

The LEADER in On-Premise Baking



NU-VU

www.nu-vu.com



PRODUCT CATALOG

SMOKING ▶ STEAMING ▶ PROOFING ▶ COOKING ▶ BAKING ▶ HOLDING

WHY NU-VU?

Quality -
NU-VU equipment is manufactured utilizing the highest quality components to provide you with a rugged, durable piece of equipment.

Minimum Footprint -
Saves you valuable floor space.

Versatility -
Allows you to produce a wide variety of product in one unit.

Innovation -
Unique V-Air® flow system provides a consistent, even bake top to bottom, side to side and front to back without ever having to turn pans.

Ease of Operation -
Controls are simple to use, accurate, and easy to read.

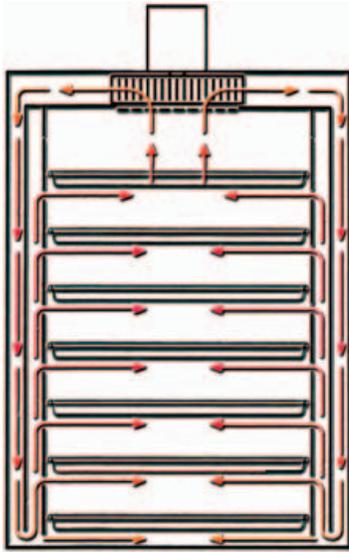
Construction -
Manufactured to be durable and reliable.

Flexibility -
Additional options available to meet the needs of your specific product.

Warranty -
Each NU-VU unit carries a minimum of 2 year parts and 1 year labor warranty (Except bread cabinets and knock down racks).

Service Support -
Fully staffed in-house service department available Monday through Friday, 7 am to 5 pm central standard time. Service technician available via cell phone during extended hours of 5 pm to 10 pm central standard time Monday through Friday, and 7 am to 10 pm central standard time Saturday and Sunday, including holidays.

NU-VU TECHNOLOGY



V-AIR®

NU-VU® Versatile Air Ovens employ a patented system that distributes controlled, heated air evenly to all areas of the oven - side to side, top to bottom, front to back. Since each product on every shelf is evenly baked, even with a full load, there is no waste of product or energy and all pans of similar products can be removed and inserted at the same time.



INTERNAL STEAM

This is a means of adding steam to the baking process without the use of an external broiler. It utilizes an adjustable spray which becomes a mist that is heated by either elements and hot metal surfaces in an electric unit or gas unit. In either case, the heating means for the oven is utilized to create the steam.



AUTOMIST

This is an automatic humidity system used in warmers and proofers. It utilizes timed bursts of water that are converted to a mist and evenly distributed throughout the unit by a moving air flow. The amount introduced is determined by adjusting the moisture control.

WARMER IN PROOFER

The proofer is not just a proofer, it can also be used as a warmer/holding cabinet to hold product at a desired temperature with or without moisture.

FILTRATION

All NU-VU® units which utilize a water line should employ a filter.



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XO-1



XO-1M



PMA-5/18



NU-VU® TABLETOP OVENS

XO-1 - XO-1M

The XO-1 is the smallest oven with the ability to hold either three or four half-size sheet pans. Don't let its size fool you; this little oven is a true work horse. This unit can produce bakery items to perfection.

Since these units are stackable, as your business grows, additional units can be added without taking up additional counter space.

OVEN FEATURING

- Stainless steel construction
- 4" legs (102 mm)
- Full view tempered glass door
- Steam vent

- Two speed fan
- Solid state controls
- Indicator light for thermostat
- ETL and NSF listed
- Left hinge door

OPTIONAL

- Solid door
- Catering conversion (XO-1 only)
- Internal steam
- Stacking kit
- Wire shelf racks
- Stand on swivel casters with panslides
- Stand on swivel casters without panslides
- Stand with panslides
- Stand without panslides

NU-VU® PIZZA OVEN

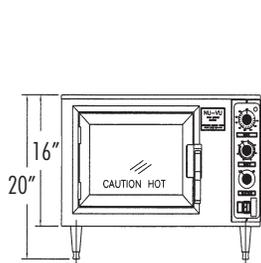
PMA-5/18 PIZZA OVEN FEATURING

- Stainless steel construction
- Solid state controls
- Indicator light for thermostat
- Microswitch fan motor cut-off
- Individual count down timer for each deck
- Flush mount lift off, no sag door
- Tempered glass door
- Silicone rubber door gaskets
- Flip down doors for each deck
- 6" legs (153 mm)

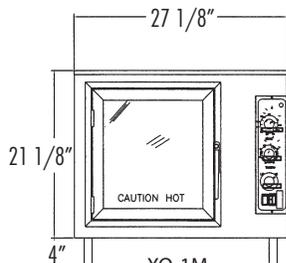
OPTIONAL

- Stand on swivel casters with panslides
- Stand on swivel casters without panslides
- Stand without panslides
- Stand with panslides
- Stacking kit
- Left hinge door
- Pizza paddle

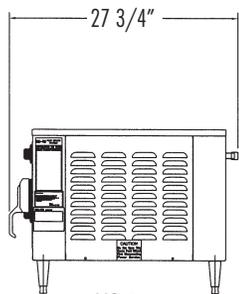
* Not recommended for fresh dough pizzas.



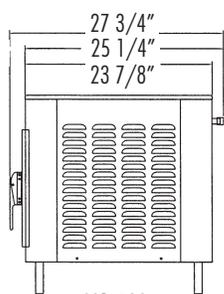
XO-1



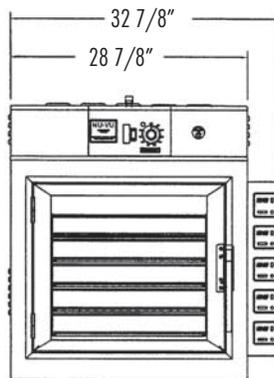
XO-1M



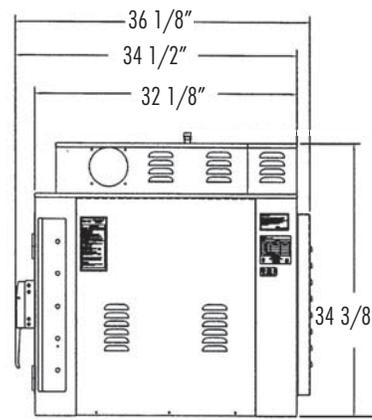
XO-1



XO-1M



PMA-5/18



PMA-5/18

SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
XO-1	140 (64)	27 1/8"	27 3/4"	20"	15 3/4"	21 1/2"	11 3/4"	4 (13"x18" pans)	2" (51)	1/4"	120	1	16.5	1.7	2	60	5-20P
		208	1	14.5	2.5	2	60				-						
		240	1	13	2.5	2	60				-						
XO-1M	180 (82)	27 1/8"	27 3/4"	25 1/8"	15 3/4"	21 1/2"	16 3/4"	5 (13"x18" pans)	3" (76)	1/4"	208	1/3	21/20	4	2/3	60	-
		240	1/3	19/17	4	2/3	60				-						
		208	1/3	50/42	10	2/3	60				-						
PMA-5/18	350 (159)	32 7/8"	36 1/8"	40 3/8"	18 1/2"	28"	18"	5 (18" pizza pans)	3" (76)	1/4"	240	1/3	43/36	10	2/3	60	-
		208	1/3	50/42	10	2/3	60				-						

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



NU-VU® CONVECTION OVENS

UB-E4T · UB-6T

The UB-E4T and UB-6T from NU-VU are known worldwide for their unique V-AIR SYSTEM. The unique V-Air® design results in faster cook times and perfect heat distribution top to bottom, side-to-side and front to back. You'll never need to turn pans. Stainless steel construction provides a heavy-duty long life oven. Solid state controls are accurate and durable. The tempered glass, flush mounted door will not sag over time. It provides a full view of product and has lift off hinges for easy cleaning.

OVEN FEATURING

- V-Air technology
- Stainless steel construction
- Stainless steel legs (6") (152mm)
- Full view tempered glass door
- Steam vent

- Solid state controls
- Indicator light for thermostat
- ETL and NSF listed

OPTIONAL

- Internal steam
- Cook'n hold
- Solid door
- Two speed fan
- Stand on swivel casters with panslides
- Stand on swivel casters without panslides
- Stand with panslides
- Stand without panslides
- Left or right hinged (please specify)
- Water softener: 50-1417

RM-5T

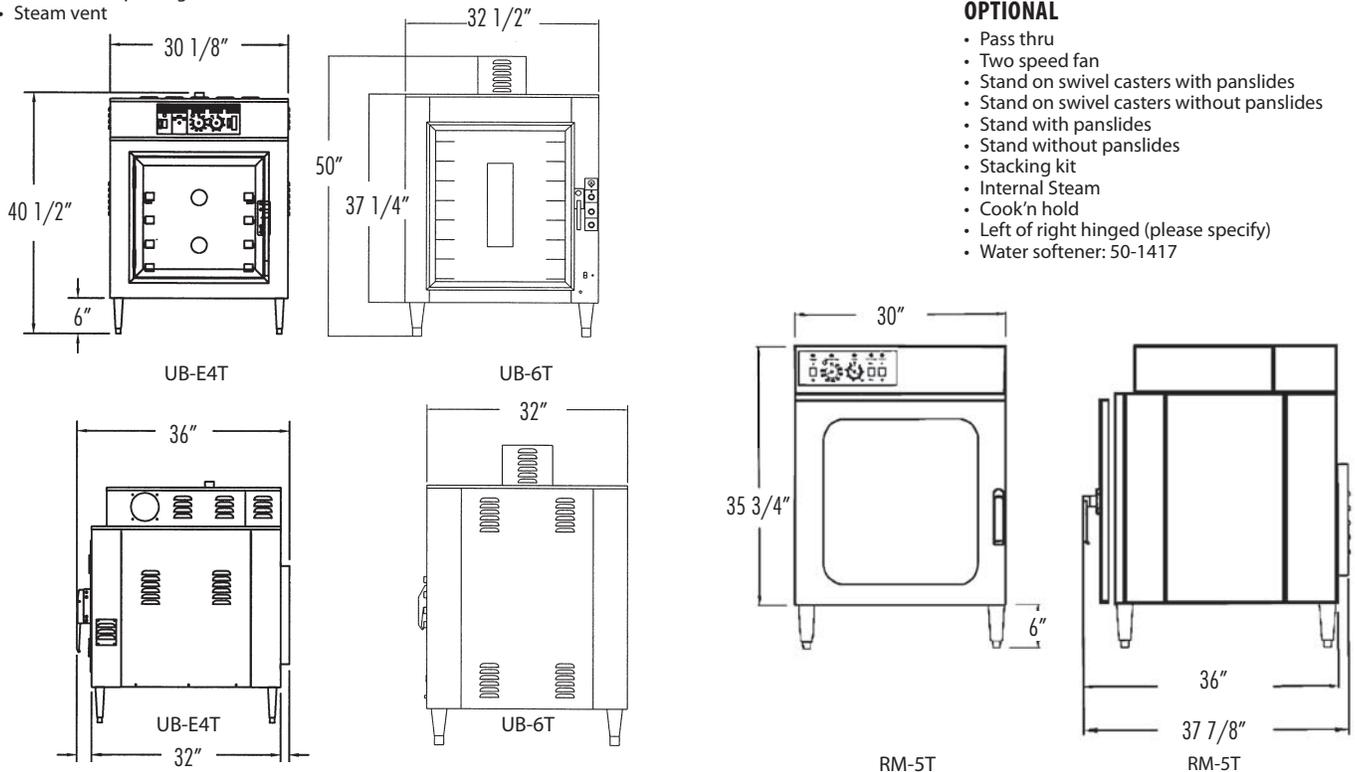
The ovens offers you precise yet fast baking and versatility in a small footprint. It is the perfect convection oven to add where space is limited.

OVEN FEATURING

- V-Air® technology
- Solid state controls (RM-5T)
- Stainless steel construction
- Stainless steel legs (6")
- Cool to touch, dual pane, full view tempered glass door
- Field reversible doors
- Slam Cam handle
- Steam vent
- ETL and ETL Sanitation listed

OPTIONAL

- Pass thru
- Two speed fan
- Stand on swivel casters with panslides
- Stand on swivel casters without panslides
- Stand with panslides
- Stand without panslides
- Stacking kit
- Internal Steam
- Cook'n hold
- Left of right hinged (please specify)
- Water softener: 50-1417



SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
UB-E4T	350 (159)	30 1/8" (765)	36" (914)	40 1/2" (1029)	18 1/4" (464)	28 1/2" (724)	18 1/4" (464)	4	4" (102)	1/4"	208	1/3	33/29	6	2/3	60	-
											240	1/3	29/25	6	2/3	60	-
UB-6T	400 (181)	32 1/2" (826)	36 1/8" (921)	50" (1270)	18 1/4" (464)	28 1/2" (724)	26 1/4" (711)	6	4" (102)	1/4"	208	1/3	45/35	8.4	2/3	60	-
											240	1/3	39/31	8.4	2/3	60	-
RM-5T	400 (181)	30" (762)	37 7/8" (962)	41 3/4" (1060)	18 3/4" (476)	29 3/4" (755)	22" (559)	5	4" (102)	1/4"	208	1/3	37/30	7	2/3	60	-
											240	1/3	32/26	7	2/3	60	-

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



UB-E5-5



UB-12R



NU-VU® FLOOR MODEL OVEN

UB-E5-5

The UB-E5-5 double floor model oven has two individually controlled oven environments. The ovens are in one exterior compartment, one on top of the other, which provides a very small footprint. Each oven has the capacity to hold either five 18"x26" full-size or ten 13"x18" half-size sheet pans.

The unique V-Air® design results in faster cook times and perfect heat distribution top to bottom, side-to-side and front to back. Again, you'll never need to turn pans.

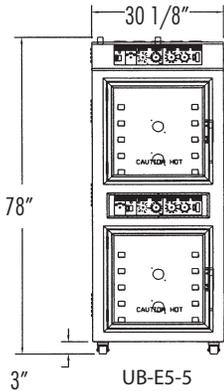
OVEN FEATURING

- V-Air technology
- Stainless steel construction
- Heavy duty casters

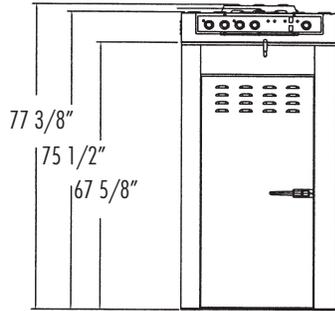
- Full view tempered glass door
- Silicone rubber gasket on door
- Flush mount, lift off, no sag door
- Steam vent
- Solid state controls
- Indicator light for thermostat
- ETL and ETL Sanitation listed

OPTIONAL

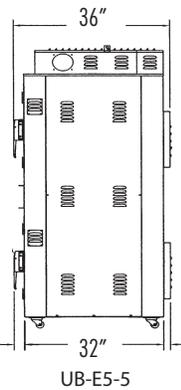
- Internal steam (per compartment)
- Cook'n hold (per compartment)
- Solid door (each)
- Two speed fan
- Left or right hinged (please specify)
- Water softener: 50-1417



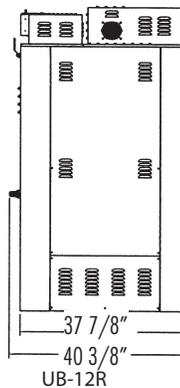
UB-E5-5



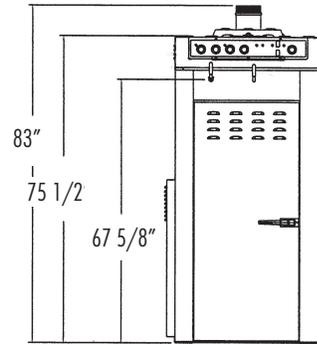
UB-12R



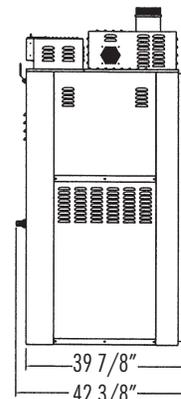
UB-E5-5



UB-12R



UB-12RG



UB-12RG

SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Gas System			Water Inlet	Electrical System						
		W	D	H	W	D	H			BTU	D.H.	G.I.		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
UB-E5-5	680 (308)	30 1/8" (765)	36" (914)	78" (1981)	18 1/4" (464)	28 1/2" (724)	22 1/4" (565)	10	4" (102)				1/4"	208 240	1/3 1/3	70/53 61/46	14 14	2/3 2/3	60 60	- -
UB-12R	1 400 (635)	36 1/4" (920)	40 3/8" (1025)	77 3/8" (1965)	21 3/8" (543)	32 1/2" (826)	57 3/4" (1 457)	12	4 1/8" (105)				1/4"	208 240 480	1/3 1/3 1/3	105/79 91/69 46/38	20.8 20.8 20.8	2/3 2/3 3/4	60 60 60	- - -
UB-12RG	1 400 (635)	36 1/4" (920)	40 3/8" (1025)	77 3/8" (1965)	21 3/8" (543)	32 1/2" (826)	57 3/4" (1 457)	12	4 1/8" (105)	120 000	6" (152)	1/2"	1/4"	208 240	1/3 1/3	9/9 9/9	2 2	2/3 2/3	60 60	- -

NU-VU® ROLL-IN RACK OVEN

UB ROLL-IN RACK OVEN SERIES

NU-VU Food Service Systems Roll-In Rack Ovens are designed to provide very high volume baking in a minimal amount of space and with minimal labor. Simply place the pans of product directly onto the roll-in rack and roll the rack directly into the oven. The steps of transferring product from the rack to the oven and back to the rack after baking have been eliminated!

OVEN FEATURING

- V-Air® technology
- Stainless steel construction
- Solid door
- Heavy duty roll-in rack
- Silicone sponge door gasket

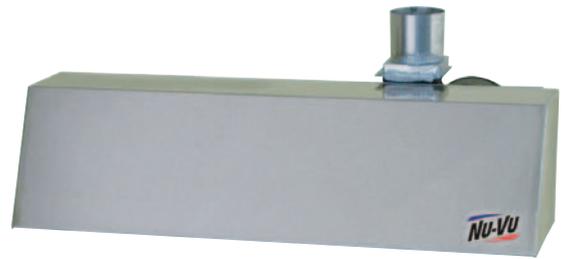
OPTIONAL

- Internal Steam
- Two Speed Fan
- Cook'n Hold
- Extra S/S Rack (20-1115)
- Prison Package
- Sight glass door
- Left or right hinged (please specify)
- Water softener: 50-1417
- Racks



Shown with optional pass-thru

RM-5TCB



NU-VU® COMBO BAKE/PROOF/HOLD OVENS

NU-VU® STEAM DEFLECTOR

RM-5TCB

The NU-VU ComboBake Oven with user friendly programmable controls is a proofer, oven and holding cabinet all in one compartment. This makes the ComboBake the perfect choice for those kitchens that may have limited labor resources or space.

OVEN FEATURING

- V-Air® technology
- Solid state controls
- Stainless steel construction
- Stainless steel legs (6")
- Cool to touch, dual pane, full view tempered glass door
- AutoMist humidity for proof mode
- Internal steam for bake mode
- Silicone rubber gasket on door

- Slam cam handle
- Steam vent
- ETL Sanitation listed

OPTIONAL

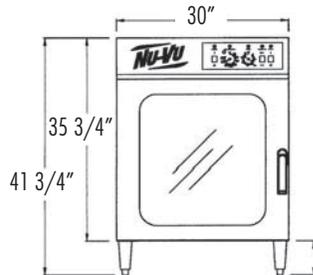
- Cook'n hold
- Pass thru
- Two speed fan (RM-5TCB only)
- Stand on swivel casters with panslides
- Stand on swivel casters without panslides
- Stand with panslides
- Stand without panslides
- Left or right hinged (please specify)
- Water softener: 50-1417

STEAM DEFLECTOR

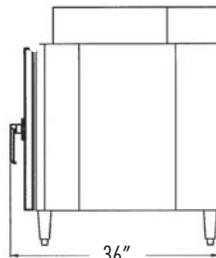
The HO-1 prefabricated steam deflector features simple mounting procedures for use with your NU-VU oven or oven/proofer, and it comes standard with a 120 Volt cord and plug. The width of the steam deflector corresponds to the width of your unit. (We recommend that the HO-1 extends 4" on each side.) The HO-1 features stainless steel construction for long life and easy cleaning.

FEATURING

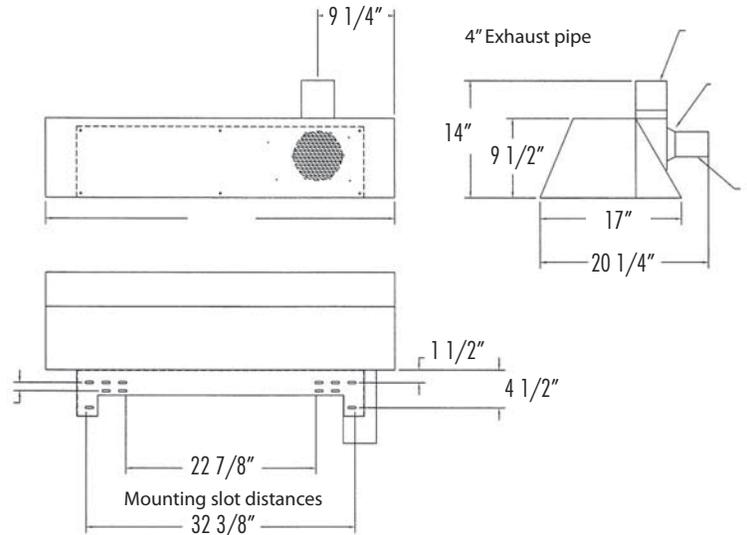
- Cord and plug NEMA 5-15P
- NSF listed



RM-5TCB



RM-5TCB



SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
RM-5TCB	450 (204)	30" (762)	37 7/8" (962)	41 3/4" (1060)	18 3/4 (476)	29 3/4" (755)	22" (559)	5	4" (102)	1/4"	208 240	1/3 1/3	37/30 32/26	7 7	2/3 2/3	60 60	- -

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



STEAM6



SMOKE6



SMOKE13



NU-VU® STEAM RETHERMING OVEN

STEAM6

NU-VU® offers a simple to use, simple to maintain, easy to install, high performance and cost effective steam equipment.

Steam helps you cook faster as it allows a better heat penetration. It will also keep your food from drying out thanks to the sealed cabinet that limits the escape of air or liquid.

OVEN FEATURING

- Stainless steel construction
- 6" legs (152 mm)
- Silicone rubber gasket on door
- Squirrel cage fan
- 60 minute timer

- Wire racks
- Fully insulated
- Control panel accessible through front of unit
- Heating element accessible inside of cabinet
- ETL and ETL Sanitation listed

OPTIONAL

- Stacking kit
- Water softener: 50-1417

VERSATILITY

Seafood, vegetables, pastas, meats and more.

NU-VU® SMOKERS

SMOKE6 - SMOKE13

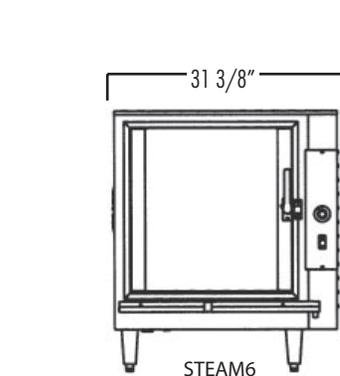
The smoker ovens offer the capability to dry bake, bake with moisture, warm, slo-cook, hold and smoke.

OVEN FEATURING

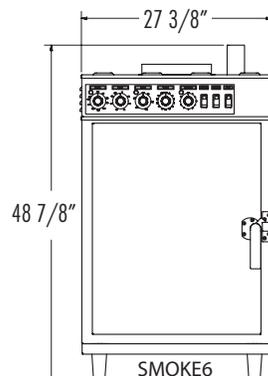
- Solid state controls
- Indicator light for thermostat
- 24 hour timer
- Separate controls for smoke, humidity and heat
- Stainless steel construction
- 6" legs (SMOKE6) / casters (SMOKE13)
- Includes wire racks
- ETL and NSF listed

OPTIONAL

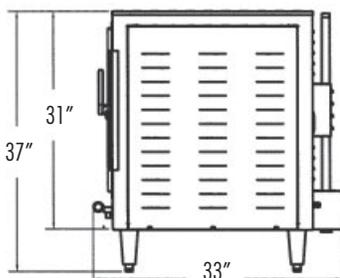
- Casters (SMOKE6)
- Set of 6" legs (SMOKE13)
- Stainless steel cart or stand with or without pan slides (SMOKE6)
- Additional wire racks
- External smoke box
- Left or right hinged (please specify)
- Water softener: 50-1417



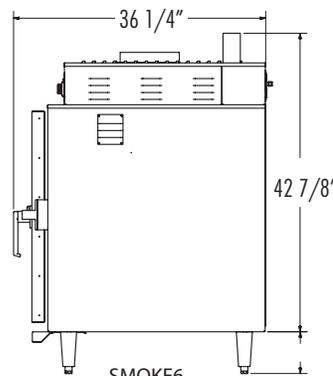
STEAM6



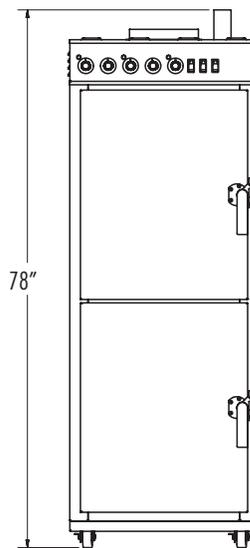
SMOKE6



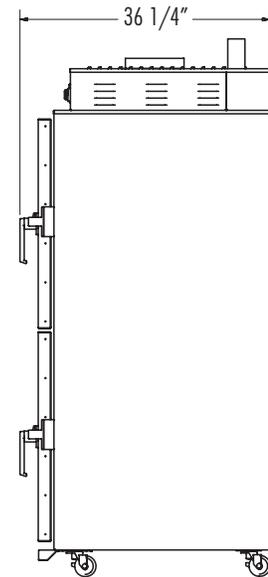
STEAM6



SMOKE6



SMOKE13



SMOKE13

SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
STEAM6	180 (82)	31 3/8" (797)	33" (838)	37" (940)	21 1/4" (540)	15" (381)	22" (559)	6	3" (76)	1/4"	208 240	3 3	17 15	5.2 5.2	3 3	60 60	- -
SMOKE6	400 (181)	27 3/8" (696)	36 1/4" (975)	48 7/8" (1310)	18 3/4" (476)	29" (737)	26" (660)	6	3 1/2" (89)	1/4"	208	1/3	13.5/10	2.5	2/3	60	-
											240	1/3	12/8.5	2.5	2/3	60	-
SMOKE13	600 (272)	27 3/8" (696)	36 1/4" (921)	78" (1981)	18 3/4" (476)	29" (737)	60" (1524)	13	3 1/2" (89)	1/4"	208	1/3	23/19.5	4.5	2/3	60	-
											240	1/3	20.5/17	4.5	2/3	60	-



QB-3/9



UB-E4/8



UB-5/10



UB-6/8



NU-VU® OVEN/PROOFER COMBINATIONS

OVEN/PROOFER QB SERIES FEATURING

- Silicone rubber gasket
- Magnetic handles
- Full view tempered glass doors
- Drip trough
- Dual-Pane oven door
- ETL and NSF listed
- Over flow drain and pan

OPTIONAL

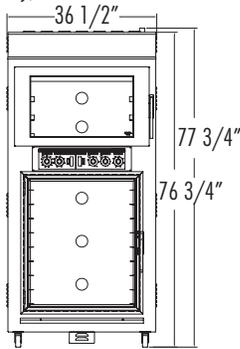
- 2 speed fan
- AUTOMIST® humidity
- Cook'n hold
- Left or right hinged (please specify)
- Water softener: 50-1417
- Internally Generated Steam
- Warmer in proofer
- Wire shelf rack

ULTRABAKE (UB) OVEN/PROOFER SERIES FEATURING

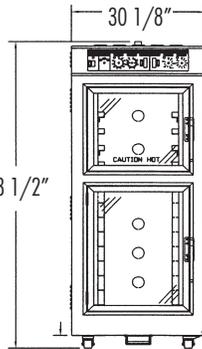
- V-Air® technology
- Stainless steel construction
- Magnetic door latches
- Heavy duty casters
- Tempered glass doors
- Separate heat and humidity controls for proofer
- ETL and NSF listed
- Over flow drain and pan

OPTIONAL

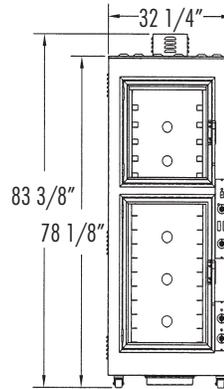
- Internal steam
- AutoMist humidity
- Cook'n hold
- Warmer in proofer
- Solid Door (per door)
- Two speed fan
- Drip through
- Left or right hinged (please specify)
- Water softener: 50-1417



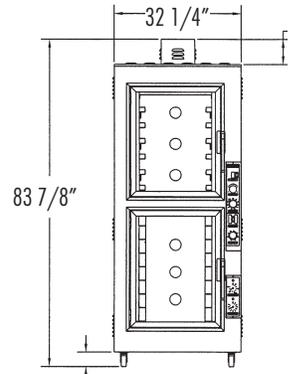
QB-3/9



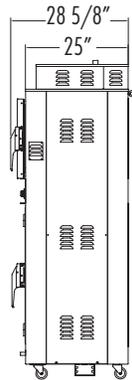
UB-E4/8



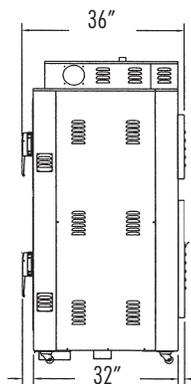
UB-5/10



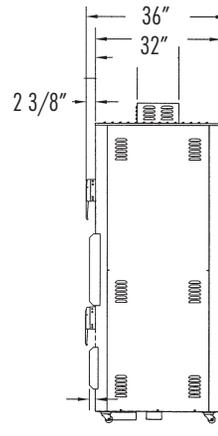
UB-6/8



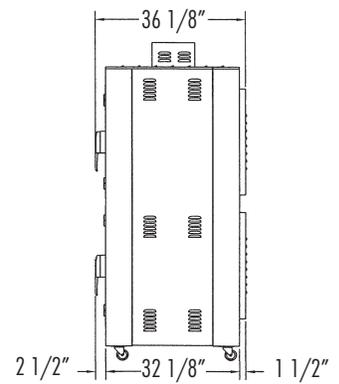
QB-3/9



UB-E4/8



UB-5/10



UB-6/8

SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Oven Interior Dimensions			Proofer			Capacity Pan (18" x 26")		Shelf spacing		Water Inlet	Electrical System					
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer		Volts	Phases	Amps	kW	Wires*	Hz
QB-3/9	570 (259)	36 1/8"	28 5/8"	77 3/4"	26 1/4"	20 1/4"	15"	26 1/4"	20 1/4"	33 1/2"	3	9	4"	3 1/2"	1/4"	208	1/3	30/20	5.2	2/3	60
		(918)	(727)	(1 975)	(667)	(514)	(381)	(667)	(514)	(851)			(102)	(89)		240	1/3	27/17	5.2	2/3	60
UB-E4/8	550 (250)	30 1/8"	36"	73 1/2"	18 1/4"	28 1/2"	18 1/4"	18 1/2"	28 1/2"	30 1/4"	4	8	4"	3 1/2"	1/4"	208	1/3	39/27	7.9	2/3	60
		(765)	(914)	(1 867)	(464)	(724)	(464)	(470)	(724)	(768)			(102)	(89)		240	1/3	36/24	7.9	2/3	60
UB-5/10	650 (295)	32 1/4"	36"	83 3/8"	18 1/4"	28 1/2"	22 1/4"	18 1/4"	28 1/2"	35 7/8"	5	10	4"	3 1/4"	1/4"	208	1/3	45/32	8.9	2/3	60
		(819)	(914)	(2 118)	(464)	(724)	(565)	(464)	(724)	(911)			(102)	(83)		240	1/3	40/28	8.9	2/3	60
UB-6/8	700 (318)	32 1/4"	36 1/8"	83 7/8"	18 1/4"	28 1/2"	26 1/4"	18 1/2"	28 1/2"	30 1/4"	6	8	4"	3 1/2"	1/4"	208	1/3	52/35	10.3	2/3	60
		(819)	(918)	(2 130)	(464)	(724)	(667)	(470)	(724)	(768)			(102)	(89)		240	1/3	46/31	10.3	2/3	60

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



NU-VU® OVEN/PROOFER COMBINATIONS

OVEN/PROOFER COMBINATION OP-3/9M · OP-3/9A · OP-4/8M · OP-4/8A

The applications for these oven/proofers are endless. These units are ideal for submarine sandwich restaurants, bakeries, convenience stores, restaurants, supermarkets, delis, hospitals, schools, institutions - in fact, anywhere a need for on-premise baking exists.

All of our oven/proofers feature our unique V-Air® system in the oven. This technology drives faster cook times and perfect heat distribution top to bottom, side to side and front to back. You'll never need to turn pans, and that will save labor costs. You can produce to perfection all types

of bakery products, including breads, rolls, pies, cinnamon buns, croissants and more.

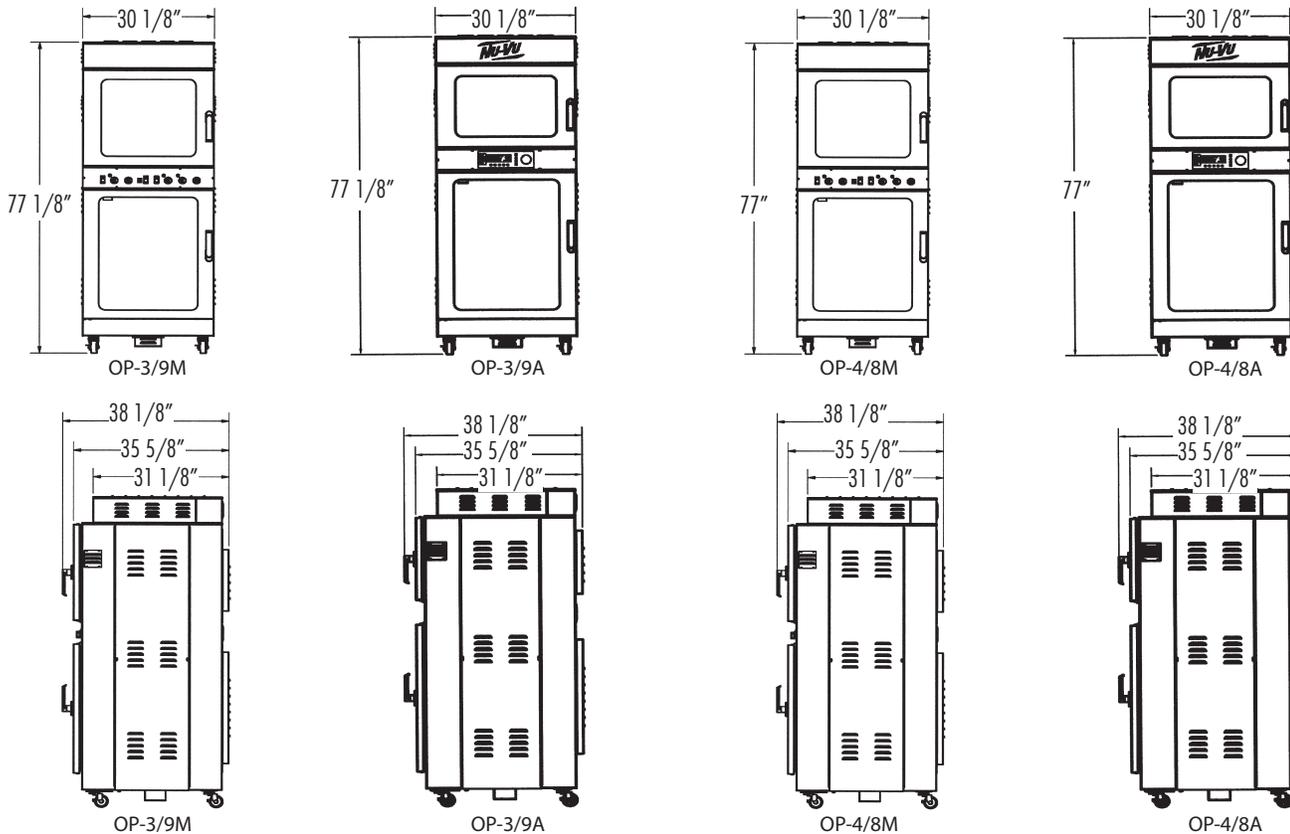
FEATURING

- V-Air® technology
- Programmable control (OP-3/9A, OP-4/8A)
- Stainless steel construction
- Cooler to touch, dual pane, easy to clean glass oven door
- Tempered glass doors
- AutoMist humidity system in proofer
- "Slam cam" door handles
- Field reversible doors
- 2 fan speeds (OP-3/9M, OP-4/8M)

- 3 fan speeds (OP-3/9A, OP-4/8A)
- Silicone rubber door gaskets
- Heavy duty casters
- Overflow drain and pan
- Closed loop humidity control in proofer
- ETL and ETL Sanitation listed

OPTIONAL

- Warmer in proofer
- Manual fill humidity in proofer
- Internal steam
- Left or right hinged (please specify)
- Water softener: 50-1417



SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Oven		Interior Dimensions			Proofer	Capacity Pan (18" x 26")		Shelf spacing		Water Inlet	Electrical System					
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer		Volts	Phases	Amps	kW	Wires*	Hz
OP-3/9M	575 (261)	30 1/8" (765)	38 1/8" (968)	77 1/8" (1959)	18 1/4" (464)	29" (737)	14" (356)	18 1/4" (464)	29" (737)	34" (864)	3	9	4" (102)	3 1/2" (89)	1/4"	208 240	1/3	29/17 25/15	5.2 5.2	2/3 2/3	60 60
OP-3/9A	575 (261)	30 1/8" (765)	38 1/8" (968)	77 1/8" (1959)	18 1/4" (464)	29" (737)	14" (356)	18 1/4" (464)	29" (737)	34" (864)	3	9	4" (102)	3 1/2" (89)	1/4"	208 240	1/3	29/17 25/15	5.2 5.2	2/3 2/3	60 60
OP-4/8M	600 (272)	30 1/8" (765)	38 1/8" (968)	77" (1956)	18 1/4" (464)	29" (737)	18" (457)	18 1/4" (464)	29" (737)	30 1/4" (768)	4	8	4" (102)	3 1/2" (89)	1/4"	208 240	1/3	37.5/25 32.5/22	7.2 7.2	2/3 2/3	60 60
OP-4/8A	600 (272)	30 1/8" (765)	38 1/8" (968)	77" (1956)	18 1/4" (464)	29" (737)	18" (457)	18 1/4" (464)	29" (737)	30 1/4" (768)	4	8	4" (102)	3 1/2" (89)	1/4"	208 240	1/3	37.5/25 32.5/22	7.2 7.2	2/3 2/3	60 60



PRO-8



PRO-16



PROLB-18



NU-VU® PROOFERS

NU-VU PROOFERS (PRO SERIES)

The proofing process is an integral step in the baking process, and the NU-VU line of proofers can provide your dough product the ideal environment for proofing. All NU-VU proofers have separate heat and humidity controls so that the environment can be varied to the precise levels of heat and humidity in order to accommodate each individual product.

FEATURING

- Separate heat and humidity controls
- Electromechanical controls

- Stainless steel exterior and aluminum interior
- 4" adjustable legs (PRO-8) / Casters (PRO-16)
- Full view glass door
- Manual fill water pan
- Cord and plug
- ETL and NSF listed

OPTIONAL

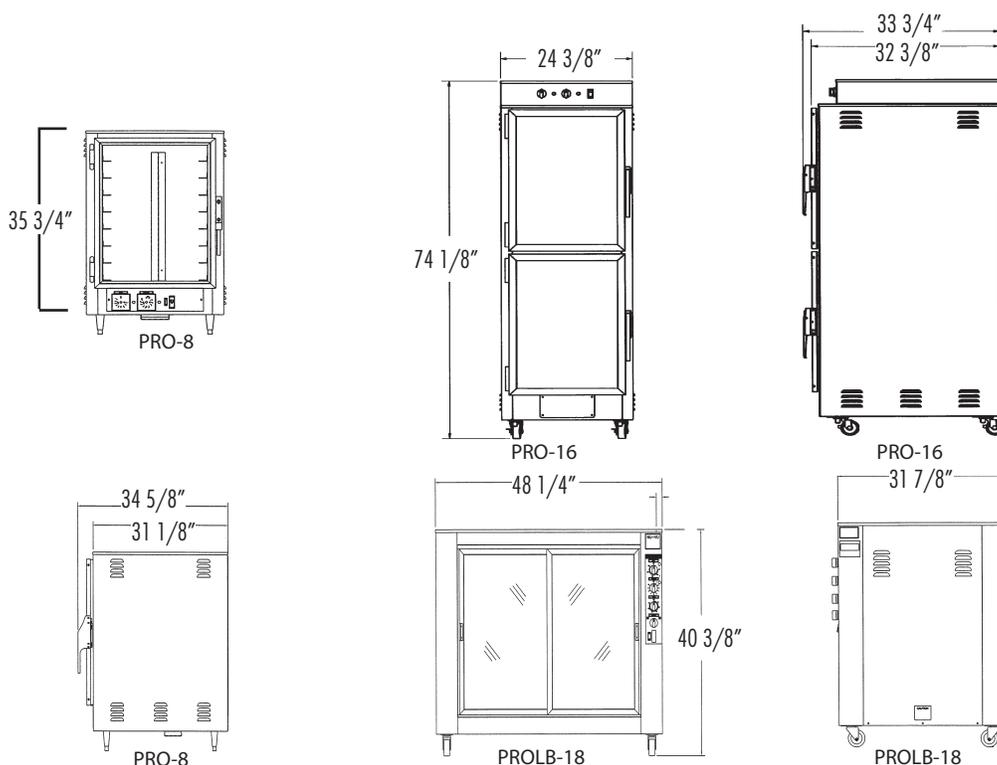
- Warmer
- Set of casters (PRO-8)
- Set of 6" legs (PRO16)
- Left or right hinged (please specify)

PROLB PROOFER SERIES FEATURING

- Electromechanical controls
- Indicator light for thermostat
- Separate heat and humidity controls
- Stainless steel construction
- Heavy duty casters
- Full view sliding glass doors
- AutoMist humidity system
- ETL and NSF listed

OPTIONAL

- Warmer
- Set of 6" Legs
- Water softener: 50-1417



SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
PRO-8	200 (91)	24 1/4" (616)	34 5/8" (879)	39 3/4" (1 010)	18 3/8" (467)	29" (737)	27 5/8" (702)	8	3 3/8" (86)	—	120	1	16	1.8	2	60	5-20P
PRO-16	350 (159)	24 3/8" (619)	33 3/4" (857)	74 1/8" (1 883)	18 3/8" (467)	28 7/8" (733)	57 3/8" (1 457)	16	3 3/8" (86)	—	120	1	16	1.8	2	60	5-20P
PROLB-18	470 (213)	48 1/4" (1 226)	31 7/8" (810)	40 3/8" (1 026)	18 1/4" (464)	29 1/2" (749)	27 5/8" (702)	18	3" (76)	1/4"	208 240	1/3 1/3	9/6 8/5	1.2 1.2	2/3 2/3	60 60	— —



PROW-8



PROW-18



AMP-12



ASMP-36



NU-VU® PROOFERS

PROW PROOFER SERIES

These units feature the AutoMist humidity system which eliminates the need for a water pan; however, it does require a 1/4" waterline connection. This feature utilizes a mist which is sprayed directly onto a fan that distributes the heat and humidity evenly throughout the proofer cavity.

FEATURING

- Electromechanical controls
- Indicator light for thermostat
- Separate heat and humidity controls
- Stainless steel construction
- Set of 4" adjustable legs (PROW-8)

- Heavy duty casters (PROW-18)
- Full view tempered glass door
- Silicone rubber gasket on doors
- AutoMist humidity system
- ETL and NSF listed

OPTIONAL

- Warmer
- Casters (PROW-8)
- Set of 6" legs (PROW-18)
- Left or right hinged (please specify)
- Water softener: 50-1417

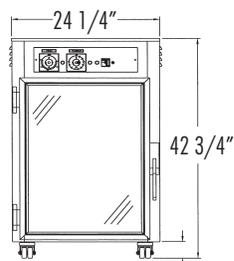
NU-VU® ROLL-IN RACK PROOFER

ROLL-IN RACK PROOFER FEATURING

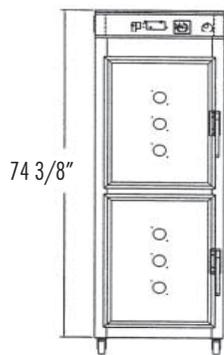
- Solid state controls
- Indicator light for thermostat
- Stainless steel construction
- Solid door
- AutoMist humidity system
- ETL and NSF listed

OPTIONAL

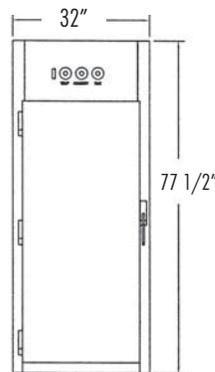
- Water softener: 50-1417



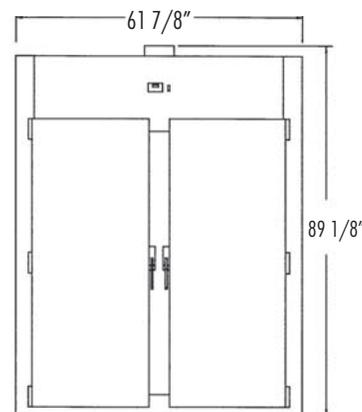
PROW-8



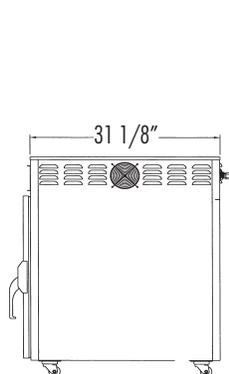
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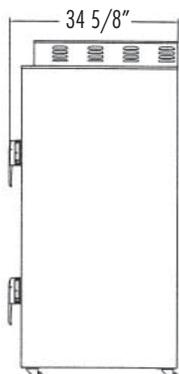
AMP-12



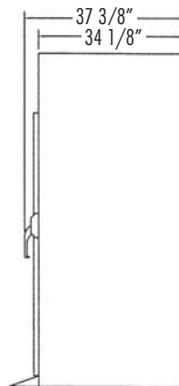
ASMP-36



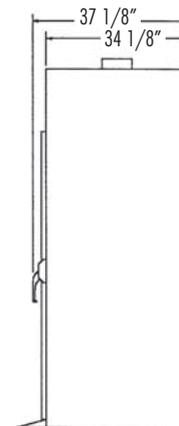
PROW-8



PROW-18



AMP-12



ASMP-36

SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
PROW-8	230 (104)	24 1/4" (616)	34 1/2" (876)	42 3/4" (1086)	18 1/2" (470)	29" (737)	27" (686)	8	3 1/4" (83)	-	120	1	16	1.8	2	60	5-20P
PROW-18	400 (181)	25 1/8" (638)	34 5/8" (879)	78 3/8" (1991)	18 1/2" (470)	29" (737)	60" (1524)	18	3" (76)	1/4"	208 240	1/3 1/3	12/10 11/9	2 2	2/3 2/3	60 60	- -
AMP-12	600 (272)	32" (813)	37 3/8" (949)	77 1/2" (1969)	24" (610)	32" (813)	63 1/2" (1613)	12	n/a	1/4"	208 240	1/3 1/3	13/10 12/9	2 2	2/3 2/3	60 60	- -
ASMP-36	1030 (467)	61 7/8" (1572)	37 1/8" (943)	89 1/8" (2264)	24" (610)	32 3/4" (832)	75 5/8" (1921)	36	n/a	1/4"	208 240	1/3 1/3	22/20 19/17	4 4	2/3 2/3	60 60	- -



NU-VU® SLO-COOK'N HOLD OVEN

SC SLO-COOK'N HOLD SERIES

The NU-VU® Slo-Cook'n Hold units feature an even heating system which surrounds the product with a gentle heat for thorough cooking with minimum shrinkage associated with moisture loss. These units are well suited for meat, fish, fowl, vegetables and hot dishes just to name a few.

FEATURING

- Solid state controls
- Indicator light for thermostat
- Cook'n Hold feature utilizes cook thermostat, hold thermostat and 24 hour timer
- 6" legs (152 mm) (SC-7)
- Casters (SC-14)

- Stainless steel construction
- 4 chrome racks (SC-7)
- 8 chrome racks (SC-14)
- ETL and NSF listed

OPTIONAL

- Additional chrome racks each
- Casters (SC-7)
- Stand on swivel casters (SC-7)
- Stand on swivel casters without panslides (SC-7)
- Stand with panslides (SC-7)
- Stand without panslides (SC-7)
- Set of 6" legs
- Left or right hinged (please specify)

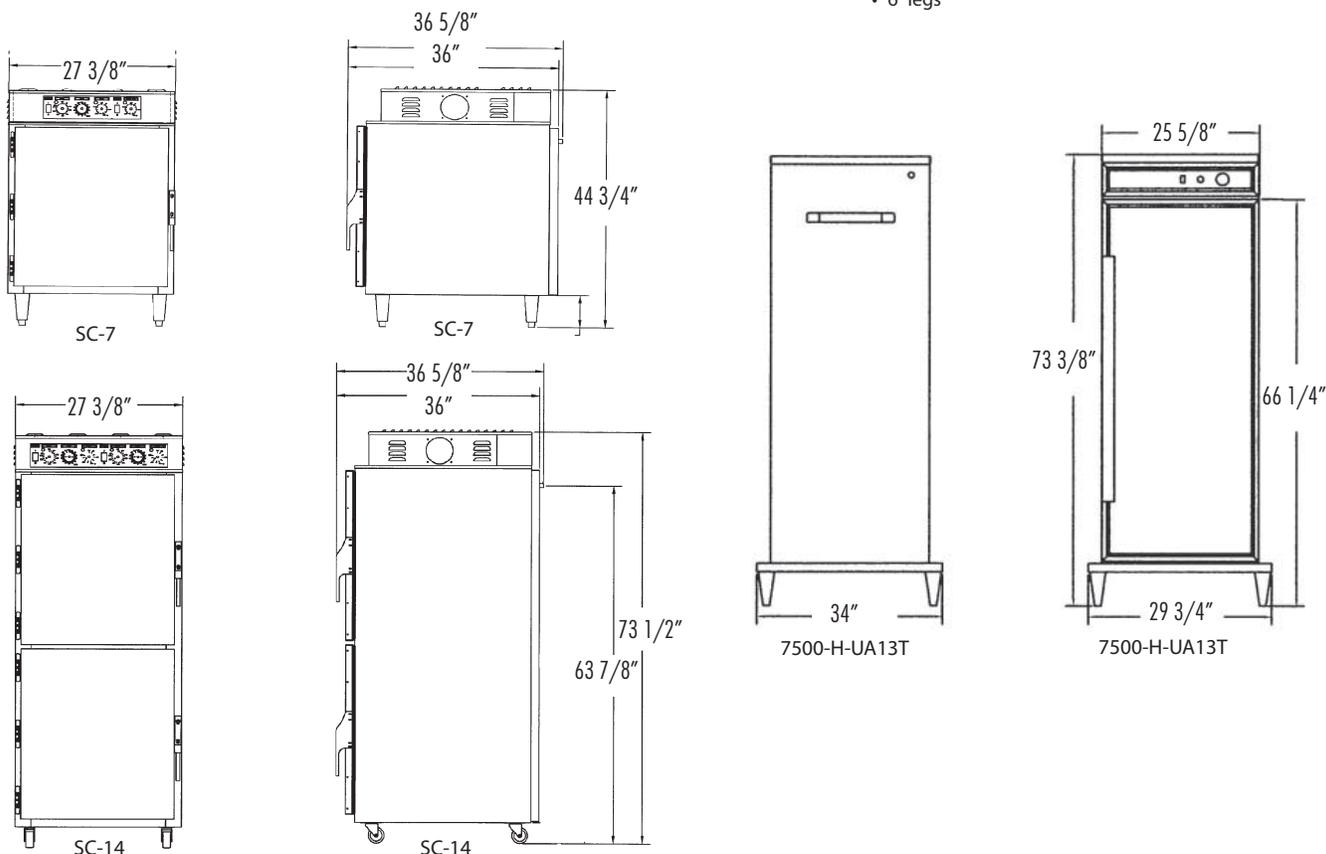
NU-VU® HEATED HOLDING

HEATED HOLDING CABINET FEATURING

- Electromechanical controls
- Indicator light for thermostat
- Separate heat and humidity controls
- Stainless steel construction
- Insulated solid door
- Casters
- Silicone rubber gasket on door
- ETL and NSF listed

OPTIONAL

- Prison Package
- Pass thru
- Pass thru w/prison package
- 6" legs



SPECIFICATIONS:

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Capacity Pan (18" x 26")	Shelf spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
SC-7	400 (181)	27 3/8" (695)	36 5/8" (930)	44 3/4" (1137)	18 3/4" (476)	28 7/8" (733)	29" (737)	7	3 1/2" (89)	-	208 240	1/3 1/3	15/10 13/9	3 3	2/3 2/3	60 60	- -
SC-14	600 (272)	27 3/8" (695)	36 5/8" (930)	73 1/2" (1867)	18 3/4" (476)	28 7/8" (733)	29" (737)	14	3 1/2" (89)	-	208 240	1/3 1/3	30/20 26/17	6 6	2/3 2/3	60 60	- -
7500-H-UA13T	525 (238)	29 3/4" (756)	34" (864)	71 1/8" (1807)	21" (533)	29 1/2" (749)	57 1/2" (1461)	13	3" (76)	-	120	1	16	1.7	2	60	5-20P

OTHER VOLTAGES AVAILABLE

*Ground wire not included CONDENSED CATALOG



HW-2-1/2G



HW-2G



SB-1



SB-2

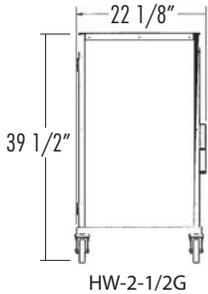
NU-VU® BREAD CABINETS

BREAD CABINET

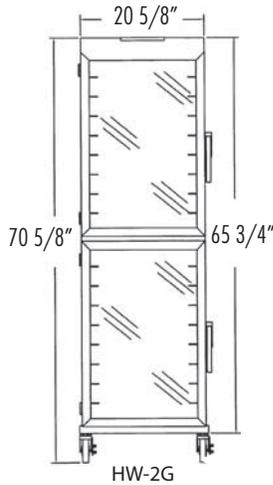
NU-VU Food Service Systems carries a line of useful accessory items which are the perfect compliment to your NU-VU equipment.

FEATURING

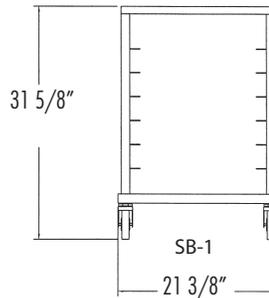
- Casters
- Adjustable top vent
- Aluminum construction
- Full view polycarbonate doors
- Rubber gasket on doors
- Lift off doors
- NSF listed
- One year parts warranty



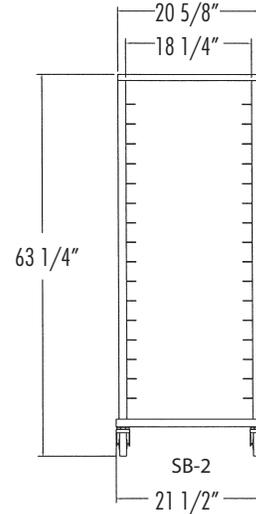
HW-2-1/2G



HW-2G



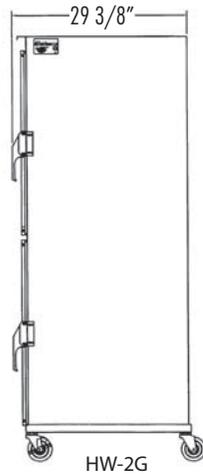
SB-1



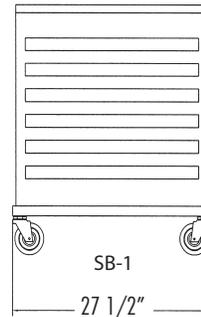
SB-2



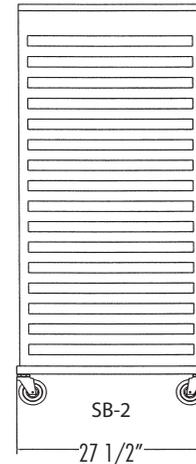
HW-2-1/2G



HW-2G



SB-1



SB-2

RACKS

The SB-1 half size and SB-2 full size knock down racks are easy to assemble with thumbscrews, requiring no special tools. Heavy-duty casters are standard. These units hold either 18"x26" full-size or 13"x18" half-size sheet pans.

FEATURING

- Easy assembly
- Full size top
- Heavy duty casters
- NSF listed

BREAD CABINETS						
Model	W	D	H	Crated Weight	Capacity Pan	Shelf spacing
HW-2-1/2G	22 1/8" (562)	29 3/8" (746)	39 1/2" (1 003)	75 (34)	9	3 1/4" (83)
HW-2G	22 1/8" (562)	29 3/8" (746)	70 5/8" (1 794)	135 (61)	18	3 1/4" (83)

RACKS					
Model	Shelf Spacing	Shelves Quant.	Pans Size		Finish
			W	D	
SB-1	3 1/4" (88)	7	18" (457)	26" (660)	Aluminum
SB-2	3 1/4" (88)	17	18" (457)	26" (660)	Aluminum

ONE YEAR LABOR, TWO YEAR PARTS NU-VU® LIMITED WARRANTY

NU-VU products are warranted against defects in workmanship and materials. 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.

The limited parts warranty covers certain electrical, electronic and mechanical parts for the time periods specified with the exception of those items detailed under Warranty Limitations in the owners manual. The return of defective parts is required. The return of a defective part or component must be made prior to the issuance of a credit. 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 90 days provided they are installed and used in a manner authorized by NU-VU.

We require that you call our NU-VU Service Department at 800-338-9886 or 906-863-4401 for service authorization BEFORE you call any service agency if you wish to claim a labor expense under warranty. We may be able to solve your problem over the phone, or we will schedule a warranty service call by a reliable service agency in your area.

This warranty covers the replacement and installation of parts and components which are included under PARTS for the time

period specified for your piece of equipment. This coverage is limited to the normal mileage allowance for a maximum travel radius up to 50 miles, and the normal labor rate times the allowable hours for performing the work as set forth in the owners manual.

If a problem is not diagnosed within a half-hour, the service person must contact the NU-VU Service Department via telephone. Additional time for problem solving will not be allowed unless this procedure is followed. An appointment for servicing a unit should be set up since time will not be allowed for waiting to service a unit. NU-VU will not pay for service calls as warranty work if a NU-VU authorized service agency determines that your equipment is set up and operating properly.

Products must be installed and maintained in accordance with NU-VU instructions. Users are responsible for the suitability of the products to their application. There is no warranty against damage resulting from accident, abuse, alteration, misapplication, inadequate storage prior to installation, or improper specification or other operating conditions beyond our immediate control. Claims against carrier damage in transit must be filed by the buyer, therefore, the buyer MUST inspect the product immediately upon receipt.

* Exception: Bread cabinets and Knock down racks have one year parts only warranty.





NU-VU

www.nu-vu.com

The Bakery Equipment Division of Middleby Corporation
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Fax: 1-906-863-5889 sales@nu-vu.com

Made in the USA - Sold World Wide

NU-VU products have been tested and listed by major health and safety approval agencies for gas and electric commercial cooking appliances.



*Note: All models are not listed for all the above certifications.
Check inside catalog for specifications.*