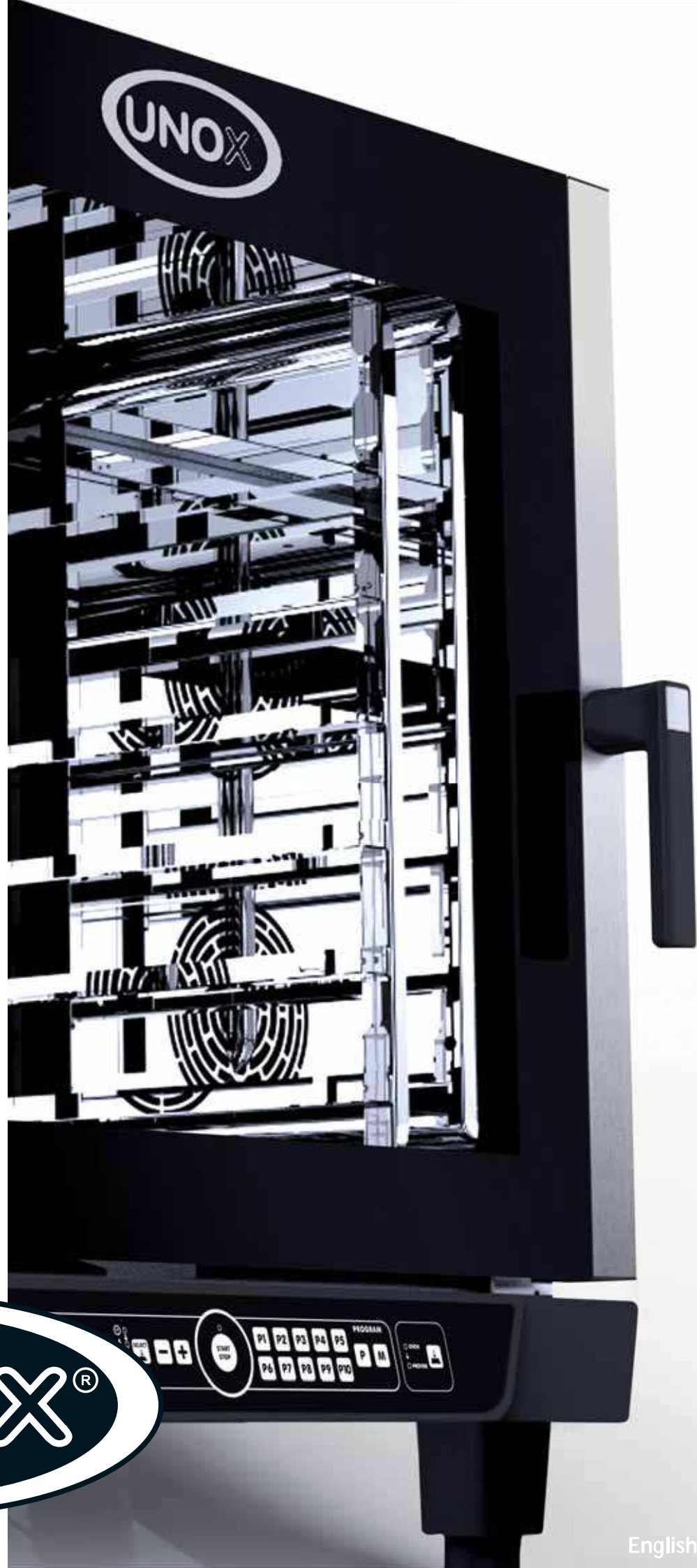


BakerLux™



Baking consistency. Delivered.



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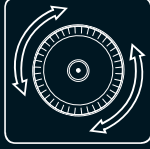
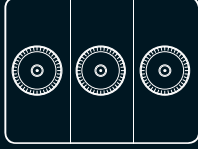
AIR.Plus

Uniform baking without compromise.

Air is the medium for the heat transmission and therefore the means to bake products. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays. For this reason the air flow inside the chamber plays a leading role in the design of all **UNOX BakerLux™** ovens.

The **AIR.Plus** technology has been designed by **UNOX** to obtain perfect distribution of the air and heat inside the baking chamber. At the end of the baking foods have a uniform external color and a consistent internal texture.

The **AIR.Plus** technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one. The possibility to select 2 air flow speeds within the chamber, allows to bake any kind of product, from the lightest and most delicate ones to the ones that require a very high heat transfer.



STEAM.Plus

Humidity. Whenever you need it.

To introduce humidity in the chamber in the first minutes of the baking process of leavened products promotes the internal structure development and the browning of the external surface.

It's the amount of humidity that can make a big difference to the final result in terms of consistency and baking time.

The **STEAM.Plus** technology of the **BakerLux™** ovens allows the ability to set the humidity inside the baking chamber from 48 °C to 260 °C to obtain the optimal result from each product.



DRY.Plus

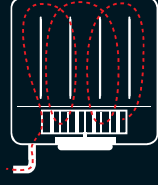
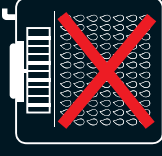
Texture and shape. Crunchy outside, soft inside.

In bakery and pastry the presence of excess humidity during the final stages of the baking process can compromise the achievement of the desired result.

The **DRY.Plus** technology expels the humidity from the baking chamber, both the one released by the food and the one eventually generated by **STEAM.Plus** technology in a previous baking step.

With **DRY.Plus** flavors are enhanced, with a consistent result that always lives up to the most demanding expectations.

DRY.Plus technology ensures the texture of the baked products, allowing to obtain a dry and well structured internal structure and a crisp and crumbly external surface.



Baking Essentials

Innovative and functional.
Essential for your daily production.

Within the **UNOX** research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use.

There is a **Baking Essentials** solution for each type of product: from puff pastry to a sponge cake, from biscuits to a cupcake, from croissants to pizzas and leavened products.

The innovative **Baking Essentials** pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.

FAKIRO™



TG 425



TG 430



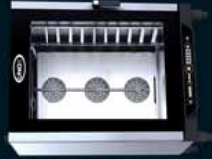
GRP 410



TG 435



Dynamic version



XB 895	
Capacity	10 600x400
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	15.8 kW
Dimensions WxDxH (mm)	860x900x1277
Weight	112 Kg



XB 695	
Capacity	6 600x400
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	10.5 kW
Dimensions WxDxH (mm)	860x900x957
Weight	80 Kg

Manual version



XB 893	
Capacity	10 600x400
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	15.8 kW
Dimensions WxDxH (mm)	860x900x1277
Weight	112 Kg



XB 693	
Capacity	6 600x400
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	10.5 kW
Dimensions WxDxH (mm)	860x900x957
Weight	80 Kg

Complementary equipments & Accessories

Hood with steam condenser
Digitally controlled only by *Dynamic* ovens
Voltage: 230 V ~ 1N
Electrical power: 200 W
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m3/h
Max. air flow: 750 m3/h
Dimensions: 860x1028x297 WxDxH mm
Art.: XC 415



Proofers
Digitally controlled only by *Dynamic* ovens
Capacity: 12 600x400
Pitch: 75 mm - Voltage: 230 V ~ 1N
Frequency: 50 / 60 Hz
Electrical power: 2.4 kW
Max. Temperature: 50 °C
Dimensions: 862x910x727 WxDxH mm
Weight: 38 Kg
Art.: XL 415



Proofer with manual control
Capacity: 12 600x400
Pitch: 75 mm - Voltage: 230 V ~ 1N
Frequency: 50 / 60 Hz - Electrical power: 2.4 kW
Max. Temperature: 50 °C
Dimensions: 862x910x727 WxDxH mm
Weight: 38 Kg
Art.: XL 413



Neutral cabinet
Capacity: 7 600x400
Pitch: 57 mm
Dimensions: 860x656x780 WxDxH mm
Weight: 27 Kg
Art.: XR 258



High open stand
Dimensions: 844x656x72 WxDxH mm
Weight: 9 Kg
Art.: XR 167



Lateral support - kit for stand
For model: XR 167
Capacity: 7 600x400
Pitch: 60 mm
Weight: 4 Kg
Art.: XR 728

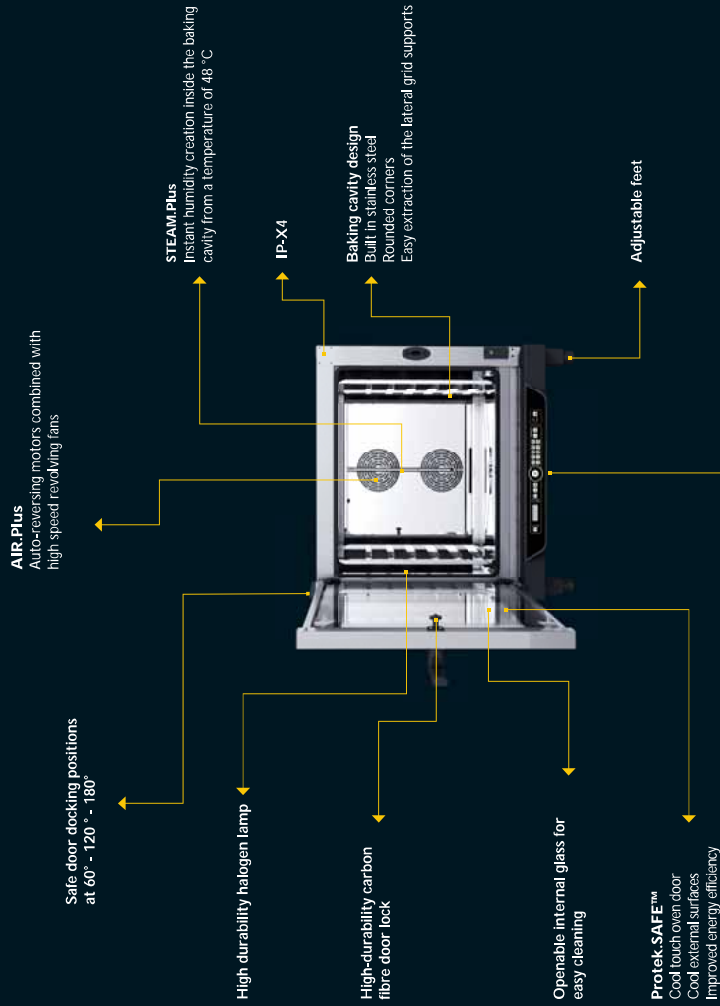


Wheels
H: 105 mm
4 wheels complete kit:
2 wheels with brake - 2 wheels without brake.
Art.: XR 621

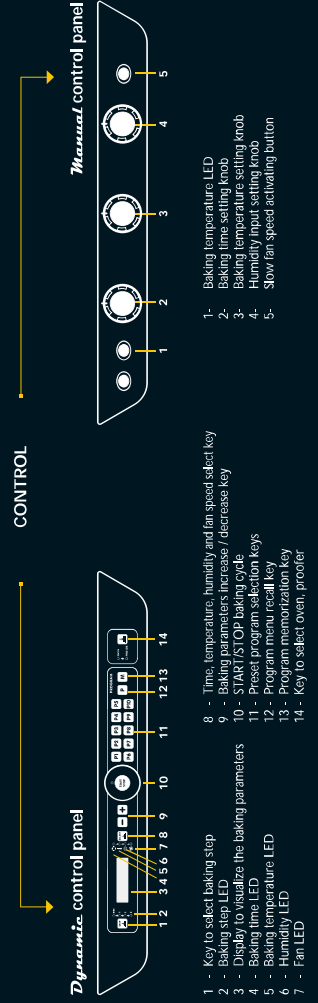


Shower kit
Art.: XC 202





Dynamic and Manual.
Each control panel is customized and designed for a quick and easy use of the oven.



■ Standard	□ Optional	— Not available
BAKING MODES		
Convection baking 30 °C - 260 °C	■	■
Convection cooking + Humidity 48 °C a 260 °C	■	■
Maximum pre-heating temperature 260 °C	■	■
AIR DISTRIBUTION IN THE BAKING CHAMBER		
AIR.Plus technology: multiple fans with reversing gear	■	■
AIR.Plus technology: dual fan speeds	■	■
CLIMA MANAGEMENT IN THE BAKING CHAMBER		
DRY.Plus technology: rapid humidity extraction	■	■
STEAM.Plus technology: humidity setting from 20 to 100%, programmable by the user	■	—
STEAM.Plus technology: manual humidity activation	—	■
AUXILIARIES FUNCTIONS		
99 baking programs memory, each one made of 3 baking steps + pre-healing	■	—
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	■	■
Visualisation of the residual baking time	■	■
Continuous functioning «INF»	■	■
Visualisation of the nominal value of baking chamber temperature	■	—
«COOL» function for rapid chamber cooling	■	—
Temperature unity settable in °C or °F	■	—
PATENTED DOOR		
Door hinges made of high durability and self-lubricating techno-polymer	■	■
Reversible door, even after the installation	■	■
Door docking positions at 60°-120°-180°	■	■
TECHNICAL DETAILS		
Rounded stainless steel (DIN 1.4301) cavity for hygiene and ease of cleaning	■	■
Cavity lighting through long-life halogen lights	■	■
High-durability carbon fibre door lock	■	■
Operable internal glass to simplify the door cleaning	■	■
Stainless steel L-shaped rack rails	■	■
Light weight — heavy duty structure using innovative materials	■	■
Autodiagnosis system for problems or brake down	■	—
USB and LAN port	□	—
Safety temperature switch	■	■



OVENS PLANET®

UNOX S.p.A.

Via dell'Artigianato, 28/30 - 35010 - Vigodarzere (PD) - Italy

Tel.: +39 049 86.57.511 - FAX: +39 049 86.57.555

info@unox.com

www.unox.com