XUNA-04HS-MADP

Project
Item
Quantity
Date

Model
BAKERLUX CLASSIC™

Convection oven	Electric
Knob	4 trays 460x330
Drop down opening	
Voltage: 230V 1N~	



Description

Convection oven with humidity, analogical control and 304 stainless steel cooking chamber. Time, temperature, steam percentage and 2 fan speeds function. Ideal for all baking processes of fresh and frozen bakery products. The AIR.Plus technology guarantees perfect cooking uniformity on all baking trays.

Standard cooking features

Manual cooking

- **Temperature:** 80 °C – 260 °C
- Convection and humidity cooking starting from 80 °C

Advanced and automatic cooking features

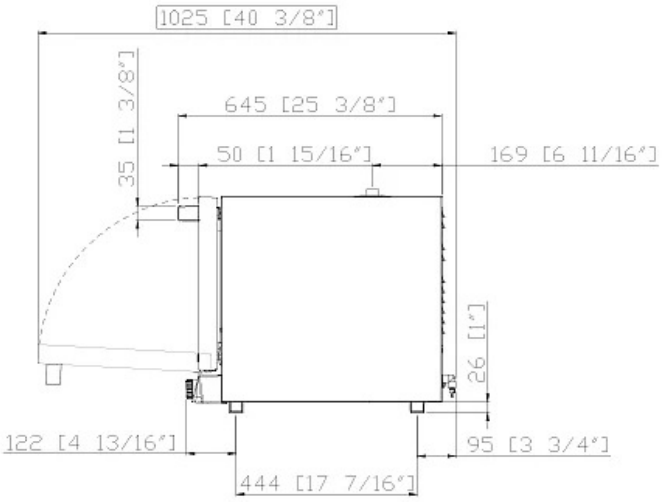
Unox Intensive Cooking

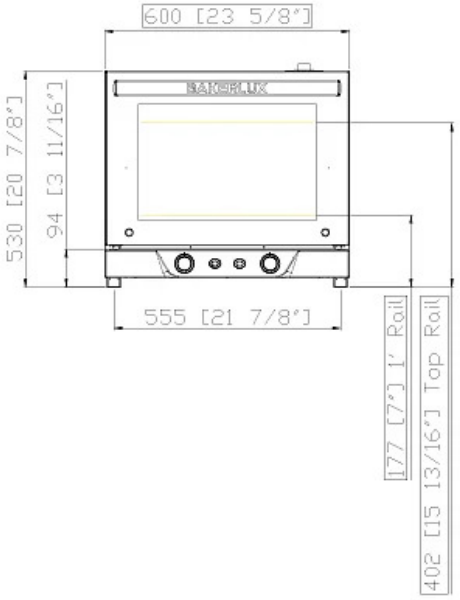
- **DRY.Plus:** extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity
- **AIR.Plus:** multiple fans with reverse gear

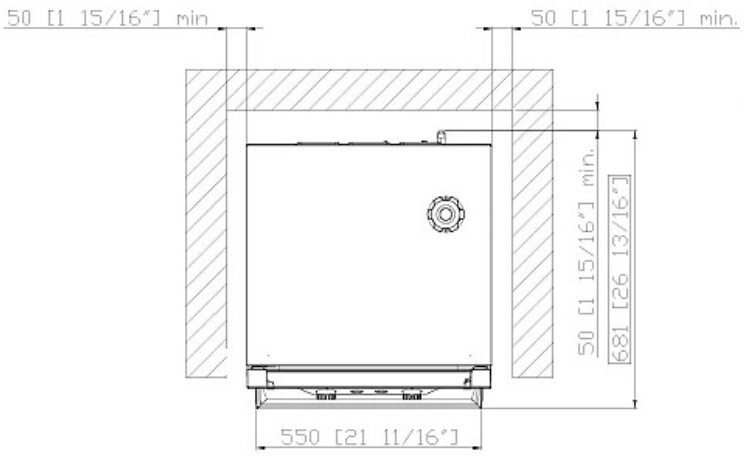
Key features

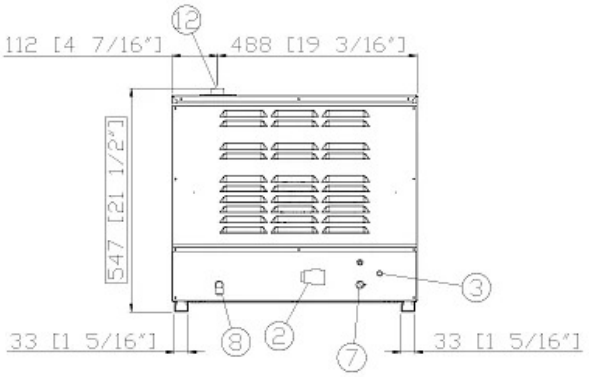
- Rounded baking chamber made of high-resistance AISI 304 steel
- Double glass
- Cooking chamber lighting through LED lights embedded in the door
- Baking chamber with chrome-plated steel rack rails
- Fan system and high-performance circular heating elements

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Dimensions and weight

Width	600 mm
Depth	645 mm
Height	547 mm
Net weight	35 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
22	Water pump inlet
27	Cooling air outlet

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Electrical power supply

OPTION A	
Voltage	230 V
Phase	~1PH+N+PE
Frequency	50 / 60 Hz
Total power	2.7 kW
Max Amp draw	12 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm^2
Plug	Type G | H07RN-F

*Recommended size - observe local ordinance.

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.
It is the responsibility of the purchaser to ensure that the incoming water supply is compliant with the listed specifications through adequate treatment measures. One water tap per oven is required.

Line pressure:	Drinking water inlet: 3/4" NPT, line pressure: 1.5 to 6 Bar; 22 to 87 psi (2 Bar; 29 psi recommended)

Inflow water specifications	
Free chlorine	≤ 0.5 ppm
Chloramine	≤ 0.1 ppm
pH	7 - 8.5
Electrical conductivity	≤ 1000 µS/cm
Total hardness	≤ 30° dH

Steam circuit: inflow water specifications	
Chlorides	≤ 120 ppm
Total hardness	≤ 8 °dH*

Accessories

- **LIEVOX:** Proofer equipped with sensors capable to control and intervene automatically on the leavening process
- **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
- **PURE / PURE.XL:** resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber

Installation requirements

Unox products must be installed in facilities where all the systems (gas, electric, hydraulic, ventilations, aerations, etc.) comply with the current national standards. Combustion analysis must be performed in case of gas ovens.

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