

UB-6/6G Oven/Proofer - Gas

Project _____

Item _____

Quantity _____



SIZE:

UB-6/6G - 83-3/8" High, 32-1/4" Wide, 36-1/8" Deep
2118 mm High, 819 mm Wide, 918 mm Deep

NU-VU's UB-6/6G gas 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 UB-6/6G comes standard with a manual fill humidity system.

The UB-6/6G has a capacity of 6 full size pans in the oven and 6 full size pans in the proofer.

These units also features flush mount doors, which means no sagging or leaking, and no adjustments need to be made. 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 front and side of unit
- Heating elements accessible inside of cabinet and through side of proofer

CONTROLS:

- Solid state controls
- Indicator lights for thermostats
- Microswitch fan motor cut-off for oven
- Burner ignition light
- Four speed fan switch

LABORATORY CERTIFICATION AND APPROVAL



STANDARD FEATURES:

- **V-AIR®** technology
- Stainless steel construction
- Indicator lights for thermostats
- Mechanical magnetic door latches
- Door activated microswitch for fan
- Four speed fan
- 3" heavy duty casters
- Full view tempered glass doors
- Separate heat and humidity controls for proofer
- Natural or LP Gas

OPTIONAL FEATURES:

- Internal steam
- AutoMist humidity
- Warmer in proofer
- Cook'n Hold
- Solid door (per door)
- Product probe

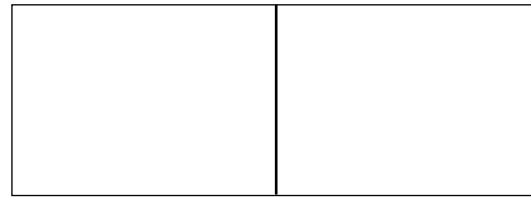
NU-VU® UB-6/6G Oven/Proofer - Gas



NU-VU® Food Service Systems

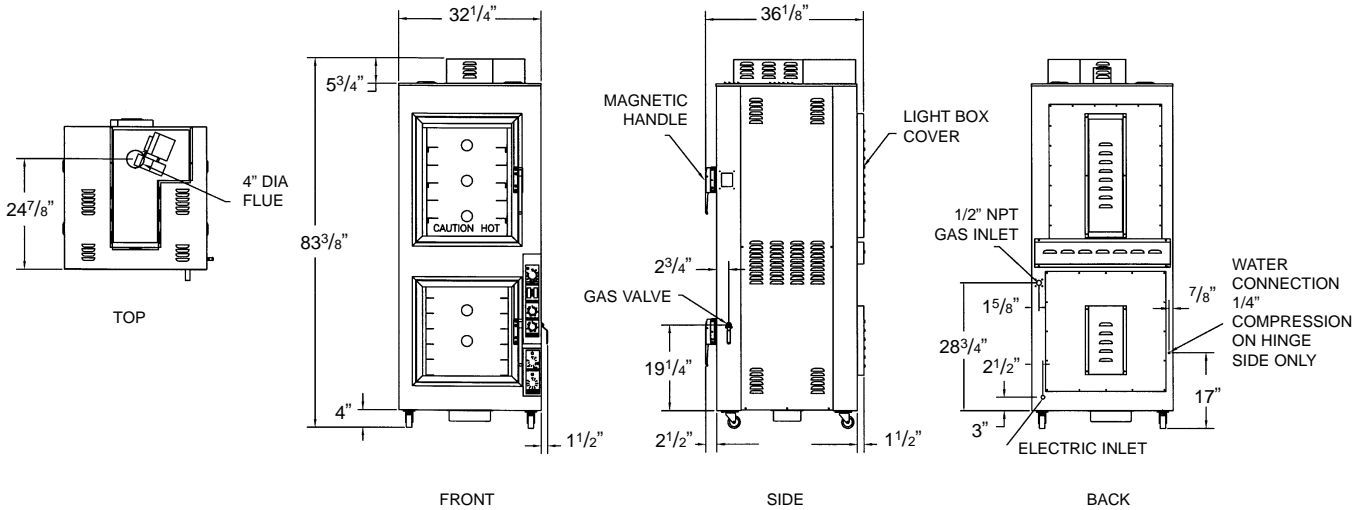
www.nu-vu.com
5600 13th Street
Menominee, MI 49858

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1-906-863-4401 Phone
1-906-863-5889 Fax



Approval / Stamp

UB-6/6G Oven/Proofer - Gas



NU-VU® UB-6/6G Oven/Proofer - Gas

SPECIFICATIONS:

ELECTRICAL:

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

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Single phase uses three-wire system.
- 208 or 240 Volt Single phase is standard. Please specify at time of order.
- The proofer contains two 600 Watt elements and one 625 Watt element controls the manual fill humidity system.
- LP or Natural Gas - 65,000 BTU's

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
	11	n/a	10	n/a

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 UB-6/6G has NSF and ETL listings.



NU-VU® Food Service Systems

www.nu-vu.com
5600 13th Street
Menominee, MI 49858

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	6	12	4"
Proofer	6	12	3-1/2"

DIMENSIONS:

	Height	Width	Depth
Exterior	83-3/8"	32-1/4"	36-1/8"
Interior			
Oven	26-1/4"	18-1/4"	28-1/2"
Proofer	24-1/4"	18-1/2"	28-1/2"

DOOR SWING: Oven - 24-1/4" (616 mm)

Proofer - 24-1/4" (616 mm)

PACKING SIZE:

86" High, 38" Wide, 38" Deep
(2184 mm High, 965 mm Wide, 965 mm Deep)

SHIPPING WEIGHT:

800 Pounds (363 Kg), FOB Menominee, MI 49858

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