



QB-5/10



MAINTENANCE & 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 equipment 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.

AUTOFILL Proofer Dry-Out Procedure

It is recommended that the dry-out procedure be performed any time the proofer will be off for more than a few hours.

- A. Wipe out any standing water in the bottom of the Proofer.
- B. Empty, clean, and replace the Drain Pan beneath the Proofer.
- C. Set the Proofer Power Switch to **ON**. Leave the Temperature Control at its normal setting. **Turn the Humidity dial to the OFF setting.**
- D. Leave the Proofer Door open by about 1 to 2 inches and allow the Proofer to run for about 20 to 30 minutes or until it is dried out.
- E. Set the Proofer Power Switch to **OFF**. Leave the Proofer Door slightly open (about 1 to 2 inches) while the Proofer is not in use.

Oven Dry-Out Procedure

- A. Set the Oven Power Switch to **OFF**.
- B. Leave the oven door open about 1 to 2 inches. The residual baking heat will dry out any moisture that may be trapped in the insulation or other components of the oven.

Leave the oven door slightly open (about 1 to 2 inches) 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 RESIDUAL MOISTURE HELPS PREVENT DETERIORATION OF THE INSULATION, DAMAGE TO THE PROOFER ELEMENTS, SENSORS, MOTOR AND OTHER ELECTRICAL COMPONENTS, AND EXTENDS THE USEFUL LIFETIME OF YOUR NU-VU® EQUIPMENT!



CLEANING

Your QB-5/10 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. 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.
- C. The oven and proofer interiors should be cleaned on a regular basis with mild soap and hot water followed by a thorough rinse with fresh clean water.
- D. Proofers equipped with AUTOFILL option should have the water pan inspected and cleaned at regular intervals as determined by usage and water hardness. To clean the water pan:
 1. Ensure that the Proofer is **OFF** prior to cleaning the water pan.
 2. Open proofer door, lift the right sidewall approximately 1/2" and swing towards the center of cavity to access the element cover and water pan.
 3. Clean scale build up from water pan and element with approved cleaner and rinse.
 4. Swing right ladder back, lift approximately 1/2" and hook on studs.

To prevent problems caused by accumulation of lime and mineral, clean the water pan every week.

***** 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 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 will damage chrome plating. DO NOT CLEAN THIS APPLIANCE WITH A WATER JET OR PRESSURE WASHER.

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.

WARNING: Do not use oven cleaners in the oven!

Once in the side walls these cleaners are very difficult to remove, and may cause your oven to smoke or emit noxious fumes until they are rinsed out or burned away. You will need to completely disassemble the oven interior in order to flush out any remaining oven cleaner.

