



Follow the Leader™

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

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

The Unisource “**Soft Flow**™” Electric Convection Ovens are designed for the **master bakers** that demand an even **golden brown** bake from top to bottom in the oven as well as crusty bread products. Our “soft flow” turbine air flow allows a wide variety of products from **bakery** to roasting **deli** meats and steaming vegetables.

Its small compact size can fit almost anywhere is tight spots. Our **exclusive self cleaning** oven will save you hours of time with the touch of a button.

### *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 structure, 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



**The Unisource Heavy Duty SOFT-FLOW™  
Electric Convection Oven with Self Contained  
Steam System for Crusty Breads**

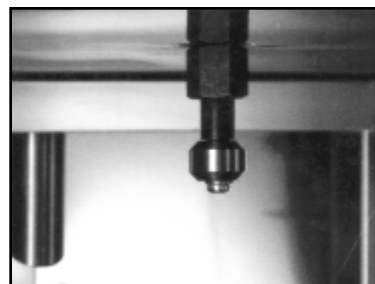
- Programmable Presets. 10 memory menus for easy baking
- Adjustable stainless steel pan slides are easily removable for cleaning and maintenance
- Available in 6, 9 or 10 pan capacity
- Dual point locking door mechanism with positive lock handle
- Steam damper with easy to activate handle on control panel
- High capacity self contained steam system
- 1 year parts & Labor
- 24/7 nationwide service

### **Options:**

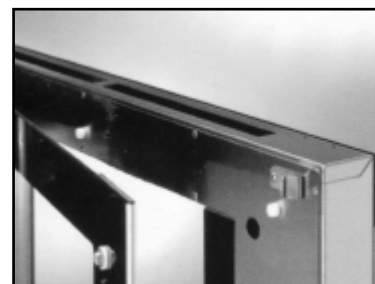
- Stainless steel oven stand with pan slides
- Stainless steel proofer. 12 pan capacity (18" x 26")
- Stainless Steel Hood
- Automatic self cleaning interior oven

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

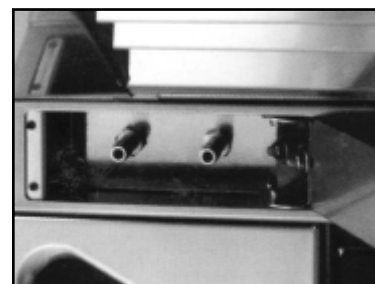
Our Unisource **Soft Flow™ Electric Convection Ovens** are great for **scratch, pre-baked, frozen**, baking products and even deli products for **roasting meats & steaming vegetables**. The **programmable baking programs** with up to ten memory menus, makes it just easy to bake!



Rotating nozzle washes the inside of the oven.



Opening the glazed door panels for cleaning



Attachments for filling detergent cannisters

MODEL	W x D x H EXTERNAL DIMENSIONS			TRAY SIZE DIMENSIONS	TRAYS	Kw POWER CONSUMPTION	WEIGHT
<b>UNI-6 XR6 Convection Oven</b>	39	35	27	26"x18"	6	12	308
<b>UNI-10 XR10 Convection Oven</b>	39	35	44	26"x18"	9-10	21	500
<b>UNI-XRP-12 Proofer</b>	39	37	29	26"x18"	12	1,5	165
<b>Hood</b>	39	43	8	-		0,08	70

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