

# 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 areas of the tray and in all 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 an excellent distribution of the air and heat inside the baking chamber. At the end of the baking food has 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 to the ones that require a very high heat transfer.

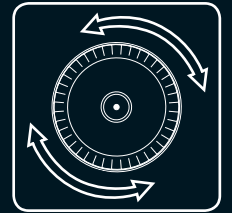
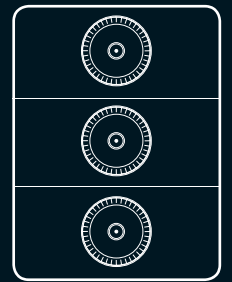
## STEAM.Plus

### 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 professional the ability to set the humidity inside the baking chamber from 48 °C to 260 °C to obtain the optimum result from each product.



48 - 260 °C



## 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 the professional to obtain a dry, crisp and well formed internal structure with a crumbly external surface.

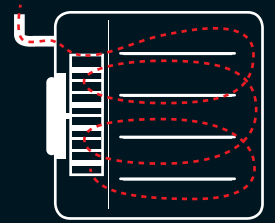
## Baking Essentials

### **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 allow the operator 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™



PATENTED

TG 425



TG 430



PATENTED

GRP 410



TG 435



# 600 x 400 humidity convection ovens



## Dynamic version



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Dimensions WxDxH (mm)  
Weight



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Dimensions WxDxH (mm)  
Weight

## Manual version



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Dimensions WxDxH (mm)  
Weight



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Dimensions WxDxH (mm)  
Weight



## **XB 895**

10 600x400  
80 mm  
50 / 60 Hz  
400 V ~ 3N  
15,8 kW  
860x900x1250  
112 Kg

## **XB 695**

6 600x400  
80 mm  
50 / 60 Hz  
400 V ~ 3N  
10,5 kW  
860x900x930  
80 Kg

## **XB 893**

10 600x400  
80 mm  
50 / 60 Hz  
400 V ~ 3N  
15,8 kW  
860x900x1250  
112 Kg

## **XB 693**

6 600x400  
80 mm  
50 / 60 Hz  
400 V ~ 3N  
10,5 kW  
860x900x930  
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 m<sup>3</sup>/h  
Max. air flow: 750 m<sup>3</sup>/h  
Dimensions: 860x1028x297 WxDxH mm  
**Art.: XC 415**



**Prover**  
**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**



**Prover 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: 844x665x692 WxDxH mm  
Weight: 9 Kg  
**Art.: XR 168**



**Lateral support - kit for stand**  
For model: XR 168  
Capacity: 7 600x400  
Pitch: 60 mm  
Weight: 4 Kg  
**Art.: XR 727**

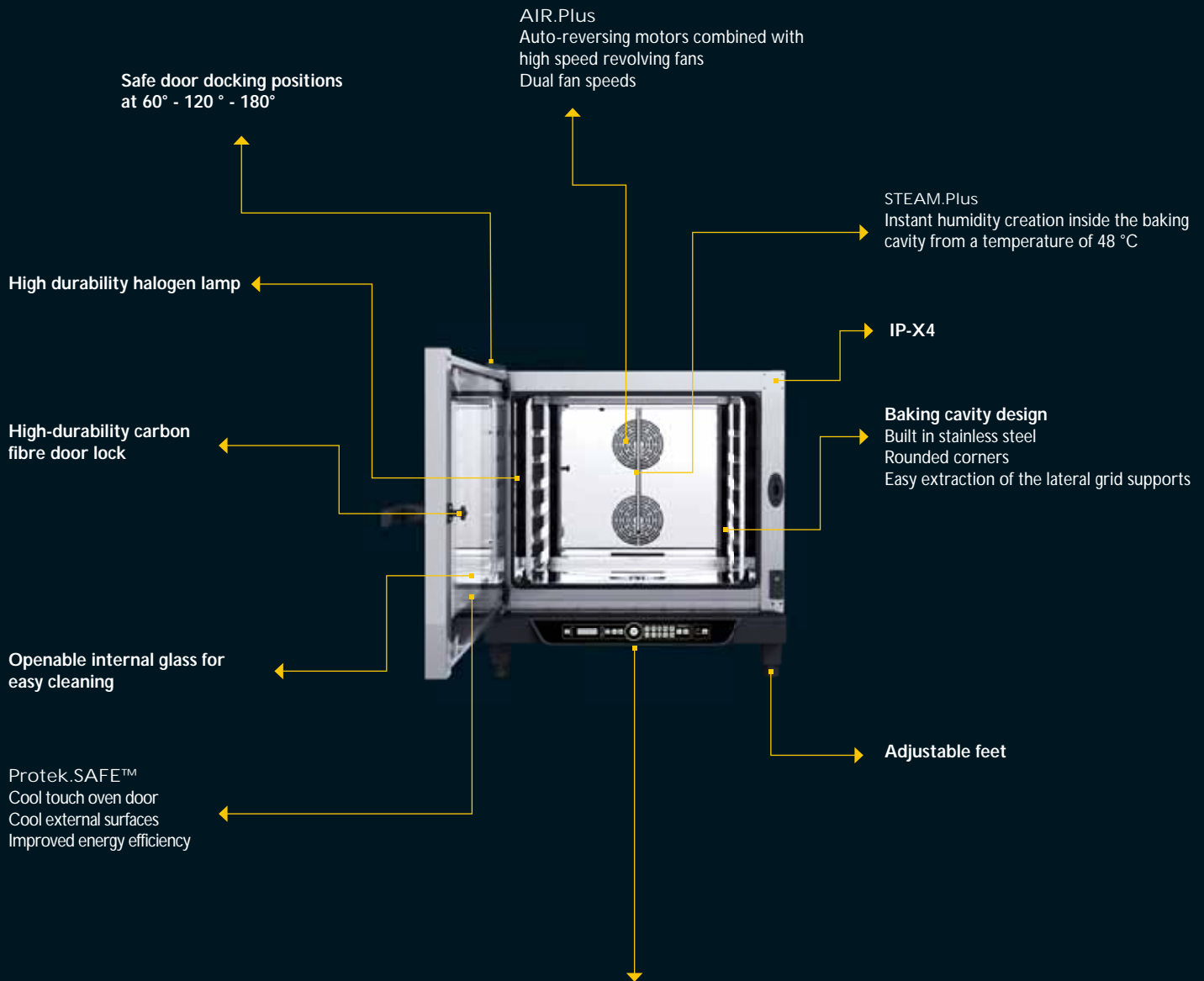


**Wheels**  
H: 105 mm  
4 wheels complete kit:  
2 wheels with brake - 2 wheels without brake.  
**Art.: XR 621**



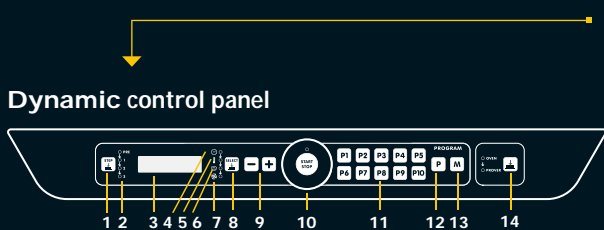
**Shower kit**  
**Art.: XC 202**

# Technical details



## 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

## CONTROL



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

# Features

■ Standard

□ Optional

– Not available

Dynamic

Manual

## BAKING MODES

Convection baking 30 °C - 260 °C

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Convection cooking + Humidity 48 °C a 260 °C

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Maximum pre-heating temperature 260 °C

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## AIR DISTRIBUTION IN THE BAKING CHAMBER

AIR.Plus technology: multiple auto-reversing fans

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■

AIR.Plus technology: dual fan speeds

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## CLIMA MANAGEMENT IN THE BAKING CHAMBER

DRY.Plus technology: rapid humidity extraction

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STEAM.Plus technology: humidity setting from 20 to 100%, programmable by the user

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STEAM.Plus technology: manual humidity activation

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## AUXILIARIES FUNCTIONS

99 baking programs memory, each one made of 3 baking steps + pre-heating

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Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)

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Visualisation of the residual baking time

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Continuous functioning «INF»

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Visualisation of the nominal value of baking chamber temperature

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«COOL» function for rapid chamber cooling

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Temperature unity settable in °C or °F

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## PATENTED DOOR

Door hinges made of high durability and self-lubricating techno-polymer

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Reversible door, even after the installation

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Door docking positions at 60° - 120° - 180°

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## TECHNICAL DETAILS

Rounded stainless steel (DIN 1.4301) cooking chamber for hygiene and ease of cleaning

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Chamber illumination by long-life halogen lamps

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High-durability carbon fibre door lock

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Side opening internal glass to simplify the door cleaning

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■

Stainless steel L-shaped rack rails

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Light weight – heavy duty structure using innovative materials

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■

Autodiagnostic system

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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.

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



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