



Follow the Leader™

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

## INTRODUCING

**MOST RELIABLE  
OVEN ON THE  
MARKET!**

**NOW AVAILABLE!  
NEW SUPER COMPACT  
MODELS**

The New *Future Bake*™ SLIM-LINE™ *Rack Ovens*  
are so advanced, It makes your present Rack Oven obsolete!

**Simply the Best Consistent BAKING RACK OVEN in the World...**

**The Smallest Super Compact Oven in the Industry!**

### *Exclusive Features:*

- **The most uniform bake in the industry** with our exclusive low velocity, **4 fan Even Bake™ patented 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.
- The smallest foot print in the industry! Only 30"W x 63"D x 83"H.
- Full stainless interior/exterior heavy duty construction.
- **Heavy Duty construction** on frame and door with tight seal.
- **Adjustable low velocity airflow** for perfect bake on all products.
- Reliable Digital Control Panel with back-up controller and no moving parts on entire oven eliminates down time & costly repairs.
- Energy saving stainless steel heavy duty heating elements for electric oven uses only 75 Amps! Gas oven uses only 145,000 BTUs!
- **Zero clearance** - Front serviceability.
- **Easy to install** - Shipped in one piece. Includes stainless steel hood extraction fan system. Fits through 36" standard door.
- Powerful, Heavy Duty **self contained steam system** for Artisan Bread and Bagels with heavy duty patented heat exchanger for quick recovery.
- Gas burner is located on top of oven to eliminate flour and dust from clogging the burner which results in less maintenance and down time!!!
- Baking/Roasting/Retherm functions.
- Heavy Duty floor requires no anchoring.
- ETL approved. NSF.
- **Capacity:** Single Rack Oven - One full rack.  
Double Rack Oven - Two single racks.
- 1 Year Parts & Labor. 24/7 Nationwide Service.

### *Optional:*

- Fully Computerized Operation Panel with 25 memory programs.
- Gas or electric fired oven.
- Single or double rack capacity.
- Double rack features two independent temperature controllers and independent steam systems for flexibility for baking at different temperatures.



**FUTURE BAKE™ SLIM-LINE™  
ELECTRIC OR GAS RACK OVEN WITH  
HIGH CAPACITY STEAM SYSTEM AND  
EVEN BAKE TECHNOLOGY**

## TOP VIEW OF OVEN AIR FLOW COMPARISON

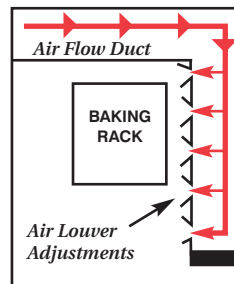
**Even Bake™** air flow goes around rack inside oven evenly in a circular motion with four low velocity fans. No adjustment needed to get an even bake. No drying out of products ever with unique fan speeds.

Even Bake™ air flow with four low velocity fans



UNISOURCE

Standard air flow with only one high velocity fan

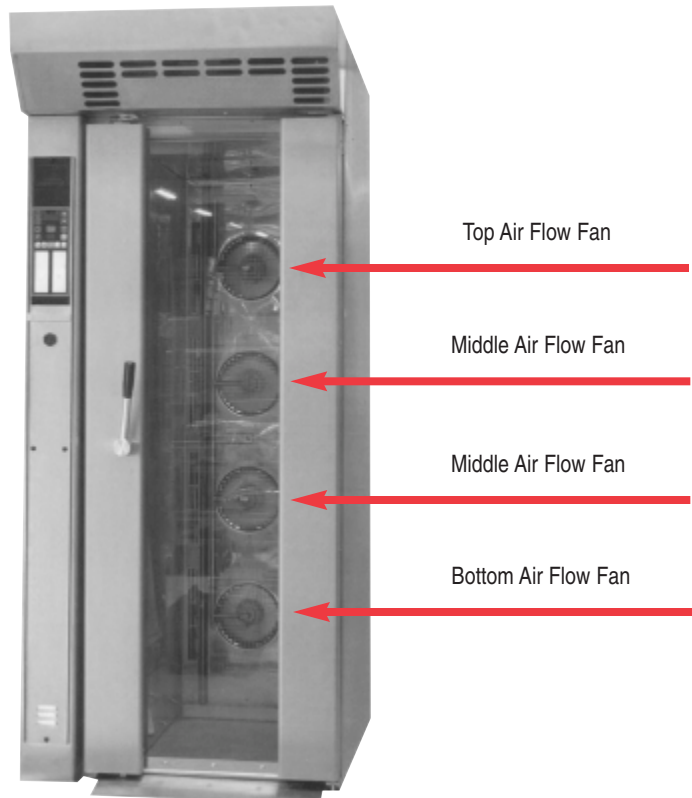
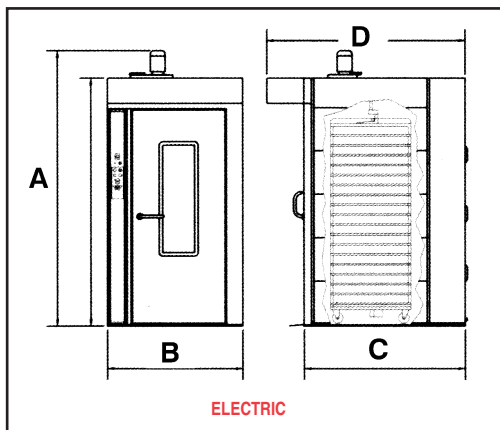


COMPETITORS

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.

DIMENSIONS				
	B	C	A	D
Single Electric	30" W	43" D	83" H	61"
Single Gas	30" W	63" D	83" H	77"
Double Electric	60" W	43" D	83" H	61"
Double Gas	60" W	63" D	83" H	77"



TECHNICAL INFORMATION			
		AMPS	BTUs
Single Electric	220/60/3 Phase	75 Amps	-
Single Gas	220/60/3 Phase	10 Amps	145,000
Double Electric	220/60/3 Phase	150 Amps	-
Double Gas	220/60/3 Phase	20 Amps	290,000

### FUTURE BAKE™ SLIM-LINE Shown with Exclusive Four Fan Even Bake™ System and Powerful Self-Contained Steam System

#### TECHNICAL INFORMATION:

- 3/4" Gas Connection (Gas Model)
  - 3/4" water Connection Inlet (1/2" Drain Connection)
  - 6" Combustion And Vent Pipe For Gas Models, 6" Vent Pipe For Electric Models
  - 208/60/3 Phase, 75 amps for Electric Model
  - 208/60/3 Phase, 10 amps for Gas Model, 145,000 BTU's
- \* NOTE: Draft Inducer, Barimetic Dampers And Proofing Switch Must Be Supplied And Installed By Local Contractor for Gas Ovens