

XO-1M Tabletop Oven



STANDARD FEATURES:

- Stainless steel construction
- 4" adjustable legs
- Full view tempered glass door
- Silicone rubber gasket on door
- Squirrel cage fan

OPTIONAL FEATURES:

- Solid door
- Internal steam
- Condensing reservoir
- Stacking kit
- Wire racks
- Programmable controls
- Cart or stand with or without panslides

SIZE:

XO-1M - 21-1/8" High, 27-1/8" Wide, 27-3/4" Deep
537 mm High, 689 mm Wide, 705 mm Deep

NU-VU's XO-1M tabletop ovens are designed to hold up to either five 12"x18" half size sheet pans or five 12"x20"x2-1/2" food service pans. With exclusive circulating air and heat, they are excellent for baking and reheating all types of food products. There is never a need to turn the pans. Since the XO-1M's don't require venting in most areas, they can be located throughout the store.

With a variety of options, the XO-1M can be the ideal oven for a wide variety of applications.

The XO-1M is the big brother to the XO-1. The XO-1 has the ability to hold either three or four half-size sheet pans, and is available as a 120 Volt unit.

These units also feature flush mount doors, which means no sagging or leaking. Lift off hinges allows for easy cleaning.

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front 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® XO-1M Tabletop Oven

LABORATORY CERTIFICATION AND APPROVAL

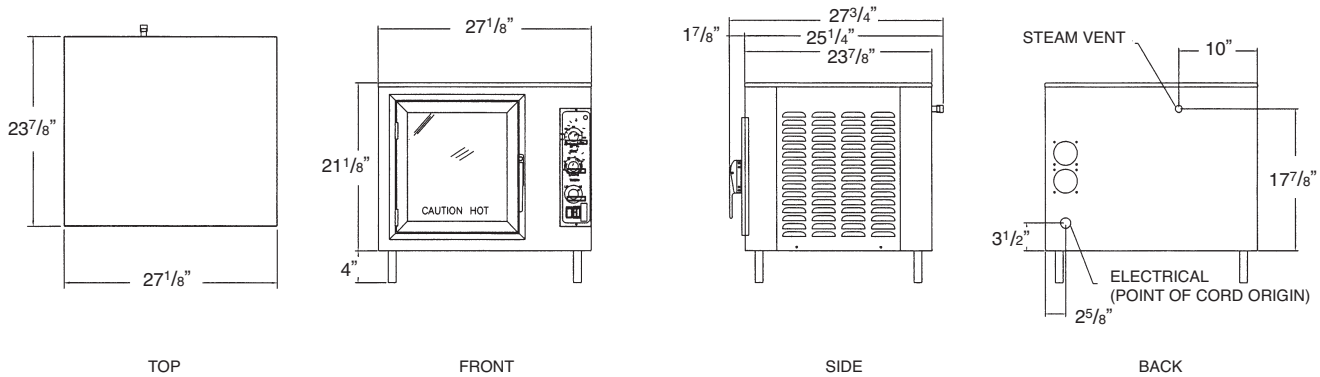


NU-VU® Food Service Systems

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XO-1M Tabletop Oven



SPECIFICATIONS:

ELECTRICAL:

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site.
- Single phase uses three-wire system. Three phase uses four wire system.
- 208 or 240-Volt single or three phase is standard. (Please specify at time of order.)
- One 4,000-Watt heating element is mounted in the sidewall of the oven.
- A 1/4" waterline is required if the internal steam option is selected.

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
	21	N/A	19	N/A

WATER:

A 1/4" waterline is required if a steam option is selected.

LISTINGS:

The XO-1M has C-ETL-US & NSF listings.



INSTALLATION:

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

CAPACITY:

	13"x18" Sheet Pans	12"x20"x2" Food Sheet Pans
2-7/8" Spacing	5	5
3-5/8" Spacing	4	4

DIMENSIONS:

	Height	Width	Depth
Exterior	20-1/8"	27-1/8"	27-3/4"
Interior	16-3/4"	15-3/4"	21-1/2"

DOOR SWING: Oven - 17" (432 mm)

PACKING SIZE:

28" High, 36" Wide, 36" Deep
(711 mm High, 914 mm Wide, 914 mm Deep)

SHIPPING WEIGHT:

180 Pounds (82 Kg), FOB Menominee, MI 49858

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