



# NU-VU®

# The Oven/Proofer

# For You!



**Now YOU can do on-premise baking easily and economically.**

The New NU-VU QB-3/9 features our patented V-AIR® system. The heat is distributed evenly throughout the oven cavity thus eliminating the need to turn pans.

**The Proofer** is pre-set for simplicity of use. Just fill with water and set the temperature.

NU-VU, The Leader in On-Premise Baking, offers everyone a quality oven/proofer. Take our over 30 years of baking experience and put it to use in your establishment.

\*Shown with optional racks



Easy To Use

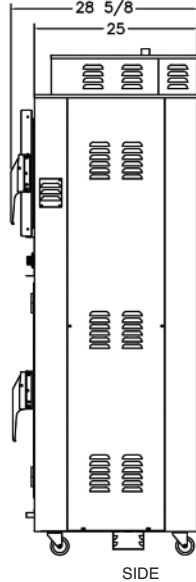
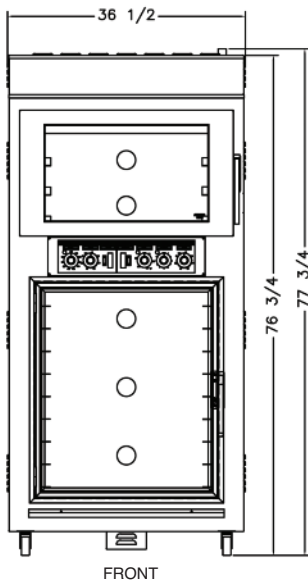
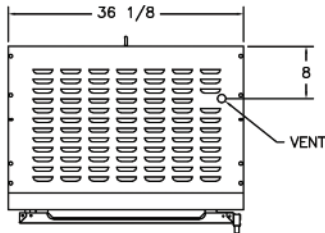
## Versatility:

- Muffins
  - Cupcakes
  - Croissants
  - Rolls
  - Breads
- Pies
  - Cakes
  - Brownies
  - Cookies
  - Pastries
- Breadsticks
  - Turnovers
  - Sheetcakes
  - Prepared Foods
  - & More



**NU-VU® Food Service Systems • [www.nu-vu.com](http://www.nu-vu.com) • E-mail: [sales@nu-vu.com](mailto:sales@nu-vu.com)**  
5600 13th Street, Menominee, Michigan 49858 • Phone: 906-863-4401 • Fax: 906-863-5889

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

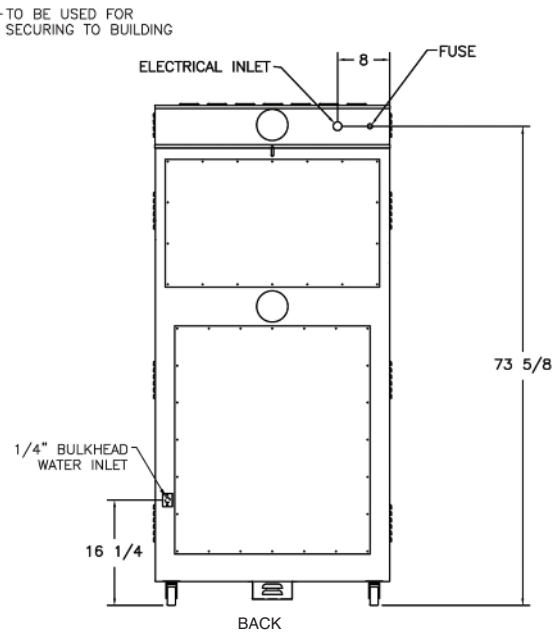


### INTERIOR DIMENSIONS:

OVEN - 15"H X 26-1/4"W X 20-1/4"D  
PROOFER - 33-1/2"H X 26-1/4"W X 20"

### DOOR SWING:

34-3/8"



### ELECTRICAL:

#### Single Phase

208V - 28.5 amp - 60hz  
240V - 24.5 amp - 60hz  
5,135 Watts - 5.135 KW  
3 wire system w/ground

#### Three Phase

208V - 16.5 amp - 60hz  
240V - 14.5 amp - 60hz  
5,135 Watts - 5.135 KW  
4 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



## QBT-3/9

Oven/Proofer

3 Pans Oven Capacity

9 Pans Proofer Capacity

Touch Screen Programmable Control



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### ELECTRIC

1 PH - 208V - 32 A - 6.7 kW - 60 Hz - 2 wires + Ground

1 PH - 240V - 28 A - 6.7 kW - 60 Hz - 2 wires + Ground

3 PH - 208V - 21 A - 6.7 kW - 60 Hz - 3 wires + Ground

3 PH - 240V - 18 A - 6.7 kW - 60 Hz - 3 wires + Ground

*Other voltages available. Please contact factory for more information.*

### STANDARD FEATURES

- Sleek new look
- Dual pane cool-to-the-touch oven door
- Touch screen programmable control
- Wi-Fi capabilities
- Best-in-class airflow system
- Stainless steel construction
- Heating elements easily accessible
- Fully insulated
- Magnetic handles
- AUTOMIST® Proofer
- Removable drip trough
- 12 Volt Halogen lights
- Proofer components on back wall enables easy cleaning of proofer bottom with nothing exposed to water
- Recessed water filter with easy to change filter
- Rack cutout toward front allows for removing pans without damaging product

### STANDARD PRODUCT WARRANTY

- 2 year parts 1 year labor limited warranty

### DESCRIPTION

The QBT-3/9 NU-VU Oven/Proofer features our best-in-class airflow 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 will never need to turn pans, and that will save labor costs. You can produce to perfection all types of bakery product, including breads, rolls, pies, cinnamon buns, croissants and more.

This unit is designed for applications where on-premise baking is needed.

### PAN CAPACITY GUIDE

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

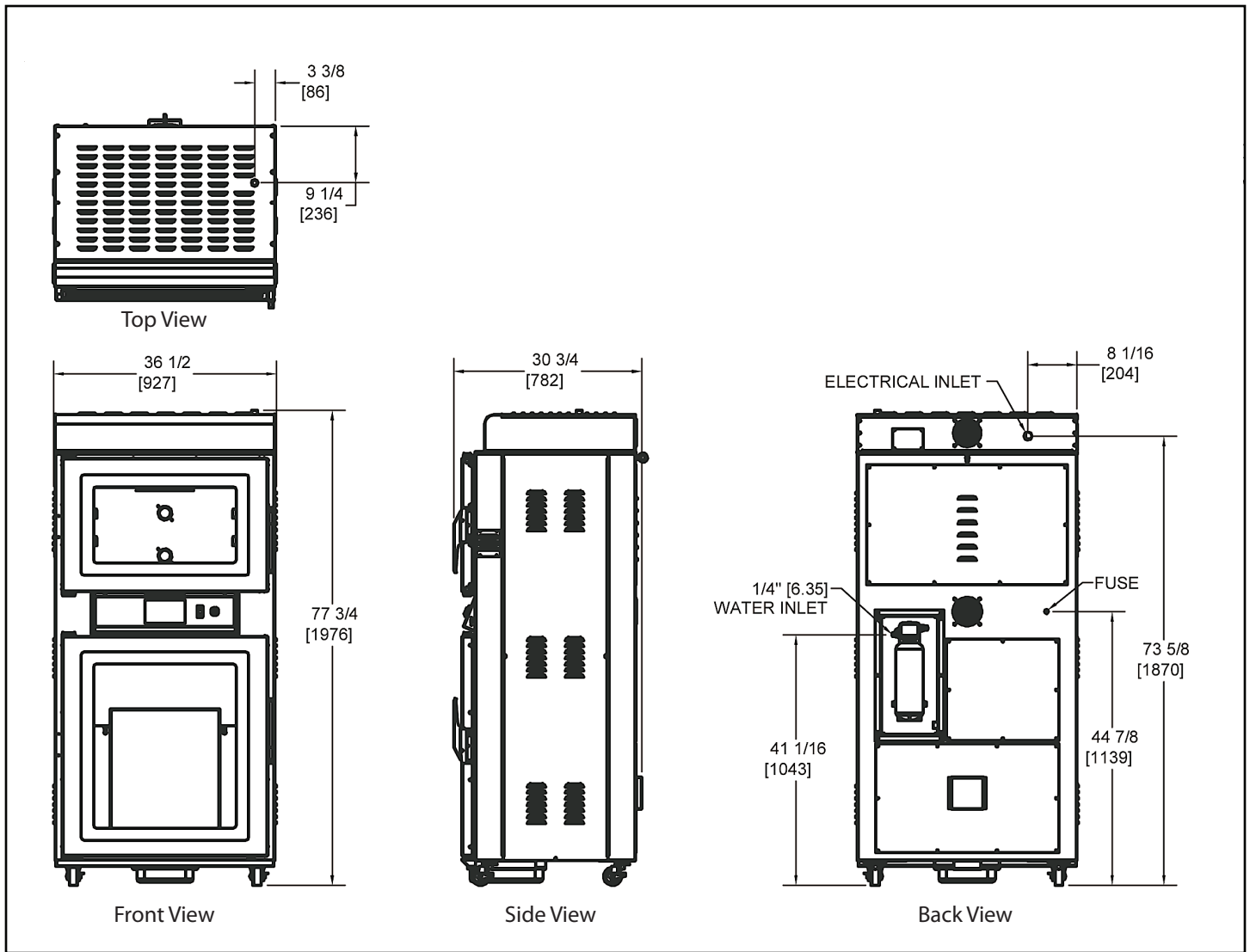


### NU-VU FOODSERVICE SYSTEMS

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# QBT-3/9



## SPECIFICATIONS

Model	Overall Dimensions			Oven			Interior Dimensions			Proofer			Clearance			Water Inlet	Shipping Weight	Freight Class
	W	D	H	W	D	H	W	D	H	W	D	H	Side	Top	Bottom			
QBT-3/9	38 1/2" (978)	30 3/4" (781)	77 3/4" (1974)	26" (660)	18 1/2" (470)	14 1/2" (711)	26" (660)	18 1/2" (470)	33 3/8" (848)	4" (102)	4" (102)	4" (102)	1/4"	630 (286)	85			

Due to continuous improvements, specifications and designs are subject to change without notice.

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