

Countertop Ovens have never been so easy!



RM-5T

Description

The NU-VU RM-5T countertop oven features our exclusive moving air system. Heat is distributed evenly throughout the oven cavity by the fan located in the top of the oven which blows the air down the inside walls of the cavity and up and out through the holes at each shelf. This gives your product an even bake, top to bottom, side to side, and front to back and requires less energy per pan. The two speed fan allows baking and cooking all types of par-baked and frozen products such as cookies, croissants, danishes, and more. It's ideal for restaurants with expanding dessert menus with a space-saving design and easy-to-use controls.



- •Temperature up to 425°F (218°C)
- •V-Air air circulation for even baking
- •2-speed fan
- Steam vent
- •Indicator light for thermostat
- ·Slam cam handle







Options

- •Two-speed fan
- Internal steam
- •Water filter (recommended if using internal steam option)
- Solid door
- •Stand on swivel casters with panslides
- •Stand with or without panslides
- Stacking kit
- •Pass-thru option

	Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan	Shelf	Water	Electrical System *Ground wire not included.					
			w	D	н	w	D	н	Capacity	Spacing	Inlet	Volts	Phases	Amps	kW	Wires*	Hz
	RM-5T	400(182)	30" (762)	37 7/8" (962)	41 3/4" (1060)	18 3/4" (476)	29 3/4" (756)	22" (559)	5 (full pans)	4" (102)	1/4" (6)	208 240	1/3 1/3	37/30 32/26	7 7	2/3 2/3	60 60



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