



Bakery Aid™

Innovation

By Unisource

ENERGY SAVING
"SLEEP MODE"
TECHNOLOGY

NOW AVAILABLE!
NEW COMPACT
MODELS



INTRODUCING

The New *Future Bake™* Multi-Fan Rack Ovens

are so advanced, it makes your present Rack Oven obsolete!

**Simply the Best EVEN BAKING RACK OVEN in the World
with Advanced Bottom Heat for Crusty Artisan Breads**

Here is why we can make this remarkable statement...

Unique Features:

- Our **Precision Balanced Airflow System (PBA)** produces the most consistent uniform bake in the industry with our **Exclusive Three Fan Airflow**. Our low velocity fans are located on the **top, middle and bottom** inside the baking chamber for natural airflow which ensures an **Even Bake from top to bottom** of rack.
- Our **Exclusive Advanced Bottom Heat System (ABS)** produces **thicker bottoms** from **crusty breads**, pies, pizza, etc....
- Our **Energy Saving "Sleep Mode"** lowers temperature when oven is not in use. **Save thousands of dollars per year!**
- **Heavy Duty construction** frame & door with metal tight gasket needs no replacement.
- All major Unisource components like transformers, contactors, timers, buzzers, etc., are **not built into** the PCU board and are **easily purchased at your local parts store**.
- E-Z Digital Control Panel with **Back-Up Analog Controls** and 99 memory **recipe presets**.
- Heavy Duty, 2500 lbs **Mechanical Rack Lifting System** eliminates the need for rack lift motor and costly repair bills.
- Oversize Stainless Steel heavy duty **Heat Exchanger** with our unique three fan cooling system **prevents overheating, cracking & extends the life of the oven dramatically. Low cost of ownership!**
- **All stainless steel interior/exterior & Zero clearance.**
- **Easy to install** - 2 pieces. Includes stainless steel hood.
- Powerful, Dual Heavy Duty **self contained steam system** for Artisan Bread and Bagels.
- Energy saving "sleep mode" lowers temperature when oven is not in use.
- Gas burner is **located on top of oven** to **eliminate flour and dust** from clogging the burner! **Less maintenance** and down time!!!
- ETL NSF approved.
- Double glass with **great visibility** and **easy to clean**.
- The only **2 Year Parts & 1 Year Labor Warranty** available on the market with 24/7 Nationwide Service!

OPTIONAL:

- Hood Extraction Exhaust Fan.
- Venting package: Draft Inducer, barometric Damper, Safety Switch.

**America's Most Reliable Oven
with Best Warranty!
2 Year Parts & 1 Year Labor!**



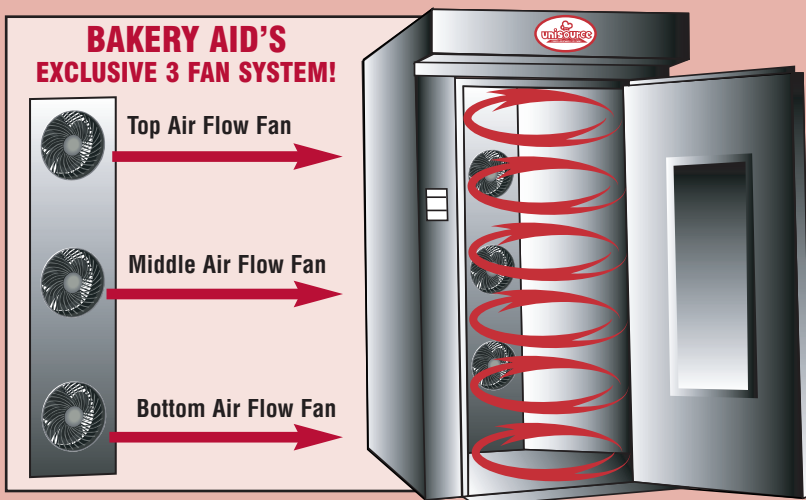
**PATENT PENDING DESIGN!
SMALLEST FOOTPRINT IN THE INDUSTRY!**

**LET'S LOOK TO THE FUTURE!
Future Bake™ Shown With Exclusive
Multi Even Bake™ Air Flow System That
Produces Bottom Heat For Thicker Bottom
Artisan Breads!**

Bakery Aid™

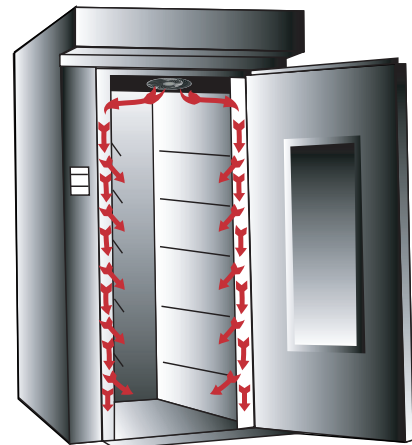
Innovation

BAKERY AID'S EXCLUSIVE 3 FAN SYSTEM!



OUR BAKERY AID "EXCLUSIVE" TECHNOLOGY

This Exclusive Multi Fan Low Velocity Natural Airflow System covers the baking chamber more evenly than the single fan High Velocity Forced Air System. You do not have to move pans in the oven to get an even bake with the Natural Airflow System! Our system also produces bottom heat for thicker bottom, crusty breads.



THE "COMPETITION"

Uses a SINGLE high velocity fan to FORCE air from the BOTTOM to the TOP of Baking Chamber. Adjustments to air louvers are also needed to get an even bake.

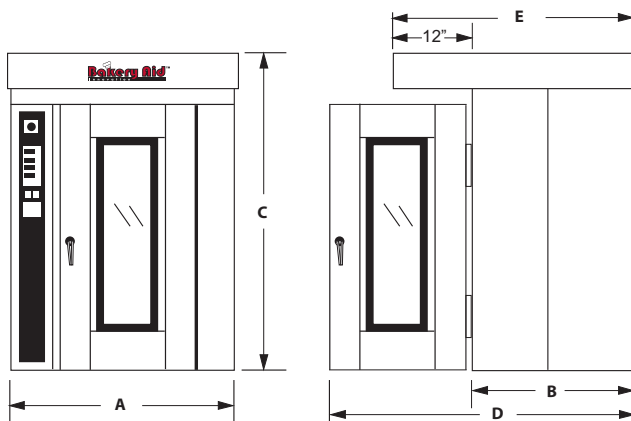
This type of Forced Air WILL dry out your baking products and having inconsistent bake!

MODEL	DIMENSION	ELECTRIC	GAS	ACTUAL WEIGHT	CRATED	FREIGHT CLASS
UNI-X-2G	64.5 W (A) 75.5 D (B) 92" H (C)	20 AMPS 220/60/3 PHASE	290,000	3455	4455	70
UNI-X-2E	116.5" (D) 86.5" (E)	90 AMPS 220/60/3 PHASE	-	3055	4055	70
UNI-X-1G	44.5 W (A) 56.5 D (B) 92" H (C)	20 AMPS 220/60/3 PHASE	170,000	3050	3875	70
UNI-X-1E	75.5" (D) 68" (E)	75 AMPS 220/60/3 PHASE	-	2500	3475	70

• ELECTRIC OVENS: 125 Amp Breaker Required • GAS OVENS: 25 Amp 3 Phase with Neutral 208 Volt Required

NOTE: Customer to provide a Barometric Damper 12" from the top of the oven and a Draft Inducer 24" above the Barometric Damper for Double Roof penetrations. A wind proof cap must be installed and all Flues must be equal to four feet above the roof line or two feet above the parapet wall. Water Filter, Gas & Water Regulations are also Required By Customer.

UNI-X-2E and UNI-X-2G Ships in 2 Crates. 99L x 40W x 50H. UNI-X-1G and UNI-x-1E Ships in one Crate. 99L x 60W x 50H.



TECHNICAL INFORMATION:

- 3/4" Gas Connection
- 3/4" water Connection Inlet (1/2" Drain Connection)
- 6" Damper Flue
- 8" Hood Vent
- 112" Ceiling Clearance Needed
- 0 clearance on Sides & Back.
- 6" Gas flue For X1G
- 8" Gas Flue For X2G
- Static Line Pressure Require 7" - 10" W.C For Natural Gas
- 6" - 11" W.C for Liquid Propane

Phone: (888) 443-8782 • Fax: (516) 681-0845 • email: info@unisourcefoodequipment.com • www.unisourcefoodequipment.com
1505 Lincoln Ave, Holbrook NY 11741