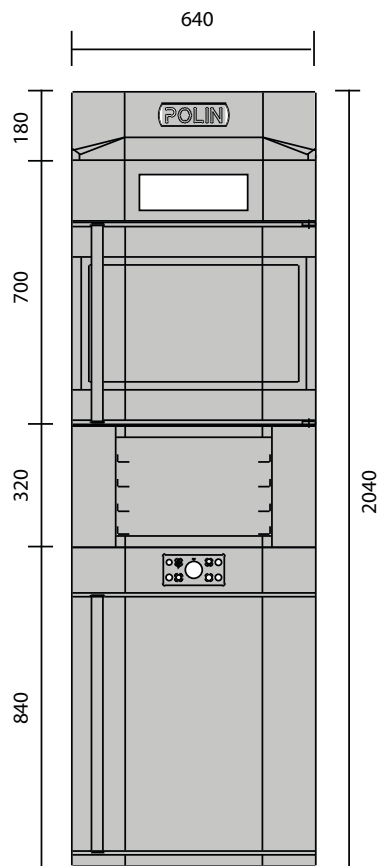


UNICO 4060/5



- Baking chamber with convection heating, equipped with an electrically heated deck of embossed metal sheet with independent temperature control (European patent) capable of rapidly reaching 350 °C for excellent cooking of products such as pizza and focaccia.
- Total electric power in line with standard ventilated ovens on the market
- Computer 100 programs
- Electrical switchboard located above baking chamber to reduce oven width
- Floor water drain
- Steam generator with water nebulization
- Chamber provided with 4 halogen lamps for complete visibility of the product
- Steam automatic exhaust valve
- Possibility of symmetric opening door (handle left side)

Line feeder	400/3N~/50 Unico 4060/5 230/1~/50 cell
Water Inlet	Diameter 3/8"
Water discharge	Diameter 1/2"
Steam exhaust	Diameter 80 mm



	Pan capacity		Pan size	Minimum door width	Weight	Electrical power
	n°	passo	mm	mm	kg	kW
UNICO 4060/5	5	78,5	400x600	650	150	7,6
Cell	10	64,0	400x600	650	70	1,7