



Oven/Proofer Series



QB-3/9



QBT-3/9

Economical, Versatile, Efficient

Bake your own bread with NU-VU's QB/QBT Oven/Proofers. These baking centers handle a lot of products in an upright space. They're designed for any deli operation and are the gold standard used by deli chains worldwide. With these baking centers, you bake your own bread and get;

- Better, fresher product
- Cost Savings
- Additional oven space for baking cookies, Danishes, and more; expand your menu

The QB/QBT Series features our best-in-class V-Air air flow. V-Air drives faster cook times and perfect heat distribution from the top to bottom, side to side and front to back. Turning pans is eliminated, saving you labor and time. Bake to perfection... breads, rolls, pies, cinnamon buns, croissants, cookies, sub rolls, Danish, cupcakes, brownies, sheet cakes and more!



QB Series

QBT Series

Manual Controls

Models

- QB - 3/9
- QB - 4/8
- QB - 5/10

Intuitive touch screen,
programmable controls

Models

- QBT - 3/9
- QBT - 4/8
- QBT - 5/10

QBT Series

*Touch Screen
Controls*

Features

- V-Air® technology
- Temperature up to 425°F (220°C)
- Dual Pane, cool-to-touch door
- Humidity system is both manual fill and/or autofill (1/4 " waterline required for autofill)
- Removable drip trough
- Overflow drain and pan
- Field reversible doors
- 2 year parts, 1 year labor warranty
- Intuitive touch screen, programmable control
- Innovative proofer design with AutoMist technology
- 2 speed fan



QBT-5/10



QBT-3/9

Options

- Water filter *recommended
- Wire Shelf

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Pan Capacity (18"x26")		Shelf Spacing		Water Inlet*	Electrical System Ground wire not included.					
					Oven			Proofers								Volts	Phases	Amps	kW	Wires*	Hz
		W	D	H	W	D	H	W	D	H	Oven	Proofer	Oven	Proofer							
QBT-3/9	630 (286)	38 1/2" (978)	28 5/8" (727)	77 3/4" (1975)	26" (660)	18 1/2" (470)	15 1/2" (368)	26" (660)	18 1/2" (470)	33 3/8" (848)	3	9	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	28.5/16.5 14.5/12.5	5.2 5.2	2/3 2/3	60 60
QBT-4/8	690 (313)	32 1/4" (820)	36 15/16" (939)	77 3/4" (1975)	18 1/4" (464)	28 1/2" (724)	18 1/4" (464)	18 3/8" (467)	28 5/8" (728)	30 1/4" (769)	4	8	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	39/27 36/24	7.9 7.9	2/3	60
QBT-5/10	750 (340)	32 1/4" (820)	36 15/16" (939)	83 7/8" (2131)	18 1/4" (464)	28 1/2" (724)	22 1/4" (566)	18 3/8" (467)	28 5/8" (728)	33 5/8" (855)	5	10	4" (102)	3 1/4" (83)	1/4" (6)	208 240	1/3 1/3	45/32 40/28	8.9 8.9	2/3	60

*AutoMist option only

QB Series

Manual Controls

Features

- V-Air® technology
- Temperature up to 425°F (220°C)
- Dual Pane, cool-to-touch door
- Humidity system is both manual fill and/or autofill (1/4 “ waterline required for autofill)
- Removable drip trough
- Overflow drain and pan
- Field reversible doors
- 2 year parts, 1 year labor warranty
- Manual controls



Options

- Internal steam for oven
- AutoMist® humidity
- Warmer in proofer
- Two speed fan
- Wire shelf
- Water filter (recommended)

Model	Crated Weight	Overall Dimensions			Interior Dimensions						Pan Capacity (18"x26")		Shelf Spacing		Water Inlet	Electrical System *Ground wire not included.					
					Oven			Proofers								Oven	Proofer	Oven	Proofer	Volts	Phases
		W	D	H	W	D	H	W	D	H											
QB-3/9	630 (286)	36 1/8" (918)	28 5/8" (727)	77 3/4" (1975)	26 1/4" (667)	20 1/4" (514)	15" (381)	26 1/4" (667)	20 1/4" (514)	33 1/2" (851)	3	9	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	28.5/16.5 14.5/12.5	5.135 5.135	2/3 2/3	60 60
QB-4/8	690 (313)	32 1/4" (820)	36 15/16" (939)	77 3/4" (1975)	18 1/4" (464)	28 1/2" (724)	18 1/4" (464)	18 3/8" (467)	28 5/8" (728)	30 1/4" (769)	4	8	4" (102)	3 1/2" (89)	1/4" (6)	208 240	1/3 1/3	39/27 36/24	7.9 7.9	2/3	60
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*AutoMist option only



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