



UB-5/10 Oven/Proofer

STANDARD FEATURES:

- V-Air® technology
- Stainless steel construction
- Solid state controls
- Indicator lights for thermostats
- Magnetic door latches
- Door activated microswitch for fan
- Two speed fan
- Casters
- Tempered glass doors
- Separate heat and humidity controls for proofer

OPTIONS:

- Internal Steam
- AutoMist Humidity
- Cook'n Hold
- Warmer in Proofer
- Solid Door (per door)
- Meat Probe

CONSTRUCTION:

- Welded stainless steel utilizing 16 and 18 gauge
- Minimum of 3" insulation
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through side

CONTROLS:

- Solid state controls
- Indicator lights for thermostats
- Microswitch fan motor cut-off
- Two speed fan switch

DOOR SWING: • Oven: 25" • Proofer: 25"

CLEARANCE: • Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Single phase uses four wire system. Three phase uses five wire system.
- 120/208 or 120/240 Volt single or three phase is standard. Please specify at time of order.
- Two 3,500 Watt heating elements are mounted in the oven sidewalls. The proofer contains two 600 Watt elements and one 625 Watt element controls the manual fill humidity system.
- A 1/4" waterline is required if a steam or AutoMist option is selected. A water softening system should be used to minimize mineral build-up.

SHIPPING WEIGHT: • 650 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

	Height	Width	Depth
Exterior	83-3/8"	32-1/4"	35-7/8"
Interior			
Oven	22"	18-1/4"	27-3/4"
Proofer	35-1/4"	18-1/4"	27-3/4"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	5	10	4"
Proofer	10	20	3-1/2"

ELECTRICAL:

Amp Draw	120/208/1	120/208/3	120/240/1	120/240/3
L1	32	16	27	15
L2	44	24	40	20
L3	n/a	29	n/a	28

