

XEFT-06EU-EGRN

Project	
Item	
Quantity	
Date	

Model

BAKERLUX SHOP.Pro™ GO





Description

Programmable easy-to-use convection 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 cooking features Manual cooking

• Temperature: 30 °C - 260 °C

• Up to 3 cooking steps

Programs

• 99 Programs

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
- Baking chamber with L-shaped rack rails

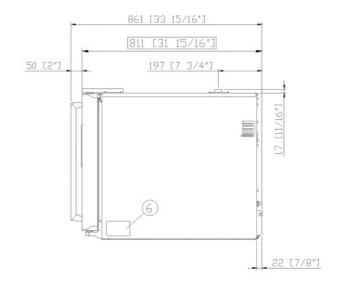
Advanced and automatic cooking features Unox Intensive Cooking

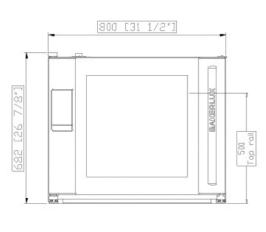
- DRY.Plus: rapidly extracts humidity from the cooking chamber
- AIR.Plus: multiple fans with reverse gear and 2 speed settings

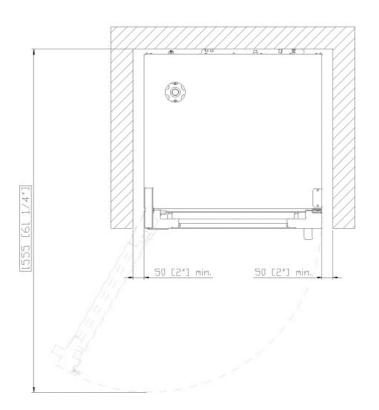


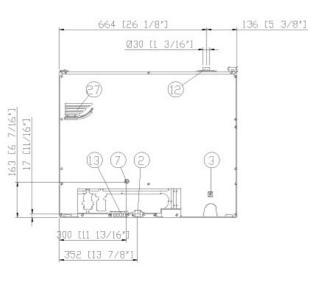


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Dimensions and weight

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

Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
12	Hot fumes exhaust chimney
27	Cooling air outlet



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Electrical power supply

STANDARD

STANDARD	
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

^{*}Recommended size - observe local ordinance.

Accessories

- **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
- XUC153

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.

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