

The NU-VU® Slo-Cook'N Hold units feature an even heating system which surrounds the product with gentle heat for thorough cooking with minimum shrinkage associated with moisture loss. These units are well suited for meat, fish, fowl, vegetables and hot dishes just to name a few.



SC-7



SC-14

Features

- Solid state controls
- Indicator light for thermostat
- Cook'n Hold feature utilizes cook thermostat, hold thermostat and 24 hour timer
- 6" legs (SC-7)
- Casters (SC-14)
- Stainless steel construction
- 4 chrome racks (SC-7)
- 8 chrome racks (SC-14)
- Left or right hinged (please specify upon ordering)
- Two year parts and one year labor warranty
- Temperature up to 280°
- Bottom drip-safe pan for ease of cleaning
- Built to last cabinet, handle & door

Options

- Additional chrome racks each
- Casters (SC-7)
- Set of 6" legs (SC-14)
- Cart on swivel casters with panslides (SC-7)
- Cart on swivel casters without panslides (SC-7)
- Stand with panslides (SC-7)
- Stand without panslides (SC-7)



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
SC-7	400 (181)	27 3/8" (695)	36 5/8" (930)	44 3/4" (1 137)	18 3/4" (476)	28 7/8" (733)	29" (737)	7	3 1/2" (89)	—	208	1/3	15/10	3	2/3	60	—
											240	1/3	13/9	3	2/3	60	—
SC-14	600 (272)	27 3/8" (695)	36 5/8" (930)	73 1/2" (1 867)	18 3/4" (476)	28 7/8" (733)	29" (737)	14	3 1/2" (89)	—	208	1/3	30/20	6	2/3	60	—
											240	1/3	26/17	6	2/3	60	—

OTHER VOLTAGES AVAILABLE