



By Unisource



INTRODUCING The *Mist-O-Matic*™ Heavy Duty Double Door Roll-In Rack Proofer

Bakery Aid with its 25 years of experience has solved all your common Proofer problems with these exclusive features:

Exclusive *Mist-O-Matic*™ Soft Air Humidification System eliminates lime and mineral build up because nozzle does not spray directly on heating elements. It also prevents brown discoloring inside the Proofer and insures consistent temperature and humidity.

Features:

- LED Digital easy to use controller
- Full stainless steel construction
- 300 series stainless steel interior
- 400 series stainless steel exterior
- Mist-O-Matic™ Soft Air Humidification System
- Modular cam lock wall and roof construction
- Interior and exterior bumper guards
- Accommodates up to 74" tall racks, 18"x 26"
- 2" polyurethane insulated wall/roof panels
- Eye level digital control panel features:
 - Temperature control
 - Humidity control
 - Countdown timers
 - Main power switch
- 70° F - 120° F Temp Range
- 10 - 99% Humidity Range
- Two heavy duty cam lift hinges (w/stay Models: open feature) per door
- Fully Automatic Proofer
- Multiple depths available
- One year parts/labor warranty
- 24/7 Nationwide Service

Options:

- Heavy Duty Stainless Steel Floor
- For 30 & 30N Series: **UNI-BAP-2-30SF**
For 40 Series: **UNI-BAP-2-40SF**
For 60 Series: **UNI-BAP-2-60SF**
For 80 Series: **UNI-BAP-2-80SF**



Mist-O-Matic™ Humidification System
helps eliminate lime build up and brown discoloring
inside the interior of proof box.

MODEL/RACK CAPACITY

Model / Depth	Side Load	End Load	Double
UNI-BAP2-30N	2 Racks	2 Racks	1 Rack
UNI-BAP2-30	3 Racks	3 Racks	None
UNI-BAP2-40	4 Racks	3 Racks	2 Racks
UNI-BAP2-60	6 Racks	6 Racks	2 Racks
UNI-BAP2-80	8 Racks	6 Racks	4 Racks

MODEL "N" = Narrow Unit

IMPORTANT NOTE: Water filters are required. Please check water conditions of State. Warranty is voided if water filter is not installed.



Bakery Aid[™] Innovation By Unisource

CONSTRUCTION:

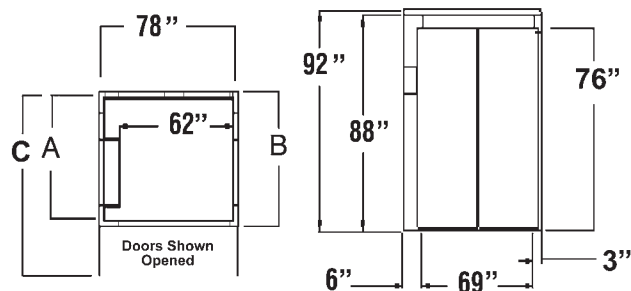
All Stainless Heat Duct steel Interior and exterior. Meets all Bakery Industry sanitation standards, Modular construction may be shipped set-up or knocked down.

CONTROLS:

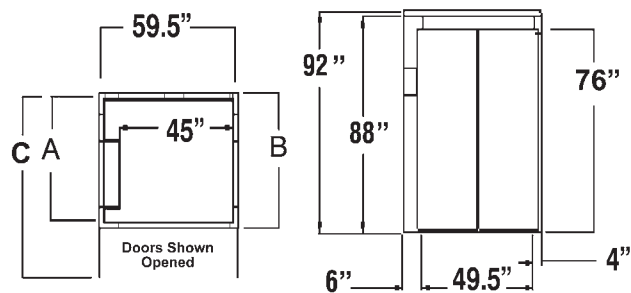
Eye level easily adjusted heavy duty thermostat & humidstat are provided.

MISTOMATIC SYSTEM:

Exclusive Mist-O-Matic Soft Air Humidification System helps eliminate lime and mineral build up in proofer, because the nozzle does not spray directly on heating elements. It also prevents brown discoloring inside the proofer and insures consistent temperatures and humidity.



Standard Units



Narrow Units

DIMENSIONS:

MODEL "N" = Narrow Unit

	A	B	C	Crated Wt.
UNI-BAP2-30N	30	41	58	1225 lbs.
UNI-BAP2-30	29	34	68.1	1225 lbs.
UNI-BAP2-40	39	44	78.1	1310 lbs.
UNI-BAP2-60	56	61.13	98.1	1555 lbs.
UNI-BAP2-80	76	81.13	118.1	1810 lbs.

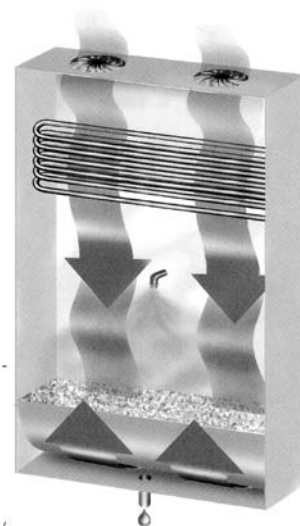
FREIGHT & ASSEMBLY EXTRA

VERY IMPORTANT

In order for Right side door to open a full 90 Degrees, Allow a 2" clearance to walls and other obstructions.

Proofers can be connected and 208v or 220v. See grid below.

Voltage	Total Kw	1-Phase	Water	Drain
208 VAC	5	24.0 AMPS	1/2" NPT .07	1/2" PVC; 210 F;
220 VAC	6.6	27.5 AMPS	GPM@60 PSI	< 1 GPM MAX.



IMPORTANT: Your local water conditions may damage your Bakery Aid Proofer appliance. Failure to properly treat water may result in damage and may void your warranty. Ensure that your water supply meets these minimum water quality specification.

Please Note: Customer is responsible for all connections to oven to local codes

Direct Phone & Service: (516) 527-3309 • (888) 443-7014 • info@unisourcefoodequipment.com • unisourcefoodequipment.com
 170 Wilbur Place, Suite 300, Bohemia, New York, 11716

BAKERY AID INNOVATION[™] is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.
 © BAKERY AID INNOVATION[™] is a Trademark of Unisource Food Equipment, JUNE 2020