XASW-03HS-EDDS

Model	Baking speed oven	Electric
SPEED.Pro™	3 trays 18" x 13" (BAKE)	Drop down opening
	1 tray 17-23/32" x 13" (SPEED)	6" Touch control panel

Description

SPEED.Pro™ is the world's first and only speed baking oven: a convection oven and a speed baking oven in a single piece of equipment. Thanks to the large baking chamber of the SPEED.Pro™, you can use the Bake mode to bake up to 3 460 x 330 trays of bakery or pastry products, even frozen ones, obtaining perfectly uniform results. The Speed mode allows you to cook and regenerate food, in single or multiple portions, in record time thanks to the combination of controlled hot air flows, microwave technology and the special Speed.Plate baking tray that transmits heat by contact, perfectly toasting all bread-based products.

Standard cooking features

Manual cooking

- **Temperature:** 86 °F – 500 °F
- Up to 9 cooking steps
- 24 quick programs (12 Speed and 12 Bake)

Programs

- 384 Bake programs
- 384 Speed programs
- **CHEFUNOX:** choose something to cook from the library and the oven will automatically set all the parameters (Bake)
- **SPEEDUNOX:** choose something to cook from the library and the oven will automatically set all the parameters (Speed)

Key features

- High-resistance AISI 304 stainless steel cooking chamber
- Baking chamber with integrated tray supports
- Visual display of the baking status by means of multicoloured LEDs
- Crumb collection system integrated in the filter under the door
- Proximity door contact switch
- **Wi-Fi / USB data:** download/upload HACCP data
- **Wi-Fi / USB data:** download/upload programs

Advanced and automatic cooking features

Unox Intelligent Performance

- **ADAPTIVE.Cooking™:** automatically regulates the cooking parameters to ensure repeatable results
- **SMART.Preheating:** automatically sets the preheating temperature and duration
- **AUTO.Soft:** manages the heat rise to make it more delicate

Unox Intensive Cooking

- **SPEED.Plus:** generates microwaves and distributes them evenly throughout the baking chamber
- **DRY.Plus:** rapidly extracts humidity from the cooking chamber
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

Data Driven Cooking

- Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
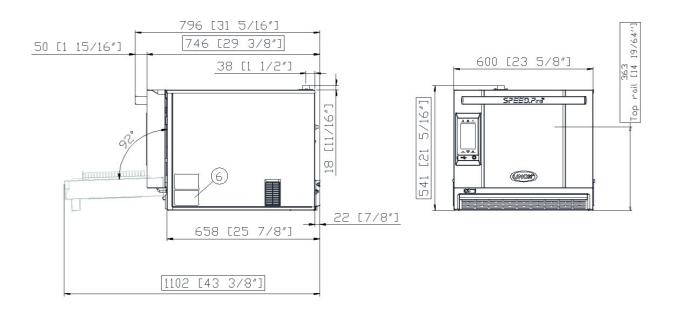
App and web services
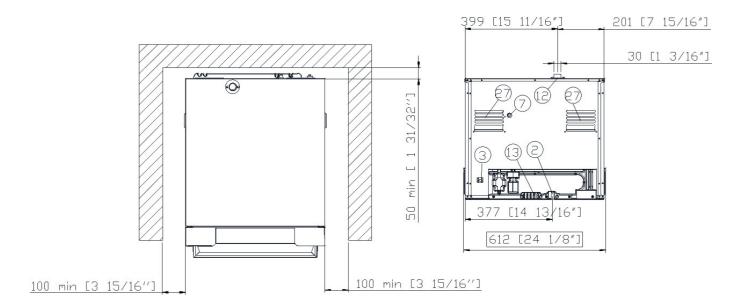
- Data Driven Cooking app & webapp
- Top Training app
- Combi guru app

"This product has been tested in accordance with the procedures and in compliance with the limits prescribed by EPA202.'

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Dimensions and weight

Width	23-5/8"	600 mm
Depth	31-3/8"	797 mm
Height	21-5/16"	541 mm
Net weight	197 lbs	89 kg
Tray pitch	2-15/16"	75 mm

Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
12	Hot fumes exhaust chimney
13	Accessories connection

27	Cooling air outlet

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Electrical power supply

STANDARD

Voltage	240 V
Phase	~3PH+PE
Frequency	60 Hz
Total power	5.6-6.5 kW
Max Amp draw	17 A
Required breaker size	30 A
Powe cable requirements*	4 x AWG 10
Plug	NEMA 15-30P

OPTION A

Voltage	208 V
Phase	~3PH+PE
Frequency	60 Hz
Total power	5.6-6.5 kW
Max Amp draw	17.1 A
Required breaker size	30 A
Powe cable requirements*	4 x AWG 10
Plug	NEMA 15-30P

*Recommended size - observe local ordinance.

Accessories

- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt
- **Baking Essentials:** special trays for BAKE mode
- **Speed Essentials:** special trays and spatulas for SPEED mode
- **Ethernet:** Connection board to keep the oven connected to Unox and DDC.App
- **Wi-Fi:** Connection board to keep the oven connected to Unox cloud, mandatory to extend the warranty

Ventilation

Tested by Intertek for ventless operation.

EPA 202 test (8 hr):	
Product	Pepperoni Pizzas (150)
Ventless requirement	< 5.00 mg/m³
Result	Requirement met

Internal catalytic filtration to limit smoke, grease, and odor emissions.

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