



Follow the Leader™

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

INTRODUCING **The UNISOURCE** **MOIST AIR™ BAKERY** **RETARDER SERIES**

Features:

- Heavy duty self closing door
- Exclusive Moist Air Coil System keeps product from drying out
- Overlap door design allows for maximum usable storage space
- Hold-open door design and flush mount length door handles
- Stainless steel ramp with 11" slope
- Magnetic door gasket for tight seal. All gasket corners are sealed
- 1 year parts and labor
- Dial reading thermometer
- Fully assembled
- 24/7 nationwide service
- Comes ready to operate with refrigerate gas

Options Include:

- Automatic condensate system
- Alarm system includes digital thermometer
- Digital thermometer



**Exclusive Unisource Moist Air™ Coil System
Prevents Products from Drying Out**

SPECIFICATIONS

GENERAL:

UNI-R-1 - 1 Door (Single Rack)

UNI-R-2 - 2 Door (Two Racks)

UNI-R-3 - 3 Door (Three Racks)

CONSTRUCTION:

Stainless steel inside and outside is standard. Inside corners are covered for ease of cleaning.

FINISHES:

Stainless steel with polished natural finish. Compressor cover, stainless steel with polished natural finish.

INSULATION:

Urethane foamed-in place walls, top and doors.

REFRIGERATION:

Balanced refrigeration system. Hermetically sealed condensing unit with two-directional, mullionmounted, Moist Air™ blower coil system maintains uniform temperature throughout and prevents product from drying out. Single section models have wall-mounted blowers.

DRAINS:

Spouts are provided through lower front mullions for connection to floor, or condensate pumps and vaporizers can be supplied. Three section models require two condensate pumps and two vaporizers.

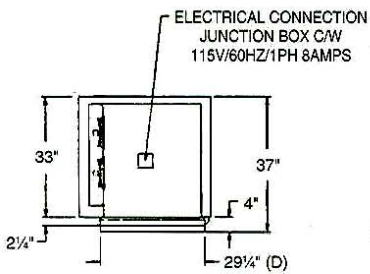
INSTALLATION:

All "top mount" models have quick couplers for mounting and connection after delivery. Condensing unit is shipped in separate crate.

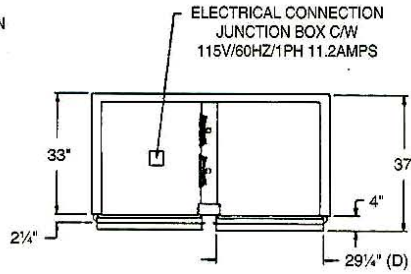
CAPACITY:

Each door opening will accommodate 73" high racks for 18" x 26" or 20" x 30" baking pans.

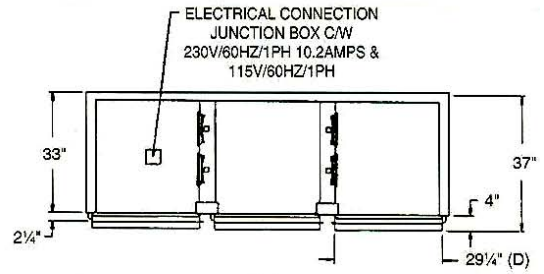
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UNI-R-1



UNI-R-2



UNI-R-3

SPECIFICATIONS

Model	UNI-R1	UNI-R2	UNI-R3
Int. Voltage	115/60/1	115/60/1	115/60/1
Int. Amps.	3.3	3.6	3.9
Condensing Unit Voltage	115/60/1	115/60/1	115/60/1
Condensing Unit Amps	7.6	9.1	10.4
Standard H.P.	1/3	1/2	3/4
Net Wt. (Approx)	490	800	1130
Crated Wt. (Approx)	580	940	1310

Model	UNI-R1	UNI-R2	UNI-R3
Rack Cap.	1	2	3
Width x Depth	36 3/8" x 37"	65 3/4" x 37"	99" x 37"
Drain	1/2	1/2	1/2

UTILITIES

Model	H.P.	KW	Total Amps		MIN Circuit Conductor
			115/60/1	220/60/1	
UNI-R-1	1/3	.25	8.0	3.5	15
UNI-R-2	1/2	.37	11.2	6.5	15
UNI-R-3	3/4	.56	14.0	10.5	15

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