



NU-VU[®] FOOD SERVICE SYSTEMS

For NU-VU[®] Model:

UB-6/6G

**OWNER'S
MANUAL**

Revised:
20 July 2006

MENOMINEE, MICHIGAN 49858
(906) 863-4401 • (800) 338-9886

***DO NOT REMOVE THIS WARNING
BEFORE THE UNIT IS INSTALLED!!!***

ATTENTION

THIS EQUIPMENT MUST BE INSTALLED BY A PERSON FULLY QUALIFIED IN THE HANDLING, INSTALLATION AND SET-UP OF GAS-FIRED APPLIANCES.

THIS OVEN MUST EITHER BE FITTED WITH A DRAFT DIVERter AND THE CORRECT SIZE VENT PIPE AS PER LOCAL, STATE AND NATIONAL GAS CODES, OR WITH A VENT HOOD THAT WILL FUNCTION IN THE SAME MANNER AS A DRAFT DIVERter.

YOU MUST CALL THE NU-VU® SERVICE DEPARTMENT BEFORE INSTALLING THE OVEN FOR GUIDANCE CONCERNING THE BURNER AIR SUPPLY AND THE MINIMUM EXHAUST VENTING REQUIRED, OR THE WARRANTY WILL BE DECLARED VOID!

***DO NOT REMOVE THIS WARNING
BEFORE THE UNIT IS INSTALLED!!!***

NOTICE TO THE PURCHASER

FOR YOUR SAFETY

WHAT TO DO IF YOU SMELL GAS:

- *Do not try to light any appliance...*
- *Do not touch any electrical switch or use the telephone in your building...*
- *Immediately call your gas supplier from a neighbor's telephone. Follow the gas supplier's instructions...*
- *If you cannot contact your gas supplier call the Fire Department to report a possible gas leak...*

*** * * FOR YOUR SAFETY * * ***
**DO NOT STORE OR USE GASOLINE
OR OTHER FLAMMABLE VAPORS OR
LIQUIDS IN THE VICINITY OF THIS OR
ANY OTHER APPLIANCE!!!**

**DO NOT DESTROY!!! PLEASE READ CAREFULLY AND KEEP
IN A SAFE PLACE FOR FUTURE REFERENCE!!!**

CUT OR TEAR HERE

CUT OR TEAR HERE

CUT OR TEAR HERE

CUT OR TEAR HERE

CUT OR TEAR HERE

NOTICE TO THE PURCHASER

**THESE INSTRUCTIONS MUST BE POSTED IN A PROMINENT LOCATION AFTER THE PROPER
INSTALLATION OF YOUR GAS APPLIANCE**

*** FOR YOUR SAFETY ***

WHAT TO DO IF YOU SMELL GAS:

- *Do not try to light any appliance...*
- *Do not touch any electrical switch or use the telephone in your building...*
- *Immediately call your gas supplier from a neighbor's telephone. Follow the gas supplier's instructions...*
- *If you cannot contact your gas supplier call the Fire Department to report a possible gas leak...*

*** FOR YOUR * * SAFETY ***

**DO NOT STORE OR USE
GASOLINE OR OTHER
FLAMMABLE LIQUIDS OR
VAPORS IN THE VICINITY
OF THIS OR ANY OTHER
APPLIANCE!!!**

NAMEPLATE DATA

(P-22) Class II A-4

MANUFACTURER: **NU-VU® Food Service Systems**

MODEL: **UB-6/6G**

VOLTAGE (@ 60 Hz): **208 volts** **240 volts**

PHASE: **Single** **Single**

AMPS: **19** **19**

FOR USE WITH **NATURAL GAS** WHEN EQUIPPED WITH
#35 DRILL SIZE ORIFICE.

MINIMUM MANIFOLD PRESSURE REQUIRED: **3"** (water column)

BTU/HOUR/BURNER: **30,000 BTU**

THIS UNIT IS INTENDED FOR OTHER THAN HOUSEHOLD USE AND
COMPLIES WITH: **ANSI Z83.11-1996**

CLEARANCES:

A MINIMUM OF SIX (6) INCHES OF CLEARANCE FROM ALL
COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL MUST BE
MAINTAINED AT THE BACK AND A MINIMUM OF SIX (6) INCHES OF
CLEARANCE FROM ALL COMBUSTIBLE AND NON-COMBUSTIBLE
MATERIAL MUST BE MAINTAINED ON ALL SIDES.

NU-VU® FOOD SERVICE SYSTEMS
5600 NORTH 13TH STREET
MENOMINEE, MICHIGAN 49858
(906) 863-3663
(800) 338-9886

MODEL
U B – 6 / 6 G

TABLE OF CONTENTS

ABOUT YOUR NU-VU® EQUIPMENT	1
WARRANTY.....	5
RECEIPT AND INSTALLATION	8
START-UP	13
PRODUCT PREPARATION AND USE OF UNIT.....	20
OPERATING INSTRUCTIONS	24
GENERAL OPERATING SETTINGS	28
MAINTENANCE AND CLEANING GUIDE.....	29
TROUBLE-SHOOTING GUIDE	31
SERVICE AND REPLACEMENT GUIDE.....	40
REPLACEMENT PARTS LIST	58
PARTS ILLUSTRATIONS AND SCHEMATICS.....	61

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.

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. Technical product information can be generated by customer-requested testing of various products.

NU-VU® has, over a period of time, developed a series of Ovens, Proofers, Smokers, Steamers 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 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.

V-AIR IN OPERATION:

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 500°F and then automatically reducing the temperature to 160°F or so for holding purposes.
- 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.
- V-Air is used in conjunction with added moisture where necessary for obtaining the best possible food quality.
- V-Air employs separate Temperature and Humidity Controls to produce most of the conditions required by different foods and processes.

A specific unit can be designed and produced according to the customer's needs to provide usage for either a special need or for 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 Temperature and Humidity Controls it is possible to have a number of different conditions:

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

By providing separate Temperature and Humidity 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 lose 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.

NU-VU® OVENS, PROOFERS AND WARMERS:

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® MODEL UB-6/6G:

The NU-VU® UB-6/6G is a combination gas-fired and electric commercial appliance that will require an exhaust hood vented to the exterior of your building. However, hood and venting requirements vary from state to state and locality to locality, and the ultimate decision as to hood requirements rests with your local authorities.

The gas-fired Oven section of the UB-6/6G is capable of holding six 18" x 26" full-size pans. The Oven is powered by two gas burners each supplying 30,000 BTU of heating energy. These burners are normally configured to operate on natural gas, but can be set to operate on liquid propane (LP) at the customer's request.

The electrically powered Proofer section also will hold a total of six 18" x 26" full-size pans, allowing you to proof and bake entire loads as single units if you so desire. All of this capability comes in a unit measuring only 32½" wide by 34½" deep by 82" high. Total floor space measures less than 8 *square feet!*

The complete unit operates on 208 volts or 240 volts (as required by the customer) in single phase only. Total current draws are approximately 20 amps each.

NU-VU® offers the UB-6/6G Gas Oven/Proofer combination with a patented positioned air flow system. Previously, one of the problems of circulating air ovens was the inability to bake dough products evenly without turning the pans and taking pans out of the oven at various times.

This patented system from NU-VU® enables the user to load the Oven completely, with pans having the same product, and bake and remove the pans at the same time. This is possible because the air is directed in at each shelf from holes in the Oven Sidewalls. Because each shelf receives essentially the same air pattern, the bake is uniform. In a standard convection oven the air is blown around randomly and thus the different shelves have different conditions.

The UB-6/6G can be used for many products, including but not limited to the following:

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

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

The UB-6/6G is designed for the following:

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

The use of a two-speed reversible Motor/Blower Wheel as a standard feature on the UB-6/6G provides enhanced versatility, especially when used in conjunction with any of 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.

- **EXTERNALLY GENERATED STEAM . . .** An externally-attached Steam Generator will provide generous amounts of high-temperature steam to cook vegetables, meats, fish, poultry, or any other item that you wish to steam.
- **AUTOMIST . . .** This Proofer option eliminates the manually-filled Water Pan in the Proofer by injecting and evenly distributing a fine water mist to provide proofing humidity.

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 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.

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®.

CONSTRUCTION:

The Oven section of the UB-6/6G is constructed of stainless steel inside and outside. The Proofer section of the UB-6/6G is constructed of stainless steel outside and polished aluminum inside. All of the frame members are welded to provide long-life construction. Components such as temperature and humidity controls, timers, motors, switches, heating elements and others are thoroughly tested before shipment. On-going research and development projects are used to introduce the latest and most dependable parts.

SHIPMENT:

NU-VU® equipment is usually shipped direct 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. from the NU-VU® manufacturing plant in Menominee, Michigan. Shipping time may vary depending upon the original shipping point, time of the year and shipper or shippers used.

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 negligent handling. For this reason it is necessary for the receiving party to immediately do a thorough inspection of the equipment when it arrives. NU-VU® works closely with all of its customers in tracing shipments to speed deliveries and minimize handling.

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 time periods described below for the original owner only. 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 normal lifetime of the equipment. 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 necessary repair.

PARTS - -

This warranty covers electro-mechanical, mechanical and electronic components including hinges, latches, thermostats, sensors, thermocouples, relays, contactors, solenoids, power terminal blocks, timers, buzzers, micro switches, motors, motor speed controls, rocker switches, valves, doors, elements, blower wheels, water pans, and similar components. Defective parts or components are warranted for a period of *TWELVE (12) MONTHS* 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 or gas components (including heating elements and gas burners) damaged due to improper installation, incorrect gas or power supply, or incorrect plumbing 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 (800) 338-9886 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 reliable service agencies in your area.

This warranty covers the installation and replacement of parts and components which are included under **PARTS** for a period of not more than *TWELVE (12) MONTHS* from the date your Warranty Registration Card is received by NU-VU®.

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 Wheel	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.
Ignitor/Sensor	½ hr.	½ hr.	1 hr.
Humidity Element	½ hr.	¼ hr.	¾ hr.
Transformer (24-volt)	½ hr.	¼ hr.	¾ hr.
Timer and/or Buzzer	½ hr.	5 min.	½ 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.
Ignition Module	¼ hr.	¼ hr.	½ hr.
Gas Solenoid/Coil	¼ hr.	¼ hr.	½ hr.
Replace/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 the NU-VU® Service Department via telephone. 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 warranty requested.

WARRANTY LIMITATIONS:

The NU-VU® 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 requiring 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 ON-GOING USE!!!***

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 avoid damage in transit. However, negligent handling of the unit can 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 trucker.
- B. If any packing damage is found immediately uncrate the unit *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 (800) 338-9886 immediately after filing a freight claim.
- C. Uncrate the unit carefully and check the entire unit (top, front, back 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 the NU-VU® Service Department for instructions and assistance in any required adjustments.

INSTALLATION PROCEDURES:

NU-VU® requires that you to call our Service Department at (800) 338-9886 for guidance concerning the proper connections, gas burner air supply, and the minimum exhaust venting required, or your product warranty will be declared void. NU-VU® also recommends that your UB-6/6G be installed by one or more licensed professionals to ensure the proper positioning and connections. Failure to install your UB-6/6G properly will also void your product warranty.



WARNING: THE UB-6/6G MUST BE INSTALLED WITH ADEQUATE EXTERNAL CLEARANCES AND EXHAUST VENTILATION TO PREVENT EXCESSIVE THERMAL BUILD-UP IN THE COMBUSTION CHAMBERS, LEADING TO WARPING OF THE HEAT EXCHANGERS. A POWERED DRAFT INDUCER MAY ALSO BE REQUIRED DEPENDING ON YOUR INSTALLATION SPECIFICATIONS. FAILURE TO PROVIDE ADEQUATE CLEARANCES AND VENTILATION WILL VOID YOUR NU-VU® EQUIPMENT WARRANTY!!!

SITE PREPARATION - -

Locate and clear the installation area. Allow a minimum of 6" clearance at the back and on both sides of the UB-6/6G. Failure to provide adequate external clearances may cause excessive thermal build-up in the Oven, and will void your NU-VU® equipment warranty.

Make sure the floor is flat and level. If the floor is not flat and level you may need to use metal shims (or other non-combustible material) under one or more Casters of the unit during the installation.

Install as many of the ventilation, electrical, gas and optional water supply lines as you can before the unit is positioned.

VENTILATION - -

The upper portion of the NU-VU® UB-6/6G is a gas-fired commercial appliance. As such, it will require ventilation ducted to the exterior of your building to remove the gas combustion fumes generated by the Oven. Your ventilation may be a simple draft stack or an entire powered vent hood arrangement. However, hood and venting codes vary from state to state and from locality to locality. For this reason NU-VU® cannot give specific detailed information regarding your individual application. We do recommend that any hood device be installed at a floor-to-bottom-edge height of no less than the overall height of the unit *plus one inch*. Your local licensed contractor or installer and health department officials are best qualified to determine your specific needs.

If you have any questions about hood or vent installation, or questions about the UB-6/6G in general, please call our Service Department at (800) 338-9886 anytime from 7:00 a.m. to 5:30 p.m. (Central Standard Time) Monday through Friday. We will be glad to assist you in any way that we can.

ELECTRICAL CONNECTIONS - -

Roll the unit into position where it is to be operated. A check should be made to determine that the power source is the same voltage and phase as 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 on changing the voltage and/or phase of your equipment.

Connect your unit according to all applicable local, state and national 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 connection to allow for equipment to be moved during installation or any required maintenance or servicing.

The electrician should remove the Side Access Panel on the Control side of the UB-6/6G to expose the power terminal connections. A wiring schematic for the unit is attached to the wiring near the Power Terminal Block.

The following steps should be carefully observed:

- A. Take note of the labeling on the unit's terminal connections (Line 1, Line 2, and Neutral) 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 Lug next to the Power Terminal Block.
- D. Carefully set all Controls and Switches on the UB-6/6G to the **OFF** position and engage the main power supply.
- E. Check the voltage at the Power Terminal Block connections with a voltmeter to confirm conformity with the unit requirements. If all voltage readings are correct you may proceed with the gas connections. If the readings **DO NOT** coincide with the unit requirements you must call NU-VU® for instructions on changing the voltage and/or phase of your equipment or power source.

GAS CONNECTIONS - -

Connect the UB-6/6G to the gas supply line via the ½" NPT fitting provided on the back of the unit. The gas connection shall be made in accordance with National Fuel Gas Code, ANSI Z223.1-1988 or later. The gas supply line shall be sized to provide a minimum pressure of 3" (water column) *at the unit*. Since this unit may be equipped with Casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances ANSI Z21.69-1987, and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI Z21.41-1978, and Addenda, Z21.41a-1981 and Z21.41b-1983. This unit may be equipped with locking Casters to limit movement without depending on the connector, quick disconnect device or its associated plumbing. Allow enough slack in the gas line connection to allow for equipment to be moved during installation or any required maintenance or servicing.

Fresh air for combustion must be available at the rear of the Oven. This unit must have a **MINIMUM OF SIX (6) INCHES OF CLEARANCE** from all combustibile and non-combustibile surfaces on all sides. Adequate clearance must be provided to allow the unit to be moved forward far enough to allow easy removal of the Side Access Panels if service should become necessary.

To service this unit, shut off the main gas supply and main electrical supply. Release any Caster locks or brakes. Gently move the Oven out to allow easy access to the sides of the unit. Remove the Side Access Panels, the Control Access Panels or the Outside Top Panel to gain access to Controls, Valves and other components.

The Oven and its individual Manual Gas Shut-Off Valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ P.S.I.G. (3.45 KPA).

The Oven must be isolated from the gas supply piping systems by closing its individual Manual Gas Shut-Off Valve during any pressure testing of gas supply piping system at test pressures equal to or less than ½ P.S.I.G. (3.45 KPA).

(Optional) Complete the installation of the water supply to the unit (refer to *INSTALLATION OF WATER SUPPLY* immediately following). Attach any required drain plumbing.

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

***NOTE:** The Proofer in the NU-VU® UB-6/6G is equipped with a bottom drain. This drain prevents the build-up of excess water that may damage the Proofer Motor, Heating Elements, or Control Sensors. A bracket is provided on the base of the unit below the Proofer to support the included Drain Pan. Please install this Pan during the installation process, or at least before starting your unit up for the first time.*

INSTALLATION OF OPTIONAL WATER SUPPLY - -

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 water filter may be installed at the water source or adjacent to the Water Inlet Fitting on the unit, whichever is more convenient for you.

- A. Run ¼" tubing from the water supply line to the unit's 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 unit 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 intake fitting.
- E. Push the tubing all the way into the Water Intake Fitting (approximately ¼") and hold it there while you thread the compression nut onto the Water Intake Fitting. Tighten the compression nut with a ½" 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.

IMPORTANT: Please install any required drainage plumbing at this time. Any required drain line must be properly installed before attempting an initial equipment START-UP and Operational Check. If you choose not to install plumbing from the bottom drain in the Proofer floor please be sure to install the Drain Pan included with your unit. This Drain Pan is provided to protect your floor from any draining excess water from the Proofer.



WARNING: IMPROPER INSTALLATION, MISUSE OR OTHER FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN A DANGEROUS OPERATING CONDITION THAT CAN CAUSE SEVERE EQUIPMENT DAMAGE OR PERSONAL INJURY, AND MAY ALSO VOID ALL OR PART OF YOUR NU-VU® EQUIPMENT WARRANTY!!!

*** * * 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.

START-UP

LIGHTING INSTRUCTIONS:

NOTE: All main electrical power and gas supply switches and valves should be in the **OFF** or **CLOSED** position. All UB-6/6G Shut-Off Valves, Switches and Controls should be in the **OFF** or **CLOSED** position.

- A. Turn **ON** the main electrical power and gas supplies.
- B. Turn the Manual Gas Shut-Off Valve [95] to the "**OPEN**" position.
- C. Select a Motor speed on the Motor Speed Control [23] and set the Oven Power Switch [21] to the "**ON**" position.
- D. Set the Oven Temperature Control [24] to the desired temperature. The Temperature Control Indicator Light [25] will light up. The Gas Burners [94] should ignite and the green Ignition Indicator Lights [26] will light up. If an Ignition Indicator Light does not light up (or lights up and then goes out) that Burner did not light or went out.

If the Gas Burners *do not* light:

- E. Set the Oven Temperature Control and the Oven Power Switch to the **OFF** position and the Manual Gas Shut-Off Valve to the **CLOSED** position.
- F. Wait five (5) minutes to purge the Burners of any excess gas.
- G. Repeat steps "B" through "D". If the Burners still do not light refer to the *TROUBLE-SHOOTING GUIDE* or call the NU-VU® Service Department toll-free at (800) 338-9886.

SHUT-DOWN INSTRUCTIONS:

- A. Set the Oven Temperature Control and Oven Power Switch to the **OFF** position.
- B. Turn the Manual Gas Shut-Off Valve to the **CLOSED** position.
- C. Turn **OFF** the main gas supply valve and the main electrical power supply.

STANDARD OVEN:

(refer to Figure 3)

- A. Make sure the Sidewall Dampers [55] on the Oven Sidewalls [53] slide freely back and forth. Leave them in the **OPEN** position.
- B. Unscrew the glass Light Covers in the rear of the Oven. Install three (3) of the included 40-watt appliance bulbs and replace the Light Covers. Close the Oven Door [41] securely. Make sure all Switches and Controls are in the **OFF** position.
- C. Engage the main electrical and gas supplies.
- D. Set the Motor Speed Control [23] to position #4 (low speed). Set the Oven Power Switch [21] to **ON**. The Power Indicator Light [22] should light up. The Oven Blower Wheel [51] should now rotate in a clockwise direction when viewed from the open end.
- E. Set the Motor Speed Control to position #3 (high speed). The Motor speed should increase by approximately 50%.
- F. Open the Oven Door. The Oven Motor [6] and Blower Wheel should come to a complete stop. Close the Oven Door and let the Motor run up to speed.
- G. Set the Motor Speed Control to the **OFF** position and let the Motor come to a complete stop. Set the Motor Speed Control to position #1 (high speed). The Blower Wheel should now rotate in a counter-clockwise direction.



WARNING: NEVER CHANGE THE SETTING OF THE MOTOR SPEED CONTROL WHILE THE BLOWER WHEEL IS TURNING!!! DOING SO MAY DAMAGE THE POWER SWITCH, MOTOR OR MOTOR SPEED CONTROL!!!

- H. Set the Motor Speed Control to position #2 (low speed). The Motor speed should decrease. Reset the Motor Speed Control to position #1.
- I. Set the Oven Temperature Control [24] to any desired temperature over 300°F. The Temperature Control Indicator Light [25] should light up and the Gas Burners should ignite (both green Ignition Indicator Lights [26] should light up and stay on). If an Ignition Indicator Light goes out, that Burner either did not light or went out. Try to re-light the Burner (refer to the *LIGHTING INSTRUCTIONS, If the Gas Burners do not light*). If one or more Burners will not light or stay lit please call the NU-VU® Service Department immediately!!!

NOTE: This gas Oven is equipped with "hot surface" ignitors; there are no lighted pilot jets. The Gas Burners will light only if the Temperature Control calls for heat. Therefore, the Temperature Control Indicator Lights and the Ignition Indicator Lights will cycle ON and OFF as the Oven operates. This is normal and may happen several times during a baking or cooking cycle.

- J. Place a quality oven thermometer in the center of a baking pan in the center of the Oven.
- K. Check the reading on the thermometer against the setting on the Oven Temperature Control 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 the NU-VU® Service Department **BEFORE** attempting recalibration.

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

- L. Set the Oven Timer [27] to 5 minutes and allow it to count down to "0". The Buzzer [9] 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 - - "IX: The Oven Timer does not run"* or *"X: The Buzzer does not sound or is not very loud"*.

OVEN WITH COOK-N-HOLD OPTION: (refer to Figure 3)

- A. Make sure the Sidewall Dampers [55] on the Oven Sidewalls [53] slide freely back and forth. Leave them in the OPEN position.
- B. Remove the glass Light Covers in the rear of the Oven. Install three (3) of the included 40-watt appliance bulbs and replace the Light Covers. Close the Oven Door [41] securely. Make sure all Switches and Controls are in the OFF position.
- C. Engage the main electrical and gas supplies.
- D. Set the Motor Speed Control [23] to position #4 (low speed). Set the Oven Power Switch [21] to ON. The Power Indicator Light [22] should light up. The Oven Blower Wheel [51] should now rotate in a clockwise direction when viewed from the open end.
- E. Set the Motor Speed Control to position #3 (high speed). The Motor speed should increase by approximately 50%.

- F. Open the Oven Door. The Oven Motor [6] and Blower Wheel should come to a complete stop. Close the Oven Door and let the Motor run up to speed.
- G. Set the Motor Speed Control to the **OFF** position and let the Motor come to a complete stop. Set the Motor Speed Control to position #1 (high speed). The Blower Wheel should now rotate in a counter-clockwise direction.
- H. Set the Motor Speed Control to position #2 (low speed). The Motor speed should decrease. Reset the Motor Speed Control to position #1.




WARNING: NEVER CHANGE THE SETTING OF THE MOTOR SPEED CONTROL WHILE THE BLOWER WHEEL IS TURNING!!! DOING SO MAY DAMAGE THE POWER SWITCH, MOTOR OR MOTOR SPEED CONTROL!!!

- I. Make sure the 24-Hour Timer [105] is set to "0" and then set the Hold Temperature Control [101] to 200°. The Hold Temperature Control Indicator Light [102] should light up and the Burners should ignite (both green Ignition Indicator Lights [26] should light up and stay on). If an Ignition Indicator Light goes out, that Burner either did not light or went out. Try to re-light the Burner (refer to the *LIGHTING INSTRUCTIONS - - If the Gas Burners do not light.*). If one or more Burners will not light or stay lit please call the NU-VU® Service Department immediately!!!
 - J. Set the Oven Temperature Control [24] to 300° and then set the 24-Hour Timer to 3 hours or more. The Oven Temperature Control Indicator Light [25] 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.
 - K. Place a quality oven thermometer in the center of a baking pan in the center of the Oven.
 - L. Check the reading on the thermometer against the setting on the Oven Temperature Control 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 the NU-VU® Service Department **BEFORE** attempting recalibration.
- NOTE: Please allow the Temperature Control to cycle two or three times to allow the Oven temperature to stabilize BEFORE comparing the readings.*
- M. Set the Oven Timer [27] to 5 minutes and allow it to count down to "0". The Buzzer [9] 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 - - "IX: The Oven Timer does not run" or "X: The Buzzer does not sound or is not very loud"*.

OVEN WITH INTERNAL STEAM OPTION: (refer to Figure 3)

- A. Make sure the Sidewall Dampers [55] on the Oven Sidewalls [53] slide freely back and forth. Leave them in the OPEN position.
- B. Remove the glass Light Covers in the rear of the Oven. Install three (3) of the included 40-watt appliance bulbs and replace the Light Covers. Close the Oven Door [41] securely. Make sure all Switches and Controls are in the **OFF** position.
- C. Engage the main electrical and gas supplies.
- D. Set the Motor Speed Control [23] to position #4 (low speed). Set the Oven Power Switch [21] to **ON**. The Power Indicator Light [22] should light up. The Oven Blower Wheel [51] should now rotate in a clockwise direction when viewed from the open end.

- E. Set the Motor Speed Control to position #3 (high speed). The Motor speed should increase by approximately 50%.
- F. Open the Oven Door. The Oven Motor [6] and Blower Wheel should come to a complete stop.
- G. Press the Steam Switch [111] once. The Steam Indicator Light [112] should light up and the Water Solenoid Valve [113] should give an audible "click", allowing a water mist to spray from the Injection Nozzles [114] into the Blower Wheel. The water spray will stop after 12 seconds. You may press the Steam Switch again for another 12-second spray. Close the Oven Door and let the Motor run up to speed.
- H. Set the Motor Speed Control to the **OFF** position and let the Motor come to a complete stop. Set the Motor Speed Control to position #1 (high speed). The Blower Wheel should now rotate in a counter-clockwise direction.
- I. Set the Motor Speed Control to position #2 (low speed). The Motor speed should decrease. Reset the Motor Speed Control to position #1.



WARNING: NEVER CHANGE THE SETTING OF THE MOTOR SPEED CONTROL WHILE THE BLOWER WHEEL IS TURNING!!! DOING SO MAY DAMAGE THE POWER SWITCH, MOTOR OR MOTOR SPEED CONTROL!!!

- J. Set the Oven Temperature Control [24] to any desired temperature over 300°F. The Temperature Control Indicator Light [25] should light up and the Gas Burners should ignite (both green Ignition Indicator Lights [26] should light up and stay on). If an Ignition Indicator Light goes out, that Burner either did not light or went out. Try to re-light the Burner (refer to the *LIGHTING INSTRUCTIONS, If the Gas Burners do not light.*). If one or more Burners will not light or stay lit please call the NU-VU® Service Department immediately!!!

NOTE: This gas Oven is equipped with "hot surface" ignitors; there are no lighted pilot jets. The Gas Burners will light only if the Temperature Control calls for heat. Therefore, the Temperature Control Indicator Lights and the Ignition Indicator Lights will cycle ON and OFF as the Oven operates. This is normal and may happen several times during a baking or cooking cycle.

- K. Place a quality oven thermometer in the center of a baking pan in the center of the Oven.
- L. Check the reading on the thermometer against the setting on the Oven Temperature Control 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 the NU-VU® Service Department **BEFORE** attempting recalibration.

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

- M. Set the Oven Timer [27] to 5 minutes and allow it to count down to "0". The Buzzer [9] 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 - - "IX: The Oven Timer does not run"* or *"X: The Buzzer does not sound or is not very loud"*.

OVEN WITH EXTERNAL STEAM OPTION:

- A. Make sure the Sidewall Dampers [55] on the Oven Sidewalls [53] slide freely back and forth. Leave them in the OPEN position.
- B. Remove the glass Light Covers in the rear of the Oven. Install three (3) of the included 40-watt appliance bulbs and replace the Light Covers. Close the Oven Door [41] securely. Make sure all Switches and Controls are in the OFF position.
- C. Engage the main electrical and gas supplies.
- D. Set the Motor Speed Control [23] to position #4 (low speed). Set the Oven Power Switch [21] to ON. The Power Indicator Light [22] should light up. The Oven Blower Wheel [51] should now rotate in a clockwise direction when viewed from the open end.
- E. Set the Motor Speed Control to position #3 (high speed). The Motor speed should increase by approximately 50%.
- F. Open the Oven Door. The Oven Motor [6] and Blower Wheel should come to a complete stop.
- G. Make sure any Power Switches or Circuit Breakers on the Steam Generator [118] are turned ON. Set the Steam Timer [117] to 30 minutes. The Steam Generator should activate, and in a few minutes begin producing steam for the Oven. Set the Steam Timer to OFF or "0" after the Steam Generator begins venting steam into the Oven. Close the Oven Door and let the Oven Motor run up to speed.
- H. Set the Motor Speed Control to the OFF position and let the Motor come to a complete stop. Set the Motor Speed Control to position #1 (high speed). The Blower Wheel should now rotate in a counter-clockwise direction.
- I. Set the Motor Speed Control to position #2 (low speed). The Motor speed should decrease. Reset the Motor Speed Control to position #1.



WARNING: NEVER CHANGE THE SETTING OF THE MOTOR SPEED CONTROL WHILE THE BLOWER WHEEL IS TURNING!!! DOING SO MAY DAMAGE THE POWER SWITCH, MOTOR OR MOTOR SPEED CONTROL!!!

- J. Set the Oven Temperature Control [24] to any desired temperature over 300°F. The Temperature Control Indicator Light [25] should light up and the Gas Burners should ignite (both green Ignition Indicator Lights [26] should light up and stay on). If an Ignition Indicator Light goes out, that Burner either did not light or went out. Try to re-light the Burner (refer to the *LIGHTING INSTRUCTIONS, If the Gas Burners do not light:*). If one or more Burners will not light or stay lit please call the NU-VU® Service Department immediately!!!

NOTE: This gas Oven is equipped with "hot surface" ignitors; there are no lighted pilot jets. The Gas Burners will light only if the Temperature Control calls for heat. Therefore, the Temperature Control Indicator Lights and the Ignition Indicator Lights will cycle ON and OFF as the Oven operates. This is normal and may happen several times during a baking or cooking cycle.

- K. Place a quality oven thermometer in the center of a baking pan in the center of the Oven.

- L. Check the reading on the thermometer against the setting on the Oven Temperature Control 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 the NU-VU® Service Department **BEFORE** attempting recalibration.

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

- M. Set the Oven Timer [27] to 5 minutes and allow it to count down to "0". The Buzzer [9] 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 - - "IX: The Oven Timer does not run"* or *"X: The Buzzer does not sound or is not very loud"*.

STANDARD PROOFER:

(refer to Figure 3)

- A. Remove the glass Light Covers in the rear of the Proofer. Install the three remaining 40-watt Appliance Bulbs and replace the Light Covers. Close the Proofer Door [42] securely.
- B. Set the Proofer Power Switch [31] to **ON**. The Power Indicator Light [32] should light up and the Fan Blade [61] should rotate in a counter-clockwise direction.
- C. Set the Proofer Temperature Control [33] to any selected proofing temperature (generally 95° to 105°). The Temperature Control Indicator Light [34] should light up.
- D. Place a reliable oven thermometer in the center of the Proofer.
- E. Check the thermometer reading 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 the NU-VU® Service Department **BEFORE** attempting calibration of the 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 [64]. Set the Proofer Humidity Control [35] to #5 or #6. The Humidity Control Indicator Light [36] should light up and the round Humidity Element [19] will begin to heat up. In a minute or two the outer coil should begin to glow.
- 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 and in a few minutes a light fogging will begin to form on the Proofer Door glass.

AUTO-MIST PROOFER:

(refer to Figure 3)

- A. Remove the glass Light Covers in the rear of the Proofer. Install the three remaining 40-watt Appliance Bulbs and replace the Light Covers. Close the Proofer Door [42] securely.
- B. Set the Proofer Power Switch [31] to **ON**. The Power Indicator Light [32] should light up and the Fan Blade [61] should rotate in a counter-clockwise direction.

- C. Set the Humidity Control [121] to #9 or #10. The Humidity Control Indicator Light [36] should light up and a light water mist will be sprayed from the Injection Nozzles [124] into the Proofer Blower Wheel [126]. 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 [122]. This Timer has a fixed "OFF" time of 45 seconds and an "ON" time that is adjustable from a minimum of 0.2 seconds 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 [33] to any selected proofing temperature (generally 95° to 105°). The Temperature Control Indicator Light [34] should light up.
- E. Place a reliable oven thermometer in the center of the Proofer.
- F. Check the thermometer reading 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 Replace* in the *SERVICE AND REPLACEMENT GUIDE*). Please call the NU-VU® Service Department BEFORE attempting to calibrate the Control.

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

PRODUCT PREPARATION AND USE OF UNIT

Proper handling of food product and proper use of the equipment is essential to end product quality. 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 FOOD 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. If possible, 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 NU-VU® UB-6/6G:

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.

The quality of the product that you prepare in your NU-VU® equipment depends on several factors:

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

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 preparation or proofing processes will not permit a successful finish.

All yeast products should be baked immediately after proofing to obtain optimum results.

Non-yeast products are part of many baking programs. Some of these products are in frozen form when received, such as cookies and puff pastry. Baking times and final appearance are affected by the condition of the product when placed in the Oven. For instance, formed cookies placed on pans and baked without thawing tend to spread less and bake smaller but thicker than the same cookies allowed to thaw before baking.

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 about 20 to 30 minutes before you will need to begin proofing.

- 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 only to moisten product if necessary, *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 least 20 minutes before you will need to use it.

C. Proof the product:

1. Load the product into the Proofer. Center the pans front to back and side to side as much as possible on each shelf 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 OR increase the Humidity Control setting by 1 or 1½ and decrease the Temperature Control setting by 5° (see "d").
 - c. If excessive wetness or dryness continues and changes in the 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 in the standard Proofer contain water?
 - iii. Does the Humidity Element operate correctly?
 - iv. In the AUTO-MIST option is water being supplied to the Proofer?
 - v. In the AUTO-MIST option are the Injection Nozzles clogged or damaged?
 - 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 the Proofer Door more often than is required or keep it open any longer than necessary.*

4. Product is generally ready to bake when it is $\frac{1}{2}$ to $\frac{3}{4}$ 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 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 the Oven has reached the correct preheat or baking temperature.
2. Open the Oven Door and load the product quickly. Push pans all the way to the back (until they rest against the pan stops). 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. The bake will proceed as selected.
4. Check your product when the Timer expires and the Buzzer sounds.

5. Remove product when it is finished and reload with fresh product. Repeat steps "2" through "5".
 6. When baking is finished for the day complete the *DAILY DRY-OUT PROCEDURES* for the Oven and Proofer (refer to the *Maintenance and Cleaning Guide*).
- E. If you have a problem with the end results it can usually be attributed to one of the following:
1. Problems with the dough itself. If you have humidity in the Proofer and the correct temperature set but the dough does not rise, you have a dough problem and not an equipment problem.
 2. Proofer temperature set too low. Proper proofing action occurs between 95° and 105°F.
 3. Proofer temperature set too high. Yeast will begin to deteriorate and die at temperatures over 115°F.
 4. Lack of sufficient moisture or too much moisture will both affect your finished product in terms of color and appearance.
 5. Products not proofed long enough will appear small and heavy.
 6. Products that are over-proofed will tend to collapse and shrink after baking and may have dark streaks across them. The size of your product when removed from the Proofer prior to baking should only be $\frac{1}{2}$ to $\frac{3}{4}$ the size of the desired finished product.
 7. Baking temperatures too high or time too long. Product will have dark spots and/or ends and edges.
 8. Baking temperature too low or time too short. Product will be uneven or too light in color and will be unbaked on the inside.

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 operating conditions.
- B. Prepare the Proofer:
 1. Turn the Proofer Power Switch [31] **ON** at least 20 minutes prior to use.
 2. **FOR THE STANDARD PROOFER** - -
 - a. Set the Proofer Temperature Control [33] and Humidity Control [35] to the required settings (refer to the table of *GENERAL PROOFER SETTINGS* on page 31).
 - b. Make sure the Water Pan [64] contains no less than 2" of water. This should be checked every time you load the Proofer and at least every other hour.
 3. **FOR THE AUTO-MIST PROOFER** - -
 - a. Set the Proofer Temperature Control [33] and Humidity Control [121] to the required settings (refer to the table of *GENERAL PROOFER SETTINGS* on page 31).
 - b. Make sure the water supply to the Proofer is not interrupted or shut off. The Injection Nozzles [124] should spray a fine intermittent water mist into the Blower Wheel [126] when the Humidity Control Indicator Light [36] lights up.
 4. The Proofer is ready for use when the Indicator Lights go out and a light fogging appears on the Proofer Door [42].
- C. Load the product. Center the pans front to back as much as possible on each shelf 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 the 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 controls as necessary.

TIP: If water runs down the Door glass and onto your floor whenever you open 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 the NU-VU® Service Department at (800) 338-9886.

- E. Load the Oven when your product is fully proofed. Yeast products should be $\frac{1}{2}$ to $\frac{3}{4}$ 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.



IMPORTANT: THE OVEN AND PROOFER DRY-OUT PROCEDURES MUST BE CARRIED OUT ON A DAILY BASIS!!!

- 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*).

OVEN:

Your NU-VU® UB-6/6G is normally equipped with a Motor Speed Control [23]. There are five (5) positions for the Motor Speed Control:

- OFF Turns the Oven Motor [6] OFF. You must set the Motor Speed Control to this position FIRST whenever you switch the Motor/Blower Wheel from CCW rotation (#1 and #2) to CW rotation (#3 and #4) or back.
- #1 Motor rotation is counter-clockwise (CCW), air velocity is highest.
- #2 Motor rotation is CCW but air velocity is lower.
- #3 Motor rotation is clockwise (CW), air velocity is further reduced.
- #4 Motor rotation is CW, air velocity is at its lowest.

The Blower Wheel [51] is designed to give different air velocities as the rotation direction is changed. Position #1 (CCW) will give the highest velocity of heated air while position #4 (CW) will deliver the least amount of air at the lowest velocity. The NU-VU® UB-6/6G is designed to utilize these different air velocities *without changing the air flow direction*. As a result the Oven's baking characteristics remain constant, no matter which air velocity is employed.



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!!!

Different air speeds may be employed for different products. Generally speaking position #1 will be used for dough products such as breads, rolls, croissants, Danish, etc., while the lower settings may be used for cookies or delicate cakes. The lowest setting (position #4) is most useful in conjunction with the optional COOK-N-HOLD feature. Only you can determine the optimum speed selection for your desired end results.

Follow these general instructions for proper baking results:



WARNING: NEVER CHANGE THE SETTING OF THE MOTOR SPEED CONTROL WHILE THE BLOWER WHEEL IS TURNING!!! DOING SO MAY DAMAGE THE POWER SWITCH, MOTOR OR MOTOR SPEED CONTROL!!!

- A. Determine the product to be baked.
- B. Check the recommended temperature for the product to be baked and set your Temperature Control [21] accordingly (refer to the table of *GENERAL OVEN SETTINGS* on page 31).

NOTE: *At the beginning of each day you may want to pre-heat your Oven 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 [25] 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.*

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 (against the Pan Stop [57]). Close the Oven Door [41] securely. 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 to 2 seconds before latching it securely. This delay prevents the sudden build-up of internal pressure (as the Motor starts up) that may suddenly "pop" the Oven Door open.*

IMPORTANT: *If the product is 3½ inches or more in height every other shelf should be used (i.e. the 2nd, 4th and 6th shelves from the top). When baking on every other shelf the Sidewall Damper [55] 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 Timer [27] for the estimated baking time *less one to two minutes*. This will assure an indication from the Buzzer [9] 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.

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.



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

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 (i.e. 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.



IMPORTANT: THE OVEN AND PROOFER DRY-OUT PROCEDURES MUST BE CARRIED OUT ON A DAILY BASIS!!!

H. Whenever the baking is completed for the day, or for an extended period, the Oven Temperature Control [24] should be turned to the **OFF** position and the Oven Power Switch [21] set to **OFF** (see the *DAILY DRY-OUT PROCEDURE* in the *MAINTENANCE AND CLEANING GUIDE*).

COOK-N-HOLD INSTRUCTIONS (optional):

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 [24] must be set at the desired initial cooking temperature. The Hold Temperature Control [101] must be set at the temperature you wish the product to remain at. The 24-Hour Timer [105] must be set for however long you wish the product to cook. When the cook time expires the product will be held indefinitely at the set Hold temperature.

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!

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

- A. Set the Motor Speed Control [23] to position #4 (the lowest setting). Set the Oven Power Switch [21] to **ON**.
- B. Set the Oven Temperature Control [24] to the desired cook temperature.
- C. Set the 24-Hour Timer [105] for the length of time you want your product to cook.
- D. Set the Hold Temperature Control [101] 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. Remember, the internal Oven temperature will not drop immediately to the hold temperature, but will slowly 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 (optional):

This option uses a manually-operated Steam Switch [111] to activate the Water Solenoid Valve [113] and spray a fine water mist through the Water Injection Nozzles [114] into the heated Oven chamber. This water mist flashes into steam and is circulated through-out the Oven cavity by the Blower Wheel [51].

To operate the INTERNAL STEAM INJECTION:

- A. Increase the setting on the Oven Temperature Control [24] just enough so that the Temperature Control Indicator Light [25] lights up.
- B. Depress the spring-loaded Steam Switch to start a 12-second spray. The Solenoid Water Valve will open allowing water to spray through the Injector Nozzles 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.

C. 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.

EXTERNAL STEAM INJECTION (optional):

This option uses a 60-Minute Timer [117] to operate and control a separate attached Steam Generator [118]. The separate Steam Generator contains its own heat source and ducts steam from the generator tank into the Oven chamber.

To operate the EXTERNAL STEAM INJECTION:

- A. Make sure the Oven is at the correct operating temperature. Injecting steam into a cold Oven will cause the steam to condense into water and flood the Oven and product.
- B. Set any separate Power Switch or Circuit Breaker for the Steam Generator to the **ON** position.
- C. Set the 60-Minute Steam Timer for the duration required.
- D. The external Steam Generator will continue to supply steam to the Oven as long as the Timer does not expire (except for brief 5-10 second periods while the Generator Tank is refilling).

GENERAL PROOFER SETTINGS

<u>PRODUCT</u>	<u>TEMPERATURE (°F)</u>	<u>HUMIDITY</u>
Croissants	85° - 90°	2 - 3
Bread	100° - 105°	3 - 4
Rolls	100° - 105°	3 - 4
Danish	95°	2 - 3

GENERAL OVEN SETTINGS

<u>PRODUCT</u>	<u>TEMPERATURE (°F)</u>	<u>TIME (minutes)</u>
Croissants	335°	11
Hot Dog Buns	345°	8 - 10
Hamburger Buns	345°	10 - 11
Bread:		
1 lb. White	350° - 360°	22 - 25
French	350° - 360°	22 - 25
Submarine Rolls	350° - 360°	14 - 15
Cookies	290° - 300°	9 - 10
Pizza:		
Deep Dish	500°	9
Regular	500°	5 - 6

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

PROOFER DRY-OUT PROCEDURE: (STANDARD Proofer)

- A. Remove the Water Pan [64]. Empty and clean the Water Pan and set it aside.
- B. Wipe up any standing water in the bottom of the Proofer. Remove the Drain Pan [81] from below the Proofer. Empty and clean the Pan and replace it in its support bracket.
- C. Turn the Proofer Power Switch [31] **ON**. Leave the Temperature Control [33] and Humidity Control [35] at their normal settings.
- D. Leave the Proofer Door [42] open about 1" to 2" and allow the Proofer to run for approximately 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.

PROOFER DRY-OUT PROCEDURE: (AUTO-MIST Proofer)

- A. Wipe up any standing water in the Proofer. You may need to remove the Element Cover [125] to do this.
- B. Remove the Drain Pan [81] from below the Proofer. Empty and clean the Pan and replace it in its support bracket.
- C. Turn the Proofer Power Switch [31] **ON**. Leave the Temperature Control [33] at its normal setting but turn the Humidity Control [121] to **OFF**.

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

- D. Leave the Proofer Door [42] open about 1" to 2" and allow the Proofer to run for approximately 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.

OVEN DRY-OUT PROCEDURE:

- A. Set the Oven Temperature Control [24] and Oven Power Switch [21] to **OFF**.
- B. Set the Manual Gas Shut-Off Valve [95] to the **CLOSED** position.
- C. Leave the Oven Door [41] 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.
- D. Leave the Oven Door open by about 1" to 2" while the Oven is not in use.

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 RETARDS ANY CORROSION OR DETERIORATION OF THE INSULATION AND ELECTRICAL COMPONENTS AND EXTENDS THE USEFUL LIFETIME OF YOUR EQUIPMENT.

CLEANING:

Your UB-6/6G should be cleaned daily and 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 should be used for cleaning:

- A. The stainless steel exterior may be cleaned with any good stainless steel cleaner or polish, or with hot soapy water followed by a clear rinse if it is very soiled.
- B. The Doors can be removed for ease of cleaning by opening each Door until it is perpendicular to the face of the unit and then lifting the Door straight up. All glass should be cleaned daily with a glass-cleaning formula. Baked-on or excessive soiling can be removed with soap and hot water followed by a thorough rinse with fresh clean water. Severe deposits may be loosened and removed by soaking in a stronger soap and water solution.
- C. The Oven and Proofer interiors (including the Door Jamb) should be cleaned on a regular basis with mild soap and hot water followed with a thorough rinse with fresh clean water. The Proofer Water Pan and Drain Pan should be cleaned and wiped dry daily.

*** * * 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.

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.

TROUBLE-SHOOTING GUIDE

PROOFER:

- I. **If the Proofer Power Switch is in the ON position but you have no interior lights, Motor rotation, moisture or heat:**
 - A. If the Oven does not work check the main wall breaker or fuse box for a power interruption.
 - B. If the Oven does work the Proofer Power Switch/Circuit Breaker may be tripped. Set the Power Switch to the OFF position, then reset it to ON.
 - C. Check the connections from the wall breaker to the Power Terminal Block. All connections must be clean and tight.
 - D. Check the voltage to the Power Terminal Block and make sure it corresponds to the label on the side of your equipment.
 - E. Check the connections for the control wiring (refer to Figure 2) from the Power Terminal Block to the Proofer Power Switch [31]. All connections must be clean and tight.
 - F. If all electrical readings are correct (voltage and phase) and all connections are clean and tight you must replace the Proofer Power Switch (refer to *POWER SWITCH, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

- II. **If the Proofer Power Switch is in the ON position and you have interior lights and moisture but no heat:**
 - A. Make sure the Proofer Temperature Control [33] is set above room temperature.
 - B. Check the Proofer Heating Elements [18] under the Element Cover [62 or 125]. They should get very hot to the touch as soon as the Temperature Control is activated.
 - C. Check the electrical connections from the Power Terminal Block [1] to the Proofer Power Switch [31], to the Proofer Temperature Control Circuit Board [13] and to the Proofer Heating Elements. All connections must be clean and tight.
 - D. Check the voltage from the power supply to the Power Terminal Block, to the Proofer Power Switch, to the Proofer Temperature Control Circuit Board 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 Circuit Board but not at the output side the Circuit Board, Circuit Board Fuse or Temperature Control Sensor [14] may be bad.
 - E. Check the Proofer Temperature Control for proper calibration. Place an accurate thermometer in the center of the Proofer chamber. Turn the Humidity Control [35 or 121] to **OFF** and the Temperature Control to 100°. Read the thermometer when the Temperature Control Indicator Light [36] goes out.

If there is more than a 10° difference between the Control setting and the thermometer reading the Temperature Control needs to be adjusted (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*). Please call the NU-VU® Service Department at (800) 338-9886 for the proper procedures **before** you attempt to recalibrate or adjust any Controls.

III. If the Proofer Power Switch is in the ON position and you have interior lights and heat but no moisture:

FOR THE STANDARD PROOFER - -

- A. Make sure the Water Pan [64] contains at least 2" of water and is fully seated on the Humidity Element [19].
- B. Turn the Humidity Control [35] up past #6 to see if the Humidity Control activates (the Humidity Control Indicator Light [36] will light up). If the Humidity Control activates the Humidity Element should get very hot in just a few seconds.
- C. Check all electrical connections between the Proofer Power Switch [31], the Humidity Control Circuit Board [15] and the Humidity Element. All connections must be clean and tight.
- D. Check the voltage from the Power Terminal Block [1] to the Power Switch, the Humidity Control Circuit Board 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 Circuit Board but not on the output side the Circuit Board or Humidity Control Sensor [16] may need replacement.

FOR THE AUTO-MIST PROOFER OPTION - -

- A. Check for adequate and sustained pressure in the water supply line to the Proofer up to the Solenoid Valve [123]. If there is sufficient pressure at the water source but not at the Solenoid Valve your in-line water 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 [125] to expose the Water Injection Nozzles [124]. Unscrew each 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 Proofer Power Switch [31], Humidity Control [121], Repeat Cycle Timer [122] and the Solenoid Valve. All connections must be clean and tight.
- E. Check the Humidity Control, Repeat Cycle Timer and the Solenoid Valve with a voltmeter for proper operation. Any suspect component should be thoroughly checked. All non-functional components must be replaced.

IV. If the Proofer Power Switch is in the ON position but the Proofer Motor makes noise or does not run (refer to Figure 5):

- A. Loosen and lift the Element Cover [62 or 125] away from the Fan Blade [61] or Blower Wheel [126]. If the Proofer Motor [17] starts running, or the excessive noise stops, the Fan Blade was dragging on the Element Cover. Straighten the Element Cover (if it was bent down) or reposition the Fan Blade or Blower Wheel on the Motor shaft.
- B. Check the Fan Blade or Blower Wheel for dragging on the bottom of the Proofer. Reposition the Fan Blade or Blower Wheel on the Motor shaft as necessary.

- C. If the Fan Blade or Blower Wheel is not dragging on the Element Cover or the Proofer bottom but still makes excessive noise the Fan Blade or Blower Wheel may be loose on the Motor shaft. Check the screws on the Fan Blade or Blower Wheel and the Motor Mount for tightness (refer to *PROOFER MOTOR/FAN ASSEMBLY, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).
 - D. If the Fan Blade or 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 *PROOFER MOTOR/FAN ASSEMBLY, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).
 - E. If the Fan Blade or Blower Wheel is not dragging on anything and turns easily when you spin it by hand:
 - 1. Check all electrical connections between the Proofer Power Switch [31] and the Proofer Motor [17]. All connections must be clean and tight. NOTE: It may be necessary to remove the Proofer Motor Assembly for inspection (refer to *PROOFER MOTOR/FAN ASSEMBLY, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).
 - 2. Check for voltage from the Power Switch to the Motor. If voltage is present but the Motor fails to run the Motor must be replaced (refer to *PROOFER MOTOR/FAN ASSEMBLY, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).
- V. If the Proofer Power Switch is in the ON position and you have heat, moisture and Motor rotation but you do not have interior lights:**
- A. Make sure all the Light Bulbs are tight. Even minor vibrations can sometimes loosen Light Bulbs in their sockets.
 - B. Replace one of the Bulbs with a 40-watt Appliance Bulb that you know is good. Replace any other Bulbs that do not light.
 - C. Check all the electrical wiring and connections between the Proofer Power Switch [31] and the Light Receptacles. All connections must be clean and tight.
- VI. If the Proofer Power Switch is in the ON position and one or more Indicator Lights do not light up:**
- The Indicator Lights tell when a System or Control is activated. Failure of the Indicator Light 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 common (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*).

OVEN:

- I. **If the Oven Power Switch is in the ON position and the Burners, Indicator Lights and Motor do not work:**
 - A. If the Proofer works the Oven Power Switch/Circuit Breaker may be tripped. Set the Power Switch to the OFF position, then reset it to ON.
 - B. If the Proofer does not work check the main power panel for a tripped circuit breaker or blown fuse.

- C. Check for the correct voltage at the Power Terminal Block.
- D. Check the electrical connections to the Oven Power Switch [21].
- E. If the electrical readings show the correct voltage and all wire connections are tight replace the Oven Power Switch (refer to *POWER SWITCH, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

II. If the Oven Power Switch is in the ON position and you have Motor rotation and Interior Lights but no heat:

If the Oven Temperature Control Indicator Light [25] does not light up you have an electrical component problem. If the Oven Temperature Control Indicator Light lights up but one or more of the green Ignition Indicator Lights [26] do not light up or stay lit you have a gas component problem.

ELECTRICAL COMPONENTS -

- A. Check the ½ amp Fuse located on the side of the Oven Temperature Control Circuit Board [4]. Extra Fuses are located in the plastic bag attached to the wiring near the Power Terminal Block [1].
- B. Turn the Oven Temperature Control [24] to maximum and check for 120 volts of output on the N.O. terminal of the Oven Temperature Control Circuit Board. If there is a low output the supply line voltage may be too low. If there is no output at all the Control Circuit Board is bad and must be replaced (refer to *TEMPERATURE CONTROL CIRCUIT BOARD, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

GAS COMPONENTS -

- A. Check the gas supply for closed valves. All valves and shut-offs should be in the OPEN or ON position.
- B. Remove the Rear Access Panel [82] and observe the Ignitor/Sensor [93] while going through the lighting procedure (refer to the *LIGHTING PROCEDURE* under *OPERATING INSTRUCTIONS*); the Ignitor for each Gas Burner [94] should glow and the Burners should light as soon as the Temperature Control calls for heat.
 - 1. The Gas Solenoid Valves [91] should "click" as soon as the Temperature Control calls for heat. If they do not, verify the presence of 120 volts from the N.O. connection on the Control Circuit Board [4] to the Transformer [11], and 24 volts from the Transformer to the Ignition Modules and from there to the Gas Solenoids and Ignitors.
 - 2. Disconnect the ribbon connectors one at a time to test the Burner systems individually.
 - 3. If one Ignitor fails to glow the Ignitor or Ignition Module [10] for that side may be bad. Swap these parts one at a time with those from the side that does work to verify their status.
 - 4. If both Ignitors fail to glow the 24-Volt Transformer [11] may be bad. If you have less than 120 volts going to the transformer the Control Circuit Board may be weak or the Line voltage is low. If you have a full 120 volts to the Transformer but less than 24 volts out, the transformer is bad and should be replaced.

- C. If both Burners light when checked individually but not when they are both hooked up:
 - 1. Check the feed-back voltage at each Ignitor.
 - 2. Check for a weak output from the Transformer (must be 24 volts A.C. minimum).
 - 3. Check for a partially plugged or blocked exhaust stack or air supply.
 - 4. Check for proper venting through the customer-supplied hood or ventilation system.
 - 5. Check for a minimum of 3" (water column) pressure at the gas inlet for the Oven. If the supply pressure is adequate the Gas Regulators [92] may be set too low.

III. If the Oven Power Switch is in the ON position and you have slow warm-up and recovery times, or an uneven bake:

- A. Check the Gas Burners [94]. They should be clean and both should light and burn at the same time. Both green Ignition Indicator Lights [26] should light up and stay lit.
- B. Check the flame height on the Burners. The flame should burn mostly blue with a height of about 1". If the flame height is $\frac{3}{4}$ " or less the gas pressure may be low (a minimum of 3" water column is required *at the unit*).
- C. Check the exhaust stack and ventilation system for obstructions. Exhaust gases must be allowed to escape freely.
- D. Make sure the Gas Burners are getting sufficient air to operate efficiently. Remove any blockages or accumulated dust from around the Orifice fixture on each Burner.
- E. Make sure the Oven Motor [6] runs when the Oven Door [41] is closed.
- F. Make sure the Oven Door closes properly and seals completely (refer to the *DOOR TEST PROCEDURE* in the *SERVICE AND REPLACEMENT GUIDE*).
- G. Check the Oven Temperature Control [24] against an oven thermometer (refer to *TEMPERATURE CONTROL, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*).

IV. The Oven Door is open but the Oven Motor continues to run:


The UB-6/6G has a Micro Switch [7] in the hinge-side Door Jamb to stop the Oven Motor [6] when the Oven Door [41] is open to help prevent unnecessary heat loss and aid in temperature recovery after loading and unloading.

- A. Open the Oven Door all the way. An Oven Door that is only partially open may still be in contact with the Micro Switch and allow the Oven Motor to continue running.
- B. Make sure the Micro Switch pin (Figure 8) is not binding in the hole through the Door Jamb. The Micro Switch should "click" ON and OFF as the pin passes through the hole.
- C. If the Micro Switch pin is not binding but the Oven Motor continues to run the Micro Switch should be replaced (refer to *MICRO SWITCH, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

V. Oven Motor cuts out or will not start when the Oven Door is closed:

The Oven Motor [6] should always be running when the Oven Door [41] is fully closed and the Micro Switch [7] is fully depressed. Using the Oven without the Motor running may cause damage to the components found in your Oven.

- A. Open the Door and depress the Micro Switch button in the hinge-side Door Jamb. If the Oven Motor starts the Micro Switch may need adjustment (refer to *MICRO SWITCH, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).



WARNING: THE OVEN MOTOR IS THERMALLY PROTECTED AND WILL SHUT ITSELF DOWN IF IT OVERHEATS. IT MAY RESTART WITHOUT WARNING! ALWAYS USE EXTREME CARE WHEN SERVICING THE OVEN MOTOR, OR TURN THE OVEN OFF BEFORE BEGINNING ANY WORK!!!

- B. Check the wiring connections to the Micro Switch and the Oven Motor.
- C. The Oven Motor is thermally protected and will shut itself down if it becomes overheated. Check for loose insulation around the Motor that may be interfering with proper ventilation.
- D. Bypass the Micro Switch to see if the Oven Motor runs. If it does you must install a new Micro Switch (refer to *MICRO SWITCH, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).
- E. If a new Micro Switch is installed and the Oven Motor still does not start or cuts off during a baking cycle you will need to replace the Motor (refer to *OVEN MOTOR, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

VI. The Blower Wheel or Motor vibrates or makes noise:

- A. Remove the Oven Element Cover [52] by loosening the three thumbscrews on each side. Pull it toward you as it drops down. Check to see that the Blower Wheel [51] is not rubbing on the Element Cover or the ceiling of the Oven. The height of the Blower Wheel can be adjusted by loosening the allen set screws and moving it up or down on the Motor shaft to eliminate the rubbing.
- B. If there is no evidence of rubbing, secure or tighten the allen set screws on the Blower Wheel anyway, as just being loose can cause noise (refer to *BLOWER WHEEL INSTALLATION AND BALANCING* in the *SERVICE AND REPLACEMENT GUIDE*).

VII. The Oven Motor runs but you have an uneven bake:

- A. Make sure that all Sidewall Dampers [55] are open for bakery products under 3½" such as rolls and cookies and closed for high bakery products such as breads. Failure to do so will cause problems for the items being baked. The direct air flow from these shelves will cause the product on the sides of the pans to bake faster and darker than the product in the center of the pan.
- B. Make sure that both Gas Burners [94] light and burn at the same time.
- C. Make sure the Oven Motor [6] and Blower Wheel [51] are operating properly.
- D. Be sure the Oven Door Gasket [46] is tight on all sides with no gaps (refer to the *DOOR TEST PROCEDURE* in the *SERVICE AND REPLACEMENT GUIDE*).
- E. After checking **ALL** of the above, if you still get an uneven bake please call the NU-VU® Service Department at (800) 338-9886 for assistance.

VIII. One or more Indicator Lights do not go on:

The Indicator Lights tell when a System or Control is activated. Failure of the Indicator Light itself will not affect the over-all operation of your unit.

- A. Make sure all electrical connections are clean and tight.
- B. Check the associated Control to see if it functions correctly. If the Control functions but the Indicator Light does not light up the Indicator Light itself is bad and should be replaced (refer to *INDICATOR LIGHT, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

IX. The Oven Timer does not run:

The UB-6/6G is equipped with either one 60-Minute Timer [27] and interconnected Buzzer [9] or with an additional 24-Hour Timer [105] if the unit is equipped with the COOK-N-HOLD option. These Timers are electro-mechanical devices which count down to "0" from the initial time setting.

When the 60-Minute Timer reaches "0" the separate Buzzer should sound an audible alarm to indicate the end of the timed cycle. If it does not:

- A. Make sure that the Timer wiring is correct. Terminal "4" on the back of the Timer should be connected to the Oven Power Switch [21]. Terminal "6" on the back of the Timer should be connected to either terminal on the Buzzer.
- B. Check the electrical connections between the Oven Power Switch and the 60-Minute Timer. All connections must be clean and tight.
- C. Turn the Timer Knob back and forth several times to free it from any possible sticking.
- D. If the Timer still does not run, or runs only after the Knob has been turned back and forth several times, the Timer must be replaced (refer to *TIMER, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

When the 24-Hour Timer reaches "0" control of the Oven's internal temperature will shift from the Oven Temperature Control [24] to the Hold Temperature Control [101]. If it does not:

- A. Make sure that the Timer wiring is correct. The terminals marked "1a" and "2a" should be connected to the Oven Power Switch [21]. The terminal marked "1c" should be connected to the .063 amp Fuse leading to **L-1 (120v)** on the Hold Temperature Control Circuit Board [103]. The terminal marked "2b" should be connected to the .063 amp Fuse leading to **L-1 (120v)** on the Oven Temperature Control Circuit Board [4]. The terminal marked "3" should be connected to any neutral or group of neutral (WHITE) wire.
- B. Check the electrical connections between the Oven Power Switch and the 24-Hour Timer. All connections must be clean and tight.
- C. Turn the Timer Knob back and forth several times to free it from any possible sticking.
- D. If the 24-Hour Timer still does not run, or runs only after the Knob has been turned back and forth several times, the Timer must be replaced (refer to *TIMER, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

X. The Buzzer does not sound or is not very loud:

- A. Because of space considerations the volume adjustment shaft on the Buzzer [9] is sometimes cut off. Make sure the shaft stub is turned clockwise as far as it will go (the highest volume setting).

- B. Check the Timer for proper operation (refer to *IX: Oven Timer does not run*).
- C. Make sure the Buzzer wiring is correct. One Buzzer terminal should be connected to Terminal "6" on the back of the Timer. The other Buzzer terminal is connected to any common (WHITE) wire.
- D. If all connections are correct, clean and tight and the Buzzer still does not operate it must be replaced (refer to *BUZZER, How to Replace* in the *SERVICE AND REPLACEMENT GUIDE*).

COOK-N-HOLD OPTION:

XI. Both Temperature Controls are set and the 24-Hour Timer is at a setting other than "0", but the Oven does not heat:

Your COOK-N-HOLD option is wired so that the Oven will bake at the indicated Oven temperature for the period of time set on the 24-Hour Timer [105]. When the 24-Hour Timer reaches "0" the temperature then switches to the setting on the Hold Temperature Control [101]. The product will be held at that temperature until the unit is turned "OFF" or the Hold temperature setting is changed.

- A. Make sure that the 24-Hour Timer wiring is correct. The Timer terminals marked "1a" and "2a" should be connected to the Oven Power Switch [21]. The terminal marked "1c" should be connected to the .063 amp Fuse leading to **L-1 (120v)** on the Hold Temperature Control Circuit Board [103]. The terminal marked "2b" should be connected to the .063 amp Fuse leading to **L-1 (120v)** on the Oven Temperature Control Circuit Board [4]. The terminal marked "3" should be connected to any neutral or group of neutral (WHITE) wire.
- B. Each Temperature Control and the 24-Hour Timer should be checked to make sure they are functioning. If any component is not functioning properly it should be replaced.

INTERNALLY GENERATED STEAM OPTION:

XII. The Switch for INTERNAL STEAM is held in the "ON" position but no steam is observed after one to two minutes:

The INTERNAL STEAM system is activated by depressing the spring loaded Steam Switch [111]. This activates the Solenoid Water Valve [113] and releases water through the Injection Nozzles [114]. If the wiring to the Solenoid Valve and Steam Switch is correct and connections are tight, the depression of the Switch should produce an audible sound from the Solenoid and water should be released. If no steam or moisture becomes visible in the Oven, then:

- A. Make sure there is water pressure in the supply line to the Solenoid Valve. If there is pressure from the water source but no pressure at the Oven inlet your in-line water filter may be clogged or the supply line damaged in some way.
- B. Gently tap the Solenoid Valve to free up any sediment or deposit that may be causing the Solenoid Valve to stick.
- C. Remove the Oven Element Cover [52] and check the Injection Nozzles to make sure they are not clogged.
- D. Check all wiring connections to the Steam Switch and Solenoid Valve. If the Injection Nozzles are clean then the Solenoid Valve or Steam Switch should be replaced to activate the system (refer to *POWER OR STEAM SWITCH, How to Replace* or *SOLENOID VALVE, How to replace* in the *SERVICE AND REPLACEMENT*

GUIDE).

EXTERNALLY GENERATED STEAM OPTION:

XIII. The EXTERNAL STEAM Timer is set but no steam is observed after 2 to 3 minutes:

The EXTERNAL STEAM Generator is operated by activating the Steam Timer [117] on the front of your Oven. This Timer regulates the duration of the steam injection by controlling the running time of the Steam Generator [118]. A cold start should produce steam with-in 2 or 3 minutes, while a Generator that is still hot from previous use will begin producing steam in 15 to 30 seconds. If no steam is noticed after a reasonable length of time:

- A. Make sure the water supply to the EXTERNAL STEAM Generator has not been interrupted (closed valve, clogged filter, pinched supply line, etc.).
- B. Make sure that electrical power is being supplied to the separate Steam Generator and that any Power Switch or Circuit Breaker on the Steam Generator is **ON**.
- C. Make sure that voltage is present at the Steam Timer and that all electrical connections are clean and tight. If the Steam Timer does not count down to "0" it must be replaced.
- D. Make sure that the Steam Timer is wired correctly. Terminal "6" on the back of the Timer should be connected to a power source (either the Steam Generator itself or the Oven Power Switch). Terminal "4" on the back of the Timer should be connected to the Liquid Level Control Board in the Steam Generator.

If all these conditions are met and you still cannot get any steam please refer to the troubleshooting guide in the Service Manual provided with your steam generator. If you do not have a separate Service manual you may call the NU-VU® Service Department at (800) 338-9886 and we will try to help you.

SERVICE AND REPLACEMENT GUIDE

Your UB-6/6G 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 the 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.

*** * * 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.

NU-VU® requires that all Gas Components must be checked, adjusted, repaired or replaced by qualified gas service personnel only!!! Do not attempt to replace or adjust Gas Components yourself. Improper adjustment, repair or replacement may result in a very hazardous operating condition that could result in severe equipment damage or personal injury!!!

POWER TERMINAL BLOCK, How to Replace:

The Power Terminal Block [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.

OVEN MOTOR ASSEMBLY, How to Replace:

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

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

- A. Remove the Oven Element Cover [52] by removing the three thumbscrews from each side. Pull the Element Cover down and to the front of the Oven to remove it.
- B. Measure and record the distance from the ceiling of the Oven to the bottom of the Blower Wheel [51]. Remove the Blower Wheel by loosening the two set screws with a 5/32" allen wrench.
- C. Remove the Outside Top [71]. Mark and disconnect all wires attached to the Motor [6]. Loosen and remove the nuts from the Motor Mount and lift the Motor out.
- D. Position the replacement Motor over the mounting bolts. Start the nuts on the mounting bolts but do not tighten them. Make sure the Motor shaft is centered in the passage hole in the ceiling of the Oven and that the Motor shaft turns freely. Now tighten the mounting nuts securely and reconnect the Motor wiring as it was labeled.
- E. Install the Blower Wheel on the Motor shaft. Set it at the same distance as was measured before the Wheel was removed. Position the two set screws over the flats on the Motor shaft and tighten them down until snug. Recheck the position of the set screws over the shaft flats and the measurement from the top of the Oven. Torque both set screws to 175 inch/pounds.
- F. Restore electrical power to the unit and test the Oven Motor for proper operation. Watch the Oven Motor for any vibration. Any vibration or wobble in the Blower Wheel or Oven Motor must be corrected immediately (refer to *BLOWER WHEEL INSTALLATION AND BALANCING*).



IMPORTANT: A LOOSE BLOWER WHEEL WILL CAUSE AN IMMEDIATE SERVICE PROBLEM AND MAY ALSO DAMAGE THE OVEN MOTOR!!!

- G. Replace the Outside Top and the Oven Element Cover. Make sure that the Element Cover is tight to the Oven ceiling and all the way back. Tighten the thumbscrews securely.

BLOWER WHEEL INSTALLATION AND BALANCING:

When installing a new Blower Wheel it is imperative that the Blower Wheel be balanced correctly. An improperly balanced Blower Wheel will cause premature failure of the Oven Motor.

The Blower Wheel should rotate under power in a counter-clockwise direction when viewed from the open side of the Blower Wheel (set the Motor Speed Control to position #1). An up and down wobble may be noticeable when the Blower Wheel slows to a stop. A wobble of less than 1/16" is acceptable; anything more must be corrected. The easiest method of eliminating the wobble is to locate the narrowest distance between the Blower Wheel and the Oven ceiling. Place this point toward you and gently pry the Blower Wheel down from the top. Repeat this procedure until the wobble is gone. Check the tightness of the set screws on the Blower Wheel hub; they should be torqued to 175 inch/pounds. The Blower Wheel should now be ready for balancing.

A new Blower Wheel may already have one or more weights attached; these have been mounted by the original manufacturer. If the Blower Wheel is not in balance when you test it please remove these weights.

Clip a weight to the inside of an air vane. Turn the Oven **ON** and depress the Door Micro Switch [7]. Watch the Oven Motor [6] for any sign of vibration. Release the Micro Switch and allow the Blower Wheel to come to a stop.



CAUTION: NEVER PLACE YOUR FINGERS NEAR THE BLOWER WHEEL WHILE IT IS STILL TURNING, EVEN IF THE OVEN MOTOR IS TURNED OFF. THE MOVING VANES STILL HAVE ENOUGH FORCE TO CAUSE SEVERE PERSONAL INJURY!!!

Move the weight 4 to 6 vanes in either direction. Run the Motor again. Note any change in vibration. If the vibration increased move the weight in the opposite direction. If the vibration decreased move the weight in the same direction another 4 to 6 vanes. Repeat this procedure until the vibration begins to increase. Now move the weight back 1 or 2 vanes at a time until the vibration is at its lowest level. Repeat the entire procedure with more weights until the vibration is eliminated.

Make sure that all weights are securely fastened to the inside of the air vanes before closing up the Oven. Failure to do this may cause the loss of a weight resulting in an unbalanced condition.

PROOFER MOTOR/FAN 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 Water Pan [64] and the Element Cover [62] to expose the Motor/Fan Assembly.

NOTE: AUTO-MIST units do not have Water Pans.

- B. Loosen the set screw on the Fan Blade [61] or Blower Wheel [126] and pull the Fan Blade or Blower Wheel up off the Motor shaft.

- C. Remove the four 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 Proofer.
- D. Remove the Motor/Fan Assembly far enough to expose and disconnect the wire nut connections. These wires are interchangeable and do not need to be marked. Remove the Motor/Fan Assembly from the Proofer.
- E. Remove all old sealant from the Proofer floor with a putty knife or scraper.
- F. Connect the electrical leads to the new Motor/Fan Assembly. Make sure all connections are clean and tight.
- G. Lower the Motor/Fan Assembly into place and fasten it securely with the four mounting screws.
- H. Apply a small 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.
- I. Replace the Fan Blade or Blower Wheel on the Motor shaft.
- J. Restore electrical power to the unit and test the Motor/Fan Assembly for proper operation. Make sure the Fan Blade or Blower Wheel does not drag on the bottom of the Proofer.
- K. Replace the Proofer Element Cover and retest the Motor/Fan Assembly. Make sure the Fan Blade or Blower Wheel does not drag or rub on the underside of the Element Cover.
- L. Replace the Water Pan.

PROOFER HEATING 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 [64] and the Element Cover [61 or 125] to expose the Proofer Heating Elements [12].

NOTE: AUTO-MIST units do not have Water Pans.

- B. Remove the Side Access Panel [75] on the same side as the defective Proofer Heating Element.
- C. Label and remove the electrical wires on the Proofer Heating Element terminals.
- D. Remove the Heating Element from its mountings and pull it from the Proofer. Clean away any and all old sealant from around the mounting holes in the Proofer Sidewall.
- E. Apply a small " bead of fresh high-temperature silicone or gasket sealant around the Heating Element mounting holes.
- F. Position the replacement Heating Element, embed it in the sealant, and secure it in place.
- G. Reconnect the electrical wires as labeled. All connections must be clean and tight.
- H. Restore electrical power to the unit and test the equipment for proper operation.
- I. Replace the Side Access Panel, Element Cover and Water Pan. Be sure not to pull or pinch any wires when replacing the Side Access Panel.

PROOFER 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 [64] to expose the Humidity Element Assembly [19]. Clean the Water Pan and set it aside.
- B. Lift the Humidity Element up out of its Mounting Ring and gently pull it away from the Door Latch side of the Proofer until the Wiring Connection Block is in plain sight.
- C. Turn the Humidity Element upside down to remove the ground (GREEN) wire and the Connection Cover Plate.
- D. Tag and disconnect the wires.
- E. Remove the Humidity Element and thoroughly clean under and around the Humidity Element mounting area. Wipe the area dry.
- F. Remove the wiring leads from the replacement Humidity Element and discard them. Attach the unit wiring to the replacement Humidity Element as you have it tagged: the WHITE wire attaches to either of the COMMON terminals, the BLUE (or BLACK) wire attaches to terminal #2. All connections must be clean and tight.
- G. Install the Cover Plate and attach the ground (GREEN) wire. Turn the Humidity Element right side up.
- H. Ease the connected Humidity Element into place while feeding the wire bundle through the conduit hole in the box under the Proofer floor. Make sure the wiring is not kinked or twisted and that the Humidity Element is evenly supported by the Mounting Ring.
- I. Restore electrical power to the unit and test the Humidity Element for proper operation.
- J. Replace the Water Pan and Side Access Panel. Be careful not to pull or pinch any wires when replacing the Side Access Panel.

TEMPERATURE CONTROL, How To Adjust:

PLEASE CALL THE NU-VU® SERVICE DEPARTMENT AT (800) 338-9886 FOR THE PROPER PROCEDURES 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 [24 or 33] to its normal setting. Allow the equipment to reach a stable operating temperature.
- B. Compare the Temperature Control setting to the reading on the test instrument. If there is a difference of more than 25° you will most likely need to recalibrate the Temperature Control. Please call the NU-VU® Service Department at (800) 338-9886 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 these 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 and 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.

TEMPERATURE OR 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!

The Oven and Proofer Temperature and Humidity Controls are both replaced with the same procedure. Only the Humidity Control in units having the AUTO-MIST option is different (refer to *HUMIDITY CONTROL, AUTO-MIST OPTION, How to Replace*).

- A. Remove the Side Access Panel [75] on the Control side of the unit and the Control Access Panel [76 or 77] to expose the wiring connections for the Temperature or Humidity Control you wish to replace.
- B. Remove the Temperature or Humidity Control Knob by pulling it straight out from the front of the Control Panel.
- C. Remove the mounting nut from the front of the Temperature Control [24 or 33] or Humidity Control [35] and pull the Control out from behind the Panel.
- D. Label and disconnect all wiring to the affected Control Circuit Board including the Control Sensor leads.
- E. Remove the mounting screws in the corners of the Control Circuit Board and lift the Control and its Circuit Board from the unit.
- F. Position the replacement Control Circuit Board on the mounting plate and secure it in place. Seat the mounting screws firmly *but do not over-tighten!*
- G. Position the Temperature or Humidity Control in the Control Panel. Secure the Control in place with the mounting nut. Seat the nut firmly *but do not over-tighten!*
- H. Attach all electrical wiring as labeled. Make sure all connections are clean and tight.



IMPORTANT: THE CONTROL INDEXING TAB MUST BE FULLY INSERTED INTO THE TAB LOCATION HOLE IN THE CONTROL PANEL!!!

- I. Restore electrical power to the unit and test the replaced Control for proper operation. We recommend that any replaced Temperature Control be checked for calibration (refer to *START-UP* and *TEMPERATURE CONTROL, How to Adjust*).



IMPORTANT: THE RED LEAD FROM THE SENSOR CABLE MUST BE INSTALLED ON THE TC "-" TERMINAL!!!

- J. Replace the Side Access Panel and the Control Access Panel. Be careful not to pull or pinch any wires when replacing these Panels.

HUMIDITY CONTROL, AUTO-MIST 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 Proofer Control Access Panel [77] and the Side Access Panel [75] on the Control side of the unit to expose the wiring connections to the Humidity Control [121].
- B. Remove the Knob from the AUTO-MIST Humidity Control by pulling it straight out

- from the front of the Control Panel.
- C. Remove the mounting screws from the Humidity Control and pull the Humidity Control from the back of the Control Panel.
 - D. Label and disconnect all electrical wiring to the Humidity Control.
 - E. Attach the electrical wiring to the replacement 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 two mounting screws. Reinstall the Humidity Control Knob by pressing it onto the end of the Control shaft.
 - G. Restore electrical power to the unit and test the replacement Humidity Control for proper operation.
 - H. Replace the Side Access Panel and the Control Access Panel. Be careful not to pull or pinch any wires when replacing these Panels.

OVEN TEMPERATURE CONTROL SENSOR, 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. The Oven Temperature Control Sensor [5] is located on the ceiling of the Oven. To reach the Temperature Control Sensor remove the Oven Element Cover [52] and slide the Temperature Control Sensor out from the Sensor mounting bracket.
- B. Remove the Oven Control Access Panel [76] and the Side Access Panel [75] on the Control side of the unit to expose the wiring connections to the Temperature Control. Carefully pull the old Temperature Control Sensor and its cable through the Oven wall.
- C. Disconnect the wires for the Control Sensor from the Temperature Control Circuit Board [4 or 103] and mark each connection on the Control Circuit Board as you do so.
- D. Uncoil the new Control Sensor and its cable, *using extreme care not to kink or twist it in any way!*
- E. Feed the Sensor end of the cable through the Oven wall and into the Oven cavity.
- F. Replace the new Sensor in the Sensor mounting bracket and secure it in place.
- G. Re-connect the wires at the other end of the Control Sensor cable to the Control Circuit Board.
- H. Seal the Control Sensor cable from both sides where it passes through the Oven wall. Use a high-temperature silicone or gasket sealant.



IMPORTANT: THE RED LEAD FROM THE SENSOR CABLE MUST BE INSTALLED ON THE TC "-" TERMINAL!!!

- I. Carefully position any excess Control Sensor cable away from any possible electrical contact.
- J. Replace the Side Access Panel, the Oven Control Access Panel, and the Oven Element Cover. Be careful not to pull or pinch any wires when replacing these Panels.
- K. It is recommended that any Temperature Control Sensor that is replaced should be tested for proper temperature reading (refer to *TEMPERATURE CONTROL, How to Adjust*).

PROOFER TEMPERATURE CONTROL SENSOR, 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 Proofer Control Access Panel [77] and the Side Access Panel [75] from the Control side of your unit to expose the wiring connections to the Temperature Control [35].
- B. Locate the Control Sensor on the inside wall of the Proofer and remove it from the mounting bracket. Pull the entire Control Sensor and its cable through the sidewall of the Proofer.
- C. Disconnect the wires for the Control Sensor from the Proofer Temperature Control Circuit Board [13] and mark each connection on the Control Circuit Board as you do so. Remove the defective Control Sensor from the unit.
- D. Gently uncoil the new Control Sensor and its cable, *using extreme care not to kink or twist it in any way!*
- E. Push the tube of the Control Sensor through the Proofer sidewall and into the Proofer cavity. Place the Control Sensor tube in the mounting bracket and secure it in place.
- F. Attach the lead wires from the Control Sensor Cable to the Temperature Control Circuit Board.
- G. Carefully position any excess Control Sensor cable away from any possible electrical contact.



IMPORTANT: THE RED LEAD FROM THE SENSOR CABLE MUST BE INSTALLED ON THE TC "-" TERMINAL!!!

- H. Restore electrical power to the unit and test the Temperature Control Sensor and Temperature Control for proper operation.
- I. Seal the Control Sensor cable and the passage hole in the side of the Proofer from both sides with a high-temperature silicone or gasket sealant.
- J. Replace the Side Access Panel and the Proofer Control Access Panel. Be careful not to pull or pinch any wires when replacing these Panels.

PROOFER HUMIDITY CONTROL SENSOR, 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 Proofer Control Access Panel [77] and the Side Access Panel [75] from the Control side of your unit to expose the wiring connections for the Humidity Control [35].
- B. Remove the Water Pan [64] and locate the Humidity Control Sensor [16] next to the Humidity Element [19]. Remove the Control Sensor tube from the mounting bracket and pull the Sensor and cable from the Proofer.
- C. Label the positions of the Humidity Control Sensor leads on the Humidity Control Circuit Board [15] and disconnect the Sensor leads from the Circuit Board. Remove the defective Humidity Control Sensor from the unit.
- D. Gently uncoil the replacement Humidity Control Sensor and its cable, *using extreme care not to kink or twist it in any way!*
- E. Push the tube of the Control Sensor into the Proofer cavity. Place the Control Sensor tube in the mounting bracket next to the Humidity Element and secure it in place.

- F. Attach the Control Sensor leads to the Humidity Control Circuit Board.
- G. Carefully position any excess Control Sensor cable away from any electrical contact.



IMPORTANT: THE RED LEAD FROM THE SENSOR CABLE MUST BE INSTALLED ON THE TC "-" TERMINAL!!!

- H. Restore electrical power to the unit and test the Humidity Control Sensor and Humidity Control for proper operation.
- I. Seal the Control Sensor cable and passage hole in the side of the Proofer with a high-temperature silicone or gasket sealant.
- J. Clean and replace the Water Pan, the Proofer Control Access Panel, and the Side Access Panel. Be sure not to pull or pinch any wires when replacing these Panels.

OVEN TIMER, 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 Oven Control Access Panel [76] to expose the Timer and its wiring connections.
- B. Remove the Timer Knob by pulling it straight out from the front of the Control Panel.
- C. Remove the two screws securing the 60-Minute Timer [27] or the 24-Hour Timer [105] to the Control Panel and pull the Timer out from the back of the Control Panel.
- D. Label and disconnect the Timer wiring, OR disconnect the wires one at a time and transfer them to the same locations on the replacement Timer:
 - 60-MINUTE TIMER - - Terminal "4" on the back of the Timer should be connected to the Oven Power Switch [21]. Terminal "6" on the back of the Timer should be connected to a terminal on the Buzzer [9]. Make sure all connections are clean and tight.
 - 24-HOUR TIMER - - The terminals marked "1a" and "2a" should be connected to the Oven Power Switch [21]. The terminal marked "1c" should be connected to the .063 amp Fuse leading to **L-1 (120v)** on the Hold Temperature Control Circuit Board [103]. The terminal marked "2b" should be connected to the .063 amp Fuse leading to **L-1 (120v)** on the Oven Temperature Control Circuit Board [4]. The terminal marked "3" should be connected to any neutral or group of neutral (WHITE) wire. Make sure all connections are clean and tight.
 - EXTERNAL STEAM TIMER - - Terminal "4" on the back of the Timer should be connected to the Oven Power Switch [21]. Terminal "6" on the back of the Timer should be connected to the EXTERNAL STEAM Generator. Make sure all connections are clean and tight.
- E. Position the replacement Timer on the back of the Control Panel and secure it in place with the two mounting screws. Re-install the Timer Knob by pressing it onto the end of the Timer shaft.
- F. Restore electrical power to the unit. Test the 60-Minute Timer by setting the Timer Knob at 10 minutes and letting the Timer count down. The Buzzer [9] should sound when the Timer reaches "0". Test the 24-Hour Timer by setting the Timer Knob at a minimal time and letting the Timer count down. Set both the Oven Temperature Control [24] and the Hold Temperature Control [101]. The Oven Temperature Control should turn OFF and the Hold Temperature Control should turn ON when the 24-Hour Timer reaches "0".

NOTE: The index mark on the Timer Knob can be adjusted by loosening the two phillips-head screws on the back of the Knob, repositioning the clear plastic dial, and tightening the screws.

- G. Replace the Oven Control Access Panel. Be careful not to pull or pinch any wires when replacing this Panel.

BUZZER, 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 Side Access Panel [75] from the Control side of the unit to expose the Buzzer Alarm [9] and its wiring connections.
- B. Remove the screw or screws securing the Buzzer to its mounting bracket and remove the Buzzer from its mounting bracket.
- C. Disconnect the Buzzer wiring, OR disconnect the wires one at a time and transfer them to either if the locations on the replacement Buzzer. One terminal should be connected to "6" on the back of the 60-Minute Oven Timer [27] and the other terminal should be connected to any neutral or group of neutral (WHITE) wire. Make sure all connections are clean and tight.
- D. Position the replacement Buzzer on the mounting bracket and secure it in place with the mounting screws.
- E. Restore electrical power to the unit and test the Buzzer for proper operation.
- F. Replace the Side Access Panel. Be careful not to pull or pinch any wires when replacing this Panel.

POWER/STEAM 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 Oven Control Access Panel [76] of the unit to gain access to the Switches and their wiring connections.
- B. Label and disconnect all wires to the affected Switch.
- C. Remove the Switch by depressing the spring locking tabs on the top and bottom of the Switch. The Switch should now exit through the front of the Control Panel.
- D. Insert the Switch from the front of the Control Panel and press it in place until the spring locking tabs are fully engaged with the Control Panel.

NOTE: The replacement Power Switch (Circuit Breaker) must be installed so that the Breaker toggle is in the UP position when the Circuit Breaker is set to ON.

- E. Reconnect the wires as tagged. Make sure all connections are clean and tight.
- F. Restore electrical power to the unit and test the Switch and its related controls for proper operation.
- G. Replace the Oven Control Access Panel. Be careful not to pull or pinch any wires when replacing this Panel.

DOOR MICRO 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 Side Access Panel [75] from the Hinge side of your unit. Carefully remove enough insulation from the side of the Oven to expose the Micro Switch [7] and its mounting bracket.
- B. Loosen and remove the nut securing the Micro Switch in the mounting bracket and remove the Micro Switch with its wiring.
- C. Disconnect the wires one at a time and install them at the same locations on the new Micro Switch. Make sure all connections are clean and tight.
- D. Turn one mounting nut onto the Micro Switch (with the flat side of the nut away from the Switch body) until it is approximately half-way down the threaded shaft.
- E. Position the Micro Switch in the mounting bracket and install the second mounting nut (with the flat side of the nut toward the Switch body). Turn the second nut finger tight until the Micro Switch is snug in the mounting bracket.
- F. Check the Micro Switch position adjustment by opening and closing the Oven Door [41]. The Micro Switch should "click" **ON** and **OFF** when the Door Latch [44] is at least 4" but no more than 6" from the fully latched position. Move the Micro Switch closer to the Door if the distance is less than 4" and away from the Door if the distance is greater than 6". Carefully tighten both mounting nuts when the Micro Switch is properly adjusted.
- G. Carefully replace the Oven insulation and the Side Access Panel.
- H. Restore electrical power to the unit and test the Door Micro Switch for proper operation.

MOTOR SPEED 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 Oven Control Access Panel [76] of the unit to expose the Oven Control components and their wiring connections.
- B. Remove the Knob from the front of the Motor Speed Control [23]. Remove the two screws from the front of the Motor Speed Control and remove the Speed Control from the back of the Control Panel.
- C. Label and disconnect all wiring to the Motor Speed Control, OR remove the wires one at a time and transfer them to the same locations on the replacement Speed Control.
- D. Position the new Motor Speed Control on the back of the Control Panel. Install and tighten the Speed Control mounting screws.
- E. Restore electrical power to the unit and test the replacement Motor Speed Control for proper operation.
- F. Replace the Oven Control Access Panel. Be careful not to pull or pinch any wires while replacing this Panel.

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 Oven or Proofer Control Access Panel [76 or 77] of the unit to expose the Indicator Lights and their wiring connections.

- B. Tag the electrical connections to the defective Indicator Light and disconnect the wires of the Indicator Light at these connections.
- C. Remove the defective Indicator Light by pushing it out the front of the Control Panel.
- D. Install the replacement Indicator Light, wires first, from the front of the Control Panel until the metal collar on the Indicator Light is tight against the front of the Panel.
- E. Refasten the electrical connections. Make sure all connections are clean and tight.



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

- F. Restore electrical power to the unit and test the Indicator Light and its associated controls for proper operation.
- G. Replace the Control Access Panel. Be careful not to pull or pinch any wires when replacing this Panel.

THERMAL OVERLOAD SAFETY (AUTO RESET), 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 Side Access Panel [75] from the Control side of your unit.
- B. Locate the Thermal Overload Safety [8] under the insulation about 10" down from the top of the Oven and 10" back from the front of the unit. Label and remove the electrical wiring from the Thermal Overload Safety.
- C. Detach the defective Thermal Overload Safety from the side of the Oven and replace it with the new device.
- D. Reconnect the electrical wiring to the replacement Thermal Overload Safety. Make sure all connections are clean and tight.
- E. Replace any insulation that was removed or disturbed during the part replacement procedure.
- F. Restore electrical power to the unit and test the Oven for proper operation.
- G. Replace the Side Access Panel. Be careful not to pull or pinch any wires when replacing this Panel.

RELAY, COOK-N-HOLD 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 Side Access Panel [75] on the Control side of your unit to expose the Electrical Relay [106] and its wiring connections.
- B. Identify and locate the clear plastic Relay Switch. Label and disconnect all electrical wiring to the Relay, OR disconnect the wires one at a time and transfer them to the same locations on the replacement Relay.
- C. Remove the mounting screws and lift the defective Relay out.
- D. Position the replacement Relay and secure it in place, *but do not over-tighten* the mounting screws or you may crack the Relay's plastic shell. Reconnect any remaining wiring as labeled.
- E. Restore electrical power to the unit and test the COOK-N-HOLD controls for proper operation.
- F. Replace the Side Access Panel. Be careful not to pull or pinch any wires when replacing this Panel.

REPEAT CYCLE TIMER (AUTO-MIST 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 Side Access Panel [75] on the Control side of your unit to expose the Repeat Cycle Timer [122] and its wiring connections.
- B. Locate the Repeat Cycle Timer mounted on the unit base near the bottom of the Proofer. 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. Restore electrical power to the unit and test the Repeat Cycle Timer and Humidity Control for proper operation.
- G. Replace the Side Access Panel. Be careful not to pull or pinch any wires when replacing this Panel.

WATER SOLENOID VALVE, OPTIONAL, 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 main water supply to the UB-6/6G.
- B. Remove the Side Access Panel [75] of the unit to expose the Water Solenoids with their wiring and plumbing connections.
- C. Locate the required Solenoid Valve [113 or 123], an odd-shaped green, red and brass plumbing fixture. The AUTO-MIST Solenoid Valve should be near the bottom of the unit beside the Proofer, while the INTERNAL STEAM Solenoid should be near a top rear corner of the unit. 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 mounting bracket.

IMPORTANT: Make note of the flow direction before removing the Solenoid Valve.

- F. Position the replacement Solenoid Valve on the mounting bracket 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 [114 or 124].
- 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 supply side of the Solenoid Valve.
- J. Restore electrical power to the unit and activate the Steam Switch [111] or the Humidity Control [101]. Check the Solenoid Valve for proper operation and the plumbing for leaks on the outlet side of the Solenoid Valve.
- K. Replace the Side Access Panel. Be sure not to pull or pinch any wires when replacing this Panel.

DOOR LATCH, How To Replace:

- A. Loosen the two acorn nuts inside the Latch Cover [45] with a " wrench. Pull the Latch Cover straight out from the Oven Door [41] or Proofer Door [42] to remove it and remove the two acorn nuts.
- B. Loosen and remove the screws securing the Door Latch [44] to the Latch Bracket. Remove the Door Latch and its Adjustment Plate.
- C. Position the replacement Door Latch on the Latch Bracket. 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 Latch Bracket.
- D. Adjust the replacement Door Latch to obtain proper Door sealing and closure (refer to *DOOR TEST PROCEDURE* and *DOOR LATCH, How To Adjust*). Tighten the mounting screws securely.
- E. 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 1½ to 2 full turns. Install the Latch Cover and tighten the acorn nuts lightly to hold the Latch Cover in place.

DOOR LATCH CATCH PLATE, How To Replace:

- A. Mark the outline of the Catch Plate on the face of the unit. Remove the two Catch Plate mounting screws and remove the Catch Plate.
- B. Place the replacement Catch Plate on the face of the unit in the same position as the original.
- C. Fasten the Catch Plate in place with the two mounting screws. Tighten them securely.

DOOR LATCH, How To Adjust:

Determine if the Oven Door [41] or Proofer Door [42] is fitting too loose (it will leak steam and/or hot air past the Door Gasket [46]) or too tight (it will not close properly, or will "pop" open unexpectedly). If it is too loose the Door Latch [44] must be adjusted OUT (away from the unit). If it is too tight the Door Latch must be adjusted IN (towards the unit). Please proceed as follows:

- A. Loosen the two acorn nuts inside the Latch Cover [45] with a " 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 1½ to 2 full turns. Install the Latch Cover and tighten the acorn nuts lightly to hold the Latch Cover in place.

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 [46] 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 flush-mount Doors are preset at the factory and should not need adjustment. However, if you experience any problems with Door operation please call the NU-VU® Service Department for assistance (800) 338-9886.

HINGES, How To Replace:

- A. Open the Oven Door [41] or Proofer Door [42] until it is straight out from the face of the unit. Lift the Door straight up and off of the Door Hinge [43] pins.
- B. Remove the bottom half of each Hinge (with the pivot pin) from the unit. Replace with the identical part from the new Hinge. Make sure the pivot pin points up and that the screws are fully seated and tight.
- C. Remove the top half of each Hinge from the Door. Replace with the identical part from the new Hinge. Make sure that the screws are fully seated and tight.
- D. Make sure that any washers provided with each replacement Hinge are installed on the pivot pin between the Hinge halves. Position the Door so that the sleeve of the top half of each Hinge is centered over the end of the pivot pin on the bottom half of each Hinge. Lower the Door onto the pivot pins. Work the Door back and forth to fully seat the Hinges.
- E. Test the Door for proper closing and sealing (refer to the *DOOR TEST PROCEDURE*).

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. 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.
- 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.



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!!!

- 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.
- 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.



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

- 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.



CASTER, How To Replace:

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!!!

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

The Casters on this unit are maintenance free. However, it is occasionally necessary to replace one or more due to shipping damage or improper handling. This can be done either by laying the entire unit on its back or by lifting the unit off of the floor by one or two inches.

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 [78] locks.
- D. Remove the Side Access Panel [75] from the side of the unit with the defective Caster. Also remove any unnecessary weight from the unit such as pans, trays and shelves. Even the Doors can be lifted off.
- 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 plenty of help and 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 LIFT UNIT:

- A. Disconnect any service lines (electrical or water) to the unit. Move the unit to an area enabling you to reach the Caster to be replaced.
- B. Engage all Caster locks.
- C. Remove the Side Access Panel from the side of the unit with the defective caster.
- D. With a small jack, or using the lever and fulcrum method (such as a length of board and a small wooden block) gently lift the affected side of the unit until the Caster is clear of the floor (1" is sufficient). Shim or block the bottom of the unit to hold it up and remove the lifting device. Lift and repair one side at a time.

IMPORTANT: *Lift and repair from the front or back only with the Doors closed. Do not lift from the sides. The unit may over-balance and tip over.*

- E. Complete the repair and reverse this procedure to lower the unit to the floor.

TO REPLACE CASTER:

- A. Remove all weight from the affected Caster.
- B. 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.
- C. Position the replacement Caster under the unit base and insert the mounting bolts. Install and tighten the nuts.

REPLACEMENT PARTS LIST

(Model UB-6/6G)

Reference # Description Replacement Part #

ELECTRICAL COMPONENTS:

1	Power Terminal Block	50-0237
2	Ground Lug.....	50-0062
4	Oven Temperature Control Circuit Board	252-5008
5	Oven Temperature Control Sensor	252-3001
6	Oven Motor	250-1001
7	Door Micro Switch.....	252-2004
8	Thermal Overload Safety (Auto Reset)	50-0580
9	Buzzer Alarm	252-1003
10	H.S.I. Ignition Module	56-0019
11	Transformer, 24 volt.....	56-0059
13	Proofer Temperature Control Circuit Board.....	252-4001
14	Proofer Temperature Control Sensor	252-3001
15	Proofer Humidity Control Circuit Board.....	252-4001
16	Proofer Humidity Control Sensor	252-3001
17	Proofer Motor ‡	250-2004
18	Proofer Heating Element, 120v 600w	60-0001-1
19	Proofer Humidity Element, 120v, 625 w	251-2001

OVEN CONTROL COMPONENTS:

21	Oven Power Switch	252-6001
23	Motor Speed Control	66-3000
24	Oven Temperature Control	252-5001
	Control Knob	253-2003
25	Temperature Control Indicator Light	50-0029
26	Ignition Indicator Light.....	66-1024
27	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 CONTROL COMPONENTS:

31	Proofer Power Switch.....	252-6001
33	Proofer Temperature Control.....	252-4001
	Control Knob.....	253-2003
34	Temperature Control Indicator Light.....	50-0029
35	Humidity Control	252-4001
	Control Knob.....	253-2003
36	Humidity Control Indicator Light.....	50-0029

DOOR COMPONENTS:

41	Oven Door:	
	Hinged Left.....	153-1900
	Hinged Right	153-1920
42	Proofer Door:	
	Hinged Left.....	
	Hinged Right	
43	Door Hinge:	
	Left Side	254-3011
	Right Side.....	254-3012
44	Door Latch/Catch Assembly.....	254-2007
46	Door Gasket	254-1001

PROOFER INTERIOR COMPONENTS:

64	Water Pan	50-0072
----	-----------------	---------

EXTERIOR COMPONENTS:

81	Proofer Drain Pan	50-0547
----	-------------------------	---------

GAS COMPONENTS:

91	Gas Solenoid Valve	56-0028
92	Regulator	56-0002
93	Ignitor/Sensor	56-0026
94	Burner	56-0093
95	Manual Gas Shut-Off Valve.....	31-0170

COOK-N-HOLD OPTION COMPONENTS:

101	Hold Temperature Control.....	252-4001
	Control Knob	253-2003
102	Hold Temperature Control Indicator Light	50-0029
103	Hold Temperature Control Circuit Board	252-4001
104	Hold Temperature Control Sensor	252-3001
105	Timer, 24-Hour	252-1005
	Timer Knob	253-2002
106	Electrical Relay Switch, 20 amp DPDT.....	50-0433

INTERNAL STEAM OPTION COMPONENTS:

111	Steam Switch	50-0431
112	Steam Indicator Light	50-0029
113	Water Solenoid Valve.....	50-0308
114	Water Injection Nozzle	31-0033

EXTERNAL STEAM OPTION COMPONENTS:

117	Steam Timer, 60-Minute.....	252-1004
	Timer Knob	253-2002
118	Steam Generator	STM-1 or STM-2

AUTO-MIST PROOFER OPTION COMPONENTS:

121	Humidity Control	252-3003
	Control Knob.....	253-2003
122	Repeat Cycle Timer	66-8012
123	Water Solenoid Valve	50-0308
124	Water Injection Nozzle	31-0033
126	Motor Assembly	250-2014

ILLUSTRATIONS AND SCHEMATICS

Figure 1	General View, exploded
Figure 2	Customer Service Connections
Figure 3	Control Location and Identification
Figure 4	Electrical Component Locations
Figure 5	Gas Component Locations
Figure 6	Oven Motor Assembly
Figure 7	Oven Motor/Speed Control Connections
Figure 8	Proofer Motor Assembly
Figure 9	Humidity Element Detail
Figure 10	Micro Switch Detail	
Figure 11	Power Switch Detail	
Figure 12	Timer Detail	
Figure 13	Control Circuit Board Detail	
Figure 14	Door Latch/Catch Assembly	
Figure 15	AUTO-MIST Option Components	
Figure 16	INTERNAL STEAM Option Components	
Figure 17	EXTERNAL STEAM Option Components	
Figure 18	Electrical Schematic	