NU-VU Food Service Systems

XO-1 Tabletop Oven

Project		
Item		
Quantity		



STANDARD FEATURES:

- Stainless steel construction
- 4" adjustable legs
- Full view tempered glass door
- Silicone rubber gasket on door
- Solid state controls
- Magnetic door handle
- · 2 speed fan

OPTIONAL FEATURES:

- Solid door
- Catering conversion
- Internal steam
- Condensing reservoir
- Stacking kit
- Wire racks
- Cart or stand with or without panslides
- Cart with work table (E-cart)

SIZE:

XO-1 - 20" High, 27-1/8" Wide, 28-1/8" Deep 508 mm High, 689 mm Wide, 714 mm Deep

NU-VU's XO-1 is the ideal oven for Convenience Stores, Catering Service, Restaurants, Donut Shops, Ice Cream Parlors, and Yogurt Stores. Compact and lightweight, yet able to cook to perfection a variety of foods, including appetizers, pies, cakes, cookies, muffins, brownies, croissants, cinnamon rolls, small breads, rolls, meats, fish and fowl, and heating and cooking all types of prepared foods.

The XO-1 is a 120 Volt unit. It arrives equipped with a cord and plug, so all you have to do is plug it in and begin."

The XO-1 is the smallest oven with the ability to hold either three or four half-size sheet pans.

These units also feature flush mount doors, which means no sagging or leaking. Lift off hinges allow for easy cleaning.

CONSTRUCTION:

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

CONTROLS:

- Solid state controls
- · Indicator light for thermostat
- · Two speed fan switch

LABORATORY CERTIFICATION AND APPROVAL







NU-VU® Food Service Systems

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