



**Models:
NCOT5**

Revised: 01 March 2017

Model NCOT5

Half-Size Electric Convection Oven

Unpacking	1
Maintenance	1
Installation	2
Operating Instructions	3
Parts List	13
Electrical Schematic	14
Warranty	15

UNPACKING -

Examine the interior of the unit to make sure all packing materials are removed before the unit is plugged into an electrical outlet. Examine the interior and exterior to determine whether any damage was incurred during delivery. If so, notify the carrier immediately to file a damage claim. All Nu-Vu equipment is carefully tested and inspected prior to shipment. When accepted for delivery by carrier, the responsibility for safe arrival at the destination is assumed by the carrier.

CAUTION:

Should any damage be found, do not attempt to operate the unit. Call your dealer immediately to arrange for service.

MAINTENANCE -

The equipment has been designed to require minimum maintenance and has been constructed to meet industry electrical safety and sanitation standards.

Non-toxic chemical cleaners or mild detergents are recommended for cleaning of fixtures. Do not use steel wool of any kind. Steel wool particles will work into the grains of the metal causing corrosion. Also, these particles can cause a health hazard. Should scouring be required, use a non-abrasive type of cleaner. Do not use caustic solutions on your equipment. Hosing or steaming should not be necessary to keep these fixtures clean and sanitary. Do not allow water or steam to come into contact with electrical components.

CAUTION:

Be sure to disconnect power source and allow oven to cool before cleaning and servicing the unit. Liability for improper or careless use is the responsibility of the equipment owner or persons servicing the unit, including the authorized service agent.

INSTALLATION -

Attach the Appliance Legs to the base of the unit if your Oven will sit on a table or counter. Legs are not necessary if the unit is to be fastened and sealed to the table or counter surface. Move the unit into the position where it is to be operated. A minimum clearance of 2" is required on all sides including behind the motor guard at the rear of the unit. Check to determine that the power source is the same voltage and phase as that indicated on the label on the side of the unit; if the voltage and/or phase is not the same call Nu-Vu for instructions on changing the voltage and/or phase of your equipment.

The Nu-Vu NCOT5 is normally equipped for either 208 volt or 240 volt operation in single phase configurations. A NEMA 6-30 receptacle is required to power the NCOT5 using the factory supplied cord and plug.

IMPORTANT: DO NOT INSTALL UNIT IF THE POWER SOURCE DOES NOT COINCIDE WITH THE UNIT LABEL!!!

Connect your unit according to all national and local electrical codes, either through a plug-type connection or direct wiring. All connections must be made with **COPPER WIRE ONLY** in the correct gauge for the application. Provide enough slack in the wiring to allow for equipment to be moved about during the initial installation, and any future maintenance or required service work.

Your qualified installer or electrician should remove the Side Access Panel of the unit to expose the Power Terminal Block connections. A copy of the unit's wiring schematic is attached to the inside of the unit near the power terminal connections as well as in this manual.

IMPORTANT: ALL POWER SHOULD BE TURNED OFF AT THE WALL BREAKER WHILE THE UNIT IS BEING CONNECTED!!!

OPERATING INSTRUCTIONS -

Control Operation Instructions for NCOT5

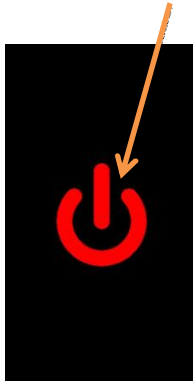
Operation:
Push the power switch to the on position.



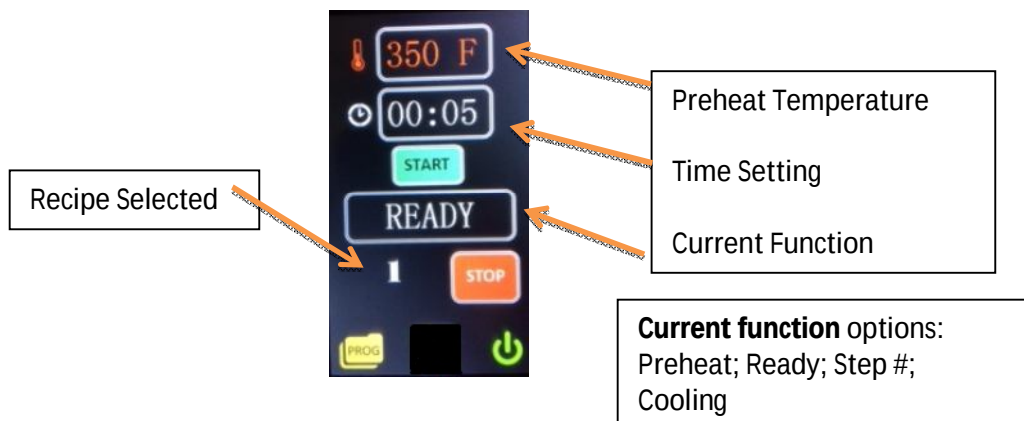
The Programmable control will illuminate, displaying the following screens in succession.



To activate the Touch Screen control, touch the red power icon at the center of the touch screen.



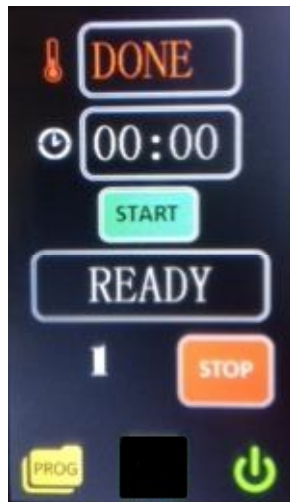
Touch the food icon or number of the recipe that you wish to activate. This will bring up the details for that recipe and will begin to preheat.



When the Operational function changes to "READY", you may load the product, close the oven doors, and touch the green arrow icon to the left of the word "READY". The word "READY" will change to the word "STEP #" and will remain through the cooking cycle. The Preheat display will change to show the cooking temperature and the timer display will begin to count down to 00:00.

**NOTE – When the oven is preheating the display will show the actual temperature. Once the set point temperature is reached the display shows the set point. At this point if you wish to see the actual temperature, simply touch the temperature display. It will display the actual temperature of the oven cavity for 5 seconds and then it reverts back to the set point temperature.*

When the timer reaches **00:00**, the word “**DONE**” will appear on the temperature display, as shown below.



To create a new recipe or make changes to existing recipes

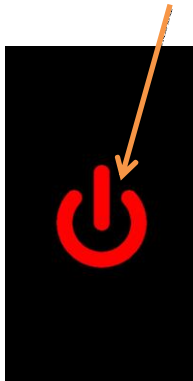
Push the power switch to the on position.



The Programmable control will illuminate, displaying the following screens in succession.



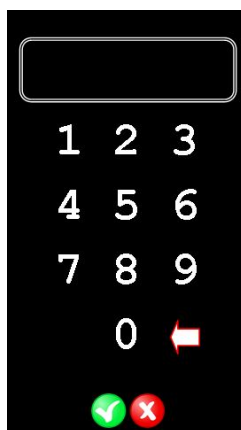
To activate the Touch Screen control, touch the red power icon at the center of the touch screen.



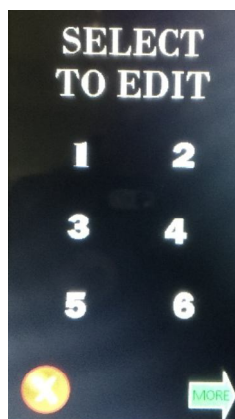
The Main Menu screen will display as seen below, Touch the File icon labeled PROG.



Enter the Pass Code: 7123 on the key pad and touch the  icon.



This will activate the touch screen below. Select the recipe you wish to change by touching the corresponding number or product icon.



This will give you the recipe editing screen:

The image shows a recipe editing screen with a black background. At the top, it says "PREHEAT:" followed by a red thermometer icon, a temperature input field, and up/down arrow icons. Below this are three steps, each labeled "STEP 1:", "STEP 2:", and "STEP 3:". Each step has a red thermometer icon, a temperature input field, a clock icon, a time input field, and two fan speed options: "FAN HIGH" and "FAN LOW", each with a checkbox. At the bottom right, there are two circular icons: a green checkmark and a red "X".

From here you can set the Pre-heat and Bake temperatures, time, and fan speed options for each step in your recipe by using the Δ/∇ arrow icons to the right of each step. When you are satisfied with your selections, touch the  green Check icon to accept the recipe. (If you are not satisfied with the selections made, touch the  red "X" icon and you will return to the previous screen. Reselect the recipe you wish to affect and repeat the programming.) Once you have programmed the recipe to your satisfaction and have touched the  green Check icon to accept the recipe, the RECIPE NAME: screen will appear. The name for each recipe may only contain a combination of 7 letters, numbers, spaces and/or symbols.

The image shows a recipe name entry screen with a black background. At the top, it says "RECIPE NAME:" followed by a text input field. Below the input field is a keyboard with letters A through Z, numbers 0 through 9, and a red left-facing arrow icon. At the bottom right, there are two circular icons: a green checkmark and a red "X".

Enter the name of the recipe and touch the  green Check icon to accept the recipe name. Note: The red left- facing arrow  is the erase/backspace icon.

The recipe edit screen will display. If you are satisfied with your changes hit the  icon to bring you back to the start screen below.



To load recipes from or save recipes to USB

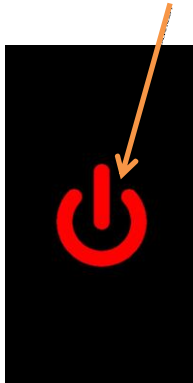
Push the power switch to the on position.



The Programmable control will illuminate, displaying the following screens in succession.



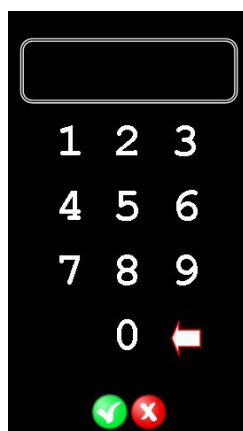
To activate the Touch Screen control, touch the red power icon at the center of the touch screen.



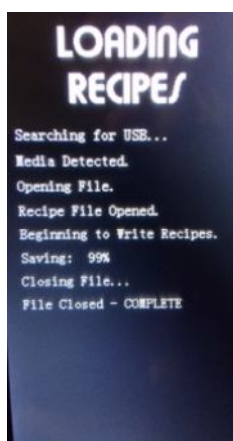
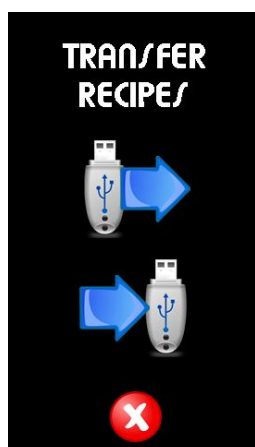
The Main Menu screen will display as seen below, Touch the File icon labeled PROG.



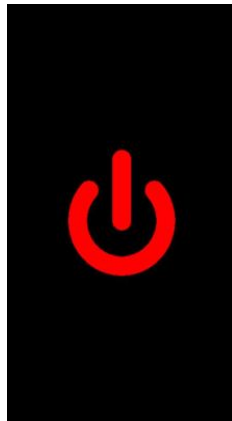
Enter the Pass Code: 7111 on the key pad and touch the  icon.



Select which function you wish to do



This may take a few minutes, if loading recipes from USB to oven, when complete oven will reboot and following screen will appear



If loading recipes from oven to USB, the screen will revert back to following screen



PARTS LIST FOR NCOT5

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PART NUMBER</u>
1	On\Off Switch (NCOT5).....	66-3008
2	Touch-Screen Controller	66-1191
3.....	Control Transformer	66-9505
4	Motor Speed Controller.....	66-1080
6	Blower and Motor Assembly (NCOT5).....	250-1066
7	Motor Relay (NCOT5)	66-9025
8	Alarm.....	66-1151
9.....	Hi-Limit Switch	66-1047
10.....	Cord Set (NCOT5).....	50-1599
11.....	Heating Element (NCOT5) (208V).....	60-0208-A
11.....	Heating Element (NCOT5) (240V).....	60-0209-A
12	Resettable Fuse	ELB197
14	Ground Lug (NCOT5).....	50-1329
15.....	Heating Contactor (NCOT5)	66-2017
16	Cooling Fan Assembly (NCOT5)	888-5010
17	Door Switch Assembly	252-2004
18	Side Rack (NCOT5)	98-1315
19	Side Rack Mounting Pin	700-0016
20	Door Latch	50-1360
21	Door Latch Strike Assembly	98-9439
22	Door Assembly (NCOT5)	98-9436
23	Door Gasket Assembly (NCOT5)	70-0370-A
24	Fan \ Element Cover (NCOT5)	98-9452
25	Hinge Set	50-1270
26.....	4" Adjustable Leg (NCOT5)	50-0628

VAST CONTROL
PART# 66-1191

SENSOR
RED

MICRO SWITCH

12L

1N

7 8 9
4 5 6
1 2 3

purple

BUZZER

66-1080

50K

FAN MOTOR

COOLING FANS

24V

240V

XFMR

THERMOCISC

L2

L1

GR

20 AMP FUSE

ON / OFF SWITCH



EQUIPMENT WARRANTY

Nu-Vu warrants to the initial purchaser that all Nu-Vu products shall be free from defects in material or factory workmanship, under ordinary use for the purpose for which it is designed, for a period of two (2) years from the date of shipment from the manufacturing facility. At our option, any equipment will be repaired or a replacement part furnished FOB our factory. This Warranty includes one (1) year labor from the date of said shipment and two (2) years parts.

Return of component parts will not be accepted for credit without prior authorization by our service department, and then contingent upon our inspection. This Warranty will not apply if, after examination, it is determined that the equipment or any part thereof is found to be defective through purchaser's lack of responsibility for maintenance or storage, shipping damage, accidental damage by moving or otherwise, improper voltage, misapplication or alteration by other than ourselves, or use of unauthorized parts. This Warranty does not apply to glass, light bulbs, or gaskets.

Prior to any service agency performing warranty labor, the Nu-Vu service department must be contacted to provide service authorization. Nu-Vu assumes no responsibility for any charges that were not expressly authorized by it for any charges that exceed, in the sole judgment of Nu-Vu, normal and customary amounts. If service is required during overtime, the difference between overtime and standard labor rates shall be paid by the purchaser.

This Warranty does not apply if payment has not been received for the equipment at the time a claim is made or if the Nu-Vu serial number has been removed.

WARRANTY EXCLUSIONS AND LIMITATIONS

This Warranty applies only within the United States and Canada. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS HEREBY SPECIFICALLY DISCLAIMED BY Nu-Vu. There are no warranties, expressed or implied, which extend beyond the description on the face thereof.

This warranty does not cover, and Nu-Vu shall not under any circumstances be liable for, any incidental, consequential or other damages (such as injury to persons or property, loss of time, inconvenience, loss of use, loss of business or profits, or other matters not specifically covered) arising in connection with the use of, inability to use, or failure of these products.

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