

Project		
Item		
Quantity		

# **XO-1 Tabletop Oven**



#### **STANDARD FEATURES:**

- · Stainless steel construction
- 4" legs
- Tempered glass door
- Silicone rubber gasket on door
- · Solid state controls

#### **OPTIONAL FEATURES:**

- · Solid door
- Catering conversion
- Internal steam
- Condensing reservoir
- Stacking kit
- Wire racks
- Cart with panslides
- Cart with panslides (catering conversion)

## LABORATORY CERTIFICATION AND APPROVAL





#### 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:**

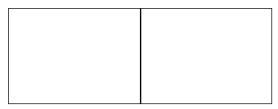
- · Welded stainless steel
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through side

#### **CONTROLS:**

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

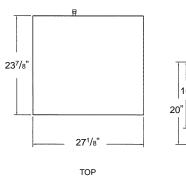


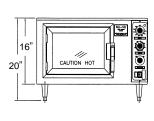
## **NU-VU® Food Service Systems**



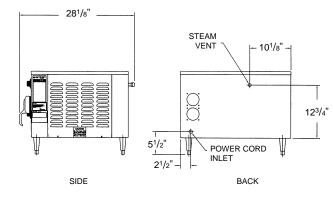
## **Approval / Stamp**

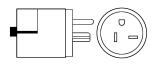
# **XO-1 Tabletop Oven**





FRONT





120 Volt, 20 Amp (NEMA 5-20 P)

## SPECIFICATIONS: **ELECTRICAL:**

• 120/1 at 16 Amps.

## **SERVICE CONNECTIONS:**

- Unit is shipped from factory with cord and plug.
- 120-Volt single phase is standard.

## **ELECTRICAL:**

Amp Draw	120/208/1	120/208/3	120/240/1	120/240/3
L1	16	n/a	n/a	n/a

## WATER:

A 1/4" waterline is required if a steam option is selected. A water filtration system should be used to minimize mineral build-up.

## LISTINGS:

The XO-1 has ULUS & NSF listings.





#### **INSTALLATION:**

Allow four inches on each side and back of unit for ventilation of oven.

#### **CAPACITY:**

	13"x18" Sheet Pans	Spacing	
Oven	3	3-3/4"	
	4	2"	

## **DIMENSIONS:**

	Height	Width	Depth
Exterior	20"	27-1/8"	28-1/8"
Interior	11-3/4"	15- <sup>3</sup> /4"	21-1/2"

DOOR SWING: Oven - 17" (432 mm)

## **PACKING SIZE:**

24" High, 36" Wide, 36" Deep

(610 mm High, 914 mm Wide, 914 mm Deep)

## **SHIPPING WEIGHT:**

140 Pounds (64 Kg), FOB Menominee, MI 49858



## **NU-VU® Food Service Systems**

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