

UB-12RG Roll-In Rack Oven



Project _____

Item _____

Quantity _____

SIZE:

UB-12RG - 83" High, 36-1/4" Wide, 42-3/8" Deep
2108 mm High, 921 mm Wide, 1076 mm Deep

NU-VU's UB-12RG gas Roll-In Rack oven 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.

Roll-In Rack ovens are designed to provide very high volume baking in a minimal amount of space and with minimal labor.

Available in both natural and LP gas, these rugged, heavy-duty ovens are ideal for correctional institutions, schools, hotels, hospitals, resorts or any facility which needs the advantages of a full rack production. The oven's compact design allows for installation under existing hood systems.

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and top of unit
- Burner accessible through back and sides of unit

CONTROLS:

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

STANDARD FEATURES:

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

OPTIONAL FEATURES:

- Internal steam
- Two speed fan
- Cook'n Hold
- Extra s/s rack (20-1115)
- Prison package
- Sight glass door
- Product probe

LABORATORY CERTIFICATION AND APPROVAL

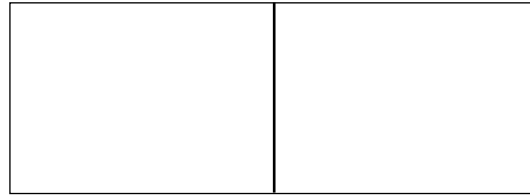


NU-VU® Food Service Systems

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Menominee, MI 49858

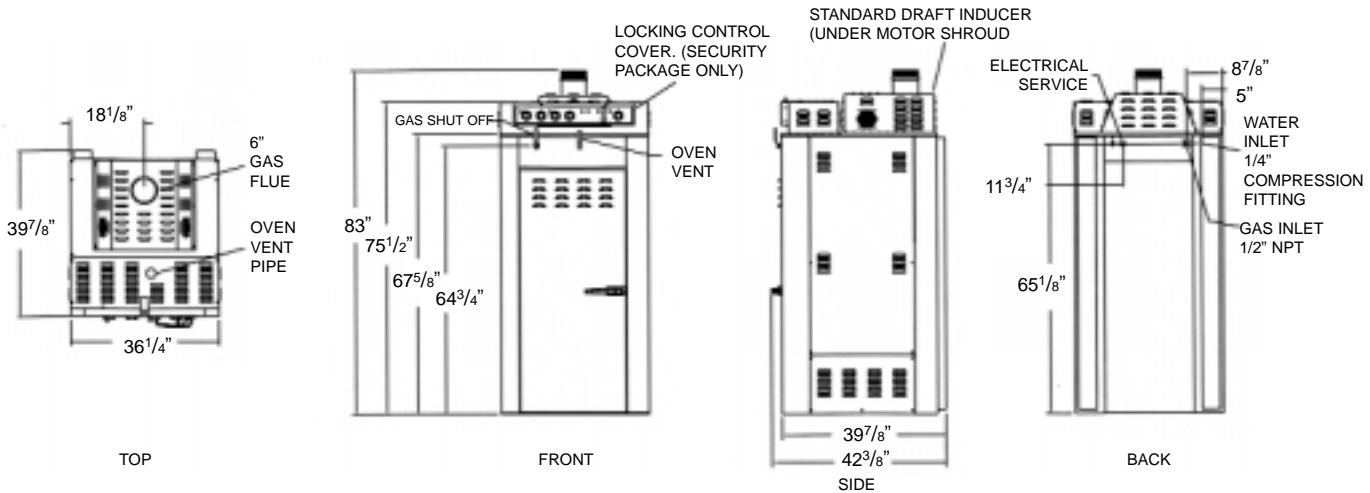
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1-906-863-4401 Phone
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NU-VU® UB-12RG Roll-In Rack Oven



Approval / Stamp

UB-12RG Roll-In Rack Oven



NU-VU® UB-12RG Roll-In Rack 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.
- Available in Natural or LP gas. Please specify at time of order.
- Gas 120,000 BTU's.
- If the internal steam option is selected, the waterline should be 1/4".

INSTALLATION:

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

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	12"x20" Food Service Pans	Spacing
Oven	12	24	24	4-1/8"

DIMENSIONS:

	Height	Width	Depth
Exterior	83"	36-1/4"	42-3/8"
Interior	57-3/4"	21-3/8"	32-1/2"
Racks	56-5/8"	21-1/8"	31"

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
	4	4	4	4

DOOR SWING: Oven - 26-1/2" (650 mm)

PACKING SIZE:

83" High, 42" Wide, 48" Deep
(2108 mm High, 1067 mm Wide, 1219 mm Deep)

WATER:

A water filtration system should be used to minimize mineral build-up.

SHIPPING WEIGHT:

1400 Pounds (635 Kg), FOB Menominee, MI 49858

LISTINGS:

The UB-12RG has C-ETL-US listings.

