



OVENS PLANET

UNOX is increasingly becoming the industry benchmark thanks to its ability to combine quality, competitiveness and simplicity in every product and service.


UNOX strongly believes in interaction and continued collaboration with professional chefs from around the world. A history of technological innovation together with extensive research and development capabilities allows UNOX to provide value for money solutions that help its customers to simplify and improve their cooking processes.



■ Standard – Not available


	LineMissTop	LineMiss™ Dynamic	LineMiss™ Magic	LineMiss™ Manual Magic	LineMiss™ Classic	LineMiss™ Manual Hum.	LineMicro™
BAKING MODES							
Convection baking 30 °C - 260 °C	■	■	■	■	■	■	■
Mixed humidity and convection baking 90 °C - 260 °C	■	■	■	■	–	■	–
AIR DISTRIBUTION IN THE BAKING CHAMBER							
AIR.Plus technology: 2 air speeds, programmable by the user	■	–	–	–	–	–	–
AIR.Plus technology: fans with reversing gear for models 600x400	■	■	■	■	■	■	■
AIR.Plus technology: fans with reversing gear for models 460x330	■	■	■	–	■	–	–
CLIMA MANAGEMENT IN THE BAKING CHAMBER							
DRY.Plus technology: quick extraction of the humidity from the baking chamber	■	■	■	■	■	■	■
STEAM.Plus technology: humidity injection that can be set from the control panel at 20% intervals	■	■	■	–	–	–	–
STEAM.Plus technology: manual humidity injection	–	–	–	■	–	■	–
PANS							
Aluminium flat pans (for models 460x330 and 342x242)	■	■	■	–	■	■	■
AUXILIARY FUNCTIONS							
99 baking programs memory, each one made up of 3 steps + pre-heating	■	■	■	–	■	–	–
Protek.SAFETM technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)	■	■	■	■	■	■	■
Visualisation of the residual baking time	■	■	■	■	■	■	■
Continuous functioning «INF»	■	■	■	■	■	■	■
Visualisation of the set and real temperature values in the oven chamber	■	■	■	–	■	–	–
Temperature unit that can be set in °C or °F	■	■	■	–	■	–	–
AUTOMATIC CLEANING							
Rotor.KLEAN™ automatic washing system	■	–	–	–	–	–	–
DOOR OPENING							
Manual up-to-down door opening	–	■	–	–	■	■	■
Right-to-left door opening	■	–	■	–	–	–	–
Right-to-left door opening with magnetic lock	–	–	–	■	–	–	–
Automatic door opening at the end of the baking program	■	–	■	–	–	–	–
TECHNICAL DETAILS							
Rounded stainless steel chamber for hygiene and ease of cleaning	■	■	■	■	■	■	–
Rounded baking chamber made of high resistant ferritic steel for hygiene and ease of cleaning	–	–	–	–	–	–	■
L shaped pan support plates	■	–	–	–	–	–	–
Oven chamber lighting with halogen lamp	■	■	■	■	■	■	■
Light weight – heavy duty structure using innovative materials	■	■	■	■	■	■	■
Proximity door contact switch on models 600x400	■	■	■	■	■	■	■
Proximity door contact switch on models 460x330	■	■	■	–	■	–	–
Autodiagnosis system for problems or brake down	■	■	■	–	■	–	–
Safety temperature switch	■	■	■	■	■	■	■


LineMiss™ Top - 600x400 Electric ovens


	4 600x400	
	XFT 200 (Top)	
	Pitch	75 mm
	Frequency	50 / 60 Hz
	Voltage	230 V~ 1N / 400 V ~ 3N
	Electrical power	6,5 kW
	Dimensions WxDxH (mm)	800x774x509
	Weight	50 kg
	Humidity	YES


BUILT-IN Rotor.KLEAN™

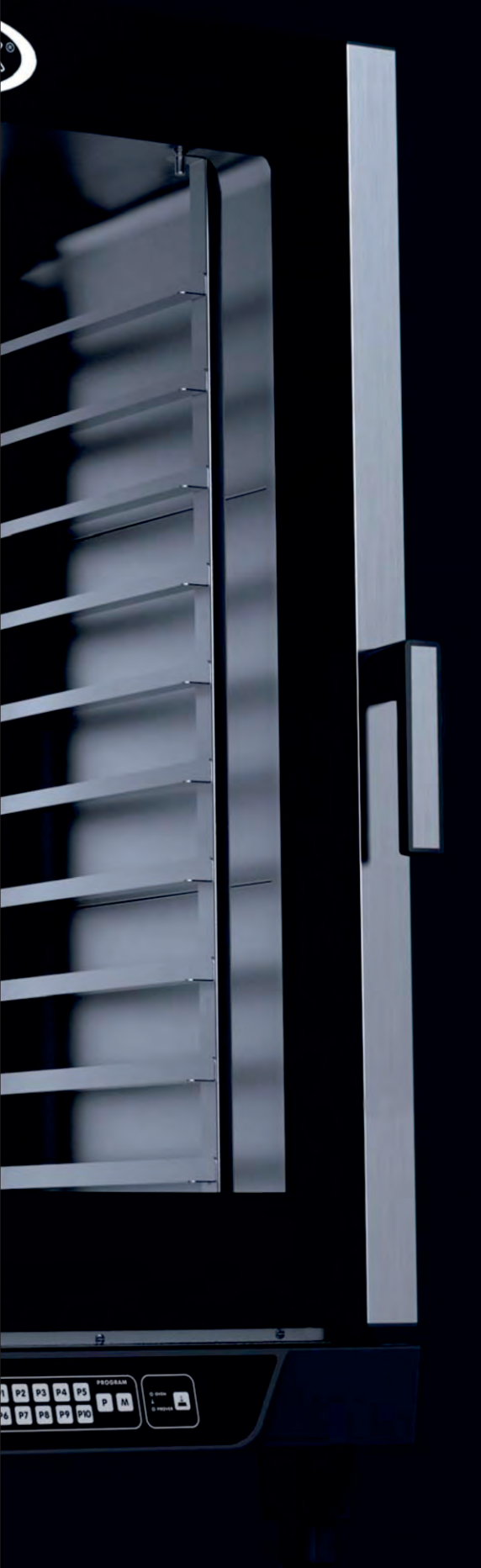
LineMiss™ - 600x400 Electric ovens

	4 600x400			
	XFT 195 (Dynamic)	XFT 190 (Classic)	XFT 193 (Manual H)	
	Pitch	75 mm	75 mm	75 mm
	Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
	Voltage	230 V~ 1N / 400 V ~ 3N	230 V~ 1N / 400 V ~ 3N	230 V~ 1N / 400 V ~ 3N
	Electrical power	6,5 kW	6,5 kW	6,5 kW
	Dimensions WxDxH (mm)	800x774x509	800x774x509	800x774x509
	Weight	49 kg	49 kg	49 kg
	Humidity	YES	NO	YES

	4 600x400	
	XFT 199 (Matic)	XFT 197 (Manual Matic)
	Pitch	75 mm
	Frequency	50 / 60 Hz
	Voltage	230 V~ 1N / 400 V ~ 3N
	Electrical power	6,5 kW
	Dimensions WxDxH (mm)	800x774x509
	Weight	49 kg
	Humidity	YES

	3 600x400	
	XFT 188 (Power Dynamic)	
	Pitch	75 mm
	Frequency	50 / 60 Hz
	Voltage	230 V~ 1N / 400 V ~ 3N
	Electrical power	4,7 kW
	Dimensions WxDxH (mm)	800x774x429
	Weight	40 kg
	Humidity	YES

	3 600x400			
	XFT 185 (Dynamic)	XFT 180 (Classic)	XFT 183 (Manual H)	
	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	3,3 kW	3,3 kW	3,3 kW
	Dimensions WxDxH (mm)	800x774x429	800x774x429	800x774x429
	Weight	40 kg	40 kg	40 kg
	Humidity	YES	NO	YES



Gross Weight (kg)	112
Height (mm)	1250
Width (mm)	860
Depth (mm)	900
Colour	Transparent
Warranty (mths)	12
Capacity (Litres)	10 GN 600 x 400 1/1 pans
Current (A)	400V~ 3N
Temp. Range (°C)	30 °C - 260 °C
Power (W)	1580
Voltage (V)	400

UNOX BakerLux - 6 Tray Humidity Convection Oven 600x400mm- Digital Control - XB695



Gross Weight (kg)	80
Height (mm)	930
Width (mm)	860
Depth (mm)	900
Colour	Transparent
Warranty (mths)	12
Capacity (Litres)	10 GN 600 x 400 1/1 pans
Current (A)	400V~ 3N
Temp. Range (°C)	30 °C - 260 °C
Power (W)	1050
Voltage (V)	400

UNOX BakerLux XL 415



Capacity	12600 x 400
Pitch	75 mm
Voltage	230 V ~ IN
Frequency	50 / 60 Hz
Electrical Power	2, 4 kW
Max Temperature	50 °C
Dimensions	862x890x805 WxDxH mm
Weight	38 Kg