



Food
Service
Solutions

EQUIPMENT CATALOG

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Welcome to our April 1, 2022 product catalog!

NU-VU® has evolved from being the leader in on-premise sub shop baking into many other food service segments. Our product line reflects an expansion into new markets including schools, restaurants, C-stores and more. NU-VU® is the highest quality product for your foodservice needs.

As you go through the catalog, always remember that the products are designed with the operator in mind. Easy-to-use and intuitive controls, best in class performance, the highest quality material, and superior airflow are among the many features that make NU-VU® one of the proudest brands within the Middleby division.



We know baking, proofing, holding, cooking, smoking, and much more!

- **Convenience Stores**
- **Delis**
- **Cafes**
- **Schools**
- **Health Care Facilities**
- **Independent Living**
- **Restaurants**
- **Chains**
- **Sub Shops**

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CHOOSE YOUR

NU-VU OVEN



NU-VU® Convection Ovens

Features

	NU-VU® OVENS						
	XO-1	XO-1M	RM-5T	X5	NC03	NC05	NC0T5
V-Air Even Air Flow			X				
Jet Air Reversing Fan				X			
Offered in Electric	X	X	X	X	X	X	X
Offered in Gas							
Half Size Sheet Pan Capacity	3	5	10	10	3	5	5
Full Size Sheet Pan Capacity			5	5			
Cook N' Hold			optional	X			
Manual Controls	X	X	X		X	X	
Programmable Controls				X			X
Multispeed Fan	X	X	optional	X			X
Internal Steam 'IGS'	optional	optional	optional				
Fan Delay				X			
Moisture Evacuation System				X			

Production Capacity

	NU-VU® BAKING OVENS AND OVEN-PROOFERS (per hour)									
	State	Bake Time (Min)	Bake Temp (F)	NC03/XO-1 (half-pan)	NC05/XO-1M (half pan)	NC0T5 (half pan) (two speed fan)	QB3/9	QB4/8	RM5-T/QBT5-10	X5
Bagels (16 per pan)	Fresh	15	375	96	X	160	X	X	320	320
Dinner rolls (16 per pan)	Fresh	15-18	350	96	160	160	192	256	320	320
Sub rolls 12" (10 per pan)	Fresh	15-18	350	X	X	100	120	160	200	200
French Baguette (5 per pan)	Fresh	20-25	350	X	X	X	X	X	X	75
Croissants (15 per pan)	Frozen	12-15	350	90	188	188	180	240	375	375
Croissants (15 per pan)	Fresh	12-15	350	X	X	188	X	X	X	375
8" Pies (6 per shelf)	Fresh	30-35	375	4 (2 per shelf)	12 (2 per shelf)	12 (2 per shelf)	X	X	X	60
Muffins (15 per pan)	Fresh	18-22	350	68	113	113	135	180	225	225
Muffins (24 per pan)	Fresh	18-22	350	108	180	180	216	288	360	360
Cakes 8" (6 per shelf)	Fresh	18-22	350	X	X	12 (2 per shelf)	54	72	90	90
Quiches 8" (6 per shelf)	Fresh	30-35	350	X	12 (2 per shelf)	12 (2 per shelf)	X	X	X	60
Cookies (18 per pan)	Frozen	8-10	300	162	270	270	324	432	540	540
Danish (15 per pan)	Fresh	12-15	350	90	188	188	180	240	375	375
Biscuits (15 per pan)	Fresh	8-10	350	135	225	225	270	360	450	450
Bread (4 strapped pan)	Fresh	30-35	350	X	X	X	X	X	32	32
Cinnamon rolls (8/half pan)	Fresh	15-18	325	96	160	160	192	256	320	320

NU-VU[®] Countertop Convection Ovens RM-5T

Features

- Temperature up to 425°F (218°C)
- V-Air air circulation for even baking
- 1 standard speed fan
- Steam vent
- Indicator light for thermostat
- Slam cam handle

Construction

- Stainless steel finish
- Fully insulated
- 6" adjustable legs
- Left or right hinged, field-reversible door
- Cool to the touch dual pane, full view window; tool-less cleaning
- 2 year parts, 1 year labor warranty

Options

- Two-speed fan (RMFAN)
- Internal steam (RMIS)
- Water filter, recommended if using internal steam option (112-9166)
- Solid door
- Cart on swivel casters with or without pan slides
- Stand with or without pan slides
- Stacking kit (RMSTACK)
- Pass-thru option (RMPT)
- Cook & Hold option (RMCNA)
- Wire shelf racks, each (4FM7023P)

**Great for par-baked
and frozen pastries!**



Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity	Shelf Spacing	Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz
RM-5T	425 (192)	30"	37 7/8"	41 3/4"	18 3/4"	29 3/4"	22"	5 (full pans)	4"	1/4"	208	1/3	37/30	7	2/3	60
		(762)	(962)	(1060)	(476)	(756)	(559)				240	1/3	32/26	7	2/3	60

Faster Bake Time



RM-5T
shown with pass-thru option



RM-5T

NU-VU® Countertop Convection Ovens NCO Series

NCO3/NCO5

- Stainless steel finish
- Press-fit gasket for easy cleaning
- Temperature up to 550°F (288°C)
- Manual controls
- Indicator light for thermostat
- Door switch cutoff for fan blower
- 4" adjustable legs (102mm)
- Press-fit removable door gasket for easy cleaning
- Dual pane, cool-to-touch door
- Lift up removable side racks
- 60 minute timer; adjustable buzzer volume
- Left hinged door
- Two year parts and one year labor warranty

NCOT5

- Stainless steel finish
- Press-fit gasket for easy cleaning
- Programmable touchscreen control with icons
 - 18 programs
 - 3 stage baking
- Temperature up to 550°F (288°C)
- Two speed fan
- Door switch cutoff for fan blower
- 4" adjustable legs (102mm)
- Press-fit removable door gasket for easy cleaning
- Dual pane, cool-to-touch door
- Lift up removable side racks
- Left hinged door
- ENERGY STAR
- Two year parts and one year labor warranty

Options

- Wire shelf (NCOWS)
- Cart with pan slides (98-9450)
- Ventless (NCOT5 only) (suffix -V)



Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (13"x18")	Shelf Spacing	Electrical System *Ground wire not included.						
		W	D	H	W	D	H			Volts	Phases	Amps	kW	Wires*	Hz	NEMA
NCO3	165 (74)	29 1/8" (740)	27 7/8" (708)	21 1/2" (546)	18 3/8" (467)	14 3/8" (365)	11 3/4" (298)	3	3 1/2" (89)	120	1	16	1.7	2	60	5-20P
NCO5	205 (92)	29 1/8" (740)	27 7/8" (708)	26 7/8" (683)	18 3/8" (467)	14 3/8" (365)	16 7/8" (429)	5	3 1/8" (79)	208	1	21	4	2	60	-
										240	1	18	4	2	60	-
NCOT5	205 (92)	29 1/8" (740)	27 7/8" (708)	26 7/8" (683)	18 3/8" (467)	14 3/8" (365)	16 7/8" (429)	5	3 1/8" (79)	208	1	21	4	2	60	6-30P
										240	1	18	4	2	60	6-30P

Best in Class for Energy Efficiency



NCO3

**Incredibly even bake
with less waste!**



NCO5



NCOT5



NU-VU[®] Countertop Convection Ovens XO Series

Features

- Two speed fan
- Temperature up to 550°F (288°C)
- Indicator light for thermostat
- Manual controls
- Door switch cut-off for fan blower
- Adjustable buzzer

Construction

- Stainless steel finish; fully insulated
- Tempered glass door
- 4" adjustable legs
- Left hinged door
- 2 year parts, 1 year labor warranty

Options

- Internal steam (XOIS)
- Water filter, recommended if using internal steam option (112-9166)
- Solid door (XOSD)
- Stand on swivel casters with pan slides (98-9890-PS)
- Stand on swivel casters w/o pan slides (98-9800-NP)
- Stand with pan slides (98-9970-PS)
- Stand without pan slides (98-9970-NP)
- Catering conversion (XO-1 only): handles on each side and cord retainer (XOCC)
- Wire shelf racks (98-0125-B)
- Stacking kit (XOSTACK)



Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity	Shelf Spacing	Water Inlet	Electrical System *Ground wire not included.						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
XO-1	165 (74)	27 1/8" (689)	27 3/4" (705)	20" (508)	15 3/4" (400)	21 1/2" (546)	11 3/4" (298)	3 (half pans) 4 (half pans)	3 3/4" (95) 2" (51)	1/4" (6)	120	1	16.5	1.7	2	60	5-20P
XO-1M	205 (92)	27 1/8" (689)	27 3/4" (705)	25 1/8" (638)	15 3/4" (400)	21 1/2" (546)	16 3/4" (424)	4 (half pans) 5 (half pans)	3 5/8" (92) 2 7/8" (73)	1/4" (6)	208	1	21	4	2	60	-
											240	1	19	4	2	60	-

*Water inlet: Only for internal steam option

Standard Two Speed Fan



XO-1



XO-1M

**Versatile space saver...
bakes and roasts!**



CHOOSE YOUR OVEN/PROOFER



	<i>NU-VU® OVEN PROOFERS</i>						
	QB-3/9	QBT-3/9	QB-4/8	QBT-4/8	QB-5/10	QBT-5/10	X5
V-Air Even Air Flow	X	X	X	X	X	x	
Jet Air Reversing Fan							X
Half Size Sheet Pan Capacity	6/18	6/18	8/16	8/16	10/20	10/20	10
Full Size Sheet Pan Capacity	3/9	3/9	4/8	4/8	5/10	5/10	5
Cook N' Hold		X		X		X	X
Manual Controls	X		X		X		
Programmable Controls		X		X		X	X
Manual Fill Proofer	X		X	X	X	X	
Automist Proofer	optional	X					X
Autofill System			X	X	X	X	
Multispeed Fan	optional			X		X	X
Internal Steam 'IGS'	optional		optional		optional		
Shot Steam							X
Pulse Steam							X

Note: The QB and X5 series ovens are engineered, designed and built to be used in specific foodservice applications. They are intended for on-premise batch baking of a single dough product with specific profiles and baking parameters. They are not recommended for general market use, unless confirmed by NU-VU culinary support.

NU-VU[®] All-In-One Oven/Proofer X5

Features

- Proof-to-bake in the same cavity
- Touchscreen programmable control
 - 32 programmable recipes
 - 8 stage baking
 - Digital timer
 - Digital temperature control from 90°F (32°C) to 425°F (218°C)
- Patented moisture evacuation system
- Variable air speeds
- Shot and pulse steam injection
- Reversing fan system with fan delay
- Energy efficient electric: ENERGY STAR (baking temperature reached in 15 minutes)
- Door switch cutoff for fan blower
- USB port; wi-fi capabilities

Construction

- Stainless steel
- Five stainless steel wire shelves
- Cool-to-touch doors
- Cord and plug included (US ONLY)
- Left or right hinged
- 2 year parts, 1 year labor warranty

Patented moisture evacuation technology

U.S. Pat. 9357787; 9936706

Options

- Equipment stand with s/s doors (113-9062)
- Equipment stand without doors (113-9061)
- Water filter, recommended (113-9050)
- Additional wire rack (112-0327-B)
- Ventless hood (NV-WOV35-120); sold by Star Mfg. Call: 800.264.7827



Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Shelf Spacing	Clearance			Water Inlet	Electrical System *Ground wire not included.						
		W	D	H	W	D	H		Side	Top	Bottom		Volts	Phases	Amps	kW	Wires*	Hz	NEMA
X5	485 (220)	35 1/8" (892)	32 3/16" (818)	42 1/2" (1080)	28" (711)	20" (508)	23 1/4" (591)	4 1/2" (114)	4" (102)	4" (102)	4" (102)	1/4" (6)	208	3	30	10.4	3	60	15-30P
													240	3	30		3		15-30P
													208	1	50		2+ground		6-50P
													240	1	50		2+ground		6-50P

Proof & Bake in the Same Cavity



Tested for Energy Efficiency and uniform baking results.

Fisher Nickel Report
501311332-R1



NU-VU® Oven/Proofer Combinations QB/QBT Series

Features

- V-Air® technology
- Temperature up to 425°F (218°C)
- Dual Pane, cool-to-touch door
- QB Series
 - Manual fill proofer
 - Separate times for oven and proofer
 - Indicator light for thermostat
- QBT Series
 - Intuitive touch screen
 - Innovative proofer design with AutoMist technology
 - Automist proofing

Construction

- Stainless steel
- Magnetic door latches heavy duty casters
- Overflow drain and pan
- Left or right hinged
- Removable drip trough
- 2 year parts, 1 year labor warranty

Options

- QB Series
 - Internal steam for oven (QBIS)
 - AutoMist® humidity (QBAM)
 - Warmer in proofer (QBW)
 - Two speed fan (QBFAN)
 - Wire shelf (112-0059-B)
 - Water filter, recommended (112-9166)
- QBT Series
 - Water filter, recommended(112-9166)
 - Wire shelf (GR17T26)
 - Warmer in proofer (QBAM)

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Pan Capacity (18"x26")		Shelf Spacing		Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer		Volts	Phases	Amps	kW	Wires*	Hz
QB-3/9	590 (268)	36 1/8" (918)	28 5/8" (727)	77 3/4" (1975)	26 1/4" (667)	20 1/4" (514)	15" (381)	26 1/4" (667)	20 1/4" (514)	33 1/2" (851)	3	9	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	28.5/16.5 14.5/12.5	5.135 5.135	2/3 2/3	60 60
QBT-3/9	630 (286)	38 1/2" (978)	28 5/8" (727)	77 3/4" (1975)	26" (660)	18 1/2" (470)	14 1/2" (368)	26" (660)	18 1/2" (470)	33 3/8" (848)	3	9	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	28.5/16.5 14.5/12.5	5.2 5.2	3/4 3/4	60 60

*Water inlet: Only for AutoMist option.

The gold standard used by sub chains worldwide!

Cost-Effective Batch Baking



QBT-3/9



QB-3/9

NU-VU® Oven/Proofer Combinations QB/QBT Series

Features

- V-Air® technology
- Temperature up to 425°F (220°C)
- Dual pane, cool-to-touch door
- Humidity system is both manual fill and/or autofill (1/4 " waterline required for autofill)
- Removable drip trough
- Overflow drain and pan
- Field reversible doors
- 2 year parts, 1 year labor warranty
- QB Series
 - Manual controls
 - Manual fill proofer
 - Thermostat indicator light
- QBT Series
 - Intuitive touchscreen programmable controls
 - Innovative proofer design with Automist

Construction

- Stainless steel
- Heavy duty casters
- 2 year parts, 1 year labor warranty
- Fully insulated
- Magnetic door latches
- Overflow drain and pan
- Left or right hinged

Options

- QB Series
 - Internal steam for oven (QBIS)
 - Warmer in proofer (QBW)
 - Two speed fan (QBFAN)
 - Wire shelf (112-0059-B)
 - Water filter, recommended (112-9166)
- QBT Series
 - Water filter, recommended(112-9166)
 - Wire shelf (GR17T26)
 - Warmer in proofer

The gold standard used by sub chains worldwide!

Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Pan Capacity (18"x26")		Shelf Spacing		Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer		Volts	Phases	Amps	kW	Wires*	Hz
QB-4/8	650 (295)	32 1/4" (820)	36 15/16" (939)	77 3/4" (1975)	18 1/4" (464)	28 1/2" (724)	18 1/4" (464)	18 3/8" (467)	28 5/8" (728)	30 1/4" (769)	4	8	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	39/27 36/24	7.9 7.9	2/3	60
QBT-4/8	650 (295)	32 1/4" (820)	36 15/16" (939)	77 3/4" (1975)	18 1/4" (464)	28 1/2" (724)	18 1/4" (464)	18 3/8" (467)	28 5/8" (728)	30 1/4" (769)	4	8	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	39/27 36/24	7.9 7.9	2/3	60
QB-5/10	750 (340)	32 1/4" (820)	36 15/16" (939)	83 7/8" (2131)	18 1/4" (464)	28 1/2" (724)	22 1/4" (566)	18 3/8" (467)	28 5/8" (728)	33 5/8" (855)	5	10	4" (102)	3 1/4" (83)	1/4" (6)	208 240	1/3 1/3	45/32 40/28	8.9 8.9	2/3	60
QBT-5/10	750 (340)	32 1/4" (820)	36 15/16" (939)	83 7/8" (2131)	18 1/4" (464)	28 1/2" (724)	22 1/4" (566)	18 3/8" (467)	28 5/8" (728)	33 5/8" (855)	5	10	4" (102)	3 1/4" (83)	1/4" (6)	208 240	1/3 1/3	45/32 40/28	8.9 8.9	2/3	60

*Water inlet: Only for AutoFill water pan in proofer.

Highly Cost Effective



QB-5/10

QBT-4/8

QBT-5/10

NU-VU® Proofers PRO/PROW Series

Features

- Electromechanical controls
- Indicator light for thermostat
- Temperature up to 110°F (45°C)
- Separate heat and humidity controls
- PRO Series
 - Fully insulated
 - Manual fill water pan
 - Cord and plug
- PROW Series
 - Fully insulated
 - Silicone rubber gasket on doors
 - AutoMist humidity system
 - Cord and plug (PROW-8 ONLY)

Construction

- Stainless steel exterior; aluminum interior
- 4" adjustable legs (PRO-8 and PROW-8)
- Heavy duty casters (PRO-16 and PROW-18)
- Left or right hinged
- 2 year parts, 1 year labor warranty

Options

- Warmer (PROWW)
- Set of casters; PRO-8 PROW-8 (PROWCASTERS)
- Set of 6" legs; PRO-16 PROW-18 (PROWLEGS)
- Water filter for PROW Series, recommended (112-9166)



Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18" x 26")	Shelf Spacing	Water Inlet	Electrical System *Ground wire not included.						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
PRO-8	245 (111)	24 1/4" (616)	34 5/8" (879)	39 3/4" (1010)	18 3/8" (467)	29" (737)	27 5/8" (702)	8	3 3/8" (86)	-	120	1	16	1.8	2	60	5-20P
PRO-16	375 (170)	24 3/8" (619)	33 3/4" (857)	74 1/8" (1883)	18 3/8" (467)	28 7/8" (733)	57 3/8" (1457)	16	3 3/8" (86)	-	120	1	16	1.8	2	60	5-20P
PROW-8	245 (111)	24 1/4" (616)	34 1/2" (876)	42 3/4" (1086)	18 1/2" (470)	29" (737)	27" (686)	8	3 1/4" (83)	1/4" (6)	120	1	16	1.8	2	60	5-20P
PROW-18	525 (238)	25 1/8" (638)	34 5/8" (880)	78 3/8" (1991)	18 1/2" (470)	29" (737)	60" (1524)	18	3" (76)	1/4" (6)	208 240	1/3 1/3	12/10 11/9	2 2	2/3 2/3	60 60	- -



PROW Models

Ensures Consistent Results



PRO-16



PRO-8



PROW-18



PROW-8 shown with optional casters

Features

- Manual controls
- Cook temperature up to 350°F (177°C)
- Hold temperature up to 250°F (122°C)
- 24 hour timer
- Separate controls for smoke, heat, humidity, and cook'n hold
- Bottom drip-safe pan for ease of cleaning
- Adjustable buzzer
- Meat Capacity:
 SMOKE6: 150 LBS
 SMOKE13: 350 LBS

Construction

- Stainless steel
- Internal smoke box
- 6" legs (SMOKE6)
- Casters (SMOKE13)
- 6 chrome racks (SMOKE6)
- 13 chrome racks (SMOKE13)
- Two year parts and one year labor warranty
- Left or right hinged (please specify)

Options

- Additional wire racks (101-0025-C)
- Casters in lieu of legs, SMOKE6
- Legs in lieu of casters, SMOKE13
- External smoke box
- Water filter, recommended (112-9166)
- Cart on swivel casters with pan slides, SMOKE6 (101-9006-PS)
- Cart on swivel casters without pan slides, SMOKE6 (101-9006-NP)
- Stand with pan slides, SMOKE6 (101-6100-PS)
- Stand without pan slides, SMOKE6 (101-6100-NP)



Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18" x 26")	Shelf Spacing	Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz
SMOKE6	460 (208)	27 3/8"	36 1/4"	48 7/8"	18 3/4"	29"	26"	6	3 1/2" (89)	1/4" (6)	208	1/3	13.5/10	2.5	2/3	60
		(696)	(921)	(1241)	(476)	(737)	(660)				240	1/3	12/8.5	2.5	2/3	60
SMOKE13	750 (340)	27 3/8"	36 1/4"	78"	18 3/4"	29"	60"	13	3 1/2" (89)	1/4" (6)	208	1/3	23/19.5	4.5	2/3	60
		(696)	(921)	(1981)	(476)	(737)	(1524)				240	1/3	20.5/17	4.5	2/3	60

Exceptional Yield



Optional external smoker box



Smoke up to 350 lbs of meat!

NU-VU® Bread Cabinets HW / CR / HCR Series

HW

- Casters
- Adjustable top vent
- Aluminum construction
- Polycarbonate doors
- Rubber gasket on doors
- Left or right hinged
- One year parts warranty

HCR18

- Casters
- Aluminum construction
- Removable interior side walls
- Polycarbonate doors
- Magnetic door gaskets
- Left or right hinged
- One year parts warranty

CR18

- Casters
- Removable interior side walls
- Polycarbonate doors
- Magnetic door gasket
- Lift off doors
- Left or right hinged
- One year parts warranty



Specifications

Model	Crated Weight	Overall Dimensions			Pan Capacity (18" x 26")	Shelf Spacing
		W	D	H		
HW-2-1/2G	75 (34)	22 1/8" (562)	29 3/8" (746)	39 1/2" (1003)	9	3 1/4" (83)
HW-2G	120 (55)	22 1/8" (562)	29 3/8" (746)	70 5/8" (1794)	18	3 1/4" (83)
CR18	135 (62)	26" (660)	34" (864)	75" (1905)	6 (open) 12 (enclosed)	3 1/4" (83)
HCR18	135 (62)	26" (660)	34" (864)	75" (1905)	18 (enclosed)	3 1/4" (83)

Adjustable Top Vent



NU-VU[®] Knock Down Racks SB Series

SB-1 / SB-2

- Easy assembly
- Ships flat
- Angle slides for 13" x 18" and 18" x 26" sheet pans

Construction

- Aluminum construction
- Heavy duty casters
- One year parts warranty
- UPS shipping available



Specifications

Model	Crated Weight	Overall Dimensions			Pan Capacity (18" x 26")	Shelf Spacing
		W	D	H		
SB-1	27 (13)	21 1/2	27 1/2	31 5/8	7	3 1/4 (83)
SB-2	44 (20)	22 1/2	27 1/2	63 3/4	17	3 1/4 (83)

Ships Knocked Down





NU-VU® is known for the finest baking equipment. Our design, layout and service are the cornerstones of our company. Our mission is to satisfy and surpass our customers' expectations and develop bakery and foodservice equipment that are in keeping with our reputation for quality and service.

TERMS OF SALE-

Terms:

Net 30 days subject to credit department approval. Late payments are subject to the following penalties based on the invoice sub total:

Days past due/percentage: 15/1.0%, 30/1.5%, 45/2.0%, 60 or greater/10.0%

F.O.B.

Menominee, MI 49858 USA

Prices:

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:

Shipment must be inspected promptly upon receipt.

No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Doyon/ NU-VU® within 30 days from shipping date.

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.

Don't see something in our catalog? Contact our factory to see if we can help you with your needs.

Installation:

Installation and start-up is the responsibility of the buyer, its agent, contractor, as the case may be. With the exception of the Signature Rack Oven which requires factory installation.

Returned Goods:

Returned goods are subject to a 30% 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 to buyer specifications may not be returned or cancelled.

ORDERING INFO

HOW TO PLACE AN ORDER:

- Federal ID number: required for U.S. customs purposes from all Dealers (N/A in Canada).
- All orders are subject to acceptance by the local representative and our office.
- All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.
- All orders must include a requested ship date, ship address, job name and location.
- All orders must include model number, voltage requirement, type of gas and altitude if installation is over 2000 feet, hinge, specified options. Failure to provide this information will delay processing or responsibility to expedite shipment on behalf of the factory.

WARRANTY-

Two year parts and one year labor NU-VU® limited warranty (*United States of America and Canada only*)

This NU-VU® warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with the Doyon/NU-VU® installation manuals.

NU-VU® products are warranted to the original purchaser to be free from defects in material and workmanship for a period of two years from the date of original installation, not to exceed 30 months from the product manufactured date. This warranty does not apply to equipment damaged, abused or altered accidentally or intentionally or modified by unqualified service personnel or with missing or altered serial nameplates. In order to be warranted, the equipment from the original buyer must have been purchased through a reseller from the same country.

NU-VU® agrees to repair or replace defective parts due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized NU-VU® service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial inspection, or normal maintenance such as lubrication, adjustment or calibration is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

This warranty does not cover wear & tear items (lights bulbs, gaskets), temperature calibration or defects resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered or the unit is modified in any way, shape, or form by an unauthorized service personnel. As well our warranty does not cover damage by flood, fire, or other acts of god. Nor will this warranty apply as regards to the immersion element damage by hard water.

NU-VU® does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including but not limited to: damages of property, damages for loss of use, loss of time, loss of profits or income that are in direct result of a breach or warranty.

NOTE: Warranty excludes racks and bread cabinets. These items carry a (1) year limited parts warranty.

In no case, shall this warranty apply outside Canada and the Continental United States, unless the purchaser has a written agreement from NU-VU.

INTERNATIONAL ORDERS

All international orders must specify either CE-specific or non-CE ovens. Any orders shipping outside the United States or Canada will be subject to a 5% Warranty Administration Fee added to the invoice. These orders may also be subject to other charges including utility configuration and/or CE approval fees. Please contact NU-VU® for specific details.

Shipments to Canada: Effective February 2018. Due to a US Customs change, all shipments inbound to Canada from the US require an onsite contact name, phone number, fax number and email address. Without this information, shipments will be delayed for customs clearance.



JET AIR

The air moves in one direction, stops then moves the other way resulting in a bidirectional and gentle velocity air flow for exceptional baking results. This system will help you bake faster and more evenly without having to turn pans during baking time. The Jet Air fan system will save energy and labor costs.



V-AIR BY NU-VU®

NU-VU® Versatile Air Ovens employ a system that distributes controlled, heated air evenly to all areas of the oven - side to side, top to bottom, front to back. Since each product on every shelf is evenly baked, even with a full load, there is no waste of product or energy and all pans of similar products can be removed and inserted at the same time.



INTERNAL STEAM BY NU-VU®

This is a means of adding steam to the baking process without the use of an external boiler. It utilizes an adjustable spray which becomes a mist when it is heated by either elements and/or hot metal surfaces in an electric unit.



AUTOMIST BY NU-VU®

This is an automatic humidity system used in proofers. It utilizes timed bursts of water that are converted to a mist and evenly distributed throughout the unit by a moving air flow. The amount introduced is determined by adjusting the moisture control.

WARMER IN PROOFER

The proofer is not just a proofer, it can also be used as a warmer/holding cabinet to hold product at a desired temperature with or without moisture.

MOISTURE EVACUATION SYSTEM

Our patented technology draws fresh air into the oven cavity via a blower. This fresh air forces the moisture laden air that is present inside the oven out the oven vent. The oven can heat and circulate the fresh air more efficiently than moisture laden air. This makes the cooking cycle more efficient and shortens the baking time.

Terminology

FILTRATION

NU-VU® units which utilize a water line should employ a filter. Recommended for both hard & soft water and water with sediment.

FAN DELAY

A temporary suspension of the fan system, resulting in limited air flow for a small period of time at the beginning of the baking cycle that can be set anywhere from 0-5 minutes to develop the product before engaging the fan.

SHOT STEAM

The intense injection of water at the beginning of the bake cycle.

PULSE STEAM

The continuous injection of water throughout the bake cycle.

MANUAL FILL

The addition of moisture throughout the proofing cycle by implementing a water pan. This is done through the act of boiling, as the water pan rests above an element.

PROTEIN CONTENT (FOR FLOUR)

The amount of protein contained in your flour. Varies based on the type of flour.

HYDRATION PERCENTAGE

The mathematical formula calculating the absorption of water into the flour.

% AR = Water weight (lbs) divided by flour weight (lbs)

1 CANADIAN gallon of water = 10 lbs (4.54kg)

1 US gallon of water = 8.33lb (3.77kg)

Index

Note: All weights are crates weights; not actual weight of unit

Model	Lbs.	Frt Class	Page	Model	Lbs.	Frt Class	Page	Model	Lbs.	Frt Class	Page
CR18	120	250	15	PROW-8	245	100	13	RM-5T	425	92.5	6
HCR18	120	250	15	PROW-18	525	100	13	SB-1	27	UPS	16
HW-2-1/2G	75	250	15	QB-3/9	555	92.5	11	SB-2	44	UPS	16
HW-2G	120	250	15	QBT-3/9	555	92.5	11	SMOKE6	445	77.5	14
NCO3	165	92.5	7	QB-4/8	630	92.5	12	SMOKE13	740	77.5	14
NCO5	205	92.5	7	QBT-4/8	630	92.5	12	X5	450	92.5	10
NCOT5	205	92.5	7	QB-5/10	750	92.5	12	XO-1	165	92.5	8
PRO-8	245	100	13	QBT-5/10	750	92.5	12	XO-1M	205	92.5	8
PRO-16	375	100	13								



NOTES

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