



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™* Duel Temp 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, **4 fan Even Bake™ system** (located on top 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!!!
- Capacity: 2 Single Racks - Duel Temperatures.
- Double glass with **great visibility** and **easy to clean**.
- 1 Year Parts & Labor. 24/7 Nationwide Service.
- ETL NSF approved.

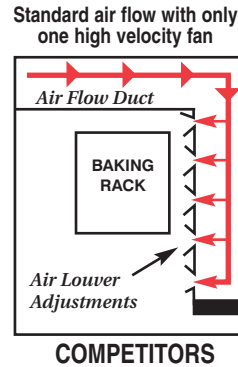
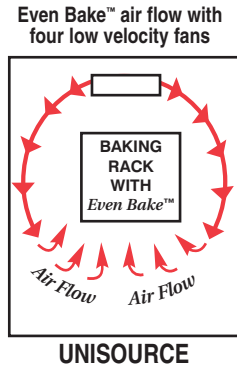


**New Future Bake 5000 designed with 2 separate baking chambers with duel temperatures for optimal flexibility in baking.**

**IT'S LIKE HAVING 2 OVENS IN ONE!**

## 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

**ELECTRICAL:**  
**BTU:**  
**DIMENSIONS:**  
**TRAY SIZES:**  
**WEIGHT:**

**DUEL TEMP 5000  
ELECTRIC**  
220v, 60hz, 3 Phase 84kw  
-  
W 90" x D 60" x H 96.5"  
18" x 26"  
5000

**DUEL TEMP 5000  
GAS**  
220v, 60hz, 3 Phase 1.5kw  
290,000 BTUs  
W 90" x D 60" x H 96.5"  
18" x 26"  
6000

• **ELECTRIC OVENS:** Two 125 Amp Breakers Required • **GAS OVENS:** Two 30 Amp Breakers Required. 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 for each baking chamber.

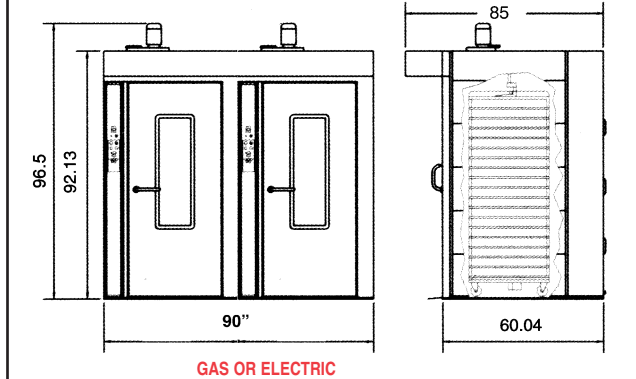
Unisource Future Bake™ Duel Temp 5000 Shown with Exclusive Four Fan *Even Bake™* System and Powerful Dual Self-Contained Steam System

Top Air Flow Fan

Bottom Air Flow Fan



### MODEL 5000 - TWO SINGLE RACKS



### TECHNICAL INFORMATION FOR LEFT & RIGHT CHAMBERS:

- 3/4" Gas Connection x 2
- 3/4" water Connection Inlet (1/2" Drain Connection) x 2
- 6" damper Flue x 2
- 6" Gas flue x 2
- 145,000 BTUs Required x 2
- Static Line Pressure Require 7" - 10 W.C For Natural Gas
- 6" - 11" W.C for Liquid Propane