NU-VU® FOOD SERVICE SYSTEMS

For NU–VU® Models:

PRO–8 & PRO–16

OWNER'S MANUAL

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PRO–8 & PRO–16

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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 food service 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 a 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® 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. 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® MODELS PRO–8 AND PRO–16:

The NU–VU® PRO–8 Proofer is a single-door unit equipped with 4" adjustable appliance legs, and is designed for use on a table or counter-top. The integral side racks offer a capacity of up to 8 full size 18"x26" sheet pans. The PRO–8 measures approximately 40" high (including the 4" appliance legs), 25" wide and 31" deep (plus 3½" for the door and latch).

The NU–VU® PRO–16 Proofer is a double-door floor unit equipped with locking casters. Designed vertically to minimize floor space, it has a capacity of up to 16 full size 18"x26" sheet pans. The PRO–16 measures approximately 69" high (including the locking casters), 25" wide and 31" deep (plus 3½" for the door and latch).

The PRO–16 is also available in a wider version (model PRO–16X). This model measures 69" high, 31" deep (plus Door and Latch), and 28½" wide.

These models provide maximum proofing and warming capabilities in units that are extremely small, making their six square feet of your floor or counter an economical space-saving investment.

These reach-in Proofers are powered by a 120 VAC electrical supply, and come equipped with a cord and plug for connection to a dedicated 120 volt service rated for 20 amps. The PRO–8 operates at a nominal current load of 16 amps; the PRO–16 draws a nominal 19 amp load.

Standard units are constructed with a stainless steel exterior and aluminum interior, and equipped with a manually-filled water reservoir to provide controlled humidity levels during proofing and warming operations. Both are equipped with individual humidity and 110°F temperature controls, along with a bottom-mounted blower wheel for continuous air flow over and around your product. All controls are centrally located on the bottom front of the unit for ease of operation. A complete insulation package allows these units to perform at top efficiencies.

Each is also available with the following options:

- AUTOMIST Humidity System - - eliminates the need for a manually-filled water pan, and automatically provides even and continuous humidity levels throughout your proofing process (PROW- models).
- Warmer - - supplied with a 250°F thermostat to reach and maintain optimum product warming or holding temperatures.
- Stainless Steel interior - - used in place of aluminum for extended durability and increased ease of cleaning.

The NU–VU® PRO–8 and PRO–16 Proofers are designed with these features in mind:

- Automatic pan positioning
- Rapid, even production
- Easy cleaning
- Simple operation
- Dependable components
- Low energy consumption
- Low maintenance
- Rapid servicing

The NU–VU® PRO–8 and PRO–16 can be used to proof almost any product. A sampling of these products might include:

- Breads
- Rolls
- Pastries
- Pizza crusts
- Croissants
- Raised Donuts

When equipped with the Warmer option either unit can be used to reheat product portions, or to hold a variety of finished products at a safe and convenient temperature for use at a later time. These products can include, but are not limited to:

- Baked goods
- Vegetables
- Pizza
- Casseroles
- Individual serving portions
- Meats

CONSTRUCTION:

The NU–VU® PRO–8 and PRO–16 Proofers are constructed of stainless steel outside and polished aluminum inside. An optional stainless steel interior is also available. All of the frame members are formed and welded to provide durability, rigidity and long life construction. Components such as temperature and humidity controls, 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 components.

COMPARISON WITH OTHER UNITS:

NU–VU® will provide test data or a test unit for the comparison of results with any other unit on the market; however, NU–VU® reserves the right to have one or more of its designated representatives present during the test. All results of such comparison testing shall be made available to NU–VU® and may be used by NU–VU®.

AVAILABILITY AND TESTING:

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

- At a dealer's showroom,
- At an existing installation,
- At the NU–VU® manufacturing facility.

If contacted, NU–VU® will provide information on the nearest location and equipment 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.

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. the NU–VU® facility 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® 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 is limited to the following time periods for the original owner only:

	PARTS	LABOR
Inside the United States	24 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 and other parts. 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, any required repair.

PARTS - -

This limited warranty covers certain electrical, electronic and mechanical parts for the time periods listed above with the exception of those items detailed under Warranty Limitations. Customers who maintain an open account may purchase against their account. MasterCard, Visa and American Express credit cards are also accepted.

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 *six (6) months* provided they are installed in a manner authorized by NU–VU®.

LABOR - -

We require that you call our NU–VU® Service Department at (800) 338-9886 for service authorization BEFORE you call any service agency if you wish to claim a labor expense under this warranty. We may be able to solve your problem over the telephone, or we will schedule a warranty service call by a reliable service agency in your area.

This warranty covers the replacement and installation of parts and components which are included under **PARTS** for the time period indicated 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

CHANGE PERFORMED	CHANGE TIME	TEST TIME	TOTAL TIME
Thermostat/Sensor	½ hr.	½ hr.	1 hr.
Humidity Element	½ hr.	¼ hr.	¾ hr.
Motor	½ hr.	5 min.	½ hr.
Heating Element	½ hr.	5 min.	½ hr.
Contactor/Relay	½ hr.	5 min.	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 the NU-VU® Service Department via telephone. The Service Department is available for assistance Monday through Friday from 7:00 a.m. to 5:30 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.

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!

EXTENDED WARRANTY:

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

WARRANTY LIMITATIONS:

NU–VU® will pay parts and labor under warranty for a defective component, but not for:

- Normal operational wear and tear on the following parts:
  - Light bulbs and fuses
  - Door gaskets, handles and latches
- Damage attributable to customer abuse, including:
  - Proofer water pan allowed to run dry and burn.
  - Proofer fan motor damaged from not following outlined Dry-Out Procedure.
  - Lack of regular cleaning and/or maintenance.

- Power supply problems, including:
  - Insufficient or incorrect voltage or phase.
  - Electrical component damage caused by a voltage spike or surge.
  - Incorrect installation (i.e., equipment not supplied with separate neutral or ground as required, or incorrect location of high-voltage leg for 240 volt 3-phase units).
  - Electrical damage from use of an incorrect power supply cord or circuit breaker.
- Operational problems caused by failure to follow procedures outlined in manual.
- A service call if nothing is found to be wrong (all parts work as per spec when tested).
- Recalibration of temperature/humidity controls (all controls are carefully calibrated and tested at our facility before shipment).
- Any equipment moved from the place of original installation unless NU–VU® agrees in writing to continue the warranty after the relocation.
- Ongoing operational adjustments due to changing environmental conditions or normal wear and tear.
- Overtime charges. NU–VU® will pay straight time only for any work performed on NU–VU® equipment.

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 OF THE UNIT!!!

PARTS RETURN PROCEDURES AND CONDITIONS:

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

- 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, accidents and/or negligent handling can still produce hidden damage. These steps should be followed:

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 delivery person.
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 equipment damage is found indicate the type and amount of damage on the shipping documents and notify NU–VU® at (800) 338-9886 immediately after filing a freight claim.
C. Uncrate the unit carefully and check the entire unit (top, back, and both sides) for any visible or hidden damage.
D. Remove the unit from the shipping pallet and inspect the bottom (including any 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 Proofer Door(s). Make sure the Door is square to the front of the unit, opens and closes easily, and seals completely. If the Door does not fit or operate correctly please contact the NU–VU® Service Department for instructions and assistance in any adjustments that may be necessary.

INSTALLATION:

ELECTRICAL CONNECTIONS - -

A. Check to determine that the power source is the same voltage and phase as that required by the unit. The electrical requirements for the PRO–8 or PRO–16 are listed on a grey metallic label affixed to the side of the unit.
B. Move the unit to the area where it will be used. Lift and carry the PRO–8 carefully. If your unit is equipped with casters simply roll it into position. Do not allow the door(s) to swing open.
C. For the PRO–8, attach the included 4" appliance legs to the outside corners of the base and position the unit carefully. Install the PRO–8 or PRO–16 so that it stands solid and level (adjust the legs or shim the casters as necessary).
D. Carefully set all Controls and Switches to the **OFF** position.
E. Connect your unit with the attached 120 volt/20 amp power cord [1] to a 120 volt/20 amp receptacle (NEMA 5-20R or the equivalent). Allow enough slack in the power cord to allow the equipment to be moved about during the installation and any future required maintenance or service.

WATER CONNECTION (AUTOMIST UNITS ONLY) - -

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.

This equipment is to be installed to comply with the applicable federal, state and local plumbing codes having jurisdiction.

Please follow these procedures to help ensure a proper water connection:

A. Run any flexible ¼" OD tubing suitable for use with potable water from the water supply line to the Proofer 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 Proofer 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 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 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 intake fitting. Tighten the compression nut with an open-end wrench, *but 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 the NU–VU® Service Department at (800) 338-9886.

INITIAL START–UP - -

A. Set the power switch [11] to the **ON** position. The blower wheel [21] in the bottom of the Proofer should begin to rotate in a *counter-clockwise* direction.
B. STANDARD MANUAL FILL - -
    1. Open the Proofer door [31] and remove the Water Pan [25]. Set the Humidity Control [12] to #5 or #6. The Humidity Control Indicator Light [13] should illuminate and the humidity element [3] will begin to heat up.
    2. Fill the water pan with approximately 2" of water and place it on the humidity element. Place a reliable thermometer on a shelf in the middle of the Proofer and close the Door. The water should begin to heat up and in a few minutes a light fogging should begin to form on the door glass.

AUTOMIST OPTION - -

1. Open the Proofer door [31] and set the humidity control [12] to #10. The humidity control indicator light [13] should illuminate and a light water mist should be sprayed from the injection nozzle [26] into the blower wheel. In a second or two the spray will stop and the indicator light will go out. After about 45 seconds the humidity control will cycle again.
2. Reset the humidity control to #3 and allow it to cycle a few more times. The duration of each water spray should now be decreased. Set the humidity control to **OFF**.

C. Set the temperature control [14] to a temperature of 100°F. The temperature control indicator light [15] should illuminate and the heating elements [2] on either side of the blower wheel should begin to heat up.

D. Place a reliable oven thermometer or the thermocouple of a test instrument in the center of the unit. Close the door and allow the unit to heat.

NOTE: If you are installing a PRO–8 or PRO–16 with the WARMER option please reset the temperature control to 150°F.

E. Compare the thermometer or test instrument reading to the temperature control setting when the temperature control indicator light goes out. If they differ by 5° or less the unit is ready for use. If the difference is more than 5° you may wish to adjust the temperature control (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*). Please call the NU-VU® Service Department at (800) 338-9886 before attempting to adjust the temperature control!

F. Return all controls and switches to the **OFF** position. Make certain the PRO–8 or PRO–16 is securely positioned or firmly mounted, and that the power cord is securely attached to the required receptacle. Replace any access panels that may have been removed during the inspection, installation, or testing of the unit.

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

YOUR PRO–8 OR PRO–16 SHOULD NOW BE READY FOR OPERATIONS!

*** * * 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 RE–ASSEMBLED AND FASTENED HAND–TIGHT ONLY, BUT STILL REMAIN TIGHT ENOUGH TO PREVENT ANY RATTLE OR MOVEMENT OF PARTS.

PRODUCT PREPARATION AND USE OF UNIT

Proper handling of your food product and proper use of the equipment is essential to the quality of your end product. For purposes of preparation it is important to do the following:

KNOW YOUR OPERATION - -

A. Determine your raw material requirements and storage space.
B. Get a production planner for daily use.
C. Make out a production schedule based on manpower requirements and product delivery times.
D. Prepare a brief job description for your help and determine what employees will be trained to handle the various production steps.

KNOW YOUR PRODUCT - -

A. If using a frozen dough supplier consult the manual which describes the initial steps for the product, as well as proper procedures during proofing and baking or cooking. If you do not have a manual from your supplier you may obtain a manual of general information from NU–VU®.
B. Study the manual and make up a list of questions.
C. Contact a representative from the food product supplier to obtain answers to your questions.
D. Sign up to attend a seminar or training session to learn specifics.
E. Try to get some "hands-on" training time prior to starting up your own operation.
F. In general the same steps used for a thawed frozen product will be applicable to a scratch or mix program. However, temperature and moisture settings may vary due to a difference in dough composition and consistency.

KNOW YOUR EQUIPMENT - -

A. Read this manual and study the Operations and Servicing sections. Make sure that the equipment you are using is installed correctly and is applicable to the product or products you wish to prepare.
B. Contact NU–VU® if any of the information provided here is not clear or if you have any problems or questions.

USING YOUR PRO–8 OR PRO–16 AS A PROOFER:

As indicated in your bakery manual some products require "proofing", or a period for the yeast to act and the dough to rise.

Many factors affect the quality of the end product. For yeast products the major factors are dough preparation, proofing and baking. The manner in which the dough is prepared affects the proofing process. If the dough is prepared from basic raw ingredients or from prepared mixes the user should receive the necessary training in product preparation.

The basic yeast dough should be at room temperature when placed in the Proofer. Your baking manual gives instructions in dough treatment, proofing and baking. NU–VU® equipment is suitable for use with all types of dough. Changes in the actual proofing conditions depend on the conditions in the area of the Proofer as well as the Proofer settings themselves.

All yeast products should be baked immediately after proofing to obtain optimum results. The quality of the product that you prepare in your NU–VU® Proofer depends on several factors:

- Initial product quality
- Proper mixing, panning and/or thawing
- Proper proofing
- Correct baking time and temperature.

It is important that *any* product be properly prepared. Your equipment cannot correct *improper procedures* or *poor dough product*. The manual or instructions you receive from your product supplier should give general instructions for preparation, proofing and baking along with specific instructions for the associated product. As a rule of thumb you need to:

- Properly thaw frozen products.
- Properly proof all yeast products.
- Properly bake the products.

Taking shortcuts in the thawing or proofing processes will not permit a successful bake.

Follow these general instructions for proper results:

A. Set out the desired product for thawing (if necessary). Be sure to allow sufficient time in your production schedule for your Proofer to reach the correct operating conditions.

TIP: Begin preheating the Proofer when product is first put out to thaw.

IMPORTANT: DO NOT TURN THE HUMIDITY CONTROL ON UNTIL YOUR PRODUCT IS READY FOR THE PROOFER! RUNNING THE HUMIDITY CONTROL WITHOUT PRODUCT IN THE PROOFER MAY CAUSE EXCESSIVE WATER BUILD-UP IN THE BOTTOM OF THE PROOFER, AND MAY CAUSE PREMATURE FAILURE OF A CONTROL SENSOR, HUMIDITY OR HEATING ELEMENT, OR THE PROOFER MOTOR!!!

B. Thaw the product:
   1. Air thaw the product from 45 to 90 minutes, depending on size and type of product, size of the load, product spacing, pan spacing, room temperature and room humidity. Check often and regularly.
   2. Dough must not become dry enough to form a skin. Spray with a mist of fresh clean water if necessary to moisten product, *but do not saturate!*
   3. Thaw until dough is soft and moist all the way through. Product centers should not be hard or stiff, and should be easily penetrated by finger pressure.

4. Compare thawed product from outside and center of pans. Thaw must be even and equal to ensure a good proof and bake.

   TIP: Begin preheating your oven at the beginning of the proof cycle.

C. Proof the product:
   1. Load the product into the Proofer. Push the pans all the way back against the pan stop and center them from side to side as much as possible to allow proper air circulation. Note the proofing start time.
   2. Check the progress of the proof after about 20 minutes; product should be starting to rise. Dough should not be so moist as to be sticky or so dry as to form a skin.
      a. If too wet *decrease* the humidity control setting by ½ or 1. If very wet (saturated) decrease the humidity control setting by 1 or 1½ and increase the temperature control setting by 5° (see "d").
      b. If too dry *increase* the humidity control setting by ½ or 1. If very dry (starting to form a skin) spray the product with clean fresh water until slightly glazed (see "d").
      c. If excessive wetness or dryness continues and changes in the humidity and temperature control settings have little or no effect you must check the Proofer's humidity function for proper operation:
         i. Does the humidity control cycle ON and OFF?
         ii. Does the water pan contain water?
         iii. Does the humidity element operate correctly?
         iv. With the AUTOMIST option, is water being supplied to the Proofer?
         v. With the AUTOMIST option, is the injection nozzle clogged or damaged in some way?
      d. Recheck the proof in 5 to 10 minutes after making adjustments. Readjust as necessary.
   3. Monitor progress of the proof more closely as you approach the end of the proofing cycle.

      NOTE: Do not open a door more often than is required or keep it open any longer than necessary.

   4. Product is generally ready to bake when it is _ to ¾ of the desired finished size. Bread dough should just stick to your finger when you touch the loaf, but still pull off cleanly when you withdraw your finger. Dough that is not slightly tacky or has a flat dull appearance is too dry. Dough that is too sticky or has a shiny or glazed appearance is too wet. These conditions may be remedied as follows:
      a. Too dry:
         i. Spray with fresh clean water, OR:
         ii. Turn the temperature control **OFF**, turn the humidity control to maximum. Check every few minutes until dough is correct.

b. Too wet:
   i. Open the Proofer door for a minute or two to vent the excess humidity. Close the door and monitor the product, OR:
   ii. Turn the humidity control to **OFF**, turn the temperature control to 110°. Check every few minutes until dough is correct.

D. Bake the product:
1. Make sure your oven has reached the correct preheat or baking temperature.
2. Open the oven door, load the product quickly, close the oven door securely.
3. Set the proper baking temperature (if different from your preheat temperature) and the desired bake time minus two minutes.
4. Check your product when the timer expires.
5. Remove product when it is finished and reload with fresh product. Repeat steps "2" through "5".
6. When production is finished for the day complete the *DAILY DRY–OUT PROCEDURES* for the PRO–8 or PRO–16 (refer to the *MAINTENANCE AND CLEANING GUIDE*).

USING YOUR PRO–8 OR PRO–16 AS A WARMER:

NU–VU® PRO–8 and PRO–16 Proofers are equipped with a 250°F temperature control when ordered with the WARMER option, and are fully insulated to provide you with an energy efficient unit. Each is capable of holding your product for several hours at any required temperature up to a maximum of 200°F, or to re-heat your product to a safe and convenient serving temperature.

Pre-heat the PRO–8 or PRO–16 before use to the temperature you wish to use with your product. This will allow the unit to do its job faster and more efficiently, giving you a better product along the way.

For added freshness you might wish to add some moisture to the heated air as you hold or re-heat your product. In manual-fill models add two inches of water to the water pan and set the humidity control to #2 or #3; in AUTOMIST units (*without* water pans) set the humidity control to #1 or #2. This will provide a low level of added humidity to keep your product from drying out. Use caution: too much humidity can cause baked goods to become "mushy", while not enough moisture can cause vegetable and meat products to dry out.

OPERATING INSTRUCTIONS

The NU–VU® 8-pan PRO–8 and 16-pan PRO–16 Proofers are designed to meet the needs of most low volume operators, or as an auxiliary unit for larger operations. Each is simple to install by plugging in its standard 120 volt 20 amp electrical connection, and is just as easy to operate. These simple basic procedures should guide you through the proofing or warming processes. If you have any questions, problems or comments please call NU–VU® toll-free at (800) 338-9886 and ask for the Service Department. Someone there will be glad to assist you.

PRO–8 OR PRO–16 AS A 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. Set the power switch [11] to the **ON** position at least 20 minutes prior to use.
   2. Set the temperature control [14] to the required setting (refer to the table of General Proofer Settings on page 15).
   3. FOR STANDARD MANUAL-FILL MODELS - -
      a. Make sure the water pan [25] contains no less than 2" of water. This should be checked every time you load the unit and at least every other hour during its use.
      b. Leave the humidity control [12] in the **OFF** position.

      FOR OPTIONAL AUTOMIST MODELS - -
      a. Make sure the water supply to the Proofer is not interrupted or shut off. With the humidity control set to #3 or higher the injection nozzle should spray a fine intermittent water mist into the blower wheel when the humidity control indicator light [13] illuminates.
      b. Return the humidity control [12] to the **OFF** position.
   4. When your product is ready and *just prior to loading product into the Proofer* set the humidity control to the required setting (refer to the table of General Proofer Settings on page 15).

IMPORTANT: DO NOT TURN THE HUMIDITY CONTROL ON UNTIL YOUR PRODUCT IS READY FOR THE PROOFER! RUNNING THE HUMIDITY CONTROL WITHOUT ANY PRODUCT IN THE PROOFER WILL CAUSE EXCESSIVE WATER BUILD-UP IN THE BOTTOM OF THE PROOFER, AND MAY CAUSE THE PREMATURE FAILURE OF A CONTROL SENSOR,
HUMIDITY OR HEATING ELEMENT, OR THE PROOFER MOTOR!!!

   5. The Proofer is ready for use when the control indicator lights go out and a light fogging begins to appear on the door glass.

C. Load the product. Push the product pans all the way to the rear against the pan stop to allow proper air circulation over and around your product.

NOTE: The control 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 glass. No fogging means your unit may be running too hot, too dry, or both. Excessive fogging (with water running down the glass) means your unit may be operating too cold, too wet, or both. Check the product and adjust the temperature and/or humidity controls as necessary.

TIP: If water accumulates on the floor in front of your unit from drippings out of the door you are probably proofing with too much humidity. Decrease the setting of the humidity control. If water on the floor is a constant problem for you please call the NU–VU® Service Department at (800) 338-9886.

E. Your product should be baked immediately after it is fully proofed. Yeast products should be 65% to 75% of the desired finished size at the end of the proof cycle. Generally speaking yeast products should also be no drier than "silky smooth" or no wetter than slightly tacky to the touch as they are loaded into the oven.

GENERAL PROOFER SETTINGS

PRODUCT	TEMPERATURE	HUMIDITY
Croissants	85°– 90°	#2 – #3
Bread	100°– 105°	#3 – #4
Rolls	100°– 105°	#3 – #4
Danish	95°	#2 – #3

PRO–8 OR PRO–16 AS A WARMER:

A. Set the power switch [11] to the **ON** position at least 20 minutes prior to use.
B. Set the temperature control [14] to the desired holding or warming temperature for your product. Try to preheat the Warmer for at least 15 minutes before you load your product.
C. FOR STANDARD MANUAL-FILL MODELS - -
   1. Make sure the water pan [25] contains no less than 2" of water. This should be checked every time you load the unit and at least every other hour during its use.
   2. Leave the humidity control [12] in the **OFF** position.

   FOR OPTIONAL AUTOMIST MODELS - -
   1. Make sure the water supply to the Proofer is not interrupted or shut off. With the humidity control set to #3 or higher the injection nozzle should spray a fine intermittent water mist into the blower wheel when the humidity control indicator light [13] illuminates.
   2. Return the humidity control [12] to the **OFF** position.

C. When your product is ready and *just prior to loading product into the Warmer* set the humidity control to the desired setting. This will normally be a low level (between #1 and #3), or whatever is required to keep your product fresh and moist.

D. Load your product into the Warmer to be held or warmed. Push the pans all the way back against the pan stop to provide for the best air flow around your product, and close the door [31].

IMPORTANT: DO NOT TURN THE HUMIDITY CONTROL ON UNTIL YOUR PRODUCT IS READY FOR THE WARMER! RUNNING THE HUMIDITY CONTROL WITHOUT ANY PRODUCT IN THE WARMER WILL CAUSE EXCESSIVE WATER BUILD-UP IN THE BOTTOM OF THE WARMER, AND MAY CAUSE THE PREMATURE FAILURE OF A CONTROL SENSOR,
HUMIDITY OR HEATING ELEMENT, OR THE WARMER MOTOR!!!

F. Check your product periodically. Adjust the temperature and/or humidity control as you feel necessary to maintain your product.

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, the Motors used in the PRO–8 and PRO–16 have sealed bearings that 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.

MANUAL-FILL DRY–OUT PROCEDURE - -

A. Remove the water pan [25]. Empty and clean the water pan, and set it aside.
B. Wipe up any standing water in the bottom of the unit.
C. Set the power switch [11] to **ON**. Leave the temperature control [14] and the humidity control [12] at their normal settings.
D. Leave the door(s) [31] open about 1" to 2" and allow the PRO–8 or PRO–16 to run for about 30 minutes.
E. Set the power switch to **OFF**. Leave a door slightly open while the unit is not in use.

AUTOMIST DRY–OUT PROCEDURE - -

A. Wipe up any standing water in the bottom of the unit. You may need to remove the element cover [22] to do this.
B. Set the power switch [11] to **ON**. Leave the temperature control [14] at its normal setting but turn the humidity control [12] to **OFF** (you may need to also turn OFF the water supply).
C. Leave the Door(s) open about 2" to 3" and allow the unit to run for about 30 minutes.
D. Set the power switch to **OFF**. Leave a door slightly open while the unit is not in use.

IMPORTANT: THESE DRY–OUT PROCEDURES MUST BE CARRIED OUT DAILY TO HELP MAINTAIN YOUR EQUIPMENT IN THE BEST POSSIBLE CONDITION. THE REMOVAL OF ALL RESIDUAL MOISTURE IN THE EQUIPMENT CAN EXTEND THE USEFUL LIFETIME OF YOUR EQUIPMENT!

CLEANING:

Your NU–VU® PRO–8 or PRO–16 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:

- The door glass may be cleaned with any good glass-cleaning formula. Be sure to wipe down the door frame, and to clean behind the gasket on the inside of the door. 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 to eliminate water spotting.

  CAUTION: Do not use abrasive cleaners or you will scratch the door glass!

- Lift out the water pan (manual-fill units only) and remove the element cover by lifting it up and pulling it out the front of the unit. Wipe up any standing water in the bottom of the unit. Sweep up any solid particles of debris, taking care to keep them away from the drain in the floor of the unit.

- The interior of the PRO–8 or PRO–16 along with 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.

- Replace the element cover and manual-fill water pan. Leave the door slightly open while the unit is not in use.

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 or interior walls), the silicon rubber door gaskets, or any of the sealant in the 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.

TROUBLE–SHOOTING GUIDE

I. The power switch is in the ON position but you have no blower wheel rotation, moisture or heat:

A. The power switch/circuit breaker [11] may be tripped. Set it to **OFF**, then return it to the **ON** position.
B. Check the main wall breaker or fuse box for a tripped breaker or blown fuse.
C. Remove the control panel [42] on the front of the unit or the bottom access panel [43] under the base of the unit and check the electrical connections from the power cord [1] to the power switch. All connections must be clean and tight.
D. Make sure the voltage of your power supply corresponds to the label on the side of your equipment.
E. If all electrical readings are correct (voltage and phase) and all connections are clean and tight you must replace the power switch (refer to *POWER SWITCH, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

II. The power switch is in the ON position and you have blower wheel rotation and moisture but no heat:

A. Make sure the temperature control [14] is set above room temperature.
B. Check the heating elements [2] under the element cover [22]. They should get very hot to the touch as soon as the temperature control is activated.
C. Check the electrical connections from the power cord [1] to the power switch [11], to the temperature control and to the heating elements. All connections must be clean and tight.
D. Check the voltage from the power supply through the power cord, to the power switch, to the temperature control, and to the heating elements. The voltage should correspond to the label listing on the side of your equipment. If voltage is present at the heating elements one or more of the heating elements may be burned out. If voltage is present at the input side of the temperature control but not at the output side the temperature control or temperature control sensor may be bad.
E. Check the temperature control sensor for damage. Any damage to the sensor or its capillary tube will require replacement of the entire control.
F. Check the temperature control for proper calibration. Place an accurate thermometer in the center of the PRO–8 or PRO–16. Set the humidity control [12] to **OFF** and the temperature control to 100° (set the Warmer temperature control to 150°). Read the thermometer when the temperature control indicator light [15] goes out. If there is a difference of more than 5° but less than 20° between the control setting and the thermometer reading a simple dial adjustment may solve your problem (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*).

IMPORTANT: PLEASE CALL THE NU–VU® SERVICE DEPARTMENT BEFORE ADJUSTING OR RECALIBRATING ANY CONTROLS!!!

III. The power switch is in the ON position and you have blower wheel rotation and heat but no moisture:

MANUAL-FILL - -

A. Make sure the water pan [25] contains at least 2" of water and is fully seated on the humidity element [3] assembly.
B. Turn the humidity control [12] up to #10 to see if the humidity control activates (the humidity control indicator light [13] should illuminate). If the humidity control activates the humidity element should get very hot in just a few seconds.
C. Check all electrical connections between the power switch [11], the humidity control [12] and the humidity element. All connections must be clean and tight.
D. Check the voltage from the power cord [1] connections to the power switch, the humidity control and the humidity element. If voltage is present at the humidity element but the element still does not heat up the humidity element must be replaced (refer to *HUMIDITY ELEMENT, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*). If voltage is present at the input side of the humidity control but not on the output side the humidity control or humidity control sensor may need replacement (refer to *HUMIDITY CONTROL, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

AUTOMIST - -

A. Check for adequate and sustained pressure in the water supply line to the unit up to the solenoid valve [6]. If there is sufficient pressure at the water source but <u>not</u> at the solenoid valve the in-line filter may be clogged or the water supply line may be kinked or pinched.
B. Tap the solenoid valve to loosen and dislodge any sediment that may be stuck in the inlet or outlet, or is causing the solenoid valve to stick.
C. Remove the element cover [22] to expose the humidity injection nozzle [26]. Unscrew the injection nozzle head and check for clogging in the spray orifice. Clean the internal screen with a small brush before re-assembly.
D. Check all electrical connections between the power switch [11], the humidity control [12] and the solenoid valve. All connections must be clean and tight.
E. Check the voltage from the power cord [1] connections to the power switch, the humidity control, the repeat cycle timer [5] and the solenoid valve. If voltage is present at the solenoid valve but the valve does not operate the solenoid valve must be replaced (refer to *SOLENOID VALVE, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*). If voltage is present at the input side of the humidity control but not on the output side the humidity control may need replacement (refer to *HUMIDITY CONTROL, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

IV. The power switch is in the ON position but the blower wheel and/or motor makes noise or does not run:

A. Loosen and lift the element cover [22] away from the blower wheel [21]. If the motor [4] starts running, or the noise stops, the blower wheel was dragging on the element cover. Straighten the element cover (if it is bent) or reposition the blower wheel on the motor shaft.

B. Check the blower wheel for possible dragging on the floor of the unit. Reposition the blower wheel on the motor shaft as necessary.

C. If the blower wheel is not dragging on the element cover or the unit's floor but still makes excessive noise the blower wheel may be loose on the motor shaft. Check the set screws on the blower wheel hub and the screws on the motor mount for tightness (refer to *MOTOR/BLOWER WHEEL ASSEMBLY, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

D. If the blower wheel is not dragging on anything but turns hard when you spin it by hand the motor bearings are probably bad and the motor must be replaced (refer to *MOTOR/BLOWER WHEEL ASSEMBLY, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

E. If the blower wheel is not dragging on anything and turns easily when you spin it by hand:

1. Check all electrical connections between the power switch [11] and the motor [4]. All connections must be clean and tight.

   Note: it may be necessary to remove the motor assembly for inspection.

2. Check for 120 volts from the power switch to the motor. If the correct voltage is present but the motor fails to run the motor must be replaced (refer to *MOTOR/BLOWER WHEEL ASSEMBLY, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

V. The power switch is in the ON position but one or more indicator lights do not light up:

The indicator lights tell when a system or control is activated. Failure of an indicator light by itself will not affect the operation of your equipment.

A. Make sure the associated control is activated and working.

B. Check all electrical connections from the control to the indicator light and to the neutral (WHITE) wire connection. All connections must be clean and tight.

C. If the connections are good and the associated control functions properly the indicator light itself must be replaced (refer to *INDICATOR LIGHT, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

SERVICE AND REPLACEMENT GUIDE

Your NU–VU® PRO–8 or PRO–16 Proofer 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 (800) 338-9886 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 one or more access panels for servicing. **DO NOT** allow any access panel 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.

*** * * NOTICE * * ***

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POWER CORD, How To Replace:

The power cord [1] very seldom requires replacement. However, should it ever become damaged or defective in any way a qualified electrician or service technician should be called in and the NU–VU® Service Department notified immediately.

WARNING: IMPROPER INSTALLATION, REPAIR OR REPLACEMENT MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY, AND MAY ALSO VOID ALL OR PART OF YOUR NU–VU® EQUIPMENT WARRANTY!!!

MOTOR/BLOWER WHEEL ASSEMBLY, How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

A. Remove the element cover [22] to expose the blower wheel [21]. Loosen the set screw on the bower wheel hub and remove the blower wheel from the motor shaft.
B. Remove the screws holding the motor mount in place. Use a pocket knife or other sharp instrument to cut loose the sealant around the motor mount. Gently pry up on the motor mount to break it loose from the floor of the unit.
C. Remove the motor assembly [4] far enough to expose and disconnect the wire nut connections. These wires are interchangeable and do not need to be labeled. Remove the motor assembly from the unit.
D. Remove all old sealant from the floor of the PRO–8 or PRO–16 with a putty knife or scraper.
E. Connect the electrical leads to the new motor assembly. Make sure all connections are clean and tight.
F. Lower the motor assembly into place and fasten it securely with the mounting screws.
G. Apply a bead of silicone sealant (available at any plumbing or hardware store) around the edges of the motor mount. Smooth it down with your finger. Remove any excess sealant but make sure that the entire edge of the motor mount is completely sealed to prevent any water leakage from the floor of the Proofer onto the new motor.
H. Replace the blower wheel on the motor shaft. Tighten the set screw securely; a loose blower wheel will cause a later service problem.
I. Restore electrical power to the unit and test the new motor/blower wheel assembly for proper operation. Make sure the blower wheel does not drag on the floor of the unit.
J. Replace the element cover and retest the motor/blower wheel assembly. Make sure the blower wheel does not drag on the underside of the element cover.

HEAT ELEMENT, How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

A. Open the door [31], lift out the water pan [25], and remove the element cover [22] to expose the heating elements [2].
B. Remove the bottom access panel [43] under the base of the unit to gain accessibility to the element wiring connections. Lay the unit on its side or back if necessary.
C. Trace the wiring leads from the affected element back to the power cord and temperature control. Disconnect the heating element leads at these points.
D. Remove the defective heat element from its mountings and pull it from the unit. Clean away any old sealant around the mounting holes in the floor of the unit.
E. Apply a small bead of fresh high-temperature silicone or gasket sealant around the heat element mounting holes.
F. Position the replacement heat element, embed it in the sealant, and secure it into place with the mounting screws.
G. Route the element lead wires to the temperature control and power cord connections. Cut off any excess and reconnect the wires as labeled. All connections must be clean and tight.
H. Replace the bottom access panel, stand the unit upright, and restore electrical power to the unit. Test the heating elements for proper operation.
I. Replace the element cover and the water pan.

HUMIDITY ELEMENT, How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

A. Remove the water pan [25] and the element cover [22] to expose the humidity element [3]. Clean the water pan and set it aside.
B. Remove the front control panel [42] or bottom access panel [43] from under the base of your unit to expose the humidity element wiring connections. You may lay the unit on its side or back if necessary.
C. Trace the wiring leads from the humidity element back to the humidity control and power cord. Disconnect the humidity element leads at these points.
D. Pull the disconnected humidity element from the unit (it may be necessary to slightly bend or twist the element in order to remove it).
E. Thoroughly clean under and around the humidity element mounting area and wipe the area dry.
F. Insert the wiring leads of the replacement humidity element through the holes in the side of the humidity element support pan, press the element mounting brackets into the sealant, and fasten the replacement humidity element into place with the mounting screws.
G. Connect the humidity element leads to the power cord and humidity control. All connections must be clean and tight.
H. Replace the bottom access panel, stand the unit upright, and restore electrical power to the unit. Test the humidity element for proper operation.
I. Replace the element cover and the water pan.

TEMPERATURE CONTROL, How To Adjust:

PLEASE CALL THE NU–VU® SERVICE DEPARTMENT AT (800) 338-9886 BEFORE ATTEMPTING TO ADJUST THE TEMPERATURE CONTROL!

A. Place a reliable thermometer (or the thermocouple of a test instrument) on a pan in the center of the Proofer. Turn the unit **ON** and set the temperature control [14] to 100°F (150°F for the Warmer option). Allow the equipment to reach a stable operating temperature.

B. Compare the temperature control setting to the reading on the test instrument when the temperature control indicator light [15] goes out. If there is a difference of 20° or more you will probably need to recalibrate the temperature control. Please call the NU–VU® Service Department at (800) 338-9886 for the correct procedures to recalibrate your NU–VU® equipment!

C. If the difference is less than 20°F a simple dial 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 unit carefully rotate the index line on the clear dial *clockwise*. Each "click" of adjustment on the 110° Proofer dial is equal to approximately 2° of temperature change in the unit. Each "click" on the 250° Warmer dial is equal to approximately 3° of temperature change. To decrease the inside temperature rotate the clear dial *counter-clockwise*.

D. Gently tighten the dial screws and install the knob. Check the temperature control setting against the test instrument and repeat this procedure if necessary.

E. If these procedures fail to bring the temperature reading within the desired specs you will have to replace the temperature control and its sensor (refer to *TEMPERATURE CONTROL, How to Replace*).

TEMPERATURE CONTROL, How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

A. Unplug the unit from its electrical connection and carefully lay it down on its back.

B. Remove the front control panel [42] to gain access to the temperature control wiring. Remove the bottom access panel [43] to gain access to the sensor routing.

C. Remove the temperature control knob by pulling it straight out from the front of the control panel.

D. Remove the two mounting screws holding the control to the panel and pull the control out from behind the panel.

E. Label and disconnect all wiring to the temperature control.

F. Remove the temperature control sensor from its mounting bracket behind the pan stop [24]. Pull the sensor down through the bottom of the Proofer and remove the entire control from the unit.
G. Position the replacement temperature control on the back of the control panel and secure it in place with the two mounting screws. Seat the mounting screws firmly *but do not overtighten!*
H. Attach all electrical wiring as labeled. Make sure all connections are clean and tight.
I. Carefully uncoil the sensor tubing, *using extreme care not to kink, twist or damage it in any way!* Push the sensor up through the bottom and pull it into the interior of the unit. Insert the sensor into its mounting bracket and secure it in place.
J. Replace the control panel and fasten it into place with the two mounting screws. Be careful not to pull or pinch any wires while replacing this panel.
K. Carefully position any excess sensor tubing away from any possible electrical contact and replace the bottom access panel. Be careful not to pull or pinch any wires while replacing this panel.
L. Carefully stand the unit upright. Restore electrical power to the unit and test the replacement control for proper operation. We recommend that any replacement temperature control be checked for proper adjustment (refer to *INITIAL START–UP* and *TEMPERATURE CONTROL, How To Adjust*).

MANUAL FILL HUMIDITY CONTROL, How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

A. Remove the front control panel [42] to gain access to the humidity control wiring and sensor routing.
B. Remove the humidity control knob by pulling it straight out from the front of the control panel.
C. Remove the two mounting screws holding the control to the panel and pull the control out from behind the panel.
D. Label and disconnect all wiring to the humidity control.
E. Remove the humidity sensor from its mounting bracket under the humidity element [3]. Pull the sensor down through the bottom of the Proofer and remove the entire control from the unit.
F. Position the replacement humidity control on the back of the control panel and secure it in place with the two mounting screws. Seat the mounting screws firmly *but do not overtighten!*
G. Attach all electrical wiring as labeled. Make sure all connections are clean and tight.
H. Carefully uncoil the sensor tubing, *using extreme care not to kink, twist or damage it in any way!* Push the sensor up through the bottom and pull it into the interior of the unit. Insert the sensor into its mounting bracket and secure it in place.

I. Carefully position any excess sensor tubing away from any possible electrical contact. Replace the control panel and fasten it into place with the two mounting screws. Be careful not to pull or pinch any wires while replacing this panel.
J. Restore electrical power to the unit and test the replacement control for proper operation.

AUTOMIST HUMIDITY CONTROL, How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

A. Remove the front control panel [42] to gain access to the humidity control wiring.
B. Remove the humidity control knob by pulling it straight out from the front of the control panel.
C. Remove the mounting screws holding the control to the panel and pull the control out from behind the panel.
D. Label and disconnect all wiring to the humidity control.
E. Attach the electrical wiring to the replacement humidity control as labeled. All connections must be clean and tight.
F. Position the replacement humidity control on the back of the control panel and secure it in place with the mounting screws. Seat the mounting screws firmly *but do not overtighten!*
G. Replace the control panel. Be careful not to pull or pinch any wires while replacing this panel.
H. Restore electrical power to the unit and test the replacement control for proper operation.

POWER SWITCH, How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

A. Remove the control panel [42] on the front of the Proofer to expose the back side of the power switch [11] and its wiring connections.
B. Label and disconnect all wires to the defective power switch.
C. Remove the power switch by depressing the spring locking tabs on the top and bottom of the switch frame where it passes through the control panel. The switch should now exit through the front of the panel.
D. The replacement power switch must be installed so that the toggle is UP when the switch is in the **ON** position. Insert the switch from the front of the control panel and press it into place until the spring locking tabs are fully engaged with the panel.
E. Reconnect the wires as tagged. The wire at the top switch terminal should come from the power cord [1]. The wire at the bottom switch terminal should lead to a wire nut junction. Make sure all connections are clean and tight.
F. Replace the control panel. Be careful not to pull or pinch any wires when replacing this panel.
G. Restore electrical power to the unit and test the power switch and its related controls for proper operation.

INDICATOR LIGHT, How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

The indicator lights tell when a system or control is activated. Failure of the indicator light itself will not affect the operation and performance of your equipment.

A. Remove the control panel [42] on the bottom front of the Proofer to expose the back side of the indicator lights and their wiring connections.
B. Tag and disconnect the wires leading to the defective indicator light.
C. Remove the defective indicator light by pushing it out through the front of the control panel.
D. Install the replacement indicator light, wires first, from the front of the panel until the metal collar on the indicator light is tight against the front of the control panel.

CAUTION: DO NOT PULL ON THE INDICATOR LIGHT WIRES WHILE INSTALLING THE INDICATOR LIGHT!!!

E. Refasten the wire connections. Make sure all connections are clean and tight.
F. Replace the control panel and fasten it into place with the mounting screws. Be careful not to pull or pinch any wires when replacing this panel.
G. Restore electrical power to the unit and test the indicator light and its associated controls for proper operation.

REPEAT CYCLE TIMER (AUTOMIST Option), How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

A. Remove the bottom access panel [43] to expose the control components and their wiring connections. You may need to lay the unit down on its back to access this panel.
B. Locate the repeat cycle timer [5] mounted near the front of the unit. Label and disconnect all wiring to the repeat cycle timer.
C. Remove the slotted mounting screw in the center of the repeat cycle timer and remove the timer from the unit.
D. Insert the mounting screw through the center of the replacement repeat cycle timer and fasten the timer to the mounting bracket. *Do not over-tighten* the mounting screw or you may crack the timer's plastic case.
E. Reconnect all electrical wiring as it is labeled. All connections must be clean and tight.
F. Replace the bottom access panel. Be careful not to pull or pinch any wires when replacing this panel.
G. Stand the unit upright. Restore electrical power to the unit and test the repeat cycle timer and AUTOMIST humidity control [12] for proper operation.

WATER SOLENOID VALVE, How to Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

A. Locate and turn OFF the water supply to the unit.
B. Remove the control panel [42] and/or bottom access panel [43] to service the water solenoid valve [6].
C. Locate the valve in the bottom of the unit; the solenoid valve is an odd-shaped green and brass plumbing fixture. Label and disconnect the electrical wiring to the solenoid valve.
D. Loosen the copper tubing connections to the solenoid valve body and remove the plumbing from the solenoid valve.

   NOTE: place a towel or other absorbent material under the solenoid valve to catch any water that may drain from the disconnected plumbing. Protect all electrical components in the area.

E. Remove the solenoid valve mounting screws and remove the solenoid valve from the unit.

   IMPORTANT: Make note of the flow direction before removing the solenoid valve from the unit.

F. Position the replacement solenoid valve in line with the plumbing and secure it in place. Make sure the *flow direction* as marked on the solenoid valve body is the same as that observed in STEP "E".
G. Position the plumbing connections at the solenoid valve body and snug them into place, *but do not over–tighten!* If the joint leaks when tested and further tightening does not stop the leak the fitting must be replaced. If "pipe dope" is used to create a leak-free joint use care not to get any "pipe dope" in the plumbing itself. Any excess may be flushed through the plumbing and cause a solenoid valve to stick or clog an injection nozzle.
H. Reconnect the electrical wiring as labeled. Make sure all connections are clean and tight.
I. Restore the water supply to the unit. Check for plumbing leaks on the *intake* side of the solenoid valve.
J. Restore electrical power to the unit and activate the associated control. Check the solenoid valve for proper operation and the plumbing for leaks on the *outlet* side of the solenoid valve.
K. Replace the control panel and/or bottom access panel. Be sure not to pull or pinch any wires when replacing these panels.

DOOR LATCH, How To Adjust:

Determine if the door [31] is fitting too loose (it will leak excessive moisture and warm air past the gasket [34]) or too tight (it will not close properly, or is hard to close). If it is too loose the latch [32] must be adjusted out (away from the unit). If it is too tight the latch must be adjusted in (towards the unit). Please proceed as follows:

A. Open the door [31] and take careful notice of the adjustment plate position on the side of the door latch [32].
B. Hold the adjustment plate against the body of the door latch with one hand while you loosen the three mounting screws with the other hand. Back the screws out approximately three full turns.
C. 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*).
D. Repeat steps "B" and "C" if you are not satisfied with the door adjustment. If the door tests as satisfactory make sure the three mounting screws are tightened securely.

DOOR TEST PROCEDURE:

A. Cut one or two strips of paper approximately 1" wide and 8" to 10" long.
B. Open the door [31] slightly, insert a strip of paper between the door gasket [34] and door 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 gasket, or the jamb has been bent in or damaged in some way.
E. If you feel HEAVY resistance at a particular spot the door is too tight, or the jamb has been bent or pulled out.

DOOR LATCH, How To Replace:

A. Loosen and remove the three screws securing the door latch [32] to the door [31]. Remove the door latch and its side adjustment plate.
B. Position the replacement door latch on the side of the door. Align the holes in the adjustment plate with the holes in the door latch body and secure the adjustment plate and door latch to the side of the door.
C. Adjust the replacement door latch to obtain proper door sealing and closure (refer to *DOOR LATCH, How To Adjust*). Tighten the mounting screws securely.

DOOR LATCH CATCH PLATE, How To Replace:

A. Mark the location of the present latch catch plate on the face of the unit. Remove the two mounting screws and pull the catch plate and mounting screws from the front of the unit.
B. Place the replacement catch plate on the face of the unit in the same position as the original. Insert the two mounting screws and tighten the screws until they are just snug.
C. Check the position of the catch plate with the latch and tighten the mounting screws securely.
D. Check the door and door latch for proper operation. Reposition the catch plate and/or adjust the door latch as necessary.

HINGE, How to Adjust:

A. Close the proofer door [31] and remove the hinge cover from the hinge [33] with the aid of a small screwdriver.
B. Loosen the screws holding the hinge to the door by two or three full turns. Pry the adjustment plate away from the hinge (if necessary) to allow the door to move in and out from the face of the unit.
C. Position the door (and adjustment plate) as necessary to make a firm seal between the gasket [34] and jamb. Tighten the hinge screws into the door to hold the door in this position. Check the door for a proper seal (refer to the *DOOR TEST PROCEDURE*). Repeat the adjustment procedure if necessary.
D. Tighten the screws securely. Make sure the screws holding the hinge to the front of the unit are also tight and replace the hinge covers.

HINGE, How to Replace:

MAKE SURE ALL POWER TO THE UNIT IS **OFF**. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY.

A. Close the Proofer door [31] and remove the hinge cover from the hinge [33] with the aid of a small screwdriver.
B. Remove the screws and adjustment plate holding the hinge to the door. If you are replacing both hinges on the same door the job will go much easier if you replace one hinge at a time.
C. Loosen the screws holding the hinge to the front of the unit and remove <u>two</u> of them. Hold the hinge in position while you remove the last screw. Remove the door hinge from the unit.
D. Position the replacement hinge on the front of the unit and start the screws into the frame of the unit. Run them in most of the way but do not tighten them.
E. Start the screws through the hinge locking plate and into the door. Position the door and hinge where you want them and snug <u>all</u> the screws into place. Repeat steps "A" through "E" for the next hinge.
F. Check the door for proper sealing (refer to the *DOOR TEST PROCEDURE*). Readjust the door as necessary for proper sealing.
G. Replace the hinge covers.

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 (800) 338–9886 and ask for the service department.

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.

IMPORTANT: DO NOT DISASSEMBLE THE ACTUAL DOOR FRAME WHEN REPAIRING OR REPLACING THE DOOR GASKET!!!

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 PROCESS. 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 COMPLETELY CLEAN AND 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 Proofer.

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

CASTER, How To Replace:

MAKE SURE ALL POWER TO THE UNIT IS OFF. FAILURE TO DO SO MAY CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY!

The locking casters [45] used on the PRO–16 are maintenance free. However, it is occasionally necessary to replace one or more due to shipping damage or improper handling. This can best be done by laying the entire unit on its back or side.

TO LAY UNIT DOWN:

A. Disconnect any service lines (electrical or water) to the unit.
B. Move the unit to a level surface that provides a good work area.
C. Engage all caster locks.
D. Remove any unnecessary weight from the unit such as pans, trays and shelves.
E. Place a 2x4, stacked lumber or any similar item BEHIND the rear casters and immediately under the back bottom edge of the unit. Have another piece handy to place under the top of the unit.
F. With extreme care gently tilt the unit back onto the spacer behind the casters and lower it to the floor. Allow it to rest on the second spacer (keep this spacer as close to the top of the unit as possible to avoid damage to the outside back).
G. Complete the repair and reverse this procedure to stand the unit upright. It is a wise precaution to station someone in front of the unit while it is being raised to prevent the unit from skipping out at the bottom.

TO REPLACE CASTER:

A. Remove all weight from the affected caster by laying the unit on its back or side.
B. Remove the bottom access panel [43] under the base of the unit to gain access to the caster mounting bolts and nuts.
C. Use a 7/16" wrench or socket to remove the four nuts on the caster mounting bolts. Remove the mounting bolts from the base of the unit and remove the defective caster.
D. Position the replacement caster under the unit base and insert the mounting bolts. Install and tighten the nuts.
D. Replace the bottom access panel and stand the unit upright.

REPLACEMENT PARTS LIST

(PRO–8 & PRO–16)

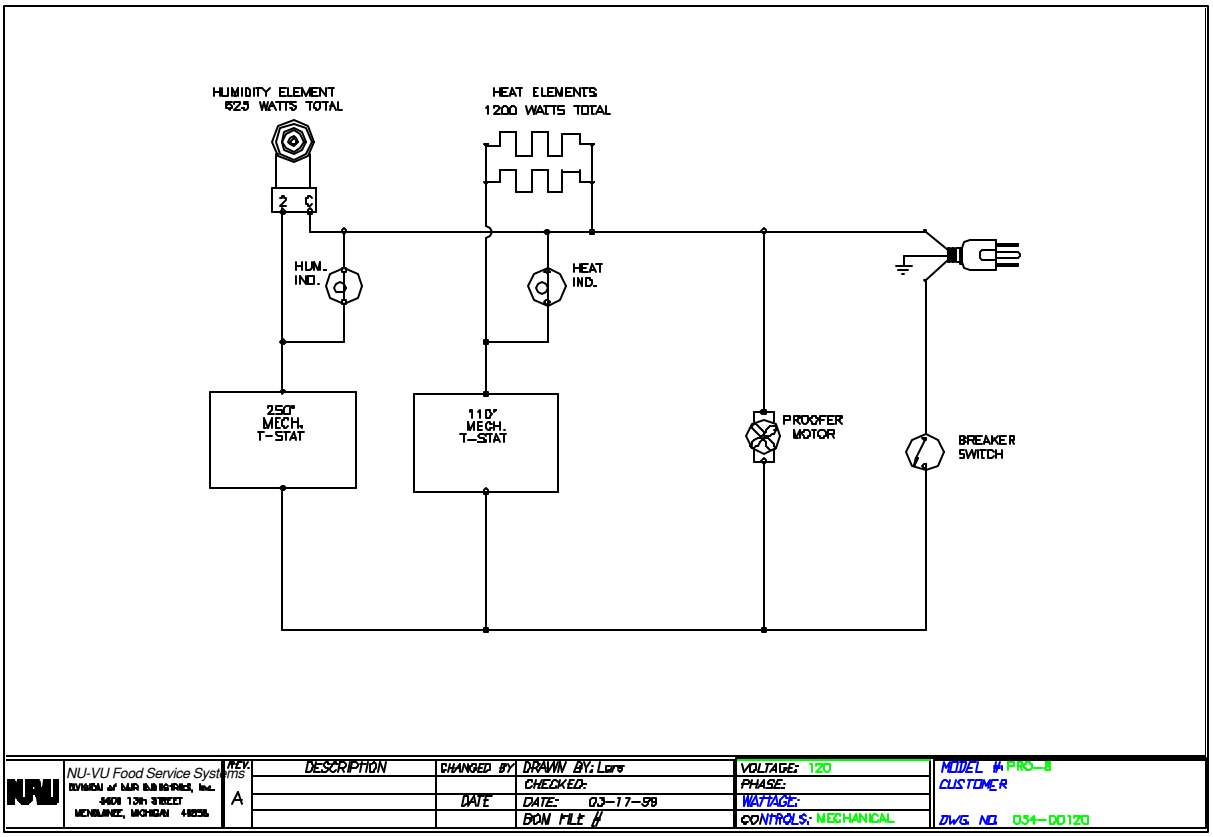
Reference #	Description	Replacement Part #
	ELECTRICAL COMPONENTS:	
1	Power Cord Assembly	50-0357
2	Heating Element (120v 600w)	60-0001-7
3	Humidity Element (120v 600w)	60-0001-15
4	Motor*	66-5004-1
5	Repeat Cycle Timer (AUTOMIST Option)	66-8012
6	Water Solenoid Valve (AUTOMIST Option)	50-0308
*	Available with MOUNT and FAN BLADE as Assembly #66-5532.	
	CONTROL COMPONENTS:	
11	Power Switch	50-0022
12	Humidity Control:	
	Manual Fill	50-0026
	AUTOMIST Option	50-0310
	Control Knob	50-0639
13	Humidity Control Indicator Light	50-0029
14	Temperature Control:	
	Proofer (110°)	50-0275
	Warmer Option (250°)	50-0026
	Control Knob	50-0639
15	Temperature Control Indicator Light	50-0029
	INTERIOR COMPONENTS:	
21	Blower Wheel†	50-0179
22	Element Cover, PRO–8/PRO–16:	
	Manual Fill	01-0611
	AUTOMIST Option	01-0727
	Element Cover, PRO–16X	01-1117
23	Side Wall:	
	PRO–8	01-0731
	PRO–16	01-0628
24	Pan Stop:	
	PRO–8	01-0620
	PRO–16	01-0627
25	Water Pan	50-0073
26	Water Injection Nozzle (AUTOMIST Option)	31-0033
27	Shelf (PRO–16X only)	01-0125
†	Available with MOTOR and MOUNT as Assembly #66-5532.	

DOOR COMPONENTS:

31	Door:	
	PRO–8, PRO–16	01-0650
	PRO–16X	01-9967
32	Latch/Catch	50-1346
33	Hinge	50-0018
34	Gasket	70-0287

EXTERIOR COMPONENTS:

41	Outside Top:	
	PRO–8, PRO–16	01-0610
	PRO–16X	01-1112
42	Control Panel	01-0613
43	Bottom Access Panel	01-0659
44	Appliance Leg (PRO–8)	50-0628
45	Casters (PRO–16)	50-0058
46	Motor Guard	21-1022
47	Drain Pan	50-0547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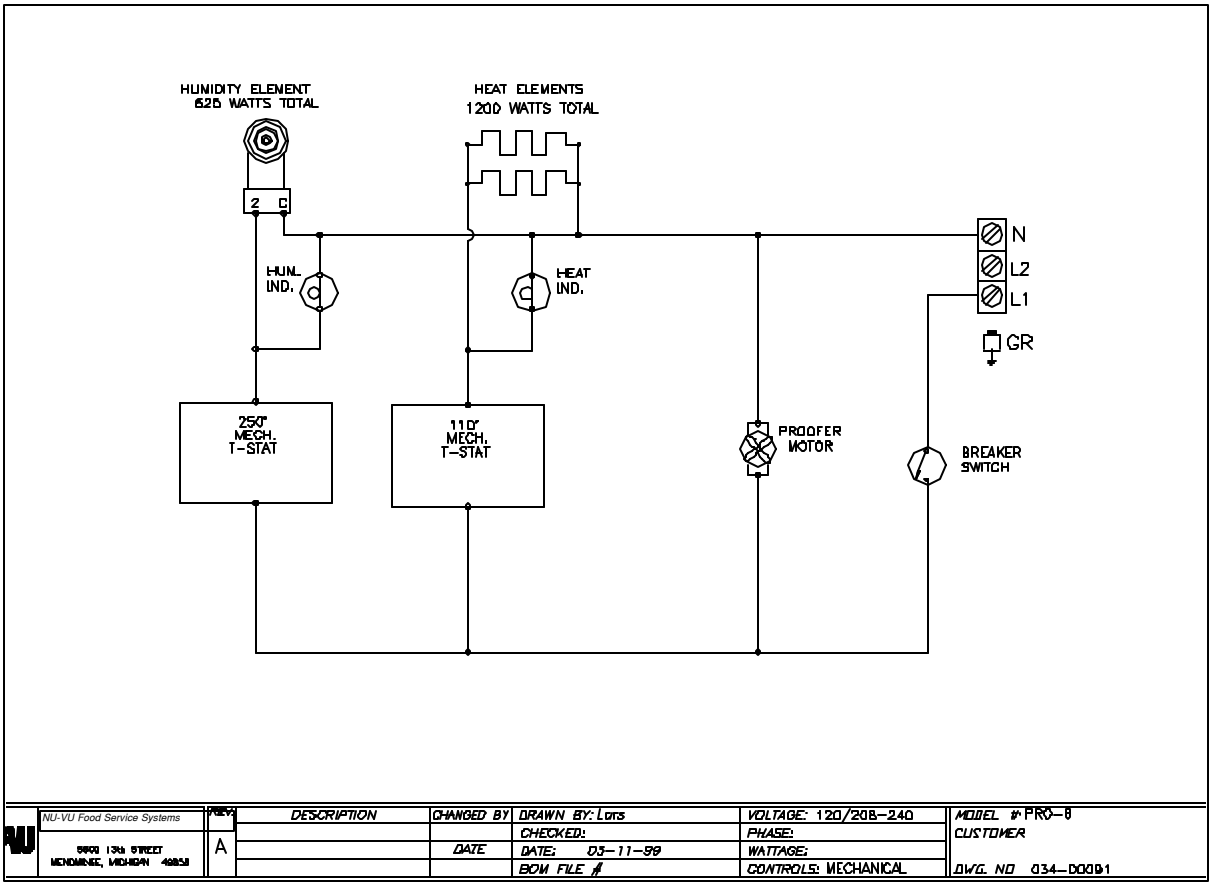
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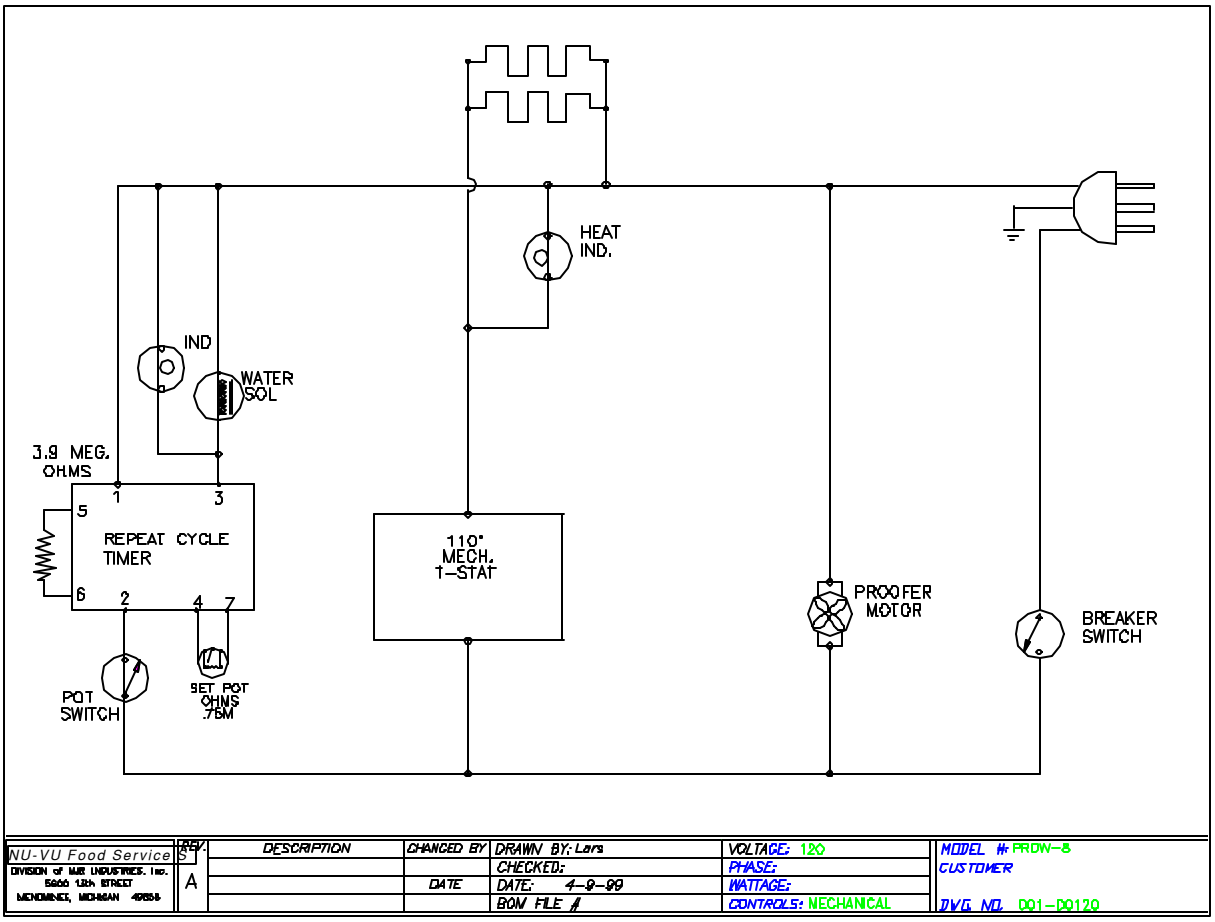

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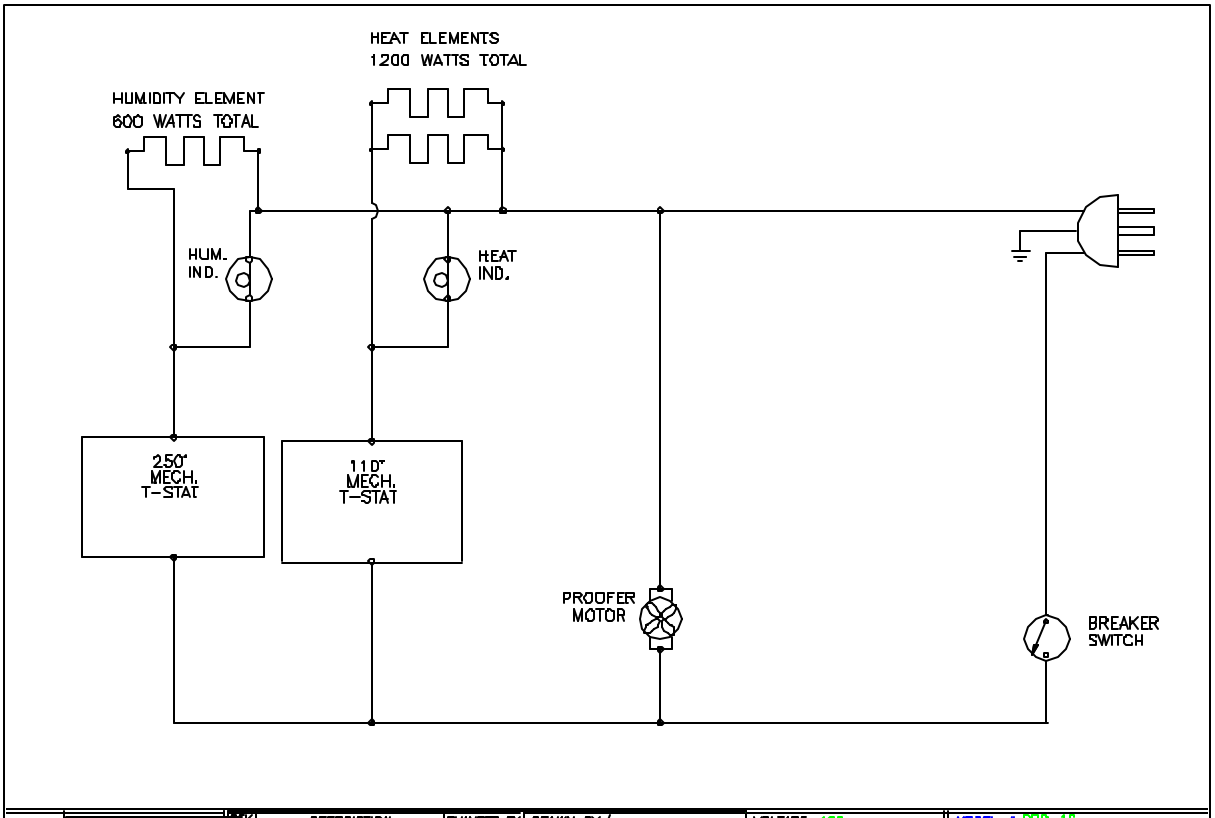

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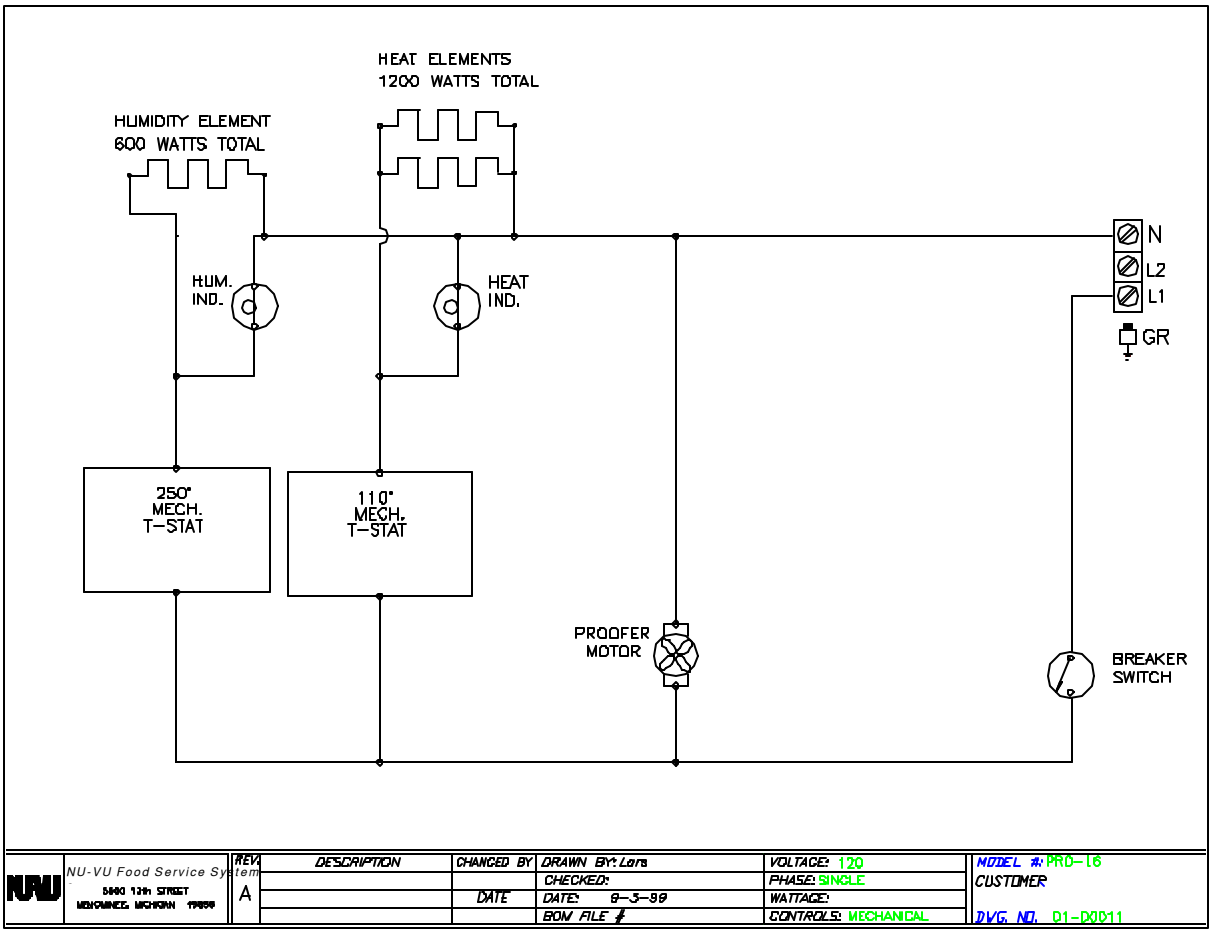
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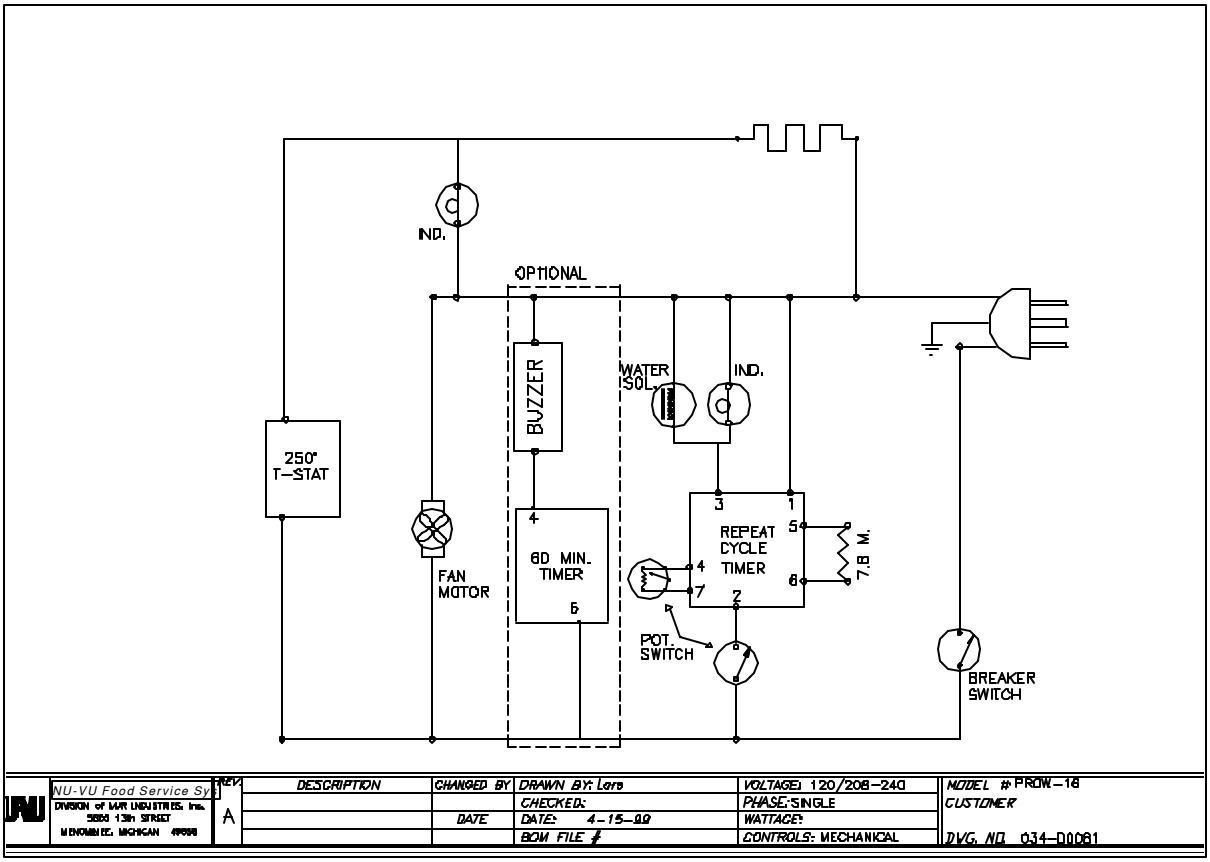
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DIVISION of NVF INDUSTRIES, Inc.
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