

**PRODUCE
N.Y. STYLE
BAGELS!**

Bakery Aid™

Innovation

By Unisource

MILANO ARTISAN™ II FOUR PAN WIDE DECK BAGEL OVENS

Features:

- Flip your bagel boards with ease
- Build Your Own Capacity oven with the space you need
- Four pan wide capacity
- Patented conduction & convection
- Modular fully insulated deck design
- One to four decks in height
- Each deck independently operated
- Double glazed full width/height viewing windows
- Standard steel decks. Optional single piece stone hearth on all decks with special glaze finish for easy cleaning available. (See below).
- Digital control panel features separate thermostat, bake and steam timers, upper, lower and front heat controls, interior light for each deck
- Guaranteed to bake even!
- Legs w/locking casters
- CE Approved
- One year parts/labor warranty
- 24/7 nationwide service

STANDARD UNITS:

- **UNI-UDOTB-4W-1** (Single Deck)
- **UNI-UDOTB-4W-2** (Two Decks)
- **UNI-UDOTB-4W-3** (Three Decks)
- **UNI-UDOTB-4W-4** (Four Decks)

Options:

- **UNI-UDOT-HCSS** - High Capacity Steam System
- **UNI-UDOT-4W-1-STONE** - Hearth Stone
- **UNI-UDOT-PR-4W** - Undercounter Proofer
- **UNI-UDOT-4W-1-SSH** - 15" High Stainless Steel Hood with Extractor Fan 220/5 Amp/Single Phase



UNI-UDOTB-4W-3

Four Pan Wide - Three Deck Oven Shown



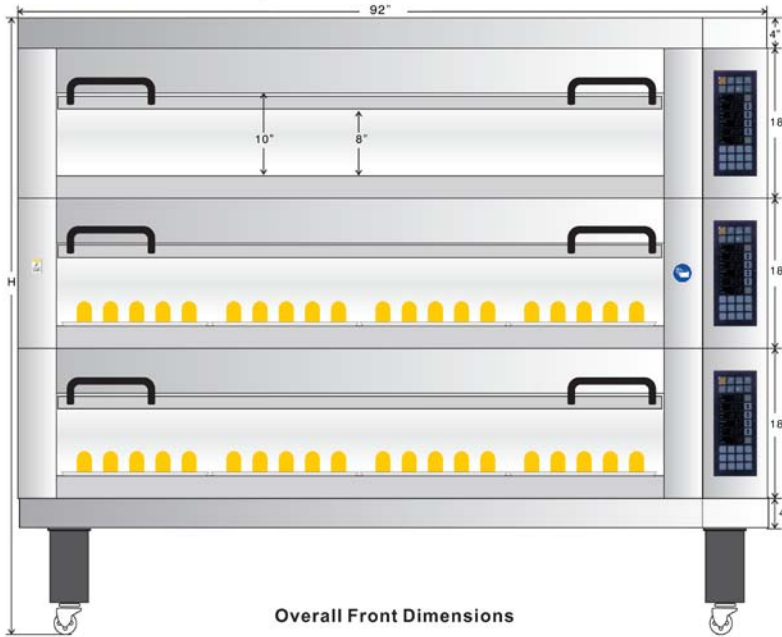
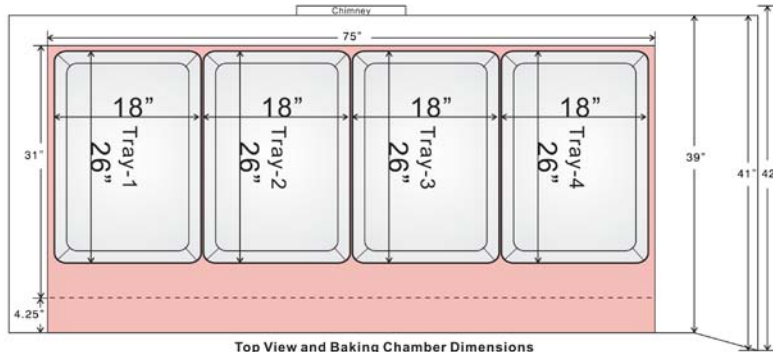
*Optional Undercounter
Proofer Available*

UNI-UDOT-PR-4W



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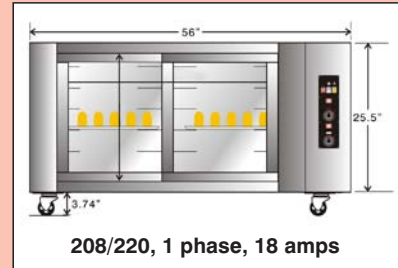
Four Pan Wide - Four Deck Oven Shown

OPTIONAL PROOFER BASE

Designed to fit Milano II
Four Pan Wide Deck Ovens

STANDARD PROOFER

MODEL	WIDTH	HT.
UNI-UDOT-PR-4W	92"	26.6"



- Fully Automatic Proofer
- Digital Controls
- All Stainless Steel Construction
- Advanced Humidification System for precise temperature & humidity
- Auto water feed
- Stainless steel pan slides standard
- 24 Pan capacity
- 208/220, 1 Phase, 18 Amps, Neutral & Ground with 6 Ft. Cord

NOTE: Can be used with 1, 2, 3 & 4 pan wide ovens only. Maximum of three decks allowed when using Proofer Base.

Requires 1/2" water connection, 3/4" drain connection and water filler with pressure regulator on both the oven and proofer.

FLIP YOUR BAGEL BOARDS WITH EASE!

STANDARD DECK OVENS							
MODEL	# OF DECKS	WIDTH	HEIGHT (H)	DEPTH	WT.	VOLTAGE	AMPS
UNI-UDOTB-4W-1	1	92"	64"	43"	808 lbs.	208-220/3 phase	47v
UNI-UDOTB-4W-2	2	92"	70"	43"	1616 lbs.	208-220/3 phase	72v
UNI-UDOTB-4W-3	3	92"	75"	43"	2425 lbs.	208-220/3 phase	99v
UNI-UDOTB-4W-4	4	92"	86"	43"	3225 lbs.	208-220/3 phase	129v

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