



BAKERLUX SHOP.Pro™





BAKERLUX SHOP.Pro™

Intelligent perfection in baking and design.

Design and intelligence, the elegance of glass and the technology of touch controls, as well as the built-in internet connection. Everything you could possibly imagine in an oven is now in your hands. Created to be perfect. In every detail.

 Watch the "Perfection is now" video on the official UNOX YouTube channel

An oven like nothing you have ever seen.



BAKERLUX SHOP.Pro™

Modern design, unique performance.

BAKERLUX SHOP.Pro™ is the range of ovens designed for baking frozen baked foods in commercial spaces, where timing is crucial and volumes are vast.

Any mistake can cost you greatly, and every second counts. BAKERLUX SHOP.Pro™ ovens are the result of UNOX's years of research and experience in supermarket bakery departments, convenience stores and fast food chains.

They are designed for optimal performance in all working conditions and to be simple to use.

Using the latest smart technology, they provide the outlet with real support and can adapt to any working environment, be it behind the scenes in a prep room or in an open kitchen on the shop floor.

The 10, 6, 4 and 3-tray 600x400 models are the benchmark for any high-volume shop, whilst the 4 and 3-tray 460x330 models are perfectly suited to smaller shops with less available space.

The choice of four different control panel options means that there are more solutions available to you, so you can always find the BAKERLUX SHOP.Pro™ best suited to you.



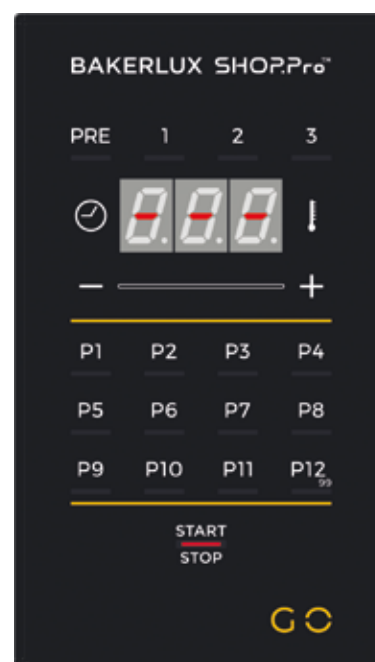
Watch the "Perfection is now" video
on the official UNOX YouTube channel



Easy, simple, quick and durable.

BAKERLUX SHOP.Pro™ GO is a pure convection oven. A tireless oven that was designed specifically for baking frozen croissants or for finishing prebaked frozen bread. Perfectly suited to the typical needs of cafés, snack bars, and smaller retail shops that don't need to bake delicate items.

BAKERLUX SHOP.Pro™ GO doesn't require water supply and is specifically equipped for the installation of the BAKERLUX SHOP.Pro™ waterless hood to reduce baking odours, allowing them to be installed anywhere in the shop.



BAKING PARAMETERS



3 BAKING STEPS



0 - inf TIMER



50 - 260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO-SOFT



SMART-PREHEATING



AUTO-MATIC



DATA DRIVEN COOKING

QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



PRECONFIG. WI-FI & LAN



MULTI-TIME



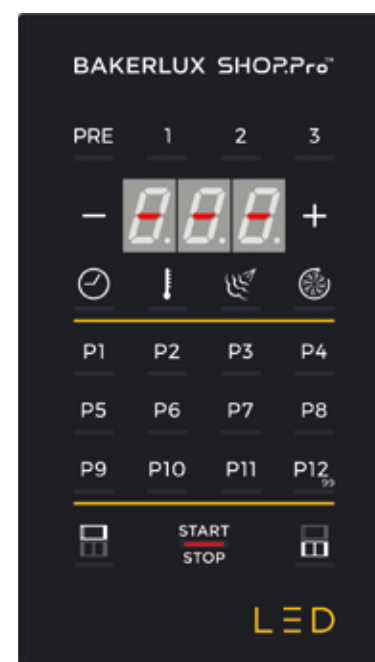
AUTOMATIC BAKING



LED

Add moisture to your baking, in an elegant and minimal way.

The BAKERLUX SHOP.Pro™ LED model is the first port of call for anyone who needs an easy-to-use convection oven that also gives you the option of adding humidity during the baking cycle as well as reducing fan speed to facilitate baking even the most delicate and critical items, such as large frozen loaves of bread, or frozen puff pastry products. The ability to control the BAKERLUX SHOP.Pro™ Prover from the control panel allows the oven to be stacked on top of it, creating a complete baking station. The hoods available for the BAKERLUX SHOP.Pro™ LED model are the water-supply-connected high-filtration steam-condensing BAKERLUX SHOP.Pro™ ventless hood or the BAKERLUX SHOP.Pro™ waterless hood, which requires no water supply.



BAKING PARAMETERS



3 BAKING STEPS



0 - inf TIMER



50 - 260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO SOFT



SMART PREHEATING



AUTO MODE



DATA DRIVEN COOKING

QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



PRECONFIG. WI-FI & LAN



MULTI-TIME



AUTOMATIC BAKING



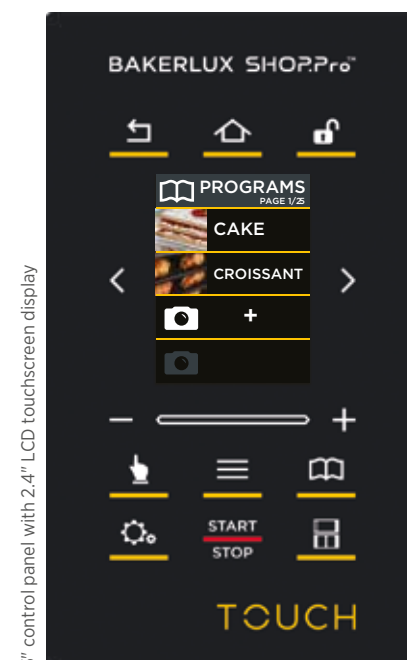
TOUCH

That little extra touch that helps make the difference. And it shows.

The BAKERLUX SHOP.Pro™ TOUCH model offers all the advantages of a 2.4" LCD display that allows you to store and name baking programs with pictures, as well as offering quick and intuitive programming.

It is available with either a drop down door or in the Matic version, with a side opening door that opens automatically when the baking cycle is complete. The optional internet connection allows you to check actual use and remotely control every oven in every one of your shops directly from your PC or smartphone.

The BAKERLUX SHOP.Pro™ TOUCH is specifically equipped for the installation of the BAKERLUX SHOP.Pro™ ventless or waterless hoods and for controlling the prover directly from the oven's control panel.



5" control panel with 2.4" LCD touchscreen display

BAKING PARAMETERS



9 BAKING STEPS



0 - inf TIMER



50 - 260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO-SOFT



SMART-PREHEATING



AUTO-MATIC



DATA DRIVEN COOKING

QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



PRECONFIG. WI-FI & LAN



MULTI-TIME



AUTOMATIC BAKING



MASTER

The ultimate technology for perfect results, every time.

The MASTER control panel is the highest level of technological evolution that excels in baking performance, automatic programs, artificial intelligence and internet connection. The BAKERLUX SHOP.Pro™ MASTER, with its 6" control panel, is equipped with CHEFUNOX automatic baking programs, MULTI.Time technology - allowing you to bake up to 10 different item types at the same time - and the READY.Bake function, allowing even users with no experience to get perfect results.

AUTO.Matic intelligent automatic door opening as standard, DDC.Stats report with usage statistics directly viewable from the display, and an optional Internet connection allowing you to remotely control your ovens from your PC and smartphone. Ventless hood, waterless hood and prover all controllable from the display.



6" control panel with 5" LCD touchscreen display

BAKING PARAMETERS



9 BAKING STEPS



0 - inf TIMER



50 - 260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE



ADAPTIVE.COOKING



AUTO.SOFT



SMART.PREHEATING



AUTO.MATIC



DATA DRIVEN COOKING

QUICK FUNCTIONS



896 PROGRAMS



PROVER CONTROL



PRECONFIG. WI-FI & LAN



MULTI.TIME



AUTOMATIC BAKING

Unox Intelligent Performance

Smart baking. Guaranteed results.

Achieving identical results for each load requires control, intelligence and expertise. Every detail counts: what happens before and during baking, the various load quantities, food whose properties vary with the seasons and the unique manual techniques of each member of your team.

For example?

Baking multiple trays requires more time than for just one or two: the door remains open for longer and the consequent drop in temperature is greater.

The oven must begin baking at a lower temperature and bake a higher quantity of food, for which more time is required to achieve the correct working conditions.

In addition, the humidity emitted by the fully-loaded oven is greater than a partial load, and if the door is opened unexpectedly, it significantly alters all the parameters of the baking process.

Achieving repeatable results requires continual supervision, monitoring of every detail and immediate intervention.

In a few words: control, intelligence and expertise.

Exactly what your BAKERLUX SHOP.Pro™ MASTER oven, with UNOX INTELLIGENT.Performance technology provides.



ADAPTIVE.COOKING™

Perfect results. Every time.

The ADAPTIVE.Cooking™ technology transforms your oven into an intelligent tool capable of interpreting your settings and understanding your desired result.

Using its sensors, the BAKERLUX SHOP.Pro™ MASTER registers changes in temperature, estimates the amount of food actually being cooked, and automatically adjusts the baking process by tweaking the time and temperature as needed, guaranteeing you perfect, identical results with every batch. Textbook results, no matter what the conditions.

AUTO.SOFT

Gentle baking function.

A sharp increase in temperature in the presence of delicate products and in high oven load capacity conditions can compromise the uniformity of the overall result.

When AUTO.Soft is activated, BAKERLUX SHOP.Pro™ MASTER automatically regulates the rise in temperature according to what the sensors detect to make it gentler and guarantee an optimal distribution of heat inside each pan in the oven. Because every detail counts when your requirements take pride of place.

SMART.PREHEATING

Intelligent preheating.

Correctly preheating the oven creates the ideal conditions to optimise baking from the very first moments once the door is closed. The BAKERLUX SHOP.Pro™ MASTER oven, equipped with SMART.Preheating technology, automatically sets the best temperature and preheating time according to the parameters of the chosen baking process and to what has occurred in previous hours.

Should you need to quickly go from a high baking temperature to a lower one, it automatically engages the cooling system before signalling that it is ready.

As always, to guarantee you maximum repeatability of results at all times of the day and energy savings up to 20% compared to manual preheating.

AUTO.MATIC

Automatic door opening.

Commercial spaces can often be noisy and fast-paced, making constant supervision of the baking process difficult: it is entirely possible that, at times, nobody notices that the oven has finished baking, meaning that the food stays inside for a few minutes too long, ruining all the hard work and investment you put into ensuring that every batch comes out perfect.

BAKERLUX SHOP.Pro™ MASTER and TOUCH are always focused on giving you perfect results: thanks to their AUTO.Matic technology, they automatically open the door, interrupting the baking process at just the right moment to guarantee excellent results, even when you find yourself distracted.

WITHOUT ADAPTIVE. COOKING™

The quantity of food in the oven has an effect on the final result: a program set for a single tray will not be sufficient to cook a full load and, viceversa, a program set for a full load will overbake a single-tray load.

WITH ADAPTIVE. COOKING™

ADAPTIVE.Cooking™ technology recognises the quantity of food in the cooking chamber and automatically optimises the time, temperature and climatic conditions.

OPTIMAL SETTINGS FOR A HALF LOAD

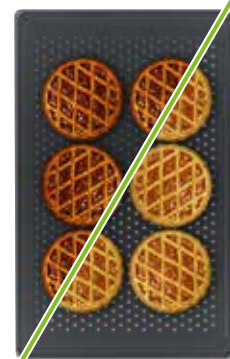
TARTS

PRE 200°C
 20 mins
 165 °C

WITHOUT ADAPTIVE. COOKING™

Baking time: **20 mins**
 Actual average temperature: **185°C**

RESULT WITH A SINGLE TRAY



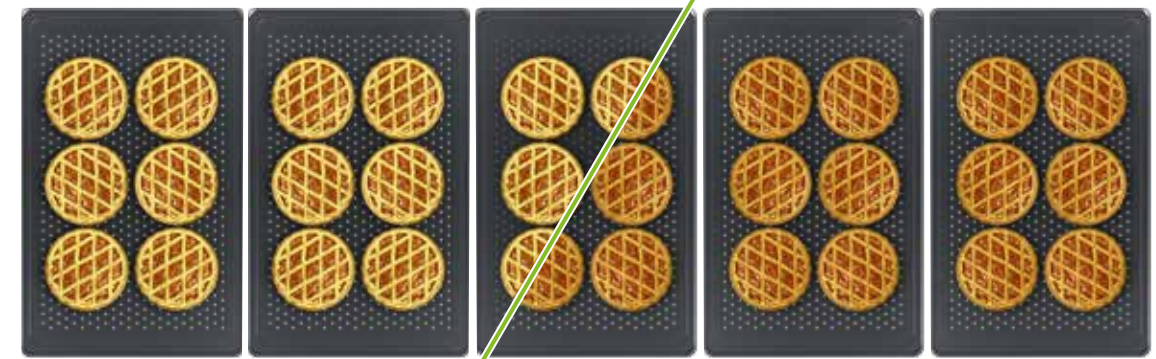
WITH ADAPTIVE. COOKING™

Baking time: **18 mins**
 Actual average temperature: **165°C**

RESULT WITH FULL LOAD

WITHOUT ADAPTIVE. COOKING™

Baking time: **20 mins**
 Actual average temperature: **155°C**



WITH ADAPTIVE. COOKING™

Baking time: **23 mins**
 Actual average temperature: **165°C**

WITHOUT AUTO.MATIC

When the items have finished baking, timely manual intervention is necessary to immediately remove all the trays from the oven in order to avoid having the residual heat from the oven chamber continue to bake the product, burning it. The humidity can also ruin its structure and fragrance.

WITH AUTO.MATIC

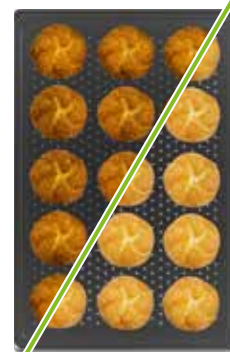
Thanks to AUTO.Matic technology, the door opens automatically once the baking cycle has finished, allowing the residual heat to escape from the baking chamber, thus removing the risk of it ruining the product. Manual intervention is no longer necessary.

BREAD

25 mins
 180 °C
 20%

WITHOUT AUTO.MATIC

Delay in opening the door after baking cycle: **High risk.**

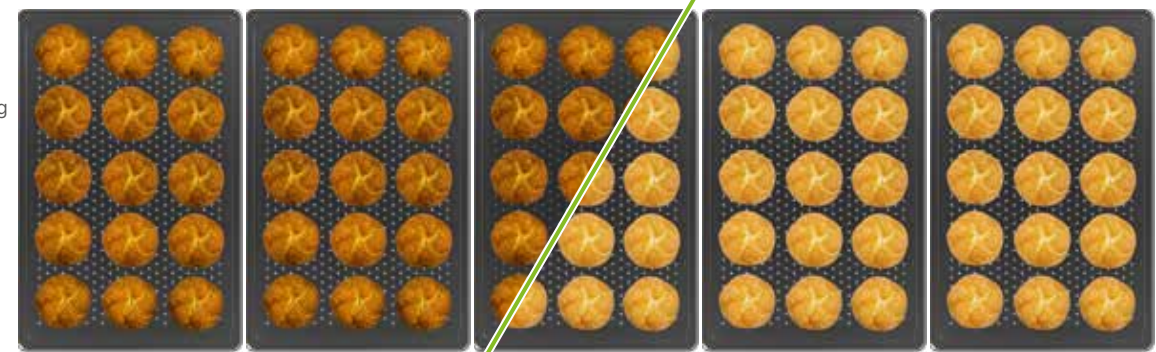


WITH AUTO.MATIC

Delay in opening the door after baking cycle: **No risk.**

WITHOUT AUTO.MATIC

Delay in opening the door after baking cycle: **High risk.**



WITH AUTO.MATIC

Delay in opening the door after baking cycle: **No risk.**

WITHOUT AUTO.SOFT

The change from one baking step to a next one at a much higher temperature will cause a rapid increase in temperature that can be aggressive toward delicate products: the result can be uneven and far from perfect.

WITH AUTO.SOFT

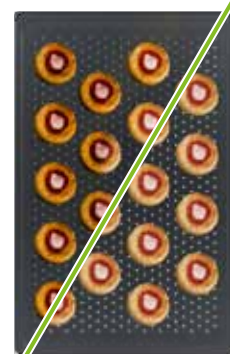
The AUTO.Soft function manages the rise in temperature, making it more delicate in order to maintain uniformity throughout every part of every tray.

MINI PIZZAS STEP 1/2

5 mins
 145 °C
 20%

WITHOUT AUTO.SOFT

Temperature increase time **145°C-180°C: 1 min**

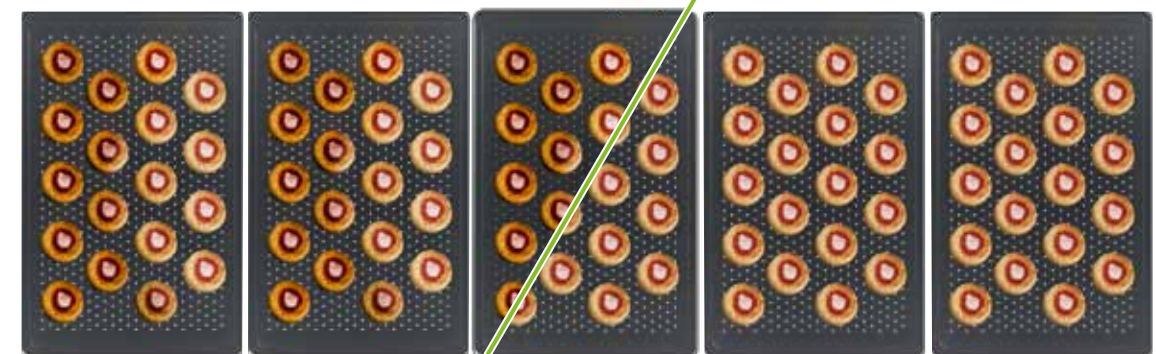


WITH AUTO.SOFT

Temperature increase time **145°C-180°C: 4 mins**

WITHOUT AUTO.SOFT

Temperature increase time **145°C-180°C: 2 mins**



WITH AUTO.SOFT

Temperature increase time **145°C-180°C: 7 mins**

STEP 2/2

15 mins
 180 °C
 0%

WITHOUT SMART.PREHEATING

The oven preheats to the set temperature without taking into account how the oven has been used before that baking program, with the risk of not being hot enough for the first baking program of the day, or wasting energy during the preheating phase when the baking chamber has already accumulated sufficient heat during previous baking programs.

WITH SMART.PREHEATING

SMART.Preheating recognizes the activity that the oven has carried out before the baking program starts and intelligently adjusts the preheating accordingly: making it more intense with the first bake in the morning when the oven is cold, and reducing it or even skipping it should the oven chamber already be hot enough to start baking right away. This leads to always perfect baking results while saving time and energy.

CROISSANTS

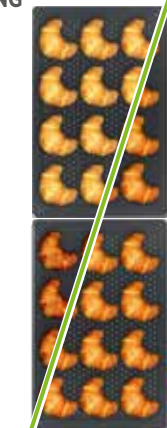
PRE 190°C
 18 mins
 165 °C



WITHOUT SMART.PREHEATING

Preheating time: **6 mins**
 Temp. of steel in chamber after preheating: **100°C**

Preheating time: **6 mins**
 Temp. of steel in chamber after preheating: **190°C**



WITH SMART.PREHEATING

Preheating time: **9 mins**
 Temp. of steel in chamber after preheating: **165°C**

Preheating time: **0 mins**
 Temp. of steel in chamber after preheating: **165°C**

WITHOUT SMART.PREHEATING

Preheating time: **6 mins**
 Temp. of steel in chamber after preheating: **100°C**

Preheating time: **6 mins**
 Temp. of steel in chamber after preheating: **190°C**



WITH SMART.PREHEATING

Preheating time: **9 mins**
 Temp. of steel in chamber after preheating: **165°C**

Preheating time: **0 mins**
 Temp. of steel in chamber after Preheating: **165°C**

DDC - Data Driven Cooking

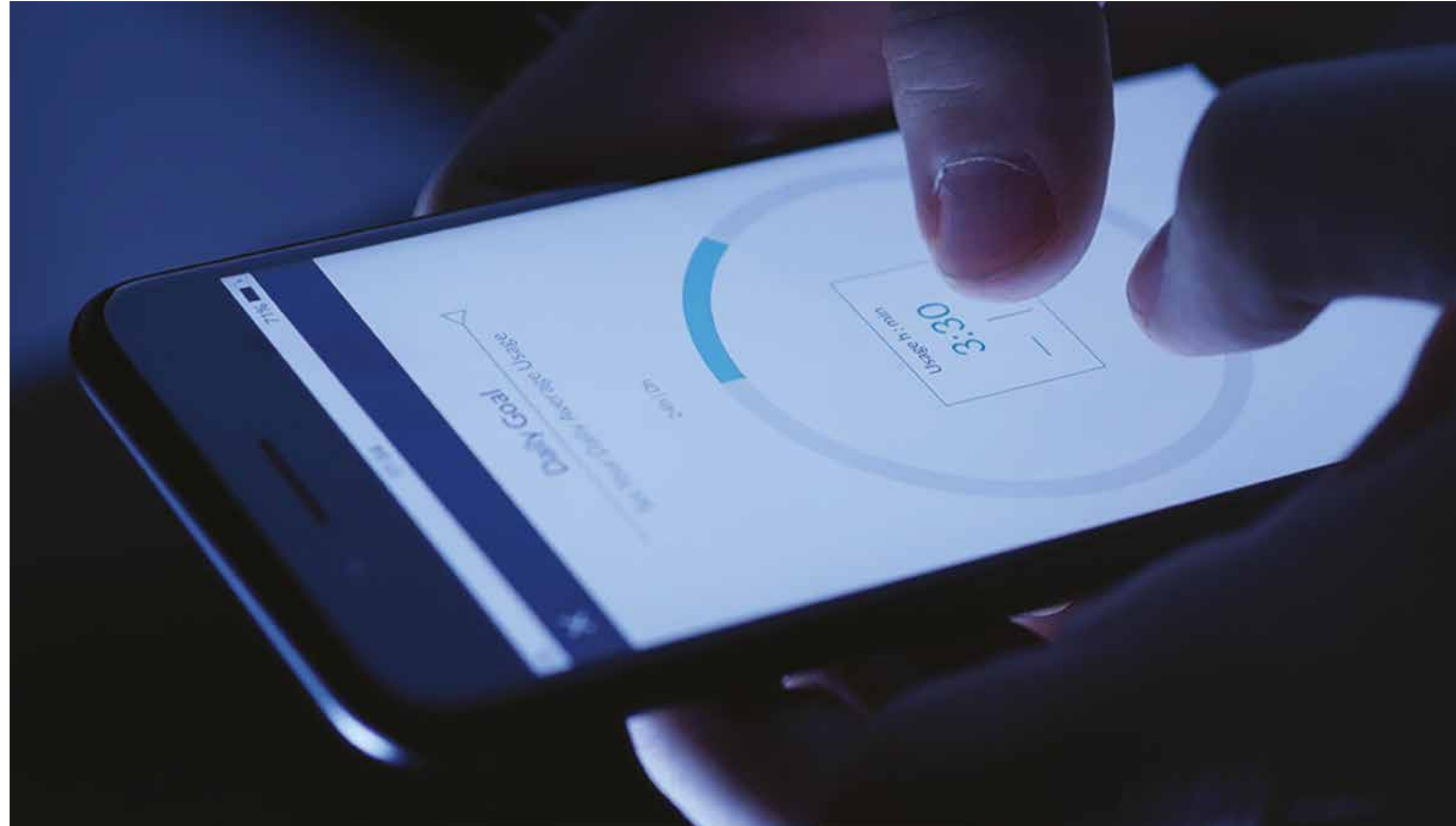
Your oven is unique, intelligent, and connected.

Data Driven Cooking artificial intelligence technology is designed to help you take advantage of the full potential of UNOX's BAKERLUX SHOP.Pro™ ovens: it collects data, processes information, analyses usage patterns and provides you with a daily report, and connects to the cloud to identify and offer you recipes and tips that are customised for your actual needs which translate directly into new dishes for your menu.

With Data Driven Cooking, UNOX's BAKERLUX SHOP.Pro™ ovens become much more than just baking equipment. They become real partners that contribute to building your success.

Data Driven Cooking technology is available for BAKERLUX SHOP.Pro™ MASTER and TOUCH ovens.

Data Driven Cooking.
Closer to you, closer to your success.



 Watch the "Data Driven Cooking" video



Innovation award

HOST 2017
**SMART
LABEL**

DDC.Unox and DDC.App Everything just a click away.

Through the ddc.unox.com internet portal and the DDC.UNOX app, you can control any BAKERLUX SHOP.Pro™ MASTER and TOUCH oven that is connected directly to your computer or smartphone.

You can monitor its real-time operating status, collect and analyse months of usage and HACCP data, create recipes from your computer and send them to all your connected ovens with just a simple click.

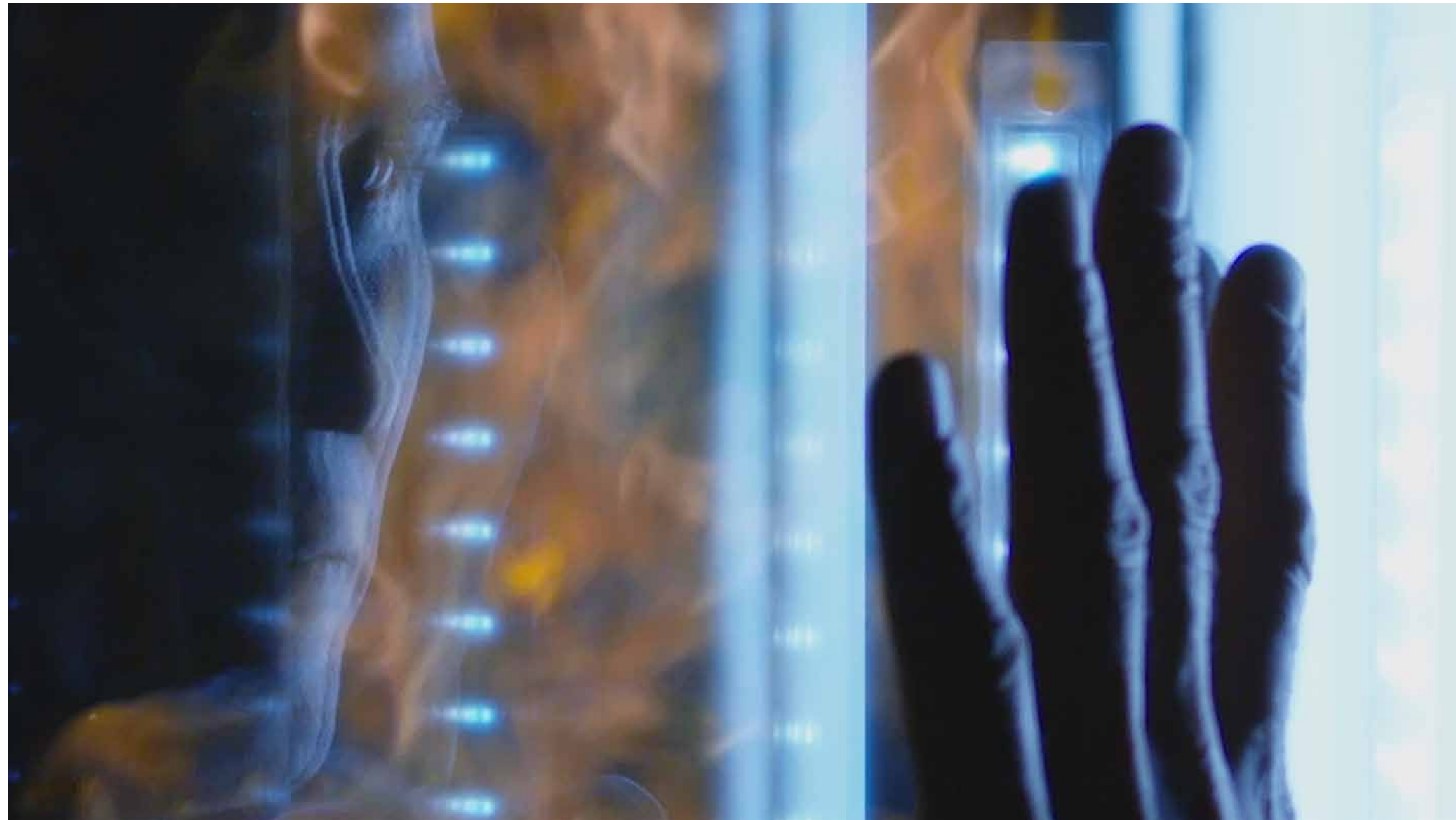
DDC.Stats Monitored for constant improvement.

The BAKERLUX SHOP.Pro™ MASTER ovens monitor and analyse water and energy consumption levels, record baking times, and measure how long the door stays open: the DDC.Stats function on the control panel translates this data into clear, valuable, useful information that helps you to identify any room for improvement and completely eliminate waste, thereby increasing your daily profit.

Unox Intensive Cooking

You've chosen not to settle for less. Maximum baking efficiency.

Bake to perfection, sell, repeat. All day, every day. For the tight schedule of a commercial space whose core business is selling baked goods, the priorities are high quality standards, repeatable results, speed of execution, energy savings and reliability. This was what we aimed for and this what we have made possible. UNOX INTENSIVE.Cooking means maximum baking efficiency to maximise production and variety of range. With the assurance of an ENERGY STAR certified product. Certify your success.



DRY.Plus

Extracting humidity for maximum flavour.

When baking leavened goods, the presence of humidity during the final stages of baking can compromise the achievement of your desired result. DRY.Plus technology expels humid air from the baking chamber, be it moisture released from the products being baked or any that was generated by the STEAM.Plus system during a previous use. By doing so, DRY.Plus technology helps the internal structure of the product to form properly, guaranteeing a texture that remains the same even hours after it has finished baking. Get used to doing great things.

STEAM.Plus

On-demand humidity for perfect baking.

When baking frozen baked goods, effectively using humidity helps to develop both the internal structure and the golden crust on the outside of the product. STEAM.Plus technology allows you to instantly create humidity inside the baking chamber, from a temperature of 90°C up to 260°C, for excellent results with every batch.

AIR.Plus

Transmit, unite, transform.

AIR.Plus technology guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray, for all trays being baked. Thanks to AIR.Plus, once baked, your foods will be evenly coloured on the outside and their integrity and texture will remain intact for many hours afterwards. With the BAKERLUX SHOP.Pro™ MASTER, TOUCH and LED, you can choose two different fan speeds, allowing you to bake both lighter and heavier products: no need to limit the variety of your range.

EFFICIENT.Power

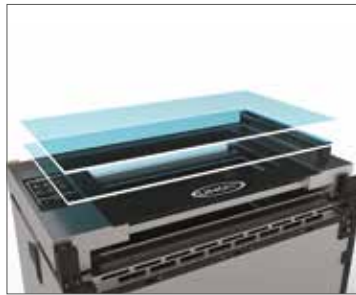
Power and efficiency.

The BAKERLUX SHOP.Pro™ represents a guarantee of maximum performance and efficiency. Maximum speed in reaching temperature and precision in maintaining it, energy savings guaranteed by a low-e glass lining, and high-performance insulation materials. In figures? 300 seconds to go from 60 to 260°C. Best-in-class convection operation efficiency, ENERGY STAR certified.

The details make all the difference. And you know it.

BAKERLUX SHOP.Pro™

Drop down or side opening doors.
For any space and any use.



DOUBLE GLASS



EASY TO CLEAN INTERNAL GLASS



TOUCH SCREEN PANEL FOR MASTER AND TOUCH



MULTIFAN SYSTEM



100% STAINLESS STEEL STRUCTURE



LED LIGHTING



DROP DOWN DOOR OPENING (for Rossella, Elena, Arianna and Stefania models, TOUCH, LED and GO versions)



HIGH-PERFORMANCE INSULATION MATERIALS



IPX4 PROTECTION CLASS



WI-FI/LAN CONNECTION READY



RIGHT-TO-LEFT DOOR OPENING (for Camilla and Vittoria ovens and for all other MASTER.Matic and TOUCH.Matic models)



SOFT-CLOSE DOOR



USB PORT - UPLOAD/DOWNLOAD DATA

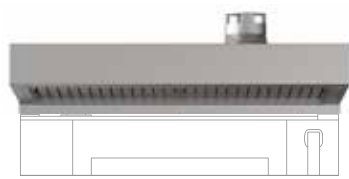


ERGONOMIC HANDLE

Find out more. Watch the "Perfection is now" video on UNOX's official YouTube channel



Certified Ventless Hood



The UNOX steam condensing hood is an ideal solution for installing your BAKERLUX SHOP.Pro™ MASTER, TOUCH or LED oven anywhere in your shop, even far away from or without* a ceiling-mounted ventilation hood.

Inside is a self-cleaning filter which removes both the smells and the latent and perceptible heat from the fumes expelled by the vent, with no need to maintain or clean the filter.

UNOX hoods maintain the style and design of the oven itself, blending the combination into one strong, quiet and effective system.

*subject to verification and approval by authorities and local regulations

Waterless Hood



Ventless hoods must be connected to a source of water, but water pipes are not always available in all shops or departments.

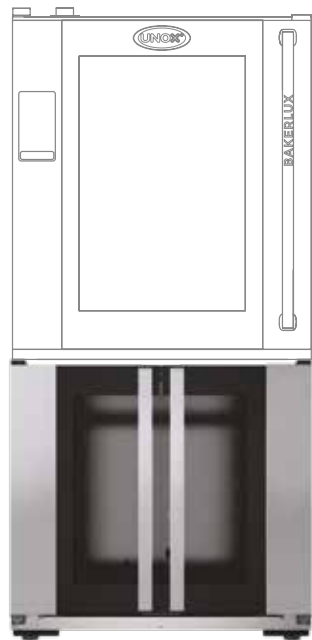
The UNOX waterless hood for BAKERLUX SHOP.Pro™ is designed to satisfy this need, and is capable of condensing odours from bakery operations without the use of water.

The waterless hood can be installed on all versions of the BAKERLUX SHOP.Pro™ and requires no water to function.



Production without interruptions.

It takes care of your products.



The provers for the BAKERLUX SHOP.Pro™, available for the MASTER, TOUCH and LED versions, accurately control the temperature and humidity throughout every moment of the proving process, producing consistent results that are always faithful to tradition.

The BAKERLUX SHOP.Pro™ provers allow you to set your desired humidity percentage inside the proving chamber in order to obtain perfect results every time, for every recipe.



BAKING ESSENTIALS

The Baking Essentials collection of trays are the best tool you can have to take full advantage of the baking technology of your BAKERLUX SHOP.Pro™. Each tray has specific characteristics that are conceived, designed and created for specific purposes. The perfect tray for excellent results.



BAKING

FORO.BAKE

Perforated aluminium pan.



IDEAL FOR:

- Pastry
- Cakes
- Baking on silicon mats

ADVANTAGES

- Perforated surface to allow better transpiration of moisture
- Ultra low edge for maximum baking uniformity

FORO.BLACK

Non-stick perforated aluminium pan.



IDEAL FOR:

- Croissants
- Fresh bread
- Danish pastries
- Pastry

ADVANTAGES

- Baking parchment is not required
- Ultra low edge for maximum baking uniformity

FAKIRO™

12mm thick aluminium plate, flat on one side and ribbed on the other for dual use.



IDEAL FOR:

- Pizza
- Focaccia
- Bread
- Sandwiches

ADVANTAGES

- Focaccias and sandwiches heated in just 3 minutes
- 13mm thick for stone baked effect

BAKING

FAKIRO.GRILL

12mm non-stick aluminium plate, flat on one side and ribbed on the other for dual use.



IDEAL FOR:

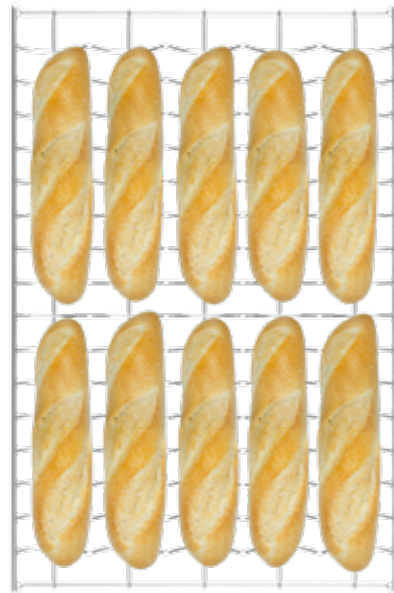
- Pizza
- Focaccia
- Bread
- Sandwiches

ADVANTAGES

- Pizza with a crisp base ready in just 4 minutes
- 13mm thick for stone baked effect

BAGUETTE.GRID

Ultralight chromium plated tray to bake 5 large baguettes.



IDEAL FOR:

- Frozen baguettes
- Frozen sandwich baguettes

ADVANTAGES

- Bake up to 10 mini-baguettes in 18 minutes
- Maximum heat distribution for quick baking

BAKE.BLACK

Non-stick aluminium pan.



IDEAL FOR:

- Croissants
- Danish pastries
- Pastry

ADVANTAGES

- Baking parchment is not required
- Ultra low edge for maximum baking uniformity

FORO.BAGUETTE BLACK

Non-stick aluminium perforated tray with 5 channels to bake baguettes.



IDEAL FOR:

- Fresh baguettes
- Fresh sandwich baguettes

ADVANTAGES

- 5 perfectly separate and uniform baguettes
- Quick and easy cleaning operations

BAKE

Aluminium tray.



IDEAL FOR:

- Pastry
- Cakes
- Baking on silicon mats

ADVANTAGES

- Thin tray for rapid heat exchange
- Ultra low edge for maximum baking uniformity

BAKING ESSENTIALS.

Like having an extra pair of hands.

BAKING ESSENTIALS

FORO.BAKE



AVAILABLE IN SIZES:

- 600X400 Art.: TG 410
- 460X330 Art.: TG 310

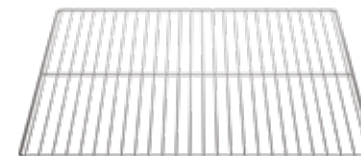
FAKIRO™



AVAILABLE IN SIZES:

- 600X400 Art.: TG 440
- 460X330 Art.: TG 335

CHROMO.GRID



AVAILABLE IN SIZES:

- 600X400 Art.: GRP 405
- 460X330 Art.: GRP 305

FORO.BAGUETTE BLACK



- 600X400 Art.: TG 435

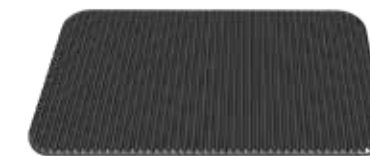
FORO.BLACK



AVAILABLE IN SIZES:

- 600X400 Art.: TG 430
- 460X330 Art.: TG 330

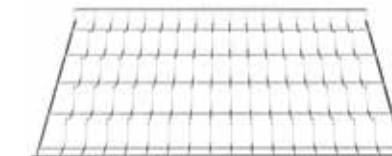
FAKIRO.GRILL



AVAILABLE IN SIZES:

- 600X400 Art.: TG 465

BAGUETTE.GRID



AVAILABLE IN SIZES:

- 600X400 Art.: GRP 410
- 460X330 Art.: GRP 310

FORO.BAGUETTE



- 600X400 Art.: TG 445

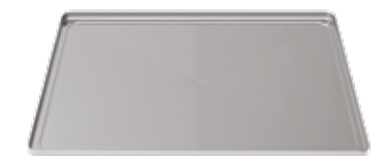
STEEL.BAKE



AVAILABLE IN SIZES:

- 600X400 Art.: TG 450

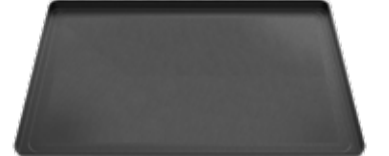
BAKE



AVAILABLE IN SIZES:

- 600X400 Art.: TG405
- 460X330 Art.: TG305

BAKE.BLACK



AVAILABLE IN SIZES:

- 600X400 Art.: TG460



UNOX.Care Program

Protect the performance you deserve.

The UNOX.Pure filter reduces the quantity of substances in the water which contribute to the formation of lime scale and/or rust inside the baking chamber, a known cause of malfunctioning and breakdown. The UNOX filters are easy to install in any BAKERLUX SHOP.Pro™ oven or stack. For the larger ovens, Camilla and Vittoria, Unox recommends UNOX.Pure, whilst for smaller ovens, Bakery.Pure is sufficient to guarantee - in most applications - a year of worry-free work.

The MASTER and TOUCH control panels monitor the quantity of water filtered by the Bakery.Pure and UNOX.Pure systems and automatically notify you when the time has come to replace the filter, optimising its use.



UNOX.Pure
Art.: XHC003



Bakery.Pure
Art.: XHC010

A truly excellent line.

DROP DOWN DOOR OPENING

4 600x400 3 600x400 4 460x330 3 460x330



MATIC RIGHT-TO-LEFT AUTOMATIC DOOR OPENING

10 600x400 6 600x400 4 600x400 3 600x400 4 460x330 3 460x330



MASTER



	ROSSELLA	ELENA	ARIANNA	STEFANIA	CAMILLA.MATIC	VITTORIA.MATIC	ROSSELLA.MATIC	ELENA.MATIC	ARIANNA.MATIC	STEFANIA.MATIC
Type of opening					XEFT-10EU-EMRV	XEFT-06EU-EMRV	XEFT-04EU-EMRV	XEFT-03EU-EMRV	XEFT-04HS-EMRV	XEFT-03HS-EMRV
Type of closing					Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left
Distance between trays					Electric closing	Electric closing	Electric closing	Electric closing	Electric closing	Electric closing
Frequency					75mm	75mm	75mm	75mm	75mm	75mm
Voltage					50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Electrical capacity					400 V - 3N	400 V - 3N	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Dimensions WxDxH (mm)					15.5 kW	10.3 kW	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Weight					800x811x952	800x811x682	800x811x502	800x811x427	600x669x502	600x669x427
					96 kg	72 kg	57 kg	46 kg	39 kg	36 kg

TOUCH



Type of opening					XEFT-10EU-ETRV	XEFT-06EU-ETRV	XEFT-04EU-ETRV	XEFT-03EU-ETRV	XEFT-04HS-ETRV	XEFT-03HS-ETRV
Type of closing					Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left
Distance between trays					Electric closing	Electric closing	Electric closing	Electric closing	Electric closing	Electric closing
Frequency					75mm	75mm	75mm	75mm	75mm	75mm
Voltage					50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Electrical capacity					400 V - 3N	400 V - 3N	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Dimensions WxDxH (mm)					15.5 kW	10.3 kW	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Weight					800x811x952	800x811x682	800x811x502	800x811x427	600x669x502	600x669x427
					96 kg	72 kg	57 kg	46 kg	39 kg	36 kg

TOUCH



	XEFT-04EU-ETDV	XEFT-03EU-ETDV	XEFT-04HS-ETDV	XEFT-03HS-ETDV
Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
Type of closing	Manual	Manual	Manual	Manual
Distance between trays	75mm	75mm	75mm	75mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	57kg	46kg	39kg	36 kg

LED



	XEFT-04EU-ELDV	XEFT-03EU-ELDV	XEFT-04HS-ELDV	XEFT-03HS-ELDV
Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
Type of closing	Manual	Manual	Manual	Manual
Distance between trays	75mm	75mm	75mm	75mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	57kg	46kg	39 kg	36 kg

GO



	XEFT-04EU-EGDN	XEFT-03EU-EGDN	XEFT-04HS-EGDN	XEFT-03HS-EGDN
Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
Type of closing	Manual	Manual	Manual	Manual
Distance between trays	75mm	75mm	75mm	75mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	57kg	46kg	39 kg	36 kg

Note:

Door opening from left to right: example of code XEFT-10EU-EMLV (L= left) (R= right)

Ask for more

600X400

460X330

HOODS



HOOD WITH STEAM CONDENSER

Compatible with: MASTER, TOUCH and LED.
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
Art.: XEKHT-HCEU

HOOD WITH STEAM CONDENSER

Compatible with: MASTER, TOUCH and LED.
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: 600x731x276 WxDxH mm
Art.: XEKHT-HCHS



WATERLESS HOOD

Compatible with: MASTER, TOUCH, LED and GO.
Frequency: 50 / 60 Hz
Electrical power: 0,1 kW
Dimensions: 800x863x205 WxDxH mm
Art.: XEKHT-ACEU

WATERLESS HOOD

Compatible with: MASTER, TOUCH, LED and GO.
Frequency: 50 / 60 Hz
Electrical power: 0,1 kW
Dimensions: 600x731x205 WxDxH mm
Art.: XEKHT-ACHS

PROVERS



PROVER

Compatible with: MASTER, TOUCH and LED.
Capacity: 8 600x400
Voltage: 220-240V-1PH+N+PE
Frequency: 50 / 60 Hz - Electrical power: 1,2 Kw
Dimensions: 800x792x750 WxDxH mm - Weight: 37 kg
Art.: XEKPT-08EU-C

PROVER

Compatible with: MASTER, TOUCH and LED.
Capacity: 8 460x330
Voltage: 220-240V-1PH+N+PE
Frequency: 50 / 60 Hz - Electrical power: 1,2 Kw
Dimensions: 600x711x750 WxDxH mm - Weight: 35 kg
Art.: XEKPT-08HS-C

PROVER

Compatible with: MASTER, TOUCH and LED.
Capacity: 10 600x400
Voltage: 220-240V-1PH+N+PE
Frequency: 50 / 60 Hz - Electrical power: 1,2 Kw
Dimensions: 800x792x886 WxDxH mm - Weight: 42 kg
Art.: XEKPT-10EU-C

STACKING KIT



STACKING KIT

Compatible with all models.
Includes all the necessary parts for installing two stacked ovens.
Art.: XWKQT-00EF-E

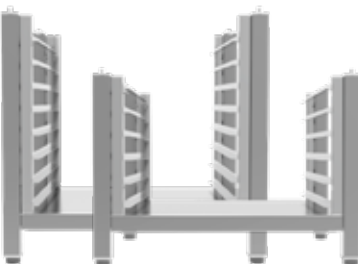
STACKING KIT

Compatible with all models.
Includes all the necessary parts for installing two stacked ovens.
Art.: XWKQT-00HS-E

STACKING KIT

Includes all the necessary parts for installing any oven stacked on a ROSSELLA in any version.
Art.: XWKQT-04EF-E

STANDS



HIGH STAND WITH LATERAL SUPPORTS

Compatible with all models.
Dimensions: 794X688X738 WDXH mm
Distance between trays: 60mm - Weight: 10 kg
Art.: XEKRT-08EU-H

HIGH STAND WITH LATERAL SUPPORTS

Compatible with all models.
Dimensions: 594X546X783 WDXH mm
Distance between trays: 60mm - Weight: 9 kg
Art.: XEKRT-08HS-H

INTERMEDIATE STAND WITH LATERAL SUPPORTS

Compatible with all models.
Dimensions: 794X688X559 WDXH mm
Distance between trays: 60mm - Weight: 7 kg
Art.: XEKRT-06EU-M

INTERMEDIATE STAND WITH LATERAL SUPPORTS

Compatible with all models.
Dimensions: 594X546X559 WDXH mm
Distance between trays: 60mm - Weight: 6 kg
Art.: XEKRT-06HS-M

FLOOR POSITIONING STAND

Compatible with all models.
Dimensions: 794X688X150 WxDxH mm
Weight: 4 kg
Art.: XWKRT-00EF-F

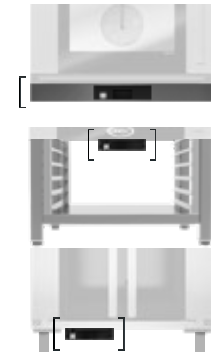
FLOOR POSITIONING STAND

Compatible with all models.
Dimensions: 594X546X150 WxDxH mm
Weight: 3 kg
Art.: XWKRT-00HS-F

600X400

460X330

TANK KIT



TANK KIT FOR SINGLE OVEN WITH PUMP

Compatible with: MASTER, TOUCH and LED.
Art.: XHC021

TANK KIT FOR MAXI.Link SOLUTIONS

Compatible with: MASTER, TOUCH and LED.
Art.: XHC023

TANK KIT FOR PROVERS

Compatible with: MASTER, TOUCH and LED.
Art.: XHC024

TANK KIT FOR SINGLE OVEN WITH PUMP

Compatible with: MASTER, TOUCH and LED.
Art.: XHC020

TANK KIT FOR MAXI.Link SOLUTIONS

Compatible with: MASTER, TOUCH and LED.
Art.: XHC022

TANK KIT FOR PROVERS

Compatible with: MASTER, TOUCH and LED.
Art.: XHC024

OTHER ACCESSORIES



PUMP KIT

Compatible with: MASTER, TOUCH and LED. 600x400 & 460x330 models
Art.: XHC016

BUZZER KIT

Compatible with all 600x400 & 460x330 models.
Art.: XEC015

WHEELS KIT

Compatible with all 600x400 & 460x330 models.
Art.: XUC012

FEET KIT FOR OVENS

Compatible with all 600x400 models.
Art.: XUC035

FEET KIT FOR OVENS

Compatible with all 460x330 models.
Art.: XUC025

FEET KIT FOR PROVER

Compatible with all 600x400 & 460x330 models.
Art.: XUC045

UNOX.CARE



UNOX.PURE - FILTRATION SYSTEM

Compatible with: CAMILLA and VITTORIA MASTER, TOUCH and LED.
Art.: XHC003

UNOX.PURE - REPLACEMENT FILTER CARTRIDGE

Compatible with: CAMILLA e VITTORIA MASTER, TOUCH and LED.
Replacement filter cartridge
Art.: XHC004

BAKERY.PURE - FILTRATION SYSTEM

Compatible with: ROSSELLA, ELENA, ARIANNA & STEFANIA MASTER, TOUCH and LED.
Art.: XHC010

BAKERY.PURE - REPLACEMENT FILTER CARTRIDGE

Compatible with: ROSSELLA, ELENA, ARIANNA & STEFANIA MASTER, TOUCH and LED.
Art.: XHC011

INTERNET CONNECTION



Illustrative photo refers to XEC012 kit

OPTIONALS FOR INTERNET CONNECTION FOR BAKERLUX SHOP.Pro™ OVENS

Compatible with: BAKERLUX SHOP.Pro™ MASTER and TOUCH models.

LAN kit
Art.: XEC011

Wi-Fi kit
Art.: XEC012

FEATURES 600X400 & 460X330

● 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 (48°C-260°C)	●	●	●	–
Maximum preheating temperature 260°C	●	●	●	●
AUTOMATIC AND ADVANCE PROGRAMMING				
Cooking steps	9	9	3	3
QUICK PROGRAMMES:	–	–	12	12
PROGRAMMES:	896	99	99	99
PROGRAMMES: names and pictures can be assigned to saved programmes	●	●	–	–
PROGRAMMES: recipes can be saved with a name	●	●	–	–
MULTI.Time: It manages more than 10 timers to control different products being cooked simultaneously	●	–	–	–
Wired Internet connection	○	○	–	–
DATA DRIVEN COOKING: It collects data, processes information, analyzes how it is used, and provides customized tips	●	●	–	–
AIR DISTRIBUTION IN THE COOKING CHAMBER				
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	●	●	●	–
AIR.Plus technology: multiple fans running in reverse	●	●	●	●
HUMIDITY CONTROL IN THE COOKING CHAMBER				
STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%)	●	●	●	–
DRY.Plus technology: It extracts humidity from the baking chamber	●	●	●	●
ADAPTIVE.Cooking™ technology: bake a single tray or a full load and get the exact same results.	●	–	–	–
AUTO.Soft technology: it controls the temperature to ensure total uniformity	●	–	–	–
SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use	●	–	–	–
COOKING 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)	–	●	●	●
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)	–	●	●	●



LONG Life 4!

Optional guarantee on spare parts for 4 years/10,000 hours*

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 and on labour for up to 2 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.

OPTIONAL FOR INTERNET CONNECTION FOR BAKERLUX SHOP.Pro™ MASTER AND TOUCH OVENS

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



INTERNATIONAL

UNOX S.p.A.

Via Majorana 22 / 35010 Cadoneghe (PD) Italy
Tel: +39 049 8657511 / Fax +39 049 8657555
info@unox.com



INVENTIVE SIMPLIFICATION

EUROPE

ITALIA

UNOX S.p.A.
E-mail: info@unox.it
Tel.: +39 049 86 57 511

ČESKÁ REPUBLIKA

UNOX DISTRIBUTION s.r.o.
E-mail: info.cz@unox.com
Tel.: +420 241 940 000

РОССИЯ, ПРИБАЛТИКА И СТРАНЫ СНГ UNOX РОССИЯ

E-mail: info.ru@unox.com
Tel.: +7 (499) 702-00-14

ESPAÑA

UNOX PROFESIONAL ESPAÑA S.L.
E-mail: info.es@unox.com
Tel.: +34 900 82 89 43

SCANDINAVIAN COUNTRIES

UNOX SCANDINAVIA AB
E-mail: info.se@unox.com
Tel.: +46 (0)768 716 422

UNITED KINGDOM

UNOX UK Ltd.
E-mail: info@unoxuk.com
Tel.: +44 1252 851 522

PORTUGAL

UNOX PORTUGAL
E-mail: info.pt@unox.com
Tel.: +351 918 228 787

DEUTSCHLAND

UNOX DEUTSCHLAND GmbH
E-mail: info.de@unox.com
Tel.: +49 2951 98760

FRANCE, BELGIUM & LUXEMBOURG

UNOX FRANCE s.a.s.
E-mail: info@unox.fr
Tel.: +33 4 78 17 35 39

ÖSTERREICH

UNOX ÖSTERREICH GmbH
E-mail: bestellung@unox.com
Tel.: +43 800 880 963

HRVATSKA

UNOX CROATIA
E-mail: narudzbe@unox.com
Tel.: +39 049 86 57 538

TÜRKİYE

UNOX TURKEY Profesyonel Mutfak
Ekipmanları Endüstri ve Ticaret Limited Şirketi
E-mail: info.tr@unox.com
Tel.: +90 530 176 62 03

IRELAND

UNOX IRELAND
E-mail: info.ie@unox.com
Tel. +353 (0) 87 32 23 218

БЪЛГАРИЯ

UNOX BULGARIA
E-mail: info.bg@unox.com
Tel.: +359 88 23 13 378

ASIA & AFRICA

MALAYSIA & SINGAPORE

UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel.: +603-58797700

OTHER ASIAN COUNTRIES

UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel.: +603-58797700

PHILIPPINES

UNOX PHILIPPINES
E-mail: info.asia@unox.com
Tel.: +63 9173108084

대한민국

UNOX KOREA CO. Ltd.
이메일: info.asia@unox.com
전화: +82 2 69410351

AMERICA & OCEANIA

U.S.A. & CANADA

UNOX Inc.
E-mail: infousa@unox.com
Tel.: +1 800 489 8669

MEXICO

UNOX MEXICO, S. DE R.L. DE C.V.
E-mail: info.mx@unox.com
Tel.: +52 1555 4314 180

BRAZIL

UNOX BRAZIL
E-mail: info.br@unox.com
Tel.: +55 11 98717-8201

U.A.E.

UNOX MIDDLE EAST DMCC
E-mail: info.uae@unox.com
Tel.: +971 55 426 3167

SOUTH AFRICA

UNOX SOUTH AFRICA
E-mail: info.sa@unox.com
Tel.: +27 845 05 52 35

INDONESIA

UNOX INDONESIA
E-mail: info.asia@unox.com
Tel.: +62 81908852999

中华人民共和国

UNOX TRADING (SHANGHAI) CO. Ltd.
电子邮件: info.china@unox.com
电话: +86 21 56907696

COLOMBIA

UNOX COLOMBIA
E-mail: info.co@unox.com
Tel.: +57 350 65 88 204

AUSTRALIA

UNOX AUSTRALIA PTY Ltd.
E-mail: info@unoxaustralia.com.au
Tel.: +61 3 9876 0803

NEW ZEALAND

UNOX NEW ZEALAND Ltd.
E-mail: info@unox.co.nz
Tel.: +64 (0) 800 76 0803

UNOX.COM | FOLLOW US ON

