



UB-E5-5 Double Floor Model V-Air® Oven STANDARD FEATURES:

- V-Air® system
- Stainless steel construction
- Heavy duty casters
- Full view glass doors
- Silicone rubber gasket on doors
- Two speed fans
- Flush mount, lift off, no sag doors
- Steam vent

OPTIONS:

- Internal Steam (per compartment)
- Cook'n Hold (per compartment)
- Solid Door (each)
- Large Vent
- Meat Probe

CONSTRUCTION:

- Welded stainless steel utilizing 16 and 18 gauge
- Minimum of 2" insulation
- Control panel accessible through front and top of unit
- Heating elements accessible inside of cabinet and through side

CONTROLS:

- Solid state controls
- Separate controls for each oven
- Indicator lights for thermostats
- Two speed fans
- Microswitch fan motor cut off

DOOR SWING: • Oven: 24-1/4"

CLEARANCE: • Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Single phase uses four wire system. Three phase uses five wire system.
- 120/208 or 120/240 Volt single or three phase is standard. Please specify at time of order.
- Two 3,500 Watt heating elements are mounted in the sidewalls of each oven.
- If the internal steam option is selected, the waterline should be 1/4". A water softening system should be used to minimize mineral build-up.

SHIPPING WEIGHT: • 670 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

	Height	Width	Depth
Exterior	78"	30-1/8"	36"
Interior	22-1/4"	18-1/4"	28-1/2"

CAPACITY: Per Compartment

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	5	10	4"

ELECTRICAL:

Amp Draw	120/208/1	120/208/3	120/240/1	120/240/3
L1	71	48	62	42
L2	71	44	62	38
L3	n/a	33	n/a	29

