



Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

INTRODUCING

UNISOURCE FUSION™ CONVECTION/DECK OVEN BAKING CENTER

Unisource's Fusion™ combination Convection and Deck Oven offers bakeries exceptional flexibility and versatility in a compact package.

The 3-pan wide, modular-deck oven features a heavy-duty reinforced single-stone hearth on each deck. This heavy-duty hearth provides the oven with excellent thermal retention properties. You'll enjoy the "old world" baking characteristics. The unique self-contained steam system features elements that are not exposed to water as well as 3 steam exit ports. A large volume of steam can be generated and evacuated quickly, for crusty bread products.

Each deck is independent with separate temperature, timer and control of upper, lower and front heat for an even bake.

The Fusion™ combination Convection and Deck Oven also features one or two 4-pan convection ovens. Fusion™ air-flow and moisture management systems are designed to produce an even bake that you just can't find on other foodservice convection ovens. Steam capability comes standard on all Fusion™ ovens.

Fusion™ ovens feature two electronic programmable controller choices. The Classic controller is capable of storing up to 9 different programs. The state-of-the-art Smartbake controller provides a color display, storage of up to 99 programs and is perfect for Artisan-style baking. Fusion™ ovens are designed to accommodate industry standard 18"x26" trays.



**UNISOURCE HEAVY DUTY FUSION™
CONVECTION/DECK OVEN COMBI WITH
POWERFUL SELF CONTAINED STEAM
SYSTEM FOR CRUSTY BREAD PRODUCTS**

Optional:

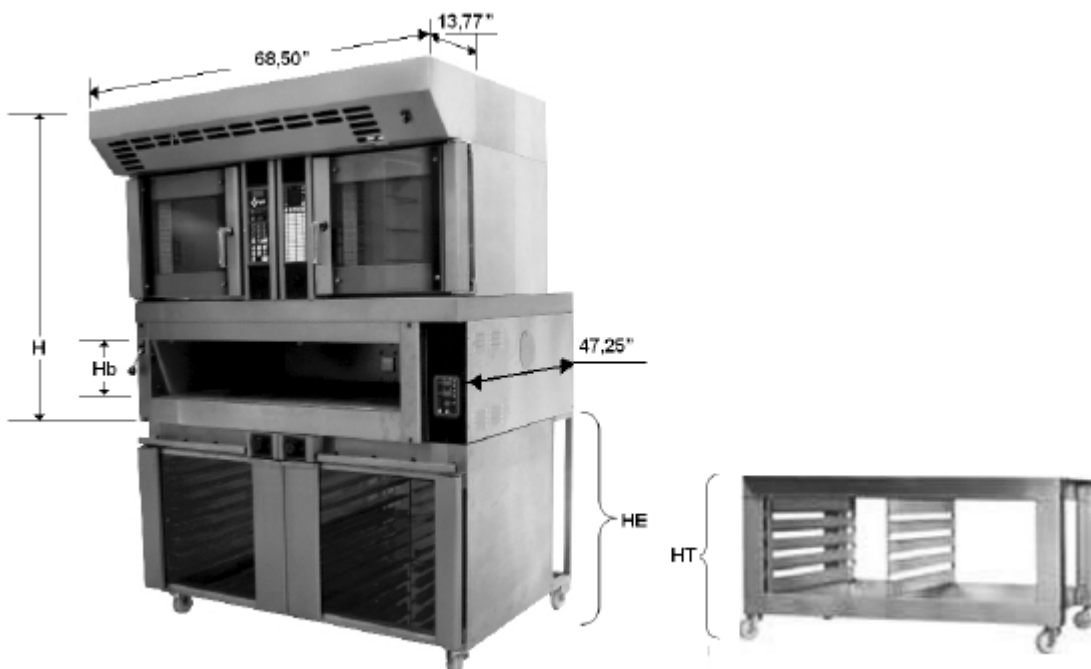
- Canopy Hood with Fan
- 32 Pan Fully Automatic Proof Box on S/S Stand

DECK OVENS

- Single-piece, heavy-duty, stone hearth
- Patented self-contained steam system
- Double-pane, full width/height viewing windows
- Each deck independently operated
- Stand with locking casters
- Canopy with Optional Fan

CONVECTION OVENS

- Bakes evenly with special low velocity fans
- Steam capability standard for crusty bread products
- Choice of 2 electronic programmable controllers (optional)
- "Cool to touch" door technology



Hb	5,90"	9,84"
H+HE	83, 46"	87,40"
H+HT	78,35"	82,28"

ELECTRICAL AND WATER HOOKUP: 1/2" INLET AND DRAIN

	DECK OVEN (Per Oven)	CONVECTION OVEN (Per Oven)	OPTIONAL CANOPY (6" Round Duct / 950cfm)
Power	208 V/60hz/3ph 34 Amps	208 V/60hz/3ph 27 Amps	208V/240/60hz/1ph 6A
Cord supplied	3ph+Neutral+Ground 108" (2.75m)	3ph+Neutral+Ground 108" (2.75m)	108" (2.75m) without plug
Water supply	30-45 PSI	30-45 PSI	N/A

IMPORTANT: The electrical and water hookups shown above are needed for each deck and convection oven, individually.
1 Year Parts & Labor. 24/7 Nationwide Support.