

## INTRODUCING THE UNISOURCE SOFT FLOW™ MINI-ELECTRIC CONVECTION OVEN SERIES

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



**4 & 5 Pan Oven**



**10 Pan Oven shown  
with Proof Box**



**15 Pan Oven**



**24 Pan Proofer**

### **Other Features:**

- Great for cakes, pies, pastries, pizza, breads & rolls
- An ingenious alternating direction Soft-Flow™ turbine principle guarantees a uniform bake while reducing air velocity inside the baking chamber
- 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, as well as the hood and steam control (when equipped)
- 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 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
- 1 year parts & Labor
- 24/7 nationwide service

### **Options:**

- Electronic control panel with 25 or 99 baking program memory
- Stainless steel oven stand with 7 pan slides and casters for 4, 5 & 10 capacity
- Stainless steel proofer with 16 and 24 pan capacity (18" x 26")
- Stackable 4 or 5 pan ovens with stand
- Ovens available in 4, 5, 10 and 15 pan capacity
- Hood, air condenser with fan



## INTRODUCING

# THE UNISOURCE HEAVY DUTY SOFT FLOW™ MINI-ELECTRIC CONVECTION OVEN

UL Models	Reference	Width	Length door opened	Length	Height	Weight (lbs.)	Electrical power with steam	Electrical	(amps)
4 pans oven 18"x26" with steam	3P04U10-2	33"	66"	42"	22"	326	9 kw	220/60/3	26,8
5 pans oven 18"x26" with steam	3P05U10-2	33"	66"	42"	25"	337	9 kw	220/60/3	26,8
10 pans oven 18"x26" with steam	3P10U20-2	33"	66"	42"	43"	473	18 kw	220/60/3	50
Proofer 18"x26" 16 Pan	3E16U	31"	72"	37"	31"	174	1.2 kw	220/60/1	6
Proofer 18"x26" 24 Pan	-	-	-	-	-	-	2.2 kw	220/60/1	9
Hood 18"x26"	3HU	33"	-	50"	10"	66	-	-	-
Stand 4,5 10 pans 7 trays capacity space 27,56 inches	TD07S078	31"	-	36"	31"	66	-	-	-
Double Stack Stand for two 4 pans, 5 pans and 10 pans	TI08S	31"	-	36"	31"	66	-	-	-

UL Models transversal oven	Reference	Width	Length door opened	Length	Height	Weight (lbs.)	Electrical power with steam	Electrical	(amps)
4 pans oven 26"x18" with steam	3P04U10-2	41"	66"	35"	22"	326	10,2 kw	220/60/3	26,8
5 pans oven 26"x18" with steam	3P05U10-2	41"	66"	34"	25"	337	10,2 kw	220/60/3	26,8
10 pans oven 26"x18" with steam	3P10U20-2	41"	66"	35"	43"	473	19,7 kw	220/60/3	51,7
Proofer 18"x26" 16 Pan	3E16U	39"	79,33"	37"	31"	174	1.2 kw	220/60/1	6
Proofer 18"x26" 24 Pan	3E16U	39"	79,33"	37"	31"	174	2,2 kw	220/60/1	9
Hood 26"x18"	3HU	41"	-	43"	10"	30	-	-	-
Stand 4,5 10 pans 7 trays capacity space 27,56 inches	TD07S078	39"	-	36"	31"	30	-	-	-
Double Stack Stand for two 4 pans, 5 pans and 10 pans	TI08S	31"	-	36"	31"	30	-	-	-

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