

**INCREASE YOUR PROFITS WITH ARTISAN BREADS!**

## MILANO ARTISAN™ II FOUR PAN SIDE LOAD DECK OVENS

### Features:

- Build Your Own Capacity oven with the space you need
- Two pan wide, double deep
- 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-4SL-1** (Single Deck) 4 Pan Capacity
- **UNI-UDOT-4SL-2** (Two Decks) 8 Pan Capacity
- **UNI-UDOT-4SL-3** (Three Decks) 12 Pan Capacity
- **UNI-UDOT-4SL-4** (Four Decks) 16 Pan Capacity

### Options:

- **UNI-UDOT-HCSS** - High Capacity Steam System
- **UNI-UDOT-45L-1-STONE** - Hearth Stone
- **UNI-UDOT-2-DD** - Undercounter Proofer
- **UNI-UDOT-45L-1-SSH** - 15" High Stainless Steel Hood with Extractor Fan 220/5 Amp/Single Phase



**UNI-UDOT-4SL-3**  
 12 Pan Capacity Shown

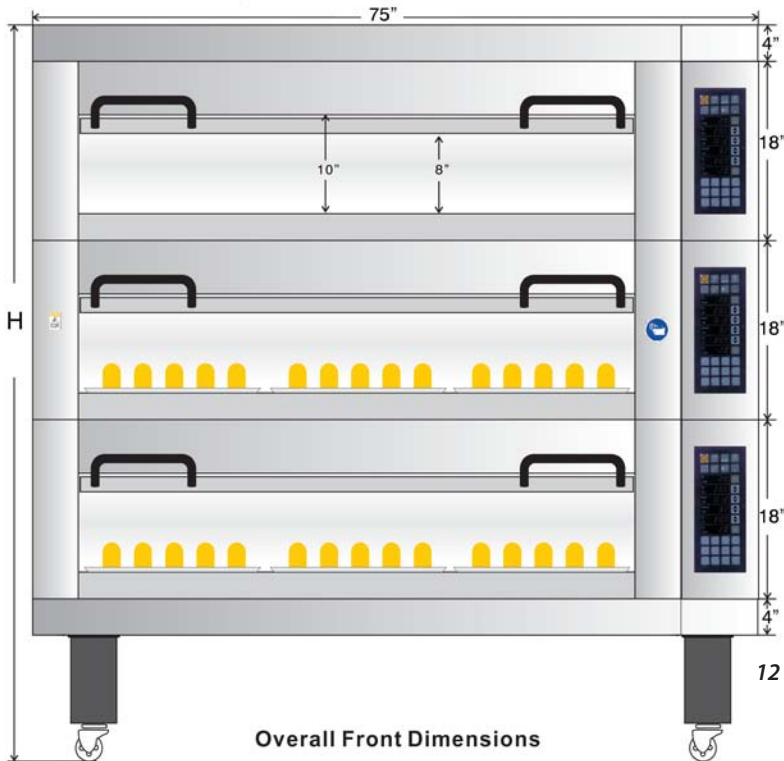
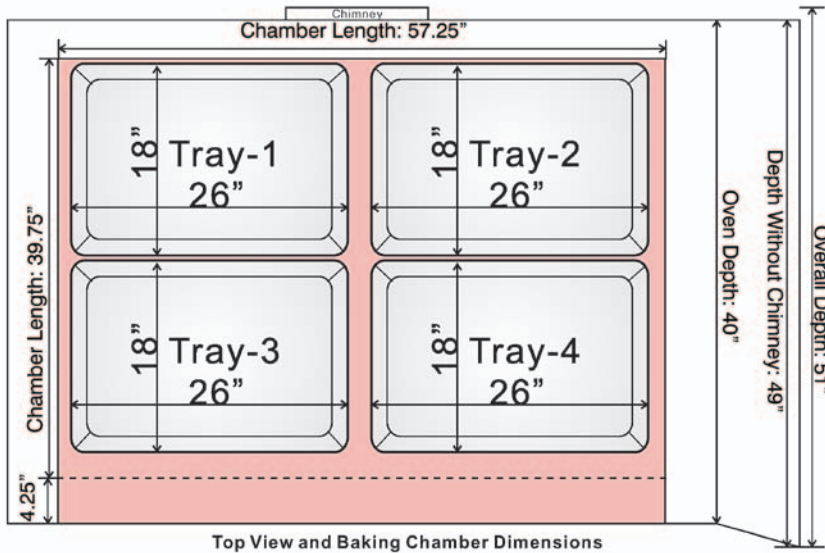


*Optional Undercounter  
 Proofers Available*



By Unisource

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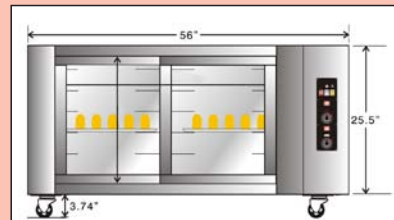


### OPTIONAL PROOFER BASE

Designed to fit Milano II Four Pan Wide Deck Ovens

#### SPACESAVER PROOFER

| MODEL           | WIDTH | HT.   |
|-----------------|-------|-------|
| UNI-UDOT-PR-2DD | 75"   | 26.6" |



208-220, 1 phase, 12 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
- 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.

### STANDARD DECK OVENS

| MODEL          | # OF DECKS | PAN CAPACITY | WIDTH | HEIGHT (H) | DEPTH | WT.       | VOLTAGE         | AMPS |
|----------------|------------|--------------|-------|------------|-------|-----------|-----------------|------|
| UNI-UDOT-4SL-1 | 1          | 4            | 75"   | 64"        | 50"   | 770 lbs.  | 208-220/3 phase | 47v  |
| UNI-UDOT-4SL-2 | 2          | 8            | 75"   | 70"        | 50"   | 1490 lbs. | 208-220/3 phase | 72v  |
| UNI-UDOT-4SL-3 | 3          | 12           | 75"   | 75"        | 50"   | 2210 lbs. | 208-220/3 phase | 94v  |
| UNI-UDOT-4SL-4 | 4          | 16           | 75"   | 86"        | 50"   | 2930 lbs. | 208-220/3 phase | 118v |

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