

50-70 Percent
Energy Savings

unisource
FOOD EQUIPMENT SYSTEMS
Follow the Leader™

No Assembly Needed!
Fits Through
Standard Door

THE ALL NEW THE UNISOURCE Baby Rembrandt™ COMPACT VAPOR STEAM TUBE OVEN

THE SMALLEST VAPOR MINI TUBE™
FOOT PRINT IN THE INDUSTRY!

Unisource Energy Saving Concept:

The Unisource "Rembrandt" Mini Vapor Steam Tube Deck oven is a static oven which means there are no fans to dry out your baked goods. The most important characteristic of this oven is the **Unique Heating System**.

Heat is supplied by a Dense Network of **Patented Closed Vapor Tubes** in which the hot steam circulates. The baking chambers on each deck are wrapped by these vapor tubes in the around the entire deck. each vapor steam tube is **individually tested** and certified at our factory. This unique concept of heating vapor steam tubes provides our customers with **low, low energy consumption, quick temperature recovery** and the **perfect uniform bake every time!** This oven is so energy Efficient, after 12 hours of the oven turned off, it still holds 250°!

CONSTRUCTION:

High quality stainless steel is used on the entire outside & inside of the oven for easy cleaning and very attractive look.

STEAM SYSTEM:

Easy Baking Chamber has its own powerful **Self-Contained High Capacity Steam System** that is ready on demand for **Artisan Breads, Bagels and Rolls**.

Features:

- Uses 18" x 26" American Pans!
- Oven doors fold down for easy cleaning without the removing the glass
- CE Compliant.
- Genuine Vapor Tube Technology for brick Oven quality artisan baking
- The smallest foot print in the industry. Needs no assembly. Fits through standard door.
- Available in a variety of sizes as small as 45" x 35"
- Individual, self-contained high capacity steam
- Save 50% on energy with new gas Vapor Tube Technology
- Natural gas, propane or oil fired burners
- High efficiency Burners and other components are front mounted, for easy access in tight spaces for secure "0" clearance
- All stainless steel construction with vapor hood included
- Oven comes fully assembled. No installation required
- Halogen lamps on each deck
- Includes stand and hood
- Full glass doors for easy viewing
- One year parts/labor warranty
- 24/7 nationwide service

CE



Please Note: Customer is responsible for all connections to oven to local codes



EXCLUSIVE DESIGN!!

Front Doors Swing Down for Easy Glass
Cleaning That is Needed Every Week.

BE CAREFUL OF IMITATIONS!

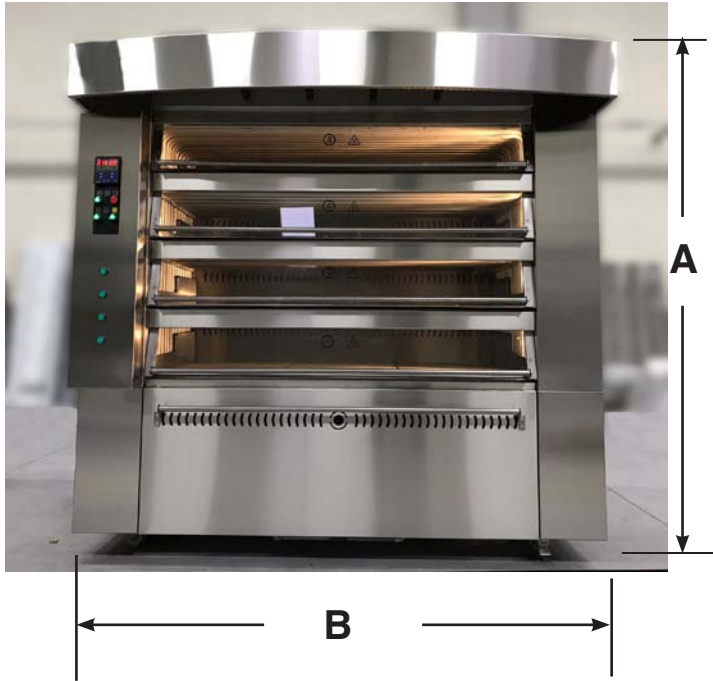
Other competitor's oven doors open up into the oven, not allowing access to the doors to clean. Their doors require tools to remove the glass and can break or shatter!

ENERGY SAVING FEATURES AND GENUINE HEARTH BAKING

The secret is the Vapor Tubes that deliver heat evenly throughout the oven, with **no moving parts** necessary to distribute the heat. This provides consistent **quality front to back, side to side and deck to deck**.

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

INTRODUCING
THE UNISOURCE Baby Rembrandt™ COMPACT VAPOR STEAM TUBE OVEN



UNIQUE DESIGN!
Fits Standard American 18" X 26" Pans For
Baking, Pastries, Pies, Cookies, Etc...

1. Water Pipe Connection - 1/2"
2. Drain of Steam Generator - 1/2"
3. Gas Pipe Connection - 3/4"
4. Single Phase Connection
Electrical 208/60/1 Phase 20 amps
5. 7" Combustion Stack Vent



Competitor's Ovens DO NOT Fit
18" x 26" Pans!!



95% of parts can be purchased by local parts store.

Oven	Pans	Pan Size	M ² SQM	Weight	Heating Power	(A) Height	(B) Width	(C) Depth
XR-4	4	66 x 46cm 26" x 18"	1,21	2600 lbs.	51.000 BTUs	45"	77"	35"
XR-8	8	66 x 46cm 26" x 18"	2,21	2800 lbs.	95.000 BTUs	65"	77"	35"
XR-12	12	66 x 46cm 26" x 18"	3,62	3,000 lbs.	135.000 BTUs	84"	80"	35"

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