

Model  
**BAKERLUX SHOP.Pro™ LED**

- Convection oven
- Electric
- 3 trays 600x400
- Drop-down door opening
- Control panel with 7-segment display

## DESCRIPTION

Convection oven with humidity and 2 programmable fan speeds. Easy-to-use 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 BAKING FEATURES

### Programs

- 99 Programs

### Manual cooking

- **Temperature:** 30 °C – 260 °C
- Up to 3 cooking steps
- Humidity set by 20%

## STANDARD TECHNICAL FEATURES

- Baking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Baking chamber lighting through LED lights embedded in the door
- Baking chamber with chrome-plated steel rack rails
- 2-speed fan system and high-performance circular resistance

## ADVANCED AND AUTOMATIC BAKING FEATURES

### Unox Intensive Cooking

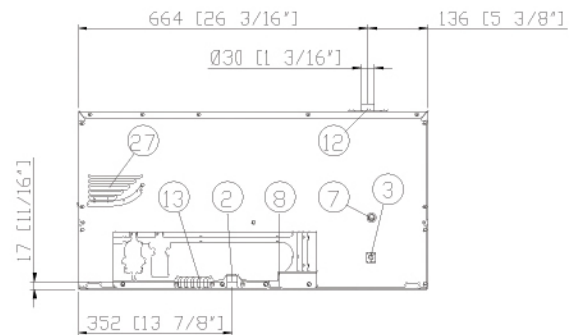
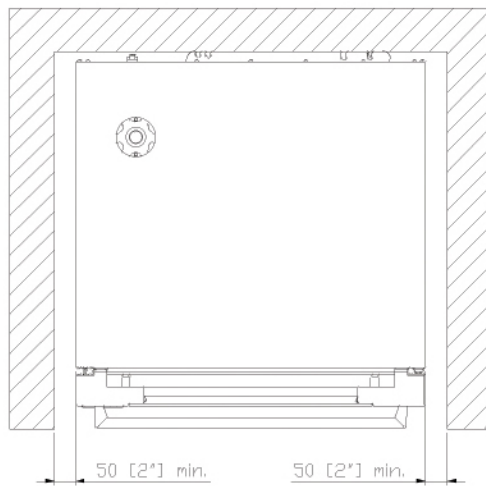
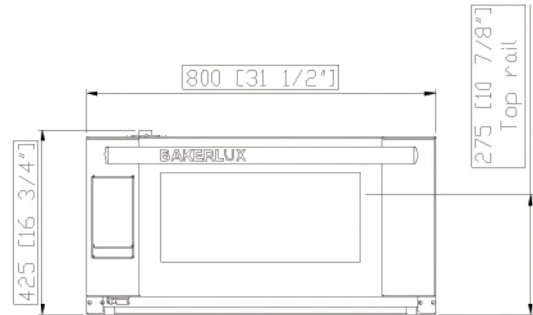
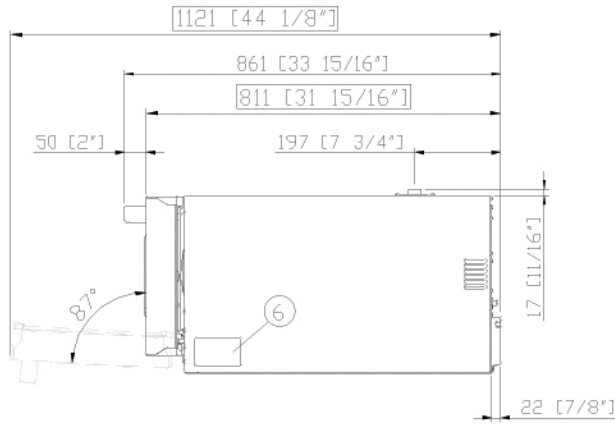
- **DRY.Plus:** extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity starting from 48 °C
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

## APP & WEB SERVICES

- Combi guru app

# XEFT-03EU-ELDV

Connection positions  
Dimensions and Weights



## DIMENSIONS AND WEIGHT

Width	800 mm
Depth	811 mm
Height	425 mm
Net Weight	46 kg
Pan spacing	75 mm

## CONNECTION POSITIONS

2	Terminal board power supply	8	3/4" Thread water inlet
3	Unipotential terminal	12	Hot fumes exhaust chimney
6	Technical data plate	13	Accessories connection
7	Safety thermostat	27	Cooling air outlet

# XEFT-03EU-ELDV

## POWER AND GAS SUPPLY

### STANDARD

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	3,5 kW
Maximum Amp Draw	15 A
Required breaker size*	16 A
Power cable requirement	H07RN-F 3G 3G
Cord diameter	10 mm
Plug	Schuko

## ACCESSORIES

- **Baking Essentials:** special trays
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. Degreases and removes all kind of dirt
- **PURE:** the filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven cooking chamber

## INSTALLATION REQUIREMENTS

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply.

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