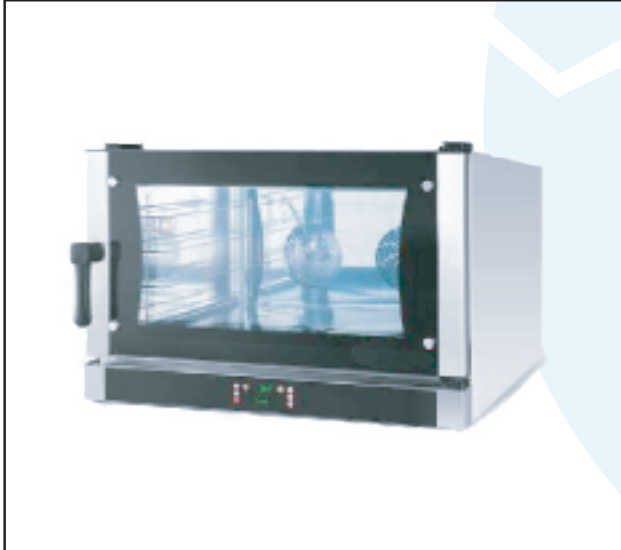


Project _____

Item Number _____

Quantity _____

Snack Oven



Snack Oven

Models:

- SO3TE99 - 3 Tray
- SO4TE99 - 4 Tray



Bakery Oven

Features:

- Touch screen control panel with multiple user programs
- Internal lighting for easy product viewing
- Baking chamber is made in stainless steel and features rounded corners for easier cleaning and better air flow
- All models include steam functionality
- Double glass panel with low heat emission and easy disconnect for easy cleaning
- Carbon fiber handle is light and strong
- Doors feature condensation catching trays
- Convection baking from 158 to 518 degrees F
- Steam baking from 158 to 266 degrees F

Univex Corporation

Tray Size:

23.5" x 15.5"

Electrical:

220V/60Hz/3Ph

Dimensions: (WxDxH)

3 Tray: 32.5" x 32" x 18"

4 Tray: 32.5" x 32" x 21.25"

Weight:

3 Tray: 95 lbs

4 Tray: 117 lbs

Warranty:

One year, on-site parts and labor

Warranty Details

SO ovens carry a one 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 one 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 than 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.

Project _____

Item Number _____

Quantity _____

Snack Oven



Snack Oven

Models:

- SO3TEM - 3 Tray
- SO4TEM - 4 Tray



Bakery Oven

Features:

- Simple manual controls, two knobs for time and temperature and one switch for steam
- Internal lighting for easy product viewing
- Baking chamber is made in stainless steel and features rounded corners for easier cleaning and better air flow
- All models include steam functionality
- Double glass panel with low heat emission and easy disconnect for easy cleaning
- Carbon fiber handle is light and strong
- Doors feature condensation catching trays
- Convection baking from 158 to 518 degrees F
- Steam baking from 158 to 266 degrees F

Univex Corporation

Tray Size:

23.5" x 15.5"

Electrical:

220V/60Hz/3Ph

Dimensions: (WxDxH)

3 Tray: 32.5" x 32" x 18"

4 Tray: 32.5" x 32" x 21.25"

Weight:

3 Tray: 95 lbs

4 Tray: 117 lbs

Warranty:

One year, on-site parts and labor

Warranty Details

SO ovens carry a one 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 one 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 than 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.