



## Culinary Combi Bakery Electric Oven Series

These professional cooking & baking convection ovens are big on production but small in space. They produce a wide selection of Deli & Bakery products with Steam Injection for crusty breads & vegetables. The soft air flow turbine guarantees an even bake with no drying out of baked goods.

- Great for cakes, pies, pastries, pizza, breads & French Macaroons. Great for roasting & cooking deli products and vegetables.
- Turbine principle guarantees a uniform bake while reducing air velocity inside the baking chamber. Includes 3 speed fan settings for delicate bakery products like French Macaroons & Meat.
- The full view double pane glass door is easily removable for cleaning and maintenance.
- The Electronic Temperature Regulator insure accuracy and reliability.
- The control panel includes a baking timer with a buzzer to signal the end of a cycle.
- The modular nature of the convection ovens allows them to be used alone or with a variety of proofer combinations.
- Stainless steel interior and exterior.
- Shielded, stainless steel heating elements for optimal reliability.
- Easy access electrical panel slides out of front control panel.
- High density ceramic fiber insulation offers unrivaled thermal insulation yielding highest energy efficiency.
- Adjustable stainless steel pan slides are easily removable for cleaning and maintenance.
- Dual point locking door mechanism with positive lock handle.
- Steam damper with easy to activate handle on control panel.
- High capacity self contained steam system.
- ETL & NSF Approved.
- 1 year parts & Labor.
- 24/7 nationwide service.
- Electronic control panel with memory baking programs.



**10 Pan Oven  
with Proofer**



**5 Pan and 10 Pan Oven  
Stacked**



**5 Pan Oven  
with Stand**

UL Models	Width (A)	Height (B)	Length (C)	Length door opened	Wt. (lbs.)	Electrical	(amps)
<b>UNI-BACO-5</b> 5 pans oven 18"x26" with steam	31 1/2"	23"	45"	69"	337	220/60/3	28
<b>UNI-BACO-10</b> 10 pans oven 18"x26" with steam	31 1/2"	41"	45"	69"	473	220/60/3	52
<b>UNI-BACO-5 with UNI-BACO-10</b> Stackable 15 Pan Unit	31 1/2"	64"	45"	69"	900	-	-

### OVEN OPTIONS & ACCESSORIES

<b>UNI-BAP-2-12</b> 18"x26" 16 Pan Proofer
<b>UNI-BAP-SS-7</b> Single Stand for 5 or 10 pans 7 trays capacity
<b>UNI-BAP-SS-15</b> Double Stack Stand for two 5 pans & 10 pans



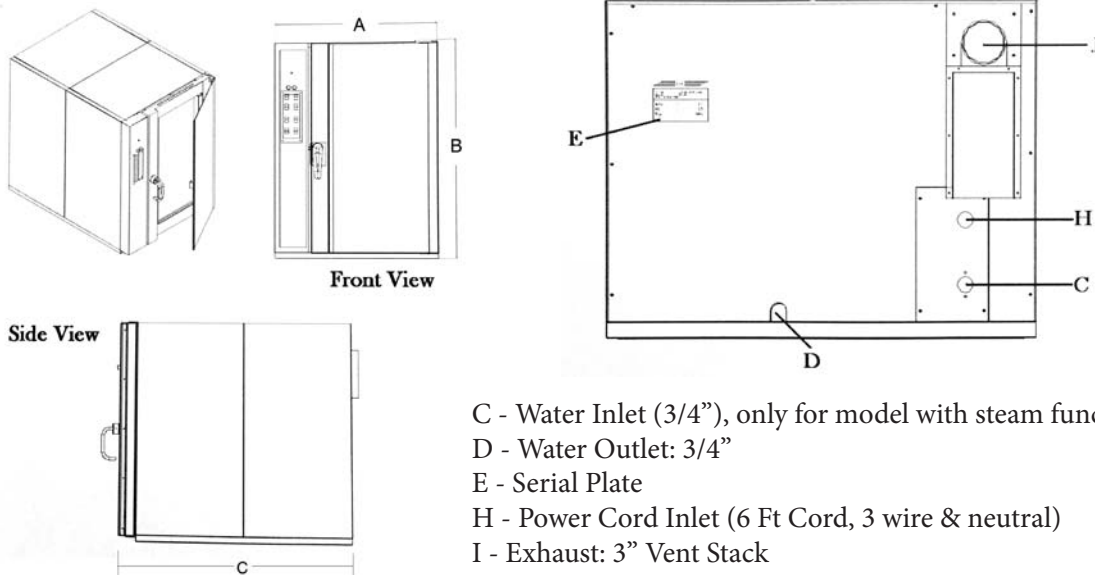
**UNI-BAP-2-12**



**UNI-BAP-SS-7**

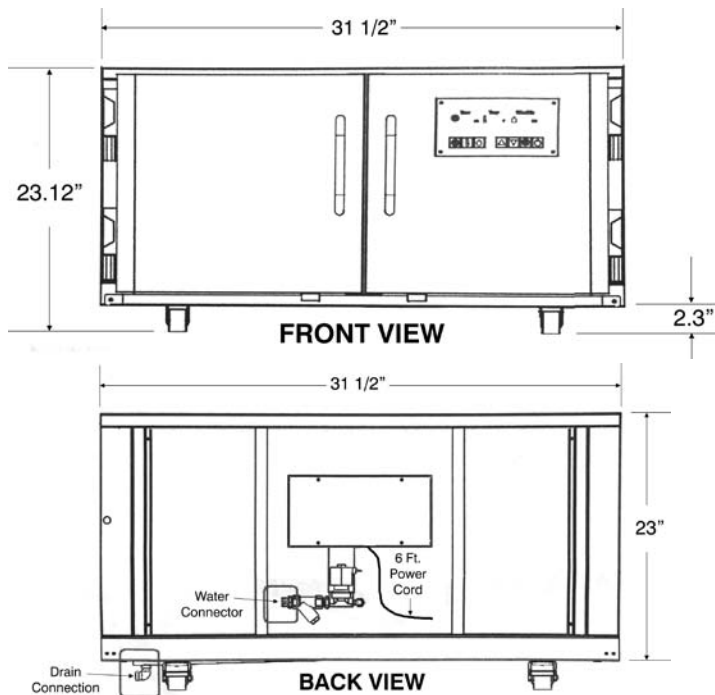
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### CULINARY OVEN SPECIFICATIONS



- C - Water Inlet (3/4"), only for model with steam functionality
- D - Water Outlet: 3/4"
- E - Serial Plate
- H - Power Cord Inlet (6 Ft Cord, 3 wire & neutral)
- I - Exhaust: 3" Vent Stack

### PROOFER SPECIFICATIONS



#### POWER

120 Volt  
18 Amps  
Ground

1/2" Water &  
3/4" Drain Connection

- Fully Automatic Proofer
- Digital Controls
- All Stainless Steel Construction
- Advanced Humidification System for precise temperature & humidity
- Auto water feed

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