

559S-W-240
NU-VU® Roll-In Proofer

Project _____

Item _____

Quantity _____



SIZE:

559S-W-240 -
 82-5/8" High, 61-1/4" Wide, 35-1/2" Deep
 2099 mm High, 1556 mm Wide, 902 mm Deep

NU-VU's 559S-W-240 - Automatic proofers are designed and engineered for today's fast paced supermarkets, professional retail bakeries and small institutional baking operations. With the independent heat and humidity control directing 5000-Watts of energy, NU-VU's proofers start up fast and recover quickly between loads, even when cool products are used.

Blown elements can be a thing of the past with NU-VU's Quick Clean humidifier. Located just inside the cabinet, the stainless steel water pan can be easily removed exposing both the heating element and the float valve for an easy wipe off of any lime or scale. No flushing or systems drain is required.

A NU-VU proofer assures you of perfect proofing.

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and top of unit
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Mechanical controls mounted at top of unit
- Separate thermostatic control allows setting between 0 and 110 degrees
- Dual fans
- Separate infinite control with low to high settings (0-9)

STANDARD FEATURES:

- Stainless steel construction
- Mechanical controls
- Lift-off hinges
- Full-length handle

NU-VU® 559S-W-240 Roll-In Proofer

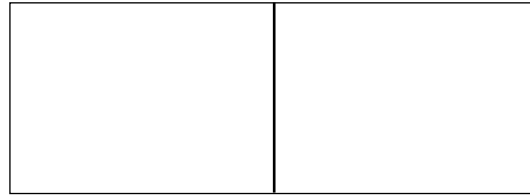
LABORATORY CERTIFICATION AND APPROVAL



NU-VU® Food Service Systems

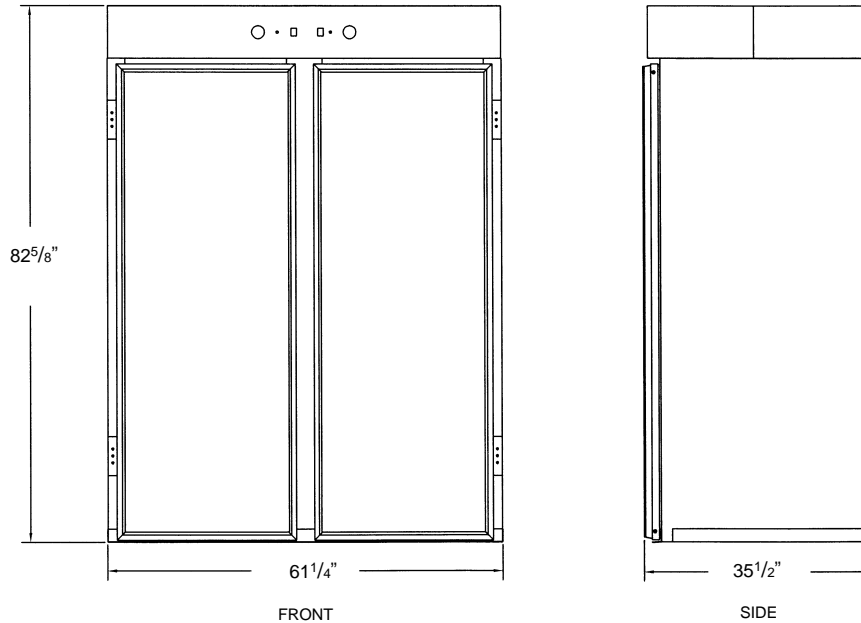
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 1-906-863-5889 Fax



Approval / Stamp

559S-W-240 Roll-In Proofer



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SPECIFICATIONS:

SERVICE CONNECTIONS:

- The proof box is pre-wired to operate on a separate 240 Volt, 60 Hz, single phase 30 Amp service.
- Two 1500-Watt dry heaters and a 2000-Watt submersible wet heat for immediate response. Stainless steel water pan assembly is located at the top of the proofing cabinet and is easily removable (without tools) to facilitate cleaning. Electric solenoid water flow which is activated by a stainless steel float.

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
	n/a	n/a	22	n/a

INSTALLATION:

Allow four inches on each side and back of unit for ventilation of oven.

LISTINGS:

The 559S-W-240 has NSF & ETL listings.



CAPACITY: 2 Roll-In racks (not included)

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Proofer	40	80	3"

DIMENSIONS:

	Height	Width	Depth
Exterior	82- ⁵ / ₈ "	61- ¹ / ₄ "	35- ¹ / ₂ "
Interior	72"	23"	30"

DOOR SWING:

- Hold open beyond 90 degrees
- Self closing within 90 degrees

SHIPPING WEIGHT:

825 Pounds (374 Kg), FOB Menominee, MI 49858