

Model  
**BAKERLUX SHOP.Pro™ TOUCH**

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



## 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

- Baking chamber in 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 resistance
- **Wi-Fi / USB data:** download/upload HACCP data
- **Wi-Fi / USB data:** download/upload programs

## 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](http://www.datadrivencooking.com) portal.

## 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

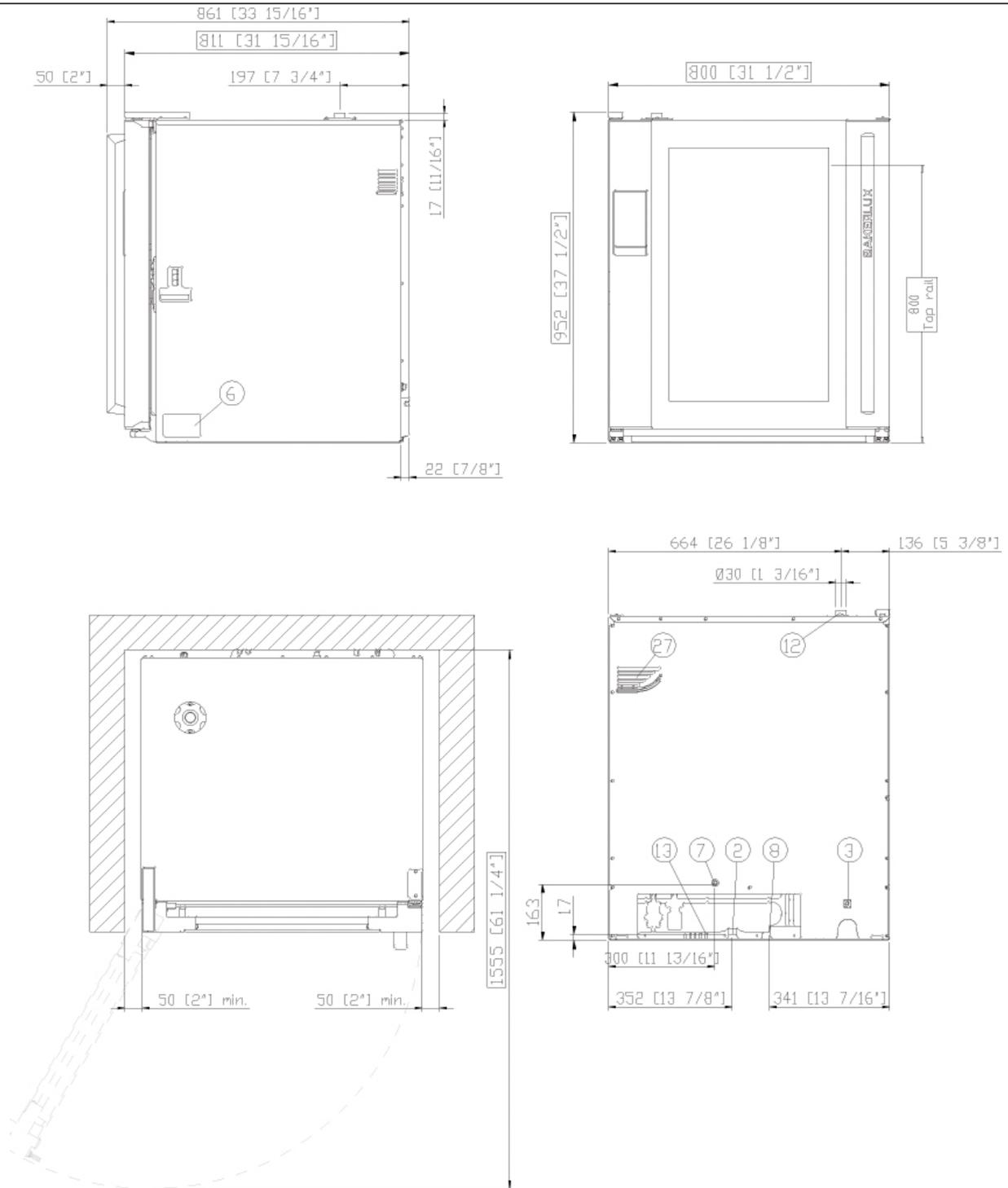
### Unox Intensive Cooking

- **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-10EU-ETRV



## DIMENSIONS AND WEIGHT

Width	800 mm
Depth	811 mm
Height	952 mm
Net Weight	96 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	15.5 kW
Maximum Amp Draw	26 A
Required breaker size*	32 A
Power cable requirement	H07RN-F 5G 5G
Cord diameter	20 mm
Plug	NOT INCLUDED

### OPTION A

Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	15.5 kW
Maximum Amp Draw	39.5 A
Required breaker size*	40 A
Power cable requirement	H07RN-F 4G 4G
Cord diameter	20 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](http://infonet.unox.com)

