

**NU-VU**® The LEADER  
in On-Premise Baking

The Innovator

# NEW! Rhapsody Oven

User  
Friendly  
Controls

Cooler To  
Touch Door  
Dual pane, easy to  
clean glass oven  
door

Speed  
Faster cooking  
times

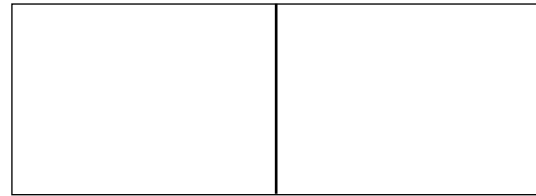
Slam Cam  
Handle



DRIVEN

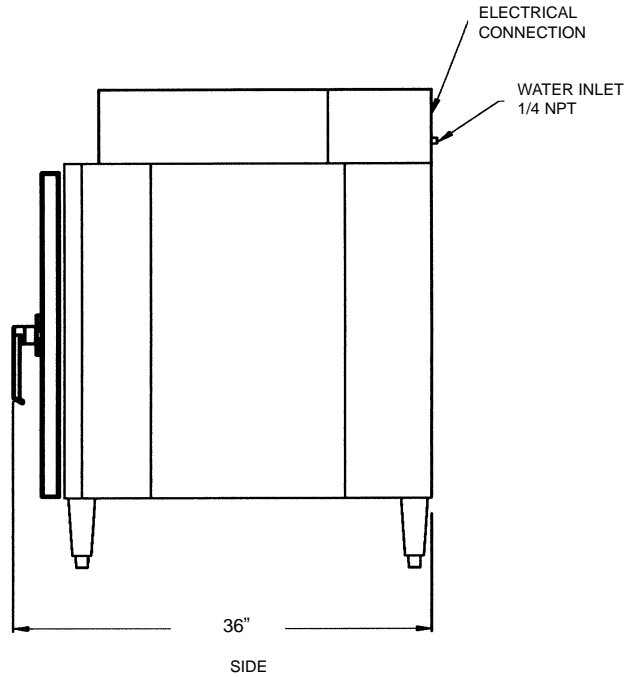
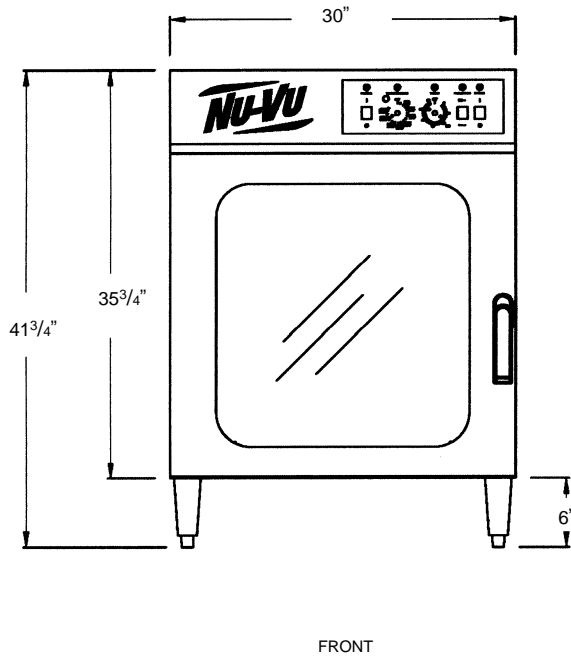


**NU-VU® Food Service Equipment • [www.nu-vu.com](http://www.nu-vu.com) • E-mail: [sales@nu-vu.com](mailto:sales@nu-vu.com)**  
5600 13th Street, Menominee, Michigan 49858 • Phone: 906-863-4401 • Fax: 906-863-5889



Approval / Stamp

**RM-5T - Rhapsody Oven**



**NU-VU® RM-5T Rhapsody Oven**

**STANDARD FEATURES:**

1. Solid state thermostat control
2. Timer
3. Manual Controls

**OPTIONS:**

1. Two speed fan
2. Steam
3. Pass Thru
4. Programmable Controls (RA-5T)

**DIMENSIONS:**

Height: 41-3/4" (includes 6" legs)  
 Width: 30"  
 Depth: 41" (including handles)  
 Interior Height: 22-3/8"  
 Interior Width: 18-3/4"  
 Interior Depth: 29-3/4"

**Model: RM-5T**

4 or 5 pan table top Rhapsody Oven with manual controls.

**ELECTRICAL:**

Amp Draw	208/1	208/3	240/1	240/3
L1	37	18	32	15
L2	37	29	32	25
L3	n/a	18	n/a	15

**CAPACITY:**

5 - 18" x 26" full size or  
 10 - 13" x 18" half size sheet pans with 4" spacing

**DOOR SWING: 30-1/2"**

**SHIPPING WEIGHT:**

450 Pounds, FOB Menominee, MI 49858