



Follow the Leader™

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

## INTRODUCING The UNISOURCE MOIST AIR™ BAKERY RETARDER SERIES

### Features:

- Heavy duty self closing door
- Exclusive Moist Air Coil System keeps product from drying out
- Overlap door design allows for maximum usable storage space
- Hold-open door design and flush mount length door handles
- Stainless steel ramp with 11" slope
- Magnetic door gasket for tight seal. All gasket corners are sealed
- 1 year parts and labor
- Dial reading thermometer
- Fully assembled
- 24/7 nationwide service
- Comes ready to operate with refrigerate gas

### Options Include:

- Automatic condensate system
- Alarm system includes digital thermometer
- Digital thermometer



Exclusive Unisource Moist Air™ Coil System  
Prevents Products from Drying Out

### SPECIFICATIONS

#### GENERAL:

**UNI-R-1 - 1 Door (Single Rack)**

**UNI-R-2 - 2 Door (Two Racks)**

**UNI-R-3 - 3 Door (Three Racks)**

#### CONSTRUCTION:

Stainless steel inside and outside is standard. Inside corners are covered for ease of cleaning.

#### FINISHES:

Stainless steel with polished natural finish. Compressor cover, stainless steel with polished natural finish.

#### INSULATION:

Urethane foamed-in place walls, top and doors.

#### REFRIGERATION:

Balanced refrigeration system. Hermetically sealed condensing unit with two-directional, mullionmounted, Moist Air™ blower coil system maintains uniform temperature throughout and prevents product from drying out. Single section models have wall-mounted blowers.

#### DRAINS:

Spouts are provided through lower front mullions for connection to floor, or condensate pumps and vaporizers can be supplied. Three section models require two condensate pumps and two vaporizers.

#### INSTALLATION:

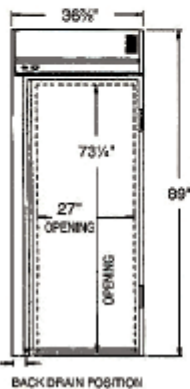
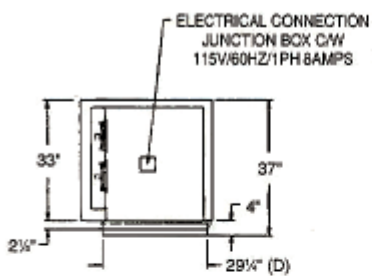
All "top mount" models have quick couplers for mounting and connection after delivery. Condensing unit is shipped in separate crate.

#### CAPACITY:

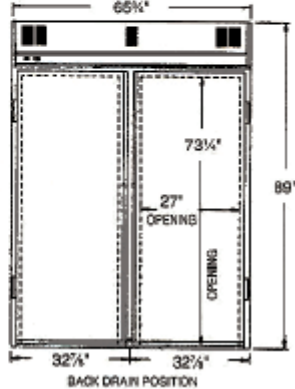
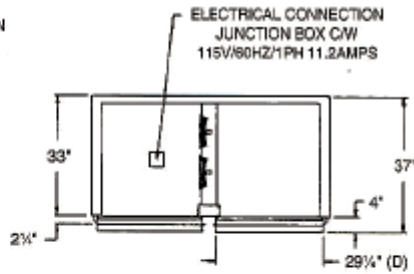
Each door opening will accommodate 73" high racks for 18" x 26" or 20" x 30" baking pans.

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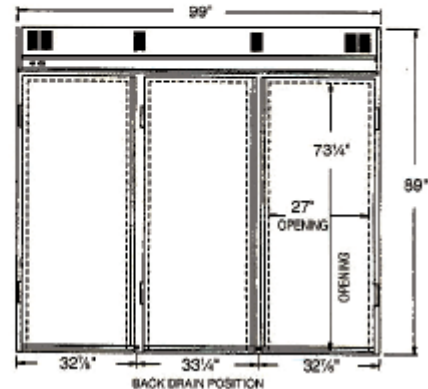
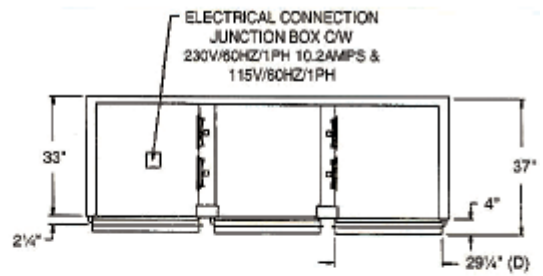
Follow the Leader™



UNI-R-1



UNI-R-2



UNI-R-3

### SPECIFICATIONS

| Model                   | UNI-R1   | UNI-R2   | UNI-R3   |
|-------------------------|----------|----------|----------|
| Int. Voltage            | 115/60/1 | 115/60/1 | 115/60/1 |
| Int. Amps.              | 3.3      | 3.6      | 3.9      |
| Condensing Unit Voltage | 115/60/1 | 115/60/1 | 115/60/1 |
| Condensing Unit Amps    | 7.6      | 9.1      | 10.4     |
| Standard H.P.           | 1/3      | 1/2      | 3/4      |
| Net Wt. (Approx)        | 490      | 800      | 1130     |
| Crated Wt. (Approx)     | 580      | 940      | 1310     |

| Model         | UNI-R1        | UNI-R2        | UNI-R3    |
|---------------|---------------|---------------|-----------|
| Rack Cap.     | 1             | 2             | 3         |
| Width x Depth | 36 3/8" x 37" | 65 3/4" x 37" | 99" x 37" |
| Drain         | 1/2           | 1/2           | 1/2       |

### UTILITIES

| Model   | H.P. | KW  | Total Amps |          | MIN Circuit Conductor |
|---------|------|-----|------------|----------|-----------------------|
|         |      |     | 115/60/1   | 220/60/1 |                       |
| UNI-R-1 | 1/3  | .25 | 8.0        | 3.5      | 15                    |
| UNI-R-2 | 1/2  | .37 | 11.2       | 6.5      | 15                    |
| UNI-R-3 | 3/4  | .56 | 14.0       | 10.5     | 15                    |

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