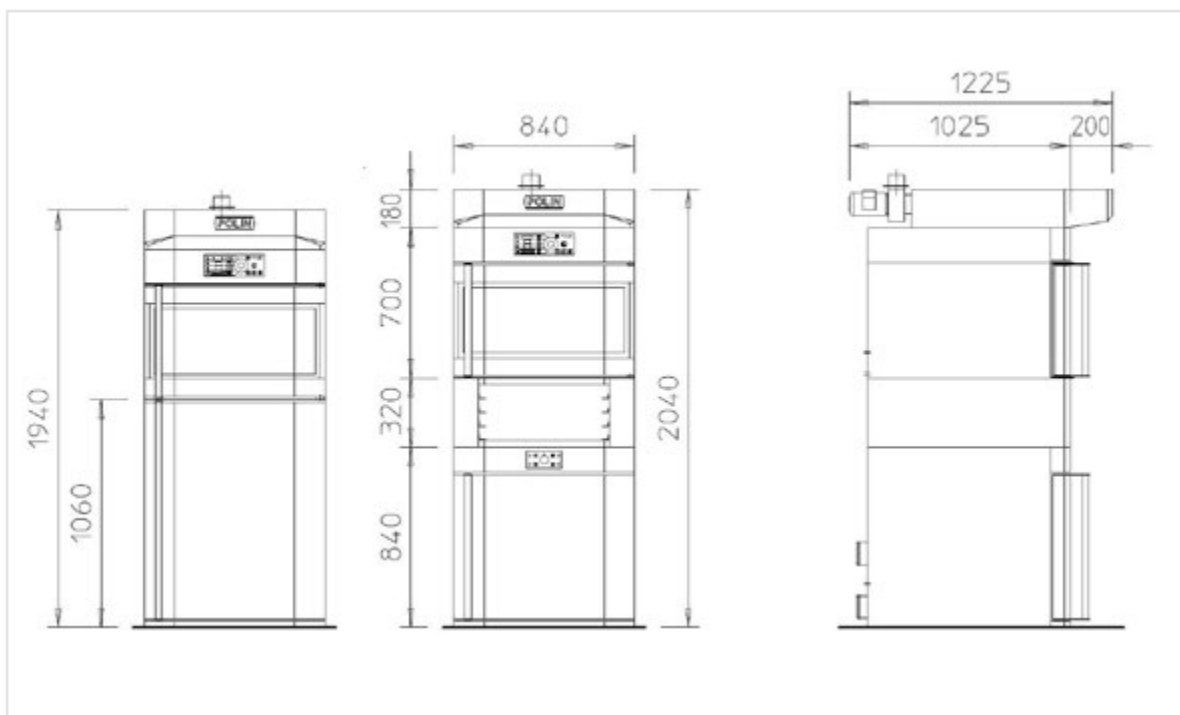


UNICO 6040/5



- 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 (even if it is equipped with heated deck)
- 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 (standard hinges right side - handle left side)

POWER INLET	400/3N~/50 Unico 6040/5 230/1~/50 cell
WATER INLET	Diam 3/8"
WATER DISCHARGE	Diam 1/2"
STEAM EXHAUST	Diam 80 mm



	Pan capacity		Pan size	Minimum door width	Weight	Electrical power	
	n°	passo	mm	mm	kg	kW	
UNICO 6040/5	5	78,5	400x600	710	150	8,9	
Cell	20	64,0	400x600	850	75	1,7	