

XO-1 Tabletop Oven

Project _____

Item _____

Quantity _____



STANDARD FEATURES:

- Stainless steel construction
- 4" adjustable legs
- Full view tempered glass door
- Silicone rubber gasket on door
- Solid state controls
- Magnetic door handle
- 2 speed fan

OPTIONAL FEATURES:

- Solid door
- Catering conversion
- Internal steam
- Condensing reservoir
- Stacking kit
- Wire racks
- Cart or stand with or without panslides
- Cart with work table (E-cart)

SIZE:

XO-1 - 20" High, 27-1/8" Wide, 28-1/8" Deep
508 mm High, 689 mm Wide, 714 mm Deep

NU-VU's XO-1 is the ideal oven for Convenience Stores, Catering Service, Restaurants, Donut Shops, Ice Cream Parlors, and Yogurt Stores. Compact and lightweight, yet able to cook to perfection a variety of foods, including appetizers, pies, cakes, cookies, muffins, brownies, croissants, cinnamon rolls, small breads, rolls, meats, fish and fowl, and heating and cooking all types of prepared foods.

The XO-1 is a 120 Volt unit. It arrives equipped with a cord and plug, so all you have to do is plug it in and begin."

The XO-1 is the smallest oven with the ability to hold either three or four half-size sheet pans.

These units also feature flush mount doors, which means no sagging or leaking. Lift off hinges allow 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

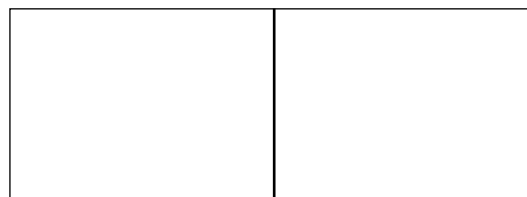
LABORATORY CERTIFICATION AND APPROVAL



NU-VU® Food Service Systems

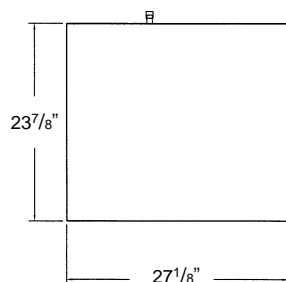
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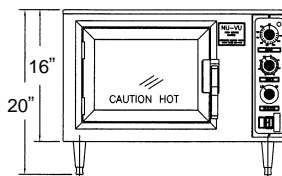


Approval / Stamp

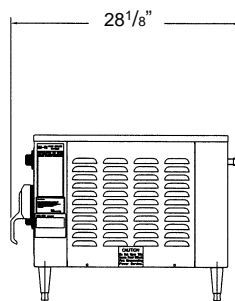
XO-1 Tabletop Oven



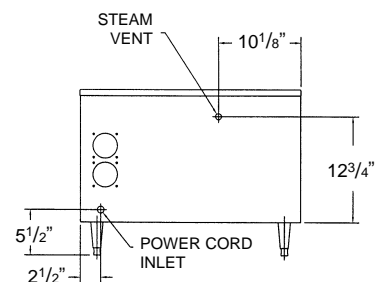
TOP



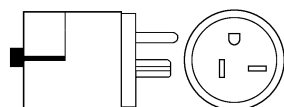
FRONT



SIDE



BACK



120 Volt, 20 Amp
(NEMA 5-20 P)

SPECIFICATIONS:

ELECTRICAL:

- 120/1 at 16.5 Amps.

SERVICE CONNECTIONS:

- Unit is shipped from factory with cord and plug.
- 120-Volt single phase is standard.

ELECTRICAL:

Amp Draw	120/1	208/3	240/1	240/3
	14.5	n/a	13	n/a

WATER:

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

LISTINGS:

The XO-1 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	Spacing
Oven	3	3-3/4"
	4	2"

DIMENSIONS:

	Height	Width	Depth
Exterior	20"	27-1/8"	28-1/8"
Interior	11-3/4"	15-3/4"	21-1/2"

DOOR SWING: Oven - 17" (432 mm)

PACKING SIZE:

24" High, 36" Wide, 36" Deep
(610 mm High, 914 mm Wide, 914 mm Deep)

SHIPPING WEIGHT:

140 Pounds (64 Kg), FOB Menominee, MI 49858

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