

**PRODUCE  
N.Y. STYLE  
BAGELS!**

**Bakery Aid™**  
Innovation  
By Unisource

## MILANO ARTISAN™ II THREE PAN WIDE DECK BAGEL OVENS

### Features:

- Flip your bagel boards with ease
- Build Your Own Capacity oven with the space you need
- Three 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
- Conforms to CE, UL & NSF standards
- One year parts/labor warranty
- 24/7 nationwide service

### STANDARD UNITS:

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

### Options:

- **UNI-UDOT-HCSS** - High Capacity Steam System
- **UNI-UDOT-3W-3-PSS** - Pan Slides Stand
- **UNI-UDOT-3W-1-STONE** - Hearth Stone
- **UNI-UDOT-PR-3W** - Undercounter Proofer
- **UNI-UDOT-3W-1-SSH** - 15" High Stainless Steel Hood with Extractor Fan  
220/5 Amp/Single Phase



**UNI-UDOTB-3W-3**

*Three Pan Wide - Three Deck Oven Shown*



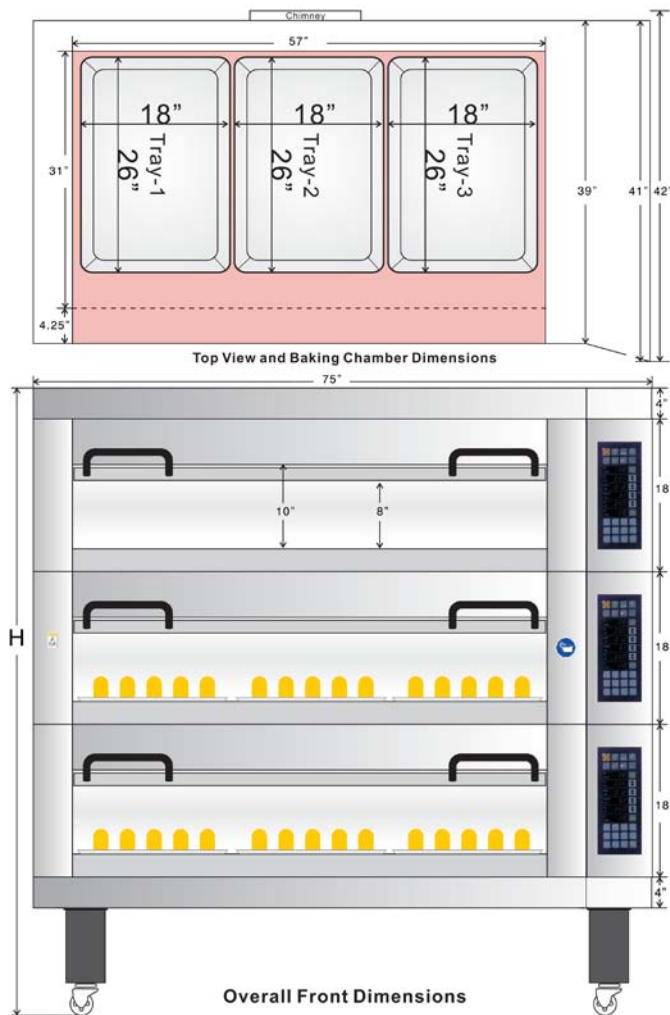
*Optional Undercounter  
Proofer Available  
UNI-UDOT-PR-3W*



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## MILANO ARTISAN™ II THREE PAN WIDE DECK OVENS



Conforms to CE, UL, NSF standards

## FLIP YOUR BAGEL BOARDS WITH EASE!

### STANDARD DECK OVENS

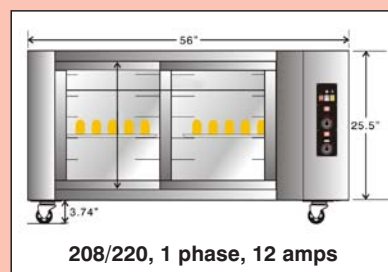
MODEL	# OF DECKS	WIDTH	HEIGHT (H)	DEPTH	WT.	VOLTAGE	AMPS	VOLTAGE	AMPS
UNI-UDOT-3W-1	1	75"	64"	43"	720 lbs.	208-220/3 phase	35v	208-220/1 phase	41v
UNI-UDOT-3W-2	2	75"	57"	43"	1440 lbs.	208-220/3 phase	54v	208-220/1 phase	82v
UNI-UDOT-3W-3	3	75"	75"	43"	2160 lbs.	208-220/3 phase	71v	208-220/1 phase	123v
UNI-UDOT-3W-4	4	75"	93"	43"	2880 lbs.	208-220/3 phase	89v	208-220/1 phase	164v

### OPTIONAL PROOFER BASE

Designed to fit Milano II  
Three Pan Wide Deck Ovens

### SPACESAVER PROOFER

MODEL	WIDTH	HT.
UNI-UDOT-PR-3W	75"	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
- 18 Pan Capacity
- 208/220, 1 Phase, 12 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.

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