

OP-3FM Oven/Proofer



Shown with optional control panel cover

STANDARD FEATURES:

- V-AIR® technology
- Stainless steel construction
- Heavy duty casters
- Tempered glass doors
- Silicone rubber door gaskets
- Flush mount, lift off, no sag doors
- Stainless steel hinges
- Stainless steel oven and proofer racks
- Overflow drain and pan

OPTIONAL FEATURES:

- Internal steam
- AutoMist humidity in proofer
- Warmer in proofer
- Cook'n Hold
- Two speed fan
- Control panel cover

SIZE:

OP-3FM - 72-3/4" High, 36-1/8" Wide, 27-1/2" Deep
1848 mm High, 918 mm Wide, 699 mm Deep

NU-VU's **OP-3FM** 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-3FM comes standard with a manual fill humidity system.

The OP-3FM 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 flush mount doors, which means no sagging or leaking. Lift off hinges allow for easy cleaning. 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 top of unit
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Solid state controls
- Indicator lights for thermostats
- Microswitch fan motor cut-off

NU-VU® OP-3FM Oven/Proofer

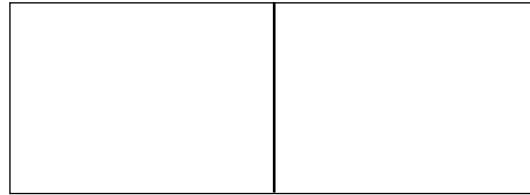
LABORATORY CERTIFICATION AND APPROVAL



NU-VU® Food Service Systems

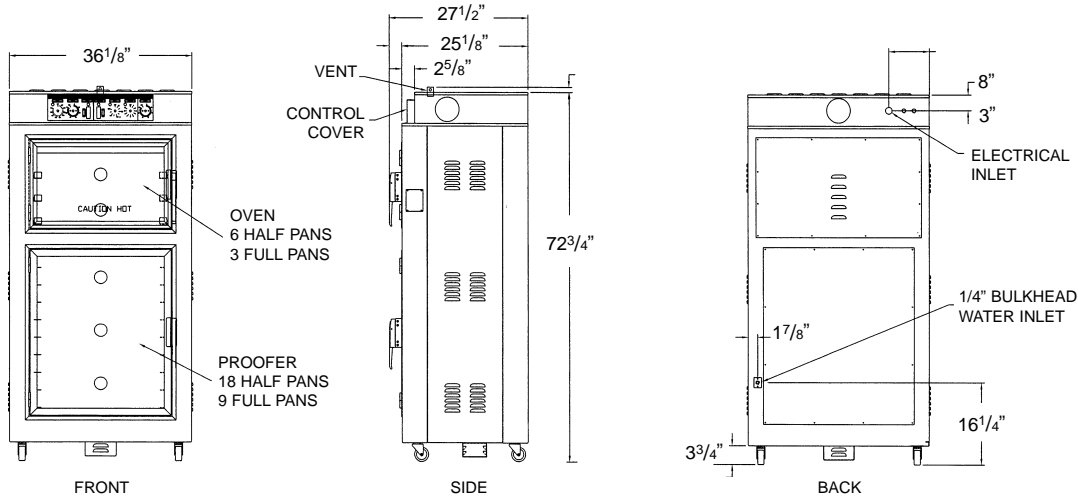
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Approval / Stamp

OP-3FM Oven/Proofer



SPECIFICATIONS:

ELECTRICAL:

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

SERVICE CONNECTIONS:

OP-3FM is shipped from factory to be hard wired on site. Single phase uses four-wire system. Three phase uses five-wire system.

ELECTRICAL:

| Amp Draw | 120/208/1 | 120/208/3 | 120/240/1 | 120/240/3 |
|----------|-----------|-----------|-----------|-----------|
| L1 | 22 | 24 | 22 | 22 |
| L2 | 37 | 19 | 35 | 17 |
| L3 | n/a | 35 | n/a | 18 |

WATER:

A 1/4" waterline is required if a steam or AutoMist option is selected. A water filtration system should be used to minimize mineral build-up.

LISTINGS:

The OP-3FM has CULUS & NSF 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 | 72-3/4" | 36-1/8" | 27-1/2" |
| Interior | | | |
| Oven | 15" | 26-1/4" | 20-1/2" |
| Proofer | 33-1/2" | 26-1/4" | 20-1/2" |

DOOR SWING: Oven - 29-1/2" (724 mm)

Proofer - 29-1/2" (724 mm)

PACKING SIZE:

86" High, 40" Wide, 32" Deep
(2184 mm High, 1016 mm Wide, 813 mm Deep)

SHIPPING WEIGHT:

550 Pounds (250 Kg), FOB Menominee, MI 49858

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