

INCREASE YOUR PROFITS WITH ARTISAN BREADS!

**MILANO ARTISAN™ II
ONE PAN WIDE DECK OVENS**

Features:

- Build Your Own Capacity oven with the space you need
- One 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



UNI-UDO-1W-2
SPACESAVER One Pan Wide - Two Deck
Oven Shown

SPACESAVER UNITS:

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

STANDARD UNITS:

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

Options:

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

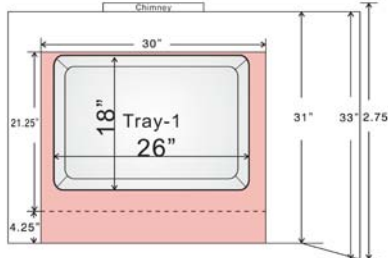


*Optional Undercounter
 Proofers Available*

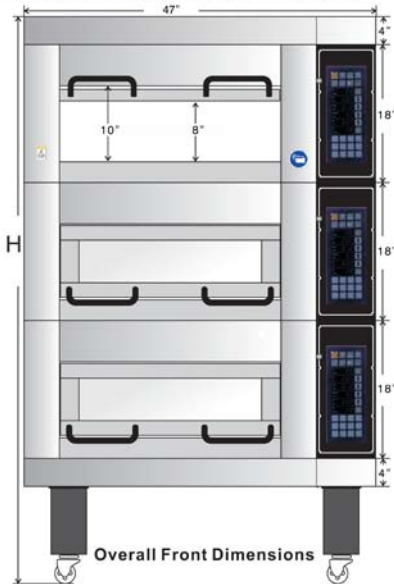


MILANO ARTISAN™ II ONE PAN WIDE DECK OVENS

STANDARD UNITS



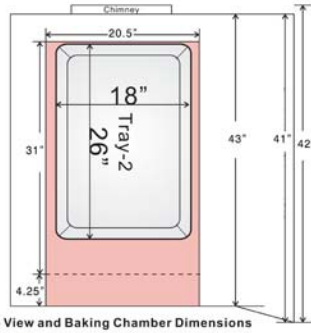
Top View and Baking Chamber Dimensions



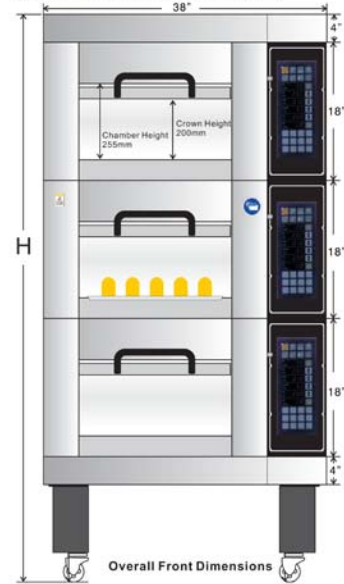
STANDARD

One Pan Wide - Three Deck Oven Shown

SPACESAVER UNITS



Top View and Baking Chamber Dimensions



SPACESAVER

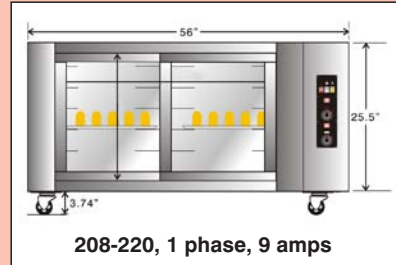
One Pan Wide - Three Deck Oven Shown

OPTIONAL PROOFER BASE

Designed to fit Milano II
One Pan Wide Deck Ovens

SPACESAVER PROOFER

MODEL	WIDTH	HT.
UNI-UDO-PR-1W	38"	26.6"
STANDARD PROOFER		
UNI-UDOT-PR-1W	47"	26.6"



208-220, 1 phase, 9 amps

- Fully Automatic Proofer
- Digital Controls
- All Stainless Steel Construction
- Advanced Humidification System For Precise Temperature & Humidity
- Auto Water Feed
- Stainless Steel Pan Slides Standard
- 6 Pan Capacity
- 208/220, 1 Phase, 9 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.

SPACESAVER DECK OVENS

MODEL	# OF DECKS	WIDTH	HEIGHT (H)	DEPTH	WT.	VOLTAGE	AMPS
UNI-UDO-1W-1	1	38"	64"	35"	550 lbs.	208-220/3 phase	16V
UNI-UDO-1W-2	2	38"	70"	35"	1100 lbs.	208-220/3 phase	24v
UNI-UDO-1W-3	3	38"	75"	35"	1650 lbs.	208-220/3 phase	24v
UNI-UDO-1W-4	4	38"	86"	35"	2200 lbs.	208-220/3 phase	40v
STANDARD DECK OVENS							
UNI-UDOT-1W-1	1	47"	64"	43"	550 lbs.	208-220/3 phase	16v
UNI-UDOT-1W-2	2	47"	70"	43"	1100 lbs.	208-220/3 phase	24v
UNI-UDOT-1W-3	3	47"	75"	43"	1650 lbs.	208-220/3 phase	24v
UNI-UDOT-1W-4	4	47"	86"	43"	2200 lbs.	208-220/3 phase	40v

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