Smokers Series







Isn't it about time you started smoking?

NU-VU

www.nu-vu.com

SMOKER COOKING BASICS

What is smoking?
Smoking is the process of flavoring, cooking, or preserving food by exposing it to smoke. To smoke properly, you will need:

- Smoke
- Low heat
- Ventilation

What can you smoke?
The most popular items smoked are ribs, brisket and pork shoulder. But you can smoke just about anything, from nuts to cheese to steaks.

What do you use to generate smoke?
We use a mix of hard wood chips. Hickory, Oak, Apple and Maple are the most popular but almost any hardwood will do.

WHAT TO SMOKE IS SIMPLY A MATTER OF TASTE



Salmon
Trout
Cod
Haddock
Herring
Mackerel
Sturgeon
Tilapia
Etc



Chicken
Turkey
Pheasant
Duck
Goose
Quail
Partridge
Guinea fowl
Etc



Pork ribs
Pork shoulder
Ham
Sausage
Beef brisket
Beef ribs
Lamb
Deer
Etc



Crab
Lobster
Scampi
Shrimp
Mussel
Clam
Crayfish
Squid
Etc



Potato
Carrot
Corn
Cabbage
Mushroom
Zucchini
Onion
Broccoli
Etc

THE 3 RULES FOR PERFECT SMOKING

Slow cooking:
There are two reasons to keep the temperature low. One is to give the smoke enough time to sink in and the other is to naturally tenderize the meat.

Ventilation:
You want a good thick smoke around the meat at all times to give it the exposure it needs to enhance the flavor. The smoke needs to be moving to maximize exposure and prevent creosote build up which can give a bitter taste to your meat.

Humidity:
The addition of humidity during the cooking process ensures tender and juicy smoked meats.

THE SMOKE SERIES FROM NU-VU

- Can cook up to 500 pounds of product per load.
- These units can smoke, slow cook, reconstitute, roast, hold.
- These units are equiped with the V-AIR technology.This unique air flow design allows smoke to flow evenly across each shelf. You have the option to turn this feature on and off.
- These units are also equiped with the AUTOMIST technology. You can control the humidity during the cooking process to ensure tender and juicy slow cooked smoked meats.
- Set the cook temperature and time then set the hold temperature and time and walk away. This unit automatically switches to hold after your cooking has ended.



FEATURES

SMOKE6

Features:

- 6 pans capacity (18″x26″)
- Seperate controls for smoke, humidity and heat
- Solid state controls
- 24 hour timer
- Stainless steel construction
- 6″ legs included
- Wire racks included
- ETL and NSF listed

Options:

- External smoke box
- Left of right hinged
- Casters
- Stainless steel cart or stand
- Additional wire racks
- Water softener



SMOKE13

Features:

- 13 pans capacity (18″x26″)
- Seperate controls for smoke, humidity and heat
- Solid state controls
- 24 hour timer
- Stainless steel construction
- Casters included
- Wire racks included
- ETL and NSF listed

Options:

- External smoke box
- Left of right hinged
- 6″ legs
- Additional wire racks
- Water softener

INTERNAL OR EXTERNAL SMOKE BOX



Nu-Vu offers you the option to choose between internal generated smoke or an external smoke box.

Internal Smoke:
The internal smoke box will allow you to keep this oven's footprint to the minimum.

External Smoke Box:
The external smoke box has a larger woodchip capacity. It generates a higher volume of smoke than with the internal smoke box. Also, is allows you to refill the chip box without having to open the door.

WHY SHOULD YOU CHOOSE NU-VU'S SMOKERS

Flexibility:
The smoker ovens offer the capability to warm, slo-cook, hold and smoke!

Reliability:
Call them "The Tank". These units are designed for real heavy duty commercial kitchen use.

Simplicity:
Nu-Vu offers simple to use, simple to maintain, easy to install, high performance and cost effective smokers.

Quality:
Nu-Vu has been been building ovens for the past 30 years. With 25 000 ovens in use world wide, no wonder Nu-Vu is the leader in on-promise baking.

The LEADER in on-premise baking







NU-VU

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