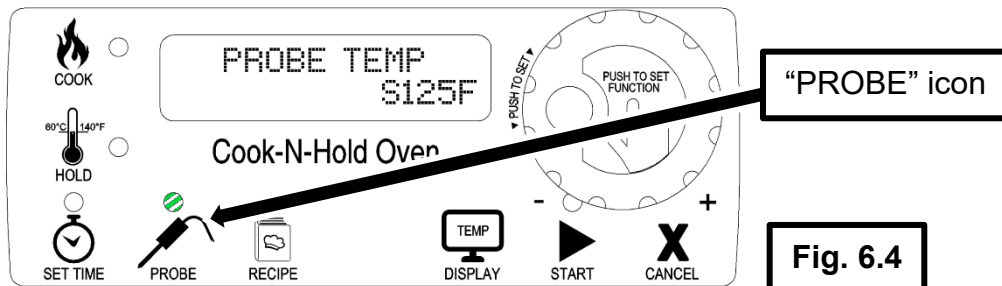
Recipe using TIME

4. To use the cook TIME, press the “SET TIME” icon if the light above the icon is not lit. The SET TIME will be displayed in hours and minutes (hh:mm). Rotate the knob to the cook TIME desired and press the KNOB to set the time. The control will save the settings, and the oven will begin to preheat.

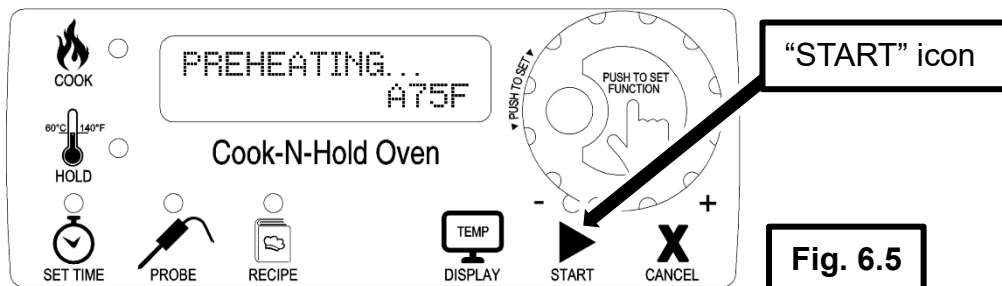


Recipe using Food PROBE

5. To use a food PROBE, press the “PROBE” icon if the light above the icon is not lit. Rotate the knob to the PROBE temperature desired and press the KNOB to set the temperature.



The control will save the setting, and the oven will begin to preheat.



Once the oven has preheated, the control will display “AT TEMP” then “LOAD FOOD/PRESS START” and the “START” light will begin to flash and the control will beep. The control will beep every 25 seconds until the “START” icon is pressed or the “CANCEL” icon is pressed.



Fig. 6.6

6. Press the “START” icon to start the cooking cycle.



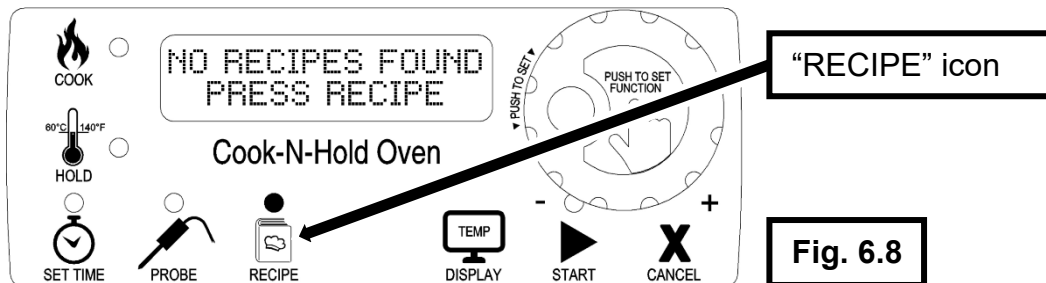
Fig. 6.7

c. Building Time and Temperature Recipes:

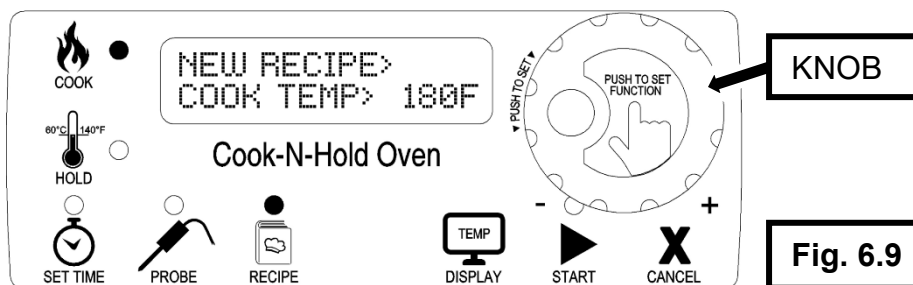
The use of recipes is a good way to organize and save your time and temperature settings for cooking and holding your food. The use of recipes also promotes consistency of the cooking process so your food is cooked the same way every time.

To Create a recipe

1. To create a recipe, press the “RECIPE” icon on the control. The light above the icon will light up. The first recipe will be displayed on the screen. If there are no recipes yet saved, the control will display the message below.

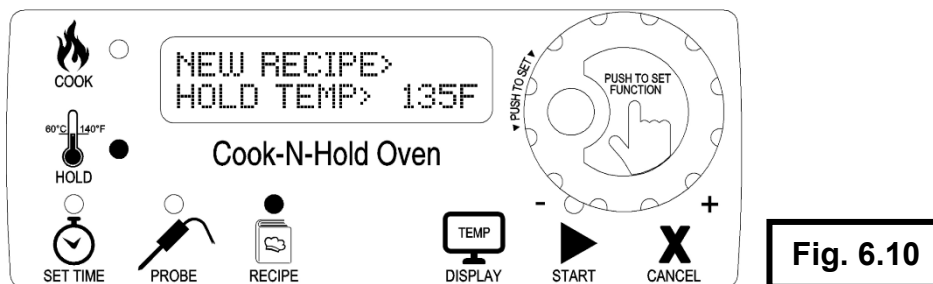


2. To add a new recipe, press the “RECIPE” button. The control will prompt you to select the COOK temperature.



To Set Cook Temperature

3. Rotate the knob to the cook temperature desired and press the KNOB to set the temperature. Available temperature range for “COOK” is 185° to 350°F (82°- 176°C). The control will save the setting and will index to select the HOLD temperature. See Fig. 6.7



To Set Hold Temperature

4. Rotate the knob to the hold temperature desired and press the KNOB to set the temperature. Available temperature range for “HOLD” is 135° to 220°F (57°- 104°C). The control will save the setting and will index to select the using PROBE. See Fig. 6.7



Fig. 6.11

Recipe using TIME

5. To use a TIME recipe, select “NO” for the PROBE selection and press the button to index to set the cook time.



Fig. 6.12

The SET TIME will be displayed in hours and minutes (hh:mm). Rotate the knob to the cook TIME desired and press the KNOB to set the time. The control will save the setting and will index to “ENTER NAME>”, the recipe name screen. See Fig. 6.7



Fig. 6.13

Recipe using PROBE (if equipped)

6. To use a PROBE recipe, rotate the knob and to select “YES” and press the button to index to set the probe temperature.



Fig. 6.14

7. Rotate the knob to the Probe temperature desired and press the KNOB to set the temperature. Available temperature range for “HOLD” is 80° to 200°F (27°-93°C). See Fig. 6.7



Fig. 6.15

The control will save the setting and will index to enter the recipe name screen.

Naming the Recipe



Fig. 6.16

8. To enter the name, rotate the knob to select a letter or a number character and press the knob to set the character and index to the next space.
 - The first character available is a space, then alpha, then numeric.
 - To backspace, press and hold the knob and turn the knob counterclockwise to the place desired. Release the knob.
 - To move forward, press and hold the knob and turn the knob clockwise to the place desired. Release the knob.



Fig. 6.17

9. When the last character is selected, press and hold the button until the control displays “RECIPE SAVED!”



Fig. 6.18

d. Selecting and Running a Recipe:

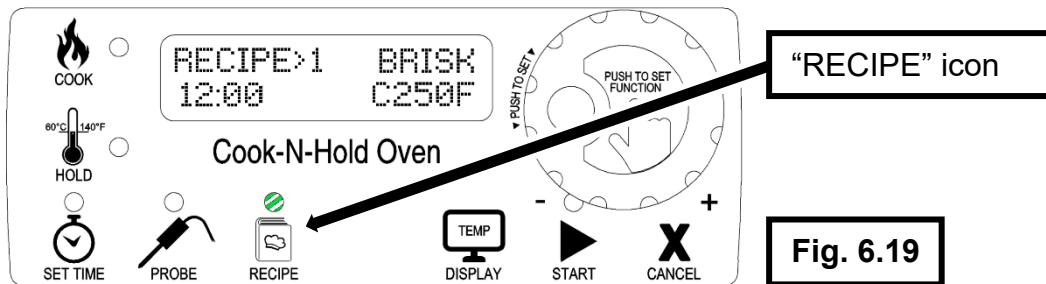
1. Press the “RECIPE” icon. The first recipe name will be displayed on the screen.
2. Rotate the knob to choose the recipe.
3. Press the knob to select the recipe.
4. Press the “START” icon. The oven will begin to preheat or cool down as necessary.
5. When the oven is at the proper temperature, the control will beep.

Load the food into the oven and press the “START” icon to start the recipe.

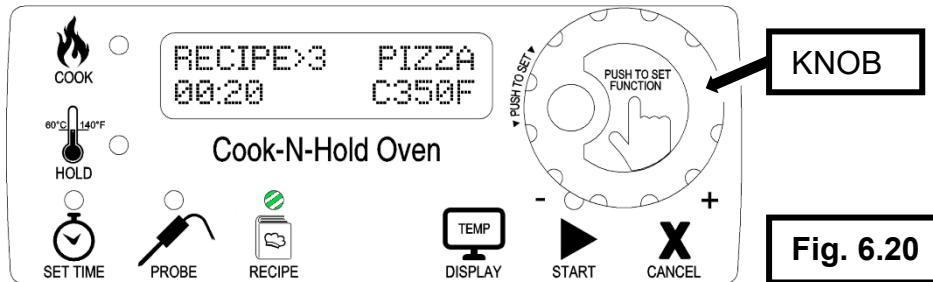
- If you need to bypass the “PREHEAT...”, press and hold the “START” icon until the process starts.
 - The “Cancel” button will return the oven to the idle mode.
6. Once the recipe is running, the timer display will begin to count down time to the end of the programmed duration.
 7. As the recipe is running, a brief press and release on the “TEMP/DISPLAY” button will toggle the display between the programmed set temperature and the actual temperature in the oven chamber.

e. Editing Recipes:

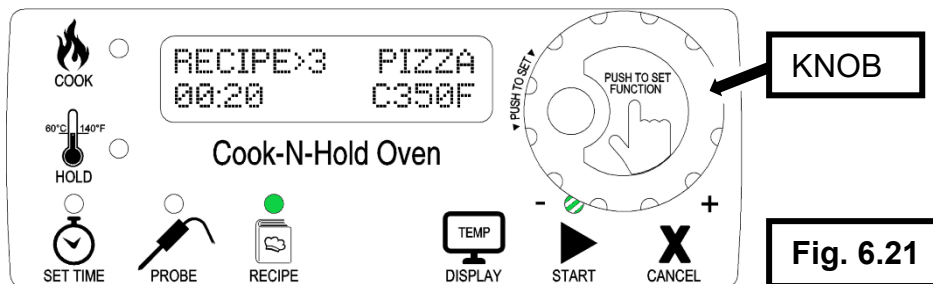
1. To edit a recipe, press the “RECIPE” icon on the control. The first recipe will be displayed and flashing on the screen. The light over the “RECIPE” icon will begin to flash.



2. Rotate the knob to display the recipe that requires editing.



3. Press the knob to select the recipe. The recipe name will display solid and the light over the “RECIPE” icon will light continuously. The light above the “START” icon will begin to flash.



4. Press and hold the knob for 3 seconds, until the screen displays “EDIT>(recipe name)”. The light above the “RECIPE” icon will begin to flash and the light next to the “COOK” icon will light continuously.



Fig. 6.22

To Edit a recipe setting

5. Rotate the knob to the setting that requires editing. As you turn the knob, the light next to the icon associated with that setting will illuminate.
6. Press the knob to select the setting to be edited. The light next to the icon associated with that setting will begin to flash and the current value of that setting will begin to flash.
7. Rotate the knob to change to the desired value of the parameter.
8. Press the knob to select the new value. The light next to the icon associated with the setting will now light continuously.



Fig. 6.23

9. Repeat as necessary to edit the next parameter as required.

To Edit the recipe name

10. Rotate the knob to display the recipe name.



Fig. 6.24

11. Press the knob to select the name.
12. Rotate the knob to move the cursor to the desired location on the recipe name.
 - Rotate knob clockwise to move the cursor to the right.

- Rotate the knob counterclockwise to move the cursor to the left.
- The cursor and character will flash.



Fig. 6.25

13. Press the knob to select the character to be edited.

- The cursor and character will continue to flash.

14. Rotate the knob to display the desired space, letter or number.

15. Press the knob to select the desired character.

16. Rotate the knob to the next character to be edited.

17. Press and hold for 3 seconds anywhere on the recipe name to finish editing the name.



Fig. 6.26

To Save Recipe changes

18. To save the changes to the recipe, rotate knob to “SAVE RECIPE”.

19. Press the knob to save the recipe.

The screen will display “RECIPE SAVED!”. After a few seconds, the screen will return to the recipe menu.



Fig. 6.27

b. Change MANAGER CODE:

The default password code is “0000”.

1. To change the manager code, go to the “SETTINGS” menu.
2. Rotate the knob to display “SETTINGS”/ “SECURITY”.



Fig. 6.28

3. Press the knob to accept the SECURITY menu.
“SECURITY”/ “MANAGER CODE” will be displayed.



Fig. 6.29

4. Press the knob to accept the “MANAGER CODE” selection.
“MANAGER CODE”/ “0” will be displayed.



Fig. 6.30

5. 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. 6.31

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



Fig. 6.32

NOTE: Make sure the manager access password code is documented and accessible for future reference. In the event of a forgotten or lost password code due to employee turnover, resetting the manager settings password code requires assistance from a service technician.

f. Recipes Export:

The RECIPES EXPORT feature can aid in reducing recipe creation time if you have multiple pieces of *CRESCOR* equipment. This also ensures recipe consistency across your *CRESCOR* equipment. This function is operated from the password code protected MANAGER SETTINGS.

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

1. To access the recipes export, go to the “SETTINGS” menu.
2. Rotate the knob to display “SETTINGS”/ “RECIPES”.



Fig. 6.33

3. Press the knob to accept the RECIPES menu.
“RECIPES”/“RECIPES EXPORT” will be displayed.



Fig. 6.34

4. Press the knob to accept the “RECIPES EXPORT” selection.
”RECIPES EXPORT”/”INSERT USB” will be displayed.



Fig. 6.35

5. To export a RECIPES file, place an empty, FAT32 format USB stick into the USB port on the front of the control panel next to the control.



Fig. 6.36

The screen will display “CONFIRM”.

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

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



Fig. 6.37

7. Remove the USB stick.
8. To export another file, press the knob to display “RECIPES EXPORT/CONFIRM”.
9. Insert another empty USB stick.
10. Press the knob to export the file.
11. To return to the idle screen, press the “CANCEL” icon until the idle screen is displayed.

The file exported to the USB is in a “.zip” file. This file will contain the entire recipes data file that was stored in the control.

NOTE: If there is a file with the same name and file type on the USB stick, the control will overwrite the file on the USB stick.

g. Recipes Import:

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

REQUIRED: - A FAT32 format USB stick with the recipe file in a “.zip” format.
- USB port option on the oven.

1. To access the recipes import, go to the “SETTINGS” menu.
2. Rotate the knob to display “SETTINGS”/ “RECIPES”.



Fig. 6.38

3. Press the knob to accept the RECIPES menu.
“RECIPES”/“RECIPES EXPORT” will be displayed.
4. Rotate the knob to display “RECIPES/RECIPES IMPORT”.



Fig. 6.39

5. Press the knob to accept the “RECIPES IMPORT” selection.
“RECIPES IMPORT”/“INSERT USB” will be displayed.



Fig. 6.40

6. Place the USB stick with the recipe file into the USB port on the front of the control panel next to the control. The screen will display “RECIPES IMPORT”/”CONFIRM”.



Fig. 6.41

7. Press the knob to confirm import of the file.

When the file downloads to the control, “RECIPES IMPORT”/”COMPLETE” will be displayed.



Fig. 6.42

8. Remove the USB stick.
9. To return to the idle screen, press the “CANCEL” icon until the idle screen is displayed.

The file name will be “RECIPES.zip”.

NOTE: If there is a file with the same name and file type on the USB stick, the control will overwrite the file on the USB stick.

HINT: When saving the file for storage, give the file a unique name that best describes the cabinet the file came from.

h. HACCP Export:

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* hot cabinets enables food service managers to make sure that their operation conforms to their HACCP protocols. This function is operated from the password code protected MANAGER SETTINGS.

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

1. To access the HACCP file export, go to the “SETTINGS” menu.
2. Rotate the knob to display “SETTINGS”/ “HACCP”.



Fig. 6.43

3. Press the knob to accept the HACCP menu.
“HACCP EXPORT” will be displayed.



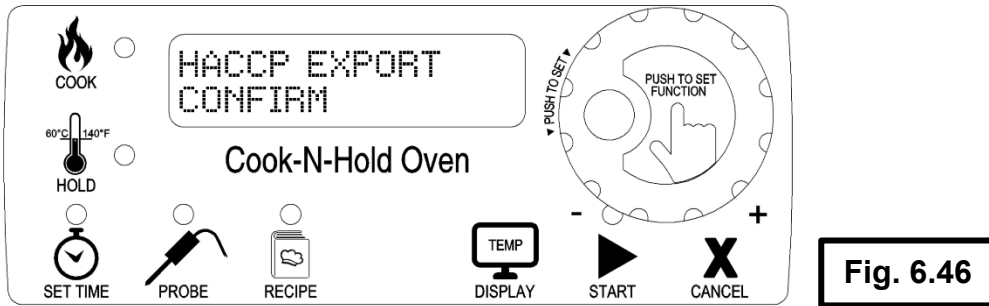
Fig. 6.44

4. Press the knob to accept the “HACCP EXPORT” selection.
“HACCP EXPORT”/ “INSERT USB” will be displayed.



Fig. 6.45

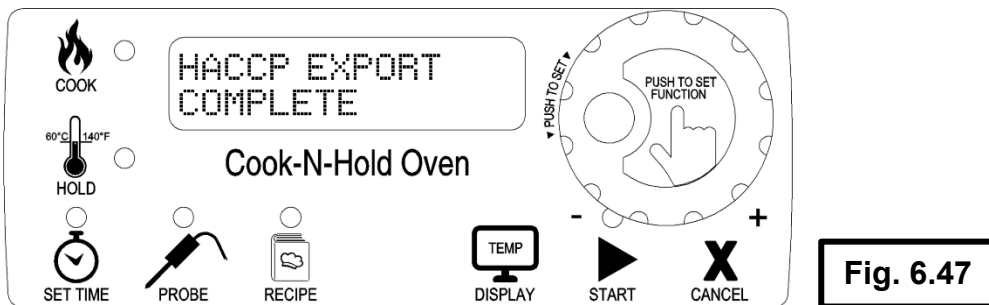
5. Place an empty, FAT32 format USB stick into the USB port on the front of the control panel next to the control.



The screen will display “CONFIRM”.

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

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



7. Remove the USB stick.
8. To export another file, press the knob to display “HACCP EXPORT/CONFIRM”.
9. Insert another empty USB stick.
10. Press the knob to export the file.
11. 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.

The file name will be “HACCP.csv”.

This file can be opened and saved in most spreadsheet programs.

NOTE: If there is a file with the same name and file type on the USB stick, the control will overwrite the file on the USB stick.

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.

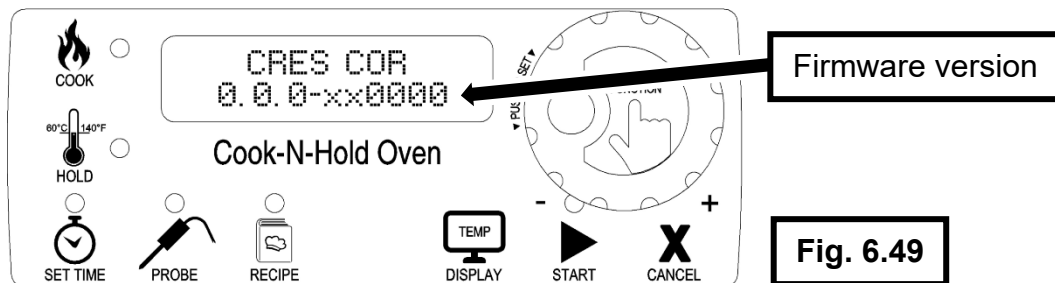
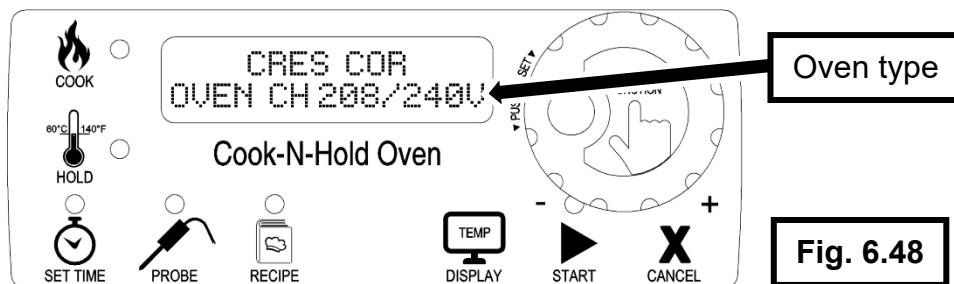
i. Error Log:

The Error Logy can provide some diagnostic guidance when working with *CRES COR* technical support. The “ERROR LOG” screen may be reached through the GENERAL SETTINGS screen.

See Section “Troubleshooting, Error Log” for more detail.

j. Unit Information / Firmware Version:

"When the oven is turned on, the screen will display a series of messages, including 'BOOTING...', 'CRES COR NEXT GEN CONTROL', the oven type (e.g., 'OVEN CH ...'), and the firmware version. This information may be important if your oven ever requires service."



k. 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. 6.50

5. Rotate the knob to display “SETTINGS”/ “FIRMWARE UPDATE”.



Fig. 6.51

6. Press the knob to select FIRMWARE UPDATE.

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



Fig. 6.52

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. 6.53

8. Press the knob to select the file.

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



Fig. 6.54

9. Rotate the knob to “YES” to update the firmware.

10. Press the knob to begin the firmware update.



Fig. 6.55

The screen will display "FIRMWARE UPDATE"/"UPDATING..."



Fig. 6.56

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



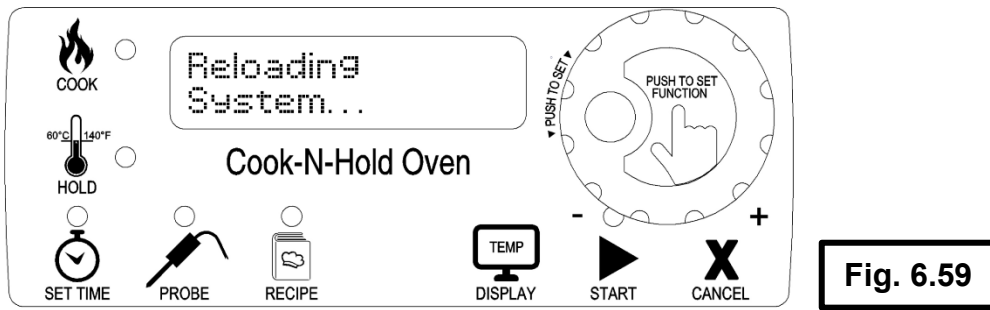
Fig. 6.57

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



Fig. 6.58

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



The control will be reinitialized.

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

12. Remove the USB stick.

13. If the oven has two controls, repeat Steps 2-12 for the other control.

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.

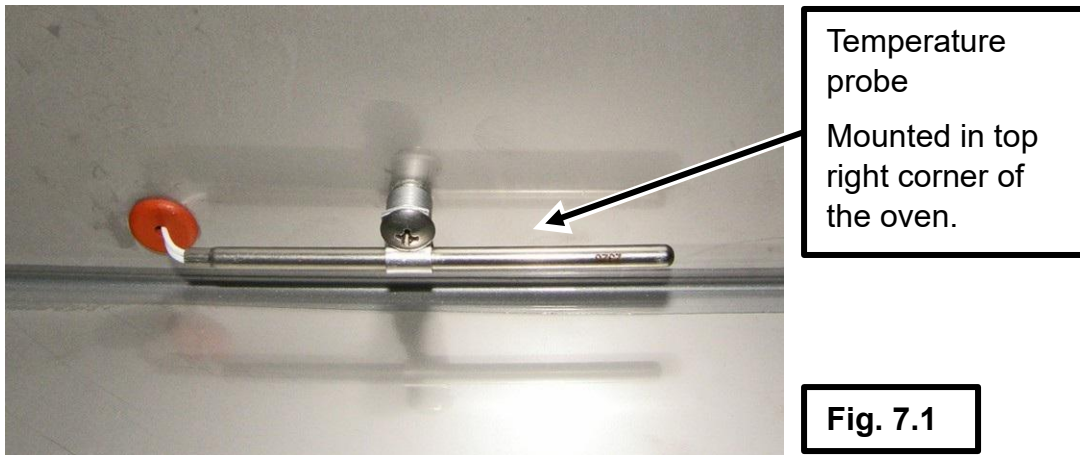
c. Cleaning Solution Chart:

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.

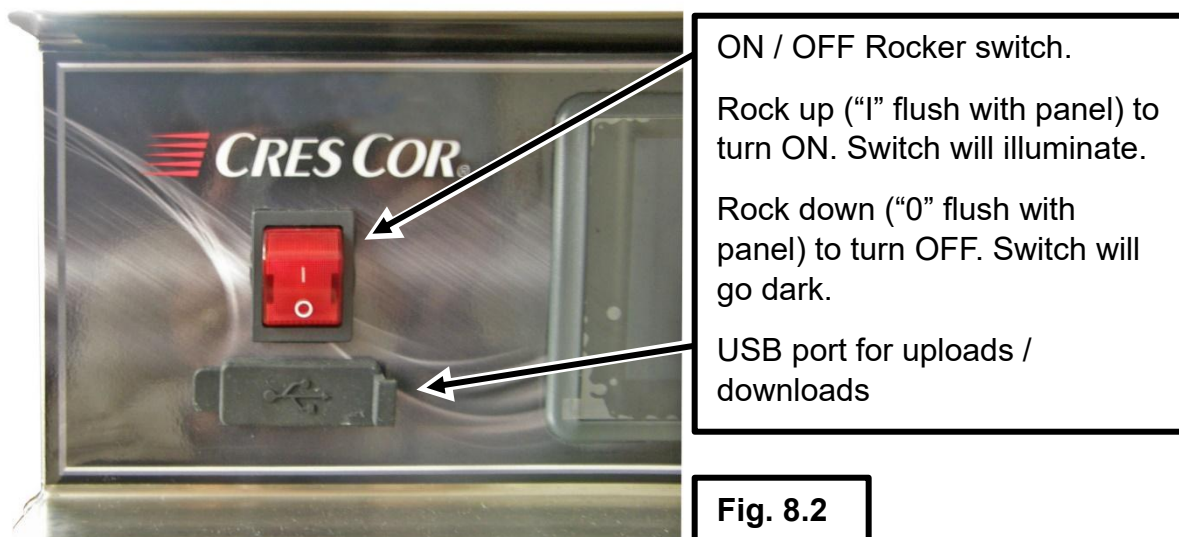
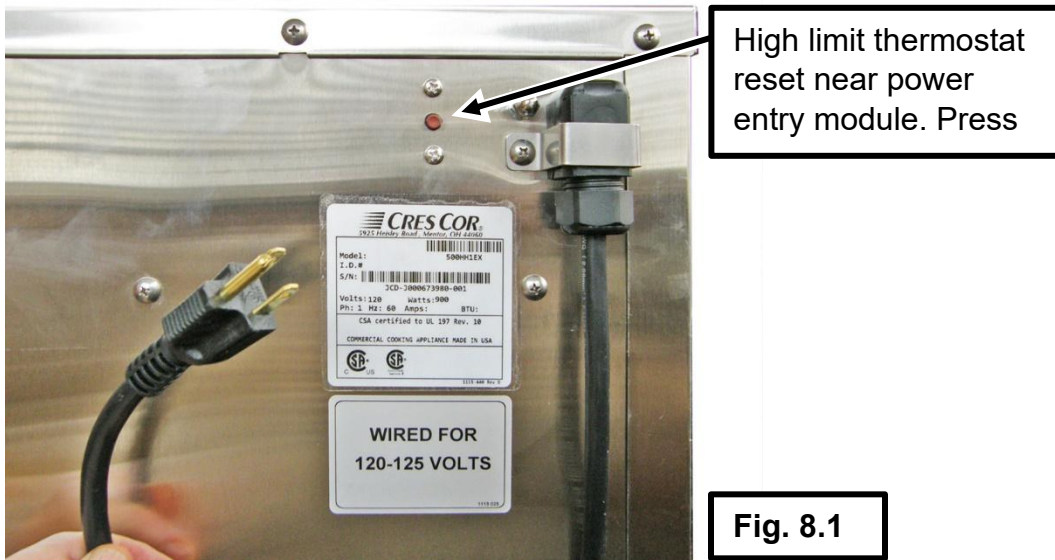


8. Troubleshooting

⚠ 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.



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. See “Warning Labels”.



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	1. Firmware issue. 2. Firmware issue. 3. Control defective.	1. Turn oven off and turn back on. 2. Reload Firmware. 3. Replace.
Cabinet does not heat, or does not heat properly	1. High Limit tripped/defective. 2. Cabinet air sensor defective. 3. Heater relay defective. 4. Temperature control defective.	1. Reset high limit/Replace. 2. Replace. 3. Replace. 4. 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. 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 or more, 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. 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). 4. Defective probe connector.	1. Plug in Food Probe 2. Replace Food Probe 3. Check for damaged wires. Repair/replace wire. 4. Replace probe connector.
Err06.2	Food Probe sensor defective or temperature out of range	1. Defective Food Probe. 2. Shorted connector wires. 3. Defective probe connector.	1. Replace Food Probe 2. Check for damaged wires. Repair/replace wire. 3. 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 Log:

The Error Log 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.

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



Fig. 8.3

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



Fig. 8.4

4. Press the knob to accept the “LOG EXPORT” selection.
”LOG EXPORT”/”INSERT USB” will be displayed.



Fig. 8.5

5. 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

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

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



Fig. 8.7

7. Remove the USB stick.
8. To export another file, press the knob to display “LOG EXPORT/CONFIRM”.
9. Insert another empty USB stick.
10. Press the knob to export the file.
11. 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.

The file name will be “ErrorHistory.csv”.

This file can be opened and saved in most spreadsheet programs.

NOTE: If there is a file with the same name and file type on the USB stick, the control will overwrite the file.

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.

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