

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

Bakery Aid™
Innovation
By Unisource

MILANO ARTISAN™ II FOUR PAN SIDE LOAD DECK BAGEL OVENS

Features:

- Flip your bagel boards with ease
- 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



UNI-UDOTB-4SL-3
12 Pan Capacity Shown



*Optional Undercounter
Proofer Available*

STANDARD UNITS:

- **UNI-UDOTB-4SL-1** (Single Deck) 4 Pan Capacity
- **UNI-UDOTB-4SL-2** (Two Decks) 8 Pan Capacity
- **UNI-UDOTB-4SL-3** (Three Decks) 12 Pan Capacity
- **UNI-UDOTB-4SL-4** (Four Decks) 16 Pan Capacity

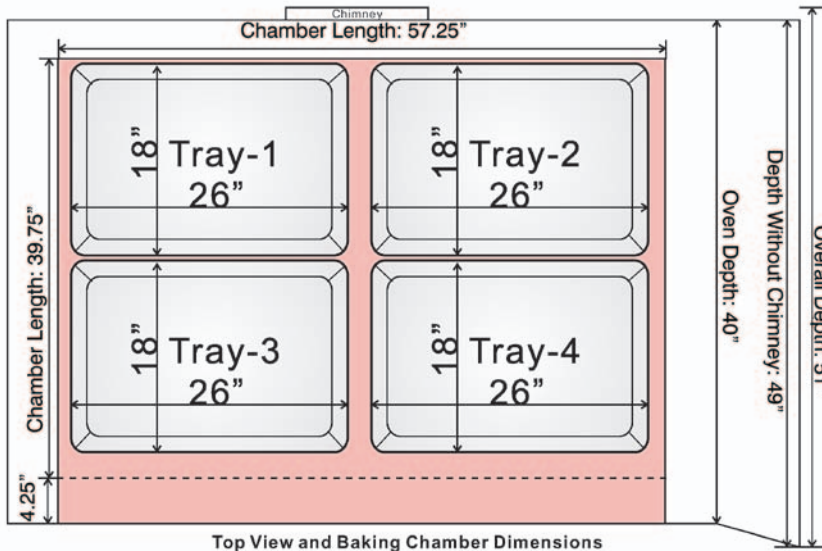
Options:

- **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



Flip Your Bagel Boards With Ease!

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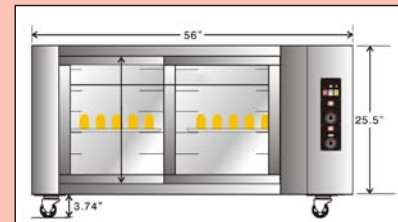


OPTIONAL PROOFER BASE

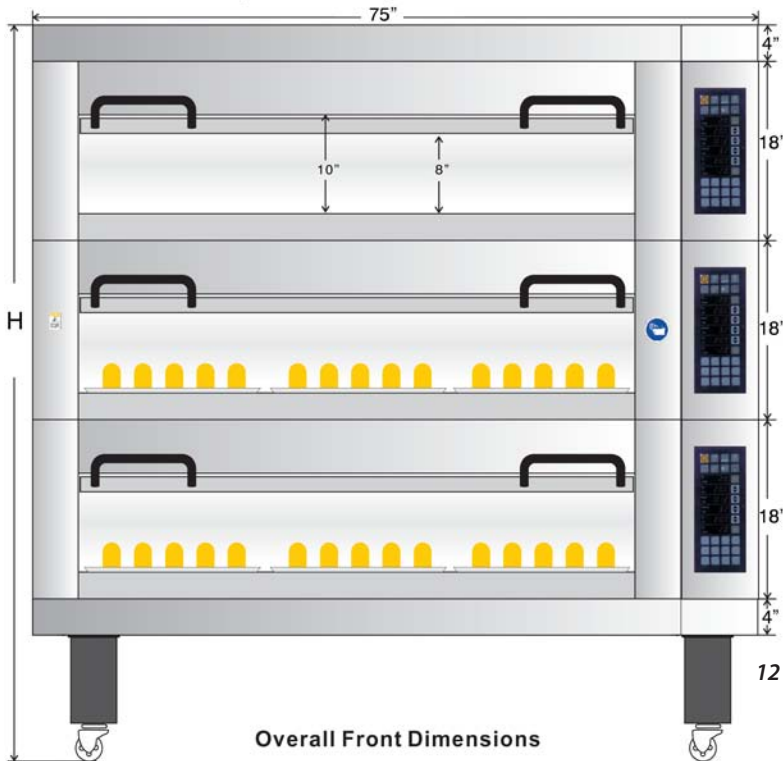
Designed to fit Milano II Four Pan Wide Deck Ovens

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-UDOTB-4SL-1	1	4	75"	64"	50"	770 lbs.	208-220/3 phase	47v
UNI-UDOTB-4SL-2	2	8	75"	70"	50"	1490 lbs.	208-220/3 phase	72v
UNI-UDOTB-4SL-3	3	12	75"	75"	50"	2210 lbs.	208-220/3 phase	94v
UNI-UDOTB-4SL-4	4	16	75"	86"	50"	2930 lbs.	208-220/3 phase	118v

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