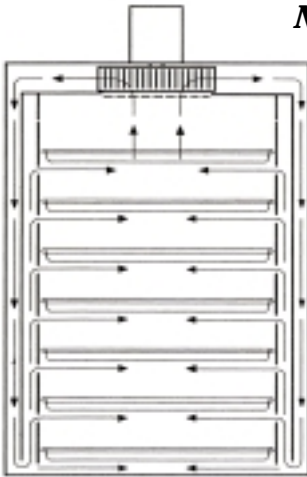


OP-4/8

Oven / Proofer

STANDARD FEATURES:

- V-AIR® technology
- Vented dual pane oven door
- AutoMist® humidity system in proofer
- Closed loop humidity control in proofer
- "Slam Cam" door handles
- Field reversible doors
- Tempered glass doors
- Silicone rubber gasket on doors
- Casters
- Overflow drain and pan



No More Pan Turning

Exclusive V-AIR® Flow System



V-AIR® is even baking, top to bottom, side to side, front to back.



AutoMist® Humidity System in proofer which eliminates the need for a water pan or reservoir.

OPTIONS:

- Internal Steam
- Manual fill humidity in proofer
- Product Probe
- Warmer in Proofer



Optional Features: Internally Generated Steam to provide moisture for your baking process.



NU-VU® Food Service Equipment
5600 13th Street, Menominee, MI 49858
Phone: 906-863-4401 • Fax: 906-863-5889
www.nu-vu.com • E-mail: sales@nu-vu.com

CONSTRUCTION:

- Welded stainless steel construction
- Minimum of 3" insulation
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through top

CONTROLS:

Digital (OP-4/8A)

- 10 Menu multi-level programmable controls for oven/proofer
- 5 Quick keys for pre-sets
- Indicator lights for thermostats
- Microswitch fan motor cut-off
- 3 fan speeds
- Separate timers for oven & proofer
- Separate heat and humidity controls for proofer

Manual (OP-4/8M)

- Solid state manual controls
- Indicator lights for thermostats
- Microswitch fan motor cut-off
- 2 fan speeds
- Separate timers for oven & proofer
- Separate heat and humidity controls for proofer

DOOR SWING: • Oven: 30-1/2" • Proofer: 30-1/2"

CLEARANCE: • Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site.
- 208 or 240 Volt single or three phase is standard. Please specify at time of order.
- A 1/4" waterline is required. A water filtration system should be used to minimize mineral build-up. Contact factory for specifications.

SHIPPING WEIGHT: • 575 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

	Height	Width	Depth
Exterior	78-3/16"	30-1/16"	38-1/16"
Interior			
Oven	18-1/16"	18-1/4"	28-1/2"
Proofer	30-1/4"	18-1/2"	28-1/2"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	4	8	4"
Proofer	8	16	3-1/2"

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
L1	33	18	29	15
L2	40	29	36	36
L3	n/a	26	n/a	21

