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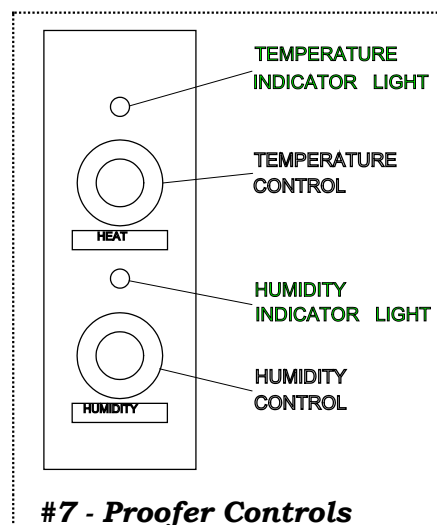


OPERATIONS MANUAL

OPERATING INSTRUCTIONS

PROOFER:

- A. Set out the desired product for thawing. Be sure to allow sufficient time in your schedule for both the product and your equipment to reach the correct conditions.
- B. Prepare the Proofer:
 1. Turn the Proofer Power Switch **ON** at least 20 minutes prior to use (this Switch is located on the Oven Control Panel).
 2. Set the Proofer Temperature Control to the required setting.
 3. FOR THE STANDARD PROOFER - -
 - a. Make sure the Water Pan contains no less than 2" of water. This should be checked every time you load the Proofer and at least every other hour.



FOR THE AUTO-MIST PROOFER - -

- a. Make sure the water supply to the Proofer is not interrupted or shut off. The Injection Nozzle should spray a fine intermittent water mist into the Blower Wheel when the Humidity Control Indicator Light illuminates.
4. When your product is ready and **JUST PRIOR TO LOADING PRODUCT INTO THE PROOFER** set the Humidity Control to the required setting.



IMPORTANT: ALWAYS REDUCE THE HUMIDITY CONTROL SETTING TO A MINIMAL LEVEL WHEN YOU ARE RUNNING THE PROOFER WITHOUT ANY PRODUCT INSIDE!!!

5. The Proofer is ready for use when the Temperature and Humidity Control Indicator Lights go out and a light fogging appears on the glass of the Proofer Door.
- C. Load the product. Center the pans front to back as much as possible to allow proper air circulation over and around your product.

***NOTE:** The Indicator Lights will come on again as the Temperature and Humidity Controls regulate the conditions in the Proofer. This is normal and may happen several times during a proofing cycle.*

- D. Monitor the proofing process. Your Proofer is functioning properly if there is a slight fogging on the Door. No fogging means your Proofer may be running too hot, too dry, or both. Excessive fogging (with water running down the glass) means your Proofer may be running too cold, too wet, or both. Check the product and adjust the Proofer Temperature and Humidity Controls as necessary.

***TIP:** If water accumulates on the floor in front of your Proofer from drippings out of the Proofer Door you are probably proofing with too much humidity. Decrease the Humidity Control setting. If water on the floor is a constant problem for you please call NU-VU®'s Service Department at (906) 863-4401 for assistance.*

- E. Load the Oven when your product is fully proofed. Yeast products should be $\frac{3}{4}$ of the desired finished size at the end of the proof cycle. Generally speaking yeast products should also be slightly tacky to the touch as they are loaded into the Oven.
- F. When you are finished using the Proofer for the day the **DAILY DRY-OUT PROCEDURES** must be performed (refer to the **MAINTENANCE AND CLEANING GUIDE**).



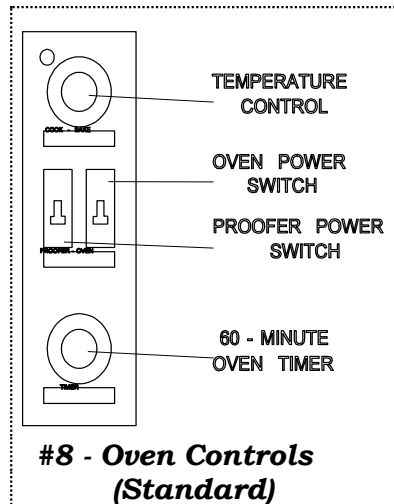
IMPORTANT: ALL OF THE PROOFER DRY-OUT PROCEDURES MUST BE CARRIED OUT ON A DAILY BASIS!!!

STANDARD OVEN:

Follow these general instructions for proper baking results:

- Determine the product to be baked.
- Check the recommended temperature for the product to be baked and set your Temperature Control.

***NOTE:** At the beginning of each day you may want to pre-heat your Oven approximately 25° higher than the required baking temperature. Since your Oven requires time to reach the proper operating temperature you should plan ahead so your Oven and product are ready at the same time. When the desired temperature is reached (approximately 15-20 minutes after start-up) the Oven Temperature Control Indicator Light will go out. It is not necessary to reset to pre-heat temperature with each load unless you are baking new items at a much higher temperature.*





IMPORTANT: THE OVEN MOTOR/BLOWER WHEEL MUST ALWAYS BE RUNNING EXCEPT WHEN THE OVEN DOOR IS OPEN DURING THE LOADING OR UNLOADING OF YOUR PRODUCT!!!

- C. Load your Oven from the top shelf down. If the top shelf is too high to be reached easily an empty pan should be placed on the top shelf. Push the pans all the way to the rear of the Oven until they rest against the ends of the Pan Slides. Keep the Oven Door **CLOSED** unless loading or unloading to maintain Oven temperature and minimize energy usage.

NOTE: It is helpful to slowly push the Oven Door closed until the Motor starts. Hold it about 1" from the closed position for 1 or 2 seconds before latching it securely. This short delay prevents the sudden build-up of internal pressure (as the Oven Motor starts up) that may suddenly "pop" the Oven Door open.

IMPORTANT: If your product is 3½ inches or more in height every other shelf should be used (the 2nd and 4th shelves from the top). When baking on every other shelf the Sidewall Damper on each side of the shelf above should be adjusted to close off the air holes on that shelf. Failure to do this will cause the sides of the product to burn.

- D. Set the 60–Minute Oven Timer for the estimated baking time *less one to two minutes*. This will assure an indication from the Buzzer Alarm prior to the actual end of the baking time and help prevent over-baking.
- E. 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 HOT AIR AND STEAM!!!

- F. You may bake several different items at the same time and temperature, but each individual pan should have the same type of product on it and be panned in the same manner.
- G. Since your Oven can easily out-bake your Proofer several alternatives should be considered:
1. Alternate non-proofed products with proofed products in the baking cycle (e.g.- cookies, puff pastry, muffins, brownies, pies, etc.).
 2. Provide additional proofing capacity with a separate NU–VU® Proofer.
 3. Schedule baking over a longer period of time.
- H. 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 Oven Power Switch set to **OFF** (see the *DAILY DRY–OUT PROCEDURE* in the *MAINTENANCE AND CLEANING GUIDE*).



**IMPORTANT: ALL OF THE OVEN DRY-OUT PROCEDURES MUST BE
CARRIED OUT ON A DAILY BASIS!!!**