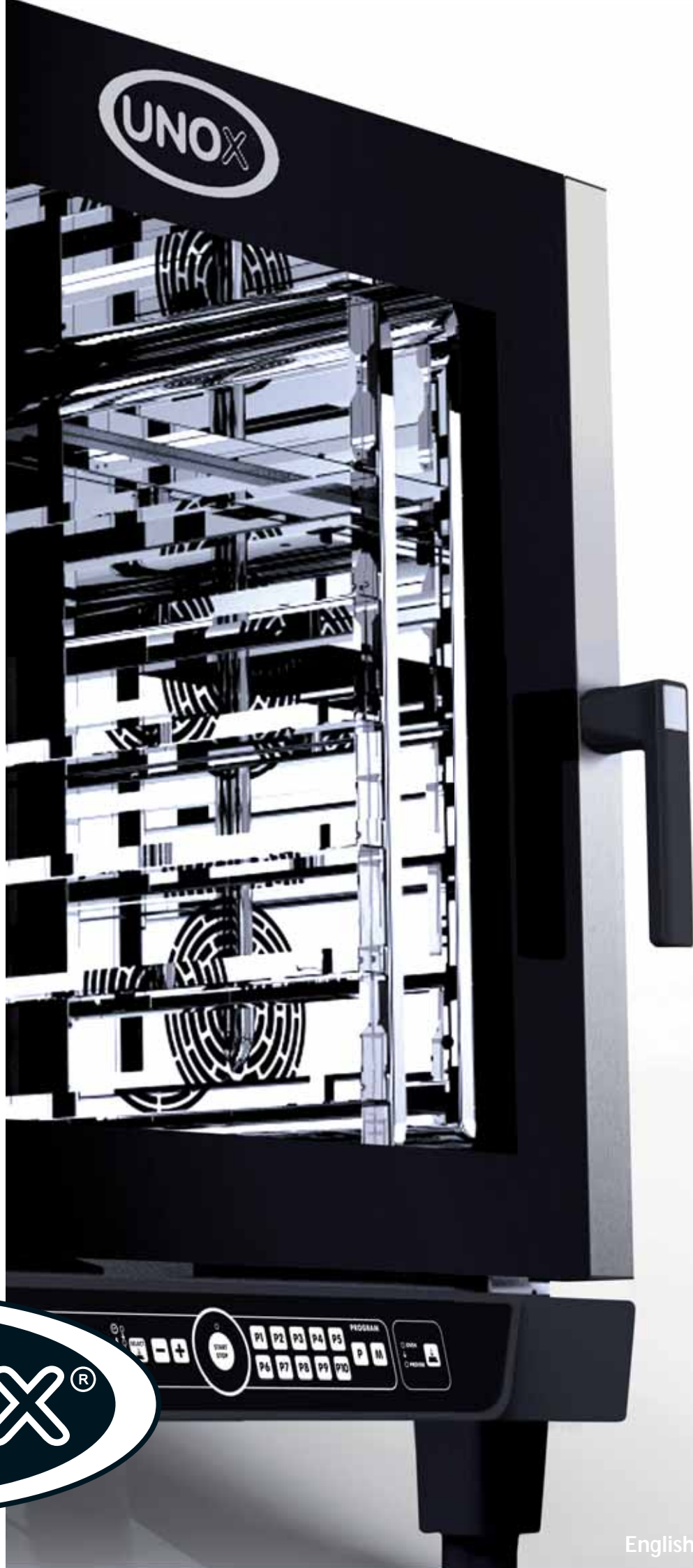


BakerLux™





Baking consistency. Delivered.

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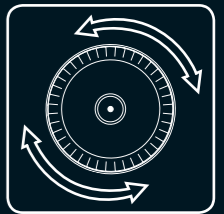
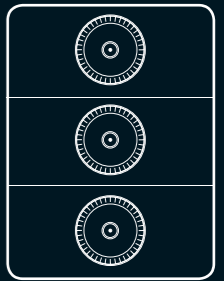
AIR.Plus

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.



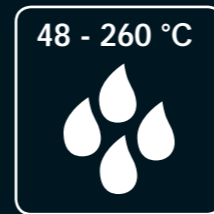
STEAM.Plus

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

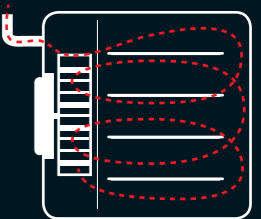
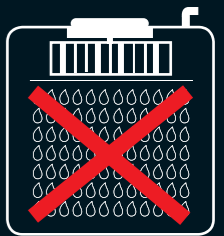
Texture and shape. Crunchy outside, soft inside.

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.





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
 Frequency: 50 / 60 Hz
 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



Proofer
 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: 860x636x780 WxDxH mm
 Weight: 27 Kg
Art.: XR 258



High open stand
 Dimensions: 844x665x672 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



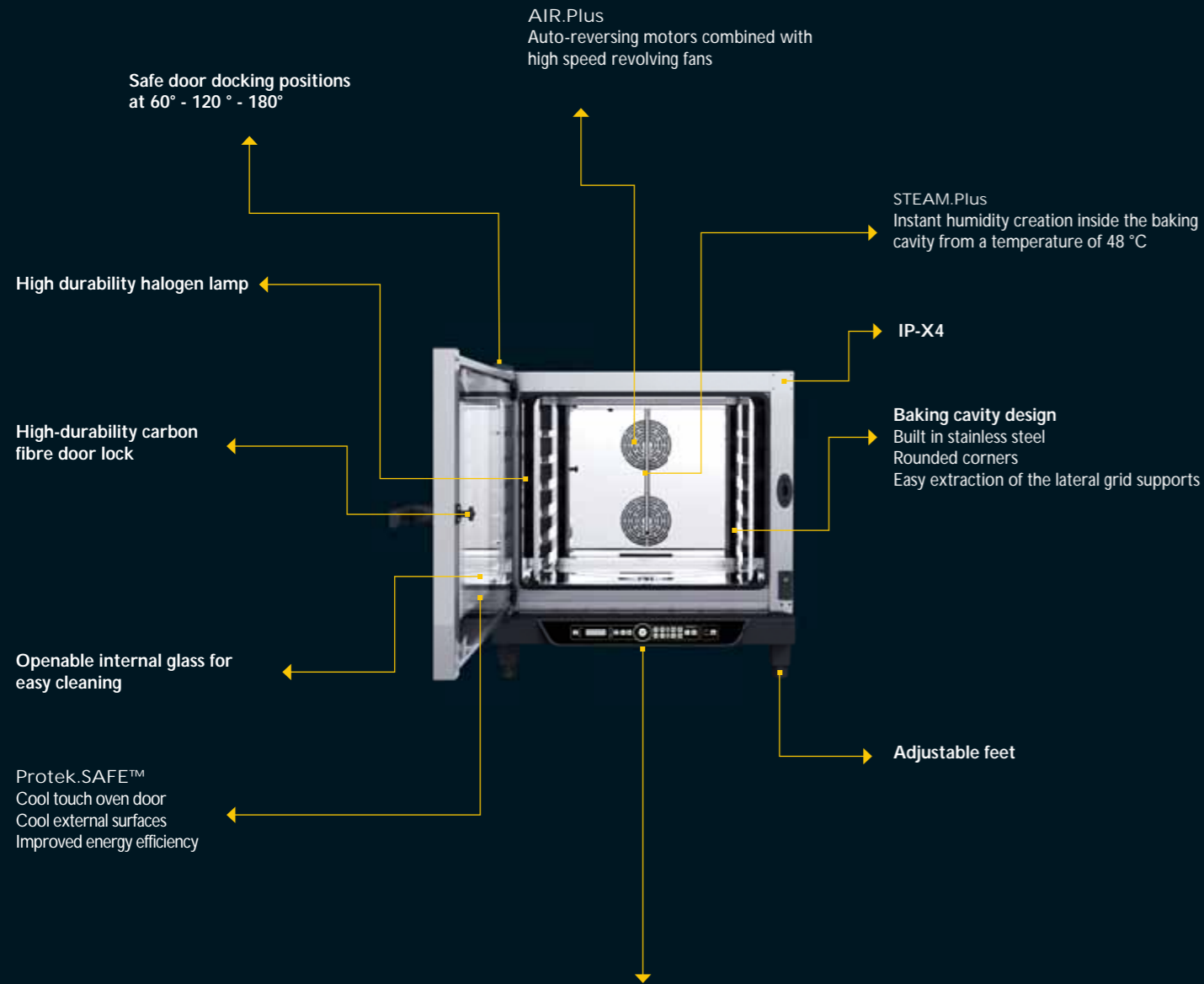
Wheels
 H: 105 mm
 4 wheels complete kit:
 2 wheels with brake - 2 wheels without brake.
Art.: XR 621



Shower kit
Art.: XC 202

Technical details

Features



Dynamic and Manual.

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



- 1 - Key to select baking step
- 2 - Baking step LED
- 3 - Display to visualize the baking parameters
- 4 - Baking time LED
- 5 - Baking temperature LED
- 6 - Humidity LED
- 7 - Fan LED
- 8 - Time, temperature, humidity and fan speed select key
- 9 - Baking parameters increase / decrease key
- 10 - START/STOP baking cycle
- 11 - Preset program selection keys
- 12 - Program menu recall key
- 13 - Program memorization key
- 14 - Key to select oven, proofer

- 1- Baking temperature LED
- 2- Baking time setting knob
- 3- Baking temperature setting knob
- 4- Humidity input setting knob
- 5- Slow fan speed activating button

■ Standard □ Optional - Not available

	Dynamic	Manual
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-heating	■	-
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	■	■
Openable 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	■	■

Sale Conditions: Delivery Terms EX - WORKS - Packaging included
THE PICTURES USED IN THIS CATALOGUE ARE ONLY A DEMONSTRATION OF THE PRODUCT.



OVENS PLANET®

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WARNING: All features indicated in this catalogue maybe subject to modification and could be changed without any advice.

English

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