



# BAKERLUX SHOP.Pro™





BAKERLUX SHOP.Pro™

**The range of ovens studied for the gilding of the frozen products inside commercial spaces, where the rhythms are tight and the volumes are high.**

Design and intelligence, the elegance of glass and the technology of touch controls, as well as the built-in internet connection. Everything you could possibly imagine in an oven is now in your hands. Created to be perfect. In every detail.

[!\[\]\(0f848bbd71cef6b345273b16f905912a\_img.jpg\) Watch the “Perfection is now” video on the official UNOX YouTube channel](#)

An oven like nothing you have ever seen.



BAKERLUX SHOP.Pro™

## Modern design, unique performance.

BAKERLUX SHOP.Pro™ is the range of ovens designed for baking frozen baked foods in commercial spaces, where timing is crucial and volumes are vast.

Any mistake can cost you greatly, and every second counts.

BAKERLUX SHOP.Pro™ ovens are the result of UNOX's years of research and experience in supermarket bakery departments, convenience stores and fast food chains.

They are designed for optimal performance in all working conditions and to be simple to use.

Using the latest smart technology, they provide the outlet with real support and can adapt to any working environment, be it behind the scenes in a prep room or in an open kitchen on the shop floor.

The 10, 6, 4 and 3-tray 600 x 400 models are the benchmark for any high-volume shop, whilst the 4 and 3-tray 460 x 330 models are perfectly suited to smaller shops with less available space.

The choice of four different control panel options means that there are more solutions available to you, so you can always find the BAKERLUX SHOP.Pro™ best suited to you.

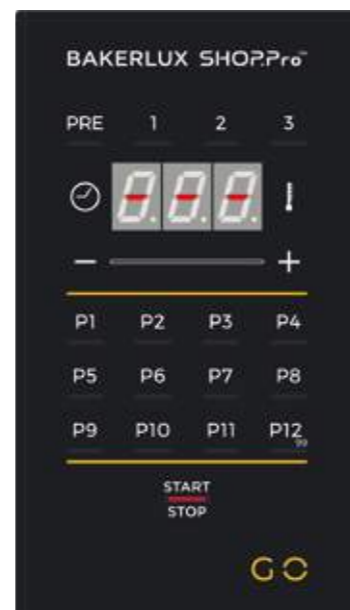
 Watch the "Perfection is now" video on the official UNOX YouTube channel



## Easy, simple, quick and durable.

BAKERLUX SHOP.Pro™ GO is a pure convection oven. A tireless oven that was designed specifically for baking frozen croissants or for finishing prebaked frozen bread. Perfectly suited to the typical needs of cafés, snack bars, and smaller retail shops that don't need to bake delicate items.

BAKERLUX SHOP.Pro™ GO doesn't require water supply and is specifically equipped for the installation of the BAKERLUX SHOP.Pro™ waterless hood to reduce baking odours, allowing them to be installed anywhere in the shop.



### BAKING PARAMETERS



3 BAKING STEPS



0 - inf TIMER



30 - 260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

### UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO SOFT



SMART PREHEATING



AUTO MAT



DATA DRIVEN COOKING

### QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



OPTIONAL WI-FI & LAN



MULTI TIME



AUTOMATIC BAKING

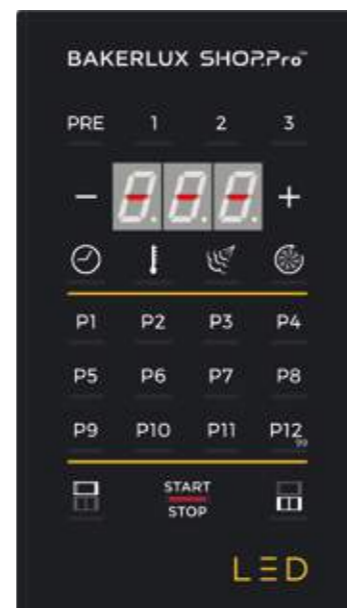


# LED

## Add moisture to your baking, in an elegant and minimal way.

The BAKERLUX SHOP.Pro™ LED model is the first port of call for anyone who needs an easy-to-use convection oven that also gives you the option of adding humidity during the baking cycle as well as reducing fan speed to facilitate baking even the most delicate and critical items, such as large frozen loaves of bread, or frozen puff pastry products. The ability to control the BAKERLUX SHOP.Pro™ Prover from the control panel allows the oven to be stacked on top of it, creating a complete baking station.

The hoods available for the BAKERLUX SHOP.Pro™ LED model are the water-supply-connected high-filtration steam-condensing BAKERLUX SHOP.Pro™ ventless hood or the BAKERLUX SHOP.Pro™ waterless hood, which requires no water supply.



### BAKING PARAMETERS



3 BAKING STEPS



0 - inf TIMER



30 - 260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

### UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO SOFT



SMART PREHEATING



AUTO MAGIC



DATA DRIVEN COOKING

### QUICK FUNCTIONS



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MULTI-TIME



AUTOMATIC BAKING

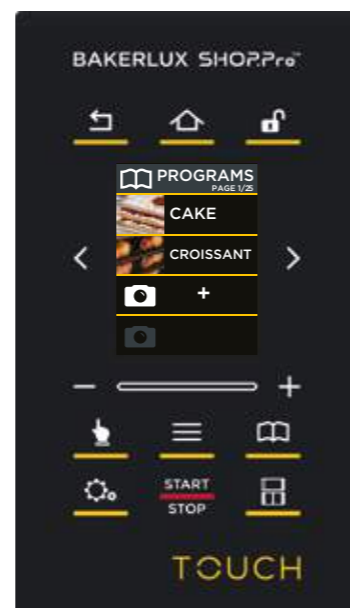


# TOUCH

**That little extra touch that helps make the difference. And it shows.**

The BAKERLUX SHOP.Pro™ TOUCH model offers all the advantages of a 2.4" LCD display that allows you to store and name baking programs with pictures, as well as offering quick and intuitive programming.

It is available with either a drop down door or in the Matic version, with a side opening door that opens automatically when the baking cycle is complete. The optional internet connection allows you to check actual use and remotely control every oven in every one of your shops directly from your PC or smartphone. The BAKERLUX SHOP.Pro™ TOUCH is specifically equipped for the installation of the BAKERLUX SHOP.Pro™ ventless or waterless hoods and for controlling the prover directly from the oven's control panel.



5" control panel with 2.4" LCD touchscreen display

## BAKING PARAMETERS



9 BAKING STEPS



0 - inf TIMER



30 - 260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

## UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO.SOFT



SMART.PREHEATING



AUTO.MATIC



DATA DRIVEN COOKING

## QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



OPTIONAL WI-FI & LAN



MULTI.TIME



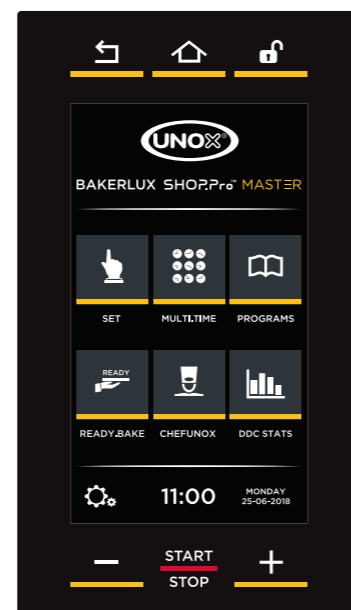
AUTOMATIC BAKING



# MASTER

## The ultimate technology for perfect results, every time.

The MASTER control panel is the highest level of technological evolution that excels in baking performance, automatic programs, artificial intelligence and internet connection. The BAKERLUX SHOP.Pro™ MASTER, with its 6" control panel, is equipped with CHEFUNOX automatic baking programs, MULTI.Time technology - allowing you to bake up to 10 different item types at the same time - and the READY. Bake function, allowing even users with no experience to get perfect results. AUTO.Matic intelligent automatic door opening as standard, DDC.Stats report with usage statistics directly viewable from the display, and an optional Internet connection allowing you to remotely control your ovens from your PC and smartphone. Ventless hood, waterless hood and prover all controllable from the display.



6" control panel with 5" LCD touchscreen display

### BAKING PARAMETERS



9 BAKING STEPS



0 - inf TIMER



30 - 260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

### UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



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SMART.PREHEATING



AUTO.MATIC



DATA DRIVEN COOKING

### QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



OPTIONAL WI-FI & LAN



MULTI.TIME



AUTOMATIC BAKING



UIP - Unox Intelligent Performance

## Smart baking. Guaranteed results.

Achieving identical results for each load requires control, intelligence and expertise. Every detail counts: what happens before and during baking, the various load quantities, food whose properties vary with the seasons and the unique manual techniques of each member of your team.

For example?

Baking multiple trays requires more time than for just one or two: the door remains open for longer and the consequent drop in temperature is greater.

The oven must begin baking at a lower temperature and bake a higher quantity of food, for which more time is required to achieve the correct working conditions. In addition, the humidity emitted by the fully-loaded oven is greater than a partial load, and if the door is opened unexpectedly, it significantly alters all the parameters of the baking process.

Achieving repeatable results requires continual supervision, monitoring of every detail and immediate intervention. In a few words: control, intelligence and expertise.

Exactly what your BAKERLUX SHOP.Pro™ MASTER oven, with UNOX INTELLIGENT.Performance technology provides.

### ADAPTIVE.Cooking™

#### Perfect results. Every time.

The ADAPTIVE.Cooking™ technology transforms your oven into an intelligent tool capable of interpreting your settings and understanding your desired result.

Using its sensors, the BAKERLUX SHOP.Pro™ MASTER registers changes in temperature, estimates the amount of food actually being cooked, and automatically adjusts the baking process by tweaking the time and temperature as needed, guaranteeing you perfect, identical results with every batch. Textbook results, no matter what the conditions.

### AUTO.Soft

#### Gentle baking function.

A sharp increase in temperature in the presence of delicate products and in high oven load capacity conditions can compromise the uniformity of the overall result.

When AUTO.Soft is activated, BAKERLUX SHOP.Pro™ MASTER automatically regulates the rise in temperature according to what the sensors detect to make it gentler and guarantee an optimal distribution of heat inside each pan in the oven. Because every detail counts when your requirements take pride of place.

### SMART.Preheating

#### Intelligent preheating.

Correctly preheating the oven creates the ideal conditions to optimise baking from the very first moments once the door is closed. The BAKERLUX SHOP.Pro™ MASTER oven, equipped with SMART.Preheating technology, automatically sets the best temperature and preheating time according to the parameters of the chosen baking process and to what has occurred in previous hours.

Should you need to quickly go from a high baking temperature to a lower one, it automatically engages the cooling system before signalling that it is ready. As always, to guarantee you maximum repeatability of results at all times of the day and energy savings up to 20% compared to manual preheating.

### AUTO.Matic

#### Automatic door opening.

Commercial spaces can often be noisy and fast-paced, making constant supervision of the baking process difficult: it is entirely possible that, at times, nobody notices that the oven has finished baking, meaning that the food stays inside for a few minutes too long, ruining all the hard work and investment you put into ensuring that every batch comes out perfect.

BAKERLUX SHOP.Pro™ MASTER and TOUCH are always focused on giving you perfect results: thanks to their AUTO.Matic technology, they automatically open the door, interrupting the baking process at just the right moment to guarantee excellent results, even when you find yourself distracted.



**WITHOUT ADAPTIVE. Cooking™**

The quantity of food in the oven has an effect on the final result: a program set for a single tray will not be sufficient to cook a full load and, viceversa, a program set for a full load will overbake a single-tray load.

**WITH ADAPTIVE. Cooking™**

ADAPTIVE. Cooking™ technology recognises the quantity of food in the cooking chamber and automatically optimises the time, temperature and climatic conditions.

**OPTIMAL SETTINGS FOR A HALF LOAD**

- TARTS
- PRE 200°C
  - 20 mins
  - 165 °C

**RESULT WITH A SINGLE TRAY**

**WITHOUT ADAPTIVE. Cooking™**

Baking time: **20 mins**  
Actual average temperature: **185°C**



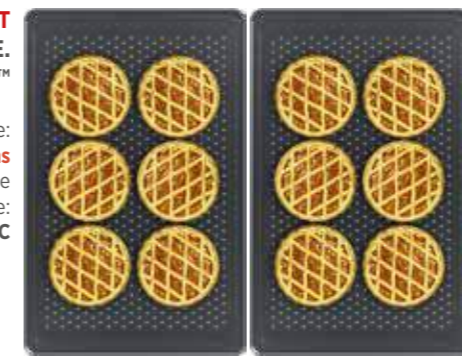
**WITH ADAPTIVE. Cooking™**

Baking time: **18 mins**  
Actual average temperature: **165°C**

**RESULT WITH FULL LOAD**

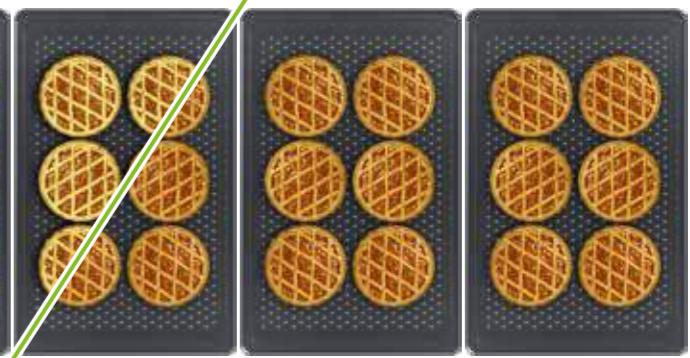
**WITHOUT ADAPTIVE. Cooking™**

Baking time: **20 mins**  
Actual average temperature: **155°C**



**WITH ADAPTIVE. Cooking™**

Baking time: **23 mins**  
Actual average temperature: **165°C**



**WITHOUT AUTO.Matic**

When the items have finished baking, timely manual intervention is necessary to immediately remove all the tray from the oven in order to avoid having the residual heat from the oven chamber continue to bake the product, burning it. The humidity can also ruin its structure and fragrance.

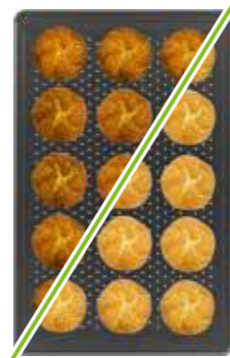
**WITH AUTO.Matic**

Thanks to AUTO.Matic technology, the door opens automatically once the baking cycle has finished, allowing the residual heat to escape from the baking chamber, thus removing the risk of it ruining the product. Manual intervention is no longer necessary.

- BREAD
- 25 mins
  - 180 °C
  - 20%

**WITHOUT AUTO.Matic**

Delay in opening the door after baking cycle: **High risk.**

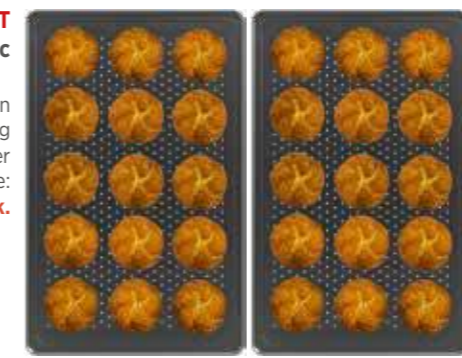


**WITH AUTO.Matic**

Delay in opening the door after baking cycle: **No risk.**

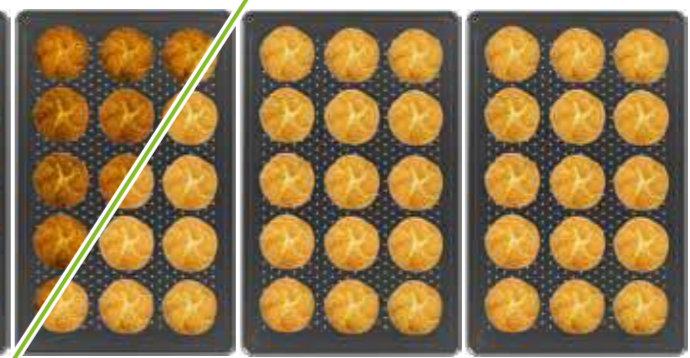
**WITHOUT AUTO.Matic**

Delay in opening the door after baking cycle: **High risk.**



**WITH AUTO.Matic**

Delay in opening the door after baking cycle: **No risk.**



**WITHOUT AUTO.Soft**

The change from one baking step to a next one at a much higher temperature will cause a rapid increase in temperature that can be aggressive toward delicate products: the result can be uneven and far from perfect.

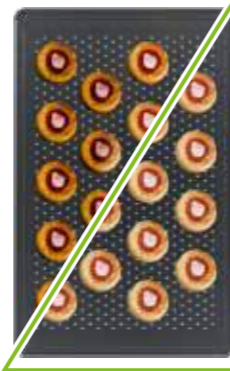
**WITH AUTO.Soft**

The AUTO.Soft function manages the rise in temperature, making it more delicate in order to maintain uniformity throughout every part of every tray.

- MINI PIZZAS STEP 1/2
- 5 mins
  - 145 °C
  - 20%
- STEP 2/2
- 15 mins
  - 180 °C
  - 0%

**WITHOUT AUTO.Soft**

Temperature increase time **145°C-180°C:** **1 min**

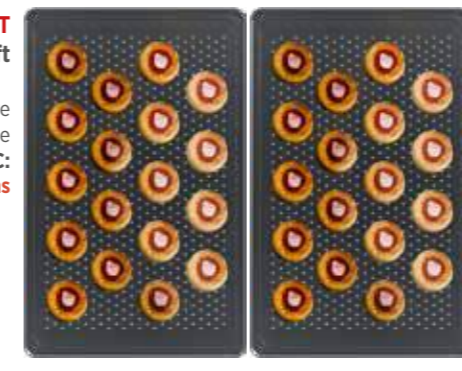


**WITH AUTO.Soft**

Temperature increase time **145°C-180°C:** **4 mins**

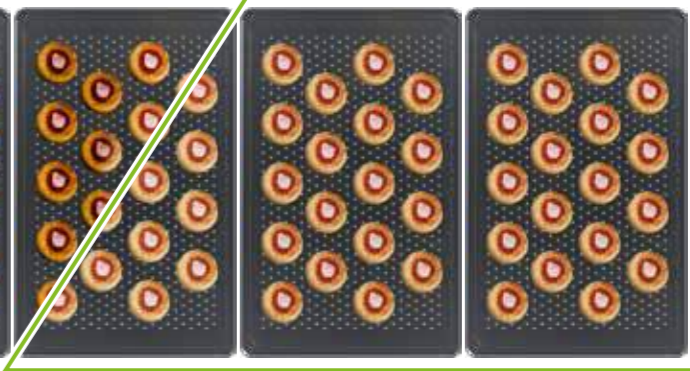
**WITHOUT AUTO.Soft**

Temperature increase time **145°C-180°C:** **2 mins**



**WITH AUTO.Soft**

Temperature increase time **145°C-180°C:** **7 mins**



**WITHOUT SMART.Preheating**

The oven preheats to the set temperature without taking into account how the oven has been used before that baking program, with the risk of not being hot enough for the first baking program of the day, or wasting energy during the preheating phase when the baking chamber has already accumulated sufficient heat during previous baking programs.

**WITH SMART.Preheating**

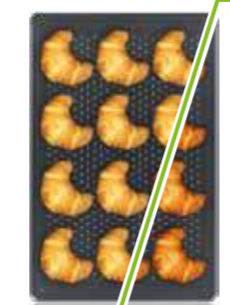
SMART.Preheating recognizes the activity that the oven has carried out before the baking program starts and intelligently adjusts the preheating accordingly: making it more intense with the first bake in the morning when the oven is cold, and reducing it or even skipping it should the oven chamber already be hot enough to start baking right away. This leads to always perfect baking results while saving time and energy.

- CROISSANTS
- PRE 190°C
  - 18 mins
  - 165 °C



**WITHOUT SMART.Preheating**

Preheating time: **6 mins**  
Temp. of steel in chamber after preheating: **100°C**

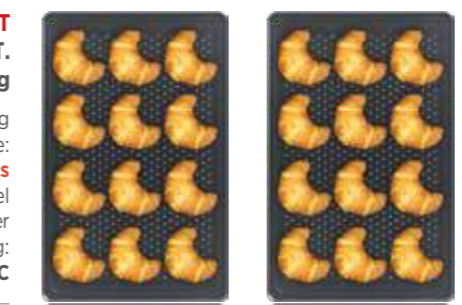


**WITH SMART.Preheating**

Preheating time: **9 mins**  
Temp. of steel in chamber after preheating: **165°C**

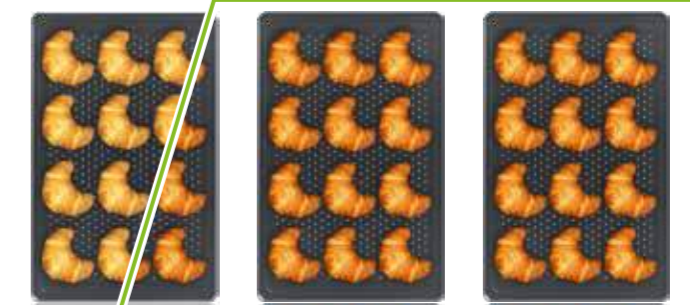
**WITHOUT SMART.Preheating**

Preheating time: **6 mins**  
Temp. of steel in chamber after preheating: **100°C**



**WITH SMART.Preheating**

Preheating time: **9 mins**  
Temp. of steel in chamber after preheating: **165°C**



## DDC - Data Driven Cooking

# Your oven is unique, intelligent and connected.

Data Driven Cooking artificial intelligence technology is designed to help you take advantage of the full potential of UNOX's BAKERLUX SHOP.Pro™ ovens: it collects data, processes information, analyses usage patterns and provides you with a daily report, and connects to the cloud to identify and offer you recipes and tips that are customised for your actual needs which translate directly into new dishes for your menu.

With Data Driven Cooking, UNOX's BAKERLUX SHOP.Pro™ ovens become much more than just baking equipment. They become real partners that contribute to building your success.

DDC technology is available for BAKERLUX SHOP.Pro™ MASTER and TOUCH ovens.

Data Driven Cooking.  
Closer to you, closer to your success.

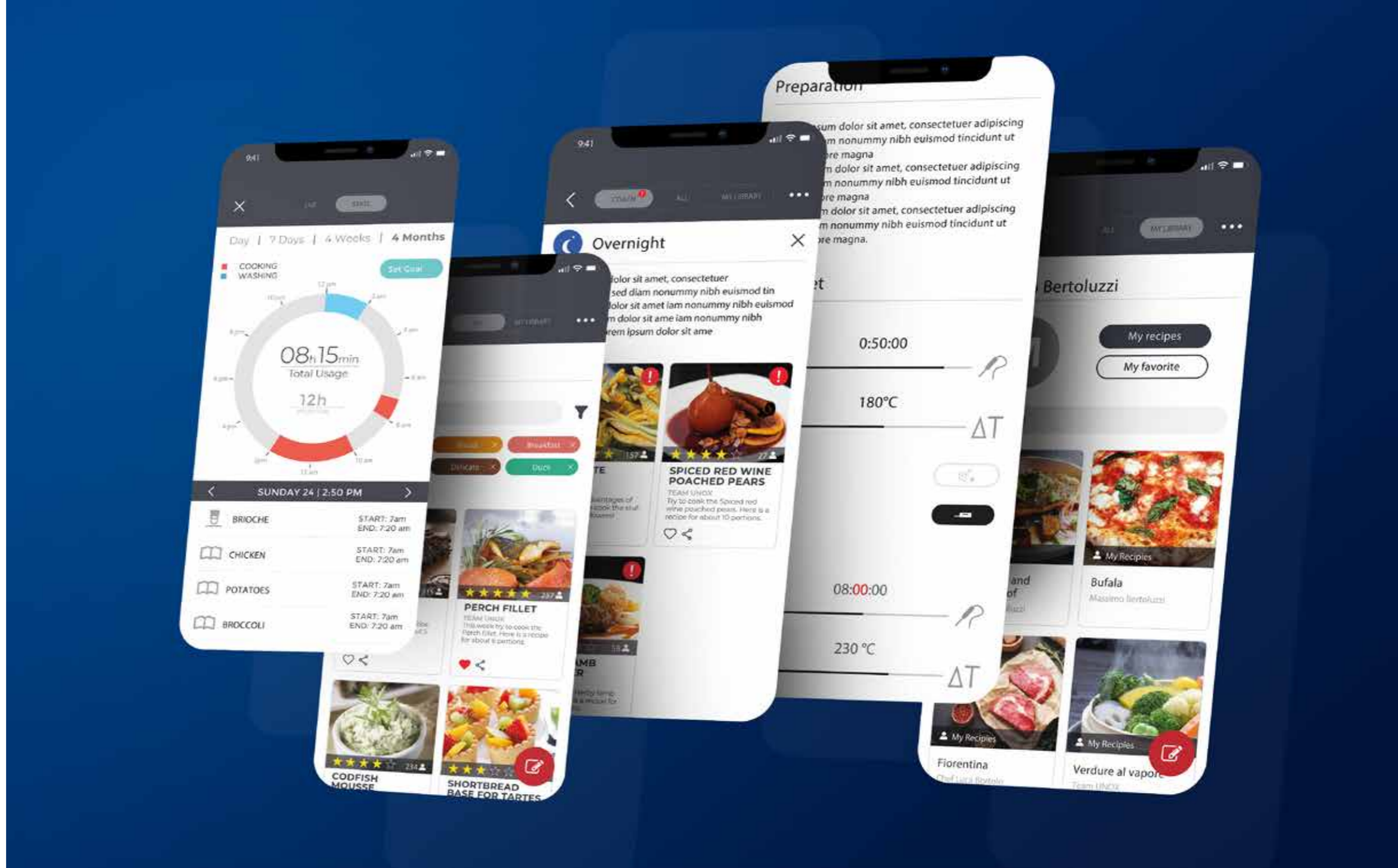


## DDC.UNOX.com Monitor data usage.

Thanks to the DDC.UNOX.com Internet portal you are linked to your UNOX MIND.Maps™ oven even when you are not in the kitchen. You can monitor its operating condition in real time, create recipes from your computer and send them to your ovens with a simple click.

You can also organize your company ovens into groups or areas, visualizing them in geospatial maps or hierarchical views.

▶ Watch the "Data Driven Cooking" video



## DDC.App Everything just a "Tap" away.

Install UNOX.DDC app on your smartphone and have remote control of your connected UNOX oven. You can monitor in real time its operating status, analyze consumptions reports, create recipes on your smartphone, receive the ones recommended by DDC.Coach and send them to your ovens with a click.

DDC.App allows you to control your oven at any time, anywhere. The advantage of having your oven within reach of a Tap!

## DDC.Stats Monitored for constant improvement.

The BAKERLUX SHOP.Pro™ MASTER ovens monitor and analyse water and energy consumption levels, record baking times, and measure how long the door stays open.

The DDC.Stats function on the control panel translates this data into clear, valuable, useful information that helps you to identify any room for improvement and completely eliminate waste, thereby increasing your daily profit.

UIC - Unox Intensive Cooking

## You've chosen not to settle for less. Maximum baking efficiency.

Bake to perfection, sell, repeat. All day, every day. For the tight schedule of a commercial space whose core business is selling baked goods, the priorities are high quality standards, repeatable results, speed of execution, energy savings and reliability. This was what we aimed for and this what we have made possible. UNOX INTENSIVE. Cooking means maximum baking efficiency to maximise production and variety of range. With the assurance of an ENERGY STAR certified product. Certify your success.

### DRY.Plus

#### Extracting humidity for maximum flavour.

When baking leavened goods, the presence of humidity during the final stages of baking can compromise the achievement of your desired result.

DRY.Plus technology expels humid air from the baking chamber, be it moisture released from the products being baked or any that was generated by the STEAM.Plus system during a previous use.

By doing so, DRY.Plus technology helps the internal structure of the product to form properly, guaranteeing a texture that remains the same even hours after it has finished baking. Get used to doing great things.

### STEAM.Plus

#### On-demand humidity for perfect baking.

When baking frozen baked goods, effectively using humidity helps to develop both the internal structure and the golden crust on the outside of the product.

STEAM.Plus technology allows you to instantly create humidity inside the baking chamber, from a temperature of 90°C up to 260°C, for excellent results with every batch.

### AIR.Plus

#### Transmit, unite, transform.

AIR.Plus technology guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray, for all trays being baked. Thanks to AIR.Plus, once baked, your foods will be evenly coloured on the outside and their integrity and texture will remain intact for many hours afterwards.

With the BAKERLUX SHOP.Pro™ MASTER, TOUCH and LED, you can choose two different fan speeds, allowing you to bake both lighter and heavier products: no need to limit the variety of your range.

### EFFICIENT.Power

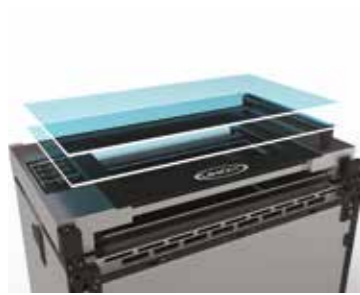
#### Power and efficiency.

The BAKERLUX SHOP.Pro™ represents a guarantee of maximum performance and efficiency.

Maximum speed in reaching temperature and precision in maintaining it, energy savings guaranteed by a low-e glass lining, and high-performance insulation materials.

In figures? 300 seconds to go from 60°C to 260°C. Best-in-class convection efficiency, ENERGY STAR certified.

The details make all the difference. And you know it.



DOUBLE GLASS



EASY TO CLEAN INTERNAL GLASS



MULTIFAN SYSTEM



ERGONOMIC HANDLE



SOFT-CLOSE DOOR



100% STAINLESS STEEL STRUCTURE



USB PORT - UPLOAD/DOWNLOAD DATA



WI-FI/LAN CONNECTION READY



LED LIGHTING



IPX4 PROTECTION CLASS



HIGH-PERFORMANCE INSULATION MATERIALS



TOUCH SCREEN PANEL FOR MASTER AND TOUCH

BAKERLUX SHOP.Pro™

Drop down or side opening doors.  
For any space and any use.



DROP DOWN DOOR OPENING (for Rossella, Elena, Arianna and Stefania models, TOUCH, LED and GO versions)



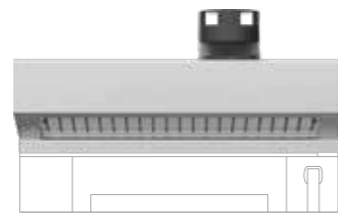
RIGHT-TO-LEFT DOOR OPENING (for Camilla and Vittoria ovens and for all other MASTER.Matic and TOUCH.Matic models)

## Certified Ventless Hood

The UNOX steam condensing hood is an ideal solution for installing your BAKERLUX SHOP.Pro™ MASTER, TOUCH or LED oven anywhere in your shop, even far away from or without\* a ceiling-mounted ventilation hood. Inside is a filter which removes both the smells and the latent and perceptible heat from the fumes expelled by the vent, with no need to maintain or clean the filter.

UNOX hoods maintain the style and design of the oven itself, blending the combination into one strong, quiet and effective system.

\*subject to verification and approval by authorities and local regulations



## Waterless Hood

Ventless hoods must be connected to a source of water, but water pipes are not always available in all shops or departments. The UNOX waterless hood for BAKERLUX SHOP.Pro™ is designed to satisfy this need, and is capable of condensing steam from bakery operations without the use of water.

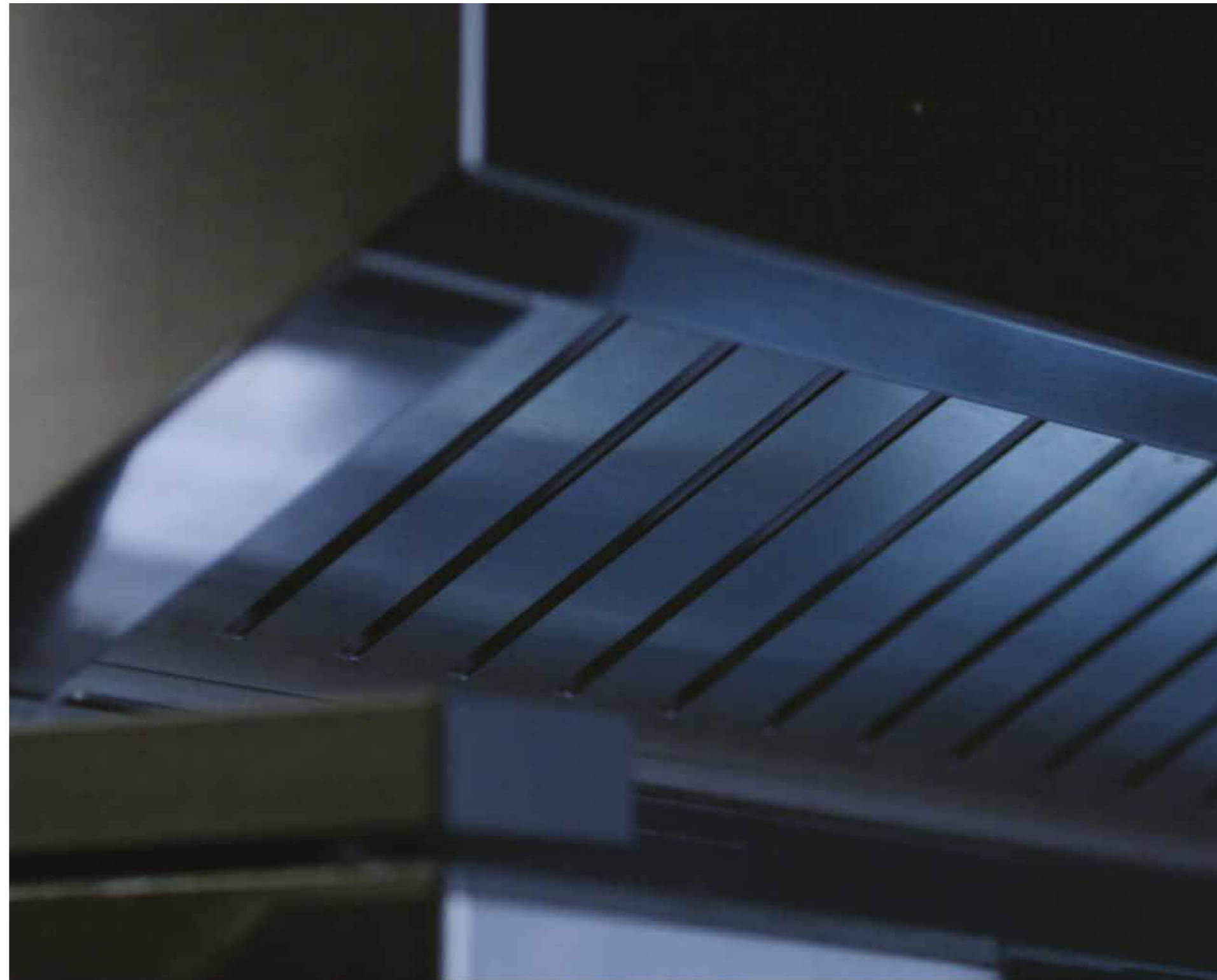
The waterless hood can be installed on all versions of the BAKERLUX SHOP.Pro™ and requires no water to function.



## Built-in installation

The modern furnishings of the best shops around the world are born with the aim of offering the best possible experience even in the presence of very small spaces.

The all new UNOX built-in hood, equipped with a activated carbon filter, allows you to correctly use your oven even when installed inside a piece of furniture or on the service counter, taking full advantage of the few available spaces. With BAKERLUX SHOP.Pro™ and built-in hood, you improve your customers' experience, expand your offer and increase the profitability per square meter of your room.

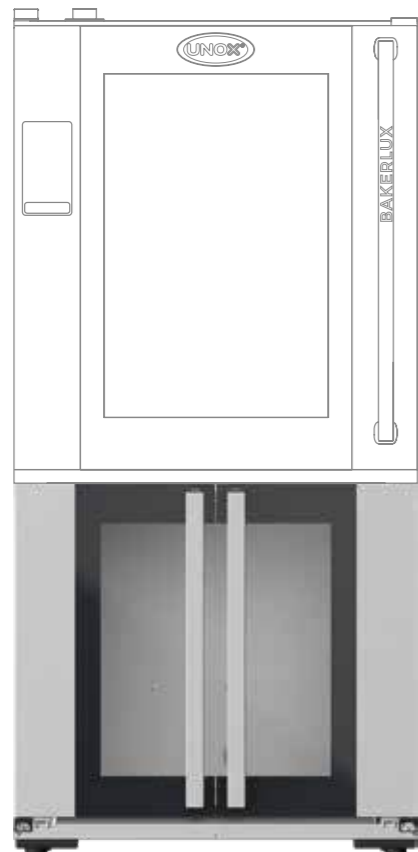


**Production without interruptions.**

**It takes care of your products.**

The provers for the BAKERLUX SHOP.Pro™, available for the MASTER, TOUCH and LED versions, accurately control the temperature and humidity throughout every moment of the proving process, producing consistent results that are always faithful to tradition.

The BAKERLUX SHOP.Pro™ provers allow you to set your desired humidity percentage inside the proving chamber in order to obtain perfect results every time, for every recipe.



Collection of trays

## Baking essentials.

The Baking Essentials collection of trays are the best tool you can have to take full advantage of the baking technology of your BAKERLUX SHOP.Pro™.

Each tray has specific characteristics that are conceived, designed and created for specific purposes.

The perfect tray for excellent results.

### PAN.FRY

Enamel coated pan for frying breaded products.



**IDEAL FOR:**

- Croquettes
- Breaded fish filets
- Breaded cutlets
- Breaded vegetables

**ADVANTAGES**

- Reduces the amount of cooking grease and oil
- Uniform cooking on every point of the tray

### FORO.BAKE

Perforated aluminium pan.



**IDEAL FOR:**

- Pastry
- Cakes
- Baking on silicon mats

**ADVANTAGES**

- Perforated surface to allow better transpiration of moisture
- Ultra low edge for maximum baking uniformity

## BAKING

### FAKIRO™

12mm thick aluminium plate, flat on one side and ribbed on the other for dual use.



**IDEAL FOR:**

- Pizza
- Focaccia
- Bread
- Sandwiches

**ADVANTAGES**

- Focaccias and sandwiches heated in just 3 minutes
- 13mm thick for stone baked effect

### FAKIRO.GRILL

12mm non-stick aluminium plate, flat on one side and ribbed on the other for dual use.



**IDEAL FOR:**

- Pizza
- Focaccia
- Bread
- Sandwiches

**ADVANTAGES**

- Pizza with a crisp base ready in just 4 min
- 12mm thick for stone baked effect

### FORO.BLACK

Non-stick perforated aluminium pan.



**IDEAL FOR:**

- Croissants
- Fresh bread
- Danish pastries
- Pastry

**ADVANTAGES**

- Baking parchment is not required
- Ultra low edge for maximum baking uniformity

### FORO.SILICO

15 mm thick silicone coated perforated aluminium pan for pastry and bakery products.



**IDEAL FOR:**

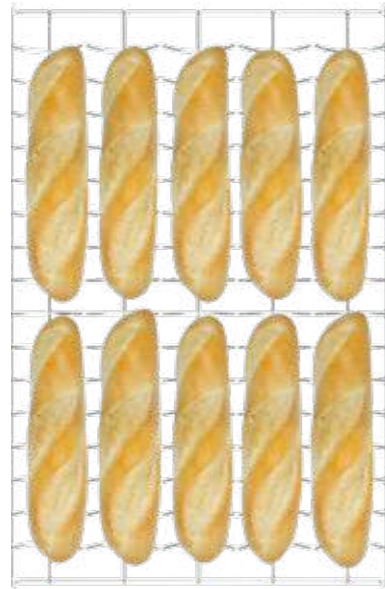
- Croissants
- Fresh bread
- Danish pastries
- Pastry

**ADVANTAGES**

- Designed for pastry products rich in sugar
- High temperature resistant silico and anti-scratch

### BAGUETTE.GRID

Ultralight chromium plated tray to bake 5 large baguettes.



**IDEAL FOR:**

- Frozen baguettes
- Frozen sandwich baguettes

**ADVANTAGES**

- Bake up to 10 mini-baguettes in 18 min
- Maximum heat distribution for quick baking

### FORO.BAGUETTEBLACK

Non-stick aluminium perforated tray with 5 channels to bake baguettes.



**IDEAL FOR:**

- Fresh baguettes
- Fresh sandwich baguettes

**ADVANTAGES**

- 5 perfectly separate and uniform baguettes
- Quick and easy cleaning operations

### BAKE.BLACK

Non-stick aluminium pan.



**IDEAL FOR:**

- Croissants
- Danish pastries
- Pastry

**ADVANTAGES**

- Baking parchment is not required
- Ultra low edge for maximum baking uniformity

### BAKE

Aluminium tray.



**IDEAL FOR:**

- Pastry
- Cakes
- Baking on silicon mats

**ADVANTAGES**

- Thin tray for rapid heat exchange
- Ultra low edge for maximum baking uniformity

### FORO.BAKE



Available in size

600 x 400	Art.: TG 410
460 x 330	Art.: TG 310

### FORO.BLACK



Available in size

600 x 400	Art.: TG 430
460 x 330	Art.: TG 330

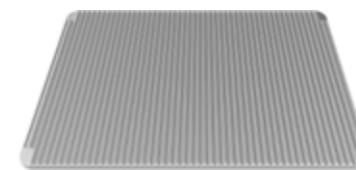
### STEEL.BAKE



Available in size

600 x 400	Art.: TG 450
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### FAKIRO™



Available in size

600 x 400	Art.: TG 440
460 x 330	Art.: TG 335

### FAKIRO.GRILL



Available in size

600 x 400	Art.: TG 465
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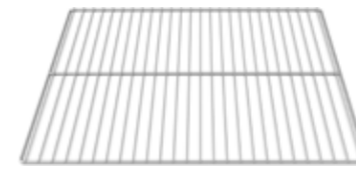
### BAKE



Available in size

600 x 400	Art.: TG 405
460 x 330	Art.: TG 305

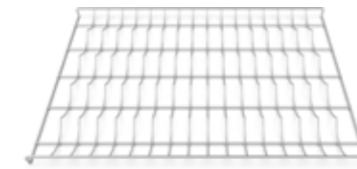
### CHROMO.GRID



Available in size

600 x 400	Art.: GRP 405
460 x 330	Art.: GRP 305

### BAGUETTE.GRID



Available in size

600 x 400	Art.: GRP 410
460 x 330	Art.: GRP 310

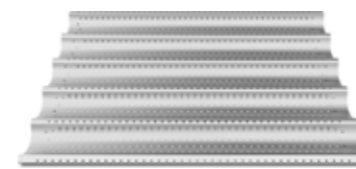
### BAKE.BLACK



Available in size

600 x 400	Art.: TG 460
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### FORO.BAGUETTE



Available in size

600 x 400	Art.: TG 435
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### FORO.BAGUETTE.BLACK



Available in size

600 x 400	Art.: TG 445
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### FORO.SILICO



Available in size

600 x 400	Art.: TG 415
460 x 330	Art.: TG 315





#### UNOX.Care Program

## Protect the performance you deserve.

The UNOX.Pure filter reduces the quantity of substances in the water which contribute to the formation of lime scale and/or rust inside the baking chamber, a known cause of malfunctioning and breakdown. The UNOX filters are easy to install in any BAKERLUX SHOP.Pro™ oven or stack. For the larger ovens, Camilla and Vittoria, Unox recommends UNOX.Pure, whilst for smaller ovens, Bakery.Pure is sufficient to guarantee - in most applications - a year of worry-free work.

The MASTER and TOUCH control panels monitor the quantity of water filtered by the Bakery.Pure and UNOX.Pure systems and automatically notify you when the time has come to replace the filter, optimising its use.



UNOX.Pure  
Art.: XHC003



Bakery.Pure  
Art.: XHC010



DET&Rinse SPRAY  
Art.: DB1044

# A truly excellent line.



DROP DOWN DOOR OPENING

4 600 x 400    3 600 x 400    4 460 x 330    3 460 x 330



MASTER



Type of opening	
Type of closing	
Distance between trays	
Frequency	
Voltage	
Electrical capacity	
Dimensions WxDxH (mm)	
Weight	

TOUCH



Type of opening	
Type of closing	
Distance between trays	
Frequency	
Voltage	
Electrical capacity	
Dimensions WxDxH (mm)	
Weight	

TOUCH



Type of opening	XEFT-04EU-ETDV	XEFT-03EU-ETDV	XEFT-04HS-ETDV	XEFT-03HS-ETDV
Type of closing	Drop down door	Drop down door	Drop down door	Drop down door
Distance between trays	Manual	Manual	Manual	Manual
Frequency	75 mm	75 mm	75 mm	75 mm
Voltage	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Electrical capacity	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	6.9 kW	3.5 kW	3.5 kW	3 kW

LED



Type of opening	XEFT-04EU-ELDV	XEFT-03EU-ELDV	XEFT-04HS-ELDV	XEFT-03HS-ELDV
Type of closing	Drop down door	Drop down door	Drop down door	Drop down door
Distance between trays	Manual	Manual	Manual	Manual
Frequency	75 mm	75 mm	75 mm	75 mm
Voltage	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Electrical capacity	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	6.9 kW	3.5 kW	3.45 kW	3 kW

GO



Type of opening	XEFT-04EU-EGDN	XEFT-03EU-EGDN	XEFT-04HS-EGDN	XEFT-03HS-EGDN
Type of closing	Drop down door	Drop down door	Drop down door	Drop down door
Distance between trays	Manual	Manual	Manual	Manual
Frequency	75 mm	75 mm	75 mm	75 mm
Voltage	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Electrical capacity	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	6.9 kW	3.5 kW	3.5 kW	3 kW

MATIC RIGHT-TO-LEFT AUTOMATIC DOOR OPENING

10 600 x 400    6 600 x 400    4 600 x 400    3 600 x 400    4 460 x 330    3 460 x 330



CAMILLA.MATIC    VITTORIA.MATIC    ROSSELLA.MATIC    ELENA.MATIC    ARIANNA.MATIC    STEFANIA.MATIC

XEFT-10EU-EMRV	XEFT-06EU-EMRV	XEFT-04EU-EMRV	XEFT-03EU-EMRV	XEFT-04HS-EMRV	XEFT-03HS-EMRV
Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left
Electric closing	Electric closing	Electric closing	Electric closing	Electric closing	Electric closing
75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
400 V - 3N	400 V - 3N	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
15.5 kW	10.3 kW	6.9 kW	3.5 kW	3.5 kW	3 kW
800x811x952	800x811x682	800x811x502	800x811x427	600x669x502	600x669x427
96 kg	72 kg	57 kg	46 kg	39 kg	36 kg

XEFT-10EU-ETRV	XEFT-06EU-ETRV	XEFT-04EU-ETRV	XEFT-03EU-ETRV	XEFT-04HS-ETRV	XEFT-03HS-ETRV
Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left
Electric closing	Electric closing	Electric closing	Electric closing	Electric closing	Electric closing
75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
400 V - 3N	400 V - 3N	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
15.5 kW	10.3 kW	6.9 kW	3.5 kW	3.5 kW	3 kW
800x811x952	800x811x682	800x811x502	800x811x427	600x669x502	600x669x427
96 kg	72 kg	57 kg	46 kg	39 kg	36 kg

XEFT-10EU-ETRV-MT	XEFT-06EU-ETRV-MT
Right-to-left	Right-to-left
Manual	Manual
75 mm	75 mm
50/60 Hz	50/60 Hz
400 V - 3N	400 V - 3N
15.5 kW	10.3 kW
800x811x952	800x811x682
96 kg	72 kg

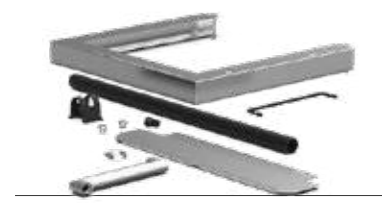
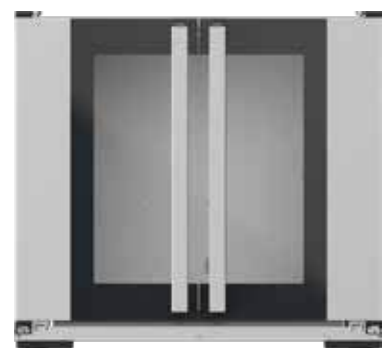
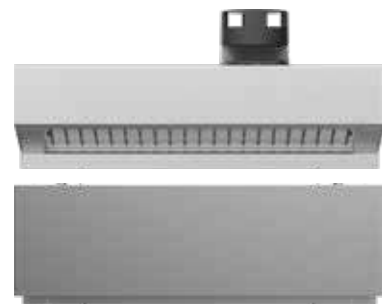
XEFT-10EU-ETLV	XEFT-06EU-ELRV
Right-to-left	Right-to-left
Manual	Manual
75 mm	75 mm
50/60 Hz	50/60 Hz
400 V - 3N	400 V - 3N
15.5 kW	10.3 kW
800x811x952	800x811x682
96 kg	72 kg

XEFT-10EU-EGRN	XEFT-06EU-EGRN
Right-to-left	Right-to-left
Manual	Manual
75 mm	75 mm
50/60 Hz	50/60 Hz
400 V - 3N	400 V - 3N
15.5 kW	10.3 kW
800x811x952	800x811x682
96 kg	72 kg

Note: Door opening from left to right - example of code XEFT-10EU-EMLV (L= left) (R= right)

# Ask for more.

	600 x 400	460 x 330
<b>HOODS</b>	<p><b>HOOD WITH STEAM CONDENSER</b> Compatible with: MASTER, TOUCH and LED Frequency: 50 / 60 Hz Electrical power: 0,2 kW Exhaust chimney diameter: 121 mm Min. air flow: 550 m<sup>3</sup>/h - Max. air flow: 750 m<sup>3</sup>/h Dimensions: 800x863x276 WxDxH mm Weight: 23 kg Art.: XEKHT-HCEU</p> <p><b>WATERLESS HOOD</b> Compatible with: MASTER, TOUCH,LED and GO Frequency: 50 / 60 Hz Electrical power: 0,1 kW Dimensions: 800x863x205 WxDxH mm Weight: 25 kg Art.: XEKHT-ACEU</p>	<p><b>HOOD WITH STEAM CONDENSER</b> Compatible with: MASTER, TOUCH and LED Frequency: 50 / 60 Hz Electrical power: 0,2 kW Exhaust chimney diameter: 121 mm Min. air flow: 550 m<sup>3</sup>/h - Max. air flow: 750 m<sup>3</sup>/h Dimensions: 600x731x276 WxDxH mm Weight: 21 kg Art.: XEKHT-HCHS</p> <p><b>WATERLESS HOOD</b> Compatible with: MASTER, TOUCH,LED and GO Frequency: 50 / 60 Hz Electrical power: 0,1 kW Dimensions: 600x731x205 WxDxH mm Weight: 15 kg Art.: XEKHT-ACHS</p> <p><b>BUILT-IN INSTALLATION KIT</b> Only compatible with ARIANNA models Dimensions: 600x697x100 WxDxH mm Weight: 8,5 Kg</p>
<b>PROVERS</b>	<p><b>PROVER</b> Compatible with: MASTER, TOUCH and LED Capacity: 8 600 x 400 Voltage: 220-240V-1PH+N+PE Frequency: 50 / 60 Hz Electrical power: 1,2 kW Dimensions: 800x792x750 WxDxH mm Weight: 37 kg Art.: XEKPT-08EU-C</p> <p><b>PROVER</b> Compatible with: MASTER, TOUCH and LED Capacity: 10 600 x 400 Voltage: 220-240V-1PH+N+PE Frequency: 50 / 60 Hz Electrical power: 1,2 kW Dimensions: 800x792x886 WxDxH mm Weight: 42 kg Art.: XEKPT-10EU-C</p>	<p><b>PROVER</b> Compatible with: MASTER, TOUCH and LED Capacity: 8 460 x 330 Voltage: 220-240V-1PH+N+PE Frequency: 50 / 60 Hz Electrical power: 1,2 kW Dimensions: 600x711x750 WxDxH mm Weight: 35 kg Art.: XEKPT-08HS-C</p>
<b>STACKING KIT</b>	<p><b>STACKING KIT</b> Compatible with all models. Includes all the necessary parts for installing two stacked ovens. Art.: XWKQT-00EF-E</p> <p><b>STACKING KIT</b> Includes all the necessary parts for installing any oven stacked on a ROSSELLA in any version. Art.: XWKQT-04EF-E</p>	<p><b>STACKING KIT</b> Compatible with all models. Includes all the necessary parts for installing two stacked ovens. Art.: XWKQT-00HS-E</p>
<b>STANDS</b>	<p><b>HIGH STAND WITH LATERAL SUPPORTS</b> Compatible with all models. Dimensions: 794x688x738 WxDxH mm Distance between trays: 60 mm Weight: 10 kg Art.: XEKRT-08EU-H</p> <p><b>INTERMEDIATE STAND WITH LATERAL SUPPORTS</b> Compatible with all models. Dimensions: 794x688x559 WxDxH mm Distance between trays: 60 mm Weight: 7 kg Art.: XEKRT-06EU-M</p> <p><b>FLOOR POSITIONING STAND</b> Compatible with all models. Dimensions: 794x688x150 WxDxH mm Weight: 4 kg Art.: XWKRT-00EF-F</p>	<p><b>HIGH STAND WITH LATERAL SUPPORTS</b> Compatible with all models. Dimensions: 594x546x783 WxDxH mm Distance between trays: 60 mm Weight: 9 kg Art.: XWKRT-08HS-H</p> <p><b>INTERMEDIATE STAND WITH LATERAL SUPPORTS</b> Compatible with all models. Dimensions: 594x546x559 WxDxH mm Distance between trays: 60 mm Weight: 6 kg Art.: XWKRT-06HS-M</p> <p><b>FLOOR POSITIONING STAND</b> Compatible with all models. Dimensions: 594x546x150 WxDxH mm Weight: 3 kg Art.: XWKRT-00HS-F</p>



600 x 400	460 x 330
<p><b>TANK KIT</b></p> <p><b>TANK KIT FOR SINGLE OVEN WITH PUMP</b> Compatible with: MASTER, TOUCH and LED Art.: XHC021</p> <p><b>TANK KIT FOR MAXI.Link SOLUTIONS</b> Compatible with: MASTER, TOUCH and LED Art.: XHC023</p> <p><b>TANK KIT FOR PROVERS</b> Compatible with: MASTER, TOUCH and LED Art.: XHC024</p> <p><b>WATER TANK TO BE PLACED ON TOP OF THE OVEN.</b> Available only with ovens with pump kit. Art.: XHC026</p>	<p><b>TANK KIT FOR SINGLE OVEN WITH PUMP</b> Compatible with: MASTER, TOUCH and LED Art.: XHC020</p> <p><b>TANK KIT FOR MAXI.Link SOLUTIONS</b> Compatible with: MASTER, TOUCH and LED Art.: XHC022</p> <p><b>TANK KIT FOR PROVERS</b> Compatible with: MASTER, TOUCH and LED Art.: XHC024</p> <p><b>WATER TANK TO BE PLACED ON TOP OF THE OVEN.</b> Available only with ovens with pump kit. Art.: XHC026</p>

**OTHER ACCESSORIES**



**PUMP KIT**  
Compatible with: MASTER, TOUCH and LED - 600 x 400 & 460 x 330 models  
Art.: XHC016

**BUZZER KIT**  
Compatible with all 600 x 400 & 460 x 330 models.  
Art.: XEC015

**WHEELS KIT**  
Compatible with all 600 x 400 & 460 x 330 models.  
Art.: XUC012

**FEET KIT FOR OVENS**  
Compatible with all 600 x 400 models.  
Art.: XUC035

**FEET KIT FOR PROVER**  
Compatible with all 600 x 400 & 460 x 330 models.  
Art.: XUC045

**UNOX.CARE**



**UNOX.PURE - FILTRATION SYSTEM**  
Compatible with: CAMILLA e VITTORIA - MASTER, TOUCH and LED.  
Art.: XHC003

**UNOX.PURE - REPLACEMENT FILTER CARTRIDGE**  
Compatible with: CAMILLA e VITTORIA - MASTER, TOUCH and LED.  
Replacement filter cartridge  
Art.: XHC004

**BAKERY.PURE - FILTRATION SYSTEM**  
Compatible with: ROSSELLA, ELENA, ARIANNA E STEFANIA - MASTER, TOUCH and LED.  
Art.: XHC010

**BAKERY.PURE - REPLACEMENT FILTER CARTRIDGE**  
Compatible with: ROSSELLA, ELENA, ARIANNA E STEFANIA - MASTER, TOUCH and LED.  
Art.: XHC011

**DET&RINSE™ SPRAY**  
Extra strong oven detergent & rinsing agent for BAKERLUX SHOP.Pro™ ovens.  
Art.: DB1044

**HAND CLEANING KIT**  
Contains water drain, fittings, piping U-trap, connections and 1 DET&Rinse™ spray bottle (750 ml)  
Art.: XUC013

**SHOWER CLEANING KIT**  
Contains water drain, fittings, piping U-trap, connections, anti drip door trays, shower kit and 1 bottle of DET&Rinse™ SPRAY (750 ml)  
Art.: XHC027

**INTERNET CONNECTION**



**OPTIONALS FOR INTERNET CONNECTION FOR BAKERLUX SHOP.PRO™ OVENS**  
Compatible with: BAKERLUX SHOP.Pro™ MASTER and TOUCH models.

LAN kit  
Art.: XEC011

Wi-Fi kit  
Art.: XEC012

Illustrative photo refers to XEC012 kit

## Features 600 x 400 &amp; 460 x 330

	MASTER	TOUCH	LED	GO
• Standard    ○ Optional    – Not available				
<b>COOKING METHODS</b>				
Convection baking with adjustable temperature (30 °C-260 °C)	•	•	•	•
Convection baking with humidity and adjustable temperature (30 °C-260 °C)	•	•	•	–
Maximum preheating temperature 260 °C	•	•	•	•
<b>AUTOMATIC AND ADVANCE PROGRAMMING</b>				
Cooking steps	9	9	3	3
QUICK PROGRAMS:	–	–	12	12
PROGRAMS:	896	99	99	99
PROGRAMS: names and pictures can be assigned to saved programmes	•	•	–	–
PROGRAMS: recipes can be saved with a name	•	•	–	–
MULTI.Time: it manages more than 10 timers to control different products being cooked simultaneously	•	–	–	–
<b>UNOX INTELLIGENT.PERFORMANCE TECHNOLOGIES - UIP</b>				
ADAPTIVE.Cooking™ technology: bake a single tray or a full load with the same baking program and get the exact same results.	•	–	–	–
AUTO.Soft technology: controls the temperature to ensure total uniformity	•	–	–	–
SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use	•	–	–	–
AUTO.MATIC: automatic door opening, interrupting the baking process at just the right moment to guarantee excellent results.	•	•	–	–
<b>UNOX INTENSIVE.COOKING TECHNOLOGIES - UIC</b>				
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	•	•	•	–
AIR.Plus technology: multiple fans running in reverse	•	•	•	•
STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%)	•	•	•	–
DRY.Plus technology: It extracts humidity from the baking chamber	•	•	•	•
EFFICIENT.Power: 300 seconds to go from 60 to 260 °C.	•	•	•	•
EFFICIENT.Power: ENERGY STAR certification	•	•	•	•
<b>DATA DRIVEN COOKING TECHNOLOGIES - DDC</b>				
Ethernet connection board to keep the oven connected to ddc.unox.com and UNOX App	○	○	–	–
DDC Stats: Oven usage and consumption reports.	•	–	–	–
<b>BAKING STATIONS</b>				
MAXI.LINK technology: It allows you to create units with two stacked ovens	•	•	•	–
<b>THERMAL INSULATION AND SAFETY</b>				
Protek.SAFE™ technology: maximum thermal efficiency and working safety	•	•	•	•
Protek.SAFE™ technology: the motor stops when the door is opened to limit energy loss	•	•	•	•
<b>DOOR OPENING</b>				
Manual vertically-opening door (up to down) (Only for CAMILLA and VITTORIA models)	–	•	•	•
Electromechanical and automatic horizontally-opening door (right-to-left; only for Matic versions)	•	•	–	–
Manual horizontally-opening door (right-to-left)	–	–	•	•
<b>AUXILIARY FUNCTIONS</b>				
Preheating temperatures up to 260 °C that can be set by the user for each programme	•	•	•	•
It shows the remaining time for the baking programme currently in use	•	•	•	•
'INFINITE' continuous operation	•	•	•	•
It shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds	•	•	•	•
Temperature units shown in °C or °F	•	•	•	•
<b>TECHNICAL DETAILS</b>				
Tray supports in L-shaped sheet metal (Only for CAMILLA and VITTORIA models)	•	•	•	•
Tray supports in chrome-plated steel (Only for ELENA and ROSSELLA models)	•	•	•	•
Tray supports in chrome-plated steel with anti-tipping system (Only for STEFANIA and ARIANNA models)	•	•	•	•
Sealed control panel to avoid steam infiltrating the circuit board (IPX4)	•	•	•	•
Lightweight - Heavy Duty structure using innovative materials	•	•	•	•
Door open switch	•	•	–	–
Temperature limiter for safety	•	•	•	•
Easy-to-clean, openable internal glass panel (only for right-to-left door opening models)	•	•	•	•
Easy-to-clean internal glass panel (only for drop down opening models)	–	•	•	•



## LONG Life 4!

Optional guarantee on spare parts for 4 years/10,000 hours\*

The most solid demonstration of the quality and reliability of the BAKERLUX SHOP.Pro™.

You can extend your warranty\* on spare parts for up to 4 years or 10,000 hours of use and on labour for up to 2 years or 10,000 hours of use. Activating the LONG Life4 warranty is easy.

Simply connect your new BAKERLUX SHOP.Pro™ MASTER or TOUCH oven to the Internet via an Ethernet cable (LAN) or via Wi-Fi using their respective accessories.

### OPTIONAL FOR INTERNET CONNECTION FOR BAKERLUX SHOP.Pro™ MASTER AND TOUCH OVENS

Art.: XEC011                      LAN kit

Art.: XEC012                      Wi-Fi kit



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INVENTIVE SIMPLIFICATION

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