

NU-VU

QUALITY BAKE OVEN/PROOFER



QBT-3/9



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.

FEATURES & BENEFITS

- 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
- 32 Programs with 8 stages

PAN CAPACITY GUIDE

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

STANDAR PRODUCT WARRANTY

- 2 year parts 1 year labor limited warranty

QBT-3/9 Specs

Model	Overall Dimensions			Oven			Interior Dimensions			Proofer			Clearance			Water Inlet	Shipping Weight	Freight Class
	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" (1 974)	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			



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