



Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

INTRODUCING

THE UNISOURCE *Suacky*® 3-In-1 Oven!



Features:

SNACKY, is an oven designed to meet the demands of new and quick consumption. It's a new concept patented as "3 ovens in 1".

IT COMBINES:

- A <u>refractory stone</u> to <u>bake pizzas</u> and traditional breads.
- 4 Pan convection oven with steam system.
- A grill function to cook your products or melt cheese on sandwiches. It combines 3 ways of baking to offer you personalized cooking that suits all your products such as: breads, pastry and catering.

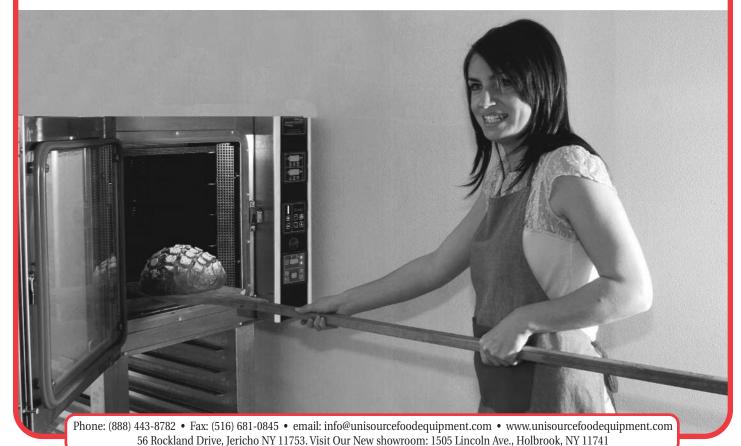
This oven is great for sandwich shops, bakeries, deli's and restaurants.

The system "stop odor" allows you to put different type of dishes without worrying about the mixture of smells between cheese and pastries.

These new energy features for SNACKY, offers you two ways of functioning. It has the option to hold your product at certain temperatures with convection, stone or grill baking. Indeed, the refractory stone prevents the temperature to decrease when you open the door.









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CONTROL PANEL:

- Digital control.
- RUNI regulator & deck oven regulator.
- Control panel right or left (Customer to advise).
- Intuitive control panel for baking choice, indicated with menu selection.

Equipped with a digital selector of programs, this oven allows to choose among 10 different ways of baking. You can select all or 1: the refractory stone, the convection, or the grill.

DAMPER

Electrical damper, manual or automatic opening.

STEAM

Steam by injection: manual or automatic control.

CHARACTERISTICS

Stainless steel

Size of trays: 18" x 26"

Dimensions : Width : 30"

Depth door closed: 47" Depth door opened: 69"

Height: 24"

Electrical power max: 18,2 kW Grill heating power: 4,7 kW Deck eating power: 3,2 kW Convecting heating power: 9,9 kW

Weight: 302 lbs.

INSULATION

Reinforced fiberglass for a perfect insulation.

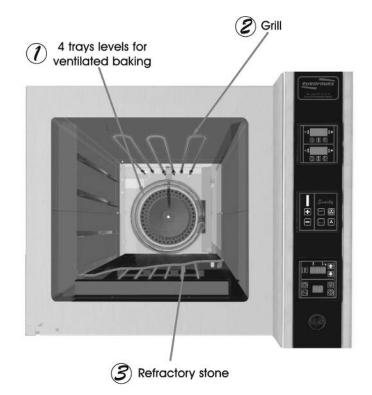
LIGHTING

Halogen for an easy view; easy to reach (Bulbs are easy to replace. No tools required).

MAINTENANCE

Baking chamber is stainless steel with rounded up corners, for easy cleaning. Refractory stone thickness 1-1/2", easily to remove for maintenance and service.

Double glass door with internal swivel designed for easy cleaning.



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