

Model
BAKERLUX SHOP.Pro™ TOUCH

- Convection oven
- Electric
- 4 trays 600x400
- Hinged right (left hand door)
- 2.4" Touch control panel

DESCRIPTION

Convection oven, ideal for baking breakfast and snack products, in particular pastry and frozen bakery ones. Humidity setting, 2 programmable fan speeds and 304 stainless steel cooking chamber. The 2,4" touch digital panel allows the storage of 99 programs together with their image and name in order to facilitate work in each sales point. Ready to be connected to the Internet and use the www.datadrivencooking.com portal.



STANDARD BAKING FEATURES

Programs

- 99 Programs

Manual cooking

- **Temperature:** 30 °C – 260 °C
- Up to 9 cooking steps
- Humidity set by 20%

STANDARD TECHNICAL FEATURES

- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Cooking 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 resistance
- **Wi-Fi / USB data:** download/upload HACCP data
- **Wi-Fi / USB data:** download/upload programs

ADVANCED AND AUTOMATIC BAKING FEATURES

Data Driven Cooking

- Control and monitor the operating conditions of your ovens in real-time, create and share new recipes. The AI transforms the consumption data into useful information in order to increase your daily profit. Create, understand, improve

Unox Intensive Cooking

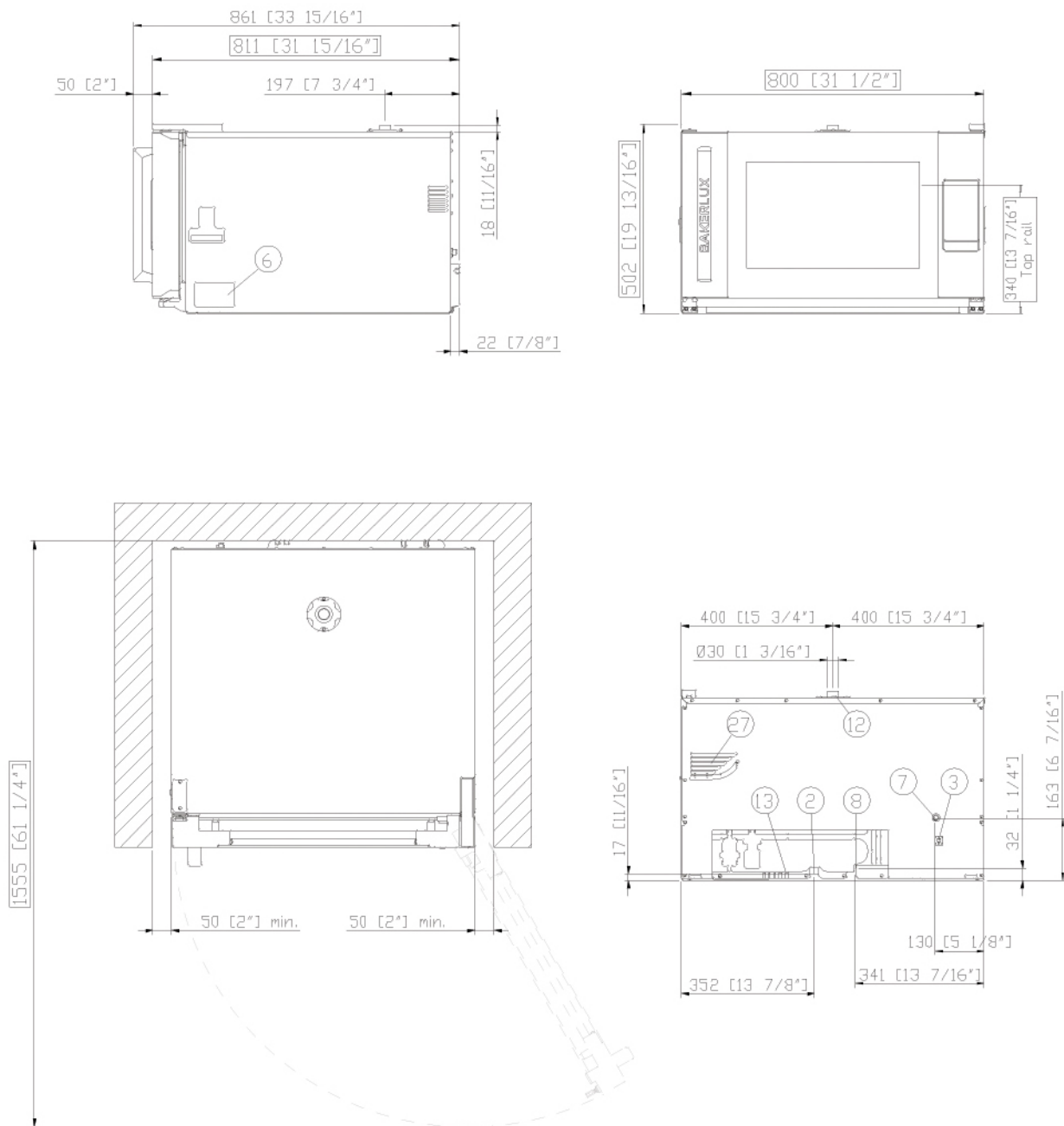
- **DRY.Plus:** extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity starting from 48 °C
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

APP & WEB SERVICES

- Data Driven Cooking app & webapp
- Top Training app
- Combi guru app

XEFT-04EU-ETLV

Connection positions
Dimensions and Weights



DIMENSIONS AND WEIGHT

| | |
|-------------|--------|
| Width | 800 mm |
| Depth | 811 mm |
| Height | 502 mm |
| Net Weight | 57 kg |
| Pan spacing | 75 mm |

CONNECTION POSITIONS

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

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POWER AND GAS SUPPLY

STANDARD

| | |
|-------------------------|---------------|
| Voltage | 380-415 V |
| Phase | ~3PH+N+PE |
| Frequency | 50 / 60 Hz |
| Total power | 6.9 kW |
| Maximum Amp Draw | 14 A |
| Required breaker size* | 16 A |
| Power cable requirement | H07RN-F 5G 5G |
| Cord diameter | 16 mm |
| Plug | NOT INCLUDED |

OPTION A

| | |
|-------------------------|---------------|
| Voltage | 220-240 V |
| Phase | ~3PH+PE |
| Frequency | 50 / 60 Hz |
| Total power | 6.9 kW |
| Maximum Amp Draw | 15.5 A |
| Required breaker size* | 25 A |
| Power cable requirement | H07RN-F 4G 4G |
| Cord diameter | 16 mm |
| Plug | NOT INCLUDED |

OPTION B

| | |
|-------------------------|---------------|
| Voltage | 220-240 V |
| Phase | ~1PH+PE |
| Frequency | 50 / 60 Hz |
| Total power | 6.9 kW |
| Maximum Amp Draw | 30 A |
| Required breaker size* | 32 A |
| Power cable requirement | H07RN-F 3G 3G |
| Cord diameter | 16 mm |
| Plug | NOT INCLUDED |

ACCESSORIES

- **Wi-Fi:** Connection board to keep the oven connected to UNOX cloud mandatory to extend warranty
- **Ethernet:** Connection board to keep the oven connected to Unox and DDC.App
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. Degreases and removes all kind of dirt
- **Baking Essentials:** special trays
- **PURE:** the filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven cooking chamber

INSTALLATION REQUIREMENTS

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply.

Register to access data and product specifications
infonet.unox.com

