

INCREASE YOUR PROFITS WITH ARTISAN BREADS!

MILANO ARTISANTM II TWO PAN WIDE DECK OVENS

Features:

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

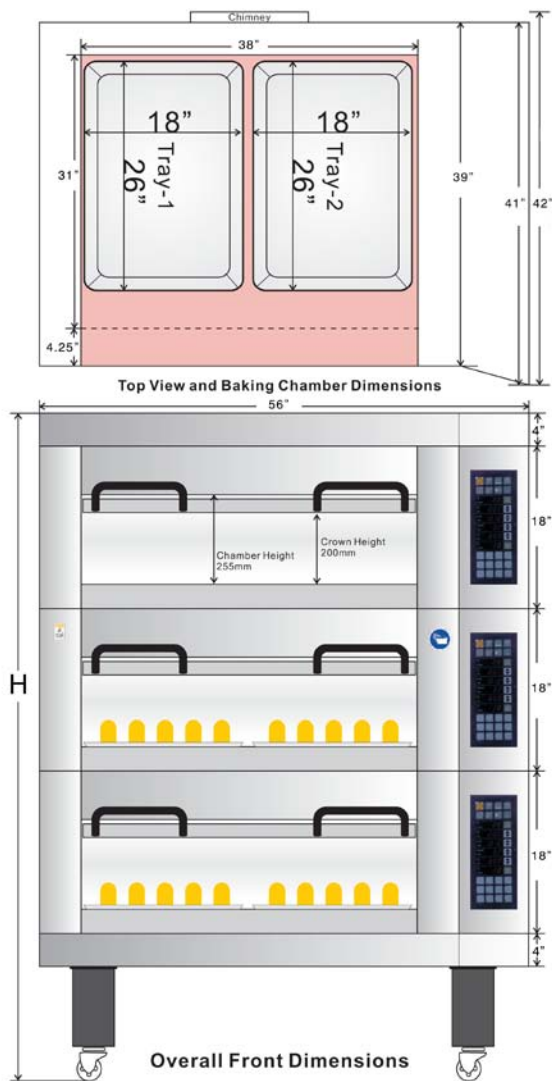
Two Pan Wide - Three Deck Oven Shown



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



MILANO ARTISAN™ II TWO PAN WIDE DECK OVENS



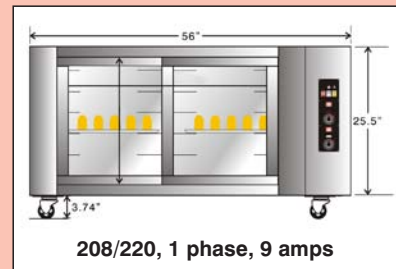
Two Pan Wide - Three Deck Oven Shown

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"



- 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.

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

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