

PRODUCE
N.Y. STYLE
BAGELS!

MILANO ARTISAN™ II TWO PAN WIDE DECK BAGEL OVENS

Special 11" Interior Decks For Bagel Baking
Powerful Steam for Shiny Bagels!

Features:

- Flip your bagel boards with ease
- Build Your Own Capacity oven with the space you need
- Two 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-2W-1** (Single Deck)
- **UNI-UDOTB-2W-2** (Two Decks)
- **UNI-UDOTB-2W-3** (Three Decks)
- **UNI-UDOTB-2W-4** (Four Decks)

Options:

- **UNI-UDOT-HCSS** - High Capacity Steam System
- **UNI-UDOT-2W-2-PSS** - Pan Slides Stand
- **UNI-UDOT-2W-1-STONE** - Hearth Stone
- **UNI-UDOT-PR-2W** - Undercounter Proofer
- **UNI-UDOT-2W-1-SSH** - 15" High Stainless Steel Hood with Extractor Fan 220/5 Amp/Single Phase



UNI-UDOTB-2W-3

Two Pan Wide - Three Deck Oven Shown



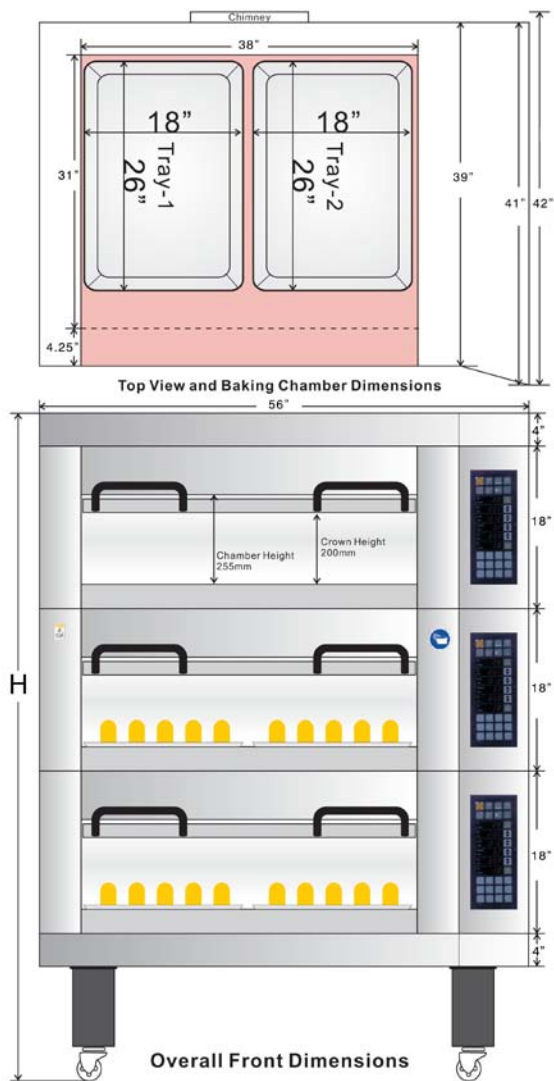
Optional Undercounter Proofers Available
UNI-UDOT-PR-2W



By Unisource



MILANO ARTISAN™ II TWO PAN WIDE DECK BAGEL OVENS



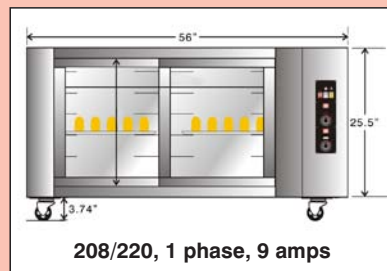
Two Pan Wide - Three Deck Oven Shown

OPTIONAL PROOFER BASE

Designed to fit Milano II
Two Pan Wide Deck Ovens

SPACESAVER PROOFER

| MODEL | WIDTH | HT. |
|----------------|-------|-------|
| UNI-UDOT-PR-2W | 56" | 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
- 12 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.

FLIP YOUR BAGEL BOARDS WITH EASE!

| STANDARD DECK OVENS | | | | | | | |
|---------------------|------------|-------|------------|-------|-----------|-----------------|------|
| MODEL | # OF DECKS | WIDTH | HEIGHT (H) | DEPTH | WT. | VOLTAGE | AMPS |
| UNI-UDOTB-2W-1 | 1 | 56" | 64" | 43" | 536 lbs. | 208-220/3 phase | 28v |
| UNI-UDOTB-2W-2 | 2 | 56" | 70" | 43" | 1072 lbs. | 208-220/3 phase | 42v |
| UNI-UDOTB-2W-3 | 3 | 56" | 75" | 43" | 1608 lbs. | 208-220/3 phase | 55v |
| UNI-UDOTB-2W-4 | 4 | 56" | 86" | 43" | 2144 lbs. | 208-220/3 phase | 69v |

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