

XEFT-04HS-ELDP

| Project | |
|----------|--|
| Item | |
| Quantity | |
| Date | |

Model

BAKERLUX SHOP.Pro™ LED



- Convection oven
- Electric
- 4 trays 460x330
- Drop-down door opening
- Control panel with 7-segment display

DESCRIPTION

Convection oven with humidity and 2 programmable fan speeds. Easy-to-use oven, ideal for baking breakfast and snack products, in particular pastry and frozen bakery ones. The digital panel allows the storage of 99 programs with 3 cooking steps plus preheating, 12 of which with immediate access. Rounded stainless steel chamber to facilitate cleaning and ensure maximum hygiene.

STANDARD BAKING FEATURES

Programs

• 99 Programs

Manual cooking

- Temperature: 30 °C 260 °C
- Up to 3 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 chrome-plated steel rack rails with anti-tipping system
- \bullet 2-speed fan system and high-performance circular resistance

ADVANCED AND AUTOMATIC BAKING FEATURES

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

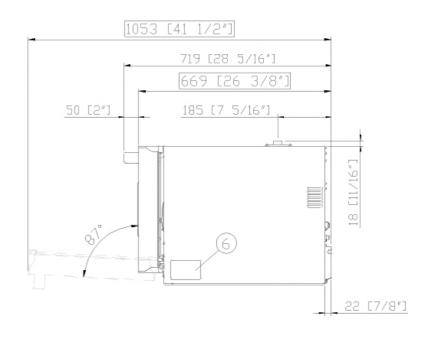
APP & WEB SERVICES

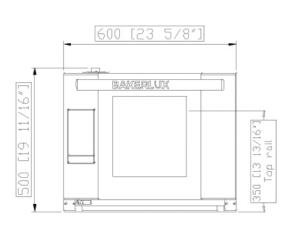
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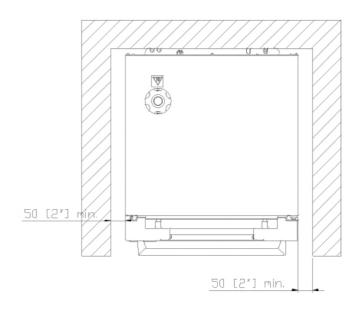


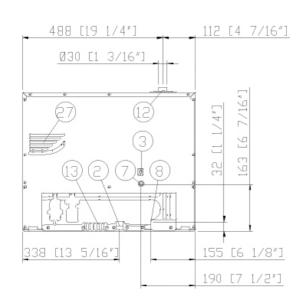


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DIMENSIONS AND WEIGHT

| Width 6 | 600 mm |
|---------------|--------|
| Depth 6 | 669 mm |
| Height 5 | 500 mm |
| Net Weight 3 | 39 kg |
| Pan spacing 7 | 75 mm |

CONNECTION POSITIONS

| CONTROL CONTROL | | | | |
|-----------------|-----------------------------|----|---------------------------|--|
| 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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Power and gas supply Water connections Installation requirements Accessories

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

- Baking Essentials: special trays
- SPRAY&Rinse: Practical spray detergent to manually clean all kinds of oven. Degreases and removes all kind of dirt
- 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

