

XEFT-03EU-ELDV-GB

Model

BAKERLUX SHOP.Pro[™] LED

Project	
Item	
Quantity	
Date	

Convectior	noven	Electric		
3 trays 600	Drop down opening			
Control panel with 7-segment display				
Manual opening				
Voltage:	220-240V 1~			

Description

Convection oven with humidity and 2 programmable fan speeds. Easy-to-use oven, ideal for baking breakfast and snack products, in particular pastry and frozen bakery ones. The digital panel allows the storage of 99 programs with 3 cooking steps plus preheating, 12 of which with immediate access. Rounded stainless steel chamber to facilitate cleaning and ensure maximum hygiene.



Standard cooking features Programs

• 99 Programs

Manual cooking

- Temperature: 30 °C 260 °C
- Up to 3 cooking steps
- Humidity set by 20%

Advanced and automatic cooking features Unox Intensive Cooking

- DRY.Plus: rapidly extracts humidity from the cooking chamber
- STEAM.Plus: creates instant humidity
- AIR.Plus: multiple fans with reverse gear and 2 speed settings

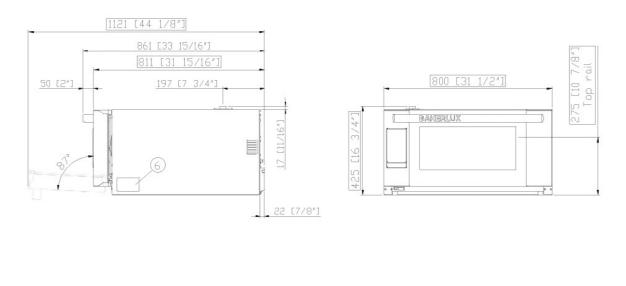
Key features

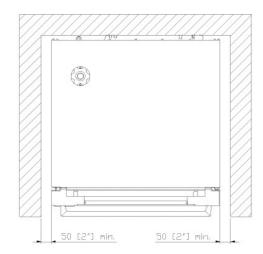
- Baking chamber made of high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Baking chamber lighting through LED lights embedded in the door
- Baking chamber with chrome-plated steel rack rails
- 2-speed fan system and high-performance circular heating elements

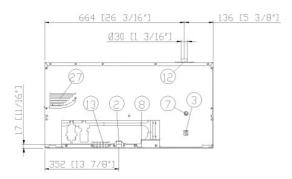




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Dimensions and weightWidth800 mmDepth811 mmHeight425 mmNet
weight46 kg

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Tray	pitch	75	mm	

Connection positions

- 2 Terminal board power supply
- 3 Unipotential terminal
- 6 Technical data plate
- 7 Safety thermostat
- 8 3/4" female NPT water inlet
- **12** Hot fumes exhaust chimney
- 13 Accessories connection
- 27 Cooling air outlet



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Electrical power supply

STANDARD

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	3 kW
Max Amp draw	13 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm^2
Plug	Inglese BS1363

*Recommended size - observe local ordinance.

Accessories

- Ventless hood: steam condensing hood
- Waterless hood: filters odours and absorbs latent heat coming out of the cooking chamber without using water
- **DECKTOP:** traditional baking on stone, convection baking and combi cooking
- LIEVOX: Proofer equipped with sensors capable to control and intervene automatically on the leavening process
- **Stand:** the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- Baking Essentials: special trays
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt
- PURE: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.

It is the responsibility of the purchaser to ensure that the incoming water supply is compliant with the listed specifications through adequate treatment measures.

Drinking water inlet: 3/4" NPT*, line pressure: Line pressure: 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)

Inflow water specif	ïcations
Free chlorine	≤ 0.5 ppm
Chloramine	≤0.1 ppm
pH 7	7 - 8.5
Electrical conductivity	≤ 1000 µS/cm
Total hardness	≤8° dH
Chlorides	≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness $\leq 8^{\circ} dH.$

Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.

Register to DDC Service to access data and product specifications. www.ddc.unox.com