



Follow the Leader™

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

SAVE \$\$\$
ENERGY EFFICIENT
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 Consistent BAKING RACK OVEN in the World...

Concept Developed in Europe for the Last 10 Years & Now Available in America!

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

Unique Features:

- **The most uniform bake in the industry** with our exclusive low velocity, **3 fan Even Bake™ system** (located on top, middle and bottom of baking chamber). It **eliminates completely uneven baking** in the oven & constant adjustments on air louvers. **All our competitors use only 1 high velocity fan** which **dries out your product & doesn't distribute heat evenly** in the oven.
- **Adjustable low velocity airflow** for perfect bake on all products.
- **Heavy Duty construction** on frame and door with tight seal.
- 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**.
- Digital Control Panel with **Back-Up Analog Controls**.
- 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.
- **All stainless steel interior/exterior & Zero clearance**.
- **Easy to install** - 4 pieces. Includes stainless steel hood with extraction fan at no extra charge.
- Powerful, Duel Heavy Duty **self contained steam system** for Artisan Bread and Bagels.
- 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**.
- 1 Year Parts & Labor. 24/7 Nationwide Service.

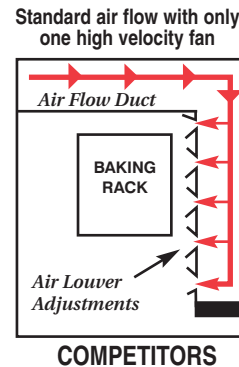
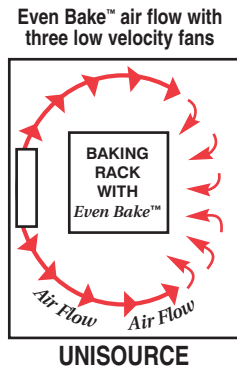


SMALLEST FOOTPRINT IN THE INDUSTRY!

LETS LOOK TO THE FUTURE!
Future Bake™ 3000 Shown with Exclusive
Even Bake™ Air Flow System and
Heat Exchanger Cooling System that will
extend the life of your Oven!

TOP VIEW OF OVEN AIR FLOW COMPARISON

Even Bake™ air flow goes around rack inside oven evenly in a circular motion with three low velocity fans. No adjustment needed to get an even bake. No drying out of products ever with unique fan speeds.

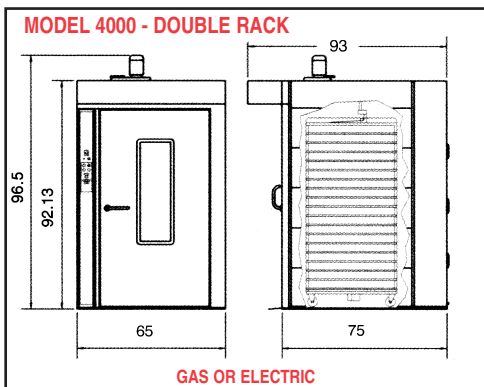
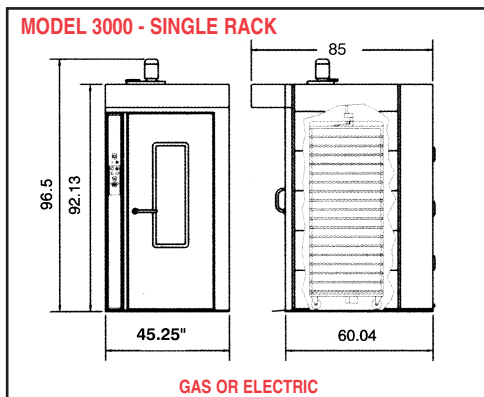


Standard air flow requires one high velocity fan to force the air through all louver ducts.

Adjustments are needed to get an even bake by opening & closing air louvers. Drying out of product will result with high velocity fan.

FUTURE BAKE	SINGLE RACK 3000 ELECTRIC	SINGLE RACK 3000 GAS	DOUBLE RACK 4000 ELECTRIC	DOUBLE RACK 4000 GAS
ELECTRICAL:	220v, 60hz, 3 Phase 42kw	220v, 60hz, 3 Phase 1.5kw	220v, 60hz, 3 Phase 42kw	220v, 60hz, 3 Phase 1.5kw
BTU:	-	120,000	-	290,000
DIMENSIONS:	W45.25" x D 60" x H 96.5"	W 45.25" x D 60" x H 96.5"	W 65" x D 75" x H 96.5"	W 65" x D 75" x H 96.5"
TRAY SIZES:	18" x 26"	18" x 26"	18" x 26"	18" x 26"
WEIGHT:	2500	2950	3500	3950

• **ELECTRIC OVENS: 125 Amp Breaker Required** • **GAS OVENS: 30 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.



Future Bake™ 4000 Shown with Exclusive Three Fan Even Bake™ System and Powerful Dual Self-Contained Steam System

TECHNICAL INFORMATION:

- 3/4" Gas Connection
- 3/4" water Connection Inlet (1/2" Drain Connection)
- 6" damper Flue
- 6" Gas flue For Pastry Chef 3000
- 8" Gas Flue For Pastry Chef 4000
- Static Line Pressure Require 7" - 10 W.C For Natural Gas
- 6" - 11" W.C for Liquid Propane