



Follow the Leader™

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

INTRODUCING

THE UNISOURCE HEAVY DUTY

 *Pizza Chef* **FORNI™**

**Patented Conveyor Oven That Bakes Directly on a Stone Surface
in Just 2-3 Minutes Guaranteed!**



The First patented static **Refractory Stone Conveyor Tunnel Oven** that bakes just like a Pizza Deck Oven. **SAVE LABOR!**

Great for:

- **Pizza**
- **Tortillas**
- **Focaccia**
- **Bruchetta**
- **Chicken Wings**
- **Meats**
- **And More...**

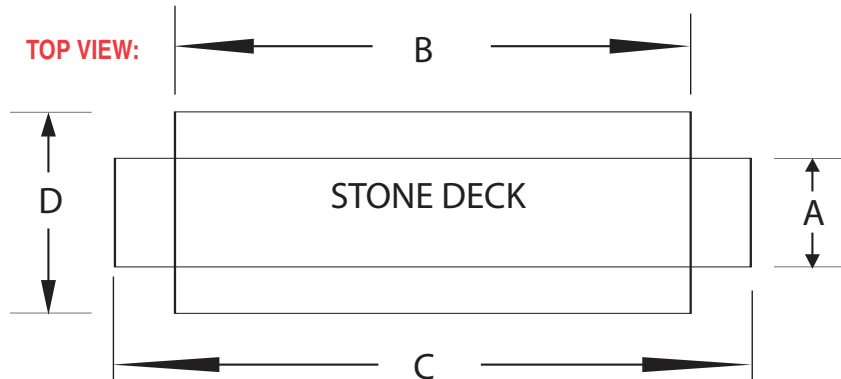
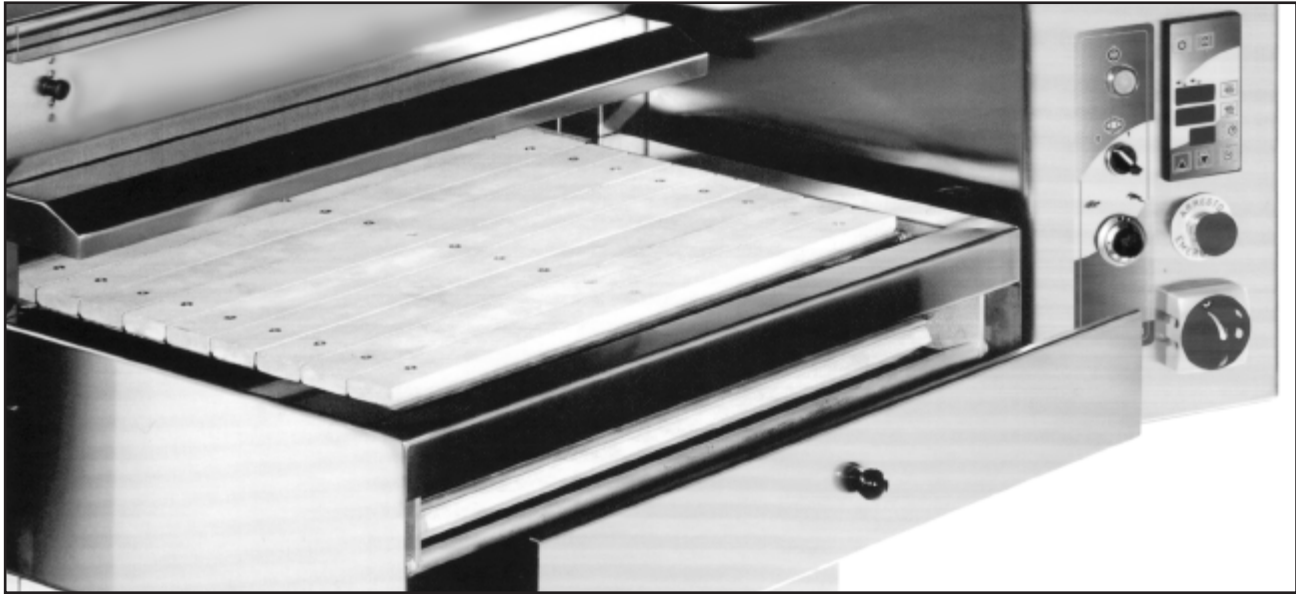
"THE ONLY CONVEYOR STONE OVEN IN THE WORLD!"

Features...

- **Hearth Stone** Refractory Surface Conveyor
- Fast Bake! Pizza in just **2-3 minutes**
- Simple to use. **SAVE LABOR!** Just put product on conveyor
- **Compact size oven.** 1, 2 or 3 stackable ovens & set for soft or hard crust
- Incorporate into any **automatic production lines.**
- patented low **energy electric** consumption technology is less costly than gas
- **Unique** patented design
- 24/7 Nationwide Service
- 1 Year Parts & labor
- **Adjustable** speed controller
- **Stainless steel** hood with 450 CFM fan included
- All **Heavy Duty** stainless steel construction
- Stand included
- UL Approved

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PASTRY CHEF FORNI (STONE)

	A	B	C	D	18" PIE CAPACITY	TOTAL HEIGHT WITH HOOD & STAND	KW MAX	KW MED	HEIGHT CONVEYOR	TEMP	WEIGHT
1000	18"	32"	47"	38"	20 -30 Per Hr.	62"	9.5	4.5	42"	0-932°	308
2000	25"	45"	83"	35"	40 - 50 Per Hr.	62"	21.5	11	42"	0-932°	407
3000	32"	59"	95"	42"	60 - 70 Per Hr.	62"	35	17	42"	0-932°	617

- Individual Deck height 25"
- Available in Stainless Steel Grid Mesh Conveyor with same specs as above
- Stand Height 37"

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