



INTRODUCING The *Mist-O-Matic*™ Heavy Duty Single 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 Series: **UNI-BAP-2-30SSF**
- For 50 Series: **UNI-BAP-2-50SSF**



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-BAP-1-30	1 Rack	1 Rack	None
UNI-BAP-1-50	2 Racks	2 Racks	1 Rack



Bakery Aid[™] Innovation By Unisource

CONSTRUCTION:

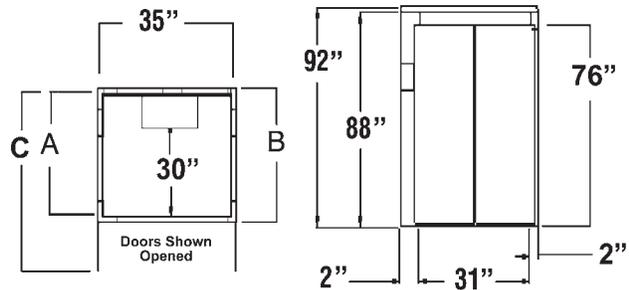
All Stainless Heat Duct steel Interior and exterior. Meets all Bakery Industry sanitation standards, Modular construction may be shipped set-up or knocked down.

CONTROLS:

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

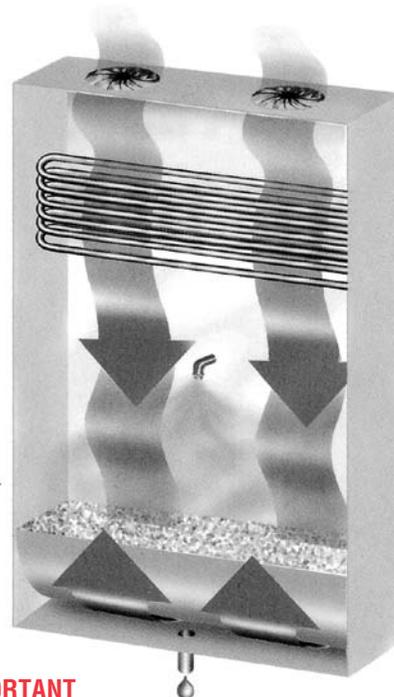
MISTOMATIC SYSTEM:

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.



DIMENSIONS:

	A	B	C	Crated Wt.
UNI-BAP-1-30	44	47	81	1025 lbs.
UNI-BAP-1-50	74	77	112	1260 lbs.



VERY IMPORTANT

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

Model	Voltage	Total Kw	1-PH Amps	Water	Drain
UNI-BAP-1 30	208	5	24	1/2" NPT .07	1/2" PVC; 210 F;
	220	6.6	27.5	GPM@60	< 1 GPM MAX.

Model	Voltage	Total Kw	1-PH Amps	Water	Drain
UNI-BAP-1 50	208	5	24	1/2" NPT .07	1/2" PVC; 210 F;
	220	6.6	27.5	GPM@60	< 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.

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

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

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