



Job:

Item No.

Oven/Proofer

MODEL: QB-5/10



DIMENSIONS & SHIPPING WEIGHT

(Exterior)

32 1/4" W X 37" D X 83 15/16" H
(820 mm X 940 mm X 2132 mm)
750 lb (340 kg)

(Oven Interior)

18 1/4" W X 28 1/2" D X 22" H
(464 mm X 724 mm X 558 mm)

(Proofer Interior)

18 3/8" W X 27" D X 33 1/2" H
(466 mm X 685 mm X 850 mm)

ELECTRICAL SYSTEM

1 Phase:

- 208V - 45 A - 8.9 kW - 60 Hz - 2 wires + ground
- 240V - 40 A - 8.9 kW - 60 Hz - 2 wires + ground

3 Phase:

- 208V - 32 A - 8.9 kW - 60 Hz - 3 wires + ground
- 240V - 28 A - 8.9 kW - 60 Hz - 3 wires + ground

FEATURES & BENEFITS

- Manual Controls
- Bake Temperature up to 425°F (219°C)
- Door switch cutoff for fan blower
- Stainless steel construction
- Easy to remove door gasket for easy cleaning
- One-handed door handle operation
- Cool touch door
- Field Reversible Doors Standard
- Two year parts and one year labor warranty
- One electrical connection point for oven & proofer
- Single water connection for proofer autofill feature and oven internal steam (if equipped)
- Proofer equipped with catch pan drain system for excess water collection
- Auto Fill Proofer Moisture System—Connect with Water Line for Water or Fill Pan Yourself for moisture (*Easy to access for refilling*)

OPTIONS & ACCESSORIES

- Wire Shelf
- Internal Steam
- Warmer in Proofer
- Two Speed Fan for Oven

STANDARD PRODUCT WARRANTY

One Year Labor & Two Year Parts

CAPACITY

Oven:

10 Half Size Sheet Pans (13" x 18" - 330mm x 457mm)
5 Full Size Sheet Pans (18" x 26" - 458mm x 661mm)
Shelf Spacing: 4" (89 mm)

Proofer:

20 Half Size Sheet Pans (13" x 18" - 330mm x 457mm)
10 Full Size Sheet Pans (18" x 26" - 458mm x 661mm)
Shelf Spacing: 3 1/4" (89 mm)

WATER CONNECTION

1/4" Quick Connect

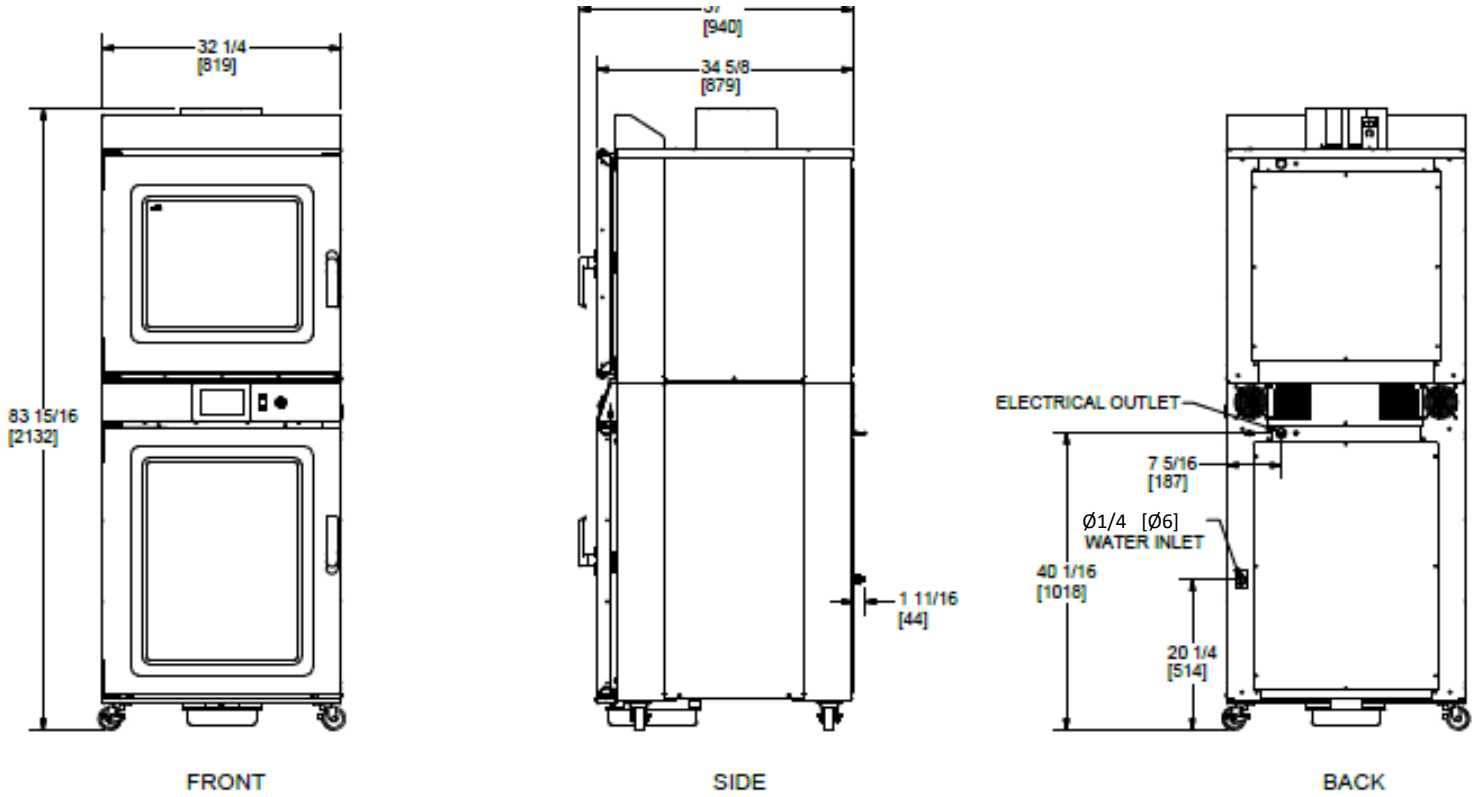
FINISH

Stainless Steel

SHORT SPECIFICATION

Convection Oven/Proofer, Electric, Manual Controls, Auto Fill & Manual Fill Proofer Moisture, Stainless Steel Construction, 425°F Oven Max Temp, Cool To Touch Doors, Full View Glass, Fully Illuminated, Holds (5) Full Size or (10) Half Size Sheet Pans in Oven & (10) Full Size or (20) Half Size Sheet Pans in Proofer, One Year Labor & Two Year Parts Warranty

DRAWINGS



PRODUCTION CAPACITY

Product (Fresh State)	Bake Time	Bake Temp (°F)	Bake Temp (°C)	Quantity Produced
9" Cakes	18 - 22 minute	350	177	180
9" Pies	30 - 35 minute	375	190	180
Bagels (16 per half pan)	15 minute	350	177	640
Dinner Rolls (16 per half pan)	15 - 18 minute	350	177	640
Sub Rolls 12" (10 per half pan)	15 - 18 minute	350	177	400
French Baguettes (10 per pan)	20 - 25 minute	350	177	150
Croissants (15 per pan)	12 - 15 minute	350	177	600
Muffins (15 per pan)	18 - 22 minute	325	163	450
Muffins (24 per pan)	18 - 22 minute	325	163	720
9" Quiches	30 - 35 minute	350	177	120
Cookies (18 per half pan)	8 - 10 minute	300	149	1080
Danish (15 per pan)	12 - 15 minute	350	177	600
Biscuits (15 per half pan)	8 - 10 minute	350	177	750
Bread (4 strapped pan)	30 - 35 minute	375	190	80
Cinnamon Rolls (8/half pans)	15 - 18 minute	325	163	640
Brownies (16 1/2oz box)	12 minute	350	177	50

*Capacities are per hour



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**SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE
 KCL & REVIT DRAWINGS UPON REQUEST**