

**OP-3/9A Oven/Proofer**

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_



**STANDARD FEATURES:**

- V-AIR® technology
- Vented dual pane oven door
- AutoMist humidity system in proofer
- Closed loop humidity system in proofer
- “Slam Cam” door handles
- Field reversible doors
- Tempered glass doors
- Silicone rubber door gaskets
- Heavy duty locking casters
- Overflow drain and pan

**OPTIONAL FEATURES:**

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

**SIZE:**

**OP-3/9A** - 77-1/8” High, 30-1/16” Wide, 38-1/16” Deep  
1959 mm High, 764 mm Wide, 967 mm Deep

NU-VU’s **OP-3/9A** 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-3/9A has the AutoMist humidity system, which eliminates the need for a water pan or reservoir.

The OP-3/9A 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 construction
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through top

**CONTROLS:**

- 10 Menu multi-level programmable controls for oven/proofer
- 5 Quick keys for pre-sets
- Indicator lights for thermostats, humidity and steam functions
- Microswitch fan motor cut-off for oven
- 3 fan speeds
- Separate timers for oven & proofer
- Separate heat and humidity controls for proofer
- Cook’n Hold

**NU-VU® OP-3/9A Oven/Proofer**

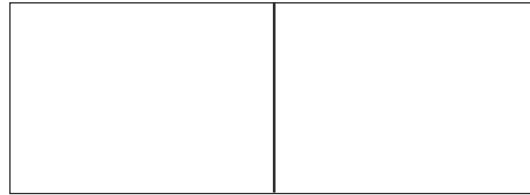
**LABORATORY CERTIFICATION AND APPROVAL**



**NU-VU® Food Service Systems**

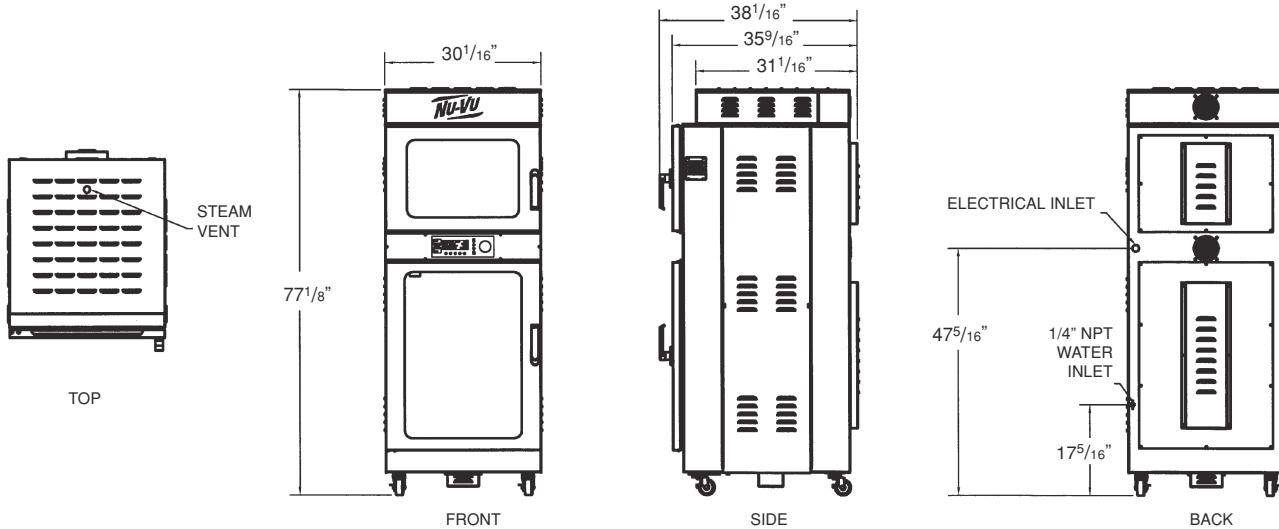
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Approval / Stamp

## OP-3/9A Oven/Proofer



NU-VU® OP-3/9A Oven/Proofer

### SPECIFICATIONS:

#### ELECTRICAL:

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

#### SERVICE CONNECTIONS:

OP-3/9A 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
	29	17	25	15

#### WATER:

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

#### LISTINGS:

The OP-3/9A has ETL and 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	77-1/8"	30-1/16"	38-1/16"
Interior			
Oven	14"	18-1/4"	29"
Proofer	34"	18-1/4"	29"

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

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

### PACKING SIZE:

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

### SHIPPING WEIGHT:

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