



QUALITY. SUPPORT. SERVICE.

CONVECTION OVENS

ROTARY OVENS

PIZZA OVENS

MULTI-PURPOSE OVENS



univex
WE RAISE THE BAR. WE SET THE STANDARD.

24 SERVICE
7

OUR PIZZA DOME OVEN CONSTRUCTION

DOME — Constructed from whole refractory bricks, furnace baked, with high alumina content, immersed in refractory cement casting. Resistant up to 1200°C. High alumina content increases heat retention. Ovens turned off in the evening will still be warm the next day. Bricks have sufficient resistance to double oven's lifespan.

SURFACE — The surface of the refractory borders are 6 cm deep to guarantee superior heat containment and gradual heat release. Large baking surface always stays warm. Refractory bricks absorb sufficient heat to cook pizzas continuously without need for pauses in between baking. A surface this deep offers improved resistance and prevents borders from moving, *which could create uneven levels after long-term use.*

INSULATORS — Seven layers of insulation assure efficiency. Ecological ceramic fiber, high-density cellular concrete, and expanded clay combine to create double the insulation of traditional ovens. Optimal insulation guarantees no waste. All heat produced by the oven stays in the cooking chamber while oven sides remain cool.

OUR PIZZA DOME OVENS:

ROTANTE (Rotating Pizza Dome Oven)

Square

Round (flat exterior)

Round (dome exterior)

Pentagonal



All of our pizza ovens are constructed using high quality fire brick

UNIVEX PIZZA DOME OVENS

Our Pizza Dome Ovens use the highest quality materials in all of our pizza ovens. Each oven is built by hand by our craftsmen. Our ovens can come to you complete or we can have our skilled technicians build your pizza dome oven on site. Whichever model is best for you, the exterior can be customized to give your oven a unique look which your business is going for.

Fast casual pizzerias swear by Univex quality and performance when it comes to cooking their pizzas.



LOOKING FOR THE HIGHEST
QUALITY PIZZA OVENS?

Our ovens are hand built only
using the highest standard of quality
ensuring years of use for you.

^BUILT BY HAND. NEVER MASS PRODUCED



ROTANTE PIZZA DOME OVEN

The only rotating oven constructed entirely of refractory bricks. Hand-built brick by brick, cooking floor and dome.

No more interruptions during work.

Our digital cooking programs; the Univex Smart Chef synchronizes temperature, timing, direction, and rotation speed all through an intuitive and easy to use touch screen interface.

COOKED TO PERFECTION
Guaranteed crunchy surface
and soft interior.



| Size oven | 12" Pizzas at once |
|-----------|--------------------|
| ROTANTE47 | 6 |
| ROTANTE49 | 12 |

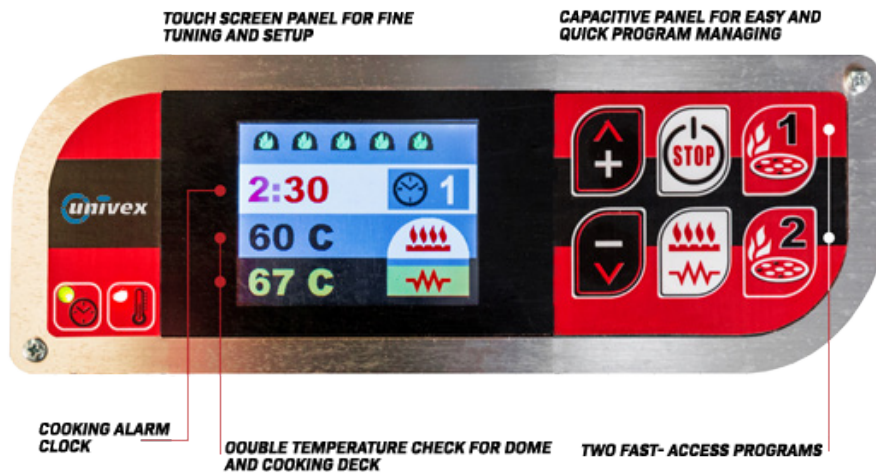


Rotante Dome pizza ovens are also available in a dome top.

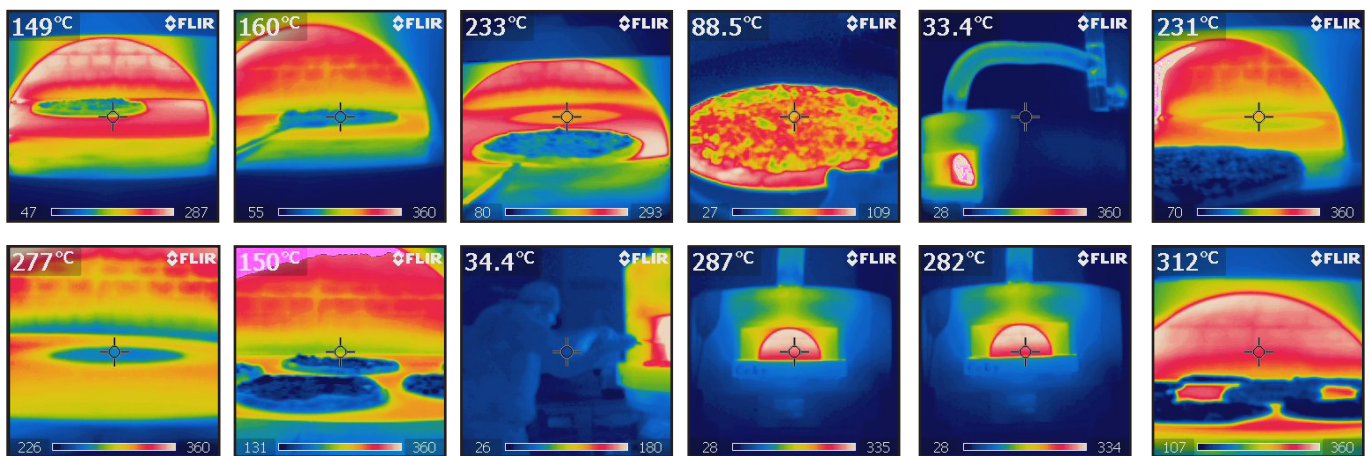


DIGITAL MANAGEMENT CONTROLS

Our hybrid touch screen and control panel allows you to fine tune the oven's controls to fit your particular needs for making your perfect pizza everytime. Our digital management synchronises the temperature, cooking times, and cooking floor rotation speed/direction giving you full control at your finger tips.



Have precision control right at your finger tips.



Between our high quality heat refracting brick construction and our digital temperature control, you will not have to worry about any interruptions with cooking your pizzas the way you want.



Our dome pizza ovens come in various sizes and are able to be customized to fit your restaurant's aesthetic.



STONE HEARTH SQUARE OVEN

The most suitable oven for anyone who considers the oven to be a fundamental part of a restaurant. This four-sided oven can be entirely covered on each side, permitting classic solutions with guaranteed visual impact. The square oven can be conveniently covered on each exposed side with a selection from our wide range of possibilities by our coverings.

STONE HEARTH ROUND OVEN

This oven is the perfect solution for anyone who wants to make the best use of the available space in their restaurant. Its curved shape can be inserted into a corner position, and the oven opening can be placed in the most convenient direction. The pizza chef will always be able to work as effectively as possible with no need to compromise between an attractive oven and productivity. The front wall can be decorated using a selection from our standard coverings



STONE HEARTH PENTAGONAL OVEN

The pentagonal shape keeps the same versatility as the round oven model, with possibility to be inserted into a corner position without ever giving up the advantage of having a classic covering on all sides of the oven.

The oven's opening is placed at 45 degrees; an effective solution for many different situations. It is the ideal oven for those who want to save space without giving up a one of a kind aesthetic impact.

STONE HEARTH ROUND DOME OVEN

Inspired by the traditional Neapolitan ovens this model is finished with a peculiar dome shape. It's completely round shape allows easy positioning and orientation in any context.



STONE HEARTH DOME OVEN DIMENSIONS

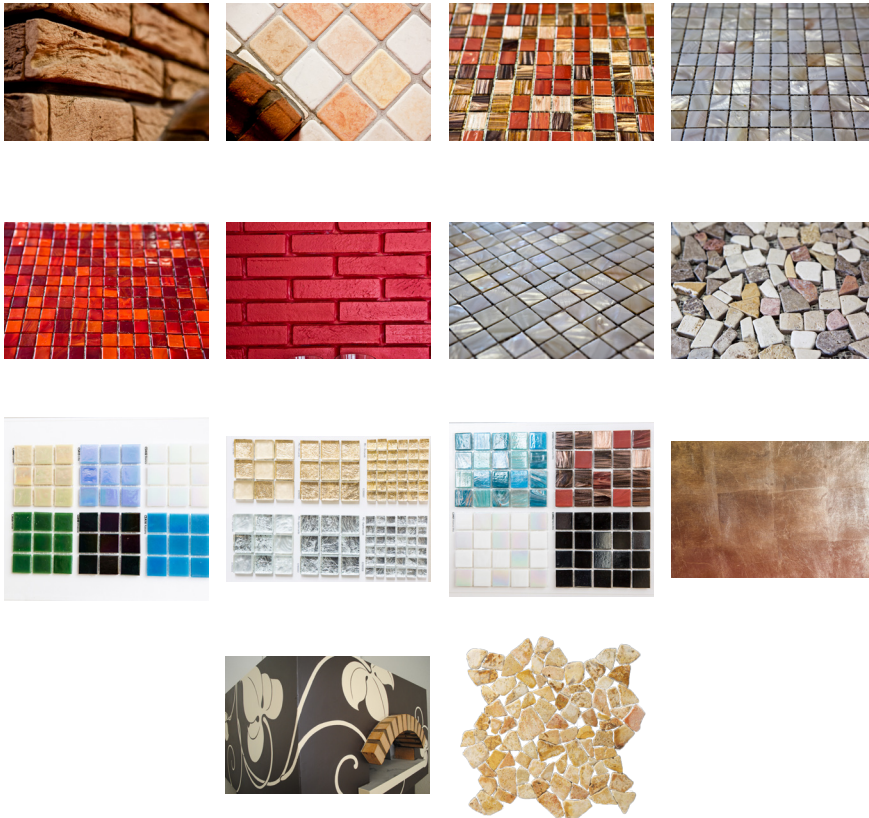
| Internal Diameter: | |
|--------------------|-----------------|
| Model | |
| DOME39 | 39 3/8" (100cm) |
| DOME47 | 47 1/4" (120cm) |
| DOME51 | 51 1/4" (130cm) |
| DOME55 | 55 1/8" (140cm) |
| DOME59 | 59 1/8" (150cm) |

| Number of Pizzas | |
|------------------|------------|
| Model | 12" Pizzas |
| DOME39 | 5 |
| DOME47 | 7 |
| DOME51 | 9 |
| DOME55 | 11 |
| DOME59 | 13 |

**All pizza dome ovens can be built on site or can arrive to its final location fully built.*

CUSTOMIZABLE COVERINGS

All our ovens are hand built which means that they can be customized to suite your visual aesthetic for your restaurant. Our oven's customizability provides a personalized product with the variety of quality coverings which we provide.



Customize your pizza dome oven to compliment your bussines and give it that added touch of flair.

Backed by extensive research, design excellence, and ongoing refinement, Univex ovens deliver maintenance-free performance and unrivalled longevity.



^ Rotating Half Rack Bakery Oven



LONGEVITY

COMBINED EFFICIENCY

Thoughtful, sophisticated design enables our compact rotating bakery ovens to deliver big time high-efficiency performance.

ROTATING BAKERY OVENS

Univex Rotating Bakery Ovens combine the efficiency of a convection oven with the consistency of a rotating rack, creating the ideal oven for all your baking needs.

Our unique compact design maximizes space, enabling comprehensive features in a small footprint. Heating elements contact the baking chamber directly for optimal heat exchange and reduced energy consumption.

NON-ROTATING BAKERY OVENS

Our energy-efficient, easy-to-use, dedicated bakery ovens reflect an ongoing process of technological refinement and evolution. Each oven benefits from a long tradition of customer input. Meaning, they deliver what bakers want and how they want it. Browse through our diverse offering and choose the model that best suits your particular requirements.

All Univex bakery ovens are built in accordance with the highest possible standards for materials, technical components, and manufacturing procedures. Thoughtful ergonomic design makes for easy, intuitive use, while durability, reliability, and efficiency protect and maximize your investment in excellence.



^ 10 Tray Bakery Oven

Standard features include:

- Steam
- Fan speed control
- Touch screen control
- Washing system (non-rotating only)

Proven results combined efficiency creates the ideal oven for freshly baked products.



NON-STOP INNOVATION

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ROTATING BAKERY OVENS

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PROVEN RESULTS

Combined efficiency creates the ideal oven for freshly baked products.

Thermal efficiency: 80% of energy input



^ Rotating Half Rack Bakery Oven



^ Rotating Single Rack Bakery Oven

Univex Rotating Ovens are available in :

Half-Rack:

- 18 x 26 in (46 x 66 cm)
- 10 trays, (one per level)

Single-Rack

- 18 x 26 in (46 x 66 cm)
- 15 trays, (one per level)

Double-Rack:

- 18 x 26 in (46 x 66 cm)
- 18 Trays, (two per level)

Design excellence allows for access from the front, inside, and even the top for routine maintenance and repairs.

High-density panels provide thermal insulation and minimize heat dispersion while the double-doors prevent heat and vapor from escaping. The ample combustion chamber can withstand temperatures up to 1200°C.

Heat elements are in direct contact with the baking chamber, making space and heat exchange optimized so that less energy is consumed.

Energy savings: 30% - major cut in running costs



^ Rotating Double Rack Bakery Oven

ADAPTABLE

Whether it is delicate pastries that need exact temperature, or a hearty dish comprising of beef or chicken, our multi-purpose ovens are capable to withstand the challenges for your company.



^ Multipurpose 10 tray rack Ovens



RESILIENT

Multiply your possibilities: Convection baking, steam baking, convection baking + dry air, and baking with core probe and Delta T

MULTI-PURPOSE 18"X26" OVENS

Our flexible, multi-purpose ovens are at home in any setting. An innovative design distinguishes the exterior layout and the basic, yet elegant, character of the ovens beginning with a compact frame that reduces external dimensions.

All key systems controlling operation, maintenance, and cleaning are automated and programmable on a single touch screen display. As a result, oven equipment and auxiliary systems operate precisely, efficiently, and automatically.



^ Multipurpose rack Ovens



BAKED TO PERFECTION
Guaranteed crunchy surface
and soft interior.

Univex Multi-purpose Ovens are automated and programmable on a single touch screen display.



Convection baking - High-speed fans ensure uniform heat distribution.

Steam baking - Rapid steam generation means baking starts right away.

Convection baking + dry air - Controlled dry air injection and moist air removal results in a crunchy exterior and uniformly expanding interior.

Baking with core probe and Delta T - Perfect for controlled, automatic, gradual baking of leavened dough or proteins and vegetables.



^ Multi-purpose Oven

MULTI-PURPOSE GN 1/1 TRAY OVEN

Identical to the multi-purpose oven in baking methods. The multi-purpose GN ovens have exacting geometric look, bold lines, and modern styling. Stainless steel provides the entire line with uniformity and balance, and extra-durable materials ensure safety, sturdiness, and hygiene while significantly lowering energy consumption, and strengthening electrical components. The only difference with this model is the tray size.

The touch screen control panel, with multiple-user programs, simplifies usage while internal lighting facilitates product view. Our stainless steel baking chamber features rounded corners for easier cleaning and better airflow. The double glass panel with low heat emission can be easily disconnected for cleaning.



UNIVEX TOUCH SCREEN PANEL

Our company is constantly striving to innovate and improve on our already existing equipment. Our bakery and multipurpose ovens are no exception to this. Whether it is our rotary rack ovens, our non-rotating ovens, or our multi-purpose oven, they all include our cutting edge touch screen control panel. The user friendly panel is completely customizable to fit your oven needs. The full LCD color touch screen panel is suitable to every environment. We have made this panel waterproof, resistant to dust, as well as fats, making these ovens a perfect addition to your business.

The user friendly panel is able to store well over 80 recipes in its memory. It also comes with pre-programmed recipes for your staff to try out or build upon, making it your own. The intelligence of the programming is so advanced that it is able to advise the operator of operation settings, temperatures, and able to report errors or malfunctions, if they ever arise. Our control panel is able to self-correct program running and setting errors. Lastly, the programming is able to report to the user/ owner any maintenance that it may need, in turn limiting down time of your machine.



Our comprehensive line of elegantly designed equipment offers dependable solutions for all of your bakery needs.

24^{SERVICE}
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YOUR TOOLS OF CHOICE FOR THE FOOD SERVICE AND BAKERY INDUSTRY

The quality of the tools you use is essential to achieving your professional goals. So when it comes to choosing your food preparation equipment, investing in superior Univex products is like making an investment in your future success.

Brilliantly engineered, solidly constructed, and continuously updated and improved to meet the industry's evolving needs, the Univex product line remains a reflection of our seventy plus years of dedication to quality and service.

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