



DYNAMIC | MANUAL



BAKERLUX

CHALLENGE YOURSELF EVERY DAY. THE FIRST INGREDIENT FOR SUCCESS.

Excellence is served.

There is no room for error in professional food service. Unox knows it and provides ovens and services that are designed to meet the most ambitious quality and business challenges.

It is an excellence you recognize at a glance. Made up of the same ingredients that your clients insist on: uncompromised quality, innovative and bold choices, proved and measurable efficiency and reliability.

Investing in innovation means seeing every day challenges in a whole new light: from giving value to every single gesture to the simplification of the entire production process. For you, this means maximum performance, freedom, ease of use and savings. For Unox, inventive simplification.





EFFICIENT. PRACTICAL. SIMPLE. ESSENTIAL.

Baking consistency. Delivered.

BAKERLUX™ humidity convection ovens are ideal for professionals that require an extremely productive oven without any unnecessary feature.

The perfect combination between efficiency and essentiality. In less than a square meter.

BAKERLUX™ 16, 10 and 6 PANS.

Developed by UNOX to optimize the results of the most common and simple baking processes, BAKERLUX™ ovens combine effectiveness and essentiality. They are effective as every detail has been studied to guarantee maximum baking uniformity in every environment and with any load conditions. And they are essential as they have been designed to give you everything that you are looking for in a professional oven, without any unnecessary extras. The Dynamic version with a digital control panel is the perfect solution for baking off bread and frozen pastries in supermarkets and convenience stores. The Manual version with a analogic control offers the perfect combination of performance and simplicity.

Quality, performance, tradition.
Unox technologies for BAKERLUX™.



AIR.Plus

Uniform baking.
Without compromise.

UNOX's AIR.Plus technology guarantees the perfect distribution of air and heat inside the baking chamber, giving uniform baking results in all areas of each pan and in all pans.

In BAKERLUX™ ovens the possibility of selecting from 2 air flow speeds within the chamber allows any kind of product to be cooked, from the lightest and most delicate ones to those that require a high heat transfer.

DRY.Plus

Taste and texture.
Maximised.

The presence of excess humidity in the final stages of the baking process can compromise the achievement of the desired result.

DRY.Plus technology removes humidity from the baking chamber, both that released by the food and any humidity generated by STEAM.Plus in a previous baking step.

With DRY.Plus the texture of baked products is therefore maximized, with a dry and well-formed internal structure and a crisp and golden external surface.

STEAM.Plus

Humidity.
Whenever you need it.

The correct amount of humidity within the baking process provides for intense colours, enhanced flavours and unchanged structures.

The introduction of humidity during the first minutes of the baking process of leavened products promotes the internal structure development and the goldening of the external surface.

UNOX's STEAM.Plus technology allows the instant creation of humidity in the baking chamber from 48°C up to 260°C, getting optimum results from each baked product.

Baking Essentials

Innovative and functional.
Essential for your daily
production.

The innovative Baking Essentials pan and grid collection allows all methods of baking to be carried out, that normally would only be possible with the use of additional professional equipment such as traditional pizza ovens or static pastry ovens.

There is a Baking Essential solution for every type of baking: from puff pastry to sponge cake, from biscuits to cupcakes, from croissants to pizzas and leavened products.

BAKERLUX™ OVENS.

600x400

Dynamic

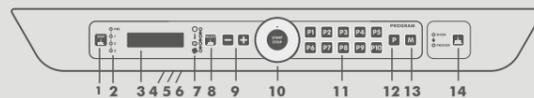
Manual



	XB 895	XB 695	XB 1083	XB 893	XB 693
ECO					
Capacity	10 600x400	6 600x400	16 600x400	10 600x400	6 600x400
Pitch	80 mm	80 mm	80 mm	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V - 3N	400 V - 3N	400 V - 3N	400 V - 3N	400 V - 3N
Electrical power	15,8 kW	10,5 kW	29,7 kW	15,8 kW	10,5 kW
Dimensions (WxDxH mm)	860x882x1250	860x882x930	866x997x1863	860x882x1250	860x882x930
Weight	112 Kg	80 kg	177 Kg	112 Kg	80 Kg
GAS				XB 813 G	XB 613 G
Capacity				10 600x400	6 600x400
Pitch				80 mm	80 mm
Frequency				50 / 60 Hz	50 / 60 Hz
Voltage				230 V - 1N	230 V - 1N
Electrical power				1 kW	0,7 kW
Gas				G20, G30: 20 kW / G25: 17 kW	G20, G30: 17,5 kW / G25: 14,6 kW
Dimensions (WxDxH mm)				860x882x1464	860x882x1144
Weight				134 Kg	108 Kg

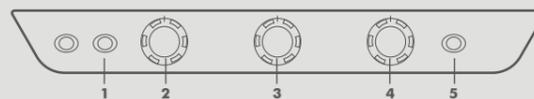
CONTROL PANEL DETAILS

Dynamic CONTROL PANEL



- 1 Key to select baking step
- 2 Baking step LED
- 3 Display to visualize the baking parameters
- 4 Baking time LED
- 5 Baking temperature LED
- 6 Humidity LED
- 7 Fan LED
- 8 Time, temperature, humidity and fan speed select key
- 9 Baking parameters increase / decrease key
- 10 START/STOP baking cycle
- 11 Preset program selection keys
- 12 Program menu recall key
- 13 Program memorization key
- 14 - Key to select oven, prover

Manual CONTROL PANEL



- 1 Temperature LED
- 2 Baking time control dial
- 3 Baking temperature control dial
- 4 Humidity control dial
- 5 Slow fan speed activating button

FEATURES

■ Standard □ Optional - Not available

Dynamic Manual

BAKING MODES

- Convection baking 30 °C - 260 °C
- Convection baking + Humidity 48 °C a 260 °C
- Maximum pre-heating temperature 260 °C

AIR DISTRIBUTION IN THE BAKING CHAMBER

- AIR.Plus technology: multiple auto-reversing fans
- AIR.Plus technology: dual fan speeds

CLIMA MANAGEMENT IN THE BAKING CHAMBER

- DRY.Plus technology: rapid humidity extraction
- STEAM.Plus technology: humidity setting from 20 to 100%, programmable by the user
- STEAM.Plus technology: manual humidity activation

HIGH PERFORMANCE ATMOSPHERIC BURNER

- Spido.GAS™ technology: suitable for G20 / G25 / G30 / G31 gas types (only for gas ovens)
- Spido.GAS™ technology: high performance straight heat exchanger pipes for symmetric heat distribution (only for gas ovens)
- Spido.GAS™ technology: straight heat exchanger pipes for an easy service (only for gas ovens)

AUXILIARY FUNCTIONS

- 99 baking programs memory, each one made of 3 baking steps + pre-heating
- Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)
- Visualisation of the residual baking time
- Continuous functioning «INF»
- Visualisation of the nominal value of baking chamber temperature
- «COOL» function for rapid chamber cooling

PATENTED DOOR

- Door hinges made of high durability and self-lubricating techno-polymer
- Reversible door, even after the installation (not for 16 600x400 models)
- Door docking positions at 60°-120°-180°

TECHNICAL DETAILS

- Rounded stainless steel AISI 304 baking chamber for hygiene and ease of cleaning
- Cavity lighting through external LED lights (only for 16 600x400 model)
- Cavity lighting through long-life halogen lights (only for 10 and 6 600x400 models)
- High-durability carbon fibre door lock
- Side opening internal glass to simplify the door cleaning
- Stainless steel L-shaped rack rails
- Light weight - heavy duty structure using innovative materials
- Autodiagnostic system
- USB and LAN port
- Safety temperature switch

	<i>Dynamic</i>	<i>Manual</i>
Convection baking 30 °C - 260 °C	■	■
Convection baking + Humidity 48 °C a 260 °C	■	■
Maximum pre-heating temperature 260 °C	■	■
AIR.Plus technology: multiple auto-reversing fans	■	■
AIR.Plus technology: dual fan speeds	■	■
DRY.Plus technology: rapid humidity extraction	■	■
STEAM.Plus technology: humidity setting from 20 to 100%, programmable by the user	■	-
STEAM.Plus technology: manual humidity activation	-	■
Spido.GAS™ technology: suitable for G20 / G25 / G30 / G31 gas types (only for gas ovens)	-	■
Spido.GAS™ technology: high performance straight heat exchanger pipes for symmetric heat distribution (only for gas ovens)	-	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service (only for gas ovens)	-	■
99 baking programs memory, each one made of 3 baking steps + pre-heating	■	-
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)	■	■
Visualisation of the residual baking time	■	■
Continuous functioning «INF»	■	■
Visualisation of the nominal value of baking chamber temperature	■	-
«COOL» function for rapid chamber cooling	■	-
Door hinges made of high durability and self-lubricating techno-polymer	■	■
Reversible door, even after the installation (not for 16 600x400 models)	■	■
Door docking positions at 60°-120°-180°	■	■
Rounded stainless steel AISI 304 baking chamber for hygiene and ease of cleaning	■	■
Cavity lighting through external LED lights (only for 16 600x400 model)	-	■
Cavity lighting through long-life halogen lights (only for 10 and 6 600x400 models)	-	■
High-durability carbon fibre door lock	■	■
Side opening internal glass to simplify the door cleaning	■	■
Stainless steel L-shaped rack rails	■	■
Light weight - heavy duty structure using innovative materials	■	■
Autodiagnostic system	■	-
USB and LAN port	□	-
Safety temperature switch	■	■

UNOX accessories.

The team makes the difference in the kitchen.

Developed for food service professionals, the Unox accessories increase and optimize the functionality of your kitchen, making it a well-equipped and versatile working environment.



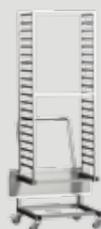
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Neutral and technological complementary equipment

The vast range of Unox complementary equipment allows you to take maximum advantage of the available space. You can create a multifunctional and versatile baking area with open stand, storage cabinet and provers. The BAKERLUX™ provers are equipped with a precise humidity sensor that allows the desired percentage of moisture in the proving chamber to be set and automatically maintained in order to get the very best results.



Trolleys

The Unox trolleys allow you to prepare all the pans or plates to be cooked and load them into the oven in one safe and easy movement. They are perfect for full loads, reducing the amount of time the door is open and limiting any heat loss to the environment.



Hoods

The hoods with steam condensers allow the suction of steam when the door is opened, making the chef's work safer and easier. Thanks to the cooling of the steam coming from the chimneys - with the temperature of the water controlled by sensors - the air can be released without having to install secondary hoods.



UNOX.Pure

For particularly hard or dirty water Unox suggests UNOX.Pure. The UNOX.Pure filtering system improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.



Installation kits

A range of oven installation kits are available for your Unox oven. For example, the first installation kit which includes water drain fittings and U-trap. Using these accessories allows you have a flawless installation.





INVENTIVE SIMPLIFICATION



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