XEFT-04HS-ETDP

Model

BAKERLUX SHOP.Pro™ TOUCH

- Convection oven
- Electric
- 4 trays 460x330
- Drop-down door opening
- 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 with anti-tipping system
- 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
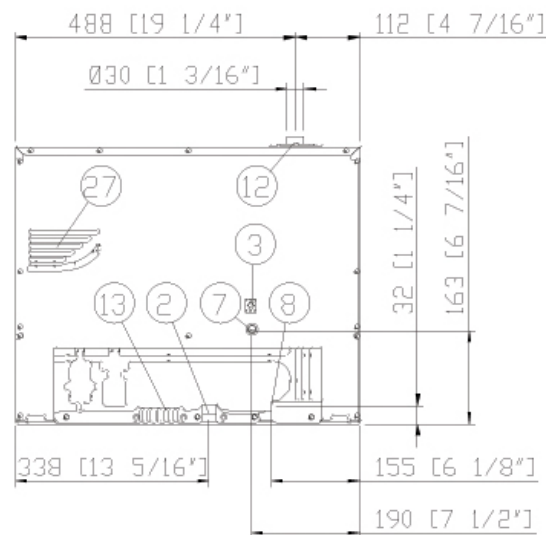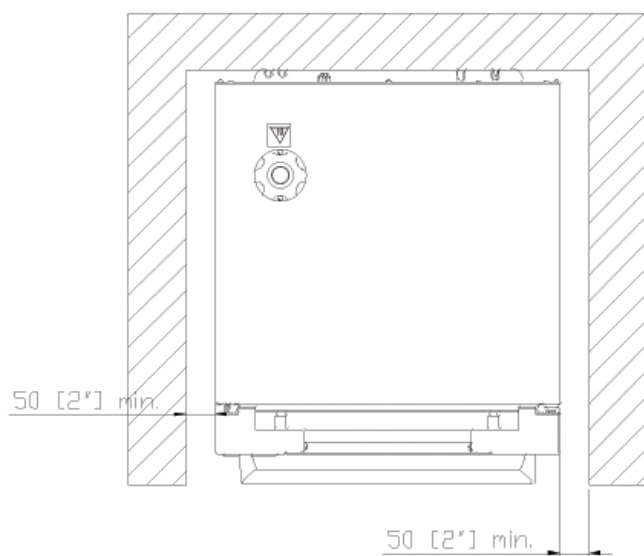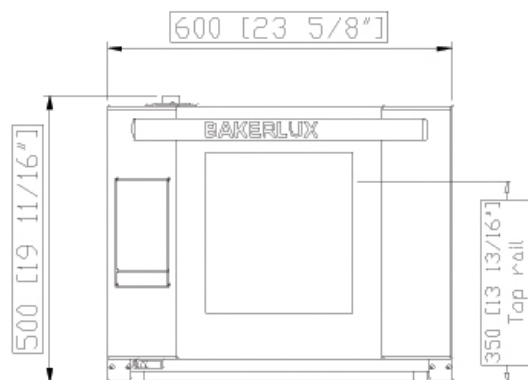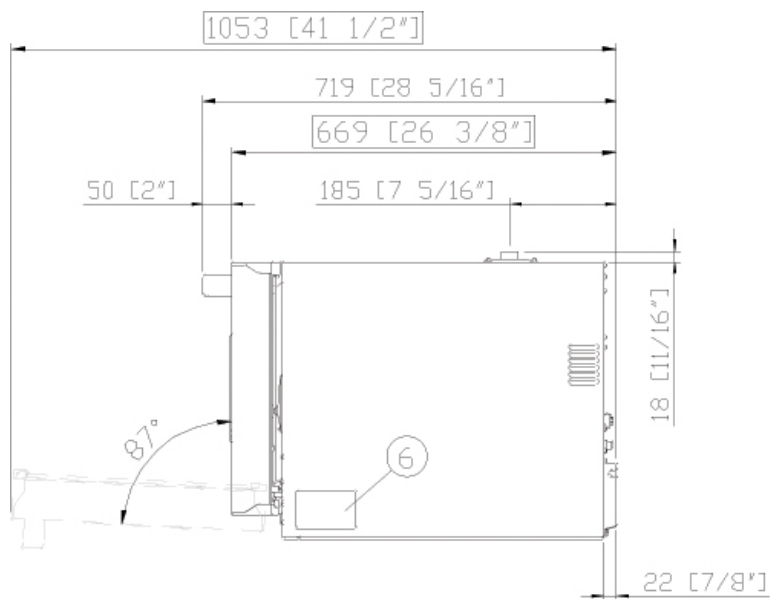
Data Driven Cooking

- 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-04HS-ETDP

DIMENSIONS AND WEIGHT

Width	600 mm
Depth	669 mm
Height	500 mm
Net Weight	39 kg
Pan spacing	75 mm

CONNECTION POSITIONS

2	Terminal board power supply	12	Hot fumes exhaust chimney
3	Unipotential terminal	13	Accessories connection
6	Technical data plate	22	Water pump inlet
7	Safety thermostat	27	Cooling air outlet

We reserve the right to make technical improvements - 5/10/2020

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XEFT-04HS-ETDP

POWER AND GAS SUPPLY

STANDARD

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	3,5 kW
Maximum Amp Draw	15 A
Required breaker size*	16 A
Power cable requirement	H07RN-F 3G 3G
Cord diameter	10 mm
Plug	Schuko

ACCESSORIES

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

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

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