

Project		
-		
ltem		

Quantity\_\_\_\_\_

# **UB-12RG Roll-In Rack Oven**



#### STANDARD FEATURES:

- V-AIR<sup>®</sup> technology
- Stainless steel construction
- Solid door
- Heavy duty roll-in rack
- Silicone sponge door gasket

LABORATORY CERTIFICATION AND APPROVAL

- Squirrel cage fan
- Steam vent

### **OPTIONAL FEATURES:**

- Internal steam
- Two speed fan
- Cook'n Hold
- Extra s/s rack
- Prison package
- Sight glass door

#### SIZE:

**UB-12RG** - 83" High, 40-7/8" Wide, 42-3/8" Deep 2108 mm High, 1038 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
- Minimum of 2" insulation
- Control panel accessible through front and top of unit
- · Heating elements accessible inside of cabinet

#### CONTROLS:

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

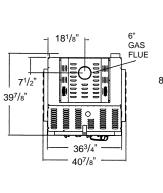


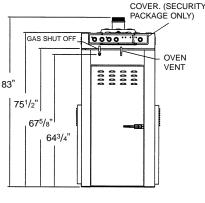
### **NU-VU® Food Service Systems**

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



# **UB-12RG Roll-In Rack Oven**





ТОР

## FRONT

LOCKING CONTROL

### SPECIFICATIONS:

#### ELECTRICAL:

208 or 240 Volt single phase is standard. (Specify at time of order.)

#### SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Single 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".

#### ELECTRICAL:

Amp Draw	120/208/1	120/208/3	120/240/1	120/240/3
L1	10	n/a	10	n/a
L2	3	n/a	3	n/a

#### WATER:

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

LISTINGS: The UB-12RG has CULUS listings.

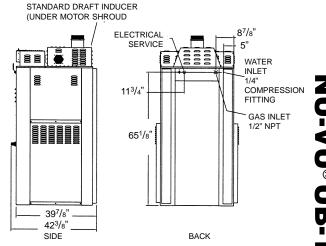
**V***U-VU\_***®** 



### **NU-VU® Food Service Systems**

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

Approval / Stamp



#### 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	12	24	4-1/8"

#### DIMENSIONS:

	Height	Width	Depth
Exterior	83"	40-7/8"	42- <sup>3</sup> /8"
Interior	57- <sup>3</sup> /4"	21- <sup>3</sup> /8"	32- <sup>1</sup> /2"
Racks	56- <sup>5</sup> /8"	21- <sup>1</sup> /8"	31"

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)

#### SHIPPING WEIGHT:

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

1-800 1-906

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