

NU-VU[®] FOOD SERVICE SYSTEMS

For NU-VU[®] Model:

XO-1

Half-Size Moving Air Oven

OWNER'S MANUAL

Revised: _____ MENOMINEE, MICHIGAN 49858

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XO-1

Half-Size Moving Air Oven

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ABOUT NU-VU® EQUIPMENT

NU-VU® as a product line has been in existence for over twenty-five 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. Seminars for both dealers and customers are available either on-site in Menominee, at the dealer's showroom, or on the customer's premises.

NU-VU® has, over a period of time, developed a series of Ovens, Proofers, Steamers, Smokers and Warmers designed to provide maximum performance with minimum energy requirements and care by the operator.

NU-VU® has combined quality construction, superior performance, long life components, multiple use operation and amplified operating procedures to produce the finest equipment available. This means the end user has the best of ALL worlds.

NU-VU® equipment offers the widest range of options by the use of different air flow systems in conjunction with heat, moisture, steam and/or smoke, and can provide a wide range of equipment with any of these features:

- Bakery Ovens with either INTERNAL or EXTERNAL STEAM generating capabilities. These Ovens may be equipped with the NU-VU® COOK-N-HOLD option 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 moisture and heat generating units with either manual fill or automatic humidity systems.
- General purpose Proofer/Warmers for reconstituting, slow cooking, holding and/or steaming.

AVAILABILITY AND TESTING:

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

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

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If contacted, NU-VU® will provide information on the nearest location and availability. In the event that a customer desires to test a unit at his place of business arrangements can be made based on a specifically defined program. If a customer wants to try a specific product arrangements can be made to determine what conditions are necessary for baking or cooking so 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.

CONSTRUCTION:

All Ovens of the XO series are constructed of stainless steel both inside and outside. All of the exterior shell or frame members and the internal shells are welded to provide long life construction, durability and rigidity. Components such as temperature controls, timers, switches, motors, 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 directly from the factory or delivered from a dealer, unless sold at a show or after a test or demonstration. Unless otherwise agreed to by NU-VU® freight is paid by the buyer F.O.B. 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® works closely with all of its customers in tracing shipments to speed deliveries and minimize handling. NU-VU® employs the latest accepted packaging standards to ensure that your equipment arrives in excellent condition. However, damage may still occur due to accident or mishandling by the freight company. For this reason it is necessary for the receiving party to immediately do a thorough inspection of the equipment when it arrives.

NU-VU® MODEL XO-1:

The NU-VU® XO-1 is electrically powered and operated, and generally does not require a hood. However, the final decision as to hood requirements will always rest with your local authorities.

The XO-1 can be used for the following bakery products:

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

and many other miscellaneous products.

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, fan speed, temperature, proofing conditions and environmental conditions.

All XO series Ovens are designed for the following:

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

Your NU-VU® XO-1 Oven is equipped with a solid state Temperature Control and a 60-Minute Timer. Use of a reversible Motor/Blower Wheel as a standard feature in the XO-1 Oven provides a slower air flow for delicate bakery items, as well as slow-cook capability for meats, fowl, fish, etc.

Your XO-1 may also be equipped with an optional Condensing Reservoir. This is attached to the right side of the unit, and can be used to aid in the removal of vaporized grease and moisture. Units equipped with the optional Condensing Reservoir are vented through the right side instead of out the back.

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, 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 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 (906) 863-4401 immediately after filing a freight claim.
- C. Uncrate the unit carefully and check the entire unit (top, front, back and both sides) 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 NU-VU[®] Food Service Systems.
- F. Check the Oven Door. Make sure the Door closes completely, and that the Door Gasket seals firmly (refer to the *DOOR TEST PROCEDURE* in the *SERVICE AND REPLACEMENT GUIDE*). If the Gasket does not seal correctly please contact the NU-VU[®] Service Department for instructions and assistance in any required adjustments.

INSTALLATION AND INITIAL START-UP:

- 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 1" spacing all around the sides and back of the unit when installed.
- D. Carefully set all Controls and Switches to the **OFF** position.
- E. Connect your unit with the attached 120 volt/20 amp Power Cord to a 120 volt/20 amp receptacle (NEMA 5-20R or the equivalent). Allow enough slack in the Power Cord to allow for equipment to be moved about during installation and any future servicing.
- F. Set the Motor Reversing Switch to **LO**, then set the Power Switch to the **ON** position. The Blower Wheel should rotate in a clockwise direction.
- G. Open the Oven Door. The Blower Wheel should slow to a complete stop.



IMPORTANT NOTICE: ALLOW THE BLOWER WHEEL TO COME TO A COMPLETE STOP BEFORE REVERSING THE OVEN MOTOR. FAILURE TO DO SO MAY RESULT IN DAMAGE TO THE MOTOR OR SWITCH!

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- H. Set the Motor Reversing Switch to **HI**, then close the Oven Door. The Blower Wheel should now rotate in a counter-clockwise direction.
- I. Set the Temperature Control to 300°. The Temperature Control Indicator Light will illuminate and the Oven will begin to heat up.
- J. Set the Timer to 5 minutes and allow it to count down to **0**. The Buzzer 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*.
- K. Remove the Side Access Panel to expose the Power Cord connections. Use a multi-meter to measure the amperage on the power supply lines. Compare these readings to the label on the side of your unit. If the readings and label differ by any great amount turn the unit **OFF** and call the NU-VU[®] Service Department immediately at (906) 863-4401. Carefully replace the Side Access Panel if the amp readings and label coincide.
- L. Place an accurate and reliable oven thermometer in the center of the Oven and allow the Oven to heat to 300°. Compare the thermometer reading and the Temperature Control setting when the Temperature Control Indicator Light goes out. If they differ by less than 10° the Oven is ready for use. If there is a difference of 10° or more you may wish to adjust the Temperature Control calibration. *Please call the NU-VU[®] Service Department at (906) 863-4401 before attempting to recalibrate the Temperature Control!!!*
- M. If you have the optional Condensing Reservoir, attach the 90° elbow of the included vent pipe extension to the threaded end of the Vent on the right side of the XO-1. Position the Reservoir on the side of the XO-1 so that the vent pipe extension fits down into the Reservoir, then slip the heads of the mounting screws into the keyed slots in the side of the Reservoir. Fill the Reservoir with cool clean tap water to a maximum of 1" from the top of the Reservoir. The vent pipe should extend down into the water.



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



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.

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OPERATING INSTRUCTIONS

The quality of the product you take from your NU-VU® XO-1 Oven depends on several factors:

- Initial product quality
- Proper storage and handling
- Proper preparation and proofing
- Correct baking time
- Correct baking temperature

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.

When using yeast products it is important that they be properly prepared. Your equipment cannot correct *improper procedures* and *poor dough product*. The manual or instruction book you receive from your frozen dough supplier should give general instructions for baking times and temperatures. Or, the following chart may be used as a general guide:

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

It will be necessary for your to do some testing to determine your final conditions since your recipes may vary and your desired product appearance is one of choice.

Your XO-1 is equipped with a Fan Reversing Switch. There are two (2) positions for the Fan Reversing Switch:

1. **HI** (Motor rotation is counter-clockwise; air velocity and volume are highest)
2. **LO** (Motor rotation is clock-wise; air velocity and volume are lower)

The Blower Wheel is designed to give different air velocities as the rotation direction is changed. Reversing the rotation of the Blower Wheel does not reverse the direction of the air flow inside the oven. The **HI** setting will give the highest velocity of heated air while the **LO** setting will deliver less air at a lower velocity. Different air speeds may be employed for different products. Generally speaking the **HI** setting will be used for dough products such as breads, rolls, croissants, Danish, etc., while the **LO** setting may be used for cookies or delicate cakes. Only you can determine the optimum motor speed selection for your desired end results.

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IMPORTANT NOTICE: ALLOW THE BLOWER WHEEL TO COME TO A COMPLETE STOP BEFORE REVERSING THE OVEN MOTOR. FAILURE TO DO SO MAY RESULT IN DAMAGE TO THE MOTOR OR SWITCH!!!

In addition, your XO-1 is equipped with a Micro Switch. This Switch is mounted in the door jamb and is designed to reduce heat loss by stopping the rotation of the Blower Wheel whenever the Door is opened.

Follow these general instructions for proper baking results:

1. Determine the product to be baked.
2. Check the recommended temperature for the items to be baked and set your Temperature Control accordingly.
3. If your XO-1 is equipped with the optional Condensing Reservoir, make sure it is attached to the right side of the Oven, and that it is filled with cool clean tap water to about 1" from the top of the Reservoir.
4. Load your Oven carefully. Push the pans all the way to the rear of the Oven. Keep the Oven Door **CLOSED** unless loading or unloading to maintain oven temperature and minimize energy usage.
5. Set the Timer for the estimated baking time less one to two minutes. This will assure an indication from the Buzzer prior to the actual end of the baking time and help prevent over-baking.
6. 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.



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!!!

7. You may bake several different items at the same time, but each individual pan should have the same type of product on it and be panned in the same manner.
8. Whenever the baking is completed for the day, or for an extended period, the Oven Temperature Control should be turned to the **OFF** position and the Power Switch set to **OFF** (see the *DAILY DRY-OUT PROCEDURE* in the *MAINTENANCE AND CLEANING GUIDE*).



IMPORTANT: THE OVEN MOTOR MUST ALWAYS BE RUNNING WHENEVER THE OVEN TEMPERATURE CONTROL IS ON EXCEPT WHEN THE OVEN DOOR IS OPEN TO LOAD OR UNLOAD YOUR PRODUCT!!!

MAINTENANCE AND CLEANING GUIDE

MAINTENANCE:

NU-VU[®] equipment is designed to last for years of useful service. Careful consideration is given in selecting components for durability, performance and ease of maintenance. For example, the Oven Motor has sealed bearings and never needs 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.

OVEN DRY-OUT PROCEDURE:

- A. Wipe up any standing water, both inside and outside of the Oven.
- B. Set the Temperature Control and Power Switch to **OFF**.
- C. Leave the Oven Door open as far as possible. The residual baking heat will dry out any moisture that may be trapped in the insulation or other components of the Oven.
- D. Close the Oven Door most of the way, but leave it slightly open while the Oven is not in use.



IMPORTANT: THESE DRY-OUT PROCEDURES MUST BE CARRIED OUT DAILY TO HELP MAINTAIN YOUR EQUIPMENT IN THE BEST POSSIBLE CONDITION. THE REMOVAL OF ALL RESIDUAL MOISTURE IN THE EQUIPMENT RETARDS ANY CORROSION OR DETERIORATION OF THE INSULATION AND ELECTRICAL COMPONENTS AND EXTENDS THE USEFUL SERVICE LIFE OF YOUR NU-VU[®] EQUIPMENT!!!

CLEANING:

Your XO-1 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 Door can be removed for ease of cleaning by opening the Door until it is perpendicular to the face of the unit and then lifting the Door straight up. All glass should be cleaned 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 interior (including the Door Jamb and optional Condensing Reservoir) should be cleaned on a regular basis with mild soap and hot water followed by a thorough rinse with clean fresh water. Wipe all items dry to prevent water spotting.

*** * * 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 sealing compound in the Oven 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.

*** * * NOTICE * * ***

NATIONAL SANITATION FOUNDATION GUIDELINES REQUIRE THAT ALL INTERIOR PARTS BE REMOVABLE WITHOUT THE USE OF TOOLS. THIS EQUIPMENT HAS BEEN FACTORY ASSEMBLED TO SAFELY ACCOMMODATE ROUGH HANDLING THROUGH SHIPMENT AND ORIGINAL INSTALLATION. AFTER ANY MAINTENANCE, CLEANING OR REQUIRED SERVICE WORK THE INTERIOR SHEET-METAL PARTS SHOULD BE RE-ASSEMBLED AND FASTENED HAND-TIGHT ONLY, BUT STILL REMAIN TIGHT ENOUGH TO PREVENT ANY RATTLE OR MOVEMENT OF PARTS.

SERVICE AND REPLACEMENT GUIDE

Your NU-VU® XO-1 has been designed to be serviced quickly and easily. In fact, any individual with average mechanical ability can do the work. Call NU-VU® at (906) 863-4401 and ask for our Service Department to order replacement parts, ask questions, or offer comments.

Our Service Department is available to you Monday through Friday from 7:00 a.m. to 5:00 p.m. (CST) should you find yourself with a situation or problem other than we have outlined. Our technicians are also available via pager from 7:00 a.m. to 10:00 p.m. during week-ends and holidays.

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.

TEMPERATURE CONTROL, How to Adjust:

- A. Place a reliable thermometer (or the thermocouple of a test instrument) on a pan in the center of the Oven. Turn the unit **ON** and set the Temperature Control [14] 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 when the Temperature Control Indicator Light [16] goes out. If there is a difference of more than 25° you may need to recalibrate the Temperature Control. Please call the NU-VU® Service Department at (906) 863-4401 for the proper calibration procedures before attempting to re-calibrate the Oven!!!
- C. If the difference is less than 25° a simple dial adjustment may solve the problem:
 1. Remove the Knob of the Temperature Control by pulling it straight out from the face of the Control Access Panel [40].
 2. On the back of the Knob you will see two screws. Use a phillips screwdriver to loosen these screws from ¾ to 1 full turn, *but do not remove them!*
 3. Hold the black Knob securely with the back of the clear plastic dial toward you. To increase the temperature inside the Oven 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. 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, please call the NU-VU Service Department for advanced instructions on calibrating the control circuit board itself.

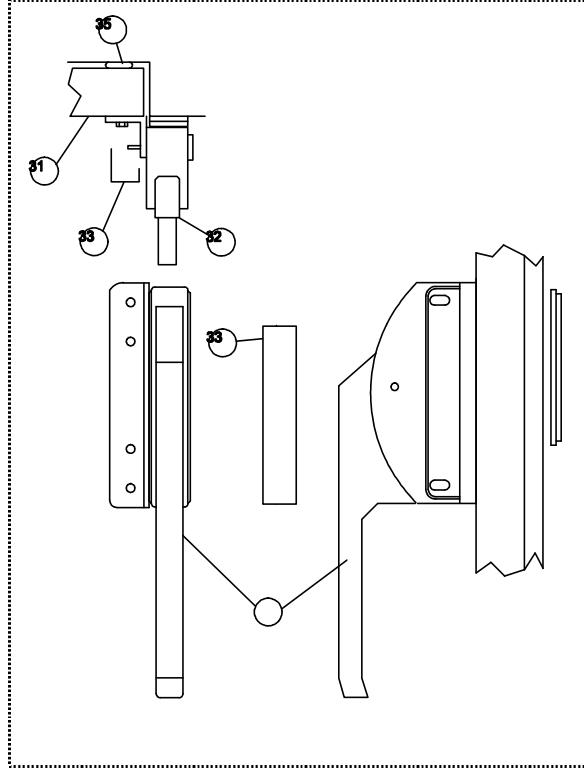
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DOOR LATCH, How to Adjust:

Determine if the Oven Door [31] is fitting too loose (it will leak steam and hot air past the Gasket) or too tight (it will not close properly, or will "pop" open unexpectedly). If it is too loose the Door Latch [32] 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 [33] with a $\frac{1}{2}$ " wrench. Pull the Latch Cover straight out from the Door to remove it and then 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 three mounting screws with the other hand. Back the screws out approximately three full turns.
- D. CAREFULLY move the Door 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 three 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 $1\frac{1}{2}$ 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 [35] and Door Jamb and close the Door.
- C. Slowly pull the paper strip out. You should feel some resistance as you pull the strip from between the Gasket and Door Jamb of a properly adjusted Door. Test the fit at regular 2" to 3" intervals around the entire Door.
 1. 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 or the Door Jamb has been bent in.
 2. If you feel HEAVY resistance at a particular spot the Door is too tight or the

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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 (906) 863-4401. Ask for the Service Department.



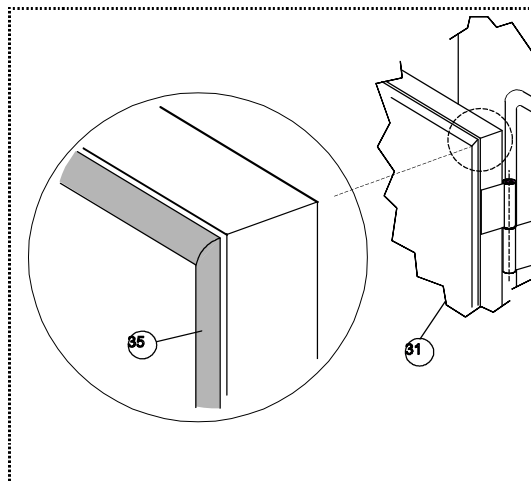
IMPORTANT: DO NOT DISASSEMBLE THE ACTUAL DOOR FRAME WHEN REPLACING OR REPAIRING THE DOOR GASKET!!!

- 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.
- 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



IMPORTANT: DO NOT STRETCH OR PULL ON THE GASKET DURING INSTALLATION. THIS WILL LATER CAUSE THE TRIMMED CORNERS TO SEPARATE AND PULL APART!!!

- E. Use a sharp knife or a single-edged razor blade to cut the ends of the Gasket at a 45° angle (you can use the mitered corner joint on the Door as an angle guide). Cut the Gasket about ¼" longer than the required length and work the excess back into the slot. This extra Gasket will help to create a nice tight corner joint, and allows for any follow-up trimming that may be necessary.
- F. Work your way around the entire Door (or the section of the Door having the Gasket replaced). Make sure the Gasket is just tight into the corners. A bulging joint or pucker along the Gasket indicates a Gasket section that is cut too long. Joints that pull apart indicate a Gasket section (or sections) that is cut too short.



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

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- G. Seal the corner joints after the entire Gasket is properly fitted. Pull the joints apart only enough to put sealant on *all the cut edges only*. Allow the Gasket joint to come together. Smooth out any excess sealant to form a smooth surface on the face of the Gasket. Add more sealant to any spots as necessary and smooth them down.
- H. A quality sealant will be dry to the touch and tack-free in one to two hours after application. However, it will not be completely cured until six to eight hours later. We recommend that you wait until after your sealant is completely cured before using your Oven.



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

NU-VU® EQUIPMENT WARRANTY

THIS IS THE STANDARD WARRANTY THAT APPLIES TO ALL NU-VU® EQUIPMENT WITH THE FOLLOWING EXCEPTION: DUE TO IT'S SMALL SIZE THE XO-1 WILL NOT ALLOW THE CHARGING OF TRAVEL TIME BY A SERVICE AGENCY. IF YOUR XO-1 OVEN REQUIRES THE ATTENTION OF A SERVICE TECHNICIAN WE REQUEST THAT YOU TAKE THE UNIT TO YOUR APPROVED LOCAL SERVICE AGENCY YOURSELF.

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 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 by NU-VU® Food Service Systems.

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

PARTS - -

This warranty covers electro-mechanical, mechanical and electronic components including hinges, thermostats, sensors, heating elements, power terminal blocks, timers, buzzers, micro-switches, motors, motor speed controls, rocker switches, doors, blower wheels, and similar components. Defective parts or components are warranted for a period of *TWELVE (12) MONTHS* from the date of shipment. Customers who maintain an open account may purchase replacement parts against their account. MasterCard, Visa and American Express credit cards are also accepted.

The return of defective parts is required. The return of a defective part or component must be made prior to the issuance of a credit on an open account. If a part that is returned tests satisfactory in the NU-VU® factory or at an authorized NU-VU® dealer or service agency, NU-VU® may withhold issuing credit. Replacement parts will be warranted for a period of *ninety (90) days* provided they are installed in a manner authorized by NU-VU®.

LABOR - -

We require that you call our NU-VU® Service Department at (906) 863-4401 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 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 of shipment. This coverage is limited to the normal labor rate times the allowable hours for performing the work as set forth in the following listing:

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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.
Oven Heating Element	1 hr.	½ hr.	1½ hr.
Thermostat and Sensor	¾ hr.	½ hr.	1¼ hr.
Timers and/or Buzzer	½ hr.	5 min.	½ hr.
Power/Motor Reversing Switch	¼ hr.	5 min.	¼ hr.
Indicator Light	¼ hr.	5 min.	¼ hr.

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 at (906) 863-4401. 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:

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

- Parts damaged in shipment beyond the confines of the NU-VU® factory.
- Normal operational wear and tear on the following parts -
 - ☐ Light bulbs and fuses
 - ☐ Door handles, catches and gaskets
- Damage attributable to customer abuse, including but not limited to -
 - ☐ Proofer water pan allowed to run dry and burn
 - ☐ Proofer fan motor damaged from not following outlined Dry-Out Procedure
 - ☐ Lack of regular cleaning and/or maintenance
 - ☐ Leaks resulting from the removal of sealant in the unit
- 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

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- ☰ 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 wrong is found (parts still work 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.

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 carriers 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 ANY ADJUSTMENTS
REQUIRED DUE TO NORMAL ON-GOING USE!!!***

PART 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 replacement part. Complete and return this Return 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.

REPLACEMENT PARTS LIST

(XO-1)

Reference# Description Replacement Part #

ELECTRICAL COMPONENTS:

1	Power Cord Assembly	50-0375
2	Temperature Control Circuit Board.....	252-5001
3	Temperature Control Sensor.....	252-3001
4	Motor Assy w/blower wheel.....	250-1003
5	Heating Element.....	60-0062-2-D
6	Cooling Fan.....	50-0666
7	Relay Switch (20 amp DPDT).....	50-0433
8	Thermal Overload Safety (Auto Reset).....	66-1047
9	Door Microswitch	252-2004

CONTROLS:

10	Power Switch.....	50-1355
11	Motor Reversing Switch	50-1357
12	Temperature Control	252-5001
	Temperature Control Knob.....	50-0727
13	Temperature Control Indicator Light.....	50-0029
14	Timer	
	60-Minute Mechanical (120V, 60Hz).....	252-1004
	60-Minute Mechanical (220V, 60Hz).....	252-1019
	60-Minute Mechanical (230V, 50Hz).....	252-1020
	Timer Knob	50-1277
15	Buzzer.	252-1003
	Buzzer Knob.....	50-0727

INTERIOR COMPONENTS:

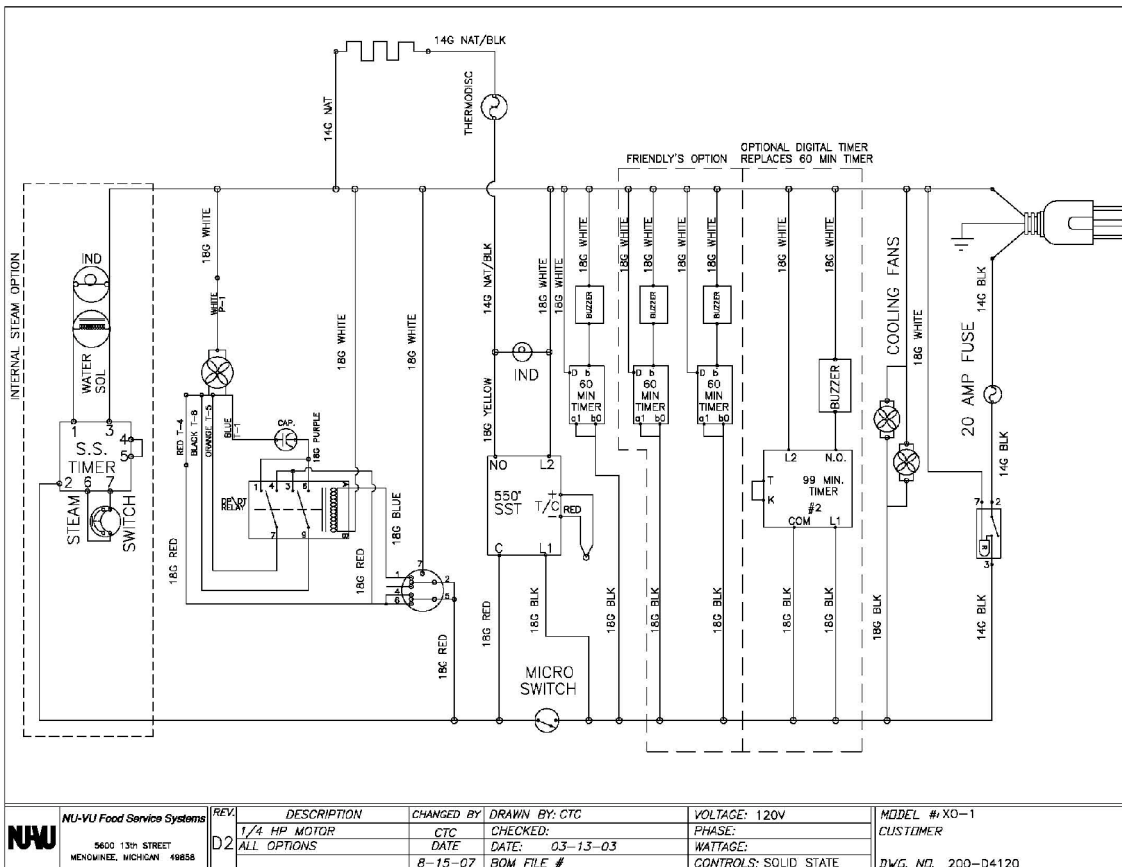
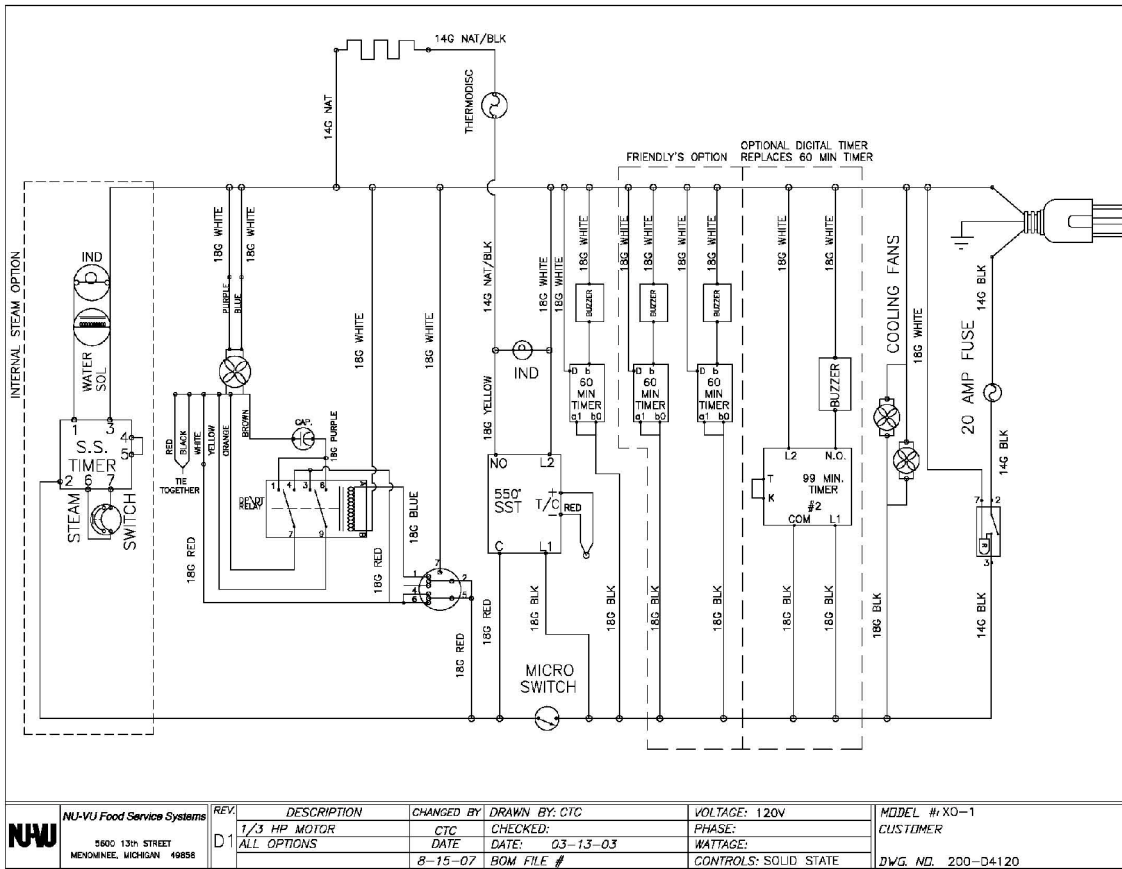
16	Side Rack/Element Cover Assembly.....	98-9308
17	Side Rack (Left)	35-0039

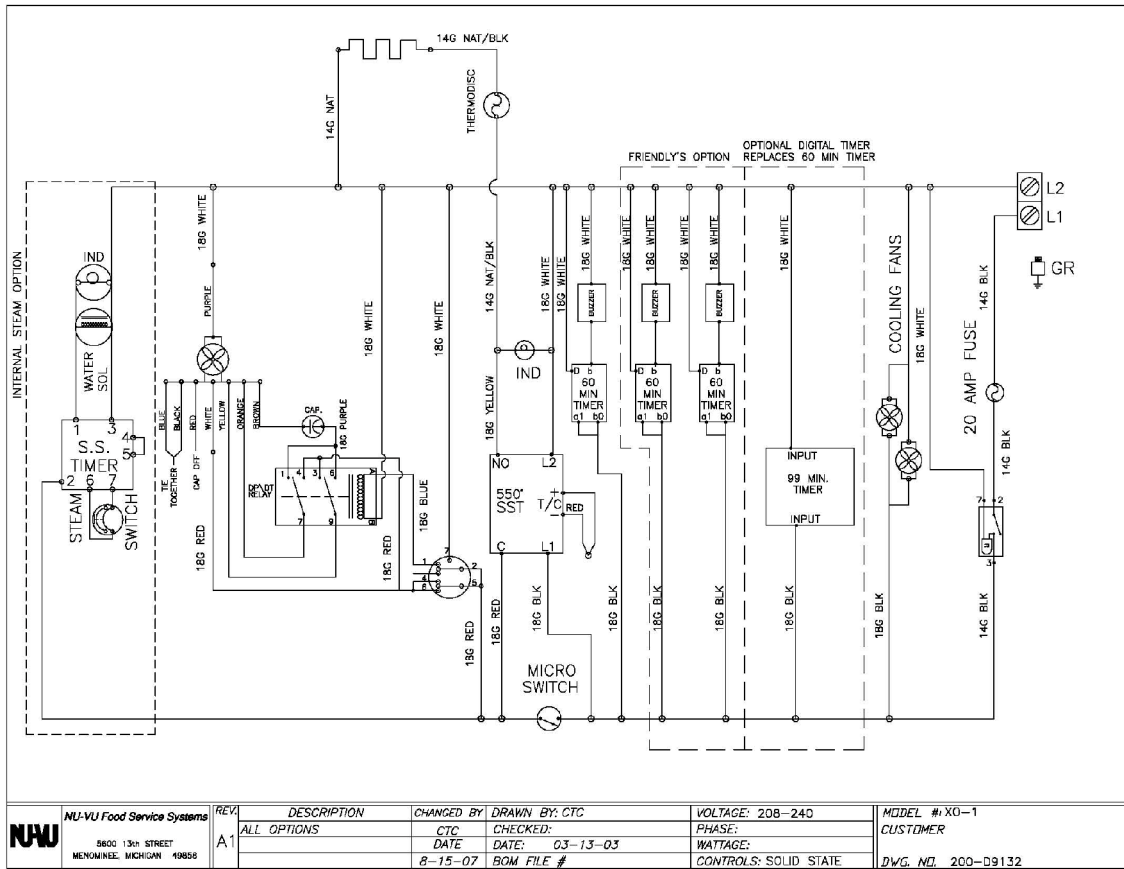
EXTERIOR COMPONENTS:

18	Glass Door:	
	(Left Hinge)	98-9911
	(Right Hinge).....	98-9931
19	Latch/Catch Plate Assembly	50-1084
20	Gasket	254-1001
21	Appliance Leg	50-0610
22	Condensing Reservoir	98-9925
23	Cord Wrap (Catering option only).....	98-9935
24	Side Carrying Handles (Catering option only).....	50-0573

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NW	NU-VU Food Service Systems	REVI:	DESCRIPTION	CHANGED BY	DRAWN BY: CTC	VOLTAGE: 208-240	MODEL #: XO-1
	5800 13th STREET MENDOTA, MICHIGAN 48856	A1	ALL OPTIONS	CTC	CHECKED:	PHASE:	CUSTOMER
				DATE: 8-15-07	DATE: 03-15-03	WATTAGE:	DWG. NO. 200-D9132
					BOM FILE #	CONTROLS: SOLID STATE	