



Follow the Leader™

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



INTRODUCING THE UNISOURCE HEAVY DUTY MILANO II ARTISAN™ DECK OVEN SERIES



Features:

- **Micro Processor Controller** for energy savings
- Modular **fully insulated** deck design for additional decks for the future
- **Heavy Duty** on heating elements
- 2 or 4 pan capacity each deck
- Two or three pan wide capacity
- One to four decks in **height**
- Each deck independently operated
- **Heavy duty** stainless steel insulated doors with **window port** will keep the heat in and **save you energy**
- **Patented self contained high capacity** steam system for Artisan Breads
- **Heavy duty stone** hearth on all decks with special glaze finish for easy cleaning
- Special inside height of 10-1/2" decks for baking high products and even bake
- Digital control panel features thermostat, bake and steam timers, stores **20 baking menus**, upper, lower and front heat controls, interior light
- **Guaranteed** to bake even by controlling heating elements on top & bottom of each deck
- **Base** w/locking casters:
 - 48" with One Deck Oven
 - 30" with Two Deck Oven
 - 12" with Three Deck Oven
 - 6" with Four Deck Oven
- **Canopy** w/950 cfm fan (Optional)
- **One year** parts/labor warranty
- **24/7 nationwide service**



**Unisource Milano II Artisan
Bread/Pastry Oven with High Capacity Self
Contained Steam System and Micro Processor
Controller For Energy Savings!**

Models:

- UNI-MDO2W-1D (single deck/two pans each)
- UNI-MDO2W-2D (two decks/two pans each)
- UNI-MDO2W-3D (three decks/two pans each)
- UNI-MDO2W-4D (four decks/two pan each)
- UNI-MDO3W-1D (single deck/four pans each)
- UNI-MDO3W-2D (two decks/four pans each)
- UNI-MDO3W-3D (three decks/four pans each)
- UNI-MDO3W-4D (four decks/four pans each)



Follow the Leader™

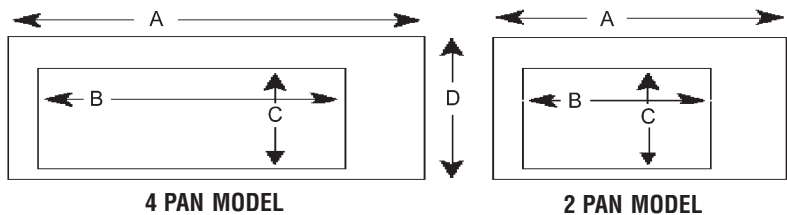
INTRODUCING THE UNISOURCE HEAVY DUTY MILANO II ARTISAN™ DECK OVEN SERIES

Width/Depth Dimensions

Description	2 Pan	4 Pan
A=Outside Width	57"	71"
B=Internal Chamber Width	38"	56"
C=Internal Chamber Depth	32"	45"
D=Outside Depth	52"	55"
With Oven Handle 2" To Depth		

Height Dimensions

Each Deck	18"			
Description				
A+B=Canopy w/Fan	17.5"			
A=Canopy Only	8"			
C=Deck Height	18"			
D=Base w/Casters	1 Deck Oven	2 Deck Oven	3 Deck Oven	4 Deck Oven
	48"	30"	12"	6"
F=Hood Connection				



Note: to determine the exact location of all sections you must add all the appropriate sections to an oven. Example a four deck oven will have Four 18" decks plus a base and casters of 4" = 86". An optional hood fan and fan - add 17.5")

Utility Connections

All dimensions correspond to the location on the oven sections and are not based upon dimensions from the floor or the ceiling due to the oven being available in multiple deck heights. When determining exact height from floor or ceiling of a specific oven refer to the overall height chart above.

A=Canopy exhaust. 6" O.D. round duct powered by factory supplied 950 cfm fan motor mounted on canopy. Duct must be installed 24" above roof line with windproof cap. Duct work supplied by others. Duct opening is located 23" from rear of oven and 27.5" (2 pan) or 37.2" (4 pan) from right hand side of oven.

B=Electrical connection for optional exhaust fan. Located 8" on the rear right corner (facing front of oven) and 3" from top. 220/60/1 @ 6 amps.

C=Electrical connection for oven decks. Located 3" on the right rear corner (facing front of oven) and 2 1/2" from top of deck. 220/60/3 @ 40 amps 13 kw (4 wire connection 3 phase plus ground). Use 40 Amp Breaker per deck.

D=Water supply connection. 1/2" NPT hot or cold water supply @29-44 psi. located 10" on the right rear corner of the stand (facing front of oven) and 4" from the top of the stand. Only one water supply connection required per oven. 1/2" Drain required. For proper operation of the steam system it is recommended that the water supply follow these specifications: Hardness of 2-4 grains per gallon, ph range of 7.0 to 8.0 and chloride concentration of 0-30 ppm. Consult your water treatment company for proper water filtration system.

E=Canopy overhang is 29".

Notes: A hard smooth level floor is required on which to position the oven and access formaintenance is located on the right hand side of the oven. It is recommended that a minimum gap of 12" be left on all sides of the oven to allow cooling also for moving the oven for servicing. Oven installation must be performed by factory authorized technicians and all utility connections must be performed by licensed contractors to meet all federal, state and local codes.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Phone: (888) 443-8782 • Fax: (516) 681-0845 • email: info@unisourcefoodequipment.com • www.unisourcefoodequipment.com
56 Rockland Drive, Jericho NY 11753