

Project

Bakery Oven

Electric Bakery
Oven

Jnivex Corporation

Item Number

Critica

Univex Bakery Ovens

Quantity

Models: all models are electric 220/60/3

- ☐ 4 tray Bakery oven 18x26"
- ☐ 4 tray Bakery oven 26x18"
- ☐ 5 tray Bakery oven 18x26"
- ☐ 5 tray Bakery oven 26x18"
- ☐ 10 tray Bakery oven 18x26"
- ☐ 10 tray Bakery oven 26x18"

Features:

- Bakery ovens are available in 4, 5, and 10 tray confgurations
- Ovens are stackable so you can stack two 4 tray, two 5 tray, or one 4 and one 5 tray ovens
- Ovens can be stacked on a stand with tray slides or proofer with wheels or feet

Options:

- Proofing compartment (hot proofer) with wheels, with either 2.8" or 2.3" between levels, 910mm high
- · Stainless steel stand, 240mm high
- Stainless steel stand, 550mm high 2.8" spacing, can hold 4 18x26" pans
- Stainless steel stand, 910mm high 2.8" spacing, can hold 8 18x26" pans
- Stainless steel stand, 550mm high 3.9" spacing, can hold 4 18x26" pans
- Steam, Puff Pastry Kit, Fan Speed Control, and upgraded control with 25 program memory
- Stocking ovens with right hinges but left can be special ordered





Warranty:

Two year, on-site parts and labor

Warranty Details

The overo carries a two year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of the purchase and, provided the unit is used in accordance with our instructions, is in full effect for two year from that date. Any work performed under this warranty must be performed between the hours of 8am and 5pm Monday through Friday. Univex will not pay for overtime charges for work performed other then during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims. Ovens with steam may require water filtration depending upon water quality of oven location. If scaling or damage is caused by too hard or too soft unfiltered water warranty may be voided.



Univex Corporation www.Univexcorp.com

3 Old Rockingham Rd Salem, NH 03079 United States of America TEL: 800.258.6358
INTL TEL: 603.893.6191
FAX: 800.356.5614
INTL FAX: 603.893.1249



Univex Bakery Ovens

electric bakery oven

External Dimensions, Weight, and Power (individual oven, no stands)

model	26x18" external	18x26" external	weight	power
	dimensions (WxDxH)	dimensions (WxDxH)		
4 tray	41x34.9x21.3 inch	33.1x42.7x21.3 inch	326Lbs (148Kg)	220/60/3
	(1040x885x540mm)	(840x1085x540mm)		
5 tray	41x34.9x24.6 inch	33.1x42.7x24.6 inch	337Lbs (153Kg)	220/60/3
	(1040x885x625mm)	(840x1085x625mm)		
10 tray	41x34.9x42.5 inch	33.1x42.7x42.5 inch	474Lbs (215Kg)	220/60/3
	(1040x885x1080mm)	(840x1085x1080mm)		

Amp Draw:

4 tray oven - 30amp

5 tray oven - 30 amp

10 tray oven - 52amp













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