

Energy Efficient
Electric Ovens



INCREASE YOUR PROFITS WITH STONE HEARTH PIZZA OVENS!

MILANO 6 Pie Pizza Stone Hearth Deck Ovens *Electric Fired*



UNI-UDOT-3PZ-18
Shown



Features:

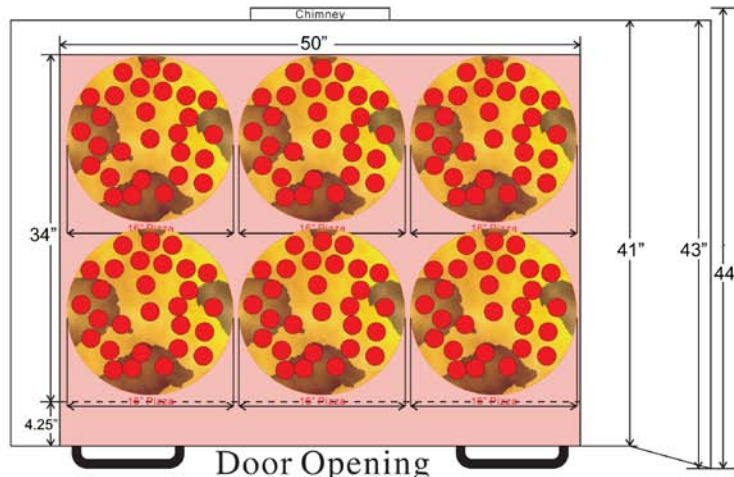
- Build Your Own Capacity oven with the space you need
- Six 16" pies per deck
- Patented conduction & convection
- Modular fully insulated deck design
- One to three decks in height
- Each deck independently operated
- Double glazed full width/height viewing windows
- Patented self contained high capacity steam system
- Single piece stone hearth on all decks with special glaze finish for easy cleaning
- 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 & stand with pan shelves
- CE Approved: conforms with UL and ETL Standards
- One year parts/labor warranty
- 24/7 nationwide service

STANDARD UNITS:

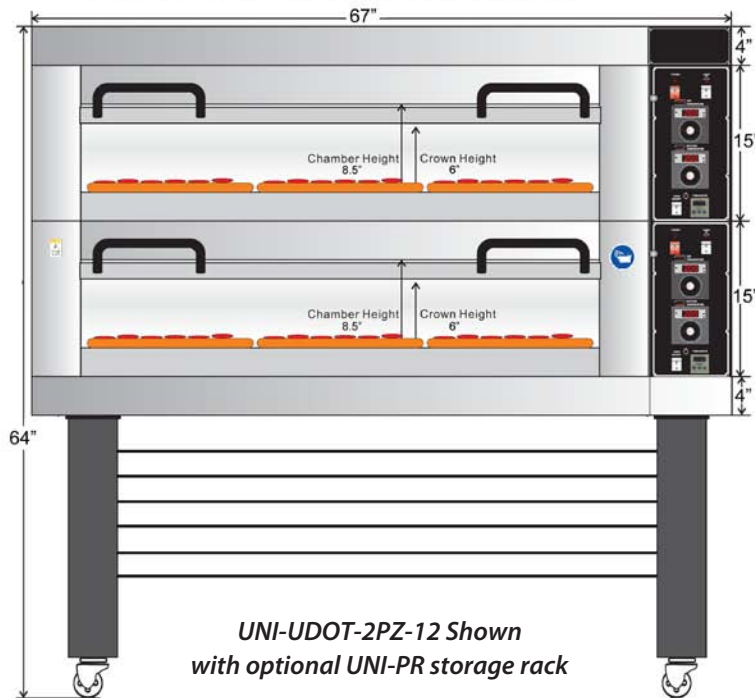
- **UNI-UDOT-2PZ-6** (Six Pies)
- **UNI-UDOT-2PZ-12** (Twelve Pies)
- **UNI-UDOT-2PZ-18** (Eighteen Pies)

Options:

- **UNI-UDOT-HOOD:** 15" High Stainless Steel Hood with Extractor Fan
208-220/5 Amp/Single Phase.
- **UNI-PR:** Rack Stand for oven. 4 shelves.
Capacity: 6 pizzas per shelf.



Top View and Baking Chamber Dimensions



UNI-UDOT-2PZ-12 Shown
with optional UNI-PR storage rack

STANDARD DECK OVENS						
MODEL	# OF DECKS	WIDTH	HEIGHT	DEPTH	WT.	AMPS
UNI-UDOT-2PZ-6	1	67"	64"	44"	530 lbs.	25 amps
UNI-UDOT-2PZ-12	2	67"	64"	44"	1080 lbs.	50 amps
UNI-UDOT-2PZ-18	3	67"	64"	44"	1590 lbs.	75 amps

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