

XEFT-06EU-ETRV

Model

BAKERLUX SHOP.Pro[™] TOUCH

Project	
Item	
Quantity	
Date	

Convection oven + humidity		Electric		
6 trays 600x400		Hinge on the left side		
2.4" Touch control panel				
Automatic opening				
Voltage:	380-415V 3N~ / 220-240	√ 3~		

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 datadrivencooking.com portal.



Standard cooking features Programs

• 99 Programs

Manual cooking

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

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 L-shaped rack rails
- 2-speed fan system and high-performance circular heating elements
- Wi-Fi / USB data: download/upload HACCP data
- Wi-Fi / USB data: download/upload programs

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

App and web services

- Data Driven Cooking app & webapp: check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
- Top Training app: download the Unox Top.Training app and learn step by step all the secrets of your new oven's control panel



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Dim	ensi	ons	and	wei	ght

Width	800 mm
Depth	811 mm
Height	682 mm
Net weight	72 kg
Tray pitch	75 mm

Connection positions

- Terminal board power supply 2
- 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

JIANDARD	
Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	10,3 kW
Max Amp draw	17.5 A
Required breaker size	20 A
Power cable requirements*	5G x 2,5 mm^2
Plug	NOT INCLUDED
OPTION A	
Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	10,3 kW
Max Amp draw	28 A
Required breaker size	32 A
Power cable requirements*	4G x 4 mm^2
Plug	NOT INCLUDED
*Decommonded size	been a local ardinance

*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
- Wi-Fi / Ethernet: Connection board to keep the oven connected to Unox cloud, mandatory to extend the warranty
- Ethernet: Connection board to keep the oven connected to Unox and DDC.App
- XUC153

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.

Line pressure: 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)

Inflow water specifications
Free chlorine ≤ 0.5 ppm
Chloramine ≤ 0.1 ppm
pH 7 - 8.5
Electrical $\leq 1000 \ \mu\text{S/cm}$
Total hardness ≤ 30° dH
Steam circuit: inflow water specifications
Chlorides ≤ 120 ppm
Total hardness ≤8 °dH

To avoid the formation of limescale the incoming water must have total hardness \leq 8°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.

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