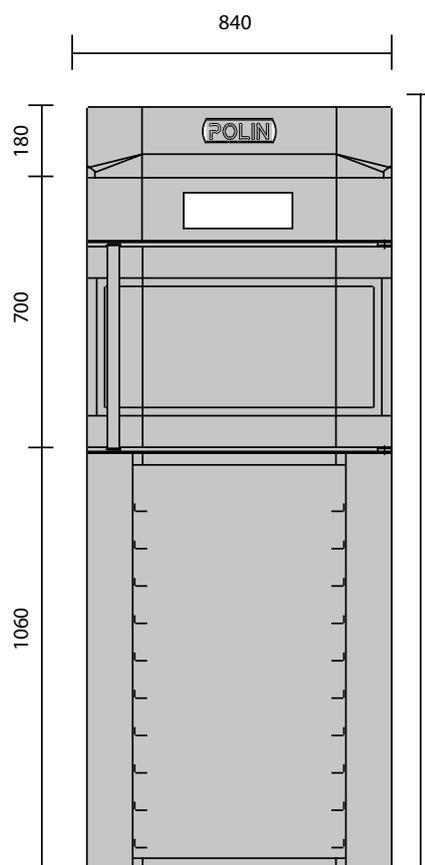


# UNICO 6040/5



- 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 6040/5<br>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               |
| <b>UNICO 6040/5</b> | 5            | 78,5  | 400x600  | 710                | 150    | 8,9              |
| <b>Cell</b>         | 20           | 64,0  | 400x600  | 850                | 75     | 1,7              |