



Job:

Item No.

Countertop Oven
MODEL: NCO5



DIMENSIONS & SHIPPING WEIGHT

29 1/8" W X 27 7/8" D X 26 7/8" H
(740 mm X 708 mm X 683 mm)
180 lb (82 kg)

ELECTRICAL SYSTEM

1 Phase:
208V - 21 A - 4 kW - 60 Hz - 2 wires + ground
240V - 18 A - 4 kW - 60 Hz - 2 wires + ground

CAPACITY

5 Half Size Sheet Pans (13" x 18" - 330mm x 457mm)
Shelf Spacing: 3 1/8" (89 mm)

FINISH

Stainless Steel

FEATURES & BENEFITS

- Electromechanical controls
- Temperature up to 425°F (218°C)
- Indicator light for thermostat
- Door switch cutoff for fan blower
- Stainless steel construction
- 4" adjustable legs (102 mm)
- Press-fit removable door gasket for easy cleaning
- One-handed door handle operation
- Cool touch door with dual thermal wide view glass
- Lift up removable side racks
- Adjustable buzzer noise

OPTIONS & ACCESSORIES

- Wire Shelf (98-1227-A)
- Equipment Stand (98-9450)
- Ventless Design (Suffix V)

STANDARD PRODUCT WARRANTY

One Year Labor & Two Year Parts

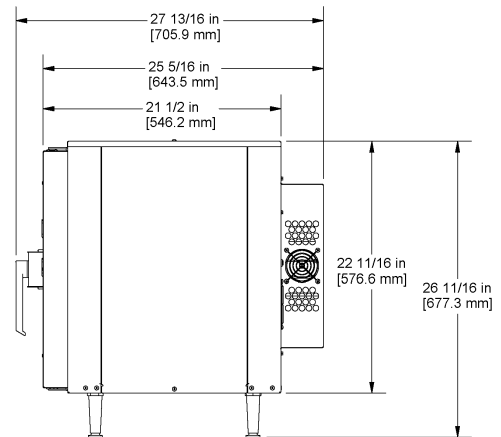
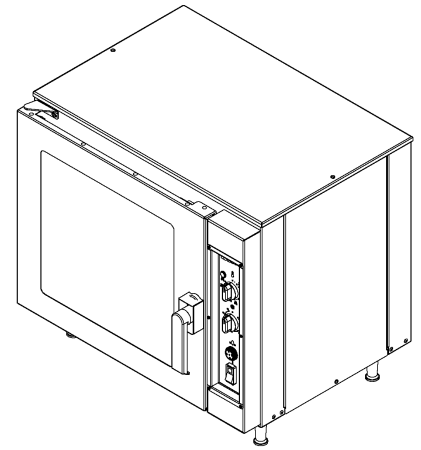
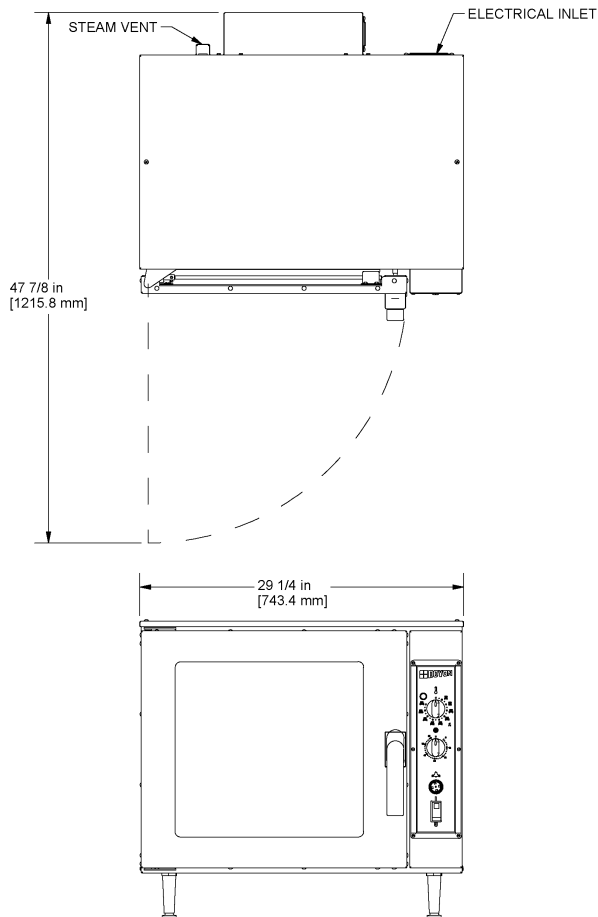
IF EQUIPPING WITH THE OPTIONAL VENTLESS FEATURE
PLEASE NOTE REGARDING THE VENTLESS GREASE EMISSION TESTING

Ventless Testing have been conducted in accordance with EPA Methods 202 (Referencing Methods 1, 2, 3B, 4, 5). These test were performed on January 30, 2019 by Intertek using raw protein. Results are used to determine compliance with Section 59 of UL710 B, the Standard for Recirculating Systems. The emission test results after 8 hrs. were equal to 4.237 mg/m3, anything above 5 mg/ m3 requires ventilation.

SHORT SPECIFICATION

Countertop Oven, Electric, Electromechanical Control, 4" Adjustable Legs, Left Hinge, Cool To Touch Door, Stainless Steel Construction Interior & Exterior, Slam Cam Handle, Stackable Without Hardware, 4 kW, ETL & NSF Certified

DRAWINGS



PRODUCTION CAPACITY

Product (Fresh State)	Bake Time	Bake Temp (°F)	Bake Temp (°C)	Quantity Produced
9" Cakes	18 - 22 minute	350	177	15
9" Pies	30 - 35 minute	375	190	10
Bagels (8 per half pan)	15 minute	350	177	n/r
Dinner Rolls (8 per half pan)	15 - 18 minute	350	177	128
Sub Rolls 12" (5 per half pan)	15 - 18 minute	350	177	100
French Baguettes (5 per pan)	20 - 25 minute	350	177	n/r
Croissants (15 per pan)	12 - 15 minute	350	177	n/r
Muffins (12 per pan)	18 - 22 minute	325	163	180
Muffins (24 per pan)	18 - 22 minute	325	163	n/r
9" Quiches	30 - 35 minute	350	177	15
Cookies (9 per half pan)	8 - 10 minute	300	149	270
Danish (7 per pan)	12 - 15 minute	350	177	175
Biscuits (7 per half pan)	8 - 10 minute	350	177	210
Bread (4 strapped pan)	30 - 35 minute	375	190	n/r
Cinnamon Rolls (8/half pans)	15 - 18 minute	325	163	160
Brownies (16 1/2oz box)	12 minute	350	177	25

*Capacities are per hour



5600 13th Street
Menominee, MI 49858
sales@nu-vu.com
(800) 338-9886 Toll Free
(906) 843-4401 Phone
(906) 863-5889 Fax
www.nu-vu.com

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

Rev 2—5/13/2019