

Ultra Bake UB-E4T Tabletop Oven with V-AIR®

Project _____

Item _____

Quantity _____



SIZE:

UB-E4T - 40-1/2" High, 30-1/8" Wide, 36" Deep
1029 mm High, 766 mm Wide, 915 mm Deep

NU-VU's UB-E4T tabletop oven features our patented *V-AIR®* system. 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 and requires less energy per pan. The two speed fan allows baking of all types of bakery products, whether a non-rising product such as cookies or brownies, or rising products such as muffins, breads or cakes.

These are ideal for places where space is limited, such as Convenience Stores, Restaurants, Food Shops, Ice Cream and Yogurt Stores and Food Courts.

CONSTRUCTION:

- Welded stainless steel
- Control panel provides access through the top of unit
- Fully insulated
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Door activated microswitch for fan
- Two speed fan

LABORATORY CERTIFICATION AND APPROVAL



STANDARD FEATURES:

- *V-AIR®* technology
- Stainless steel construction
- 6 inch legs
- Magnetic door latch
- Full view tempered glass door
- Solid state controls
- Indicator light for thermostat
- Silicone rubber gasket on door
- Flush mount lift off, no sag door

OPTIONAL FEATURES:

- Solid door
- Internal steam
- Cook'n Hold
- Cart with Panslides (98-0350-PS)
- Cart without Panslides (98-0350-NP)
- Stand with Panslides (98-0351-PS)
- Stand without Panslides (98-0351-NP)
- 4 speed fan
- 3" casters

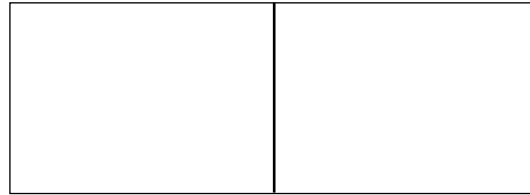
NU-VU® Ultra Bake UB-E4T Tabletop Oven with V-AIR®



NU-VU® Food Service Systems

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

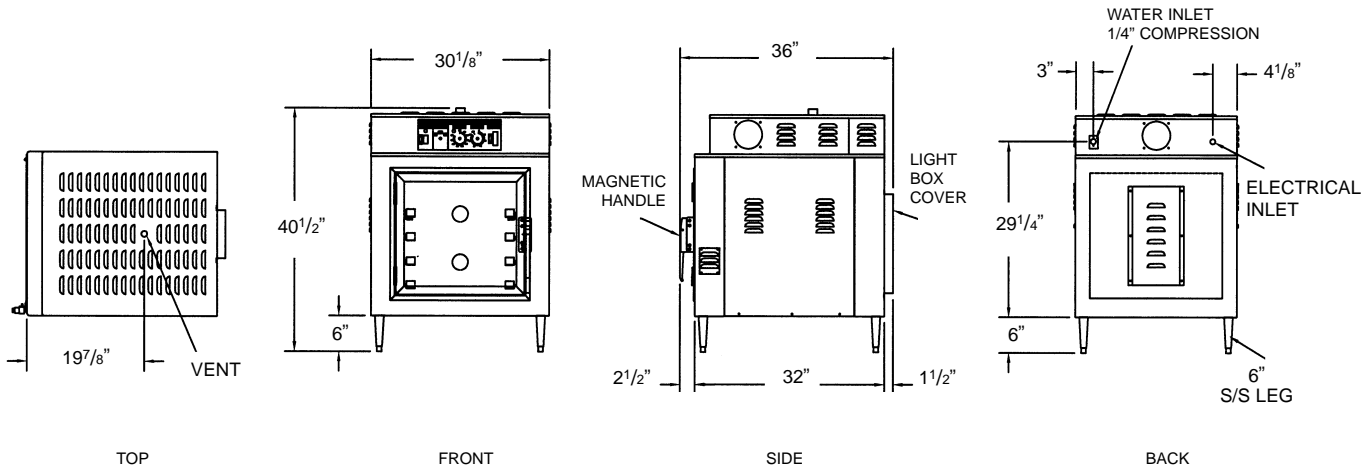
1-800-338-9886 Toll Free
1-906-863-4401 Phone
1-906-863-5889 Fax



Approval / Stamp

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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
	33	29	29	25

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	4	8	4"

DIMENSIONS:

	Height	Width	Depth
Exterior	40-1/2"	30-1/8"	36"
Interior	18-1/4"	18-1/4"	28-1/2"

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-E4T has NSF & C-ETL-US listings.



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

PACKING SIZE:

38" High, 34" Wide, 36" Deep
(965 mm High, 864 mm Wide, 914 mm Deep)

SHIPPING WEIGHT:

350 Pounds (159 Kg), FOB Menominee, MI 49858

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