

# CONVECTION OVENS

BAKERLUX



XAFT-04FS-ETDV



XAFT-04FS-ETLV



XAFT-04FS-ETRV



XAFT-03HS-LGDN



XAFT-04HS-ETDV



XAFT-04FS-ELDV

LINEMISS



XAFT113 - Stephania



XAFT133 - Arianna

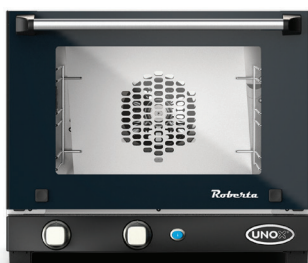


XAFT183 - Elena



XAFT193 - Rosella

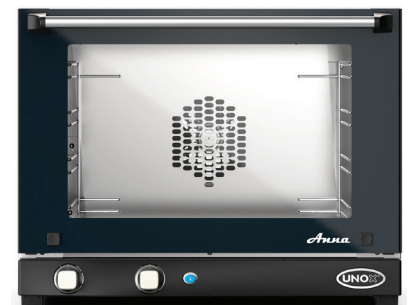
LINEMICRO



XAF003 - Roberta



XAF013 - Lisa



XAF023 - Anna



	13" X 9"	HALF SIZE	FULL SIZE	MANUAL	NO. SHELVES	GO	LED	TOUCH	HUMIDITY *	NO. OF FANS	BI-DIRECTIONAL FAN	DOOR SWING	POWER (V)	NEMA
<b>LINEMICRO</b>														
XAF003	X			X	3					1		↓	120	5-15P
XAF013		X		X	3					1		↓	120	5-15P
XAF023		X		X	4					1		↓	208-240	6-15P
<b>LINEMISS</b>														
XAFT113		X		X	3			X	1	X		↓	120	5-15P
XAFT133		X		X	4			X	1	X		↓	208-240	6-20P
XAFT183			X	X	3			X	1	X		↓	208-240	L6-30P
XAFT193			X	X	4			X	2	X		↓	208-240	L6-30P
<b>BAKERLUX</b>														
XAFT-03HS-LGDN		X			3	X		X	1	X		↓	120	5-15P
XAFT-04HS-ETDV		X			4			X	X	1	X	↓	208-240	6-20P
XAFT-04FS-ELDV			X		4		X		X	2	X	↓	208-240	6-50P
XAFT-04FS-ETDV			X		4			X	X	2	X	↓	208-240	6-50P
XAFT-04FS-ETLV			X		4			X	X	2	X	→	208-240	6-50P
XAFT-04FS-ETRV			X		4			X	X	2	X	←	208-240	6-50P

Refer to Unox Accessories Guide for Trays, Proofers, Ventless Hoods, Stacking Options, and more.

\* Water connection required for Ovens with Humidity.



6-20P



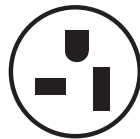
5-15P



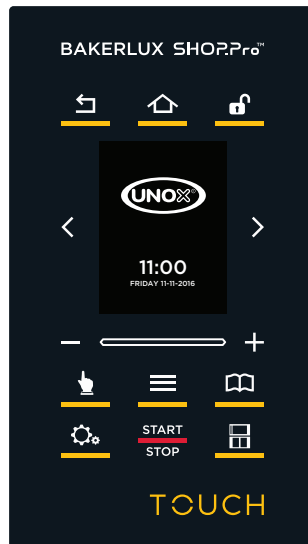
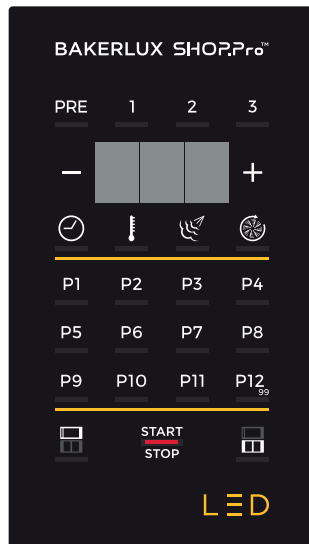
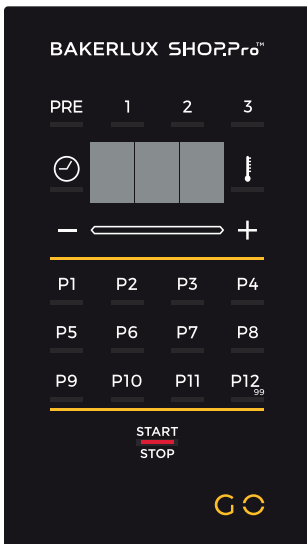
L5-15P



6-15P



5-20P



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

\*Available for BAKERLUX™, LINEMISS™.

**AIR.Plus** the bi-directional fan guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray.

\*Available for BAKERLUX™, LINEMISS™, LINEMICRO™.

**DRY.Plus** expels humid air from the baking chamber to help the internal structure of the product form properly, creating a texture that remains perfect for hours.

\*Available for BAKERLUX™, LINEMISS™, LINEMICRO™.

