

OP-3/9M 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 door gasket
- Casters
- Overflow drain and pan

OPTIONAL FEATURES:

- Internal steam
- Manual fill humidity in proofer
- Warmer in proofer

SIZE:

OP-3/9M - 77-11/16" High, 30-1/16" Wide, 38-1/16" Deep
1981 mm High, 764 mm Wide, 967 mm Deep

NU-VU's **OP-3/9M** oven/proofer features our patented **V-AIR®** System in the oven. The heat is distributed evenly throughout the oven cavity by the fan located in the top of the oven which blows the air down the inside walls of the cavity and up and out through the holes at each shelf. This gives your product an even bake, top to bottom, side to side and front to back without ever turning pans.

The proofer portion of the OP-3/9M has the AutoMist humidity system, which eliminates the need for a water pan or reservoir.

The OP-3/9M has a capacity of 3 full size or 6 half size pans in the oven and 9 full size or 18 half size pans in the proofer.

These units also feature dual pane, easy to clean, cooler to the touch oven door. The lighted oven and proofer compartments make it easy for you to do sight baking and proofing without having to open the doors, disturbing the internal temperatures.

CONSTRUCTION:

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

CONTROLS:

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

NU-VU® OP-3/9M Oven/Proofer

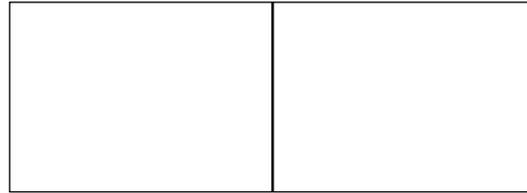
LABORATORY CERTIFICATION AND APPROVAL



NU-VU® Food Service Systems

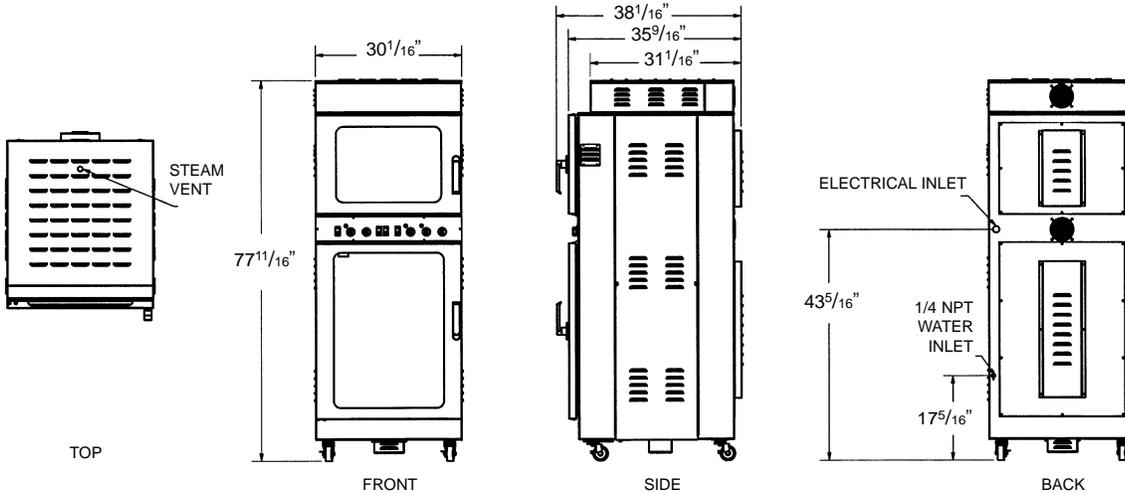
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Approval / Stamp

OP-3/9M Oven/Proofer



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SPECIFICATIONS:

ELECTRICAL:

208 or 240 Volt single or three phase is standard. (Specify at time of order.)

SERVICE CONNECTIONS:

OP-3/9M is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
L1	22	22	19	19
L2	30	20	28	16
L3	n/a	10	n/a	12

WATER:

A 1/4" waterline is required. A water filtration system should be used to minimize mineral build-up.

LISTINGS:

The OP-3/9M has ETL & ETL Sanitation listings.



INSTALLATION:

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

CAPACITY: Per Compartment

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	3	6	4"
Proofer	9	18	3-1/2"

DIMENSIONS:

	Height	Width	Depth
Exterior	77-11/16"	30-1/16"	38-1/16"
Interior			
Oven	13-13/16"	18-1/4"	28-1/2"
Proofer	33-3/4"	18-1/2"	28-1/2"

DOOR SWING: Oven - 30-1/2" (775 mm)

Proofer - 30-1/2" (775 mm)

PACKING SIZE:

89" High, 38" Wide, 36" Deep
(2261 mm High, 965 mm Wide, 914 mm Deep)

SHIPPING WEIGHT:

575 Pounds (261 Kg), FOB Menominee, MI 49858