

**NU·VU<sup>®</sup>** FOOD SERVICE SYSTEMS

For NU-VU<sup>®</sup> Model:

**UB-5/10**

**OWNER'S  
MANUAL**

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(906) 863-4401

# U B – 5 / 1 0

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# ABOUT YOUR NU-VU® EQUIPMENT

NU-VU® as a product line has been in existence for over twenty-one years. Its units are in use throughout the United States and Canada and have been exported to other parts of the world. NU-VU® continually modifies and updates its equipment to improve the capabilities as new innovations become available. This enables the user to obtain better and more useful results. NU-VU® currently manufactures an entire line of equipment in Menominee, Michigan. All of the equipment is tested under anticipated operating conditions prior to shipment.

Any prospective customer is invited to try different food products in the newly completed test kitchen in Menominee, Michigan. Seminars for both dealers and customers are available: on-site in Menominee, Michigan; at the dealer's showroom; on the customer's premises. If contacted NU-VU® will provide information on the nearest location and availability. In the event that a customer wants to try a specific product arrangements can be made to determine what conditions are necessary for baking so that the customer can determine the suitability for his or her program.

NU-VU® can provide a wide range of equipment with the following features:

- Bakery Ovens with either INTERNAL or EXTERNAL STEAM generating capabilities. These Ovens may be equipped with COOK-N-HOLD capabilities for broader use.
- COOK-N-HOLD Ovens for either high temperature or low temperature operation with moisture and smoking capabilities.
- Low temperature Ovens with moisture and smoking capabilities.
- Steamer Ovens with high and low temperature capabilities.
- Multi-Ovens that dry bake, steam, and bake with steam.
- Bakery Proofer/Warmers with heat and moisture generating units with either manual water fill or automatic humidity systems.
- General purpose Proofer/Warmer for reconstituting, slow cooking, holding and/or steaming.

NU-VU® Food Service Systems offers the widest range and variety of equipment through the varied use of heat, moisture, steam and smoke options. NU-VU® has, over a period of time, developed a series of Ovens, Proofers, Steamers, Smokers and Warmers designed to provide maximum performance with minimum energy requirements and care by the operator. This is embodied in the V-AIR principle.

## V-AIR IN OPERATION:

V-AIR stands for Versatile Air Movement equipment. NU-VU® has, in the V-AIR line, combined quality construction, long-life components, superior performance, multiple use operation and amplified operating instructions and procedures to produce the finest equipment available. This means the end user has the best of ALL worlds.

One of the previous problems of circulating air ovens was the inability to bake dough products evenly without turning the pans or taking the pans out of the oven at different times. In the standard convection oven the air is blown around randomly and thus the different shelves have different conditions.

NU-VU® offers the V-AIR series of Ovens and Oven/Proofer combinations with a patented positioned air flow system. NU-VU®'s patented system enables the user to load the Oven completely with pans having the same product, bake, and remove the entire load at the same time. This is possible because the air is directed in at each shelf through holes in the sidewalls. Because each shelf receives essentially the same air pattern the bake is uniform.

V-AIR principles can be applied to a wide range of equipment. For instance, it can be employed in table-top, floor model and roll-in Oven or Oven/Proofer combinations. V-AIR is applicable for both high and low temperature operations and results in multiple uses for a single piece of equipment:

- Proofing, warming, holding, cooking, reconstituting, steaming and smoking products at lower temperatures of 250°F or less.
- Cooking, baking, steaming and smoking products at temperatures up to 425°F and then automatically reducing the temperature to 160°F or so for holding purposes.

V-AIR employs separate Temperature and Humidity Controls to produce most of the conditions required by different foods and processes. V-AIR uses either fan movement of air, natural air current or a combination of fan movement and natural air current, depending on the application, and can be used in conjunction with added moisture where necessary for obtaining the best possible food quality. A specific unit can be designed and produced according to the customer's needs to provide usage for either a special need or a variety of functions.

The particular atmosphere employed depends upon the nature of the food products and the desired end result. For instance, some food products may be immersed in moisture during the cooking cycle and the addition of supplemental moisture may be unnecessary. Other food products may lose moisture when cooked and would dry out without the addition of supplemental moisture. NU-VU® utilizes separate Temperature and Humidity Controls in conjunction with the desired air movement to supply the desired level of heat and moisture. When using both heat and moisture the temperature of the unit's atmosphere results from the combination of the heat and moisture sources.

Because of the separate Controls it is possible to have a number of different conditions:

- Heat, moisture, natural air
- Heat, moisture, fan air
- Heat, no moisture, natural
- Heat, no moisture, fan air
- No heat, moisture, natural air
- No heat, moisture, fan air

By providing separate Controls it is possible to obtain any of the preceding conditions. In addition, based on normal heat and moisture conditions, the use of STEAM and/or SMOKE options offer other variations.

The choice of air movement is an important consideration because it affects the moisture content of the food product. As a general rule food cooked at a lower temperature without fan air movement will retain more moisture. The use of "still air" cooking is utilized to minimize drying or shrinkage of the product. Thus, when fan air movement is used the addition of supplemental moisture in the Oven atmosphere acts to compensate for the tendency of the product to loose moisture.

The use of forced air movement by fan accomplishes the following:

- Gives a broader use of the equipment.
- Speeds the food processing cycle.
- Provides uniform heating throughout the oven cavity.

NU-VU® V-AIR equipment offers the widest range of options by the use of different air flow systems in conjunction with heat, moisture, steam and smoke.

The V-AIR series can be used for a large variety of bakery products including:

- |              |            |         |
|--------------|------------|---------|
| • Breads     | • Rolls    | • Pies  |
| • Croissants | • Pastries | • Cakes |
| • Cookies    | • Muffins  | • Pizza |

and other miscellaneous products.

Since the air flow is in a directional pattern the baking times are reduced over conventional deck and tray ovens. Actual baking times depend on the recipes used, baking temperature, proofing conditions, dough quality and environmental conditions.

The V-AIR Ovens are designed for the following:

- |                             |                          |
|-----------------------------|--------------------------|
| • Automatic pan positioning | • Dependability          |
| • Rapid and even baking     | • Low energy consumption |
| • Easy cleaning             | • Low maintenance        |
| • Simple operation          | • Rapid servicing        |

## **AVAILABILITY AND TESTING:**

A prospective customer may see a unit in operation as follows:

- At a dealer's showroom.
- At an existing installation.
- At NU-VU®'s manufacturing plant.

If contacted NU-VU® will provide information on the nearest location and availability. In the event that a customer wants to try a specific product arrangements can be made to determine what conditions are necessary for baking so that the customer can determine the suitability for his or her program. Technical product information can be generated by customer-requested testing of various products and equipment.

## CONSTRUCTION:

The Ovens of the V-AIR series are constructed of stainless steel inside and outside. All of the frame members are welded to provide lifetime durability, rigidity and long life construction. Components such as temperature and humidity controls, timers, switches, motors, heating elements, and others are thoroughly tested before shipment. Ongoing research and development projects are used to introduce the latest and most dependable parts.

## SHIPMENT:

NU-VU® equipment is usually shipped directly from the factory or delivered from a dealer, unless sold at a show or after a test or demonstration. Unless otherwise agreed to by NU-VU® freight is paid by the buyer F.O.B. NU-VU®'s plant in Menominee, Michigan. Shipping time may vary depending upon the original shipping point, time of year and shipper/shippers used.

NU-VU® works closely with all of its customers in tracing shipments to speed delivery and minimize handling. NU-VU® employs the latest accepted packaging standards to ensure that your equipment arrives in excellent condition. However, damage may still occur due to accident or mishandling by the freight company. For this reason it is necessary for the receiving party to immediately do a thorough inspection of the equipment when it arrives.

## NU-VU® MODEL UB-5/10:

The NU-VU® UB-5/10 is electrically powered and generally does not require a hood. However, the ultimate decision as to hood requirements rests with your local authorities. NU-VU® has done operating cost comparisons with gas-fired convection ovens. This data was generated in conjunction with input from Pacific Gas and Electric. Based on standard assumptions as to operating conditions for each unit and costs supplied by Pacific Gas and Electric the NU-VU® UB-5/10 Oven section is directly comparable in operating costs to like-sized table-top gas convection ovens. Specific data can be supplied on request.

The NU-VU® UB-5/10 Oven compartment can hold five (5) full-size 18"x26" sheet pans and the Proofer section can hold up to ten (10) full-size 18"x26" sheet pans on the self-contained Side Racks (no separate wire shelves are required). Measuring 31¼" wide by 34½" deep (with the Door Handles) and 85½" high the UB-5/10 takes up only *7½ square feet of floor space!*

The UB-5/10 is equipped with NU-VU®'s patented positioned air flow system (V-AIR) and comes with a standard \_ hp electric motor coupled to a Blower Wheel to move the heated air through the Oven compartment in a controlled manner, giving you consistent high-quality products.

The versatility of the UB-5/10 can be enhanced through the following options:

- **COOK-N-HOLD . . .** The COOK-N-HOLD system utilizes dual Temperature Controls and a 24-Hour Timer to bake or cook your product at one temperature and *automatically* shift to a lower holding temperature.
- **INTERNALLY GENERATED STEAM . . .** This system injects a water mist into the baking chamber where it is flashed into steam. This added steam will provide crusty breads or rolls for product variations.
- **AUTO-MIST . . .** This Proofer option eliminates the manually-filled Water Pan in the Proofer by injecting and distributing a controlled water mist through-out the Proofer to provide optimum levels of proofing humidity.

# NU-VU® EQUIPMENT WARRANTY

NU-VU® products are warranted against defects in workmanship and materials. No other express warranty, written or oral, applies. No person is authorized to give any other warranty or assume any other liability on behalf of NU-VU®, except by written statement from an officer of NU-VU®.

Your NU-VU® equipment warranty will begin as soon as your Warranty Registration Card (attached to the power block or power cord) is received by our Service Department, and is limited to the following time periods for the original owner only:

	<u>PARTS</u>	<u>LABOR</u>
Inside the United States	12 Months	12 Months
All areas outside the United States	12 Months	12 Months

These time limits will apply in all cases unless prior arrangements have been made and agreed to in writing.

The NU-VU® equipment warranty is composed of the following:

## CONSTRUCTION - -

This warranty covers fabricated metal parts such as side walls, element covers, tops, corner posts (where used), bases, welded frames and other parts for the lifetime of the unit. The unit is made from welded stainless steel (or aluminum where applicable) and is warranted to retain the integrity of the construction during its time of use in the *original* location of installation. NU-VU® reserves the right to provide the method of, and person to make, a repair.

## PARTS - -

This warranty covers electro-mechanical, mechanical and electronic components including hinges, latches, thermostats, sensors, thermocouples, heating elements, relays, contactors, solenoids, power terminal blocks, timers, buzzers, micro switches, motors, motor speed controls, rocker switches, valves, doors, blower wheels, water pans, and similar components. Defective parts or components are warranted for the appropriate time period as described above; starting from the date your Warranty Registration Card is received by NU-VU®. Replacement parts and components covered by this warranty will ship C.O.D.; customers who maintain an open account may purchase against their account. *The return of defective parts is required.* The return of a defective part or component must be made prior to the issuance of a credit on an open account. If a part that is returned tests satisfactory in the NU-VU® factory or at an authorized NU-VU® dealer or service agency, NU-VU® may withhold issuing credit. Replacement parts will be warranted for a period of *ninety (90) days* provided they are installed in a manner authorized by NU-VU®.

The following are *excluded* from the parts warranty:

- Parts damaged by freight or handling beyond the confines of the NU-VU® factory
- Electrical components (including heating elements) damaged due to improper installation, or incorrect power supply or wiring

- Any part or component deemed defective because of misuse, abuse or failure to follow procedures listed in the Owner's Manual
- Light bulbs, bulb sockets, fuses and gaskets
- Steam generator elements which fail due to accumulated mineral deposits
- Leaks resulting from the removal of sealant in the Oven or Proofer

**LABOR - -**

We require that you call our NU-VU® Service Department at (906) 863-4401 for service authorization BEFORE you call any service agency if you wish to claim this expense under the warranty. We may be able to solve your problem over the telephone, or be able to recommend one or more capable and reliable service agencies in your area.

This warranty covers the replacement and installation of parts and components which are included under **PARTS** for the appropriate time period described on the previous page. This coverage is limited to the normal mileage allowance for a maximum travel radius of up to fifty (50) miles, and the normal labor rate times the allowable hours for performing the work as set forth in the following listing:

**NU-VU® FOOD SERVICE SYSTEMS  
STANDARD TIME ALLOWANCES FOR WARRANTY REPLACEMENTS**

<u>CHANGE PERFORMED</u>	<u>CHANGE TIME</u>	<u>TEST TIME</u>	<u>TOTAL TIME</u>
Oven Motor/Rebalance Fan	1 hr.	½ hr.	1½ hr.
Oven Heating Element	1 hr.	½ hr.	1½ hr.
Control Circuit Board	½ hr.	½ hr.	1 hr.
Control Sensor	½ hr.	½ hr.	1 hr.
Proofer Heating Element	½ hr.	½ hr.	1 hr.
Humidity Element	½ hr.	¼ hr.	¾ hr.
Proofer Motor	½ hr.	5 min.	½ hr.
Change/Adjust Micro Switch	½ hr.	5 min.	½ hr.
Contact/Relay	½ hr.	5 min.	½ hr.
Timer and/or Buzzer	½ hr.	5 min.	½ hr.
Adjust Door Latch	¼ hr.	¼ hr.	½ hr.
Power Switch	¼ hr.	5 min.	¼ hr.
Indicator Light	¼ hr.	5 min.	¼ hr.

These times are based on servicing a unit that has been installed with allowance made for access panels on the unit. If the unit is built into a wall that makes servicing very difficult or impossible without removing part of the counter, wall, trim, etc., the extra time for gaining access shall be charged to the owner of the unit. NU-VU® has determined that the listed times, which are based on the period necessary for a trained service person to perform the work noted, are fair and reasonable. If a problem is not diagnosed within a half hour, the service person must contact NU-VU®'s Service Department via telephone. The Service Department is available to assist you Monday through Friday from 7:00 a.m. to 5:00 p.m. (Central Standard Time). Additional time for problem solving will not be allowed unless this procedure is followed.

An appointment for servicing a unit should be set up since time will not be allowed for waiting to service a unit. Unless the service person justifies extra time for performing the work noted, charges for work performed by the service person in excess of the allowed time shall either be billed to the owner of the equipment or denied.

## EXTENDED WARRANTY:



**IMPORTANT: NU-VU® WILL NOT PAY FOR ANY SERVICE CALLS AS WARRANTY WORK IF A NU-VU® AUTHORIZED SERVICE AGENCY DETERMINES THAT YOUR UNIT IS SET UP AND OPERATING PROPERLY!**

Available at an additional charge. Please ask for a quote depending upon the type of warranty requested.

## WARRANTY LIMITATIONS:

NU-VU®'s warranty for parts and labor is subject to the following limitations:

- NU-VU® will pay for service under warranty if there is a defective component, but not for:
  - A service call when the returned part test shows that the part works as per specification.
  - Parts or equipment that have been abused, and require replacement or adjustment.
  - Calls where the problem involves procedures rather than parts or components.
  - Any overtime charges. NU-VU® will pay straight time only for any work performed on NU-VU® equipment.
- This warranty will not apply if the unit is moved from the initial place of installation, unless NU-VU® *agrees in writing* to continue the warranty after a relocation.

Food service equipment and parts must be installed and maintained in accordance with NU-VU® instructions. Users are responsible for the suitability of the units or parts to their application. There is no warranty against damage resulting from accident, abuse, alteration, misapplication, inadequate storage prior to installation, or improper specification or other operating conditions beyond our control. Claims against carrier's damage in transit must be filed by the buyer and, therefore, the buyer must inspect the product immediately upon receipt.

***THIS WARRANTY DOES NOT COVER ADJUSTMENTS  
DUE TO NORMAL ONGOING USE!***

## **PARTS RETURN PROCEDURES AND CONDITIONS:**

The following procedure shall be followed for the return of parts to the factory for credit consideration under warranty:

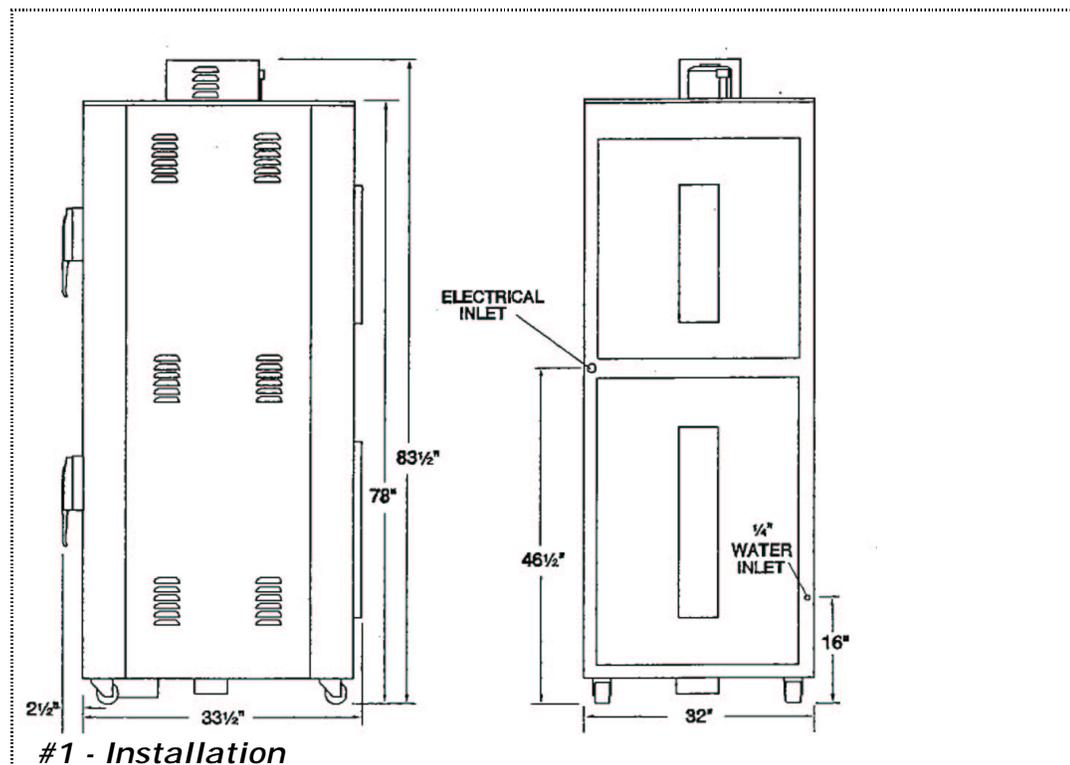
- All parts received by NU-VU® must have a completed Return Authorization Form as supplied by NU-VU® with the part. Complete and return this Authorization Form with the defective part(s).
- Parts **MUST** be packed securely so that in-transit damage cannot occur.
- Prepay shipment. Any parts returned collect will be refused by our Receiving Department. Credit will be issued on proper returns only.
- As soon as parts are tested and confirmed as defective, credit will be issued against them.
- If the engineering test shows the component is not defective and in good working condition, it may be returned to you along with your request for payment.

# RECEIPT AND INSTALLATION

## RECEIPT:

It is essential to inspect the unit immediately when it arrives. NU-VU® has placed instructions on the packaging to help avoid damage in transit. However, an accident or negligent handling can produce hidden damage. Please follow these steps after receiving your NU-VU® UB-5/10:

- A. Inspect the entire perimeter of the package for damage or punctures to the packing material. This may indicate damage to the unit inside. Call any and all packing damage to the attention of the trucker.
- B. If any packing damage is found uncrate the unit immediately *in the presence of the delivery person* to determine if the unit is damaged. If any damage is found indicate the type and amount of damage on the shipping documents and notify NU-VU® at (906) 863-4401 immediately after filing a freight claim.
- C. Uncrate the unit carefully and check the entire unit (top and sides) for any visible or hidden damage.
- D. Remove the unit from the shipping pallet and inspect the bottom (including the Casters) for any damage.
- E. If any damage is noted after the driver leaves immediately contact the freight company and NU-VU® Food Service Systems.
- F. Check the Oven and Proofer Doors. Make sure each Door closes completely and that the Door Gasket seals firmly (refer to the *DOOR TEST PROCEDURE* in the *SERVICE AND REPLACEMENT GUIDE*). If they do not close and seal properly please contact NU-VU®'s Service Department for instructions and assistance in any required adjustments.



# INSTALLATION PROCEDURES:

Roll the unit into position where it is to be operated. A check should be made to determine that the power source to be connected is the same voltage and phase as that indicated on the label on the side of the unit. If the voltage and/or phase is not the same call NU-VU® for instructions.

Connect your unit according to all applicable local, state and national electrical codes. All electrical connections must be made with **COPPER WIRE ONLY** in the correct gauge for the application. The unit may be connected either with a plug-type connection or through direct wiring. Allow enough slack in the wiring to allow for equipment to be moved during installation or any required maintenance or servicing.



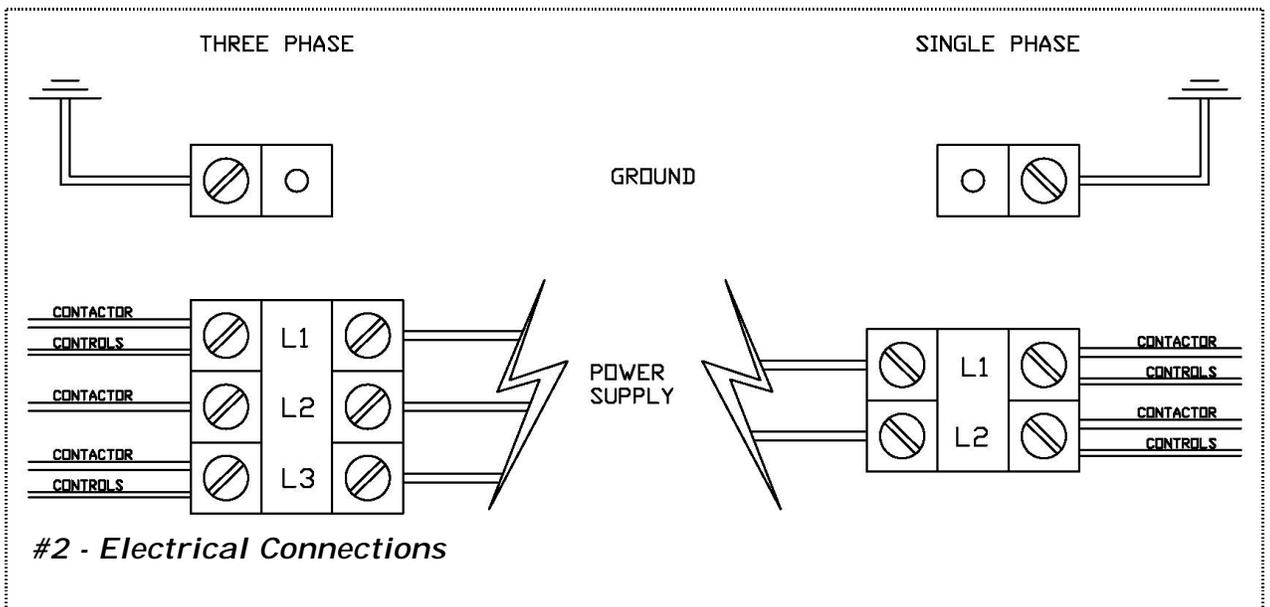
**IMPORTANT: DO NOT ATTACH THE UNIT IF THE POWER SOURCE DOES NOT COINCIDE WITH THE UNIT LABEL!!!**

The electrician should remove the Side Access Panel on the control side of the unit to expose the power terminal connections. A wiring schematic for the unit is attached to the wiring near the Power Terminal Block.



**IMPORTANT: ALL POWER SHOULD BE TURNED OFF AT THE WALL BREAKER WHILE THE UNIT IS BEING WIRED!!!**

The following steps should be carefully observed:



- A. Take note of the labeling on the unit's terminal connections (Line 1, Line 2 and Line 3) at the Power Terminal Block.
- B. Carefully identify the power source connections and attach them to the appropriate terminals. Make sure all connections are clean and tight.



**IMPORTANT: IN ANY 240-VOLT THREE PHASE SYSTEM THE WILD LEG (240 VOLTS TO NEUTRAL) MUST ALWAYS BE CONNECTED TO L-2!!!**

- C. Be sure the unit is properly grounded before use by attaching a grounding wire to the Ground Clamp next to the Power Terminal Block.
- D. Carefully set all Switches and Controls on the UB-5/10 to the **OFF** position and engage the main power supply.
- E. Check the voltage at the connections on the Power Terminal Block with a voltmeter to confirm conformity with the unit requirements as posted on the side of the unit. If the voltage readings are correct the unit is ready for its INITIAL START-UP. If the readings **DO NOT** coincide you must call NU-VU®'s Service Department for instructions.
- F. Replace the Side Access Panel. Be careful not to pull or pinch any wires while replacing the Panel.
- G. Complete the installation of the optional water supply to the unit and any associated drain plumbing that may be required (refer to *INSTALLATION OF WATER SUPPLY* immediately following).

*NOTE: The Proofer compartment of the NU-VU® UB-5/10 is equipped with a bottom drain. This drain prevents the build-up of excess water that may damage the Proofer Motor, Humidity or Heating Element, or a Control Sensor. Please install any locally required drain plumbing at this time. Any required drain plumbing must be properly installed before attempting an INITIAL START-UP and operational check. If you choose not to install plumbing from the bottom drain in the Proofer floor please install the Drain Pan included with your unit. A bracket is provided on the base of the unit directly beneath the Proofer Door to support the Drain Pan.*

- H. Push the unit back into place and engage the Caster locks.

## INSTALLATION OF OPTIONAL WATER SUPPLY:



**IMPORTANT: IMPROPER INSTALLATION OR OTHER FAILURE TO FOLLOW THESE INSTRUCTIONS MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY, AND MAY ALSO VOID ALL OR PART OF YOUR NU-VU® EQUIPMENT WARRANTY!!!**

IMPORTANT: NU-VU® strongly recommends that SOFT WATER only be used in any unit requiring a water supply. Also, a good quality water filter **MUST** be installed in-line between the unit connection and the water supply to guard against clogging and mineral build-up in the components. This is extremely important in areas having hard water. The filter may be installed at the water source or adjacent to the Water Inlet Fitting on the unit, whichever is more convenient for you.

Please follow these steps to connect an optional water supply to your UB-5/10:

- A. Run ¼" tubing from the water supply line to the unit location. Allow some slack for final unit positioning and service. Avoid any kinks or strains on the tubing and place the tubing where it will not be damaged in any way.
- B. The tubing end that attaches to the Oven must not be damaged or deformed in any way. The cut end should be cut straight and clean with no deforming of the tubing. All burrs and sharp edges should be removed to ensure a proper and leak-free connection.
- C. Position the tubing so that the tubing runs straight into the Water Intake Fitting. Be careful not to kink the tubing if you bend it, and do not bend the tubing within two (2) inches of the end.
- D. The two-part compression fitting (tapered collar and nut) is placed approximately 1" onto the tubing so that the collar is inside of the nut and the threaded opening of the nut is toward the Water Intake Fitting.
- E. Push the tubing all the way into the intake fitting (approximately ¼") and hold it there while you thread the compression nut onto the Water Intake Fitting. Tighten the compression nut with an open-end wrench. **DO NOT OVER-TIGHTEN!!!** If the joint leaks when tested and further gentle tightening does not stop the leak the two-part compression fitting must be replaced.

Careful attention to these simple procedures will help to ensure an installation without leaks. If you have any questions or problems please call NU-VU®'s Service Department at (906) 863-4401.

***IMPORTANT:*** Please install any required drainage plumbing at this time. Any required drain line must be properly installed before attempting an INITIAL START-UP and Operational Check.



**IMPORTANT:** THIS UNIT NEEDS TO BE INSTALLED WITH ADEQUATE BACKFLOW PROTECTION TO COMPLY WITH APPLICABLE FEDERAL, STATE AND LOCAL CODES.

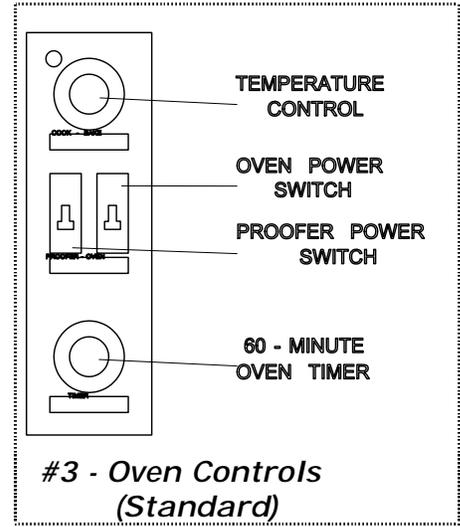


**IMPORTANT:** THIS UNIT REQUIRES A SCREEN OF AT LEAST 100 MESH TO BE INSTALLED IMMEDIATELY UPSTREAM OF ALL CHECK VALVE TYPE BACKFLOW PREVENTERS USED FOR WATER SUPPLY PROTECTION. THE SCREEN SHALL BE ACCESSIBLE AND REMOVABLE FOR CLEANING OR REPLACEMENT.

# INITIAL START-UP

## STANDARD OVEN:

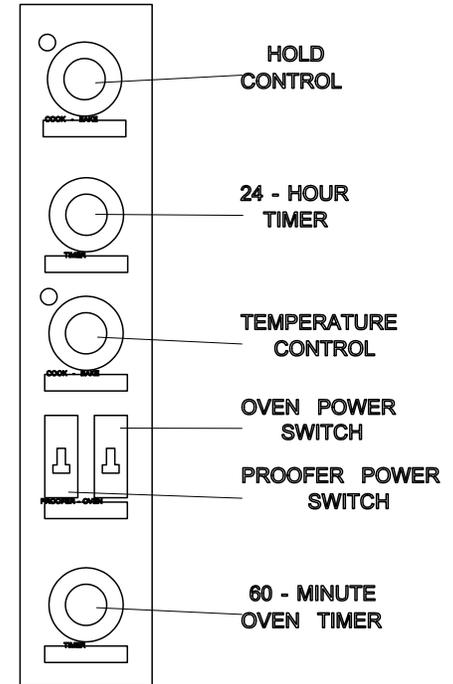
- A. Make sure any Sidewall Dampers on the Oven Sidewalls slide freely back and forth. Leave them in the OPEN position.
  - B. Remove the glass Light Globes in the rear of the Oven. Install the included 40-watt Appliance Bulbs and replace the Light Globes. Close the Oven Door securely. Make sure all Controls and Switches are in the **OFF** position.
  - C. Engage the main electrical supply.
  - D. Set the Oven Power Switch to **ON**. The Oven Blower Wheel should rotate in a counter-clockwise direction when viewed from the open end.
  - E. Open the Oven Door. The Oven Motor should come to a complete stop. Close the Oven Door and let the Motor run back up to speed.
  - F. Set the Oven Temperature Control to any desired temperature over 300°F. The Temperature Control Indicator Light should illuminate.
  - G. Place a quality oven thermometer or test instrument in the center of a baking pan in the center of the Oven.
  - H. Check the reading on the thermometer or test instrument against the setting on the Temperature Control when the Temperature Control Indicator Light goes out. If the readings differ by more than 10°F the Temperature Control may need a simple adjustment (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*). Please call NU-VU®'s Service Department **BEFORE** attempting to adjust or recalibrate any Temperature Control!!!
- NOTE: Please allow the Temperature Control to cycle two or three times to allow the Oven temperature to stabilize BEFORE comparing the readings.*
- I. Set the 60-Minute Oven Timer [24] to 5 minutes and allow it to count down to "0". The Buzzer Alarm [10] should sound at the end of the timed cycle. If the Buzzer and/or Timer does not work please call NU-VU®.



## WITH COOK-N-HOLD OPTION:

- A. Make sure any Sidewall Dampers on the Oven Sidewalls slide freely back and forth. Leave them in the OPEN position.
- B. Remove the glass Light Globes in the rear of the Oven. Install the included 40-watt Appliance Bulbs and replace the Light Globes. Close the Oven Door securely. Make sure all Controls and Switches are in the **OFF** position.
- C. Engage the main electrical supply.

- D. Set the Oven Power Switch to **ON**. The Oven Blower Wheel should rotate in a counter-clockwise direction when viewed from the open end.
- E. Open the Oven Door. The Oven Motor should come to a complete stop. Close the Oven Door and let the Motor run back up to speed.
- F. Make sure the 24-Hour Timer is set to "0" and then set the Hold Temperature Control to 200°. The Hold Temperature Control Indicator Light should illuminate.
- G. Set the Oven Temperature Control to 300° and then set the 24-Hour Timer to 3 hours or more. The Oven Temperature Control Indicator Light should light up as soon as the 24-Hour Timer is moved off of "0", and the Hold Temperature Control Indicator Light should go out.
- H. Place a quality oven thermometer or test instrument in the center of a baking pan in the center of the Oven.
- I. Check the reading on the thermometer or test instrument against the setting on the Temperature Control when the Temperature Control Indicator Light goes out. If the readings differ by more than 10°F the Temperature Control may need a simple adjustment (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*). Please call NU-VU®'s Service Department **BEFORE** attempting to adjust or recalibrate any Temperature Control!!!



#4 - Oven Controls  
(COOK-N-HOLD)

Light goes out. If the readings differ by more than 10°F the Temperature Control may need a simple adjustment (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*). Please call NU-VU®'s Service Department **BEFORE** attempting to adjust or recalibrate any Temperature Control!!!

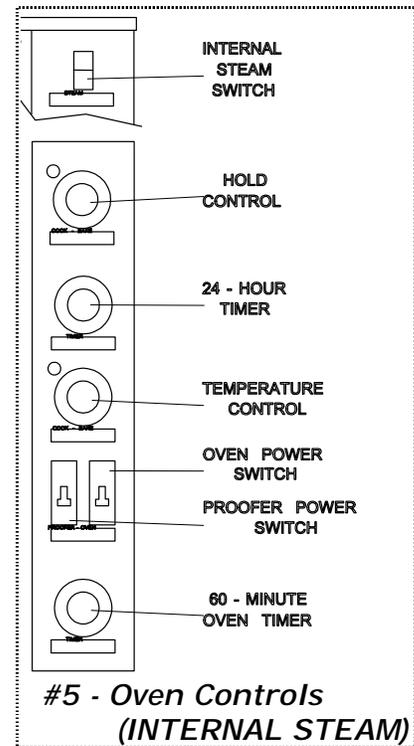
*NOTE:* Please allow the Temperature Control to cycle two or three times to allow the Oven temperature to stabilize **BEFORE** comparing the readings.

- J. Set the 60-Minute Oven Timer to 5 minutes and allow it to count down to "0". The Buzzer Alarm should sound at the end of the timed cycle. If the Buzzer and/or Timer does not work please call NU-VU®.

## WITH INTERNAL STEAM OPTION:

- A. Make sure any Sidewall Dampers on the Oven Sidewalls slide freely back and forth. Leave them in the OPEN position.
- B. Remove the glass Light Globes in the rear of the Oven. Install the included 40-watt Appliance Bulbs and replace the Light Globes. Close the Oven Door securely. Make sure all Controls and Switches are in the **OFF** position.
- C. Engage the main electrical and water supplies.
- D. Set the Oven Power Switch to **ON**. The Oven Blower Wheel should rotate in a counter-clockwise direction when viewed from the open end.

- E. Open the Oven Door. The Oven Motor should come to a complete stop.
- F. Hold down the Micro Switch button in the Hinge-side Door jamb to start the Motor/Blower Wheel. Press *and hold down* the Steam Switch to activate the INTERNAL STEAM option. The Steam Water Solenoid Valve should give an audible "click", allowing a water mist to spray from the Injection Nozzles into the Blower Wheel. Release the Steam Switch at any time to stop the water spray. Close the Oven Door and let the Motor run back up to speed.
- G. Set the Oven Temperature Control to any desired temperature over 300°F. The Temperature Control Indicator Light should illuminate.
- H. Place a quality oven thermometer or test instrument in the center of a baking pan in the center of the Oven.
- I. Check the reading on the thermometer or test instrument against the setting on the Temperature Control when the Temperature Control Indicator Light goes out. If the readings differ by more than 10°F the Temperature Control may need a simple adjustment (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*). Please call NU-VU®'s Service Department BEFORE attempting to adjust or recalibrate any Temperature Control!!!



*NOTE: Please allow the Temperature Control to cycle two or three times to allow the Oven temperature to stabilize BEFORE comparing the readings.*

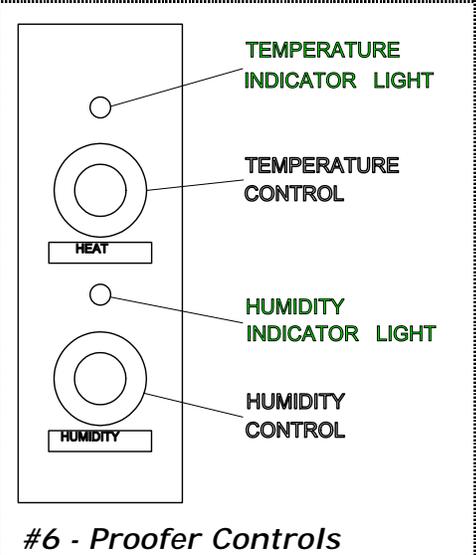
- J. Set the 60-Minute Oven Timer to 5 minutes and allow it to count down to "0". The Buzzer Alarm should sound at the end of the timed cycle. If the Buzzer and/or Timer does not work please refer to the *TROUBLE-SHOOTING GUIDE* under *OVEN - - "VIII: The Oven Timer does not run"* or *"IX: The Buzzer does not sound or is not very loud"*.

## STANDARD PROOFER:

- A. Remove the glass Light Globes in the rear of the Proofer. Install the included 40-watt Appliance Bulbs and replace the glass Light Globes. Close the Proofer Door securely.
- B. Set the Proofer Power Switch to **ON** (this Switch is located on the Oven Control Panel). The Fan Blade should rotate in a counter-clockwise direction.
- C. Set the Proofer Temperature Control to any selected proofing temperature (generally 95°-105°). The Temperature Control Indicator Light should illuminate.
- D. Place a reliable oven thermometer or test instrument in the center of the Proofer.

- E. Check the reading of the thermometer or test instrument against the Temperature Control setting when the Temperature Control Indicator Light goes out. If the readings differ by more than 10° the Temperature Control may need a simple adjustment (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*). Please call NU-VU®'s Service Department **BEFORE** attempting to adjust or recalibrate any Temperature Control!!!

*NOTE: Please allow the Temperature Control to cycle two or three times to allow the temperature to stabilize BEFORE comparing the readings.*



- F. Remove the Water Pan. Set the Proofer Humidity Control to #5 or #6. The Humidity Control Indicator Light should light up and the round Humidity Element will begin to heat up.
- G. Fill the Water Pan with approximately 2" of water and place it on the Humidity Element. Close the Proofer Door securely. The water should begin to heat up (bubbles will form on the bottom) and in a few minutes a light fogging will begin to form on the Proofer Door glass.
- H. Return all Switches and Controls to their **OFF** positions.

## AUTO-MIST PROOFER:

(refer to Illustration #7 above)

- A. Remove the glass Light Globes in the rear of the Proofer. Install the 40-watt Appliance Bulbs and replace the glass Light Globes. Leave the Proofer Door open.
- B. Set the Proofer Power Switch to **ON** (this Switch is located on the Oven Control Panel). The Blower Wheel should rotate in a counter-clockwise direction.
- C. Set the Humidity Control to #9 or #10. The Humidity Control Indicator Light should illuminate and a light water mist will be sprayed from the Injection Nozzle into the Proofer Blower Wheel. In a second or two the spray will stop and the Indicator Light will go out. After a short pause the Humidity Control will cycle again.

*NOTE: The AUTO-MIST option controls the humidity in the Proofer by using a solid-state Repeat Cycle Timer. This Timer has a fixed "OFF" time of 45 seconds and an adjustable "ON" time from 0.2 to 2.0 seconds. Changing the setting of the Humidity Control varies the "ON" time and thus regulates the duration of the water spray in the Proofer.*

- D. Close the Proofer Door. Set the Proofer Temperature Control to any selected proofing temperature (generally 95°-105°). The Temperature Control Indicator Light should illuminate.

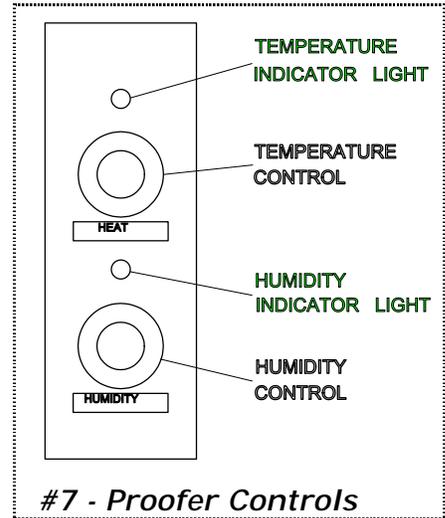
- E. Place a reliable oven thermometer or other test instrument in the center of the Proofer.
- F. Check the reading of the thermometer or test instrument against the Temperature Control setting when the Temperature Control Indicator Light goes out. If the readings differ by more than 10° the Temperature Control may need a simple adjustment (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*). Please call NU-VU®'s Service Department BEFORE attempting to adjust or recalibrate any Temperature Control!!!

*NOTE: Please allow the Temperature Control to cycle two or three times to allow the temperature to stabilize BEFORE comparing the readings.*

# OPERATING INSTRUCTIONS

## PROOFER:

- A. Set out the desired product for thawing. Be sure to allow sufficient time in your schedule for both the product and your equipment to reach the correct conditions.
- B. Prepare the Proofer:
  1. Turn the Proofer Power Switch **ON** at least 20 minutes prior to use (this Switch is located on the Oven Control Panel).
  2. Set the Proofer Temperature Control to the required setting.
  3. FOR THE STANDARD PROOFER - -
    - a. Make sure the Water Pan contains no less than 2" of water. This should be checked every time you load the Proofer and at least every other hour.



### FOR THE AUTO-MIST PROOFER - -

- a. Make sure the water supply to the Proofer is not interrupted or shut off. The Injection Nozzle should spray a fine intermittent water mist into the Blower Wheel when the Humidity Control Indicator Light illuminates.
4. When your product is ready and **JUST PRIOR TO LOADING PRODUCT INTO THE PROOFER** set the Humidity Control to the required setting.



**IMPORTANT: ALWAYS REDUCE THE HUMIDITY CONTROL SETTING TO A MINIMAL LEVEL WHEN YOU ARE RUNNING THE PROOFER WITHOUT ANY PRODUCT INSIDE!!!**

5. The Proofer is ready for use when the Temperature and Humidity Control Indicator Lights go out and a light fogging appears on the glass of the Proofer Door.
- C. Load the product. Center the pans front to back as much as possible to allow proper air circulation over and around your product.

***NOTE:** The Indicator Lights will come on again as the Temperature and Humidity Controls regulate the conditions in the Proofer. This is normal and may happen several times during a proofing cycle.*

- D. Monitor the proofing process. Your Proofer is functioning properly if there is a slight fogging on the Door. No fogging means your Proofer may be running too hot, too dry, or both. Excessive fogging (with water running down the glass) means your Proofer may be running too cold, too wet, or both. Check the product and adjust the Proofer Temperature and Humidity Controls as necessary.

*TIP: If water accumulates on the floor in front of your Proofer from drippings out of the Proofer Door you are probably proofing with too much humidity. Decrease the Humidity Control setting. If water on the floor is a constant problem for you please call NU-VU®'s Service Department at (906) 863-4401 for assistance.*

- E. Load the Oven when your product is fully proofed. Yeast products should be  $\frac{3}{4}$  of the desired finished size at the end of the proof cycle. Generally speaking yeast products should also be slightly tacky to the touch as they are loaded into the Oven.
- F. When you are finished using the Proofer for the day the *DAILY DRY-OUT PROCEDURES* must be performed (refer to the *MAINTENANCE AND CLEANING GUIDE*).



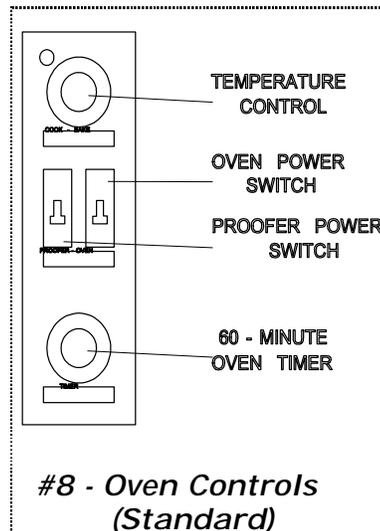
**IMPORTANT: ALL OF THE PROOFER DRY-OUT PROCEDURES MUST BE CARRIED OUT ON A DAILY BASIS!!!**

## STANDARD OVEN:

Follow these general instructions for proper baking results:

- Determine the product to be baked.
- Check the recommended temperature for the product to be baked and set your Temperature Control.

*NOTE: At the beginning of each day you may want to pre-heat your Oven approximately 25° higher than the required baking temperature. Since your Oven requires time to reach the proper operating temperature you should plan ahead so your Oven and product are ready at the same time. When the desired temperature is reached (approximately 15-20 minutes after start-up) the Oven Temperature Control Indicator Light will go out. It is not necessary to reset to pre-heat temperature with each load unless you are baking new items at a much higher temperature.*





**IMPORTANT: THE OVEN MOTOR/BLOWER WHEEL MUST ALWAYS BE RUNNING EXCEPT WHEN THE OVEN DOOR IS OPEN DURING THE LOADING OR UNLOADING OF YOUR PRODUCT!!!**

- C. Load your Oven from the top shelf down. If the top shelf is too high to be reached easily an empty pan should be placed on the top shelf. Push the pans all the way to the rear of the Oven until they rest against the ends of the Pan Slides. Keep the Oven Door **CLOSED** unless loading or unloading to maintain Oven temperature and minimize energy usage.

*NOTE: It is helpful to slowly push the Oven Door closed until the Motor starts. Hold it about 1" from the closed position for 1 or 2 seconds before latching it securely. This short delay prevents the sudden build-up of internal pressure (as the Oven Motor starts up) that may suddenly "pop" the Oven Door open.*

*IMPORTANT: If your product is 3½ inches or more in height every other shelf should be used (the 2nd and 4th shelves from the top). When baking on every other shelf the Sidewall Damper on each side of the shelf above should be adjusted to close off the air holes on that shelf. Failure to do this will cause the sides of the product to burn.*

- D. Set the 60–Minute Oven Timer for the estimated baking time *less one to two minutes*. This will assure an indication from the Buzzer Alarm prior to the actual end of the baking time and help prevent over-baking.
- E. As soon as the product is finished open the Oven Door and remove the product quickly. Immediately close the Oven Door to minimize temperature loss.



**CAUTION: STAND AWAY FROM THE FRONT OF THE OVEN WHEN OPENING THE OVEN DOOR AFTER A BAKING CYCLE TO AVOID EXPOSURE TO ESCAPING HOT AIR AND STEAM!!!**

- F. You may bake several different items at the same time and temperature, but each individual pan should have the same type of product on it and be panned in the same manner.
- G. Since your Oven can easily out-bake your Proofer several alternatives should be considered:
1. Alternate non-proofed products with proofed products in the baking cycle (e.g.- cookies, puff pastry, muffins, brownies, pies, etc.).
  2. Provide additional proofing capacity with a separate NU–VU® Proofer.
  3. Schedule baking over a longer period of time.
- H. Whenever the baking is completed for the day, or for an extended period, the Oven Temperature Control should be turned to the **OFF** position and the Oven Power Switch set to **OFF** (see the *DAILY DRY–OUT PROCEDURE* in the *MAINTENANCE AND CLEANING GUIDE*).



**IMPORTANT: ALL OF THE OVEN DRY-OUT PROCEDURES MUST BE CARRIED OUT ON A DAILY BASIS!!!**

## COOK-N-HOLD OPTION:

The COOK-N-HOLD OPTION allows you to cook a product at one temperature and to hold that product at a lower temperature.

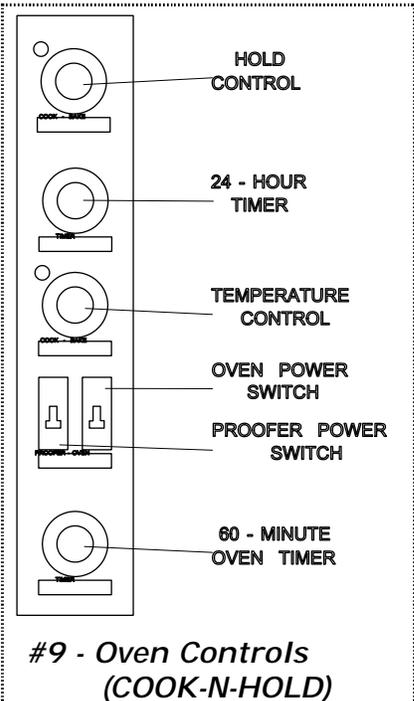
There are two separate Temperature Controls and a 24-Hour Timer that must be set in order for you to utilize the COOK-N-HOLD option features of your NU-VU® Oven. The Oven Temperature Control must be set at the desired initial cooking temperature. The Hold Temperature Control must be set at the temperature you wish the product to remain at.



**IMPORTANT: YOUR NU-VU® OVEN IS WELL INSULATED AND WILL MAINTAIN THE ORIGINAL COOK TEMPERATURE FOR ½ TO 1 HOUR DEPENDING ON THE PRODUCT, PRODUCT DENSITY AND LOAD SIZE. THE TEMPERATURE WILL NOT INSTANTLY DROP TO THE HOLD SETTING AT THE END OF THE TIMED COOK CYCLE. PLAN YOUR COOK TEMPERATURE, COOK TIME AND HOLD TEMPERATURE ACCORDINGLY TO MAINTAIN THE BEST POSSIBLE PRODUCT!!!**

Please follow these general guidelines for preparing meats, fish or fowl:

- A. Set the Oven Power Switch to **ON**.
- B. Set the Cook Temperature Control to the desired cook temperature.
- C. Set the 24-Hour Timer for the length of time you want your product to cook.
- D. Set the Hold Temperature Control to the desired holding temperature.
- E. At the expiration of the cooking time the Hold Temperature Control will automatically take over and maintain your product at the set hold temperature. The internal Oven temperature will not drop immediately to the hold temperature, but will decrease over a period of time until it matches the set hold temperature.
- F. The product will be maintained at the set hold temperature until you remove it from the Oven, change the setting on the Hold Temperature Control or turn the Oven **OFF**.



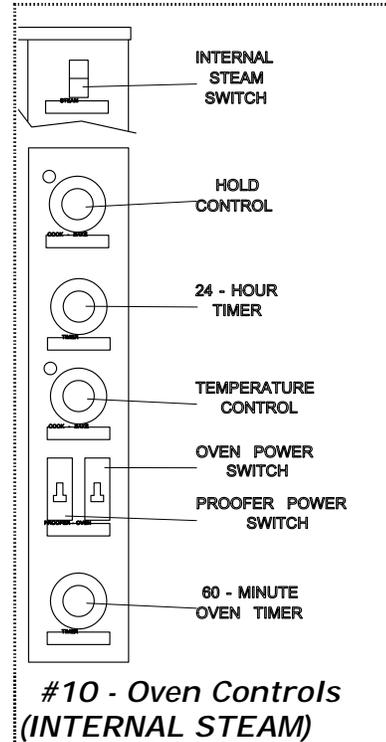
***NOTE:** If you desire to pre-heat your Oven before loading any product the 24-Hour Timer must be set for enough time to pre-heat your unit to the desired temperature. Load the product when the Oven is pre-heated and then reset the 24-Hour Timer to the correct cook time.*

## INTERNAL STEAM INJECTION OPTION:

This option uses a manually-operated Steam Switch to activate the Water Solenoid Valve and spray a fine water mist through the Water Injection Nozzles into the heated Oven chamber. This water mist flashes into steam and is circulated through-out the Oven cavity by the Blower Wheel.

To operate the INTERNAL STEAM INJECTION:

- A. Increase the setting on the Oven Temperature Control just enough so that the Temperature Control Indicator Light comes on.
- B. Press *and hold down* the spring-loaded Steam Switch to activate the water spray. The Solenoid Water Valve will open allowing water to spray through the Injector Nozzle and into the Oven chamber where it flashes into steam. The air in the Oven is saturated when small water droplets appear on the Oven floor. Release the Steam Switch at any time to stop the water spray.
- C. Reset the Oven Temperature Control to the original temperature if necessary.
- D. More steam injections can be used later in the baking cycle for breads and rolls as long as the Temperature Control Indicator Light is illuminated.



# MAINTENANCE AND CLEANING GUIDE

## MAINTENANCE:

NU-VU® equipment is designed to last for years of useful service. Careful consideration is given in selecting components for durability, performance and ease of maintenance. For example, both the Oven Motor and Proofer Motor have sealed bearings and never need to be lubricated.

While NU-VU® equipment is designed for minimum care and maintenance certain steps are required by the user for maximum life and effectiveness:

- Proper installation of the equipment.
- Correct application and usage of the equipment.
- Dry-Out Procedures performed daily.
- Thorough cleaning on a regular basis.

### STANDARD PROOFER DRY-OUT PROCEDURE:

- A. Remove the Water Pan. Empty and clean the Water Pan and set it aside.
- B. Wipe up any standing water in the bottom of the Proofer.
- C. Turn the Proofer Power Switch **ON**. Leave the Temperature Control and Humidity Control at their normal settings.
- D. Leave the Proofer Door open about 1" to 2" and allow the Proofer to run for about 30 minutes.
- E. Turn the Proofer Power Switch **OFF**. Leave the Proofer Door open by about 1" to 2" while the Proofer is not in use.

### AUTO-MIST PROOFER DRY-OUT PROCEDURE:

- A. Wipe up any standing water in the bottom of the Proofer. You may need to remove the Element Cover to do this.
- B. Turn the Proofer Power Switch **ON**. Leave the Temperature Control at its normal setting but turn the Humidity Control to **OFF**.

*NOTE: You may also need to turn off the water supply.*

- C. Leave the Proofer Door open about 1" to 2" and allow the Proofer to run for about 30 minutes.
- D. Turn the Proofer Power Switch **OFF**. Leave the Proofer Door open by about 1" to 2" while the Proofer is not in use.

### OVEN DRY-OUT PROCEDURE:

- A. Set the Oven Temperature Control and Oven Power Switch to **OFF**.
- B. Leave the Oven Door open about 1" to 2". The residual baking heat will dry out any moisture that may be trapped in the insulation or other components of the Oven.
- C. Leave the Oven Door open by about 1" to 2" while the Oven is not in use.



**IMPORTANT: THESE DRY-OUT PROCEDURES MUST BE CARRIED OUT DAILY TO MAINTAIN YOUR EQUIPMENT IN TOP CONDITION AND EXTEND THE USEFUL LIFETIME OF YOUR NU-VU® EQUIPMENT!!!**

## **CLEANING:**

Your NU-VU® UB-5/10 Oven/Proofer combination unit should be cleaned daily or as soon as possible after a spill has occurred. It is essential to maintain a clean unit, especially if the public views the unit in your place of business. The following general guidelines should be used for cleaning:

### **PROOFER - -**

- The Proofer Door glass may be cleaned with any good glass-cleaning formula. Be sure to wipe down the Door Frame, and to clean behind the Door Gasket on the inside of the Proofer Door. The Door can be removed for cleaning heavy soiling by opening the Door until it is perpendicular to the face of the unit and then lifting the Door straight up off of the Hinge pins. Dried-on debris or heavy soiling can be removed with hot soapy water followed by a rinse with clean fresh water. Wipe the Door dry before replacing it on the front of the Proofer.

***CAUTION: DO NOT USE ABRASIVE CLEANERS ON THE DOOR OR YOU MAY SCRATCH THE GLASS!!!***

- Remove the Proofer Element Cover. Wipe up any standing water in the bottom of the Proofer and sweep up any solid particles of debris, being careful to keep them away from the Drain in the floor of the Proofer.
- The Proofer interior (including the Door Jamb) and the Element Cover should be cleaned on a regular basis (at least once a week) with mild soap and hot water followed by a thorough rinse with clean fresh water and a sanitizing agent; wiping the interior dry will help to prevent water spotting. Water spotting and other mineral deposits should be removed with any mild mineral removal agent as soon as they are noticeable.
- The Proofer Drain can be cleaned with a small tubular or round brush and hot soapy water, followed by a mild sanitizing agent. If you have drain plumbing attached to the Proofer Drain you can flush the drain line with hot soapy water, followed by a sanitizer. If you do not have any drain plumbing attached, remember to empty and clean the Drain Pan in the support bracket under the Proofer. Replace the Drain Pan before using the Proofer again.
- Replace the Proofer Element Cover. Leave the Proofer Door open by about 1" to 2" while the Proofer is not in use.

**OVEN - -**

- The Oven Door glass may be cleaned with any good glass-cleaning formula. Be sure to wipe down the Door Frame, and to clean behind the Door Gasket on the inside of the Oven Door. The Door can be removed for cleaning heavy soiling by opening the Door until it is perpendicular to the face of the unit and then lifting the Door straight up off of the Hinge pins. Dried-on debris or heavy soiling can be removed with hot soapy water followed by a rinse with clean fresh water. Wipe the Door dry before replacing it on the front of the Oven.

***CAUTION: DO NOT USE ABRASIVE CLEANERS ON THE DOOR OR YOU MAY SCRATCH THE GLASS!!!***

- The Oven interior (including the Door Jamb) should be wiped out daily.

**EXTERIOR - -**

- All exterior glass may be cleaned with any good glass-cleaning formula.
- The exterior metal surfaces can be cleaned with any good stainless steel cleaner or polish, or with hot water and a mild soap followed by a thorough rinse with clean fresh water if it is very soiled.

***CAUTION: DO NOT ALLOW WATER NEAR THE CONTROL SURFACES!!!***

**NOTE:**

NU-VU® has had very good results with a product called JIFFY CLEANER. For standard cleaning simply spray JIFFY on and wipe off. Heavily soiled areas may require a short period of soaking. This cleaner is available through NU-VU® (Part #51-0002) or through your local Rochester/Midland distributor or representative.

**\* \* \* CAUTION \* \* \***

NU-VU® DOES NOT RECOMMEND the use of any strong commercial or caustic product on this equipment. DO NOT allow any type of caustic cleaner to come into contact with any aluminum parts (such as Door Frames), the silicon rubber Door Gaskets, or any of the sealant in the Oven and Proofer seams and joints. These compounds may cause discoloration and degradation of these parts resulting in permanent damage. DO NOT use bleach or bleach compounds on any chromed parts; bleach may damage chrome plating.

**\* \* \* NOTICE \* \* \***

**NATIONAL SANITATION FOUNDATION GUIDELINES REQUIRE THAT ALL INTERIOR PARTS BE REMOVABLE WITHOUT THE USE OF TOOLS. THIS EQUIPMENT HAS BEEN FACTORY ASSEMBLED TO SAFELY ACCOMMODATE ROUGH HANDLING THROUGH SHIPMENT AND ORIGINAL INSTALLATION. AFTER ANY MAINTENANCE, CLEANING OR REQUIRED SERVICE WORK THE INTERIOR SHEET-METAL PARTS SHOULD BE REASSEMBLED AND FASTENED HAND-TIGHT ONLY, BUT STILL REMAIN TIGHT ENOUGH TO PREVENT ANY RATTLE OR MOVEMENT OF PARTS.**

# SERVICE AND REPLACEMENT GUIDE

Your UB-5/10 has been designed to be serviced quickly and easily. In fact, any individual who has average mechanical ability can do the work. Our Service Department is also available to you Monday through Friday from 7:00 a.m. to 5:30 p.m. (Central Standard Time) should you find yourself with a situation or problem other than what is outlined here. Call NU-VU® at (906) 863-4401 and ask for our Service Department to order replacement parts, ask questions, or offer comments.

This *SERVICE AND REPLACEMENT GUIDE* has been prepared to cover most normal service problems. If this "trouble-shooting" information does not provide a solution for your particular problem we ask that you call us for direct assistance. Calling our Service Department before calling in a repair technician can usually save you both time and unnecessary expense. We want to do everything we can to minimize your "down-time".

You may need to remove an Access Panel for servicing. **DO NOT** allow any Access Panels to drop. When work on the component is finished replace the Panel with care, making sure that all wires are properly placed and not pulled or pinched. If more than one component is being worked on try to remove only one component at a time.

## TEMPERATURE CONTROL, How To Adjust:

PLEASE CALL NU-VU®'S SERVICE DEPARTMENT AT (906) 863-4401 BEFORE ATTEMPTING TO ADJUST ANY TEMPERATURE CONTROL!

- A. Place a reliable thermometer (or the thermocouple of a test instrument) on a pan in the center of the Oven or Proofer. Turn the unit **ON** and set the Temperature Control to its normal setting. Allow the equipment to reach a stable operating temperature (approximately 35 to 45 minutes). Best results are obtained if the Temperature Control is allowed to cycle two or three times.
- B. Compare the Temperature Control setting to the reading on the test instrument after the Temperature Control Indicator Light goes out. If there is a difference of 25° or more you will most likely need to recalibrate the Temperature Control.

***IMPORTANT:** Please call NU-VU®'s Service Department at (906) 863-4401 for the correct procedures to recalibrate your equipment!!!*

- C. If the difference is less than 25° a simple adjustment may solve the problem:
  1. Remove the Knob of the Temperature Control by pulling it straight out from the face of the unit.
  2. Hold the black Knob securely with the back of the clear plastic dial toward you. Use a phillips screwdriver to loosen the two screws from ¾ to 1 full turn, *but do not remove them!*
  3. To increase the temperature inside the Oven or Proofer carefully rotate the index line on the clear dial clockwise. Each "click" of adjustment is equal to approximately 5° of temperature change in the Oven or 2° of temperature change in the Proofer. To decrease the inside temperature rotate the clear dial counter-clockwise.

4. Gently tighten the dial screws and install the Knob. Check the Control setting against the test instrument and repeat this procedure if necessary.
- D. If this procedure fails to bring the temperature reading within the desired specs try replacing the Temperature Control Sensor. If the temperature is still too far off replace the Temperature Control Circuit Board.

### **STANDARD DOOR LATCH, How To Adjust:**

If the Oven Door or Proofer Door is fitting too loose it will leak steam and/or hot air past the Door Gasket, and the Door Latch must be adjusted OUT (away from the unit). If the Door is too tight it will not close properly or will "pop" open unexpectedly, and the Door Latch must be adjusted IN (towards the unit). Please proceed as follows:

- A. Loosen the two acorn nuts inside the Latch Cover with a  $\frac{1}{2}$ " open-end wrench. Pull the Latch Cover straight out from the Oven Door or Proofer Door to remove it and remove the acorn nuts.
- B. Open the Door and take careful notice of the Adjustment Plate position against the body of the Door Latch.
- C. Hold the Adjustment Plate against the body of the Door Latch with one hand while you loosen the mounting screws with the other hand. Back the screws out approximately three full turns.
- D. *Carefully* move the Latch Body IN or OUT under the Adjustment Plate one notch at a time. Make sure the Door Latch stays straight up and down and tighten the mounting screws. Test the Door for proper closing and sealing (refer to the *DOOR TEST PROCEDURE*).
- E. Repeat steps "C" and "D" if you are not satisfied with the Door adjustment. If the Door tests as satisfactory make sure the mounting screws are tightened securely.
- F. Install the acorn nuts on the ends of the top and bottom Door Latch screws. Turn the nuts on all the way until they just contact the back side of the Latch Bracket, then loosen them by  $1\frac{1}{2}$  to 2 full turns. Install the Latch Cover and tighten the acorn nuts lightly to hold the Latch Cover in place.

## STEAM OPTION DOOR LATCH, How To Adjust:

If the Oven Door or Proofer Door is fitting too loose it will leak steam and/or hot air past the Door Gasket, and the Strike Hook on the Catch Plate must be adjusted IN (towards the unit). If the Door is too tight it will not close properly or will "pop" open unexpectedly, and the Strike Hook must be adjusted OUT (away from the unit). Please proceed as follows:

- A. Open the Door and take careful notice of the Strike Hook position on the top of the Door Latch Catch Plate.
- B. Hold the Strike Hook in position while you loosen the retaining screw with a phillips screwdriver. Back the screw out approximately 1½ to 2 turns.
- C. *Carefully* move the Strike Hook IN or OUT on top of the Catch Plate body one notch at a time and tighten the retaining screw. Test the Door for proper closing and sealing (refer to the *DOOR TEST PROCEDURE*). Proper Catch Plate and Latch adjustment will leave the Latch Hook fully engaged over the top of the Strike Hook, with approximately 1/16" of space between the top of the Strike Hook base and the end of the Latch Hook. Raise or lower the Catch Plate body if necessary.
- D. Repeat steps "C" and "D" if you are not satisfied with the Door adjustment. If the Door tests as satisfactory make sure all mounting and retaining screws are tightened securely.

*NOTE: If you have adjusted the Strike Hook IN as far as it will go and the Door is still loose, your Door Gasket has probably been compressed and has lost its resiliency and should be replaced.*

## DOOR TEST PROCEDURE:

- A. Cut one or two strips of paper approximately 1" wide and 8" to 10" long.
- B. Open the Door slightly, insert a strip of paper between the Gasket and Jamb and close the Door.
- C. Slowly pull the paper strip out. You should feel some resistance as you pull the strip from between the Gasket and Jamb of a properly adjusted Door. Test the fit at regular 2" to 3" intervals around the entire Door.
- D. If you feel NO resistance at a particular spot the Door is too loose, you have found a weak or damaged spot in the Door Gasket or the Jamb has been bent in.
- E. If you feel HEAVY resistance at a particular spot the Door is too tight or the Jamb has been bent out.

## HINGES, How To Adjust:

Hinges on all flush-mount Doors are preset at the factory and should not need adjustment. However, if you experience any problems with Door operation please call NU-VU®'s Service Department at (906) 863-4401 for assistance.

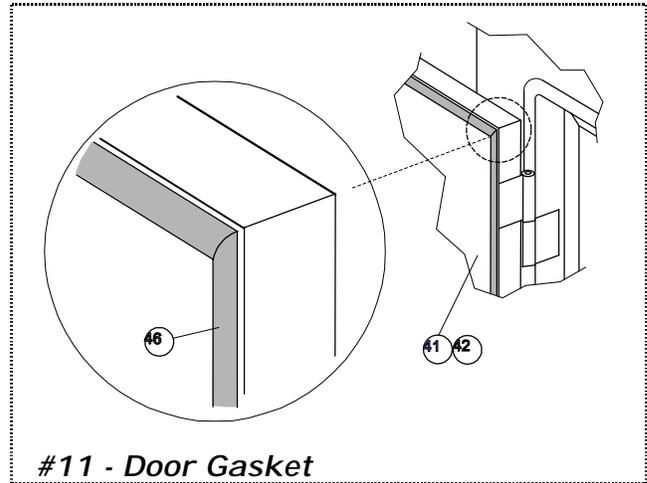
## DOOR GASKET, How to Replace:

Follow these instructions to correctly install your Door Gasket with minimal problems. Use the installation kit provided. If you have any problems or questions call NU-VU® at (906) 863-4401 and ask for the Service Department.



**IMPORTANT: DO NOT DISASSEMBLE THE ACTUAL DOOR FRAME WHEN REPLACING OR REPAIRING ALL OR PART OF THE DOOR GASKET!!!**

- A. Remove all pieces of the old Gasket. Thoroughly clean the Door frame in the area of the new installation. Remove the old sealant and any baked-on deposits.
- B. Pre-cut the replacement Gasket to a size slightly longer than you require.
- C. Put a small amount of soap water into and around the slot that the new Gasket will fit into (a small trigger spray bottle works well). This step is optional but will help in the installation.
- D. Position the new Gasket over the slot, allowing the ends to extend past the end of the slot. Press the mounting flange down into the slot on the Door frame. Use a roller tool to force the mounting flange into the slot by working the tool back and forth along the Gasket. Make sure the Gasket mounting flange is completely fitted into the slot and that the Gasket is free to slide back and forth in the slot.



**IMPORTANT: DO NOT STRETCH OR PULL ON THE GASKET DURING THE INSTALLATION. THIS WILL LATER CAUSE THE TRIMMED CORNERS TO SEPARATE AND PULL APART!!!**

- E. Use a sharp knife or a single-edged razor blade to cut the ends of the Gasket at a 45° angle (you can use the mitered corner joint on the Door as an angle guide). Cut the Gasket about ¼" longer than the required length and work the excess back into the slot. This extra Gasket will help to create a nice tight corner joint, and allows for any follow-up trimming that may be necessary.
- F. Work your way around the entire Door (or the section of the Door having the Gasket replaced). Make sure the Gasket is just tight into the corners. A bulging joint or pucker along the Gasket indicates a Gasket section that is cut too long. Joints that pull apart indicate a Gasket section (or sections) that is cut too short.



**IMPORTANT: MAKE SURE THAT THE GASKET AND DOOR FRAME ARE CLEAN AND COMPLETELY DRY BEFORE APPLYING ANY SEALANT!!!**

- G. Seal the corner joints after the entire Gasket is properly fitted. Pull the joints apart only enough to put sealant on all the *cut edges only*. Allow the Gasket joint to come together. Smooth out any excess sealant to form a smooth surface on the face of the Gasket. Add more sealant to any spots as necessary and smooth them down.
- H. A quality sealant will be dry to the touch and tack-free in one to two hours after application. However, it will not be completely cured until six to eight hours later. We recommend that you wait until after your sealant is completely cured before using your Oven.



**WARNING: SOME SEALANTS GIVE OFF ACIDIC FUMES AS THEY CURE. THESE FUMES MAY CAUSE IRRITATION TO THE EYES AND/OR NASAL PASSAGES. USE CAUTION WHEN OPENING YOUR UNIT AFTER WAITING FOR ANY FRESH SEALANT TO SET UP AND CURE!!!**

## REPLACEMENT PARTS LIST

(U B – 5/10)

Reference #	Description	Replacement Part #
<b><u>ELECTRICAL COMPONENTS:</u></b>		
1	Power Terminal Block .....	50-0237
2	Ground Lug/Clamp .....	50-1329
3	Contactors 240v.....	66-2017
	120v.....	66-2013
4	Oven Temperature Control Circuit Board .....	252-5008
5	Oven Temperature Control Sensor .....	252-3001
6	Oven Heating Element:	
	208v, 3500w .....	60-0149-A
	240v, 3500w .....	60-0150-A
7	Oven Motor Assy w/ Blower Wheel .....	250-1027
8	Micro Switch .....	252-2004
9	Thermal Overload Safety (Auto Reset) 425* .....	66-1114
10	Buzzer Alarm .....	252-1022
11	Proofer Temperature Control Circuit Board .....	252-4001
12	Proofer Temperature Control Sensor .....	252-3001
13	Proofer Humidity Control Circuit Board .....	252-4001
14	Proofer Humidity Control Sensor .....	252-3001
15	Proofer Heating Element, 120v 600w .....	60-0001-1-B
16	Proofer Humidity Element, 240v 650w ‡ (Manual Fill) .....	251-2002
	120v.....	251-2001
17	Proofer Motor Assy 240v (Manual Fill) .....	250-2012
	120v.....	250-2004
18	Light Fixture:	
	Socket, Globe, Gasket Oven 240v .....	252-7005
	Socket, Globe, Gasket Proofer 240v.....	252-7007
	Light Bulb 240v .....	50-1025
	Socket, Globe, Gasket Oven 120v .....	252-7004
	Socket, Globe, Gasket Proofer 120v.....	252-7006
	Light Bulb 120v.....	50-0695
	Light Cover 120/240v .....	50-1021
	Socket, Globe, Gasket 12v.....	112-9175
	Light bulb 12v .....	(as of 7/27/11)50-1412
	12v Light Transformer.....	112-9184
<b><u>OVEN CONTROLS:</u></b>		
19	Rocker Switch 240v .....	66-3008
	120v.....	50-1355
	Black Breaker Switch.....	252-6001
20	Oven Temperature Control .....	252-5008
	Control Knob .....	253-2003

21 Temperature Control Indicator Light 240v ..... 50-0030  
 120v .....50-0029-A

22 Timer  
 60-Minute Mechanical (120V, 60Hz) .....252-1004  
 60-Minute Mechanical (220V, 60Hz) .....252-1019  
 60-Minute Mechanical (230V, 50Hz) .....252-1020  
 Timer Knob ..... 253-2002

**PROOFER CONTROLS:**

23 Proofer Power Switch ..... 66-3008  
 120v .....50-1355  
 Black Breaker Switch .....252-6001

24 Proofer Temperature Control ..... 252-4001  
 Control Knob ..... 253-2003

25 Temperature Control Indicator Light 240v ..... 50-0030  
 120v .....50-0029-A

26 Humidity Control ..... 252-4001  
 Control Knob ..... 253-2003

27 Humidity Control Indicator Light 240v..... 50-0030  
 120v .....50-0029-A

**DOORS:**

28 Oven Door:  
 Hinged Left ..... DOOR-15  
 Hinged Right ..... DOOR-81

29 Proofer Door ..... DOOR-18

30 Oven Door Latch/Catch Assembly:  
 Standard, Magnetic ..... 254-2025  
 Steam Option, Magnetic/Mechanical ..... 254-2006  
 Catch only .....254-2004  
 Magnetic conversion kit .....254-2029

31 Door Hinge:  
 Left Side ..... 254-3011  
 Right Side ..... 254-3012

32 Door Gasket Oven ..... 254-1014  
 Proofer .....254-1015

**OVEN INTERIOR COMPONENTS:**

33 Oven Motor Assy w/ Blower Wheel..... 250-1063

**PROOFER INTERIOR COMPONENTS:**

34 Proofer Motor Assy 240V ..... 250-2012  
 120V .....250-2004

35 Water Pan ..... 50-0072

**EXTERNAL COMPONENTS:**

36	Caster .....	50-0058
37	Water Inlet Fitting .....	31-0058
38	Proofer Drain Pan .....	50-0547

**COOK-N-HOLD OPTION:**

39	Hold Temperature Control .....	252-4001
	Control Knob .....	253-2003
40	Hold Temperature Control Indicator Light 240V.....	50-0030
	120V.....	50-0029-A
41	Hold Temperature Control Circuit Board .....	252-4001
42	Hold Temperature Control Sensor .....	252-3001
43	Timer, 24-Hour 120v 60 Hz .....	252-1005
	220v 60 Hz.....	66-1160
	230v 50 Hz.....	66-2016
	Timer Knob .....	253-2002
44	Electrical Relay Switch, 20 amp DPDT 240v.....	66-9025
	120v.....	50-0433
45	Transformer 230v-115v.....	56-0108

**INTERNAL STEAM OPTION:**

46	Steam Switch .....	50-1356
47	Steam Switch Indicator Light 240v .....	50-0030
	120v.....	50-0029-A
48	Water Supply Solenoid Valve 240v.....	50-0307-1
	120v.....	50-0308-1
49	Water Injection Nozzle .....	31-0033

**AUTO-MIST PROOFER OPTION:**

50	Humidity Control .....	252-3003
	Control Knob .....	253-2003
51	Repeat Cycle Timer 240v .....	66-8065
	120v.....	66-8012
52	Water Supply Solenoid Valve 240v.....	50-0307-1
	120v.....	50-0308-1
53	Humidity Injection Nozzle .....	31-0033
54	Motor Assy w/ Blower Wheel 240v.....	250-2015
	120v.....	250-2010