



▶ OVEN LINE

UNICO Oven: the world's only ventilated oven with an independent heating surface



▶ POLIN PRESENTS

UNICO

The revolutionary oven with an independent heating surface and captivating design



A testament to the oven's flexibility, the UNICO can bake a multitude of goods to perfection.

The independently controlled heating surface and forced air convection are ideal for baking products that need bottom heat such as pizza, focaccia and schiacciate (flat cakes), amongst other products.

The UNICO oven is an artful combination of advanced technology and innovative design, featuring a practical, easy-to-use control panel.



The sophisticated, attractive design of the UNICO makes it the ideal oven for any type of environment. The beauty of Italian creativity lies in a UNICO oven!



UNICO 4060/5



UNICO 6040/5



UNICO 4060/9





Dry air-cooled steam condenser with low consumption (0.36 kW), without using refrigerated assemblies and with no water consumption.

► COMPONENTS

A versatile oven. Innovative. Unique.

The ventilated, professional-grade UNICO oven features a convection baking chamber equipped with an independent electric heating surface controlled by a thermostat (European Patent) which can reach 350° C very quickly.

The innovative surface offers a baking surface that is independent from the rest of the convection oven (for example, baking can occur at 350° C and 200° C), which allows different types of products to be baked or heated at the same time. Pans placed on the independent heating surface can also be baked in the same way as the other products by disconnecting the electric heating element.

The baking chamber is equipped with four halogen lights and a drain to collect the cleaning water.

Even though the oven is equipped with an electric heating surface, its total electric power supply is still in line with commercially available standard ventilated ovens.

The UNICO oven is available in the more linear-styled Classic version, the simple Ventilated version without the independent heating surface.



Arredamento by
Costagroup

▶ DIGITAL KEYPAD

Located above the baking chamber to reduce the width in the standard version, the UNICO's digital keypad is equipped with a practical scroller to easily choose the desired programme. A built-in software system optimises the power used in accordance with needs, minimising energy wastage.

▶ ACCESSORIES

- Pan storage box **1**
- Dry air steam condenser built into the hood **2**
- 100 programme computer **3**
- Key for saving programs
- Kit for connecting to PC and modem
- Proofing chamber with digital keypad **4**
- Pan storage box **5**
- Hood with vent
- Humidistat in the proofing chamber
- Base with doors for storing pans
- Steam vent kit for superposed ovens
- Reflective glass front
- Baking surface made of refractory material



Standard keypad with automatic steam damper and temperature control of the deck.



Keypad with 100 programmes, 9 phases each, with a large 4-line LCD.



Proofer keypad with set of time, temperature, humidity of the proofer. Two colour display (green humidity, red temperature), for a prompt reading.



Refractory cooking surface for baking products directly on the surface.



Lots of variety with the independent heated surface!

With the ventilation feature and independent heated surface, a large variety of products can be baked in the UNICO oven.

The fact that the two sources of heat are completely independent means that the oven can be optimally adjusted for each product.

▶ VENTILATED BAKING

The UNICO oven can be used as an all-purpose, 5-shelf ventilated oven. The excellent distribution of air inside the baking chamber is ideal for the following products:

- Fresh bread in general (banane, baguettes, zoccoletti, ciabatta, stuffed breads, milk bread)
- Frozen pre-cooked products (baguettes, brioche, zoccoletti)
- Traditional pastries (bignès, croissants, dry pastries, muffins, biscuits)
- Savoury baked goods (mini-pizza canapés, vol-au-vents, stuffed braids and puff-pastry goods in general)



UNICO 4060/5 CLASSIC

UNICO 4060/9 CLASSIC

▶ COMBINED BAKING

The air flow plus the independent, thermostatically-controlled heated surface can bake products that require bottom heat such as:

- Large loaves of bread (Pugliese, Toscano, large filoni, etc.)
- Cakes and sweet breads (fruit tarts, sweet focaccia, etc.)
- Sponge cakes
- Strudels
- Pizza bases
- Frozen pizzas
- Schiacciate and focaccia



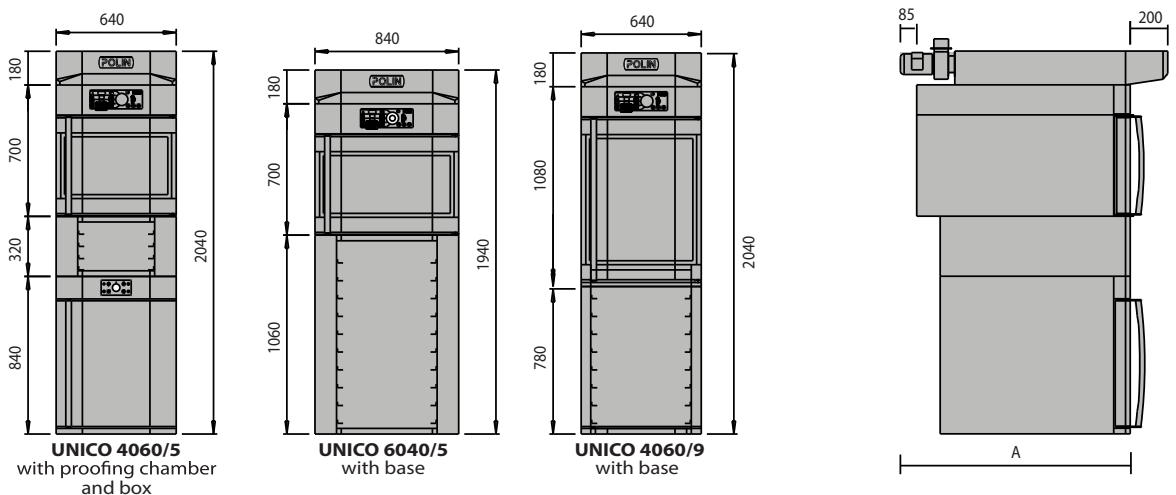
▶ STATIC BAKING

Because the air and surface are completely independent of each other, stuffed, pan and round stuffed pizzas can be baked directly, excluding the ventilation during some of the baking phases to get the necessary balance between the bottom and the stuffing.

It is possible then to exploit the extreme flexibility and heating speed of the deck, activating it independently, to make completely static bakes or to heat the products only without energy waste.



DIMENSIONS



UNICO 4060/5
with proofing chamber
and box

UNICO 6040/5
with base

UNICO 4060/9
with base

A

	Dimensions		Pan capacity		Pan dimensions	Weight	Power	Power Supply
	A	mm	n°	pas mm				
UNICO 4060/5	1225	mm	5	78,5	400x600	150	7,6	400/3N~/50
UNICO 6040/5	1025	mm	5	78,5	600x400	150	9	400/3N~/50
UNICO 4060/9	1225	mm	9	86,0	400x600	250	13	400/3N~/50
PROOF BOX 4060	-	mm	8	80,0	400x600	90	2	230/1~/50
PROOF BOX 6040	-	mm	16	80,0	600x400	90	2	230/1~/50

	Width	Air Capacity	Absorption	Weight	Power	Power Supply
	mm	mq/h	Amp.	kg	kW	
Built-in steam condenser	250	1060	1,6	40	0,36	230/1~/50-60



Pictures, measurements and technical data are non-binding and thus subject to modification with no advance notice.



45 Garema Circuit, Kingsgrove NSW 2208 Australia
 t. +61 2 9740 5122
 e. info@rvo.com.au
 www.rvo.com.au