

2011 U.S. PRICE LIST

EFFECTIVE APRIL 2011



NU-VU

www.nu-vu.com

NORTHEAST REGION

JIM MARKEE

Regional sales director, N.E. & Central

1617 Todd Lane,
Chester Springs, PA 19425
Tel. : (610) 458-5418
Fax : (610) 458-5419
Cell. : (610) 952-0886
E-mail : jim.markee@doyon.qc.ca

201

STANDLEY-RUSSIAN MARKETING

Bob Standley
191 Steere Street
Attleboro, MA 02703
Tel. : (508) 222-8686
Fax : (508) 226-3621
E-mail : standley.sales@comcast.net
Steve Russian
Tel. : (508) 369-8040
Fax : (617) 298-4687
E-mail : srussian@comcast.net

202

ELLIOT HOROWITZ & ASSOCIATES

Elliot Horowitz
127 West 96th Street, Suite 13A
New York, NY 10025
Tel. : (212) 873-5177
Fax : (212) 362-0458
E-mail : elliotfoodservice@yahoo.com

202

BSE MARKETING

Head Office
116 South 6th Street
New Hyde Park, NY 11040-4849
Tel. : (516) 694-0300
Fax : (516) 694-1234
E-mail : bse@bsemarketing.com
Mark Hessel
Cell : (516) 662-3011
E-mail : markh@bsemarketing.com
Jeff Hessel
Cell : (516) 662-2533
E-mail : jeffh@bsemarketing.com
Jason Butler
Cell : (516) 242-9454
E-mail : jasonb@bsemarketing.com
Steve Doyle
Cell : (516) 662-2513
E-mail : bsenorth@aol.com
Jennifer Conlon
E-mail : jenniferc@bsemarketing.com
Jordan Kur
E-mail : jordank@bsemarketing.com
Laura Skiba
E-mail : lskiba@bsemarketing.com
Chef Joseph Pellicane
Cell : (516) 459-1781
E-mail : bsechef@bsemarketing.com
Martin Kohn
Cell : (516) 526-9865
E-mail : marty@equipsupplies.com
Charlie Landis
Cell : (516) 551-8442
E-mail : charlie@equipsupplies.com

203

JIM LAW & ASSOCIATES

Head Office
795 Beahan Road
Rochester, NY 14624
Tel : (585) 247-8130
Fax : (585) 247-8145
E-mail : info@gojimlaw.com
Web : www.gojimlaw.com
Joe Niedzwiecki
Cell : (585) 233-0983
E-mail : joe@gojimlaw.com
Jim Law
E-mail : jim@gojimlaw.com
Theresa Dimarco
E-mail : theresa@gojimlaw.com
Thomas Lanzone
E-mail : thomas@gojimlaw.com
Shannon Greenly
E-mail : shannon@gojimlaw.com
Cell : (585) 474-7343

204

ONE SOURCE

102 W. Front Street
Media, PA, 19063
Tel. : (610) 565-5200
Fax : (610) 565-0725
John E. Boyle
Cell : (215) 327-8340
E-mail : johnneb11@msn.com
Brian McIlvaine
Cell : (215) 870-2421
E-mail : brian@kmmarketing.net
Neil Inverso
Cell : (215) 778-6033
E-mail : ncinv1@comcast.net

205

WB Marketing

5515 Pearl Road
Parma, OH 44129
Toll Free : (800) 366-7520
Fax : (440) 842-2833
Web site : www.wbmarketing.com
Jack Driscoll
Cell phone : (859) 312-8049
Fax : (859) 276-4126
E-Mail : jack@wbmarket.net

206

JIM MARKEE

Regional sales director, N.E. & Central

1617 Todd Lane,
Chester Springs, PA 19425
Tel. : (610) 458-5418
Fax : (610) 458-5419
Cell. : (610) 952-0886
E-mail : jim.markee@doyon.qc.ca

CENTRAL REGION

JIM MARKEE

Regional sales director, N.E. & Central

1617 Todd Lane,
Chester Springs, PA 19425
Tel. : (610) 458-5418
Fax : (610) 458-5419
Cell. : (610) 952-0886
E-mail : jim.markee@doyon.qc.ca

310

WB Marketing

5515 Pearl Road
Parma, OH 44129
Toll Free : (800) 366-7520
Fax number : (440) 842-2833
Web site : www.wbmarketing.com
Southern & Central Ohio
Matt Mroczkowski
Toll free: (303) 204-3010
Fax : (440) 842-2833
E-Mail : matt@wbmarket.net
Kevin Cassady
Cell phone : (614) 571-5958
Fax : (614) 792-5581
E-Mail : kcass@columbus.rr.com
Northern Ohio
Dan Dubin
Cell phone : (216) 870-8673
Fax : (330) 659-9790
E-Mail : dan@wbmarket.net

311

WB Marketing

5515 Pearl Road
Parma, OH 44129
Toll Free : (800) 366-7520
Fax: (440) 842-2833
Web site: www.wbmarketing.com
Glenn Eaton
Cell phone : (724) 679-9260
Fax number : (724) 772-9033
E-Mail : glenn@wbmarket.net

312

HGA Group

Fishers Office
9096 Technology Lane, Suite B
Fishers, IN, 46038
Toll free : (800) 832-6442
Fax : (888) 453-5818
Web site : www.hgagroup.com
Mary Roberts
Cell phone : (317) 414-4753
E-mail : mary@hgagroup.com
John McCurdy
Cell phone : (317) 294-1739
E-mail : john@hgagroup.com

Fort Wayne Office

Scott Robinson
Cell phone : (260) 602-1958
Toll free : (800) 832-6442
Fax : (888) 453-5818
E-mail : scott@hgagroup.com

313

HGA Group

12625 E. Grand River Rd.
Brighton, MI, 48116
Toll free : (800) 832-6442
Fax : (888) 453-5818
Web site : www.hgagroup.com
Rod Johnson
Cell : (734) 604-0083
E-Mail : rod@hgagroup.com
Steve Amos
Cell : (734) 674-3354
E-Mail : steve@hgagroup.com
Matt Buchanan
Cell : (734) 604-3741
E-Mail : matt@hgagroup.com
Jim Lipski
Cell : (616) 291-4893
E-Mail : jim@hgagroup.com

314

CULINARY EQUIPMENT GROUP

591 N. Edgewood Ave.
Wood Dale, IL 60191
Tel : (847) 350-6599
Fax : (847) 350-6108
Web site : culinaryequipmentgroup.com
Ed Sutryk
E-Mail : ed@culinaryequipmentgroup.com
Cell : (630) 650-1082
Sam Franklin
E-Mail : sam@culinaryequipmentgroup.com
Cell : (630) 854-2436
James Carr
E-Mail : james@culinaryequipmentgroup.com
Cell : (630) 854-2546
Christina Raab
E-Mail : christina@culinaryequipmentgroup.com
Cell : (312) 301-5777

315

WB Marketing

5515 Pearl Road
Parma, OH 44129
Toll Free : (800) 366-7520
Fax number : (440) 842-2833
Web site : www.wbmarketing.com
Chris Gardner
Cell phone : (502) 296-3651
Jack Driscoll
Cell phone : (859) 312-8049

320

DAVIS & ASSOCIATES

W184S8372 Challenger Dr.
Muskego, WI 53150
Tel.: (262)679-9510
Toll Free : (888)679-9510
Fax : (262)679-5441
Web site : www.davisassoc.com
Jeremy Moravy
Cell : 989-560-5087
E-mail : jeremy@davisassoc.com
Jared Sanders
Cell : 414-550-1546
E-mail : jared@davisassoc.com

330

HEARTLAND REPS, LLC

Rocky Brock, CFSP
13422 Highview Drive
Kearney, MO 64060
Tel : (888) 486-1253
Fax : (888) 486-1253
Web : www.heartlandreps.com
Rocky Brock, CFSP
Cell : (816) 885-0801
E-Mail : rocky@heartlandreps.com
John Moore, CFSP
Cell : (913) 832-3373
E-Mail : john@heartlandreps.com
Brian McGonagle
Cell : (314) 749-1981
E-Mail : brian@heartlandreps.com

340

WICZEK MARKETING INC

3867 Coon Rapids Blvd
Coon Rapids, MN 55433
Tel. : (763) 542-8054
Fax : (763) 542-9116
Matt Wiczek
Cell : (612) 910-1007
E-Mail : mattwiczek@qwestoffice.net
Jeff Slattery
Cell : (612) 419-2670
E-Mail : jeffsalterry@qwestoffice.net

SOUTHEAST REGION

JOHN HEBERT

Regional sales director, Southeast

237 East Bay Ridge Drive
Weston, FL 33326-3531
Tel. : (954) 349-2401
Fax : (954) 349-1021
Cell : (954) 849-7669
E-mail : john.hebert@doyon.qc.ca

401

UNISOURCE MARKETING

Head Office
24 NE 24th Avenue, suite 102
Pompano Beach, FL 33062
Tel. : (954) 785-0034
Fax : (954) 785-0854
Web : www.unisourcemarketing.com
Southeast Office
Michael Costantini
Cell : (954) 444-0808
E-mail : mikec@unisourcemarketing.com
Jacinda Carey
E-mail : jacindac@unisourcemarketing.com
Martine Roc
E-mail : martiner@unisourcemarketing.com
Orlando Region
Chip Costantini
E-mail : chipc@unisourcemarketing.com
Cell : (407) 509-8421
North Florida
Robert Wilson
E-mail : robertw@unisourcemarketing.com
Cell : (904) 219-0832
West Coast Office
Ken Tucker
E-mail : kent@unisourcemarketing.com
Cell : (813) 838-3800

402

MASTER MARKETING SUNLOW

Head Office
1071 NW Howell Mill rd
Atlanta, GA 30318
Toll free : (800) 678-6569
Fax : (404) 872-0471
Jerry Hennebaul
Jerry@master-marketing.com
Rick Hennebaul
Rick@master-marketing.com
John Varner
john@master-marketing.com
Bruce Marlette
bruce@master-marketing.com
Walt Hennebaul
walt@master-marketing.com
Danny Graham
danny@master-marketing.com
Jeff Letson
jeff@master-marketing.com

403

MASTER MARKETING SUNLOW

Wilson P. Sawyer
301 South Burbank Drive
Hoover, AL 35226
Tel : (800) 678-6569
Fax : (404) 872-0471
E-mail : wilson@master-marketing.com

404

MASTER MARKETING SUNLOW

1071 NW Howell Mill Rd.
Atlanta, GA 30318
Toll free : (800) 678-6569
Fax : (404) 972-0471
Kathy Ryne
E-mail : kathy@master-marketing.com
Doug Nichols
E-mail : doug@master-marketing.com
Diane Kerbs
E-mail : diane@master-marketing.com

U.S. Price list effective April 1, 2011, until Dec. 31, 2011

**405
PRO-QUIP FOODSERVICE EQPT &
SUPPLIES**
Louisiana Office
712 Timberwood Loop
Madison, LA 70447
Tel : (985) 792-7042
Fax : (985) 792-7476
Jason Marse
Cell : (985) 869-2555
E-mail : jm@foodserviceequipment.com

Mississippi Office
761 Rice Road, #605
Ridgeland, MS 39157
Tel /Fax : (601) 898-0749
Marshall Wolfe
Cell : (601) 540-4187
E-mail : mw@foodserviceequipment.com

**406
PRO-QUIP FOODSERVICE EQPT &
SUPPLIES**
Little Rock (Head Office)
11310 BainBridg Drive
Little Rock, AR 72222
Tel : (501) 221-7120
Fax : (501) 221-7943
Andy Andrews
Cell : (314) 749-1981
E-mail : aa@foodserviceequipment.com

Larry Lovett
Cell : (501) 346-9580
E-mail :
larrylovett@foodserviceequipment.com

Tennessee Office
Toll free : (888) 516-1110
Fax : (901) 383-9900
Jim Kerwick
Cell : (901) 277-4348
E-mail : jk@foodserviceequipment.com

Carey Bowen
Cell : (901) 487-4403
E-mail :
careybowen@foodserviceequipment.com

**407
PROLOGIC FOOD EQUIP. GROUP**
Head Office
500 Williams Dr. Ste 212-357
Georgetown, TX 78633
Tel. : (512) 868-5554
Fax : (512) 519-2327
Trey Kallman
E-mail : treyk@prologicferg.com

Kim Pfister
E-mail : kimp@prologicferg.com

Paula Clark
E-mail : paulac@prologicferg.com

Donna Bradley
E-mail : donnab@prologicferg.com

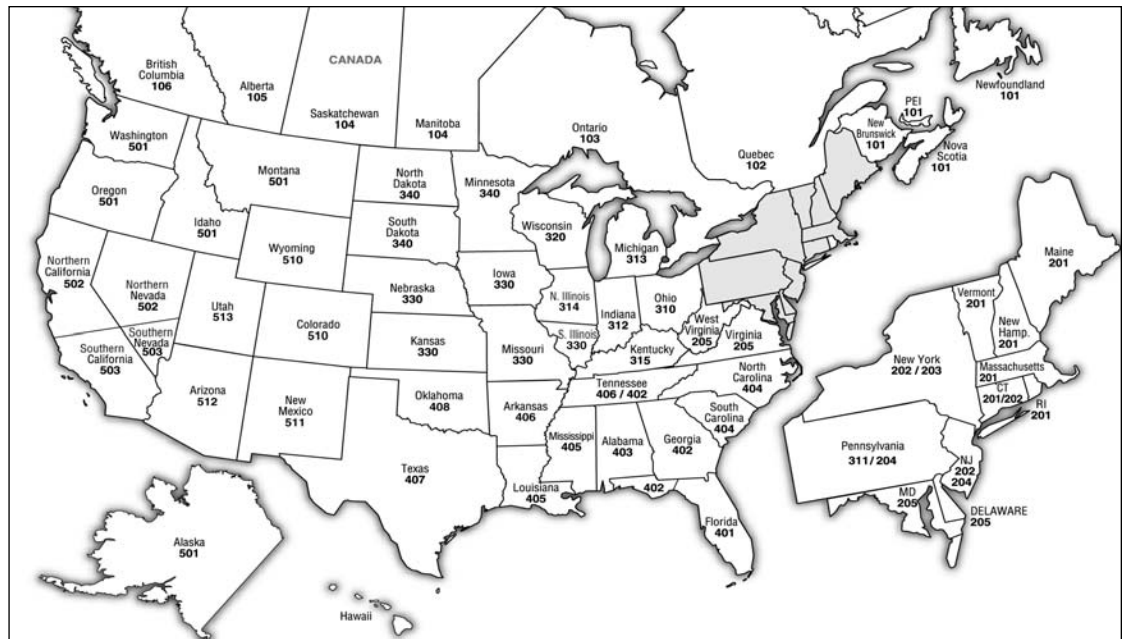
**408
PROLOGIC FOOD EQUIP. GROUP**
Thurston Munn
2201 Dukes Realm
Shawnee, OK 74804
Tel. : (405) 395-9710
Fax : (405) 395-9709
Cell : (405) 274-8520
E-mail : thurstonm@prologicferg.com

WESTERN REGION

DEDE KRAMER
Regional sales director, West
5600 13th Street,
Menominee, MI 49858
Tel. : (906) 863-4401
Fax : (906) 863-5889
Cell. : (715) 923-5758
E-mail : djkramer@nu-vu.com

**500
RELIANCE MARKETING INC.**
6400 Palomino Way
West Linn, OR, 97068
Tel. : (503) 650-8845
Fax : (503) 650-8747
Patti Tarbet
Cell. : (503) 309-8882
E-mail : patti@reliancemarketing.net

Lonnie Niswanger
Cell. : (503) 650-8845
E-mail : lonnie@reliancemarketing.net



**501
TOM REDDITT SALES AGENCY**
Head Office
Lance Redditt
13980 West Bowles Ave, #202
Littleton, CO 80127
Tel. : (303) 571-5100
Fax : (303) 623-0618
E-mail : lance@redditt.org

Bruce McAdow
E-mail : bruce@redditt.org

Darcy Reddit
E-mail : darcy@redditt.org

**502
NOR-CAL REPS INC.**
California Office
346 Rheem Blvd.
Moraga CA 94556
Tel. : (925) 988-0770
Fax : (925) 988-0774
E-mail : info@spec-the-best.com

Web : www.spec-the-best.net

Ken Sintchak
E-mail : ken@Nor-CalReps.com

Van Sintchak
E-mail : van@Nor-CalReps.com

Dan Bruton
E-mail : dan@Nor-CalReps.com

Ralph Johnson
E-mail : Ralph@Nor-CalReps.com

Nevada Office
2533 N. Carson Street, Suite 3059
Carson City, NV 89706
Tel. : (775) 988-0774
Toll free : (877) 211-9351

**503
LUND-IORIO INC**
2714 Paseo Espada, Suite 801
San Juan Capistrano, CA 92675
Tel. : (949) 443-4855
Fax : (949) 443-4856
Web : www.lund-iorio.com

Greg Iorio
E-mail : greg@lund-iorio.com

Scott Lund
E-mail : scott@lund-iorio.com

Jason Dunahee
E-mail : jason@lund-iorio.com

Debbie Weiland
E-mail : debbie@lund-iorio.com

Joel Dishno
E-mail : joel@lund-iorio.com

Steve Ducolon
E-mail : steve@lund-iorio.com

Mark Micallef
E-mail : mark@lund-iorio.com

**510
TOM REDDITT SALES AGENCY**
Head Office
Lance Redditt
13980 West Bowles Ave, #202
Littleton, CO 80127
Tel. : (303) 571-5100
Fax : (303) 623-0618
E-mail : lance@redditt.org

Bruce McAdow
E-mail : bruce@redditt.org

Darcy Reddit
E-mail : darcy@redditt.org

Wayne Avila
E-mail : wavila@redditt.org

**511
TOM REDDITT SALES AGENCY**
Dina Hansen
9004 Menaul Blvd. NE, Suite 15
Albuquerque, NM 87112
Tel. : (505) 255-7211
Fax : (505) 255-4182
E-mail : dhansen@redditt.org

**512
TOM REDDITT SALES AGENCY**
Bob Tully
10211 North 32nd St., Suite C-3
Phoenix, AZ 85028
Tel. : (602) 277-0805
Fax : (602) 277-4763
Cell : (602) 460-1963
E-mail : bob@redditt.org

Teresa Piotrowicz
E-mail : teresa@redditt.org

Joe Madonia
E-mail : jmadonia@redditt.org

Hedy Feuer
Tel. : (520) 471-0324
E-mail : hfeuer@redditt.org

**513
TOM REDDITT SALES AGENCY**
SOUTHERN IDAHO
Steve Lambert
345 East 4500 South, Suite 240
Murray, UT 84107
Tel. : (801) 263-1777
Fax : (801) 263-7797
E-mail : steve@redditt.org

INTERNATIONAL

**CENTRAL & SOUTH AMERICA
MIDDLEBY WORLDWIDE S.A de C.V.**
Tel. : 011-52-55-3067-0200
Fax : 011-52-55-5300-7750
Web : www.middleby.com

Jesus Guerrero
jguerrero@middleby.com

**EUROPE
MIDDLEBY WORLDWIDE EUROPE**
Tel. : 011-52-55-3067-0200
Fax : 011-52-55-5300-7750
Web : www.middleby.com

Spain & Portugal
Ana ALANA
Mobile: 011-34-639-662-542
alana@middleby.com

Western & Central Europe
Sebas FERNANDEZ
Mobile: 011-34-696-416-152
sfernandez@middleby.com

Northern & Eastern Europe
Tarek SARKIS
Mobile: 011-9613-800-010
tsarkis@middleby.com

France
Julie SION-ATTAL
Tel. : 33 61 292 5443
Mobile : 33 61 292 5443
E-mail : jsion@middleby.com

**UNITED KINGDOM
MIDDLEBY UK LTD.**
Tel. : 011-44-1925-821-280
Fax : 011-44-1925-815-653
Najib MAALOUF
Mobile: 011-44-7770-407-563
E-mail : nmaalouf@middleby.co.uk

**MIDDLE EAST, AFRICA
D & S EXPORTS INC.**
Steven Straut
24 Broad Street
Norwalk, CT 06851
Tel. : (203) 847-6446
Fax : (203) 849-9526
E-mail : s.straut@snet.net
Web : www.dsusa.net

**ASIA, FAR EAST
D & S EXPORTS INC.**
Derek Dominic
24 Broad Street
Norwalk, CT 06851
Tel. : (203) 847-6446
Fax : (203) 849-9526
E-mail : d.dominici@snet.net
Web : www.dsusa.net

MALAYSIA OFFICE
Ms. Irene Koh
21-5, Block F2, Jalan PJU 1/42A
Dataran Prima
Petaling Jaya Selangor 47301 Malaysia
Tel. : [60] 3-7880-5758, 5759
Fax : [60] 3-7880-5760
E-mail : puresup@dsusa.net

**AUSTRALIA & NEW ZEALAND
Doyon Australia Pty Ltd**
Henri DAGHER
F2-6 Princes Highway
Doveton Australia 3177
Office : (613) 9792-0702
Fax : (613) 9792-0712
Mobile : 0422-971-179
Web: www.dhsvic.com.au
E-mail : henry@dhsvic.com.au

**AUSTRALIA & NEW ZEALAND
MIDDLEBY WORLDWIDE**
Paul HARPER
E-mail : pharper@middleby.com
Web : www.middleby.com

Table of contents

Sales Representative Locator	2-3
Oven / Proofer Combination	5
Ovens	6-7
Combo Bake Ovens	8
Steam Retherming Oven	8
Smokers	8
Proofers	9
Heated Holding Cabinet	10
Bread Cabinets	10
Racks	10
Steam Deflector	10
Ordering Information	12
Warranty	12



AutoCAD PARTICIPANTS

CAD symbols for NU-VU are available on the KCL CaDalog. Symbols include standard equipment in plan, side, front, layered to FEDA/FCSI recommended guideline. Contact Kochman Consultants, Ltd. (KCL) for a 14-day trial version. Call KCL at (847) 470-1195 or visit their web site at www.kclad.com to download your trial version or request a free trial CD-ROM.



AutoQuotes™ PARTICIPANTS

In addition to comprehensive brochures and FCSI/NAFEM formatted specification sheet, NU-VU participates in AutoQuotes Quotation System and Database. For more information on this service, please contact AutoQuotes, 4425 Merrimac Ave., Suite 3, Jacksonville, FL 32210; (904) 384-2279.

A COMPANY OF  THE MIDDLEBY CORPORATION

OVEN/PROOFER COMBINATION

OVEN/PROOFER (OP SERIES)

The applications for these oven/proofer 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.

Coding Prefix: OP : Oven proofer Numbers: Pans fitting in the oven / proofer

Model	Energy	Overall Ext. Dimensions			Capacity (18"x26" pans)		Shelf spacing		Crated Weight (lbs)	Freight Class	Price
		W	D	H	Oven	Proofer	Oven	Proofer			
OP-3/9M	Electric	30 1/8"	38 1/8"	77 1/8"	3	9	4"	3 1/2"	575	85	\$17,150
OP-3/9A	Electric	30 1/8"	38 1/8"	77 1/8"	3	9	4"	3 1/2"	575	85	\$18,950
OP-4/8M	Electric	30 1/8"	38 1/8"	77"	4	8	4"	3 1/2"	600	85	\$17,400
OP-4/8A	Electric	30 1/8"	38 1/8"	77"	4	8	4"	3 1/2"	600	85	\$19,300

*Left of right hinged (please specify upon ordering)



OP-3/9A



OP-3/9M



OP-4/8A



OP-6/8



OP-E4/8



OP-5/10

OPTIONAL

Internal steam	\$1,025
Warmer in proofer	\$350
Manual fill humidity in proofer	\$690
Water softener	\$450

OVEN/PROOFER (UB SERIES)

All of our oven/proofer 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.

Coding Prefix: UB : Ultrabake Numbers: Pans fitting in the oven / proofer

Model	Energy	Overall Ext. Dimensions			Capacity (18"x26" pans)		Shelf spacing		Crated Weight (lbs)	Freight Class	Price
		W	D	H	Oven	Proofer	Oven	Proofer			
UB-E4/8	Electric	30 1/8"	36"	73 1/2"	4	8	4"	3 1/2"	550	85	\$14,650
UB-5/10	Electric	32 1/4"	36"	83 3/8"	5	10	4"	3 1/4"	650	85	\$15,700
UB-6/8	Electric	32 1/4"	36 1/8"	83 7/8"	6	8	4"	3 1/2"	700	85	\$16,160

*Left or right hinged (please specify upon ordering)

OPTIONAL

Internal steam	\$1,025
Automist humidity	\$690
Cook'n hold	\$795
Warmer in proofer	\$350
Solid door (per door)	\$580
Two speed fan	\$300
Drip through	\$100
Water softener	\$450

OVEN/PROOFER (QB SERIES)

All of our oven/proofer 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.

Coding Prefix: QB : Quality bake Numbers: Pans fitting in the oven / proofer

Model	Energy	Overall Ext. Dimensions			Capacity (18"x26" pans)		Shelf spacing		Crated Weight (lbs)	Freight Class	Price
		W	D	H	Oven	Proofer	Oven	Proofer			
QB-3/9	Electric	36 1/8"	28 5/8"	77 3/4"	3	9	4"	3 1/2"	570	85	\$14,550

*Left or right hinged (please specify upon ordering)

OPTIONAL

Two speed fan	\$300
Automist humidity	\$690
Wire shelf rack (each)	\$70
Internal steam	\$1,025
Warmer in proofer	\$350
Cook'n hold	\$795
Water softener	\$450

OVENS

TABLE TOP OVENS (XO Series)

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. The XO-1 is designed to be compact yet heavy-duty.



XO-1



XO-1M

Model	Energy	Overall Ext. Dimensions			Capacity (13"x 18" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
XO-1	Electric	27 1/8"	27 3/4"	20"	4	2"	140	85	\$4,100
XO-1M	Electric	27 1/8"	27 3/4"	25 1/8"	5	3"	180	85	\$5,140

OPTIONAL

Internal steam	\$1,025
Solid door	\$240
Catering conversion (XO-1 only)	\$735
Stacking kit	\$125
Wire shelf rack (each)	\$70
Stand on swivel casters with panslides	\$1,380
Stand on swivel casters without panslides	\$1,180
Stand with panslides	\$1,380
Stand without panslides	\$1,180

PIZZA OVEN

The PMA series of V-AIR® ovens are capable of not only producing pizzas, but also for cooking or warming a variety of precooked or uncooked foods. The ovens also have a timer for each deck so that multiple products can be baked at once. These ovens do this



PMA-5/18

Model	Energy	Overall Ext. Dimensions			Capacity (18" pizza pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
PMA-5/18	Electric	32 7/8"	36 1/8"	40 3/8"	5	3"	350	85	\$10,350

OPTIONAL

Stand on swivel casters with panslides	\$2,420
Stand on swivel casters without panslides	\$1,320
Stand with panslides	\$1,950
Stand without panslides	\$1,320
Stacking kit	\$610
Pizza paddle	\$80

CONVECTION OVEN

The RM-5T is constructed of stainless steel, and incorporate NU-VU's V-Air® technology to ensure a perfect bake. The slam cam handle and cool to touch dual pane door provide safe and easy usage. With a small footprint, just 30" wide, and the ability to be stacked, it is the perfect convection oven to add where space may be limited.



RM-5T

Model	Energy	Overall Ext. Dimensions			Capacity (18"x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
RM-5T	Electric	30"	37 1/8"	41 3/4"	5	4"	400	85	\$7980

*Left or right hinged (please specify upon ordering)

OPTIONAL

Pass thru	\$2,470
Two speed fan	\$300
Stacking kit	\$860
Stand on swivel casters with panslides	\$1,590
Stand on swivel casters without panslides	\$1,400
Stand with panslides	\$1,590
Stand without panslides	\$1,400
Internal steam	\$1,025
Cook'n hold	\$795
Water softener	\$450

OVENS

CONVECTION OVENS (UB SERIES)

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. Solidstate controls are accurate and durable.

Model	Energy	Overall Ext. Dimensions			Capacity (18"x26" pans)	Spacing	Crated weight(lbs)	Freight class	Price
		W	D	H					
UB-E4T	Electric	30 1/8"	36"	40 1/2"	4	4"	350	85	\$7,730
UB-6T	Electric	32 1/2"	36 1/8"	50"	6	4"	400	85	\$9,600

*Left or right hinged (please specify upon ordering)



UB-E4T



UB-6T

OPTIONAL

Internal steam	\$1,025
Cook'n hold	\$795
Solid door	\$580
Two speed fan	\$300
Stand on swivel casters with panslides	\$1,600
Stand on swivel casters without panslides	\$1,420
Stand with panslides	\$1,600
Stand without panslides	\$1,420
Water softener	\$450

FLOOR MODEL OVEN

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.

Model	Energy	Overall Ext. Dimensions			Capacity (18"x26" pans)	Spacing	Crated weight(lbs)	Freight class	Price
		W	D	H					
UB-E5-5	Electric	30 1/8"	36"	78"	5x2	4"	680	85	\$16,220

*Left or right hinged (please specify upon ordering)



UB-E5-5

OPTIONAL

Internal steam (per compartment)	\$1,025
Cook'n hold (per compartment)	\$795
Solid door (each)	\$580
Two speed fan	\$300
Water softener	\$450

ROLL-IN RACK OVENS

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!

Model	Energy	Overall Ext. Dimensions			Capacity (18"x26" pans)	Spacing	Gas System BTU	Crated weight(lbs)	Freight class	Price
		W	D	H						
UB-12R	Electric	36 1/4"	40 3/8"	77 3/8"	12	4 1/8"	1400	85	\$35,200	
UB-12RG	Gas	36 1/4"	40 3/8"	77 3/8"	12	4 1/8"	120 000	85	\$43,600	

*Left or right hinged (please specify upon ordering)



UB-12R



UB-12RG

OPTIONAL

Internal steam	\$1,025
Cook'n hold	\$795
Two speed fan	\$300
Extra s/s rack (20-1115)	\$2,670
Prison package	\$2,000
Sight glass door	Call factory
Water softener	\$450

COMBO BAKE/PROOF/HOLD OVEN

COMBOBAKE OVEN

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.

Model	Energy	Overall Ext. Dimensions			Capacity (18" x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
RM-5TCB	Electric	30"	37 1/8"	41 3/4"	5	4"	450	85	\$9,980

*Left or right hinged (please specify upon ordering)



RM-5TCB

*Shown with optional pass-thru

OPTIONAL

Pass thru	\$2,470
Two speed fan	\$300
Cook'n hold	\$795
Stand on swivel casters with panslides	\$1,590
Stand on swivel casters without panslides	\$1,400
Stand with panslides	\$1,590
Stand without panslides	\$1,400
Water softener	\$450

STEAM OVEN

STEAMER SERIES

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.

Model	Energy	Overall Ext. Dimensions			Capacity (18" x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
STEAM6	Electric	31 3/8"	33"	37"	6	3"	180	85	\$14,580



STEAM6

OPTIONAL

Stand for stacking 2 units	\$2,910
----------------------------	---------

SMOKERS

SMOKE SERIES

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

Model	Energy	Overall Ext. Dimensions			Capacity (18" x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
SMOKE6	Electric	27 3/8"	36 1/4"	48 7/8"	6	3 1/2"	400	85	\$8,800
SMOKE13	Electric	27 3/8"	36 1/4"	78"	13	3 1/2"	600	85	\$11,850

*Left or right hinged (please specify upon ordering)



SMOKE6



SMOKE13

OPTIONAL

Casters (SMOKE6)	\$90
Set of 6" legs (SMOKE13)	\$165
Additional chrome racks	\$70
External smoke box for SMOKE6	\$350
External smoke box for SMOKE13	\$1130
Stand on swivel casters with panslides (SMOKE6)	\$1,350
Stand on swivel casters without panslides (SMOKE6)	\$1,130
Stand with panslides (SMOKE6)	\$1,400
Stand without panslides (SMOKE6)	\$1,110
Water softener	\$450

PROOFERS

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.

Model	Energy	Overall Ext. Dimensions			Capacity (18" x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
PRO-8	Electric	24 1/4"	34 5/8"	39 3/4"	8	3 3/8"	200	85	\$6,390
PRO-16	Electric	24 3/8"	33 3/4"	74 1/8"	16	3 3/8"	350	85	\$7,300
PROLB-18	Electric	48 1/4"	31 7/8"	40 3/8"	18	3"	470	85	\$8,870
PROW-8	Electric	24 1/4"	34 1/2"	42 3/4"	8	3 1/4"	230	85	\$7,420
PROW-18	Electric	25 1/8"	34 5/8"	78 3/8"	18	3"	400	85	\$10,450

*Left or right hinged (please specify upon ordering) **Except PROLB-18



PRO-8



PRO-16



PROW-8



PROW-18

OPTIONAL

Warmer	\$350
Casters (PRO-8 and PROW-8)	\$90
Set of 6" legs (PRO-16 and higher)	\$165
Water softener	\$450

ROLL-IN RACK PROOFERS

The roll-in proofers feature heavy-duty stainless steel construction with solid doors. These units also feature the AutoMist humidity system. While they do not come standard with a roll-in rack, they are available as an accessory item. The rack from your roll-in rack oven such as the UB-12R or the UB-12RG would work ideally with these units.

Model	Energy	Overall Ext. Dimensions			Capacity (18" x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
AMP-12	Electric	32"	37 3/8"	77 1/2"	12	-	600	85	\$10,580
ASMP-36	Electric	61 7/8"	37 1/8"	89 1/8"	36	-	1030	85	\$20,140

OPTIONAL

Water softener	\$450
----------------	-------

SLO-COOK'N HOLD OVENS

SLO-COOK'N HOLD (SC 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.

Model	Energy	Overall Ext. Dimensions			Capacity (18" x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
SC-7	Electric	27 3/8"	36 5/8"	44 3/4"	7	3 1/2"	400	85	\$7,800
SC-14	Electric	27 3/8"	36 5/8"	73 1/2"	14	3 1/2"	600	85	\$11,250

*Left or right hinged (please specify upon ordering)

OPTIONAL

Racks	\$70
Casters (SC-7)	\$90
Set of 6" legs (SC-14)	\$165
Stand on swivel casters with panslides (SC-7)	\$1,350
Stand on swivel casters without panslides (SC-7)	\$1,130
Stand with panslides (SC-7)	\$1,400
Stand without panslides (SC-7)	\$1,110



SC-14

HEATED HOLDING CABINET



7500-H-UA13T
(Shown with optional prison package)

The NU-VU® Top Mount Heated Cabinets are designed to hold food products in a lightly moisturized environment. A water pan is provided to permit natural evaporation, if desired. Convection heating system and side to side airflow ensures that the cabinet will hold proper temperatures prior to, and during, busy serving periods. The NU-VU® Heated Holding Cabinets are the premier choice for correctional facilities.

Model	Energy	Overall Ext. Dimensions			Capacity (18" x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
		W	D	H					
7500-H-UA13T	Electric	29 3/4"	34"	71 1/8"	13	3"	525	85	\$7,910

OPTIONAL

Prison package	\$970
Pass thru	\$3,160
Pass thru with prison package	\$4,160

BREAD CABINETS



HW-2G

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

Model	Overall Ext. Dimensions			Capacity (18" x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
	W	D	H					
HW-2-1/2G	22 1/8"	29 3/8"	39 1/2"	9	3 1/4"	75	-	\$1,100
HW-2G	22 1/8"	29 3/8"	70 5/8"	18	3 1/4"	135	-	\$1,840

KNOCK DOWN RACKS



SB-2

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.

Model	Overall Ext. Dimensions			Capacity (18" x 26" pans)	Shelf spacing	Crated Weight (lbs)	Freight Class	Price
	W	D	H					
SB-1	21 3/8"	27 1/2"	31 5/8"	7	3 1/4"	30	-	\$450
SB-2	21 1/2"	27 1/2"	63 1/4"	17	3 1/4"	65	-	\$680

STEAM DEFLECTOR



HO-1

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.

Model	Overall Ext. Dimensions			Crated Weight (lbs)	Freight Class	Price
	W	D	H			
HO-1	38", 42" or 47"	20 1/4"	14"	100	-	\$1,920

TERMS OF SALE

Terms :

Net 30 days subject to credit department approval.
All amounts past due are subject to 1.5% per month service charge.

Prices:

All prices are in USD.
All prices are subject to change without notice.
Prices do not include sales tax.
NU-VU® is not responsible for printing errors in pricing or specifications.

Shipments:

Shipments must be inspected promptly prior to signing the bill of lading. Please ensure to note any damage at that time. The freight claim is the responsibility of the entity who arranged the freight carrier.

NU-VU® EQUIPMENT WARRANTY - One year labor and two years 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

Notes:

NU-VU® reserves the right without prior notice to make changes and revisions in product specifications, design and materials which in the opinion of the company will provide greater efficiency, performance and durability.

Installation:

Installation and start-up is the responsibility of the buyer, its agent, contractor, as the case may be.

Returned Goods :

Returned goods are subject to a 20% restocking charge and the cost of reconditioning. Prior authorization by NU-VU® must be granted, and returned goods must be sent freight prepaid. Custom units built buyer specifications will be subject to a 50% cancellation fee.

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.



5600, 13th Street
Menominee, MI
United States 49858

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

E-mail : sales@nu-vu.com

www.nu-vu.com