

NU-VU

SMOKE Series

The Solution for all your Smoked Meat needs



SMOKE6



SMOKE13

SMOKE 6/13



Description

NU-VU's smokers are equipped with V-Air technology for even heat and smoke distribution, and Automist to provide humidity and keep products moist (1/4" water line required). With a temperature range up to 425°F, you can roast, with or without humidity, warm, slow cook and smoke in these handy cabinets. They automatically switch to hold after the cooking cycle has ended. Chrome plated shelves for use with sheet or steam table pans are included. Standard cabinets have an internal smoke box (external smoke box is optional).

Features

- Manual controls
- Temperature up to 350°F (177°C)
- 24 hour timer
- Separate controls for smoke, heat, humidity, and cook'n hold
- Bottom drip-safe pan for ease of cleaning



Options

- Additional wire racks
- Casters (SMOKE6)
- External smoke box
- Water filter (recommended)
- Cart on swivel casters with pan slides (SMOKE6)
- Cart on swivel casters without pan slides (SMOKE6)
- Stand with pan slides (SMOKE6)
- Stand without pan slides (SMOKE6)



Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity	Shelf Spacing	Water Inlet	Electrical System *Ground wire not included.					
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz
SMOKE6	460 (208)	27 3/8" (696)	36 1/4" (921)	48 7/8" (1241)	18 3/4" (476)	29" (737)	26" (660)	6	3 1/2" (89)	1/4" (6)	208	1/3	13.5/10	2.5	2/3	60
											240	1/3	12/8.5	2.5	2/3	60
SMOKE13	750 (340)	27 3/8" (696)	36 1/4" (921)	78" (1981)	18 3/4" (476)	29" (737)	60" (1524)	13	3 1/2" (89)	1/4" (6)	208	1/3	23/19.5	4.5	2/3	60
											240	1/3	20.5/17	4.5	2/3	60



USA Office
 5600 13th Street
 Menominee, MI 49858
 sales@nu-vu.com

1.800.338.9886 Toll Free
 1.906.863.4401 Phone
 1.906.863.5889 Fax
 www.nu-vu.com