

UNIVERSAL BAKERY OVEN UNV-B

Features

- ◆ AISI 304 & 430 Stainless Steel construction.
- ◆ Heavy-duty door handle and hinges provide durability and smooth operation.
- ◆ Double glass doors remain cool to the touch while in use and feature an easy open system for no-tools-required cleaning.
- ◆ Baking chamber is completely sealed, eliminating heat and steam loss due to leakage, with a hinged interior for easy cleaning.
- ◆ Gentle airflow controlled by dual auto-reversing circulation system.
- ◆ Digital Control panel is programmable and extremely intuitive.
- ◆ Highly efficient steam system minimizes heat shock by atomizing water molecules before releasing them into the chamber.
- ◆ Standard Tray Slides fits all standard 18"x26" baking trays.
- ◆ Modern aesthetic design makes it a great showpiece for the front of the house, attracting customers.
- ◆ Door handle can be removed for delivery so it can fit easily through a 36" door

Options & Accessories

- ◆ Sturdy oven stand available with storage for up to 7 trays.
- ◆ Steam collection hood with exhaust fan.
- ◆ Chrome plated wire shelving allows for the use of various sized baking & hotel pans.
- ◆ *Proofer Base Coming Soon!*



Model UNV-B-6
with opt'1 Proofer

The NEW Universal Bakery Oven

The **Empire Universal Bakery Oven** is a high performance convection oven designed to meet the needs of the busiest bakeries, hotels, restaurants, cafeterias and a multitude of other applications. Designed for decreased energy consumption and increased productivity, the **Universal Bakery Oven** heats up quickly and bakes uniformly and efficiently. The gentle airflow produced by the dual auto-reversing circulation fan allows for an even distribution of heat throughout the baking chamber helping to reduce cooking time by up to 25%.

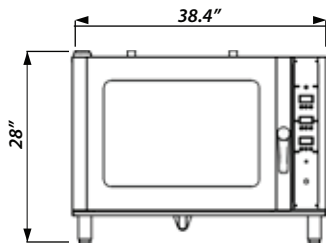
The **Universal Bakery Oven** features a robust steam system. The baking chamber is completely sealed eliminating steam and heat loss from the compartment, while its removable side walls and swing-out design make it extremely easy to clean. The heavy duty door design provides smooth operation that remains cool to the touch while in operation. The programmable control panel is intuitive, easy-to-use and can have even the most fundamental baker up and baking in no time! So whether you're making baguettes or biscuits, pot pies or apple pies the **Empire Universal Bakery Oven** is an ideal addition to your establishment.

Technical Data

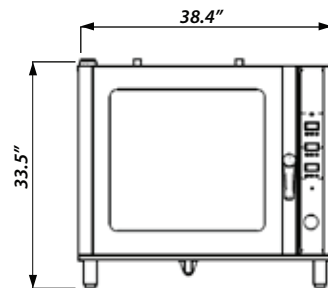
UNIVERSAL BAKERY OVEN UNV-B

| Model | Overall Dimensions | | | | Net Capacity # of trays | Tray Spacing in | Electrical | | Weight lbs |
|-----------|--------------------|-------------|--------------|-------------------------|----------------------------|--------------------|------------|-------|---------------|
| | LENGTH in | DEPTH in | HEIGHT in | HEIGHT W/ HOOD in | | | Kw | Amps* | |
| UNV-B-4 | 38.4 | 37.5 | 28 | 37.8 | 4 | 3.2 | 7.6 | 19.9 | 205 |
| UNV-B-4/4 | 38.4 | 37.5 | 56 | 65.8 | 8 | 3.2 | 15.2 | 39.9 | 410 |
| UNV-B-6 | 38.4 | 37.5 | 33.5 | 43.3 | 6 | 3.2 | 9.4 | 24.7 | 258 |
| UNV-B-6/6 | 38.4 | 37.5 | 67.1 | 76.9 | 12 | 3.2 | 18.8 | 49.3 | 516 |
| UNV-B-10 | 38.4 | 37.5 | 46.1 | 55.8 | 10 | 3.2 | 14.1 | 37.0 | 349 |

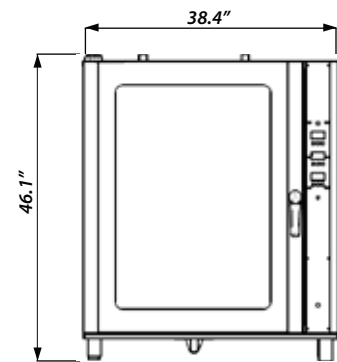
* Amperage calculated at 220V/60Hz/3Ph. Other voltages are available. Inquire for details.



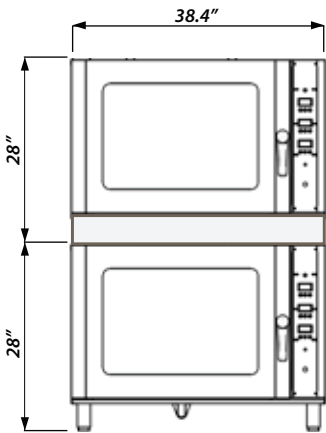
UNV-B-4



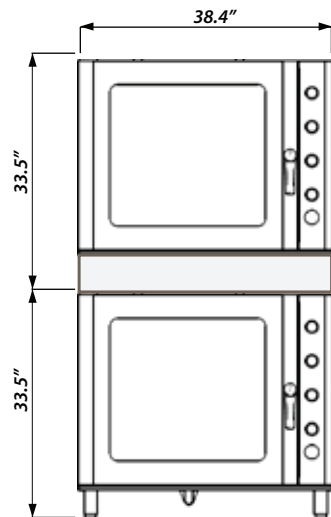
UNV-B-6



UNV-B-10



UNV-B-4/4



UNV-B-6/6

UTILITIES¹

| | |
|-----------------------|-----------------------|
| Electrical Connection | 3-PHASE |
| Water Connection | 3/4" FGH ² |
| Drain Connection | 1-1/4" |

¹Water and Electrical connections located on the back of the unit.
²Approved water filter and pressure regulator required to ensure proper performance.

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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