



The UB-E5-5 floor model oven has two individually controlled oven chambers which provides a very small footprint. Each oven has the capacity to hold either five 18"x26" full-size or ten 13"x18" half-size sheet pans.

The unique V-Air® design results in faster cook times and perfect heat distribution for consistent baking top-to-bottom, side-to-side and front-to-back.

Again, you'll never need to turn pans. Stainless steel construction provides a heavy-duty long life oven. Solid-state controls are accurate and durable. The tempered glass, flush mounted doors will not sag over time. It provides a full view of product and has lift off hinges for easy cleaning.



UB-E5-5

Features

- V-Air technology
- Temperature up to 425 °F (220 °C)
- Stainless steel construction
- Heavy duty casters
- Full view tempered glass door
- Silicone rubber gasket on door
- Flush mount, lift off, no sag door
- Indicator light for thermostat
- Left or right hinged (please specify upon ordering)
- Two year parts and one year labor warranty

Options

- Internal steam (per compartment)
- Cook'n hold (per compartment)
- Solid door (each)
- Two speed fan
- Water filter

Specifications



Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18" x 26")	Shelf spacing	Water Inlet	Electrical System * Ground wire not included.						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
UB-E5-5	680 (308)	30 1/8" (765)	36" (914)	78" (1981)	18 1/4" (464)	28 1/2" (724)	22 1/4" (565)	10	4" (102)	1/4"	208 240	1/3 1/3	70/53 61/46	14 14	2/3 2/3	60 60	- -