

**QB-3/9 Oven/Proofer**  
**QB-3/9 CE Oven/Proofer**



**SIZE:**

77-3/4" High, 36-1/8" Wide, 28-5/8" Deep  
 1975 mm High, 918 mm Wide, 727 mm Deep

**STANDARD FEATURES:**

- Silicone rubber gasket
- Magnetic handles
- Full view tempered glass doors
- Drip trough
- Dual-Pane oven door

**OPTIONAL FEATURES:**

- 2 speed fans
- AUTOMIST® Proofer
- Water filter for AUTOMIST®
- Internally Generated Steam

**CONSTRUCTION:**

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

**NU-VU® QB-3/9 and QB-3/9 CE Oven/Proofer**



LABORATORY CERTIFICATION AND APPROVAL

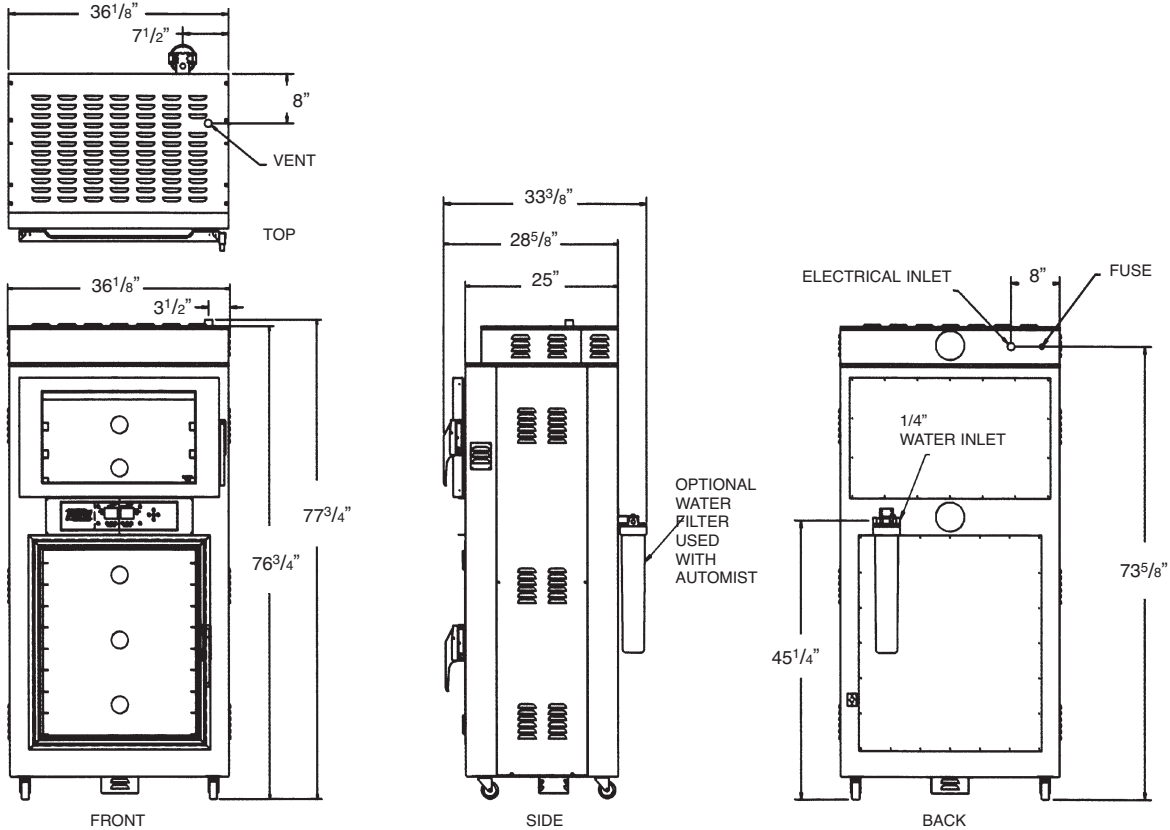


**NU-VU® Food Service Systems**

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

## QB-3/9 Oven/Proofer QB-3/9 CE Oven/Proofer



NU-VU® QB-3/9 and QB-3/9 CE Oven/Proofer

### ELECTRICAL:

#### Single Phase

208V - 30 amp - 60hz  
240V - 27 amp - 60hz  
5,135 Watts - 5.135 KW  
4 wire system w/ground

#### Three Phase

208V - 20 amp - 60hz  
240V - 17 amp - 60hz  
5,135 Watts - 5.135 KW  
5 wire system w/ground

### WATER:

A 1/4" waterline is required for units with *AutoMist* option.  
A water filtration system should be used to minimize mineral build-up.

### LISTINGS:

The QB-3/9 has ETL & NSF listings.



### INSTALLATION:

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

### DIMENSIONS:

	Height	Width	Depth
<b>Exterior</b>	77-3/4"	36-1/8"	28-5/8"
<b>Interior</b>			
<b>Oven</b>	15"	26-1/4"	20-1/4"
<b>Proofer</b>	33-1/2"	26-1/4"	20-1/4"

### CAPACITY:

Sheet Pans	13"x18"	18"x26"	Spacing
<b>Oven</b>	6"	3	4-1/2"
<b>Proofer</b>	18"	9	3-1/2"

**DOOR SWING:** Oven - 34-3/8" • Proofer - 29-1/2"

### SHIPPING WEIGHT:

570 Pounds, FOB Menominee, MI 49858



**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