

ENERGY SAVING  
"SLEEP MODE"  
TECHNOLOGY

# Bakery Aid™

Innovation

By Unisource

NOW AVAILABLE!  
NEW COMPACT  
MODELS

## INTRODUCING

# The New *Future Bake*™ Multi-Fan Rack Ovens

are so advanced, It makes your present Rack Oven obsolete!  
**Simply the Best EVEN BAKING RACK OVEN in the World**  
**with Advanced Bottom Heat for Crusty Artisan Breads**

*Here is why we can make this remarkable statement...*

### *Unique Features:*

- Our Precision Balanced Airflow System (PBA) produces the most consistent uniform bake in the industry with our Exclusive Three Fan Airflow. Our low velocity fans are located on the top, middle and bottom inside the baking chamber for natural airflow which ensures an Even Bake from top to bottom of rack.
- Our Exclusive Advanced Bottom Heat System (ABS) produces thicker bottoms from crusty breads, pies, pizza, etc....
- Our Energy Saving "Sleep Mode" lowers temperature when oven is not in use. Save thousands of dollars per year!
- Heavy Duty construction frame & door with metal tight gasket needs no replacement.
- All major Unisource components like transformers, contractors, timers, buzzers, etc., are not built into the PCU board and are easily purchased at your local parts store.
- E-Z Digital Control Panel with Back-Up Analog Controls and 50 memory recipe presets.
- Heavy Duty, Mechanical Rack Lifting System eliminates the need for rack lift motor and costly repair bills.
- Oversize Stainless Steel heavy duty Heat Exchanger with our unique three fan cooling system prevents overheating, cracking & extends the life of the oven dramatically. Low cost of ownership!
- Exterior: Stainless steel front & sides, Heavy Duty Steel rear panel.
- Oven Interior: Heavy Duty stainless steel & metal construction.
- Easy to install - 2 pieces. Includes stainless steel hood.
- Powerful, Dual Heavy Duty self contained steam system for Artisan Bread and Bagels.
- Energy saving "sleep mode" lowers temperature when oven is not in use.
- Gas burner is located on top of oven to eliminate flour and dust from clogging the burner! Less maintenance and down time!!!
- ETL NSF approved.
- Double glass with great visibility and easy to clean.
- The only 2 Year Parts & 1 Year Labor Warranty available on the market with 24/7 Nationwide Service!

### OPTIONAL:

- Hood Extraction Exhaust Fan.
- Venting package: Draft Inducer, barometric Damper, Safety Switch.

**America's Most Reliable Oven  
with Best Warranty!  
2 Year Parts & 1 Year Labor!**



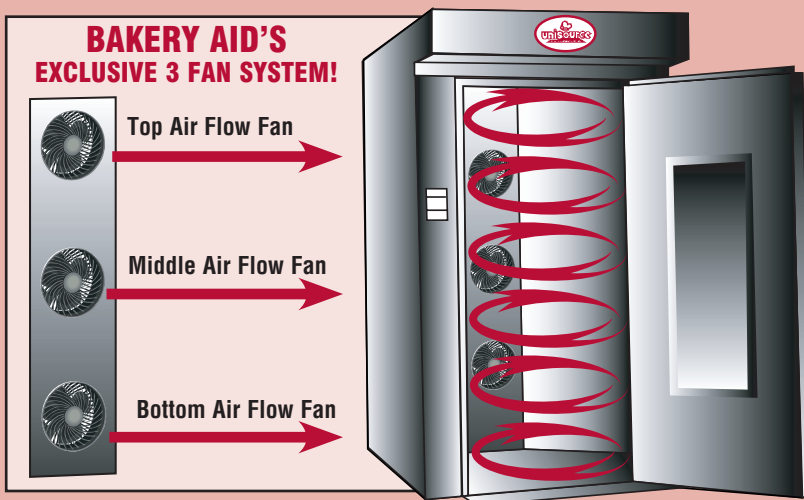
**PATENT PENDING DESIGN!  
SMALLEST FOOTPRINT IN THE INDUSTRY!**

**LETS LOOK TO THE FUTURE!**  
Future Bake™ Shown With Exclusive  
Multi Even Bake™ Air Flow System That  
Produces Bottom Heat For Thicker Bottom  
Artisan Breads!

# Bakery Aid™

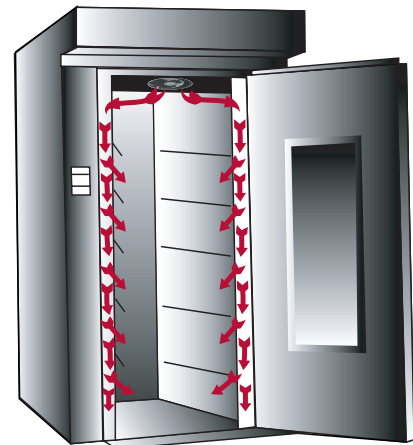
Innovation

## BAKERY AID'S EXCLUSIVE 3 FAN SYSTEM!



### OUR BAKERY AID "EXCLUSIVE" TECHNOLOGY

This Exclusive Multi Fan Low Velocity Natural Airflow System covers the baking chamber more evenly than the single fan High Velocity Forced Air System. You do not have to move pans in the oven to get an even bake with the Natural Airflow System! Our system also produces bottom heat for thicker bottom, crusty breads.



### THE "COMPETITION"

Uses a SINGLE high velocity fan to FORCE air from the BOTTOM to the TOP of Baking Chamber. Adjustments to air louvers are also needed to get an even bake.

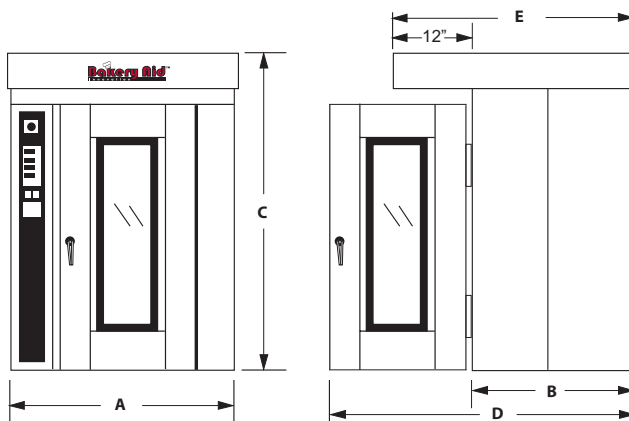
**This type of Forced Air WILL dry out your baking products and having inconsistent bake!**

| MODEL    | DIMENSION                             | ELECTRIC                  | GAS     | ACTUAL WEIGHT | CRATED | FREIGHT CLASS |
|----------|---------------------------------------|---------------------------|---------|---------------|--------|---------------|
| UNI-X-2G | 64.5 W (A)<br>75.5 D (B)<br>92" H (C) | 25AMPS<br>220/60/3 PHASE  | 290,000 | 3455          | 4455   | 70            |
| UNI-X-2E | 116.5" (D)<br>86.5" (E)               | 90 AMPS<br>220/60/3 PHASE | -       | 3055          | 4055   | 70            |
| UNI-X-1G | 44.5 W (A)<br>56.5 D (B)<br>92" H (C) | 25 AMPS<br>220/60/3 PHASE | 170,000 | 3050          | 3875   | 70            |
| UNI-X-1E | 75.5" (D)<br>68" (E)                  | 75 AMPS<br>220/60/3 PHASE | -       | 2500          | 3475   | 70            |

• **ELECTRIC OVENS: 125 Amp Breaker Required** • **GAS OVENS: 25 Amp 3 Phase with Neutral 208 Volt Required**

**NOTE: Customer to provide a Barometric Damper 12" from the top of the oven and a Draft Inducer 24" above the Barometric Damper for Double Roof penetrations. A wind proof cap must be installed and all Flues must be equal to four feet above the roof line or two feet above the parapet wall. Water Filter, Gas & Water Regulations are also Required By Customer.**

**UNI-X-2E and UNI-X-2G Ships in 2 Crates. 99L x 40W x 50H. UNI-X-1G and UNI-x-1E Ships in one Crate. 99L x 60W x 50H.**



### TECHNICAL INFORMATION:

- 3/4" Gas Connection
- 1/2" water Connection Inlet (1/2" Drain Connection. Water Filter & Pressure Regulator required (Not Included) to maintain 35 PSI on water line.)
- 6" Damper Flue
- 8" Hood Vent
- 112" Ceiling Clearance Needed
- 0 clearance on Sides & Back.
- 6" Gas flue For X1G
- 8" Gas Flue For X2G
- Static Line Pressure Require 6" - 7" W.C For Natural Gas
- 6" - 11" W.C for Liquid Propane

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