

UB-6T Tabletop Oven

Project _____

Item _____

Quantity _____



SIZE:

UB-6T - 49-3/4" High, 32-1/4" Wide, 36-1/8" Deep
1264 mm High, 819 mm Wide, 918 mm Deep

NU-VU's UB-6T is a Tabletop oven with a capacity of either six 18"x26" full-size pans or twelve 13"x18" half-size 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. 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.

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Four speed fan switch
- Microswitch fan motor cut-off

LABORATORY CERTIFICATION AND APPROVAL



STANDARD FEATURES:

- **V-AIR®** technology
- Stainless steel construction
- Adjustable stainless steel legs (6")
- Full view tempered glass door
- Silicone rubber door gaskets
- Flush mount, lift off, no sag door
- Steam vent
- 4 speed fan

OPTIONAL FEATURES:

- Internal steam
- Cook'n Hold
- Solid door
- Two speed fan
- Large vent
- Cart with panslides
- Product probe
- 3" casters
- Cart or stand with or without panslides

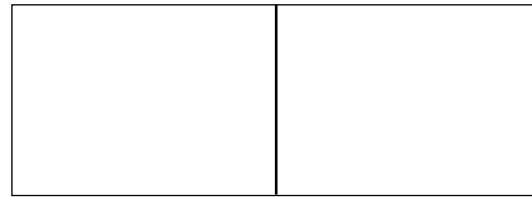
NU-VU® UB-6T Tabletop Oven



NU-VU® Food Service Systems

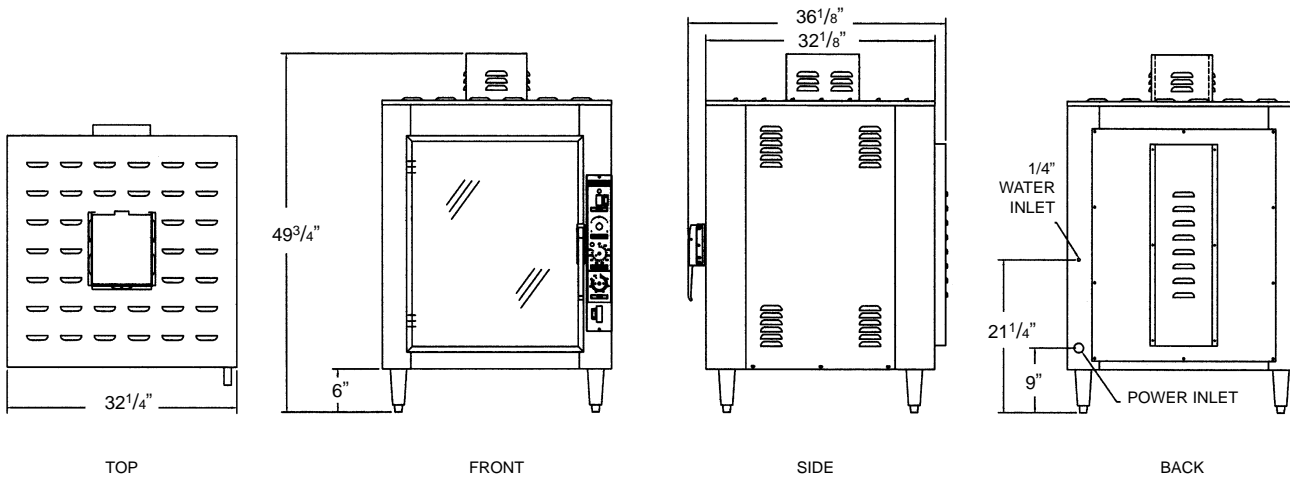
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1-906-863-5889 Fax



Approval / Stamp

UB-6T Tabletop Oven



NU-VU® UB-6T Tabletop Oven

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. Three phase uses four-wire system.

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
	45	35	39	31

WATER:

A 1/4" waterline is required if a steam option is selected. A water conditioning system should be used to minimize mineral build-up.

LISTINGS:

The UB-6T has NSF & C-ETL-US listings.



INSTALLATION:

Allow four inches on each side and back of unit for ventilation of oven.

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	6	12	4"

DIMENSIONS:

	Height	Width	Depth
Exterior	49-3/4"	32-1/4"	36-1/8"
Interior	26-1/4"	18-1/4"	28-1/2"

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

PACKING SIZE:

52" High, 42" Wide, 42" Deep
(1321 mm High, 1067 mm Wide, 1067 mm Deep)

SHIPPING WEIGHT:

400 Pounds (181 Kg), FOB Menominee, MI 49858

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