

BakerLux™





Baking consistency. Delivered.

INDEX

BakerLux™ Ovens	4 - 5
<i>10, 6 pans - 16 pans</i>	
Technologies	6 - 7
<i>AIR.Plus - STEAM.Plus - DRY.Plus - Baking Essentials</i>	
600x400 humidity convection ovens	8 - 9
Complementary equipment & Accessories	8 - 9
Accessories for all models	10
Features	11



10, 6 pans

The right size for every occasion.

The **BakerLux™** humidity convection countertop ovens are designed to optimize the results of the most common simple baking processes.

BakerLux™ ovens – effectiveness and essentiality, a winning combination:

BakerLux™ ovens are effective as they guarantee maximum baking uniformity in every environment and with any load conditions, and essential as they have been designed to create an oven for bakery and patisserie without any unnecessary extras.

In the *Dynamic* version with a digital control panel and 10 programmes that can be accessed directly, the **BakerLux™** ovens are the ideal solution for baking off bread and frozen pastries in supermarkets and convenience stores.

In the *Manual* mechanical control version the **BakerLux™** ovens represent the perfect combination of performance and simplicity.

The **BakerLux™** oven range has been designed with high quality materials which guarantees maximum reliability and food hygiene safety.

16 pans

Efficiency and essentiality. In less than a square metre.

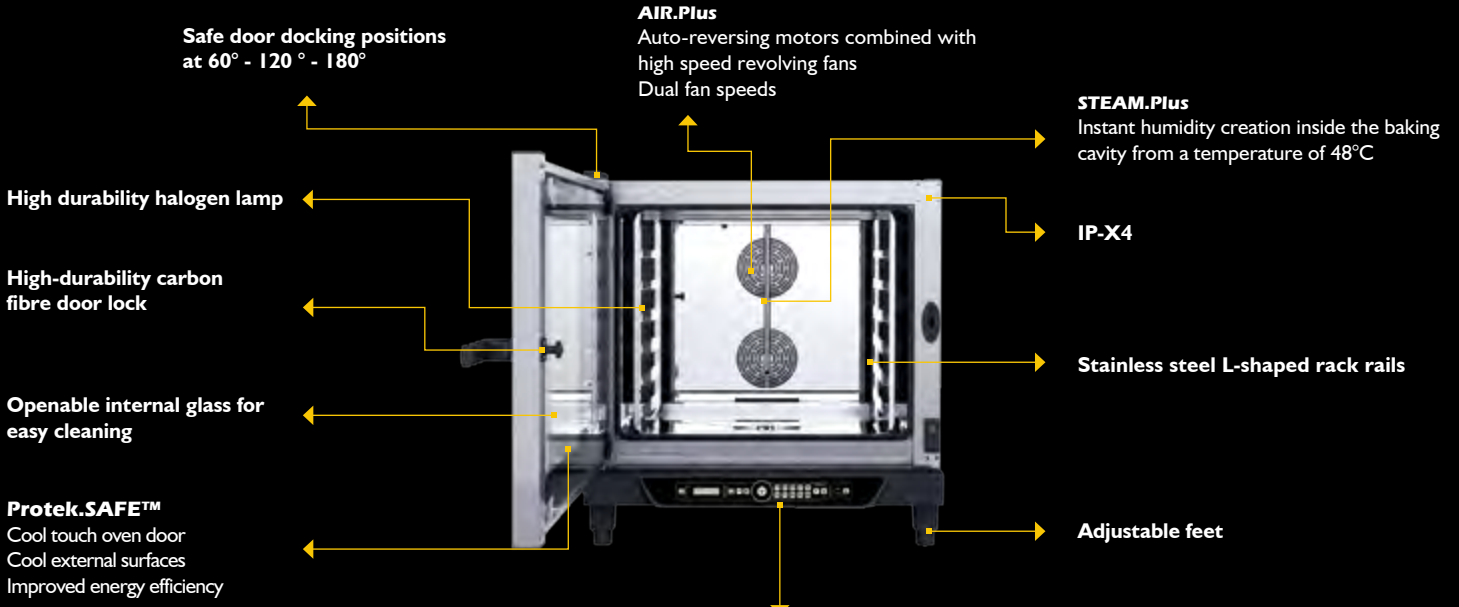
The 16 pan **BakerLux™** ovens with mechanical *Manual* controls are ideal for professionals that require an extremely productive bakery and patisserie oven without any unnecessary extras.

AIR.Plus technology guarantees perfect air distribution within the baking chamber and on every pan in the oven, without having to revolve the trolley as with traditional rotary ovens.

In addition the **BakerLux™** ovens have two fan speeds that can be set to regulate the air flow in accordance to the type of baking that the product requires.

The 16 pan *Manual BakerLux™* ovens are the perfect combination between maximum capacity and minimum amount of space.

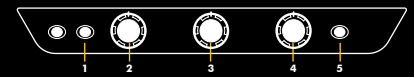
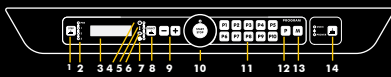
The **BakerLux™** 16 pan *Manual* ovens therefore combine perfect baking quality and ease of use with a reduced footprint of up to 50% and lower energy consumption compared to rotary ovens, which must have larger baking chambers in order to allow space for the trolley to turn.



Dynamic control panel

CONTROL PANELS

Manual control panel



- 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, prover

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

AIR.Plus
Multi fan speed technology to give the best uniformity
- Special fan to reduce the baking times
- Motor stop when opening the door
- Auto-reversing motors to maintain high thermal pressure on the food

STEAM.Plus
Accurate temperature control from 48°C

High-durability carbon fibre door lock

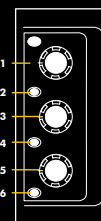
Door integrated LED lights

Protek.SAFE™
Cool touch door
Cool external surface
Improved energy efficiency



IP-X5

Manual control panel



- 1 - Baking time setting dial
- 2 - Stand-by LED
- 3 - Baking temperature setting dial
- 4 - Temperature LED
- 5 - Baking humidity setting dial
- 6 - Button to activate slower fan speed

Trolley 16 600x400
Stainless steel L-shaped rack rails

Trolley handle for a cold and safe grip

Trolley sliding system
Sliding system to insert and remove the trolley from the oven.
This allows perfect alignment between the trolley and oven, even if the floor is not perfectly flat.

Floor-locks
Safely lock the oven to the floor

Technologies

AIR.Plus

Uniform baking without compromise.

Air is the medium for heat transmission and is therefore the means used to bake products.

The performance of air flow is fundamental to obtain baking uniformity 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.

AIR.Plus technology has been designed by **UNOX** to obtain an excellent distribution of air and heat inside the baking chamber.

At the end of the baking process food has a uniform external color and a consistent internal texture.

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 any kind of product to be baked, from the lightest and most delicate ones to those that require a very high heat transfer.

STEAM.Plus

Humidity. Whenever you need it.

Introducing 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.

The amount of humidity can make a big difference to the final result in terms of consistency and baking time.

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.

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.

DRY.Plus technology expels the humidity from the baking chamber, both that released by the food and any humidity generated by **STEAM.Plus** technology in a previous baking step.

With **DRY.Plus** flavours 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.

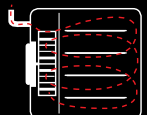
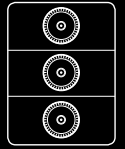
Baking Essentials

Innovative and functional. Essential for your daily production.

As part of the **UNOX** research applied to the baking process particular attention has also been paid to the accessories and equipment needed to increase the versatility of the oven for everyday use.

There is a **Baking Essentials** solution for every type of product: from puff pastry to sponge cake, from biscuits to cupcakes, from croissants to pizzas and leavened products.

The innovative **Baking Essentials** allow the operator to deal with all types of baking, which otherwise would only be possible with the use of additional professional equipment, for example traditional pizza ovens or static pastry ovens.



FAKIRO™



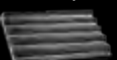
Black Bake



Baguette



Black Baguette



600x400 humidity convection ovens



Dynamic version



Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (mm)
Weight



Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (mm)
Weight

Manual version



Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (mm)
Weight

TROLLEY INCLUDED.



Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (mm)
Weight



Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (mm)
Weight



XB 895

10 600x400
80 mm
50 / 60 Hz
400 V~ 3N
15,8 kW
-
860x882x1250
112 Kg

XB 695

6 600x400
80 mm
50 / 60 Hz
400 V~ 3N
10,5 kW
-
860x882x930
80 Kg



XB 1083

16 600x400
80 mm
50 / 60 Hz
400 V~ 3N
29,7 kW
-
866x997x1863
177 Kg

-

-

-

-

-

-

-

-

-

XB 893

10 600x400
80 mm
50 / 60 Hz
400 V~ 3N
15,8 kW
-
860x882x1250
112 Kg

XB 813 G

10 600x400
80 mm
50 / 60 Hz
230 V~ 1N
1 kW
G20, G30: 20 kW / G25: 17 kW
860x882x1464
134 Kg

XB 693

6 600x400
80 mm
50 / 60 Hz
400 V~ 3N
10,5 kW
-
860x882x930
80 Kg

XB 613 G

6 600x400
80 mm
50 / 60 Hz
230 V~ 1N
0,7 kW
G20, G30: 17,5 kW / G25: 14,6 kW
860x882x1144
108 Kg

16 600x400 Complementary equipment & Accessories



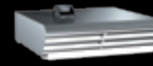
Prover with manual control
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 2,4 kW
Max. temperature: 70 °C
Dimensions: 866x950x1879 WxDxH mm
Weight: 100 Kg
Art.: XL 1003



Trolley
For models: XB 1083/ XL 1003
Capacity: 16 600x400 - Pitch: 80 mm
Dimensions: 730x555x1790 WxDxH mm
Weight: 25 Kg
Art.: XCB 1001

Customized Trolley
The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys

600x400 Complementary equipment & 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 m³/h
Max. air flow: 750 m³/h
Dimensions: 860x1028x297 WxDxH mm
Art.: XC 418



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: 862x890x805 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: 70 °C
Dimensions: 862x890x805 WxDxH mm
Weight: 38 Kg
Art.: XL 413



Neutral cabinet
Capacity: 7 600x400
Pitch: 57 mm
Dimensions: 860x772x675 WxDxH mm
Weight: 25 Kg
Art.: XR 258



High open stand
Dimensions: 842x665x692 WxDxH mm
Weight: 11 Kg
Art.: XR 168



Lateral support kit for stand
For model: XR 168
Capacity: 7 600x400 - Pitch: 60 mm
Weight: 3 Kg
Art.: XR 727



Wheels kit with safety chains
For models: XL 415/ XL 413/ XR 258/ XR 168
4 wheels complete kit:
2 wheels with brake - 2 wheels without brake.
Art.: XR 622



Wheels kit with safety chains
For models: XB 895/ XB 695/ XB 893/ XB 693
4 wheels complete kit:
2 wheels with brake - 2 wheels without brake.
Art.: XR 624

Accessories for all models

Baking Essentials



Bake

Perforated aluminium pan for pastry and bakery products

Art.: TG 410 For **BakerLux™** 600x400



Black.Bake

Non-stick perforated aluminium pan for pastry and bakery products

Art.: TG 430 For **BakerLux™** 600x400



FAKIRO™

Ribbed-flat aluminium plate for pizza and focaccia

Art.: TG 440 For **BakerLux™** 600x400

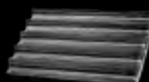


Baguette

5 canal chromium plated grid for pre-cooked baguettes

PATENTED

Art.: GRP 410 For **BakerLux™** 600x400



Black.Baguette

5 canal non-stick perforated aluminium pan for fresh baguettes

Art.: TG 435 For **BakerLux™** 600x400



Baguette

5 canal perforated aluminium pan for pre-cooked baguettes

Art.: TG 445 For **BakerLux™** 600x400

UNOX.Care Program



UNOX.Pure (Water filtering system)

The XC215 filtering system improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.

Art.: XC 215



Refill UNOX.Pure

Art.: XC 216



Shower kit

Art.: XC 208

Accessory



First installation kit for single oven

The kit contains water drain fittings and U-trap. (Not for 16 600x400 models)

Art.: XC 693

Features

■ Standard

□ Optional

– Not available

*Dynamic**Manual*

BAKING MODES

Convection baking 30 °C - 260 °C

■

■

Convection baking + Humidity 48 °C a 260 °C

■

■

Maximum pre-heating temperature 260 °C

■

■

AIR DISTRIBUTION IN THE BAKING CHAMBER

AIR.Plus technology: multiple auto-reversing fans

■

■

AIR.Plus technology: dual fan speeds

■

■

CLIMA MANAGEMENT IN THE BAKING CHAMBER

DRY.Plus technology: rapid humidity extraction

■

■

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

■

–

STEAM.Plus technology: manual humidity activation

–

■

HIGH PERFORMANCE ATMOSPHERIC BURNER

Spido.GAS™ technology: suitable for G20 / G25 / G30 / G31 gas types (only for gas ovens)

–

■

Spido.GAS™ technology: high performance straight heat exchanger pipes for symmetric heat distribution (only for gas ovens)

–

■

Spido.GAS™ technology: straight heat exchanger pipes for an easy service (only for gas ovens)

–

■

AUXILIARY FUNCTIONS

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

■

–

Protek.SAFE™ 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 nominal value of baking chamber temperature

■

–

«COOL» function for rapid chamber cooling

■

–

Temperature unit that can be set in °C or °F

■

–

PATENTED DOOR

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

■

■

Reversible door, even after the installation (not for 16 600x400 models)

■

■

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

■

■

TECHNICAL DETAILS

Rounded stainless steel AISI 304 baking chamber for hygiene and ease of cleaning

■

■

Cavity lighting through external LED lights (only for 16 600x400 model)

–

■

Cavity lighting through long-life halogen lights (only for 10 and 6 600x400 models)

■

■

High-durability carbon fibre door lock

■

■

Side opening internal glass to simplify the door cleaning

■

■

Stainless steel L-shaped rack rails

■

■

Light weight – heavy duty structure using innovative materials

■

■

Autodiagnostic system

■

–

USB and LAN port

□

–

Safety temperature switch

■

■

EUROPE

ITALY
UNOX S.p.A.
E-mail: info@unox.it
Tel.: +39 049 86 57 513

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

GERMANY
DUEX HANDELS GMBH
E-mail: info@unox-oefen.de
Tel.: +49 2951 98760

RUSSIAN COUNTRIES
UNOX RUSSIAN COUNTRIES
E-mail: info.ru@unox.com
Tel.: +7 985 33 77 597
+7 915 397 48 38

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

TURKEY
UNOX TURKEY
E-mail: info.tr@unox.com
Tel.: +90 530 176 62 03

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

SPAIN
UNOX ESPANA
E-mail: info.es@unox.com
Tel.: +34 900 82 89 43

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

AMERICA

U.S.A. & CANADA
UNOX INC.
E-mail: infousa@unox.com
Tel.: +1 800 489 8669

ASIA

ASIA PACIFIC COUNTRIES
UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel.: +6 010 400 2700

OCEANIA

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

AFRICA

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

INTERNATIONAL

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

L12287A4 - Printed: 10-2013
All images used are for illustrative purposes only.
All features indicated in this catalogue may be subject to change and could be updated without notice.



UNOX S.p.A.
Via Majorana, 22 - 35010 - Cadoneghe (PD) - Italy
Tel.: +39 049 86.57.511 - Fax: +39 049 86.57.555
info@unox.com www.unox.com

