



**NU-VU® Model:**

**X5**

Oven / Proofer

***A Quality Product Made in the U.S.A.***

by:

**NU-VU® Food Service Systems**

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# RECEIPT AND INSTALLATION

## RECEIPT:

It is essential to inspect the unit immediately when it arrives. NU-VU® has placed instructions on the packaging to help avoid damage in transit. However, accidents 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 NU-VU® at (800) 338-9886 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. If any damage is noted after the driver leaves immediately contact the freight company and NU-VU® Food Service Systems.
- E. Check the Door(s). Make sure each Door closes completely, and that the Door Gasket seals firmly. If it does not close and seal properly please contact the NU-VU® Service Department for instructions and assistance in any required adjustments.

## INSTALLATION PROCEDURES:

Record the Model Number and complete Serial Number of your unit in the spaces provided on page 6 of this manual. You will need these numbers if you should ever need to contact our Service Department concerning adjustments, replacement parts or other service needs. When calling for service or parts, try to be at the equipment location so that we can better assist you with your service or parts needs.

NU-VU® recommends that your X5 model be installed by a licensed professional to ensure proper positioning and connections. Failure to install your X5 model properly may void your product warranty.

Attach the included Appliance Legs to the bottom of the unit. Each Leg stud screws into a threaded hole in each corner of the base. Make sure the unit sits level and solid.

Position the unit where it will be operated, allowing adequate clearances around the unit for proper cooling and operation. NU-VU® recommends a minimum clearance of 4" at the back and on each side of the Oven.

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 NU-VU® service department.

Move the unit out from its operating position and proceed with the service connections.

## Connection of Electrical Supply - -

**IMPORTANT: DO NOT CONNECT THIS UNIT IF YOUR POWER SOURCE DOES NOT MATCH THE REQUIREMENTS AS LISTED ON THE UNIT LABEL!**

This equipment must be installed and connected in accordance with all applicable federal, state, province, and/or local electrical codes having jurisdiction using properly rated all pole mains protection and all pole mains disconnect. All electrical connections must be made with **COPPER WIRE ONLY** in the correct gauge for the application. The unit may be connected either through a cord, plug and receptacle-type connection or direct wiring using flexible conduit. Allow enough slack in the wiring to allow for equipment to be moved during installation or any required maintenance and servicing.

**WARNING: ALL POWER MUST BE TURNED OFF AT THE ELECTRICAL SUPPLY WHILE THIS UNIT IS BEING CONNECTED!**

- A. 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.
- B. Attach the included Appliance Legs to the bottom of the unit. Each Leg stud screws into a threaded hole in each corner of the base.
- C. Position the unit where it is to be operated and adjust the Appliance Legs so the unit stands level and solid. NU-VU® recommends a minimum 4" spacing all around the sides and back of the unit when installed.
- D. Set the Power Switch to the **OFF** position.
- E. Connect your unit with the attached 250 volt/30 amp (Three Phase) or 250 volt/50 amp (Single Phase) Power Cord to a 250 volt/30 amp (NEMA 15-30R) (Three Phase) or 250 volt/50 amp (NEMA 6-50R)(Single Phase) receptacle. Allow enough slack in the Power Cord to allow for equipment to be moved about during installation and any future servicing.

**IMPORTANT: IN A THREE PHASE SYSTEM ANY WILD LEG (MORE THAN 120 VOLTS TO GROUND) MUST ALWAYS BE CONNECTED TO L-2!**

## 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 NU-VU® EQUIPMENT WARRANTY!!!**

**IMPORTANT:** NU-VU® strongly recommends that SOFT WATER ONLY be used in any unit requiring a water supply. Also, a good quality water filter **MUST** be installed in-line between the unit connection and the water supply to guard against clogging and mineral build-up in the components. This is extremely important in areas having hard water. The 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 NU-VU® Service Department at (800) 338-9886.

**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.**

# NU-VU® EQUIPMENT WARRANTY

NU-VU® products are warranted against defects in workmanship and materials from the original date of shipment only. NU-VU® does not warrant against any damage that may occur during shipment or storage of the equipment. Any claim for such damage must be filed against the carrier or storage company. No other express warranty, written or oral, applies. No person is authorized to give any other warranty or assume any other liability on behalf of NU-VU®, except by written statement from an officer of NU-VU®.

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

	<u>PARTS</u>	<u>LABOR</u>
Inside the United States and Canada	24 Months	24 Months
All other areas	24 Months	12 Months

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

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

## **PARTS:**

This limited warranty covers certain electrical, electronic and mechanical parts for the time periods shown 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. An RGA # is require for parts being returned. 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 and used in a manner authorized by NU-VU®.

## **LABOR:**

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

This warranty covers the replacement and installation of parts and components which are included under **PARTS** for the time period listed above. 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:

### STANDARD TIME ALLOWANCES FOR WARRANTY REPLACEMENTS

<u>Change performed</u>	<u>Change time</u>	<u>Test time</u>	<u>Total time</u>
Oven Heating Element	1 hr.	½ hr.	1½ hr.
Oven Motor	1 hr.	½ hr.	1½ hr.
Programmable Controller	½ hr.	½ hr.	1 hr.
Control Sensor	½ hr.	½ hr.	1 hr.
Proofer Heating Element	½ hr.	½ hr.	1 hr.
Contacto	½ hr.	5 min.	½ hr.
Proofer Motor	½ hr.	5 min.	½ 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 EQUIPMENT IS SET UP AND OPERATING PROPERLY!**

## WARRANTY LIMITATIONS:

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

- Normal operational wear and tear on the following parts -
  - ┌ Light bulbs
  - ┌ Door gaskets
  - ┌ Door handles and catches
  - ┌ Fuses
- Damage attributable to customer abuse, including -
  - ┌ Proofer water pan allowed to run dry and burn.
  - ┌ Proofer fan motor damaged from not following outlined Dry-Out Procedure.
  - ┌ Lack of regular cleaning or maintenance.
- Power supply problems, including -
  - ┌ Insufficient or incorrect voltage.
  - ┌ Damage to electrical components caused by a power surge or spike.
  - ┌ Incorrect installation (i.e., equipment not supplied with separate neutral or ground as required, 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.
- Operational problems resulting from customer's failure to follow established procedures outlined in the Owner's Manual.
- A service call if nothing is found to be wrong (any returned parts work as per spec when tested).
- Recalibration of temperature and humidity controls (all controls are carefully calibrated and tested at our facility before shipment).
- Any equipment moved from the place of original installation unless NU-VU® agrees in writing to continue the warranty after the relocation.
- Ongoing operational adjustments due to changing environmental conditions or normal wear and tear.
- Any overtime charges. NU-VU® will pay straight time only for any work performed on NU-VU® equipment.

Products must be installed and maintained in accordance with NU-VU® instructions. Users are responsible for the suitability of the products 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 immediate control. Claims against carrier damage in transit must be filed by the buyer; therefore, the buyer **must inspect** the product immediately upon receipt.

***THE USE OF NON-OEM REPLACEMENT PARTS WITHOUT PRIOR EXPRESSED WRITTEN AUTHORIZATION FROM NU-VU® WILL VOID ANY AND ALL WARRANTIES.***

***THIS WARRANTY DOES NOT COVER ADJUSTMENTS DUE TO NORMAL ON-GOING USE OF THE UNIT!!!***

**PARTS RETURN PROCEDURE 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 replacement part. An RGA # is require for parts being returned.
- Package all return parts securely so that in-transit damage cannot occur.
- Prepay shipment. Any parts returned collect will be refused by our receiving department. Credit will be considered on proper returns only.
- As soon as parts are tested and confirmed to be defective credit will be issued against them.
- If the engineering test shows the component is not defective and is in good working condition it may be returned to you along with your request for payment.

Please use this space to record the Model Number and complete 12-digit Serial Number from the nameplate on the side of your NU-VU® equipment. You will need both of these numbers if you ever need to contact our Service Department concerning adjustments, replacement parts or other service.

Model Number:  X  -  5

Serial Number: \_\_\_\_\_



# 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.

## X5 DRY-OUT PROCEDURE:

- A. WIPE UP ANY STANDING WATER IN THE OVEN!
- B. Run the "End Of Day" program.

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

## CLEANING:

Your X5 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 and with the other hand pull the inner door. The inner door will hinge away from the outer door.

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

- The Oven interior should be wiped out daily
- 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.

**EXTERIOR - -**

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

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

**\* \* \* 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.