

SMOKE13

Reach In Oven/Smoker with Humidity



Shown with optional external smoke box

SIZE:

SMOKE13 - 78" High, 36-1/2" Wide, 36-1/4" Deep
1982 mm High, 927 mm Wide, 921 mm Deep

The **smoker ovens** offers the capability to cook with moisture, warm, slo-cook, hold and smoke. A minimum footprint is required because of the top mounted motor.

The heat, moisture and smoke are distributed evenly throughout the oven cavity by the fan located in the top of the oven.

CONSTRUCTION:

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

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Separate heat and humidity controls
- Cook'n Hold feature utilizes cook thermostat, hold thermostat and 24 hour timer
- Separate on/off switch for smoke box

STANDARD FEATURES:

- Stainless steel construction
- Heavy duty casters
- Automist humidity system
- Cook'n Hold
- Includes 13 chrome racks
- Stainless steel door

OPTIONAL FEATURES:

- Set of 6" legs
- Additional chrome racks (101-0025-C)
- External smoke box
- Ball valve control for vent



LABORATORY CERTIFICATION AND APPROVAL

SMOKE13 Reach In Oven/Smoker with Humidity



NU-VU® Food Service Systems

www.nu-vu.com
5600 13th Street
Menominee, MI 49858

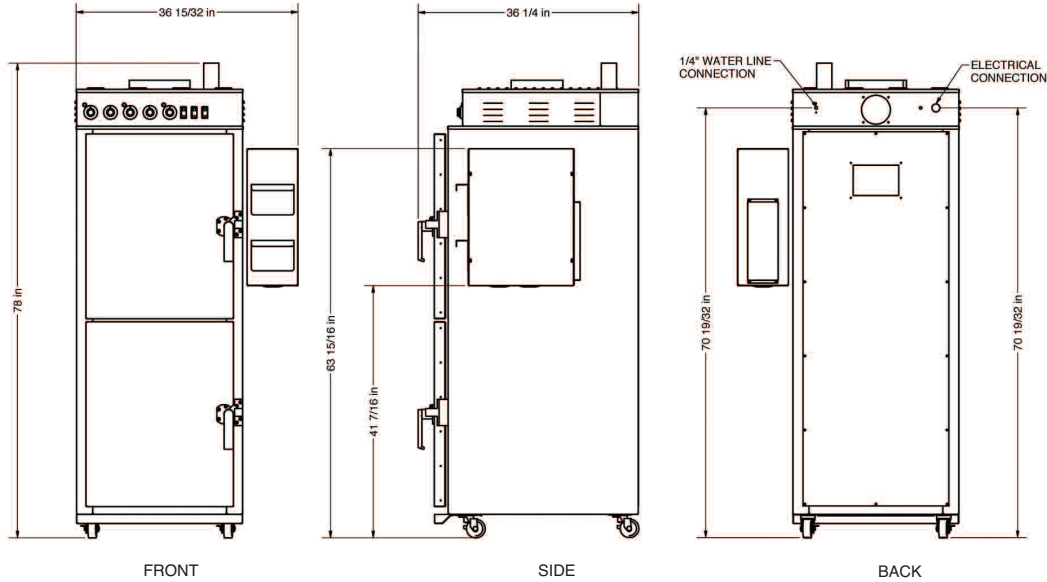
1-800-338-9886 Toll Free
1-906-863-4401 Phone
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Food Service Systems

SMOKE13

Reach In Oven/Smoker with Humidity Shown with optional external smoke box



SPECIFICATIONS:

ELECTRICAL:

208 or 240 Volt single or three phase is standard.
(Please specify at time of order.)

SERVICE CONNECTIONS:

SMOKE13 is shipped from factory to be hard wired on site.
Single phase uses three wire system. Three phase uses four wire system.

ELECTRICAL:

	208/1	208/3	240/1	240/3
With internal smoke box	23	19.5	20.5	17
With external smoke box	32	20	29	17

WATER:

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

LISTINGS:



INSTALLATION:

Allow four inches behind the unit for ventilation of unit.

CAPACITY:

	Oven
Spacing	3-1/2"
13"x18" Sheet pans	26
18"x26" Sheet pans	13
12"x20" Food Service pans	13
OTHER 101-0025-C Racks	13

13 Chrome racks included
Approximately 350 pounds of product

DIMENSIONS:

	Height	Width	Depth
Exterior	78"	36-1/2"	36-1/4"
Interior	60"	18-3/4"	29"

DOOR SWING: Smoker - 27-5/8"

PACKING SIZE:

87" High, 38" Wide, 40" Deep
(2210 mm High, 915 mm Wide, 1016 mm Deep)

SHIPPING WEIGHT:

600 Pounds, FOB Menominee, MI 49858

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