

50-70 Percent  
Energy Savings



No Assembly Needed!  
Fits Through  
Standard Door

Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

## INTRODUCING THE UNISOURCE Baby Rembrandt™ MINI VAPOR STEAM TUBE OVEN

THE SMALLEST VAPOR MINI TUBE™  
FOOT PRINT IN THE INDUSTRY!

### Unisource Energy Saving Concept:

The Unisource "Rembrandt" Mini Vapor Steam Tube Deck oven is a static oven which means there are no fans to dry out your baked goods. The most important characteristic of this oven is the **Unique Heating System**.

Heat is supplied by a Dense Network of **Patented Closed Vapor Tubes** in which the hot steam circulates. The baking chambers on each deck are wrapped by these vapor tubes in the around the entire deck. each vapor steam tube is **individually tested** and certified at our factory. This unique concept of heating vapor steam tubes provides our customers with **low, low energy consumption, quick temperature recovery** and the **perfect uniform bake every time!** This oven is so energy Efficient, after 12 hours of the oven turned off, it still holds 250°!

### CONSTRUCTION:

**High quality stainless steel** is used on the entire outside & inside of the oven for easy cleaning and very attractive look.

### STEAM SYSTEM:

Easy Baking Chamber has its own powerful **Self-Contained High Capacity Steam System** that is ready on demand for **Artisan Breads, Bagels and Rolls**.

### Features:

- Genuine Vapor Tube Technology for brick Oven quality artisan baking
- The smallest foot print in the industry. Needs no assembly. Fits through standard door.
- Available in a variety of sizes as small as 25" x 35"
- Individual, self-contained high capacity steam
- Save 50% on energy with new gas Vapor Tube Technology
- Natural gas, propane or oil fired burners
- High efficiency Burners and other components are front mounted, for easy access in tight spaces for secure "0" clearance
- All stainless steel construction with vapor hood included
- Oven comes fully assembled. No installation required
- Halogen lamps on each deck
- Includes stand
- Full glass doors for easy viewing
- One year parts/labor warranty
- 24/7 nationwide service



XR-12

The secret is the Vapor Tubes that deliver heat evenly throughout the oven, with **no moving parts** necessary to distribute the heat. This provides consistent **quality front to back, side to side and deck to deck**.

UNISOURCE Baby Rembrandt™  
MINI VAPOR STEAM TUBE OVEN  
WITH ENERGY SAVING FEATURES  
AND GENUINE HEARTH BAKING

Now Built in  
the USA!

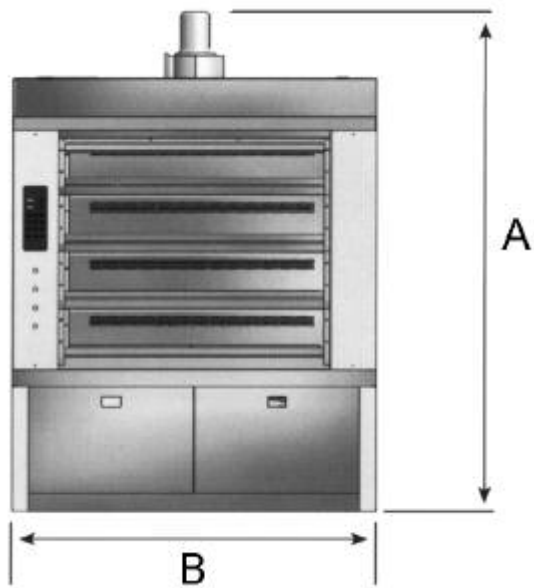
Oven	Pans	Pan Size	M <sup>2</sup> SQM	Weight	Heating Power
XR-4	4	66 x 46cm 26" x 18"	1,21	350kg	51.000 BTUs
XR-8	8	66 x 46cm 26" x 18"	2,21	550 kg	95.000 BTUs
XR-12	12	66 x 46cm 26" x 18"	3,62	975 kg	135.000 BTUs



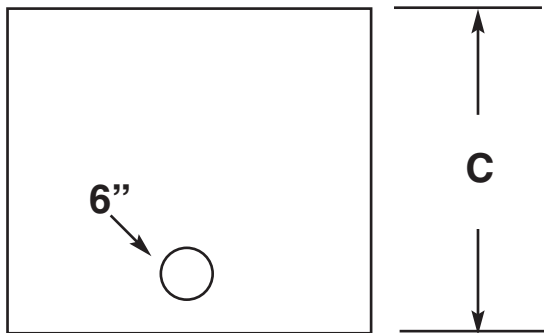
www.unisourcefoodequipment.com

Follow the Leader™

**INTRODUCING**  
**THE UNISOURCE Baby Rembrandt™ MINI VAPOR STEAM TUBE OVEN**



FRONT VIEW



TOP VIEW

1. Water Pipe Connection - 1/2"
2. Drain of Steam Generator - 1/2"
3. Gas Pipe Connection - 1/2"
4. Single Phase Connection  
 Electrical 208/60/1 Phase 20 amps
5. Data Plate

Now built in the USA. 98% parts can be purchased by local Grainger or parts store.

XR-4



XR-8



Oven	(A) Width	(B) Height	(C) Depth
XR-4	25"	75"	35"
XR-8	50"	75"	35"
XR-12	75"	75"	35"

Phone: (888) 443-8782 • Fax: (516) 681-0845 • email: info@unisourcefoodequipment.com • www.unisourcefoodequipment.com  
 56 Rockland Drive, Jericho NY 11753