



NU-VU® Model:

CR18 & HCR18

Bread Storage Cabinet

A Quality Product Made in the U.S.A.

by:

NU-VU® Food Service Systems

5600 13th STREET

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Dear Customer:

Thank you for buying NU-VU® equipment. We think you have purchased one of the best units on the market today.

Every piece of NU-VU® equipment is put through a full electrical test. In addition, NU-VU® ovens are randomly selected for test baking to ensure you are receiving the best product possible. The interior of the oven may darken slightly during this testing process. This coloration is normal and occurs in any oven that has been operated for a few hours. It will not affect the operation, durability or warranty of your NU-VU® equipment.

This OWNER'S MANUAL has been put together to give you a good general knowledge of your equipment. It is not a detailed technical manual; such a book is unnecessary for the daily care and operation of your unit. However, this Manual *does* contain some basic trouble-shooting and service information. If this OWNER'S MANUAL does not answer your questions or solve your problems please call us at (906) 863-4401. You can also fax your question or comment to our Service Department at (906) 863-6322 or Toll Free at (800) 338-9886. You can even e-mail us at service@nu-vu.com. One of our service technicians will be glad to assist you. Please remember to supply the model number and serial number of your NU-VU® equipment when you contact us. When calling for service or parts, try to be at the equipment location so that we can better assist you with your service or parts needs.

Each page carries information to help you use this OWNER'S MANUAL. The header at the top of each page contains the title of the section you are currently in. The footer at the bottom of each page carries the page number, our telephone number, and our Sales and Service fax numbers.

All sections begin at the top of a page and start like this:

SECTION HEADING

All sub-section headings are on the left side of each page and look like this:

SUB-SECTION HEADING:

SUB-SECTION HEADING - -

**IMPORTANT: THESE SHADED BOXES WILL CONTAIN IMPORTANT WARNING,
OPERATING AND/OR SAFETY INFORMATION!**

The illustrations used throughout this OWNER'S MANUAL are titled in their lower left-hand corners. A complete list of these illustrations, along with their respective page numbers, can be found on page *iv* of this manual. A REPLACEMENT PARTS LIST can be found at the end of this manual. Replacement parts are listed by Reference Number. The part Reference Numbers are circled \bigcirc in the illustrations and bracketed [] in the text. Please note that some of the parts listed are not replaceable except as part of another assembly, but are listed for reference and identification only.

Electrical schematics are also included at the end of this OWNER'S MANUAL for use as reference aids only. Please contact our Service Department for specific electrical information.

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ABOUT YOUR CR18 & HCR18

The NU-VU® CR & HCR Series Bread Cabinet is an lightweight storage solution for your baked goods. The CR18 Series is Designed as Dual Cabinet. The top portion is a cooling rack, the bottom portion is an enclosed cabinet. Whether fresh from the oven and needing to be cooled down or a quick storage between uses. Perfect storing those goods between sales and keeping them fresh for sale.

The CR18 can hold up to six (6) full size 18"x26" (457mm x 660mm) sheet pans, or twelve (12) half-size 13"x18" (330mm x 457mm) sheet pans in the open section. The CR18 can hold up to twelve (12) full size 18"x26" (457mm x 660mm) sheet pans, or twenty-four (24) half-size 13"x18" (330mm x 457mm) sheet pans in the enclosed section.

The HCR18 can hold up to eighteen (18) full size 18"x26" (457mm x 660mm) sheet pans, or thirty-six (36) half-size 13"x18" (330mm x 457mm) sheet pans.

CR18 measures 75" (1905mm) high, 26" (660mm) wide and 34" (664mm) deep, the entire unit takes up less than 6.13 square feet (0.56 square meters) of floor space.

HCR18 measures 75" (1905mm) high, 26" (660mm) wide and 34" (664mm) deep, the entire unit takes up less than 6.13 square feet (0.56 square meters) of floor space.

The NU-VU® CR18 & HCR18 are designed for:

- Dependability
- Low Maintenance
- Fresh Baked Items are Stored with Care
- Easy cleaning

IMPORTANT: This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

CR18 & HCR18 SPECIFICATIONS:

CR18 Exterior Dimensions

Height = 75" (1905mm) Width = 26" (660mm) Depth = 34" (664mm)

CR18 Interior Dimensions

(OPEN) Height = 22 1/4" (578mm) Width = 18 1/2" (470mm) Depth = 26 5/8" (676mm)

(CLOSED) Height = 39" (991mm) Width = 18 1/2" (470mm) Depth = 26 5/8" (676mm)

HCR18 Exterior Dimensions

Height = 39 1/2" (1003mm) Width = 22 1/8" (562mm) Depth = 29 3/8" (746mm)

HCR18 Interior Dimensions

(UPPER) Height = 22.75" (578mm) Width = 18 1/2" (470mm) Depth = 26 5/8" (676mm)

(LOWER) Height = 39" (991mm) Width = 18 1/2" (470mm) Depth = 26 5/8" (676mm)

Capacities

HCR18 = Thirty Six 13"x18" (330mm x 457mm) half size sheet pans with 3 1/4" (83mm) pan spacing
or eighteen 18"x26" (457mm x 660mm) full size sheet pans with 3 1/4" (83mm) spacing

CR18 =

(OPEN SECTION)

Twelve 13"x18" (330mm x 457mm) half size sheet pans with 3 1/4" (83mm) pan spacing
or Six 18"x26" (330mm x 457mm) full size sheet pans with 3 1/4" (83mm) spacing

(ENCLOSED SECTION)

Twenty-Four (24) 13"x18" (330mm x 457mm) half size sheet pans with 3 1/4" (83mm) pan spacing
or Twelve (12) 18"x26" (330mm x 457mm) full size sheet pans with 3 1/4" (83mm) spacing

Listings/Approvals



RECEIPT

RECEIPT:

It is essential to inspect the unit immediately when it arrives. NU-VU® has placed instructions on the packaging to help avoid damage in transit. However, negligent handling can produce hidden damage.

These steps should be followed:

- A. Uncrate the unit carefully and check the entire unit (top, front, back, and both sides) for any visible or hidden damage.
- B. Remove the unit from the shipping pallet and inspect the bottom (including the Casters) for any damage. Check the Casters and the drip pan holder under the unit.
- C. If any damage is noted after the driver leaves immediately contact the freight company and notify NU-VU® at (800) 338-9886 immediately after filing a freight claim.

CLEANING GUIDE

CLEANING:

Your CR18 & HCR18 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 aluminum exterior and interior can be cleaned with a simple combination of hot water and soap. Make sure once the cabinet is cleaned that you take a clean dry rag to help dry it down. If you notice any signs of pitting contact NU-VU Food Service Systems for recommendations on how to correct.
- B. The lexan doors can easily be cleaned with a light glass cleaner and allowed to air dry prior to storing any food inside the cabinet.

*** 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.

NU-VU[®] EQUIPMENT WARRANTY

NU-VU[®] products are warranted against defects in workmanship and materials from the original date of shipment only. NU-VU[®] does not warrant against any damage that may occur during shipment or storage of the equipment. Any claim for such damage must be filed against the carrier or storage company. No other express warranty, written or oral, applies. No person is authorized to give any other warranty or assume any other liability on behalf of NU-VU[®], except by written statement from an officer of NU-VU[®]. Your NU-VU[®] equipment warranty is limited to the following time periods for the original owner only:

	<u>PARTS</u>
Inside the United States and Canada	12 Months

The NU-VU[®] equipment warranty is composed of the following:

PARTS:

This limited warranty covers certain electrical, electronic and mechanical parts for the time periods shown above with the exception of those items detailed under Warranty Limitations. Customers who maintain an open account may purchase against their account. MasterCard, Visa and American Express credit cards are also accepted.

The return of defective parts is required. An RGA # is required for parts being returned. The return of a defective part or component must be made prior to the issuance of a credit on an open account. If a part that is returned tests satisfactory in the NU-VU[®] factory or at an authorized NU-VU[®] dealer or service agency, NU-VU[®] may withhold issuing credit. Replacement parts will be warranted for a period of *ninety (90) days* provided they are installed and used in a manner authorized by NU-VU[®].

WARRANTY LIMITATIONS:

NU-VU[®] will pay for parts and labor under warranty if there is a defective component, but not for:

- Normal operational wear and tear on the following parts -
 - ┌ Light bulbs
 - ┌ Door gaskets
 - ┌ Door handles and catches
 - ┌ Fuses
- Damage attributable to customer abuse, including -
 - ┌ Proofer water pan allowed to run dry and burn.
 - ┌ Proofer fan motor damaged from not following outlined Dry-Out Procedure.
 - ┌ Lack of regular cleaning or maintenance.
- Power supply problems, including -
 - ┌ Insufficient or incorrect voltage.
 - ┌ Damage to electrical components caused by a power surge or spike.
 - ┌ Incorrect installation (i.e., equipment not supplied with separate neutral or ground as required, or incorrect location of high-voltage power leg for 240-volt 3-phase units).
 - ┌ Damage to electrical components resulting from use of an incorrect power supply cord or circuit breaker.
- Operational problems resulting from customer's failure to follow established procedures outlined in the Owner's Manual.
- A service call if nothing is found to be wrong (any returned parts work as per spec when tested).
- Recalibration of temperature and humidity controls (all controls are carefully calibrated and tested at our facility before shipment).
- Any equipment moved from the place of original installation unless NU-VU[®] agrees in writing to continue the warranty after the relocation.
- Ongoing operational adjustments due to changing environmental conditions or normal wear and tear.
- Any overtime charges. NU-VU[®] will pay straight time only for any work performed on NU-VU[®] equipment.

