BAKERLUX SHOP.Pro™

VALID FROM: 09-2019

ENERGY STAR PARTNER

LONG Life 4

FOR BAKERLUX SHOP.Pro™
MASTER AND TOUCH MODELS ONLY

The most solid demonstration of the quality and reliability of the BAKERLUX SHOP.Pro™.
You can extend your warranty* on spare parts for up to 4 years or 10,000 hours of use.
Activating the LONG.Life4 warranty is easy.
Simply connect your new BAKERLUX SHOP.Pro™ MASTER or TOUCH oven to the Internet via an Ethernet cable (LAN) or via Wi-Fi using their respective accessories and register it on the Unox website.

LAN kit	Art.: XEC011
Wi-Fi kit	Art.: XEC012

*(find out more at www.unox.com, conditions apply).

CAMILLA & VITTORIA 600x400

CAMILLA.MATIC
ELECTRIC LOCK
AUTOMATIC OPENING

10 TRAYS	MASTER	TOUCH
Model	**XEFT-10EU-EMRV**	**XEFT-10EU-ETRV**
Opening type	Right-to-left door opening	Right-to-left door opening
Type of lock	Electric lock - automatic opening	Electric lock - automatic opening
Pitch	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N
Electrical power	15,5 kW	15,5 kW
Dimensions WxDxH (mm)	800x829x952	800x829x952
Weight	96 kg	96 kg

Increased pitch on lateral support: CAMILLA 8 trays 600x400 - 94 mm pitch. Art.: XUC154 - Additional price 150,00 €
Left-to-right door opening: **XEFT-10EU-EMLV** / **XEFT-10EU-ETLV**. Additional price 140,00 €

CAMILLA
MANUAL LOCK

10 TRAYS	TOUCH	LED	GO
Model	**XEFT-10EU-ETRV-MT**	**XEFT-10EU-ELRV**	**XEFT-10EU-EGRN**
Opening type	Right-to-left door opening	Right-to-left door opening	Right-to-left door opening
Type of lock	Manual lock	Manual lock	Manual lock
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N
Electrical power	15,5 kW	15,5 kW	15,5 kW
Dimensions WxDxH (mm)	800x829x952	800x829x952	800x829x952
Weight	96 kg	96 kg	96 kg

Increased pitch on lateral support: CAMILLA 8 trays 600x400 - 94 mm pitch. Art.: XUC154 - Additional price 150,00 €
Left-to-right door opening: **XEFT-10EU-ETLV-MT** / **XEFT-10EU-ELLV** / **XEFT-10EU-EGLN**. Additional price 140,00 €

VITTORIA.MATIC
ELECTRIC LOCK
AUTOMATIC OPENING

6 TRAYS	MASTER	TOUCH
Model	**XEFT-06EU-EMRV**	**XEFT-06EU-ETRV**
Opening type	Right-to-left door opening	Right-to-left door opening
Type of lock	Electric lock - automatic opening	Electric lock - automatic opening
Pitch	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N
Electrical power	10,3 kW	10,3 kW
Dimensions WxDxH (mm)	800x829x682	800x829x682
Weight	72 kg	72 kg

Increased pitch on lateral support: VITTORIA 5 trays 600x400 - 94 mm pitch. Art.: XUC153 - Additional price 110,00 €
Left-to-right door opening: **XEFT-06EU-EMLV** / **XEFT-06EU-ETLV**. Additional price 140,00 €

VITTORIA
MANUAL LOCK

6 TRAYS	TOUCH	LED	GO
Model	**XEFT-06EU-ETRV-MT**	**XEFT-06EU-ELRV**	**XEFT-06EU-EGRN**
Opening type	Right-to-left door opening	Right-to-left door opening	Right-to-left door opening
Type of lock	Manual lock	Manual lock	Manual lock
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N
Electrical power	10,3 kW	10,3 kW	10,3 kW
Dimensions WxDxH (mm)	800x829x682	800x829x682	800x829x682
Weight	72 kg	72 kg	72 kg

Increased pitch on lateral support: VITTORIA 5 trays 600x400 - 94 mm pitch. Art.: XUC153 - Additional price 110,00 €
Left-to-right door opening: **XEFT-06EU-ETLV-MT** / **XEFT-06EU-ELLV** / **XEFT-06EU-EGLN**. Additional price 140,00 €

		• Compatible Not available	MASTER	TOUCH	LED	GO		MASTER	TOUCH	LED	GO
DECKTOP		**DECK SHOP.Pro** **600x400 Single tray static oven** Capacity: 1 600x400 - Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz - Electrical power: 2,7 kW - Dimensions: 800x840x405 WxDxH mm - Weight: 54,5 Kg **Art.: XEKDT-01EU-D**	•	•	•	-		**DECK SHOP.Pro** **600x400 Single tray static oven with steam generator** Capacity: 1 600x400 - Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz - Electrical power: 2,7 kW - Dimensions: 800x840x405 WxDxH mm - Weight: 60,5 Kg **Art.: XEKDT-01EU-S**	•	•	•	-
PROVERS		**Prover with BOILER -** Capacity: 8 trays 600x400 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 2,3 kW - Max. temperature: 50°C - Dimensions: 800x792x750 WxDxH mm - Weight: 49 kg **Art.: XEKPT-08EU-B** **Prover -** Capacity: 8 trays 600x400 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 1,2 kW - Max. temperature: 50°C - Dimensions: 800x792x750 WxDxH mm - Weight: 40 kg **Art.: XEKPT-08EU-C**	•	•	•	-		**Prover with BOILER -** Capacity: 10 trays 600x400 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 2,3 kW - Max. temperature: 50°C - Dimensions: 800x792x886 WxDxH mm - Weight: 54 kg **Art.: XEKPT-10EU-B** **Prover -** Capacity: 10 trays 600x400 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 1,2 kW - Max. temperature: 50°C - Dimensions: 800x792x886 WxDxH mm - Weight: 45 kg **Art.: XEKPT-10EU-C**	•	•	•	-
STANDS & WHEELS		**High Open stand with lateral supports** Dimensions: 794x688x738 WxDxH mm - Pitch: 60 mm - Weight: 10 kg **Art.: XEKRT-08EU-H**	•	•	•	•		**Intermediate open stand with lateral supports** Dimensions: 794x688x559 WxDxH mm - Pitch: 60 mm - Weight: 7 kg **Art.: XEKRT-06EU-M**	•	•	•	•
		Low positioning stand Dimensions: 794x688x355 WxDxH mm - Weight: 5,5 kg **Art.: XWKRT-00EF-L**	•	•	•	•		**Floor positioning stand** Dimensions: 794x688x150 WxDxH mm - Weight: 4 kg **Art.: XWKRT-00EF-F**	•	•	•	•
		Wheels kit with safety chains For Models: XEKRT-/00/06/08/EU/EF-F/H/M - XEKPT-08EU-C - XEKPT-10EU-C. 4 wheels complete Kit: 2 wheeWls with brake 2 wheels without brake. H 110 mm **Art.: XUC012**	•	•	•	•		**Feet kit** 2 brakets h100 to place the oven on tables and have easy access to clean under the oven. **Art.: XUC035**	•	•	•	•
		Feet kit for prover For prover positioning. Complete kit composed by 4 adjustable feet. **Art.: XUC045**	•	•	•	-					
HOODS		**Ventless Hood** Water connection required. Frequency: 50/60 Hz - Electrical power: 0,2 kW - Exhaust chimney diameter: 121 mm - Min. air flow: 550 m3/h - Max. air flow: 750 m3/h - Dimensions: 800x863x276 WxDxH mm - Weight: 23 kg **Art.: XEKHT-HCEU**	•	•	•	-		**Waterless hood** Frequency: 50 / 60 Hz - Electrical power: 0,08 kW - Dimensions: 800x863x205 WxDxH mm - Weight: 25 Kg **Art.: XEKHT-ACEU**	•	•	•	•
		Condenser Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz - Weight: 7 Kg **Art.: XEKCT-HCEH-M**	•	•	•	•					
OTHER ACCESSORIES		**Single unit installation kit -** Contains water drain, fittings, piping U-trap, connections and 1 SPRAY&Rinse bottle (750ML). **Art.: XUC013**	•	•	•	•		**Shower Cleaning kit -** Contains water drain, fittings, piping U-trap, connections, anti drip door trays, shower kit and 1 bottle of SPRAY&Rinse (750ML). **Art.: XHC027**	•	•	•	•
		Double stack installation kit Contains steel components, water drain and all the necessary fittings to install double-stack ovens. **XWKQT-00EF-E**	•	•	•	•		**Double stack installation kit** Contains steel components, water drain and all the necessary fittings to install double-stack ovens. To be used when an XEFT-04EU-*unit is at the bottom. **Art.: XWKQT-04EF-E**	•	•	•	•
		Water tank kit for oven/s placed on a table It requires the purchase of Art.XHC016 pump kit **Art.: XHC021**	•	•	•	-		**Water tank kit for oven/s placed on a stand** It requires the purchase of Art.XHC016 pump kit **Art.: XHC023**	•	•	•	-
		Water tank kit for oven placed on a prover It requires the purchase of Art.XHC016 Pump Kit and Art. XUC012 Wheels Kit or XUC045 Feet Kit **Art.: XHC024**	•	•	•	-		**Water tank to be placed on top of the oven.** Available only with ovens with pump kit. **Art.: XHC026**	•	•	•	-
		Buzzer kit It allows to increase the ring's intensity produced by the oven to inform you about the end of the baking. **Art.: XEC015**	•	•	•	•		**Pump kit** Without direct water supply, in case of MAXI.Link SOLUTION it is necessary to have a kit XHC016 for each oven and/or prover **Art.: XHC016**	•	•	•	-
RECOMMENDED INSTALLATION TOOLS – WATER TREATMENT		**UNOX.Pure** Permits to treat up to 7000 litres of water (depending on the water temporary hardness) **Art.: XHC003**	•	•	•	-		**Refill UNOX.Pure filtering system** **Art.:XHC004**	•	•	•	-
RECOMMENDED INSTALLATION TOOLS – INTERNET CONNECTION	LONG Life 4	INTERNET CONNECTION To maintain the UNOX LONG.Life4 extended warranty on spare parts up to 4 years or 10000 running hours, your UNOX oven must be connected to the internet.BAKERLUX SHOP.Pro™ ovens can be connected by Ethernet cable or WIFI connection.					**LAN kit**	**Art.: XEC011**	•	•	-	-
							Wi-Fi kit	**Art.: XEC012**	•	•	-	-

ROSSELLA & ELENA 600x400

ROSSELLA.MATIC
ELECTRIC LOCK
AUTOMATIC OPENING

4 TRAYS	MASTER	TOUCH
Model	**XEFT-04EU-EMRV**	**XEFT-04EU-ETRV**
Opening type	Right-to-left door opening	Right-to-left door opening
Type of lock	Electric lock - automatic opening	Electric lock - automatic opening
Pitch	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N
Electrical power	6,9 kW	6,9 kW
Dimensions WxDxH (mm)	800x811x502	800x811x502
Weight	57 kg	57 kg

Increased pitch on lateral support: ROSSELLA 3 trays 600x400 - 100 mm pitch. Art.: XUC152 - Additional price 44,00 €
Left-to-right door opening: **XEFT-04EU-EMLV** / **XEFT-04EU-ETLV**. Additional price 140,00 €

ROSSELLA
MANUAL LOCK

4 TRAYS	TOUCH	LED	GO
Model	**XEFT-04EU-ETDV**	**XEFT-04EU-ELDV**	**XEFT-04EU-EGDN**
Opening type	Up-to-down	Up-to-down	Up-to-down
Type of lock	Manual lock	Manual lock	Manual lock
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N
Electrical power	6,9 kW	6,9 kW	6,9 kW
Dimensions WxDxH (mm)	800x811x500	800x811x500	800x811x500
Weight	57 kg	57 kg	57 kg

Increased pitch on lateral support: ROSSELLA 3 trays 600x400 - 100 mm pitch. Art.: XUC152 - Additional price 44,00 €

ELENA.MATIC
ELECTRIC LOCK
AUTOMATIC OPENING

3 TRAYS	MASTER	TOUCH
Model	**XEFT-03EU-EMRV**	**XEFT-03EU-ETRV**
Opening type	Right-to-left door opening	Right-to-left door opening
Type of lock	Electric lock - automatic opening	Electric lock - automatic opening
Pitch	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N	230 V~ 1N
Electrical power	3,5 kW	3,5 kW
Dimensions WxDxH (mm)	800x811x427	800x811x427
Weight	46 kg	46 kg

Left-to-right door opening: **XEFT-03EU-EMLV** / **XEFT-03EU-ETLV**. Additional price 140,00 €

ELENA
MANUAL LOCK

3 TRAYS	TOUCH	LED	GO
Model	**XEFT-03EU-ETDV**	**XEFT-03EU-ELDV**	**XEFT-03EU-EGDN**
Opening type	Up-to-down	Up-to-down	Up-to-down
Type of lock	Manual lock	Manual lock	Manual lock
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N	230 V~ 1N	230 V~ 1N
Electrical power	3,5 kW	3,5 kW	3,5 kW
Dimensions WxDxH (mm)	800x811x425	800x811x425	800x811x425
Weight	46 kg	46 kg	46 kg

		● Compatible – Not available	MASTER	TOUCH	LED	GO		MASTER	TOUCH	LED	GO
DECKTOP		**DECK SHOP.Pro** **600x400 Single tray static oven** Capacity: 1 600x400 - Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz - Electrical power: 2,7 kW - Dimensions: 800x840x405 WxDxH mm - Weight: 54,5 Kg **Art.: XEKDT-01EU-D**	●	●	●	–	**DECK SHOP.Pro** **600x400 Single tray static oven with steam generator** Capacity: 1 600x400 - Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz - Electrical power: 2,7 kW - Dimensions: 800x840x405 WxDxH mm - Weight: 60,5 Kg **Art.: XEKDT-01EU-S**	●	●	●	–
PROVERS		**Prover with BOILER -** Capacity: 8 trays 600x400 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 2,3 kW - Max. temperature: 50°C - Dimensions: 800x792x750 WxDxH mm - Weight: 49 kg **Art.: XEKPT-08EU-B** **Prover -** Capacity: 8 trays 600x400 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 1,2 kW - Max. temperature: 50°C - Dimensions: 800x792x750 WxDxH mm - Weight: 40 kg **Art.: XEKPT-08EU-C**	●	●	●	–	**Prover with BOILER -** Capacity: 10 trays 600x400 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 2,3 kW - Max. temperature: 50°C - Dimensions: 800x792x886 WxDxH mm - Weight: 54 kg **Art.: XEKPT-10EU-B** **Prover -** Capacity: 10 trays 600x400 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 1,2 kW - Max. temperature: 50°C - Dimensions: 800x792x886 WxDxH mm - Weight: 45 kg **Art.: XEKPT-10EU-C**	●	●	●	–
STANDS & WHEELS		**High Open stand with lateral supports** Dimensions: 794x688x738 WxDxH mm Pitch: 60 mm - Weight: 10 kg **Art.: XEKRT-08EU-H**	●	●	●	●	**Intermediate open stand with lateral supports** Dimensions: 794x688x559 WxDxH mm Pitch: 60 mm - Weight: 7 kg **Art.: XEKRT-06EU-M**	●	●	●	●
		Low positioning stand Dimensions: 794x688x355 WxDxH mm - Weight: 5,5 kg **Art.: XWKRT-00EF-L**	●	●	●	●	**Floor positioning stand** Dimensions: 794x688x150 WxDxH mm - Weight: 4 kg **Art.: XWKRT-00EF-F**	●	●	●	●
		Wheels kit with safety chains - For Models: XEKRT-/00/06/08/EU/EF-F/H/M - XEKPT-08EU-C - XEKPT-10EU-C. 4 wheels complete Kit: 2 wheels with brake 2 wheels without brake. H 110 mm **Art.: XUC012**	●	●	●	●	**Feet kit** 2 brakets h100 to place the oven on tables and have easy access to clean under the oven. **Art.: XUC035**	●	●	●	●
		Feet kit for prover For prover positioning. Complete kit composed by 4 adjustable feet. **Art.: XUC045**	●	●	●	–					
HOODS		**Ventless Hood** Water connection required. Frequency: 50/60 Hz - Electrical power: 0,2 kW - Exhaust chimney diameter: 121 mm - Min. air flow: 550 m3/h - Max. air flow: 750 m3/h - Dimensions: 800x863x276 WxDxH mm - Weight: 23 kg **Art.: XEKHT-HCEU**	●	●	●	–	**Waterless hood** Frequency: 50 / 60 Hz - Electrical power: 0,08 kW Dimensions: 800x863x205 WxDxH mm Weight: 25 Kg **Art.: XEKHT-ACEU**	●	●	●	●
		Condenser Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz -Weight: 7 Kg **Art.: XEKCT-HCEH-M**	●	●	●	●	**Shower Cleaning kit -** Contains water drain, fittings, piping U-trap, connections, anti drip door trays, shower kit and 1 bottle of SPRAY&Rinse (750ML). **Art.: XHC027**				
OTHER ACCESSORIES		**Double stack installation kit** Contains steel components, water drain and all the necessary fittings to install double-stack ovens. **XWKQT-00EF-E**	●	●	●	●	**Double stack installation kit** Contains steel components, water drain and all the necessary fittings to install double-stack ovens. To be used when an XEFT-04EU-*unit is at the bottom. **Art.: XWKQT-04EF-E**	●	●	●	●
		Water tank kit for oven/s placed on a table It requires the purchase of Art.XHC016 pump kit **Art.: XHC021**	●	●	●	–	**Water tank kit for oven/s placed on a stand** It requires the purchase of Art.XHC016 pump kit **Art.: XHC023**	●	●	●	–
		Water tank kit for oven placed on a prover It requires the purchase of Art.XHC016 pump kit and Art. XUC012 Wheels kit or XUC045 Feet kit **Art.: XHC024**	●	●	●	–	**Water tank to be placed on top of the oven.** Available only with ovens with pump kit. **Art.: XHC026**	●	●	●	–
		Buzzer kit - It allows to increase the ring's intensity produced by the oven to inform you about the end of the baking. **Art.: XEC015**	●	●	●	●	**Pump kit -** Without direct water supply, in case of MAXI.Link SOLUTION it is necessary to have a kit XHC016 for each oven and/or prover **Art.: XHC016**	●	●	●	–
RECOMMENDED INSTALLATION TOOLS – WATER TREATMENT		**Bakery.Pure filtering system** Permits to treat up to 1000 litres of water (depending on the water temporary hardness) **Art.: XHC010**	●	●	●	–	**Refill Bakery.Pure filtering system** **Art.: XHC011**	●	●	●	–
INTERNET CONNECTION	LONG Life 4	INTERNET CONNECTION To maintain the UNOX LONG.Life4 extended warranty on spare parts up to 4 years or 10000 running hours, your UNOX oven must be connected to the internet. BAKERLUX SHOP.Pro™ ovens can be connected by Ethernet cable or WIFI connection.					**LAN kit**	**Art.: XEC011**	●	●	–	–
							Wi-Fi kit	**Art.: XEC012**	●	●	–	–

ARIANNA & STEFANIA 460x330

ARIANNA.MATIC
ELECTRIC LOCK
AUTOMATIC OPENING

4 TRAYS	MASTER	TOUCH
Model	**XEFT-04HS-EMRV**	**XEFT-04HS-ETRV**
Opening type	Right-to-left door opening	Right-to-left door opening
Type of lock	Electric lock - automatic opening	Electric lock - automatic opening
Pitch	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V- 1N	230 V- 1N
Electrical power	3,5 kW	3,5 kW
Dimensions WxDxH (mm)	600x669x502	600x669x502
Weight	39 kg	39 kg

4 trays TG 305 included. Increased pitch on lateral support: ARIANNA 3 trays 460x330 - 100 mm pitch. Art.: XUC151 Additional price 44,00 €
Left-to-right door opening: **XEFT-04HS-EMLV** / **XEFT-04HS-ETLV**. Additional price 140,00 €

ARIANNA
MANUAL LOCK

4 TRAYS	TOUCH	LED	GO
Model	**XEFT-04HS-ETDV**	**XEFT-04HS-ELDV**	**XEFT-04HS-EGDN**
Opening type	Up-to-down	Up-to-down	Up-to-down
Type of lock	Manual lock	Manual lock	Manual lock
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V- 1N	230 V- 1N	230 V- 1N
Electrical power	3,5 kW	3,5 kW	3,5 kW
Dimensions WxDxH (mm)	600x669x500	600x669x500	600x669x500
Weight	39 kg	39 kg	39 kg

4 trays TG 305 included. Increased pitch on lateral support: ARIANNA 3 trays 460x330 - 100 mm pitch. Art.: XUC151 Additional price 44,00 €
Versions with pump (Only TOUCH and LED versions): **XEFT-04HS-ETDP** / **XEFT-04HS-ELDP**. Additional price 20,00 €

STEFANIA.MATIC
ELECTRIC LOCK
AUTOMATIC OPENING

3 TRAYS	MASTER	TOUCH
Model	**XEFT-03HS-EMRV**	**XEFT-03HS-ETRV**
Opening type	Right-to-left door opening	Right-to-left door opening
Type of lock	Electric lock - automatic opening	Electric lock - automatic opening
Pitch	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V- 1N	230 V- 1N
Electrical power	3 kW	3 kW
Dimensions WxDxH (mm)	600x669x427	600x669x427
Weight	36 kg	36 kg

3 trays TG 305 included.
Left-to-right door opening: **XEFT-03HS-EMLV** / **XEFT-03HS-ETLV**. Additional price 140,00 €

STEFANIA
MANUAL LOCK

3 TRAYS	TOUCH	LED	GO
Model	**XEFT-03HS-ETDV**	**XEFT-03HS-ELDV**	**XEFT-03HS-EGDN**
Opening type	Up-to-down	Up-to-down	Up-to-down
Type of lock	Manual lock	Manual lock	Manual lock
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V- 1N	230 V- 1N	230 V- 1N
Electrical power	3 kW	3 kW	3 kW
Dimensions WxDxH (mm)	600x669x425	600x669x425	600x669x425
Weight	36 kg	36 kg	36 kg

3 trays TG 305 included.
Versions with pump (Only TOUCH and LED versions):**XEFT-03HS-ETDP** / **XEFT-03HS-ELDP**. Additional price 20,00 €

● Compatible – Not available

			MASTER	TOUCH	LED	GO			MASTER	TOUCH	LED	GO
PROVERS		**Prover** Capacity: 8 trays 460x330 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 1,2 kW - Max. temperature: 50°C - Dimensions: 600x711x750 WxDxH mm - Weight: 26 kg **Art.: XEKPT-08HS-C**	●	●	●	–		**Prover with BOILER** Capacity: 8 trays 460x330 - Pitch: 70 mm - Voltage: 220-240V-1PH+N+PE - Frequency: 50 / 60 Hz - Electrical power: 2,3 kW - Max. temperature: 50°C - Dimensions: 600x711x750 WxDxH mm - Weight: 35 kg **Art.: XEKPT-08HS-B**				
STANDS & WHEELS		**High Open stand with lateral supports** Dimensions: 594X546X738 WxDxH mm Pitch: 60 mm - Weight: 9 kg **Art.: XWKRT-08HS-H**	●	●	●	●		**Intermediate open stand with lateral supports** Dimensions: 594X546X559 WxDxH mm Pitch: 60 mm - Weight: 6 kg **Art.: XWKRT-06HS-M**	●	●	●	●
		Floor positioning stand Dimensions: 594X546X150 WxDxH mm Weight: 3 kg **Art.: XWKRT-00HS-F**	●	●	●	●		**Wheels kit with safety chains** For Models: XWKRT-06/08/HS-F/H/M - XEKPT-08EU-C - XEKPT-10EU-C. 4 wheels complete Kit: 2 wheels with brake 2 wheels without brake. H 110 mm **Art.: XUC012**	●	●	●	●
		Feet kit 2 brakets h100 to place the oven on tables and have easy access to clean under the oven. **Art.: XUC025**	●	●	●	●		**Feet kit for prover** For prover positioning. Complete kit composed by 4 adjustable feet. **Art.: XUC045**	●	●	●	–
HOODS		**Ventless Hood** Water connection required. Frequency: 50 / 60 Hz - Electrical power: 0,2 kW - Exhaust chimney diameter: 121 mm - Min. air flow: 550 m^3/h - Max. air flow: 750 m^3/h - Dimensions: 600x731x276 WxDxH mm - Weight: 21 Kg **Art.: XEKHT-HCHS**	●	●	●	–		**Waterless hood** Frequency: 50 / 60 Hz - Electrical power: 0,105 kW - Dimensions: 600x731x205 WxDxH mm - Weight: 15 Kg **Art.: XEKHT-ACHS**	●	●	●	●
		Built-in installation kit Hood with activated carbon filter. Only compatible with ARIANNA models. Dimensions: 600x697x100 WxDxH mm - Weight: 8,5 Kg **Art.: XWKHT-BCHS**	●	●	●	●		**Condenser** Voltage: 230 V- 1N - Frequency: 50 / 60 Hz Weight: 7 Kg **Art.: XEKCT-HCEH-M**	●	●	●	●
OTHER ACCESSORIES		**Double stack installation kit** Contains steel components, water drain and all the necessary fittings to install double-stack ovens. **XWKQT-00HS-E**	●	●	●	●						
		Water tank kit for oven/s placed on a table It requires the purchase of Art.XHC016 pump kit **Art.: XHC020**	●	●	●	–		**Water tank kit for oven/s placed on a stand** It requires the purchase of Art.XHC016 pump kit **Art.: XHC022**	●	●	●	–
		Water tank kit for oven placed on a prover It requires the purchase of Art.XHC016 pump kit and Art. XUC012 Wheels kit or XUC045 Feet kit **Art.: XHC024**	●	●	●	–		**Water tank to be placed on top of the oven.** Available only with ovens with pump kit. **Art.: XHC026**	●	●	●	–
		Buzzer kit It allows to increase the ring's intensity produced by the oven to inform you about the end of the baking. **Art.: XEC015**	●	●	●	●		**Pump kit** Without direct water supply, in case of MAXI. Link SOLUTION it is necessary to have a kit XHC016 for each oven and/or prover **Art.: XHC016**	●	●	●	–
RECOMMENDED INSTALLATION TOOLS – WATER TREATMENT		**Bakery.Pure filtering system** Permits to treat up to 1000 litres of water (depending on the water temporary hardness) **Art.: XHC010**	●	●	●	–		**Refill Bakery.Pure filtering system** **Art.: XHC011**	●	●	●	–
INTERNET CONNECTION	LONG Life 4	INTERNET CONNECTION To maintain the UNOX LONG.Life4 extended warranty on spare parts up to 4 years or 10000 running hours, your UNOX oven must be connected to the internet. BAKERLUX SHOP.Pro™ ovens can be connxected by Ethernet cable or WIFI connection.					**LAN kit**	**Art.: XEC011**	●	●	–	–
							Wi-Fi kit	**Art.: XEC012**	●	●	–	–

BAKING ESSENTIALS

FORO.BAKE
Perforated aluminium pan for pastry and bakery products;
h 15 mm.
Can only be ordered in multiples of 2 pieces.

600x400 **Art.: TG410**

460x330 **Art.: TG310**

FORO.BLACK
Non-stick perforated aluminium pan for pastry and bakery products; h 15 mm.
Can only be ordered in multiples of 2 pieces.

600x400 **Art.: TG430**

460x330 **Art.: TG330**

FAKIRO™
Alluminium plate with 2 sides: flat side to bake, toast and regenerate pizza, focaccia and bread. Ribbed side to bake, toast and regenerate frozen pizza and focaccia. The ribbed side allows to evacuate the extra humidity produced during the defrosting process; h 13 mm.

600x400 **Art.: TG440**

460x330 **Art.: TG335**

FAKIRO.GRILL
Non stick alluminium plate with 2 sides: flat side to bake, toast and fresh pizza, focaccia and bread. Ribbed side to bake, toast and regenerate frozen pizza and focaccia. The non-stick coating prevent burnt food stick on the tray. The ribbed side allows to evacuate the extra humidity produced during the defrosting process; h 13 mm.

600x400 **Art.: TG465**

-

PATENTED

BAGUETTE.GRID
Chromium grid for pre-cooked baguettes or midi-baguettes. The light structure permits huge amount of heat and air on the food for a quicker baking process;
GRP410: h 27 mm - GRP310: h 32 mm.

600x400 **Art.: GRP410**

460x330 **Art.: GRP310**

FORO.BAGUETTE
5 channels aluminium tray for pre-cooked frozen baguettes or midi-baguettes;
h 34 mm.

600x400 **Art.: TG445**

-

FORO.BAGUETTE.BLACK
5 channels non-stick aluminium tray for fresh baguettes or midi-baguettes;
h 24 mm.

600x400 **Art.: TG435**

-

BAKE.BLACK
Non-stick aluminum tray;
h 15,5 mm.
Can only be ordered in multiples of 2 pieces.

600x400 **Art.: TG460**

-

BAKE
Aluminium pan;
TG305: h 11 mm - TG405: h 15 mm.
Can only be ordered in multiples of 2 pieces.

600x400 **Art.: TG405**

460x330 **Art.: TG305**

STEEL BAKE
Stainless steel pan; h 20 mm.

600x400 **Art.: TG450**

-

PAN.FRY
Enamelled pan;
h 20 mm.

-

460x330 **Art.: TG350**

STEAM&FRY
Stainless steel grid for steaming and French fries;
h 30 mm.

600x400 **Art.: GRP420**

-

CHROMO.GRID
Flat chromium plated wire grid,
h 8,5 mm.

600x400 **Art.: GRP405**

460x330 **Art.: GRP305**

FORO.SILICO
Silicone coated perforated aluminium pan for pastry and bakery products;
h 9 mm.

600x400 **Art.: TG415**

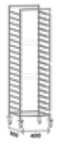
460x330 **Art.: TG315**

BAKE.SILICO
Silicon aluminium tray;
h 9 mm

600x400 **Art.: TG416**

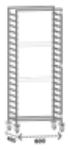
-

ACCESSORIES FOR TRAYS



Trays Trolley
Capacity: 18 400x600
Pitch: 80 mm
Dimensions: 526x695x1700 WxDxH mm
Weight: 15 Kg

400x600 **Art.: XTB0003**



Trays Trolley
Capacity: 18 600x400
Pitch: 80 mm
Dimensions: 726x495x1701 WxDxH mm
Weight: 15 Kg

600x400 **Art.: XTB0005**

CLEANING AGENT

SPRAY&Rinse
Spray detergent for BAKERLUX SHOP.Pro™ ovens. One box contains n° 12 x 750 ml spray bottles. Trash the bottle once you have used the product.

Art.: DB1044
Single box purchase
Multiple box purchase: 6 boxes, unit cost
Multiple box purchase: 30 boxes (full pallet), unit cost

FEATURES

● Standard ○ Optional – Not available	MASTER	TOUCH	LED	GO
COOKING METHODS				
Convection baking with adjustable temperature (30°C-260°C)	●	●	●	●
Convection baking with humidity and adjustable temperature (30°C-260°C)	●	●	●	–
Maximum preheating temperature 260°C	●	●	●	●
AUTOMATIC AND ADVANCE PROGRAMMING				
Cooking steps	9	9	3	3
QUICK PROGRAMS:	–	–	12	12
PROGRAMS:	896	99	99	99
PROGRAMS: names and pictures can be assigned to saved programmes	●	●	–	–
PROGRAMS: recipes can be saved with a name	●	●	–	–
MULTI.Time: it manages more than 10 timers to control different products being cooked simultaneously	●	–	–	–
UNOX INTELIGENT.PERFORMANCE TECHNOLOGIES				
ADAPTIVE.Cooking™ technology: bake a single tray or a full load with the same baking program and get the exact same results.	●	–	–	–
AUTO.Soft technology: controls the temperature to ensure total uniformity	●	–	–	–
SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use	●	–	–	–
AUTO.MATIC: automatic door opening, interrupting the baking process at just the right moment to guarantee excellent results.	●	●	–	–
UNOX INTENSIVE.COOKING TECHNOLOGIES				
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	●	●	●	–
AIR.Plus technology: multiple fans running in reverse	●	●	●	●
STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%)	●	●	●	–
DRY.Plus technology: It extracts humidity from the baking chamber	●	●	●	●
EFFICIENT.Power™: 300 seconds to go from 60 to 260°C.	●	●	●	●
EFFICIENT.Power™: ENERGY STAR certification	●	●	●	●
DATA DRIVEN COOKING TECHNOLOGIES				
Ethernet connection board to keep the oven connected to ddc.unox.com and UNOX App	○	○	–	–
DDC Stats: Oven usage and consumption reports.	●	–	–	–
BAKING STATIONS				
MAXI.LINK technology: It allows you to create units with two stacked ovens	●	●	●	–
THERMAL INSULATION AND SAFETY				
Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●	●	●
Protek.SAFE™ technology: the motor stops when the door is opened to limit energy loss	●	●	●	●
DOOR OPENING				
Manual vertically-opening door (up to down) (Only for CAMILLA and VITTORIA models)	–	●	●	●
Electromechanical and automatic horizontally-opening door (right-to-left; only for Matic versions)	●	●	–	–
Manual horizontally-opening door (right-to-left)	–	–	●	●
AUXILIARY FUNCTIONS				
Preheating temperatures up to 260°C that can be set by the user for each programme	●	●	●	●
It shows the remaining time for the baking programme currently in use	●	●	●	●
'INFINITE' continuous operation	●	●	●	●
It shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds	●	●	●	●
Temperature units shown in °C or °F	●	●	●	●
TECHNICAL DETAILS				
Tray supports in L-shaped sheet metal (Only for CAMILLA and VITTORIA models)	●	●	●	●
Tray supports in chrome-plated steel (Only for ELENA and ROSSELLA models)	●	●	●	●
Tray supports in chrome-plated steel with anti-tipping system (Only for STEFANIA and ARIANNA models)	●	●	●	●
Sealed control panel to avoid steam infiltrating the circuit board (IPX4)	●	●	●	●
Lightweight - Heavy Duty structure using innovative materials	●	●	●	●
Door open switch	●	●	–	–
Temperature limiter for safety	●	●	●	●
Easy-to-clean, openable internal glass panel (only for right-to-left door opening models)	●	●	●	●
Easy-to-clean internal glass panel (only for drop down opening models)	–	●	●	●

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