



For NU-VU® Models:

RM-4T

RM-5T

RA-4T

RA-5T

OWNER'S MANUAL

: NU-VU

5600 13th STREET

MENOMINEE, MICHIGAN 49858-1029

(906) 863-4401 FAX (906) 863-5889

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RM/RA SERIES

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ABOUT YOUR NUVU®EQUIPMENT

NUVU® units are in use throughout the United States and Canada and have been exported to other parts of the world. NUVU® 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. NUVU ® currently manufactures an entire line of equipment in Menominee, Michigan. All of the equipment is tested under anticipated operating conditions prior to shipment.

Any prospective customer is invited to try different food products in the newly completed test kitchen in Menominee, Michigan. Seminars for both dealers and customers are available on-site at the Menominee facility, at a dealer's showroom, or on the customer's premises.

NUVU® OVENS

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

V-AIR IN OPERATION:

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

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

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

Since the air flow is in a directional pattern the baking times are reduced over conventional deck and tray ovens.

AVAILABILITY AND TESTING:

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

- o At a dealer's showroom.
- o At an existing installation.
- o At the NUVU® manufacturing facilities.

If contacted NUVU® will provide information on the nearest location and availability. In the event that a customer desires to test at his place of business arrangements can be made based on a specifically defined program. 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 program. Technical product information can be generated by customer-requested testing of various products and equipment.

CONSTRUCTION:

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

SHIPMENT:

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

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

NUVU®RM/RA SERIES:

The NUVU® RM/RA series consists of several different platforms. There is the 4 or 5 pan tabletop oven available with manual or programmable controls. All these choices are offered with a pass through option. Using the same footprint but different internal configurations the following models are offered:

- RM-4T - 4 pan oven with manual controls, 5" pan spacing.
- RM-5T - 5 pan oven with manual controls, 4" pan spacing.
- RA-4T - 4 pan oven with programmable controls, 5" pan spacing.
- RA-5T - 5 pan oven with programmable controls, 4" pan spacing.

The NUVU RM/RA series is constructed of stainless steel inside and outside for minimum maintenance and maximum durability. The 4 pan configuration can hold up to three (4) 18" x 26" full-size sheet pans or (8) 13" x 18" half-size sheet pans on the self-contained stainless steel side racks. The 5 pan configuration can hold up to three (5) 18" x 26" full-size sheet pans or (10) 13" x 18" half-size sheet pans on the self-contained stainless steel side racks.

NUVU®EQUIPMENT WARRANTY

NUVU®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 NUVU® except by written statement from an officer of NUVU®

Your NUVU®equipment warranty is limited to the following time periods for the original owner only:

	<u>PARTS</u>	<u>LABOR</u>
Inside the United States	24 Months	12 Months
All areas outside the United States	24 Months	12 Months

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

The NUVU®EQUIPMENT WARRANTY is composed of the following:

CONSTRUCTION - -

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

PARTS - -

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

The return of defective parts is required. The return of a defective part or component must be made prior to the issuance of a credit on an open account. If a part that is returned tests satisfactory in the NUVU®factory or at an authorized NUVU®dealer or service agency, NUVU® 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 NUVU®

LABOR - -

We require that you call our NUVU® Service Department at (906) 863-441 for service authorization BEFORE you call any service agency if you wish to claim a labor expense under the warranty. We may be able to solve your problem over the telephone, or we will schedule a warranty service call by a reliable service agency in your area.

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

NUVU®

STANDARD TIME ALLOWANCES FOR WARRANTY REPLACEMENTS

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

These times are based on servicing a unit that has been installed with allowance made for access panels on the unit. If the unit is built into a wall that makes servicing very difficult or impossible without removing part of the counter, wall, trim, etc., the extra time for gaining access shall be charged to the owner of the unit.

NUVU® has determined that the listed times, which are based on the period of time 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 NUVU® Service Department via telephone. The Service Department is available for assistance Monday through Friday from 7:00 a.m. to 5:00 p.m. (Central Standard Time). Additional time for problem solving will not be allowed unless this procedure is followed. An appointment for servicing a unit should be set up since time will not be allowed for waiting to service a unit. Unless the service person justifies extra time for performing the work noted, charges for work performed by the service person in excess of the allowed time shall either be billed to the owner of the equipment or denied.



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

EXTENDED WARRANTY:

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

WARRANTY LIMITATIONS:

NUVU® will pay for parts and labor under warranty if there is a defective component, but not for:

- o Parts damaged in shipment beyond the confines of the NUVU® factory.
- o Normal operational wear and tear on the following parts -
 - Light bulbs and fuses
 - Door handles, catches and gaskets
- o Damage attributable to customer abuse, including but not limited to -
 - Lack of regular cleaning and/or maintenance
 - Leaks resulting from the removal of sealant in the unit
- o Power supply problems, including -

- Insufficient or incorrect voltage
- Damage to electrical components caused by a power surge or spike
- Incorrect installation (i.e., separate neutral and ground not supplied, or incorrect location of high-voltage power leg for 240-volt 3-phase units)
- Damage to electrical components resulting from use of an incorrect power supply cord or circuit breaker
- o Operational problems resulting from customer's failure to follow established procedures outlined in the Owner's Manual.
- o A service call if nothing wrong is found (parts still work per spec when tested).
- o Recalibration of temperature and humidity controls (all controls are carefully calibrated and tested at our facility before shipment).
- o Any equipment moved from the place of original installation unless NUVU® agrees in writing to continue the warranty after the relocation.
- o Ongoing operational adjustments due to changing environmental conditions or normal wear and tear.
- o Any overtime charges. NUVU® will pay straight time only for any work performed on NUVU® equipment.

Food service equipment and parts must be installed and maintained in accordance with NUVU® 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:

- o All parts received by NUVU® must have a completed Return Authorization Form as supplied by NUVU® with the part. Complete and return this Authorization Form *with the defective part(s)*.
- o Parts **MUST** be packed securely so that in-transit damage cannot occur.
- o Prepay shipment. Any parts returned collect will be refused by our Receiving Department. Credit will be issued on proper returns only.
- o As soon as parts are tested and confirmed as defective, credit will be issued against them.
- o 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. NUVU® has placed instructions on the packaging to help avoid damage in transit. However, accidents or negligent handling 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 delivery person.
- B. If any packing damage is found uncrate the unit immediately *in the presence of the delivery person* to determine if the unit is damaged. If any damage is found indicate the type and amount of damage on the shipping documents and notify NUVU® at (906) 863-4401 immediately after filing a freight claim.
- C. Uncrate the unit carefully and check the entire unit (top, sides, front and back) for any visible or hidden damage.
- D. Remove the unit from the shipping pallet and inspect the bottom for any damage.
- E. If any damage is noted after the driver leaves immediately contact the freight company and NUVU® Food Service Systems.
- F. Check the Door(s). Make sure each Door closes completely, and that the Door Gasket seals firmly (refer to the *DOOR TEST PROCEDURE* under *DOOR LATCH, How to Adjust* in the *SERVICE AND REPLACEMENT GUIDE*). If it does not close and seal properly please contact the NUVU® Service Department for instructions and assistance in any required adjustments.

INSTALLATION PROCEDURES:

NUVU® recommends that your RM/RA series model be installed by a licensed professional to ensure proper positioning and connections. Failure to install your RM/RA series model properly may void your product warranty.

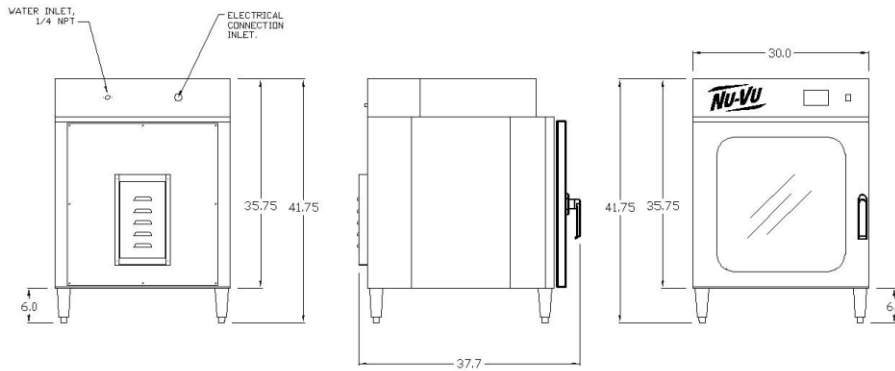
Position the unit where it will be operated, allowing adequate clearances around the unit for proper cooling and operation. NUVU® recommends a minimum clearance of 4" at the back and on each side of the Oven. Make sure the unit sits level and solid. Adjust or shim the Casters or Oven base as necessary.

Check to determine that the power source is the same voltage and phase as that indicated on the label on the side of the unit. If the voltage and/or phase is not the same call NUVU® service department.

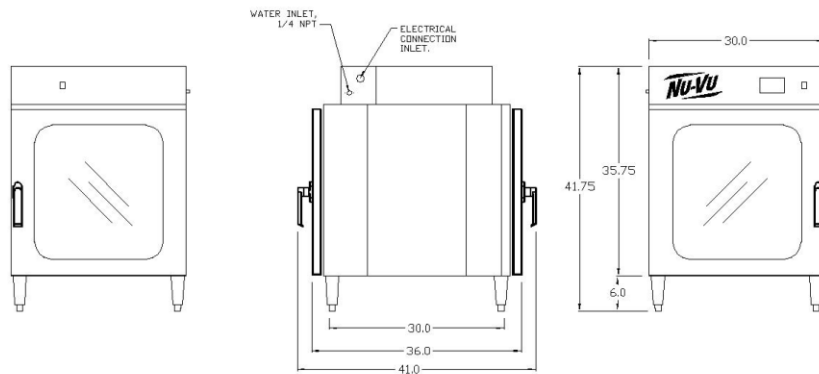


IMPORTANT: DO NOT ATTACH UNIT IF THE POWER SOURCE DOES NOT COINCIDE WITH THE UNIT LABEL!!!

NUVU RHAPSODY SERIES, SOLID BACK



NUVU RHAPSODY SERIES PASS THROUGH

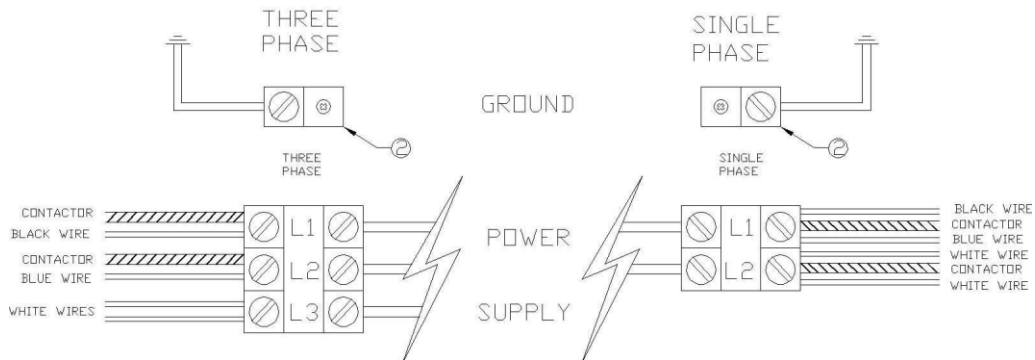


#1 Installation

A qualified installer or electrician should remove the Top Panel of the unit to expose the power terminal connections. A copy of the unit wiring schematic is attached to the inside of the unit near the power terminal connections.



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



#2 - Electrical Connections

The oven should be connected according to all national and local electrical codes, either through a plug-type connection or direct wiring. All connections must be made with *COPPER WIRE ONLY* in the correct gauge for the application. Provide enough slack in the wiring to allow for equipment to be moved about during installation and any future required servicing.

The following steps should be carefully observed (refer to Illustration #2 above):

- A. Take note of the labeling on the terminal connections (Line 1, Line 2, Line 3, 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 Switches and Controls on the unit to the **OFF** position and engage the main power supply.
- E. Check the voltage at the connections on the Power Terminal Block with a voltmeter to confirm conformity with the unit label requirements. If all readings are correct the unit is ready for its INITIAL START-UP. If the readings DO NOT coincide with the unit requirements you must call the NU-VU® Service Department.
- F. Replace the Top Panel on the unit. Be careful not to pull or pinch any wires while installing the panel.
- G. Complete the installation of the optional water supply to the unit (refer to *INSTALLATION OF WATER SUPPLY* immediately following).
- H. Push the unit back into place. Make sure the unit is level and solid.

INSTALLATION OF WATER SUPPLY:



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

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

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

Please follow these steps to connect a water supply to your unit:

- A. Run ¼" tubing from the water supply line to the unit location. Allow some slack for

final unit positioning and service. Avoid any kinks or strains on the tubing and place the tubing where it will not be damaged in any way.

- B. The tubing end that attaches to the 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 fit and leak-free connection.
- C. Position the tubing so that the tubing runs straight into the Water Intake Fitting. Be careful not to kink the tubing if you bend it, and do not bend the tubing within two (2) inches of the end.
- D. The two-part compression fitting (tapered collar and nut) is placed approximately 1" onto the tubing so that the collar is inside of the nut and the threaded opening of the nut is toward the Water Intake Fitting.
- E. Push the tubing all the way into the 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 an open-end wrench. DO NOT OVER-TIGHTEN!!! If the joint leaks when tested and further gentle tightening does not stop the leak the two-part compression fitting must be replaced.

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



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



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

INITIAL START-UP

STANDARD OVEN:

- A. Unscrew the glass Light Lenses in the rear of the Oven. Install the included Appliance Bulbs (if they are not already installed) and replace the Lenses. Close the Oven Door securely.
- B. Engage the main electrical and optional water supplies.
- C. Set the Oven Power Switch to **ON**. The interior of the Oven should illuminate and the Oven Blower Wheel should begin to rotate.
- D. Open the Oven Door. The Motor/Blower Wheel should come to a stop as the Door opens and the Micro Switch in the Door Jamb is released.

- E. Place a reliable oven thermometer on a baking pan in the center of the Oven.
- F. Close the Oven Door securely. The Motor/Blower Wheel should restart.
- G. Set the Oven Temperature Control to 350°F. The Temperature Control Indicator Light should illuminate and the Oven should begin heating. You may continue with the Oven Start-Up and even begin the Proofer Start-Up while the Oven heats.
- H. Turn the knob of the Oven Timer to 20 minutes, and then set it back to 5 minutes. Allow the Timer to count down and its Buzzer Alarm to sound.
- I. Check the thermometer reading against the Temperature (Bake) Control setting when the Control Indicator Light goes out. If the readings differ by more than 10° the Temperature Control may need a simple adjustment. Please call the NUVU® Service Department **BEFORE** attempting calibration or adjustment of the control.

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

- J. Return all Oven controls and switches to their **OFF** positions.



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!!!

***YOUR OVEN SHOULD NOW BE
READY FOR FULL OPERATIONS!!!***

OPERATING INSTRUCTIONS

- A. Set the Motor Speed Switch (if equipped) for the desired air flow and the Oven Power Switch to the **ON** position. Determine the recommended temperature for the product to be baked and set your Temperature Control accordingly. When the desired temperature is reached (approximately 15-20 minutes after start-up) the Oven Temperature Control Indicator Light will go out.

***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. It is not necessary to reset to pre-heat temperature with each load unless you are baking new items at a much higher temperature.*

- B. 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 stops at the ends of the Pan Slides). Keep the Oven Door *closed* unless loading or unloading to maintain Oven temperature and minimize energy usage.
- C. Set the 60–Minute Timer for the estimated baking time less one to two minutes. This will assure an indication from the Buzzer Alarm prior to the actual end of the baking cycle and help prevent over-baking.
- D. 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.

DIGITAL TIMER OPTION:

Set the baking time required with the small push button on the timer. The yellow display is the setting time and the red display is the countdown time (Ex: 25 minutes = set 2500 on green display).

After setting: Push the **START/STOP** button then, when the time is expired, the buzzer will ring.

Push the **START/STOP** button again to stop the buzzer.

If you want to restart the time in the middle of the countdown, press on the yellow **RST** button on the timer.

INTERNAL STEAM OPTION:

This option uses a push-and-release Steam Switch to activate an internal interval timer along with a Solenoid Valve. This allows a fine water mist to be sprayed into the Oven Blower Wheel where it is immediately vaporized and circulated throughout the hot Oven.

The INTERNAL STEAM option can be utilized any time in the processing cycle (at the beginning, in the middle, or at the end).

To operate the INTERNAL STEAM option:

- A. Increase the setting of the Oven Temperature Control just enough so that the Temperature Control Indicator Light comes on. The Oven should be heated to at

least 200°F.

- B. Press and release the spring-loaded Steam Switch to activate the internally-timed water spray. The Solenoid Valve will open, allowing water to be sprayed into the hot Oven where it flashes into steam. The water spray will automatically discontinue after a few seconds. The Steam Switch can be pressed again to repeat the process as many times as you feel necessary.
- C. Reset the Oven Temperature Control back to the original temperature (if necessary).

COOK-N-HOLD OPTION:

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

The 24-Hour Timer along with both the Temperature Control and Hold Control must be set in order for you to utilize the COOK-N-HOLD option features of your NU-VU® Oven. The Oven Temperature Control must be set at the desired initial cooking temperature. The Hold Control must be set at the temperature you wish the product to be held at.

***IMPORTANT:** Your NUVU® Oven is well insulated and will maintain the original cook temperature for ½ hour to 1 hour depending on the product, product density and load size. The temperature will not instantly drop to the hold setting at the end of the timed cook cycle. Plan your cook temperature, cook time and hold temperature accordingly to obtain the best product!*

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

- A. Set the Oven Power Switch to **ON**.
- B. Set the Oven Temperature Control to the desired cook temperature.
- C. Set the 24-Hour Timer for the length of time you want your product to cook.
- D. Set the Hold Control to the desired holding temperature.
- E. At the expiration of the cooking time the Hold 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 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.*



IMPORTANT: YOUR OVEN WILL NOT HEAT IF THE 24 HOUR TIMER IS SET TO OFF. THE OVEN TEMPERATURE CONTROL WILL FUNCTION ONLY WHEN THE 24 HOUR TIMER IS SET FOR A RUN TIME BETWEEN "1" AND "24". THE HOLD CONTROL WILL FUNCTION ONLY WHEN THE 24 HOUR TIMER IS SET TO "0".

MAINTENANCE AND CLEANING GUIDE

MAINTENANCE:

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

- o Proper installation of the equipment.
- o Correct application and usage of the equipment.
- o Thorough cleaning on a regular basis.

CLEANING:

Your RM/RA series model should be cleaned daily or as soon as possible after a spill has occurred. It is essential to maintain a clean unit, especially if the public views the unit in your place of business. The following general guidelines should be used for cleaning:

OVEN - -

- o The Oven Door glass may be cleaned with any good glass-cleaning formula. The two panes of glass easily separate without the use of tools. Simply secure the door with one hand, place the other hand in the center bottom of the inner door and lift up and out. The inner door will hinge away from the outer door. Be sure to wipe down the Door Frame, and to clean behind the Door Gasket on the inside of the Oven Door.



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



- o The Oven interior should be wiped out daily. Remove the Oven Element Cover once a

WARNING: WE TRY TO “BURN OFF” ANY MANUFACTURING OILS INSIDE OF YOUR OVEN BEFORE SHIPMENT. HOWEVER, SOME OILS MAY REMAIN, CAUSING YOUR OVEN TO SMOKE DURING INITIAL OPERATION. SIMPLY ALLOW THE OVEN TO RUN AT 350°F FOR AN HOUR OR TWO TO COMPLETE THE BURN-OFF AND THE SMOKING SHOULD STOP. WE APOLOGIZE FOR ANY INCONVENIENCE THIS MAY CAUSE.

month for inspection and cleaning (if you have the INTERNAL STEAM option you should remove, inspect and clean the element Cover weekly):

- 1) Remove the thumbscrews along the top edge and pull the Element Cover down.
 - 2) Pull the Element Cover out through the front of the Oven.
- o Inspect the Oven ceiling, the Blower Wheel, the Sidewalls and the Element Cover for mineral deposits. Wipe these parts down with hot water and a mild soap, followed by a rinse with clean fresh water and a mild sanitizing agent; wiping the interior dry will help to prevent water spotting. Water spotting and any other mineral deposits should be

- removed with any mild mineral removal agent as soon as they are noticeable.
- o Replace the Oven Element Cover; make sure the small lip on the back of the Element Cover slides into the support strip welded to the ceiling of the Oven and that the Element Cover is pushed all the way back and up for a tight fit. Secure it in place with the thumbscrews.
 - o The Oven Sidewalls should be removed on an as-needed basis for interior cleaning and mineral removal. Replace them the same way as the Element Cover (small back lip in the support strip, tight to the sides and all the way back).

EXTERIOR - -

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

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

*** * * CAUTION * * ***

NUVU@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.

SERVICE AND REPLACEMENT GUIDE

Your RM/RA series model 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 5:00 p.m. (Central Standard Time) should you find yourself with a situation or problem. Call NUVU® at (906) 863-4401 and ask for the Service Department to order replacement parts, ask questions, or offer comments.

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.

REPLACEMENT PARTS LIST

(RM/RA SERIES)

Reference #	Description	Replacement Part #
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ELECTRICAL COMPONENTS:

1	Power Terminal Block (each pole)	50-1332
2	Ground Lug	50-1329
3	Light Fixture 240v & 12v:	
	Socket, globe, gasket, bulb 240v.....	252-7005
	Replacement bulb only 240v	50-1025
	Light Cover Globe only 240v.....	50-1021
	Light Cover Gasket only 240v.....	70-0354-A
	Socket, globe, gasket, bulb 12v.....	112-9175
	Replacement bulb only 12v	50-1568
	Light Cover Globe only 12v	50-1447
	Light Cover Gasket only 12v	112-0318-A
	12v light transformer.....	112-9184
4	Oven Heating Element:	
	208v, 3500w	60-0149-A
	240v, 3500w	60-0150-A
5	Oven Motor	250-1063
6	Motor Speed Board	66-1080
7	Door Micro Switch	252-2004
8	Cooling Fan 230V	66-9013
9	Thermal Overload Safety	66-1114
10	Power Switch	66-3008

RM SERIES COMPONENTS:

11	Contactors	66-2017
12	Temperature Control	252-5008
	Control Knob	252-2003
13	Temperature Control Sensor	252-3001
14	Temperature Control Indicator Light 230V	50-0030
15	Timer, 60-Minute 230V 50hz	252-1020
	Timer, 60-Minute 230V 60hz	252-1019
	Timer Knob	253-2002
16	Buzzer Alarm 240V	66-1113
17	Motor Speed Switch	50-1392

RA SERIES COMPONENTS:

18	Solid state relay.....	66-2003
19	Power supply	50-0947
20	Temperature control sensor	66-1038
21	PLC	66-1152
22	Touch screen.....	66-1148

INTERIOR COMPONENTS:

27	Blower Wheel	50-0408-A
28	Oven Element Cover	07-0242-B

DOOR COMPONENTS:

29	Door	07-9030
29	Latch	50-1360
30	Catch Old Style.....	50-0421-1
	New Style	98-9439
31	Door Gasket	254-1001

GENERAL EXTERIOR COMPONENTS:

32	Side Access Panel	07-0222
33	Outside Top:	
	Solid back	07-0224-A
	Pass Through	07-0223-A
34	6" adjustable leg	50-0555
35	Water Inlet Fitting	31-0058

INTERNAL STEAM OPTION COMPONENTS, RM series:

36	Steam Switch	50-1356
37	Water Supply Solenoid Valve 230V	50-0307-1
38	Water Injection Nozzle	31-0033
39	Steam Injection Timer 230V	50-0691
40	Racks	4FM7023P

