



Follow the Leader™

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

INTRODUCING The *Mist-O-Matic*™ **MOIST AIR PROOFER/RETARDER SERIES**

Features:

- Space savings & flexibility
- Perfect humidity and temperature control
- Exclusive Mist-O-Matic™ Humidification System
- Exclusive moist air humidity coil system for retarding mode eliminates drying out of product
- No flushing require, low maintenance
- Accommodates racks 18" x 26" or 20" x 30" up to 73" high
- Full stainless steel interior & exterior construction
- Controls at eye level
- Removable floor ramps
- Modular construction installs quickly
- Heavy duty hydraulic door closures
- 3" thick sealed urethane insulation
- Interior & exterior bumper guards
- 3/4 H.P. Compressor
- 24/7 nationwide service
- Comes ready to operate with refrigerate gas



NEW *Mist-O-Matic*™ Humidification & Retarding System
eliminates lime build up and brown discoloring
inside the interior of proof box.

SPECIFICATIONS

GENERAL:

UNI-PR-1S - 1 Door (single rack)

UNI-PR-2S - 2 Door (2 single racks)

UNI-PR-3S - 3 Door (3 single racks)

UNI-PR-1D - 1 Door (2 single racks)

UNI-PR-2D - 2 Door (4 single racks)

CONSTRUCTION:

Stainless steel interior and exterior. Meets Bakery Industry Sanitation Standards. Modular construction may be shipped set-up or knocked-down. Standard is knocked down except for 1 section models. Insulation is urethane panels throughout. Stainless steel floor is standard.

CONTROLS:

Eye level easily adjusted heavy duty thermostat & humidistat are provided. Reset button and warning light are mounted on front control panel.

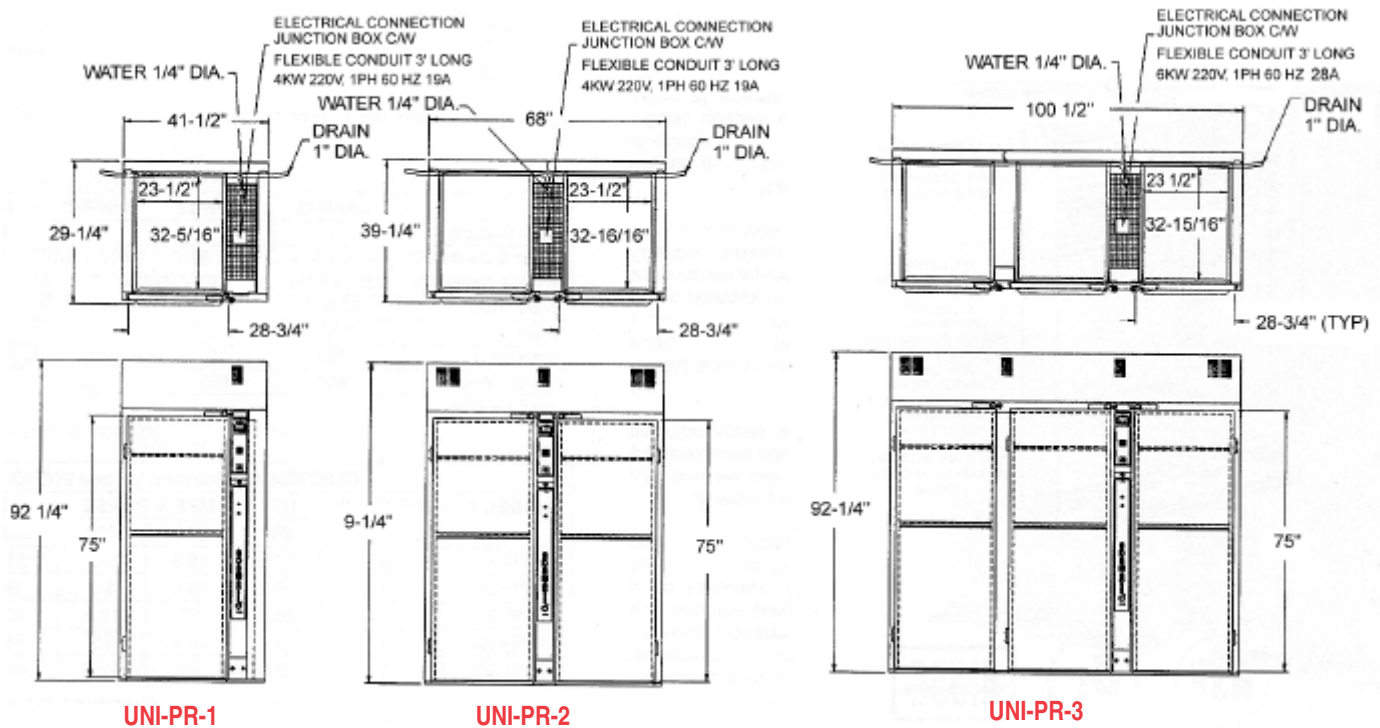
CLIMATOR:

Unique humidification and temperature conditioning unit is virtually maintenance free. All stainless steel construction. Air filter and standard "Mist-O-Matic™ System" prevent build up of minerals and provide perfect humidity and retarding conditions. Temperature is controlled by a heavy duty thermostat. Overflow drain knockouts are provided on both ends of cabinet to allow drain installation on either end.

CAPACITY:

Each door opening will accommodate 73" high racks for 18" x 26" or 20" x 30" baking pans.

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SPECIFICATIONS

	UNI-PR-1S	UNI-PR-2S	UNI-PR-3S	UNI-PR-1D	UNI-PR-2D
Rack Capacity	1	2	3	1Dbl.-2 Sg.	2 Dbl.-4 Sg.
Width & Depth (OD)	41 1/2" x 39 1/4"	68" x 39 1/4"	100 1/2" x 39 1/4"	51 1/4" x 55 1/8"	87 1/4" x 55 1/8"
Width & Depth (ID)	23 1/4" x 32 15/16"	23 1/4" x 32 15/16" (2)	23 1/4" x 32 15/16" (3)	33 1/4" x 46 1/4"	33 1/4" x 46 1/4" (2)
Water Inlet	1/4" NPT	1/4" NPT	1/4" NPT	1/4" NPT	1/4" NPT
Drain	1" NPT	1" NPT	1" NPT	1" NPT	1" NPT
Net Weight	550	700	900	650	950
Created Weight	800	950	1,150	900	1,200

Height = 92 1/4"

UTILITIES

MODEL #	ELECTRICAL Standard Voltage 208-60-1						
	TOTAL KW	TOTAL AMPS & PHASE			MIN. CIRCUIT CONDUCTOR		
		208	240	480	208	240	480
UNI-PR-1S	4	19.2	16.6	8.3	25	20	15
UNI-PR-2S	4	19.2	16.6	8.3	25	20	15
UNI-PR-3S	6	28.8	25	12.5	40	30	20
UNI-PR-1D	4	19.2	16.6	8.3	25	20	15
UNI-PR-2D	6	28.8	25	12.5	40	30	20

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