



INTRODUCING THE UNISOURCE HEAVY DUTY TRAY-MATIC™ REVOLVING BAGEL/BREAD/PIZZA OVEN

Save **30% on Energy** with Exclusive
Brick Lined Heat Exchanger

World renowned for its efficiency, durability, and its **longevity**, its record speaks for itself. It is an Oven that will provide many years of efficient **operation** and **satisfaction**. With a capacity from eight **(8) to sixty-four (64) 18" x 26" x 1"** bun pans (larger models available upon request), there is surely an Oven suited for your needs. This versatile Oven is capable of baking any type of bread, buns, **bagels, pizza, pastries, and even foods.**

One of the main reasons clients are pleased with our Oven is its exceptionally **low maintenance, longevity and baking** uniformity. We attribute this to the quality of materials we utilise within its **construction**. Where other manufacturers use raw unprotected metallic materials, we use materials that are **"Salt Water Pressure Tested" for 500 hours**, for the interior of our Ovens. It is a **corrosion resistant material** readily used by leading automobile manufacturers the world over for parts that come into contact with environmental impurities that can induce corrosion.

Concurrently, this material also contributes to the Ovens efficiency.

Couple this with our painted exterior **Satin Coat or Stainless Steel panels**, and the **Stainless Steel front**, and you have a recipe for satisfaction.

All Ovens come with removable front panels for easy access to all servicing areas and controls, **explosion proof roof, automatic purge system for gas fired models, high limit temperature control cut-off, and can be installed at '0' clearance** from the sides and back. Ovens are **C.G.A. and A.G.A. (CSA) approved**. Up to and including the T6-P36, available with our unique built-in steam injection system. All models available in Gas, Propane (LP), Oil and Electric configurations.

All units are Sanitation approved according to NSF Standard #4.

Exclusive Features:

- 8 - 64 Pan Capacity
- Heavy Duty Construction
- Used for Bread, Bagels, Pastry & Pizza
- Special Energy Efficient Brick Lined Heat Exchanger
- Built-In High Capacity Steam System
- "0" Clearance Needed
- One year parts/labor warranty
- 24/7 Nationwide Service



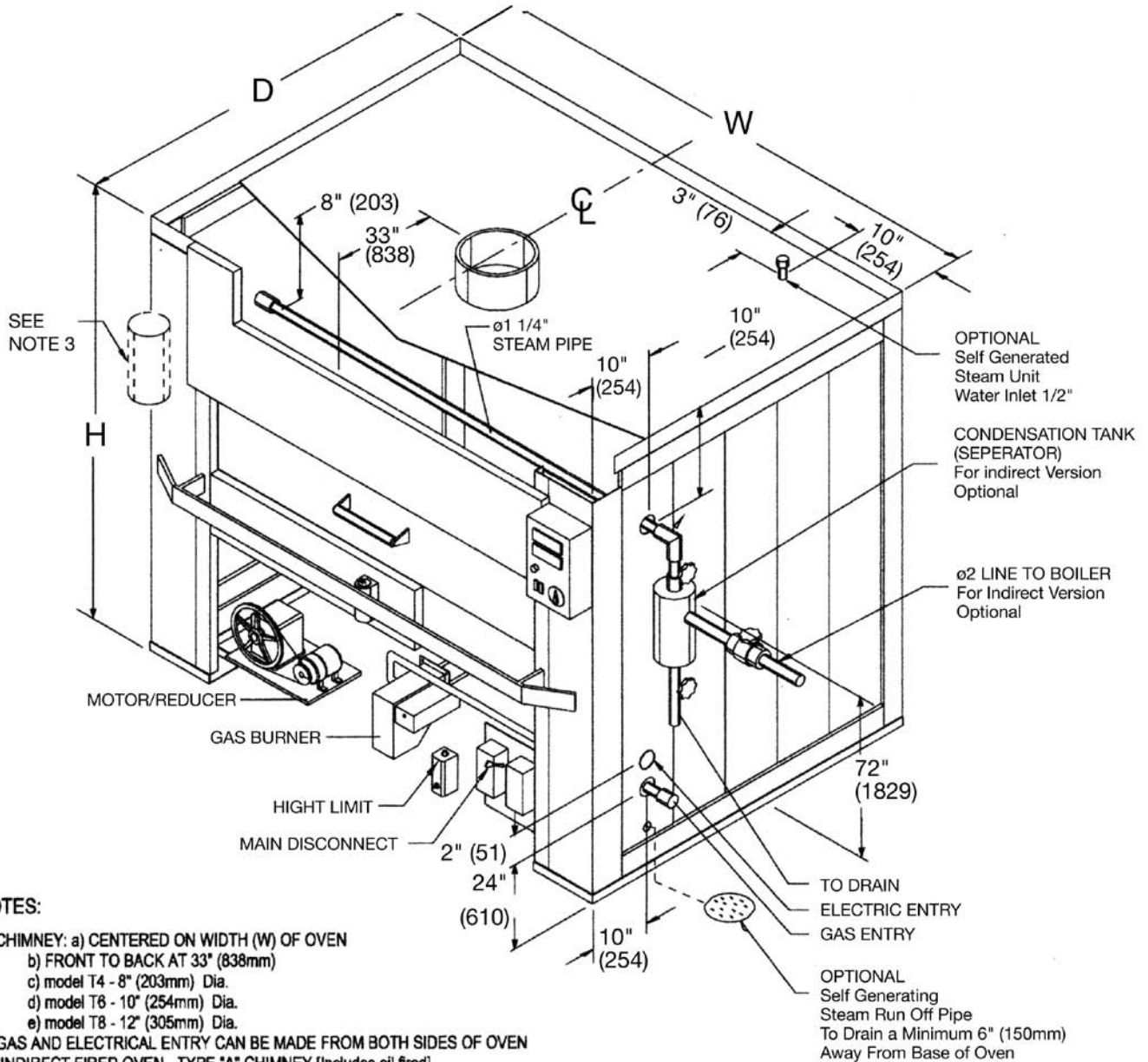


1. AMPERAGE @ 115/220-1-60 => 20
(Up to and Including T8-P64)
2. ELECTRIC VERSION AND ALL OTHER SPECIFICATIONS SUPPLIED UPON REQUEST.
3. ALL OVENS CAN BE INSTALLED AT "0" CLEARANCE AT BACK AND SIDES.
4. A MINIMUM OF 24" (61 cm) CLEARANCE REQUIRED ABOVE ALL OVENS.
5. STANDARD VOLTAGE: 115V/1Ph/60Hz. OTHER VOLTAGES AVAILABLE UPON REQUEST.
6. GAS, PROPANE, OIL or ELECTRIC VERSIONS AVAILABLE.
7. A VENT EQUIVALENT TO TYPE SS II, 1700 °F OR 926 °C MAXIMUM TEST.
8. B VENT EQUIVALENT TO TYPE RV OR QC.

Dimensions:

QUANTITY OF BUN PANS 18" x 26" x1" 46 x 66 x 2.5cm	MODEL NO. IMPERIAL [in.] METRIC [cm]	TRAY DATA		DEPTH	WIDTH	HEIGHT	WEIGHT (approx.)	VENT SIZE	NATURAL GAS BTU's/hr AND kcal
		NO.	SIZE						
8	T4-P8	4	26 x 40	86 3/4	69 1/4	85	3,400	8 I.D.	120,000 - 400,000
			66 x 102	220	176	216	1,542	20 I.D.	30,240 - 100,800
12	T4-P12	4	26 x 55	86 3/4	85 1/4	85	3,900	I.D.	120,000 - 400,000
			66 x 140	220	216	216	1,770	20 I.D.	30,240 - 100,800
16	T4-P16	4	26 x 73	86 3/4	103 3/4	85	4,400	I.D.	120,000 - 400,000
			66 x 185	220	264	216	1,996	20 I.D.	30,240 - 100,800
20	T4-P20	4	26 x 95	86 3/4	125 1/4	85	4,900	I.D.	120,000 - 400,000
			66 x 241	220	318	216	2,222	20 I.D.	30,240 - 100,800
24	T4-P24	4	26 x 111	86 3/4	141 1/4	85	5,500	8 I.D.	120,000 - 400,000
			66 x 282	220	359	216	2,495	20 I.D.	30,240 - 100,800
30	T6-P30	6	26 x 95	102 3/4	125 1/4	102 3/4	6,000	10 I.D.	120,000 - 400,000
			66 x 241	261	318	261	2,722	25 I.D.	30,240 - 100,800
36	T6-P36	6	26 x 111	102 3/4	141 1/4	102 3/4	6,700	10 I.D.	120,000 - 400,000
			66 x 282	261	359	261	3,039	25 I.D.	30,240 - 100,800
42	T6-P42	6	26 x 127	102 3/4	157 1/4	102 3/4	7,400	10 I.D.	120,000 - 700,000
			66 x 323	261	400	261	3,357	25 I.D.	50,400 - 157,500
48	T8-P48	8	26 x 111	118 3/4	141 1/4	118	8,100	12 I.D.	00,000 - 700,000
			66 x 282	301	359	300	3,682	30 I.D.	50,400 - 157,500
56	T8-P56	8	26 x 127	118 3/4	157 1/4	118	8,800	12 I.D.	200,000 - 700,000
			66 x 323	301	400	300	4,000	30 I.D.	50,400 - 157,500
64	T8-P64	8	26 x 145	118 3/4	173 1/4	118	9,800	12 I.D.	200,000 - 625,000
			66 x 323	301	440	300	4,450	30 I.D.	50,400 - 157,500

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NOTES:

- 1.- CHIMNEY: a) CENTERED ON WIDTH (W) OF OVEN
 b) FRONT TO BACK AT 33" (838mm)
 c) model T4 - 8" (203mm) Dia.
 d) model T6 - 10" (254mm) Dia.
 e) model T8 - 12" (305mm) Dia.
- 2.- GAS AND ELECTRICAL ENTRY CAN BE MADE FROM BOTH SIDES OF OVEN
 * INDIRECT FIRED OVEN - TYPE "A" CHIMNEY [Includes oil fired]
 * DIRECT FIRED OVEN - TYPE "B" CHIMNEY
- 3.- CONDENSATION TANK [SEPARATOR] CAN BE LOCATED ON THE FRONT LEFT SIDE OF OVEN