

**3 Year  
Parts & Labor  
Warranty!**

**Bakery Aid**<sup>™</sup>  
Innovation  
By Unisource

**SAVE 40%  
ON ENERGY**

## **HEAVY DUTY HIGH EFFICIENCY BAGEL KETTLE**

The most important feature of a bagel kettle is the diameter of the kettle and the temperature recovery. Since bagels float, there is no concern for the total gallons of water capacity. The diameter of the kettle body dictates the capacity when boiling bagels.

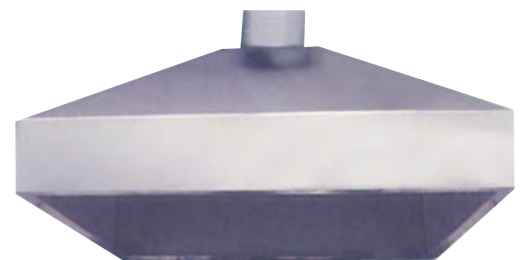
The advantages of a Bakery Aid Bagel Kettle is that it uses only 25 gallons of water and a high efficiency tubular burner with a wide inside dimension of 28" which saves you 40% in energy and a fast recovery!

### **CONSTRUCTION FEATURES**

- Constructed of 304/316 stainless steel. full jacketed, fully insulated, to provide efficiency and quick heat times.
- IPX6 certified washdown
- Balanced lid in stainless steel. heat insulation guaranteed by panels in thick glass fibre
- Outer cover in stainless steel AISI 304, fine satin finish
- Chrome-plated brass front drain tap fitted with 2" insulated handle and water faucet included
- Adjustable feet in stainless steel AISI 304 to ensure leveling
- High limit switch guards against excess of temperature with manual reset safety thermostat
- Filling of by means of double pantry faucet (Standard)
- Heating by means of stainless steel high efficiency tube burners
- Ignition by means of constant spark system powered by a battery (1.5V) and pilot flame
- Minimum/maximum valve with thermocouple safety system
- 10 year warranty on body frame
- ETL & NSF Approvals
- 24/7 nationwide service
- 3 year parts and labor. Best in the industry!



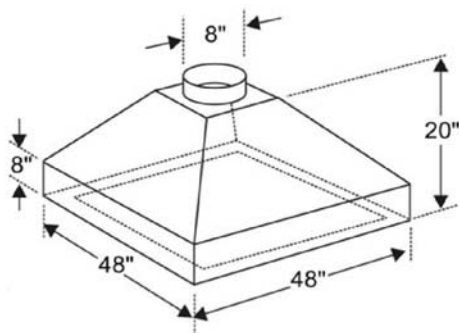
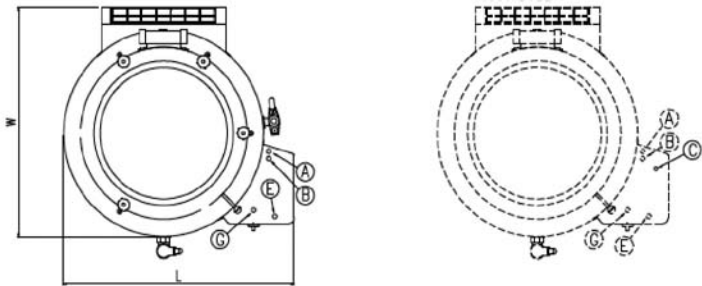
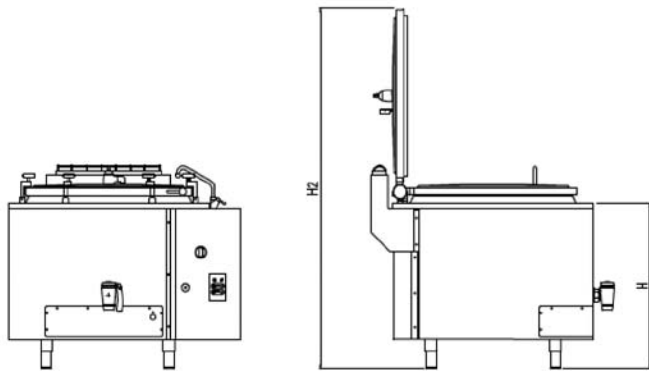
**High Efficiency  
Bagel Kettle**



**Optional  
Bagel Kettle Hood**

## HEAVY DUTY HIGH EFFICIENCY BAGEL KETTLE

Model	Capacity	TANK DIMENSIONS		GAS		Flue Outlet
		Inside Diameter	Inside Depth	Connection	BTUs/Hr.	
UNI-BK-100	25 Gal.	28"	16"	1/2"	71,700	3"
UNI-BK-150	40 Gal.	28"	21"	1/2"	71,700	3"



		UNI-BK-100	UNI-BK-150
Dimensions			
Length	In	40 3/8"	40 3/8"
Width	In	37 3/8"	37 3/8"
Height	In	35 3/8"	35 3/8"
Height/Lid Open	In	65"	65"
Functionality			
Diameter	In	28"	28"
Pan Height	In	16"	21"
Volume	Gal.	25 Gal.	40 Gal.
Temperature	F°	68 - 230°	68 - 230°
Pressure Cooking Model "A"	Internal PSI	7	7
Installation			
Gas Power	BTU/Hr	71,700	71,700
Gas Connection (G)	BSPT	1/2"	1/2"
Water Pressure	PSI	7-44 PSI	7-44 PSI
Hot Water Inlet (A)	In	1/2"	1/2"
Cold Water Inlet (B)	In	1/2"	1/2"
Sound Level	dbA	< 70	< 70
Auto Jacket Water-Charge			
Water Inlet (C)	BSPT	1/2"	1/2"
Electric Power (E)	Amp	1	1
Net Weight	lbs.	309	353
Shipping Weight	lbs.	410	454

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