BAKERLUX SHOP.Pro™

Intelligent perfection in baking and design.

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.

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 600x400 models are the benchmark for any high-volume shop, whilst the 4 and 3-tray 460x330 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**

GO

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.
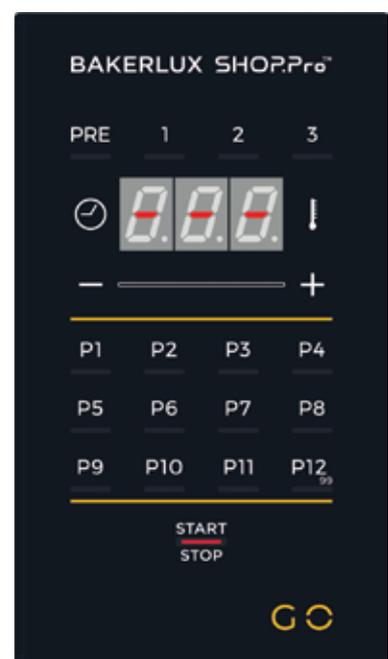
BAKING PARAMETERS

1/3	⏱	🌡	〰	⚙2
3 BAKING STEPS	0 - inf TIMER	50 - 260°C TEMPERATURE	0-20-40-60-80-100% HUMIDITY	2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE

A⚙	🗡	💡	🔓	📊
ADAPTIVE.COOKING	AUTO.SOFT	SMART.PREHEATING	AUTO.MATIC	DATA DRIVEN COOKING

QUICK FUNCTIONS

| 📖	⬜	📶	⠿	CHEFUNOX
99 PROGRAMS	PROVER CONTROL	PRECONFIG. WI-FI & LAN	MULTI.TIME	AUTOMATIC BAKING

LΞD

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.
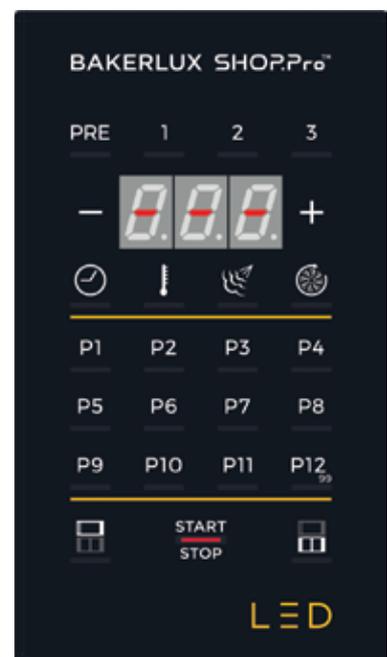
BAKING PARAMETERS

1/3				2
3 BAKING STEPS	0 - inf TIMER	50 - 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	PRECONFIG. WI-FI & LAN	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.
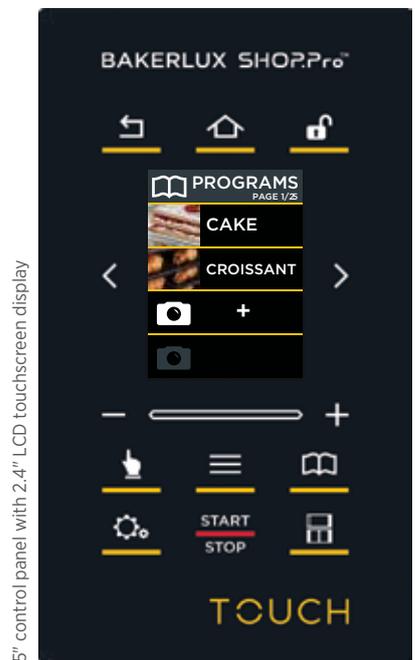
5" control panel with 2.4" LCD touchscreen display

BAKING PARAMETERS

1/9	⏱	🌡	💨	🌀 **2**
9 BAKING STEPS	0 - inf TIMER	50 - 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	PRECONFIG. 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

1/9	⏱	🌡	💨	⚙ 2
9 BAKING STEPS	0 - inf TIMER	50 - 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

896 PROGRAMS	PROVER CONTROL	PRECONFIG. WI-FI & LAN	MULTI.TIME	AUTOMATIC BAKING

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 ins ide 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.
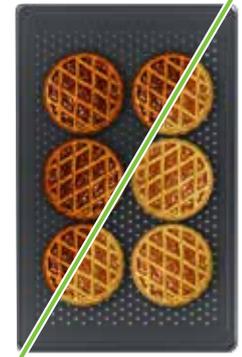
TARTS

PRE   200°C

🕐   **20 mins**

🌡   **165 °C**

WITHOUT
ADAPTIVE.COOKING™

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

WITH
ADAPTIVE.COOKING™

Baking time:
18 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 trays 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.
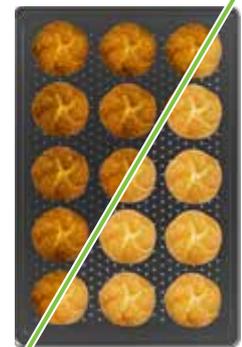
BREAD

🕐   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.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.

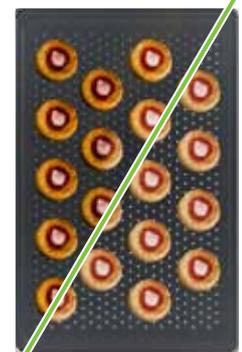### MINI PIZZAS   STEP 1/2

🕐   **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
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.
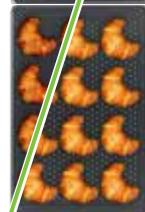
CROISSANTS

PRE   190°C

🕐   18 mins

🌡   165 °C

6:00 am Cold oven

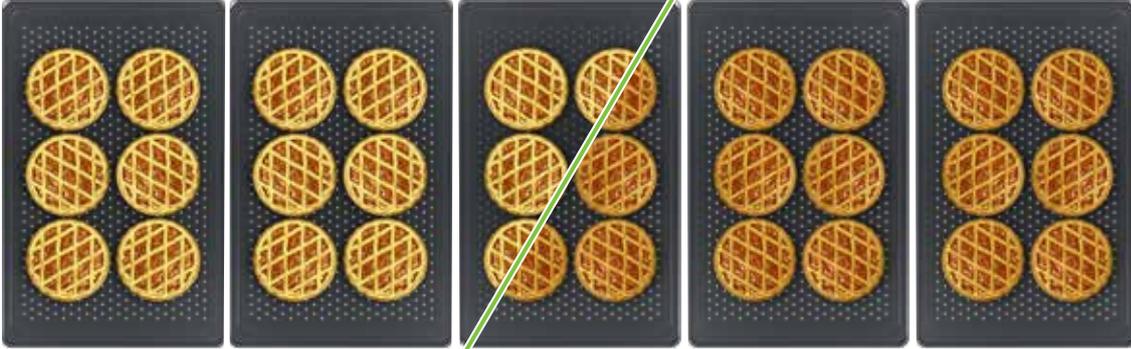**11:00 am Hot oven**

WITHOUT
SMART.PREHEATING

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

Preheating time:
6 mins
Temp. of steel in chamber after preheating:
190°C

WITH
SMART.PREHEATING

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

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

**WITHOUT
ADAPTIVE.
COOKING™**

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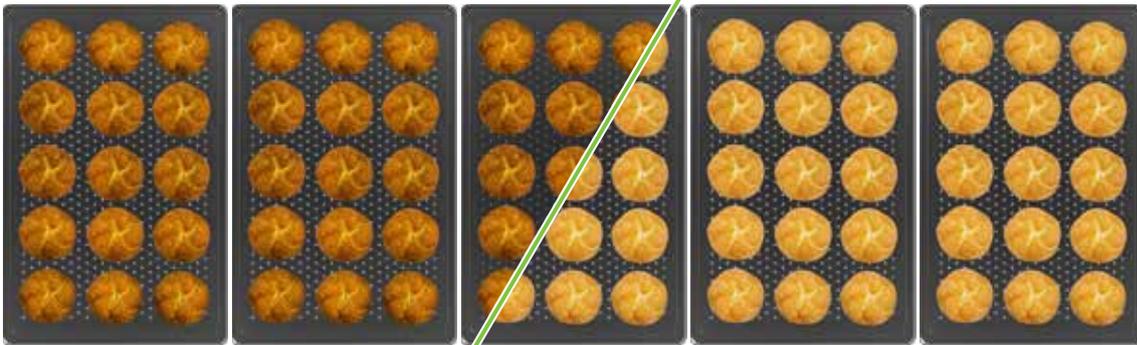temperature:
155°C

**WITH
ADAPTIVE.
COOKING™**

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

**WITHOUT
AUTO.MATIC**

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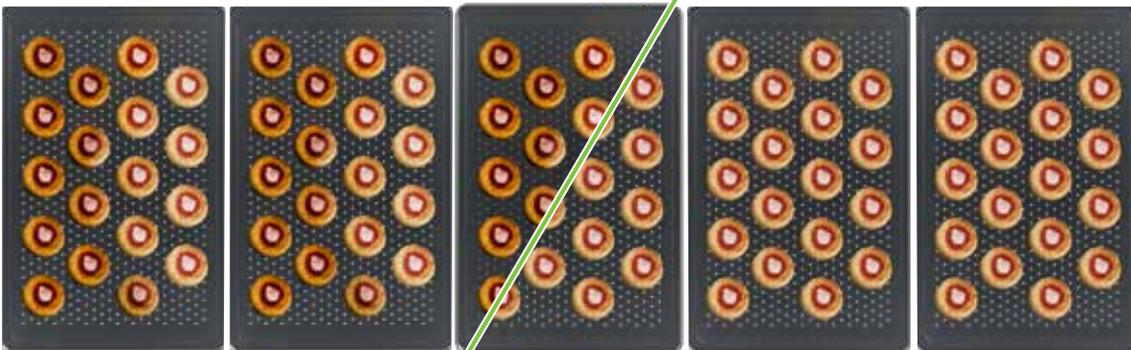the door after
baking cycle:
High risk.

**WITH
AUTO.MATIC**

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

**WITHOUT
AUTO.SOFT**

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

**WITH
AUTO.SOFT**

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

**WITHOUT
SMART.PREHEATING**

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

Preheating time:
6 mins
Temp. of steel
in chamber after
preheating:
190°C

**WITH
SMART.PREHEATING**

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

Preheating time:
0 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.

Data Driven Cooking technology is available for BAKERLUX SHOP.Pro™ MASTER and TOUCH ovens.

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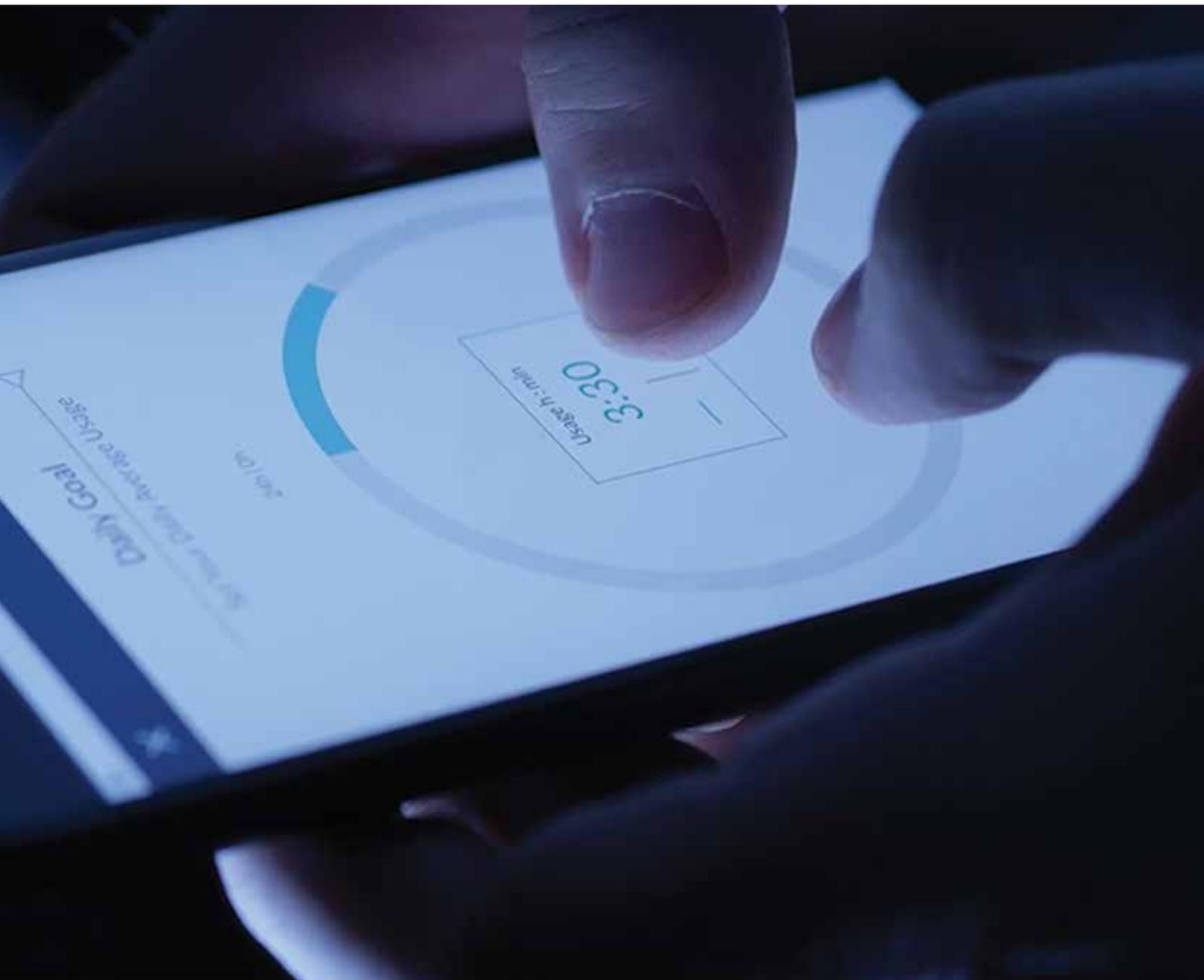Closer to you, closer to your success.

▶ **Watch the "Data Driven Cooking" video**

Innovation award

HOST 2017
SMART
LABEL

DDC.Unox and DDC.App
Everything just a click away.

Through the ddc.unox.com internet portal and the DDC.UNOX app, you can control any BAKERLUX SHOP.Pro™ MASTER and TOUCH oven that is connected directly to your computer or smartphone.

You can monitor its real-time operating status, collect and analyse months of usage and HACCP data, create recipes from your computer and send them to all your connected ovens with just a simple click.

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.

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 to 260°C.
Best-in-class convection operation efficiency, ENERGY STAR certified.

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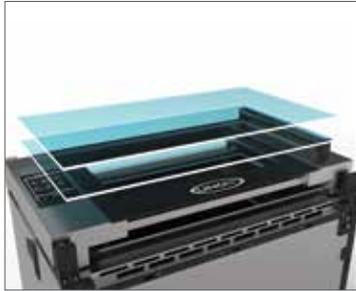
DOUBLE GLASS

EASY TO CLEAN INTERNAL GLASS

TOUCH SCREEN PANEL FOR MASTER AND TOUCH

MULTIFAN SYSTEM

100% STAINLESS STEEL STRUCTURE

LED LIGHTING

HIGH-PERFORMANCE INSULATION MATERIALS

IPX4 PROTECTION CLASS

WI-FI/LAN CONNECTION READY

SOFT-CLOSE DOOR

USB PORT - UPLOAD/DOWNLOAD DATA

ERGONOMIC HANDLE

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)

Find out more. Watch the "Perfection is now" video on UNOX's official YouTube channel

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 self-cleaning 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 odours from bakery operations without the use of water.
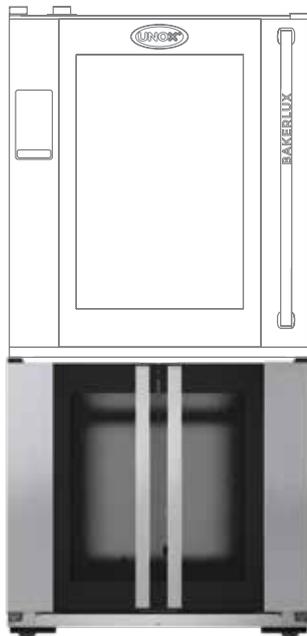The waterless hood can be installed on all versions of the BAKERLUX SHOP.Pro™ and requires no water to function.

Zero odours in your shops.

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.

Production without interruptions.
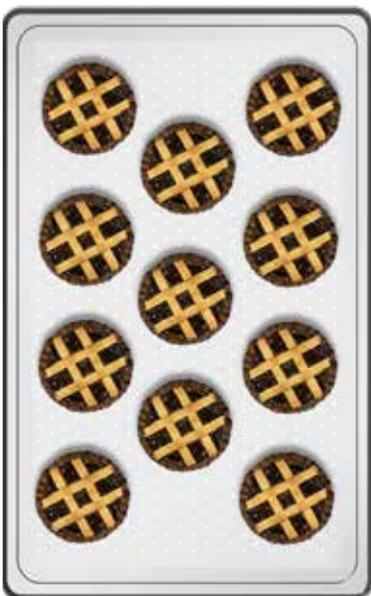
BAKING ESSENTIALS

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.

BAKING

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

FORO.BLACK
Non-stick perforated aluminium pan.

IDEAL FOR:
• Croissants
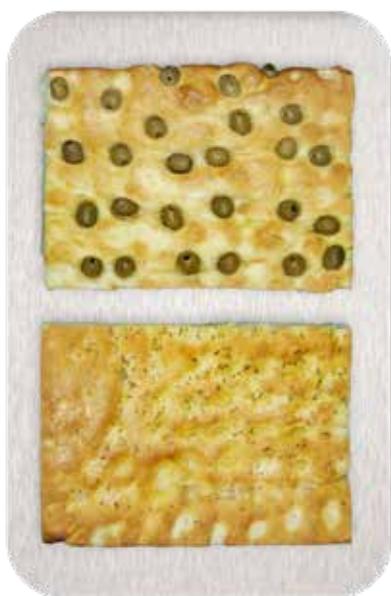• Fresh bread
• Danish pastries
• Pastry

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

FAKIRO™

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

IDEAL FOR:
• Pizza
• Focaccia
• Bread
• Sandwiches

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

FAKIRO.GRILL

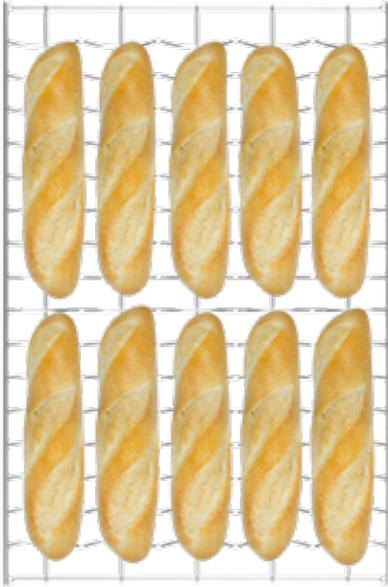12mm non-stick aluminium plate, flat on one side and ribbed on the other for duel use.

IDEAL FOR:
• Pizza
• Focaccia
• Bread
• Sandwiches

ADVANTAGES
• Pizza with a crisp base ready in just 4 minutes
• 13mm thick for stone baked effect

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 minutes
• Maximum heat distribution for quick baking

FORO.BAGUETTE BLACK

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.
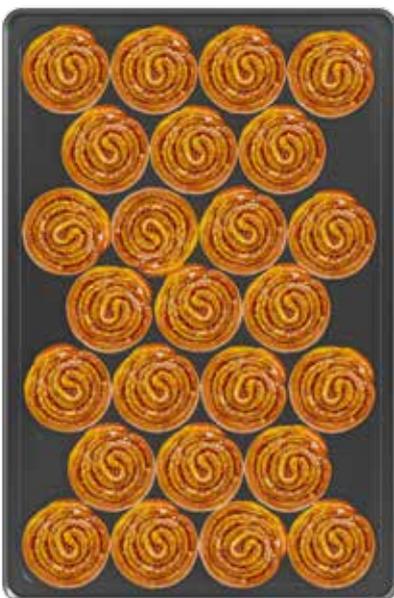
IDEAL FOR:
• Croissants
• Danish pastries
• Pastry

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

Like having an extra pair of hands.

BAKING ESSENTIALS

FORO.BAKE

AVAILABLE IN SIZES:

- 600X400   Art.: TG 410
- 460X330   Art.: TG 310

FORO.BLACK

AVAILABLE IN SIZES:

- 600X400   Art.: TG 430
- 460X330   Art.: TG 330

STEEL.BAKE

AVAILABLE IN SIZES:

- 600X400   Art.: TG 450

FAKIRO™
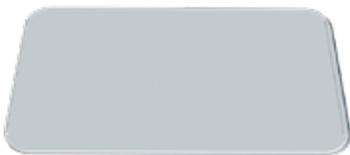
AVAILABLE IN SIZES:

- 600X400   Art.: TG 440
- 460X330   Art.: TG 335

FAKIRO.GRILL

AVAILABLE IN SIZES:

- 600X400   Art.: TG 465

BAKE

AVAILABLE IN SIZES:

- 600X400   Art.: TG405
- 460X330   Art.: TG305

CHROMO.GRID

AVAILABLE IN SIZES:

- 600X400   Art.: GRP 405
- 460X330   Art.: GRP 305

BAGUETTE.GRID

AVAILABLE IN SIZES:

- 600X400   Art.: GRP 410
- 460X330   Art.: GRP 310
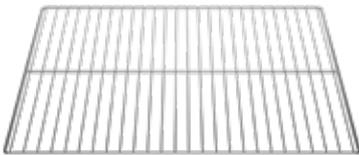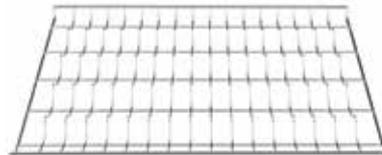
BAKE.BLACK

AVAILABLE IN SIZES:

- 600X400   Art.: TG460

FORO.BAGUETTE BLACK

- 600X400   Art.: TG 435

FORO.BAGUETTE

- 600X400   Art.: TG 445

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

BAKERLUX SHOP.Pro™ OVENS
A truly excellent line.

	DROP DOWN DOOR OPENING			
	4 600x400	3 600x400	4 460x330	3 460x330
	ROSSELLA	ELENA	ARIANNA	STEFANIA

MASTER

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

TOUCH

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

TOUCH

	XEFT-04EU-ETDV	XEFT-03EU-ETDV	XEFT-04HS-ETDV	XEFT-03HS-ETDV
Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
Type of closing	Manual	Manual	Manual	Manual
Distance between trays	75mm	75mm	75mm	75mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	400 V ~ 3N	230 V~ 1N	230 V~ 1N	230 V~ 1N
Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	57kg	46kg	39kg	36 kg

LED

	XEFT-04EU-ELDV	XEFT-03EU-ELDV	XEFT-04HS-ELDV	XEFT-03HS-ELDV
Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
Type of closing	Manual	Manual	Manual	Manual
Distance between trays	75mm	75mm	75mm	75mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	400 V ~ 3N	230 V~ 1N	230 V~ 1N	230 V~ 1N
Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	57kg	46kg	39 kg	36 kg

GO

	XEFT-04EU-EGDN	XEFT-03EU-EGDN	XEFT-04HS-EGDN	XEFT-03HS-EGDN
Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
Type of closing	Manual	Manual	Manual	Manual
Distance between trays	75mm	75mm	75mm	75mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	400 V ~ 3N	230 V~ 1N	230 V~ 1N	230 V~ 1N
Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	57kg	46kg	39 kg	36 kg

MATIC RIGHT-TO-LEFT AUTOMATIC DOOR OPENING

10 600x400	6 600x400	4 600x400	3 600x400	4 460x330	3 460x330
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
75mm	75mm	75mm	75mm	75mm	75mm
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	3.45 KW	3.45 KW	2.95 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
75mm	75mm	75mm	75mm	75mm	75mm
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	3.45 KW	3.45 KW	2.95 KW
800x811x952	800x811x682	800x811x502	800x811x427	600x669x502	600x669x427
96 kg	72 kg	57 kg	46 kg	39 kg	36 kg

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

Ask for more

	600X400	**460X330**

HOODS

HOOD WITH STEAM CONDENSER
Compatible with: MASTER, TOUCH and LED.
Frequency: 50 / 60 Hz - Electrical power: 0,2 kW
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m3/h - Max. air flow: 750 m3/h
Dimensions: 800x863x276 WxDxH mm
Art.: XEKHT-HCEU

HOOD WITH STEAM CONDENSER
Compatible with: MASTER, TOUCH and LED.
Frequency: 50 / 60 Hz - Electrical power: 0,2 kW
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m3/h - Max. air flow: 750 m3/h
Dimensions: 600x731x276 WxDxH mm
Art.: XEKHT-HCHS

WATERLESS HOOD
Compatible with: MASTER, TOUCH, LED and GO.
Frequency: 50 / 60 Hz
Electrical power: 0,1 kW
Dimensions: 800x863x205 WxDxH mm
Art.: XEKHT-ACEU

WATERLESS HOOD
Compatible with: MASTER, TOUCH, LED and GO.
Frequency: 50 / 60 Hz
Electrical power: 0,1 kW
Dimensions: 600x731x205 WxDxH mm
Art.: XEKHT-ACHS

PROVERS

PROVER
Compatible with: MASTER, TOUCH and LED.
Capacity: 8 600x400
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

PROVER
Compatible with: MASTER, TOUCH and LED.
Capacity: 8 460x330
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

PROVER
Compatible with: MASTER, TOUCH and LED.
Capacity: 10 600x400
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

STACKING KIT

STACKING KIT
Compatible with all models.
Includes all the necessary parts for installing two stacked ovens.
Art.: XWKQT-00EF-E

STACKING KIT
Compatible with all models.
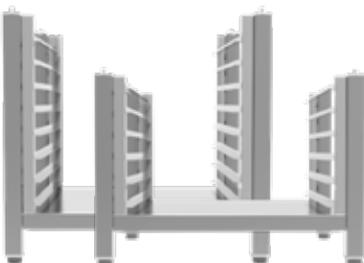Includes all the necessary parts for installing two stacked ovens.
Art.: XWKQT-00HS-E

STACKING KIT
Includes all the necessary parts for installing any oven stacked on a
ROSSELLA
in any version.
Art.: XWKQT-04EF-E

STANDS

HIGH STAND WITH LATERAL SUPPORTS
Compatible with all models.
Dimensions: 794X688X738 WXDXH mm
Distance between trays: 60mm - Weight: 10 kg
Art.: XEKRT-08EU-H

HIGH STAND WITH LATERAL SUPPORTS
Compatible with all models.
Dimensions: 594X546X783 WXDXH mm
Distance between trays: 60mm - Weight: 9 kg
Art.: XEKRT-08HS-H

INTERMEDIATE STAND WITH LATERAL SUPPORTS
Compatible with all models.
Dimensions: 794X688X559 WXDXH mm
Distance between trays: 60mm - Weight: 7 kg
Art.: XEKRT-06EU-M

INTERMEDIATE STAND WITH LATERAL SUPPORTS
Compatible with all models.
Dimensions: 594X546X559 WXDXH mm
Distance between trays: 60mm - Weight: 6 kg
Art.: XEKRT-06HS-M

FLOOR POSITIONING STAND
Compatible with all models.
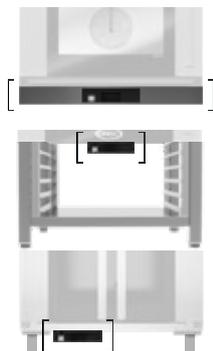Dimensions: 794X688X150 WxDxH mm
Weight: 4 kg
Art.: XWKRT-00EF-F

FLOOR POSITIONING STAND
Compatible with all models.
Dimensions: 594X546X150 WxDxH mm
Weight: 3 kg
Art.: XWKRT-00HS-F

	600X400	**460X330**

TANK KIT

TANK KIT
FOR SINGLE OVEN WITH PUMP
Compatible with: MASTER, TOUCH and LED.
Art.: XHC021

TANK KIT
FOR MAXI.Link SOLUTIONS
Compatible with: MASTER, TOUCH and LED.
Art.: XHC023

TANK KIT
FOR PROVERS
Compatible with: MASTER, TOUCH and LED.
Art.: XHC024

TANK KIT
FOR SINGLE OVEN WITH PUMP
Compatible with: MASTER, TOUCH and LED.
Art.: XHC020

TANK KIT
FOR MAXI.Link SOLUTIONS
Compatible with: MASTER, TOUCH and LED.
Art.: XHC022

TANK KIT
FOR PROVERS
Compatible with: MASTER, TOUCH and LED.
Art.: XHC024

OTHER ACCESSORIES

PUMP KIT
Compatible with: MASTER, TOUCH and LED. 600x400 & 460x330 models
Art.: XHC016

BUZZER KIT
Compatible with all 600x400 & 460x330 models.
Art.: XEC015

WHEELS KIT
Compatible with all 600x400 & 460x330 models.
Art.: XUC012

FEET KIT FOR OVENS
Compatible with all 600x400 models.
Art.: XUC035

FEET KIT FOR OVENS
Compatible with all 460x330 models.
Art.: XUC025

FEET KIT FOR PROVER
Compatible with all 600x400 & 460x330 models.
Art.: XUC045

UNOX.CARE

UNOX.PURE – FILTRATION SYSTEM
Compatible with: CAMILLA and 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 & STEFANIA MASTER, TOUCH and LED.
Art.: XHC010

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

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 600X400 & 460X330

		MASTER	TOUCH	LED	GO
	● Standard ○ Optional — Not available				
COOKING METHODS					
	Convection baking with adjustable temperature (30°C-260°C)	●	●	●	●
	Convection baking with humidity and adjustable temperature (48°C-260°C)	●	●	●	—
	Maximum preheating temperature 260°C	●	●	●	●
AUTOMATIC AND ADVANCE PROGRAMMING					
	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: manages more than 10 timers to control different products being cooked simultaneously	●	—	—	—
	Wired Internet connection	○	○	—	—
	DATA DRIVEN COOKING: It collects data, processes information, analyzes how it is used, and provides customized tips	●	●	—	—
AIR DISTRIBUTION IN THE COOKING CHAMBER					
	AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	●	●	●	—
	AIR.Plus technology: multiple fans running in reverse	●	●	●	●
HUMIDITY CONTROL IN THE COOKING CHAMBER					
	STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%)	●	●	●	—
	DRY.Plus technology: extracts humidity from the baking chamber	●	●	●	●
	ADAPTIVE.Cooking™ technology: bake a single tray or a full load and get the exact same results.	●	—	—	—
	AUTO.Soft technology: controls rises in temperature for total uniformity	●	—	—	—
	SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use	●	—	—	—
COOKING STATIONS					
	MAXI.LINK technology: allows you to create units with two stacked ovens	●	●	●	—
THERMAL INSULATION AND SAFETY					
	Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●	●	●
	Protek.SAFE™ technology: motor stopped when door is opened to limit energy loss	●	●	●	●
DOOR OPENING					
	Manual drop-down door (top-to-bottom)	—	●	●	●
	Electromechanical and automatic side opening door (right-to-left; only for Matic versions)	●	●	—	—
	Manual side opening door (right-to-left)	—	—	●	●
AUXILIARY FUNCTIONS					
	Preheating temperatures up to 260°C that can be set by the user for each programme	●	●	●	●
	Shows the remaining time for the baking programme currently in use	●	●	●	●
	'INFINITE' continuous operation	●	●	●	●
	Shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds	●	●	●	●
	Temperature units shown in °C or °F	●	●	●	●
TECHNICAL DETAILS					
	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!

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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