



Follow the Leader™

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

Save Up To
75%
of Energy Costs

INTRODUCING
THE UNISOURCE Rembrandt™
MINI VAPOR STEAM TUBE GAS DECK OVEN
With Energy Saving Vapor Tube Heating System

BEST PRICE
IN THE
INDUSTRY!

Baking Area of 48 sq. ft to 160 sq. ft.

COMPACT FOOT PRINT LESS THAN 5' X 7'!



Now Built in
the USA!

"Rembrandt" Mini-Vapor Steam Tube Oven

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 of the oven for easy cleaning and very attractive look.

The doors are made of **thick tempered glass, perfectly balanced** by stainless steel-lined counter weights for a fast opening and closing counter of each door. The glass is easily removable for cleaning, Also, incudes are the following: Halogen Lighting, Fire-Proof Cement Baking

Stones, Steam Exhaust Hood with Exhaust Fan, Performant Insulation by Crossed Rock Wool Panels, and Exhaust Accelerator For Gas Combustion.

Our Burner chamber and fire box are made of brick and Stainless steel Vapor tubes for the best radiant heat.

Electronics:

Our Reliable **Electro-Mechanical 24 Volt Control Panel** is standard in all of our ovens and is very easy to use.

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**.

Oil or Gas Burner:

We use only the finest Gas Burners in the industry for quick recovery and High Btu Energy Efficiency.

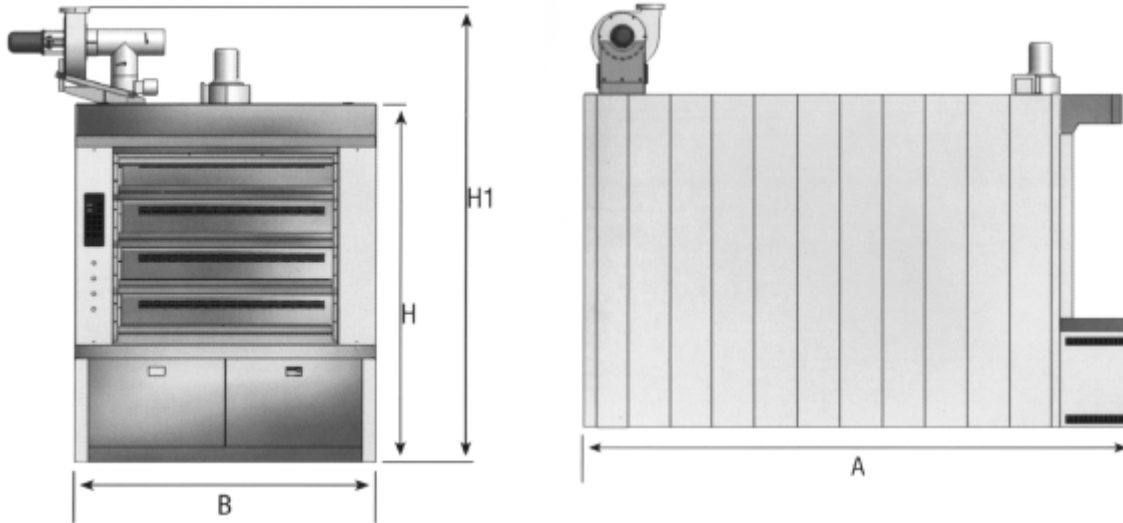
Installation:

The Unisource Rembrandt deck oven is a modular design that goes together quickly and can be taken apart to move to another location in the future. Our competitors use poured cement that is impossible to relocate.

Follow the Leader™

THE UNISOURCE Rembrandt™ MINI VAPOR STEAM TUBE GAS DECK OVEN

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DIMENSIONS	UNI-48	UNI-65	UNI-80	UNI-110	UNI-160
Height	79"	79"	83"	83"	83"
Width (B)	58"	58"	68"	68"	93"
Depth (A)	85"	100"	118"	135"	135"
O.A. Height (H1)	93"	93"	106"	106"	106"
BAKING AREA					
(Sq Meter)	4.8"	6.5	8.0	11	16
Actual # of Pans (18"x26")	12	16	16	24	36
Equivalent # of Pans (18"x26")	16	21	26	34	46
Approx. 1 lb. Loaves on Hearth	80	100	140	180	260
BTUs	128,000	140,000	150,000	266,000	325,000
KCAL/h	34,000	38,000	42,500	48,000	78,000
Weight (kg)	3500	4300	4800	5600	7250
Decks	4	4	4	4	4
Doors	4	4	4	4	4
Amps (kw)	1	1	9.5	9.5	9.5
INTERIOR DIMENSIONS					
Oven Width	41"	41"	49"	49"	73"
Oven Depth	49"	64"	65"	86"	86"
Oven Height	7.5"	7.5"	7.8"	7.8"	7.8"

48" - 160" Square Feet. Capacity 12 - 46 Pan 18" x 26" Equivalent. Minimum 10 Ft. Ceiling Height is Recommended.

Requirements:

Fuel: Oil or Gas (Natural or Propane)

Electrical: 220V/60/1-ph 6 amps and 110V 10 AMP

Plumbing: Drain Line - 3/4"

Water Connection - 1/2"

Gas Connection - 1/2"

Venting: Burner Exhaust: 6", Steam Exhaust: 7"

Ventilation:

Please refer to our technical bulletins regarding combustion & steam ventilation and makeup air.

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

EACH DECK INCLUDES:

- Full View Glass Door
- Built In Steam Generator
- Hearth Cement Plate (1" Thick)

OPTIONS: (AT ADDITIONAL COST)

- Loader Lift
- Installation

THE REMBRANDT IS BACKED BY EXTENSIVE WARRANTIES:

- 10 years on the steam tubes heating system
- 10 years on the furnace (heat exchanger)
- 1 year on the burner and electrical parts

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