

**FAST
TEMPERATURE
RECOVERY SYSTEM**

Bakery Aid™ Innovation By Unisource

**HIGH EFFICIENCY
HEAT EXCHANGER**

New! **Future Bake™** High Efficiency Rack Ovens

*Exclusive
Design*

**MULTI-FAN
AirFlow™
EVEN BAKE SYSTEM**

*Patent Pending
Technology*

With Our High Performance "Thermal Mass" Energy Saving Heat Exchanger!

★ ★ ★ **We Do Not Use Low Efficiency In-Shot Burner Systems** ★ ★ ★

Unique Features:

- **High Rated Energy Saving** Heat Exchanger Technology Approved By ETL.
- Our **Precision Balanced Airflow System (PBA)** produces the most **consistent uniform bake** in the industry with our Exclusive Multi-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!
- High performance Stainless Steel heavy duty Heat Exchanger with our **unique Multi-Fan Cooling System** prevents overheating, cracking & extends the life of the oven dramatically. Low cost of ownership!
- **We do not** use low efficiency, light weight In-Shot Burner Systems.
- 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.
- **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, Duel Heavy Duty self contained steam system** for Artisan Bread and Bagels.
- **Gas burner is located on top of oven** to eliminate flour and dust from clogging the burner! Less maintenance and down time!!!
- **Heavy Duty construction frame & door** with metal tight gasket needs no replacement.
- **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!

**GUARANTEED EVEN BAKE FROM TOP TO BOTTOM
ON BAKING RACK WITH EXCLUSIVE MULTI-FAN AIRFLOW SYSTEM**

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



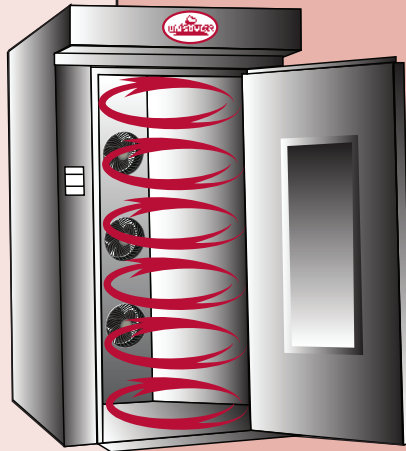
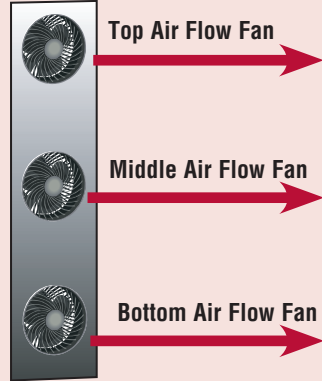
**PATENT PENDING DESIGN!
SMALLEST FOOTPRINT IN THE INDUSTRY!**

**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!**

Our Single Rack Ovens Only Use 170,000 BTUs & Double Rack Ovens Only Use 285,000 BTUs!

MULTI-FAN AirFlow EVEN BAKE SYSTEM

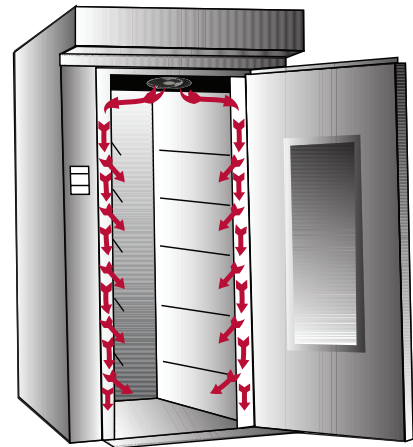
BAKERY AID'S EXCLUSIVE 3 FAN SYSTEM FOR DOUBLE RACK OVENS*



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.

*NOTE: SINGLE RACK OVENS INCLUDE "TWO FANS" FOR EVEN BAKE SYSTEM



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.

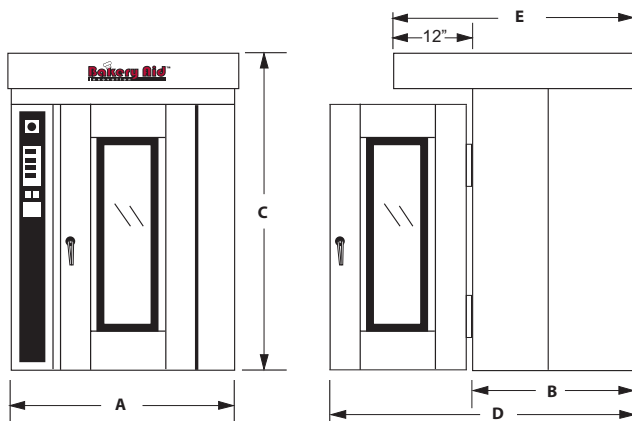
This type of Forced Air WILL dry out your baking products and having inconsistent bake!

MODEL	DIMENSION	ELECTRIC	GAS	ACTUAL WEIGHT	CRATED	FREIGHT CLASS
UNI-X-2G	64.5 W (A) 75.5 D (B) 92" H (C)	25AMPS 220/60/3 PHASE	285,000	3455	4455	70
UNI-X-2E	116.5" (D) 86.5" (E)	90 AMPS 220/60/3 PHASE	-	3055	4055	70
UNI-X-1G	44.5 W (A) 56.5 D (B) 92" H (C)	25 AMPS 220/60/3 PHASE	170,000	3050	3875	70
UNI-X-1E	75.5" (D) 68" (E)	75 AMPS 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 In-Coming For Natural Gas
- 6" - 11" W.C In-Coming for Liquid Propane

OPTIONAL: Venting package available. Includes Draft Inducer, Barometric Damper, Safety Switch & Roof Fan.

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