



**LINEMISS™**  
**LINEMICRO™**  
**BAKERLUX™**  
**CHEFLUX™**



Manual range

# 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.



Unox technologies

# Quality, performance, tradition.



## AIR.Plus

### Uniform baking. Without compromise.

AIR.Plus technology guarantees perfect distribution of air and heat inside the cooking chamber, guaranteeing uniform baking in all areas of each tray and on all trays.

Thanks to AIR.Plus, at the end of the cooking process, the food will have a homogeneous external colouring, with an integrity and consistency that will make the product appetising even after several hours.

## 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.

## Protek.SAFE™

### Safety for your team. Efficiency for your work.

Protek.SAFE™ technology eliminates unnecessary energy waste, reducing energy consumption and contributing to the environmental compatibility of the baking processes carried out in the ovens.

The unique design of the oven, the double glazed door and the high insulation of the cooking chamber ensure minimum heat dispersion, always perfect baking temperature and cool external surfaces for a safer and more efficient working environment.



## Quiet. Reliable. Safe.

LINEMISS™, LINEMICRO™ and BAKERLUX™ ovens are designed to be the ideal support in the simplest bakery and pastry processes and to meet the browning requirements of frozen products and baked goods.

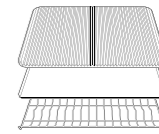
## Efficient. Practical. Essential.

CHEFLUX™ ovens with analog control will appeal to foodservice professionals around the world who need a highly productive oven without anything superfluous. The perfect combination of maximum production capacity and minimum footprint.

Purpose-designed pans

# Baking Essentials

Discover our trays on [unox.com](http://unox.com)



## FORO.BAKE

Perforated aluminium pan.



### Ideal for

Pastry;  
Cakes.

### Advantages

Perforated aluminium tray to increase the dough sweating during cooking;  
Ultra low edge for maximum baking uniformity.

Item **TG410** 600 x 400  
Item **TG310** 460 x 330

## FORO.BLACK

Non-stick perforated aluminium pan.



### Ideal for

Croissants;  
Frozen bread;  
Danish pastries and pastry.

### Advantages

Ultra low edge for maximum distribution of air flows;  
Baking paper not necessary.

Item **TG430** 600 x 400  
Item **TG330** 460 x 330

## FORO.BAGUETTE

Perforated aluminium tray - 5 channels.



### Ideal for

Frozen baguettes;  
Frozen midi-baguettes.

### Advantages

Baguettes that are baked uniformly and separately;  
Ideal for frozen products.

Item **TG445** 600 x 400

## BAKE

Aluminium tray.



### Ideal for

Pastry;  
Cakes;  
Baking on silicon mats.

### Advantages

Aluminium tray for rapid heat exchange;  
Ultra low edge for maximum baking uniformity.

Item **TG405** 600 x 400  
Item **TG305** 460 x 330  
Item **TG205** 342 x 342

## FAKIRO™

Aluminium pan. Two surfaces - flat and ribbed - for different products.



### Ideal for

Pizza;  
Focaccia;  
Bread.

### Advantages

High-thickness aluminium pan with stone baked effect;  
Flat surface to cook fresh products;  
Ribbed surface to cook frozen products;

Item **TG440** 600 x 400  
Item **TG335** 460 x 330

## FAKIRO.GRILL

Non-stick aluminium pan. Two surfaces - flat and ribbed - for different cookings.



### Ideal for

Grilled meat, fish or vegetables;  
Pizza;  
Focaccia.

### Advantages

High-thickness aluminium pan with stone baked effect;  
Flat surface to cook fresh bakery products;  
Ribbed surface to grill different food.

Item **TG465** 600 x 400

## BAKE.BLACK

Non-stick aluminium pan.



### Ideal for

Croissant;  
Danish pastries;  
Pastry.

### Advantages

Rapid heat exchange;  
Baking paper not necessary;  
Ultra low edge for maximum baking uniformity.

Item **TG460** 600 x 400

## STEEL.BAKE

Stainless steel pan.



### Ideal for

Sponge cake;  
Cigarettes Russes.

### Advantages

Steel tray with 90 °Corners for no waste;  
Anti-buckling double edges.

Item **TG450** 600 x 400

## BAGUETTE.GRID

Extra-light chromium plated grid - 5 channels.



### Ideal for

Frozen baguettes;  
Frozen midi-baguettes.

### Advantages

Maximizes the air circulation on every surface of the bread.

Item **GRP410** 600 x 400  
Item **GRP310** 460 x 330

## FORO.BAGUETTE BLACK

Non-stick perforated aluminium tray - 5 channels.



### Ideal for

Fresh baguettes;  
Fresh midi-baguettes.

### Advantages

Baguettes that are baked uniformly and separately;  
Ideal for fresh dough and for ultra-fast cleaning operations.

Item **TG435** 600 x 400

## PAN.FRY

Non-stick aluminium pan for fries.



### Ideal for

Nuggets;  
Breaded veggies;  
Fish and meat sticks.

### Advantages

Less oil to be used for cooking;  
Identical frying results on each piece of food.

Item **TG350** 460 x 330

## FORO.SILICO

Perforated silicon aluminium pan.



### Ideal for

Croissants;  
Frozen bread;  
Danish pastries and pastry.

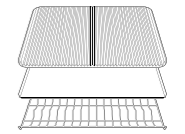
### Advantages

High-temperature resistant silicon-coated aluminium pan;  
Ideal for sugar coated products.

Item **TG415** 600 x 400

# Cooking Essentials

Discover our trays on [unox.com](http://unox.com)



## SUPER.GRILL

Non-stick aluminium pan plus grill with QUICK.Load system.



### Ideal for

Grilled meat;  
Grilled fish;  
Grilled vegetables.

### Advantages

Perfect for full loads.  
Grilling times up to 30% less than traditional grill.

Item TG970 GN 1/1

## GRILL

Non-stick alluminum grilling pan. Does not require to be preheated before use.



### Ideal for

Grilled fish;  
Grilled vegetables.

### Advantages

Does not require to be preheated into the oven to achieve outstanding squared marks on food; Perfect for full loads.

Item TG885 GN 1/1

## BLACK.40

40 mm deep, non-stick aluminium pan.



### Ideal for

Braising;  
Roasting;  
Steaming rice.

### Advantages

Waste-free braising, roasting and rice steaming; The tray is coated with high-resistance, non-stick material for easy food removal and cleaning.

Item TG900 GN 1/1

## BLACK.20

20mm non-stick stainless steel pan.



### Ideal for

Braising;  
Roasting;  
Steaming rice.

### Advantages

Waste-free braising, roasting and rice steaming; The tray is coated with high-resistance, nonstick material for easy food removal and cleaning.

Item TG895 GN 1/1

## FAKIRO.GRILL

Non-stick aluminium pan. Two cooking surfaces: ribbed for grilling, flat for different types of cooking.



### Ideal for

Grilled meat and fish;  
Grilled vegetables;  
Pizza and Focaccia.

### Advantages

Grilling times up to 30% less than traditional grilling equipment or fry tops; Grilling different types of food at the same time.

Item TG870 GN 1/1

## POLLO.GRILL

Stainless steel grid with fat-collection tray.



### Ideal for

Spatchcock or Split chicken;  
Roast meats;  
Roast fish.

### Advantages

Fat collection tray that keeps the oven clean; Works best in combination with SMIItemDRAIN fat collection kit.

Item GRP840 GN 1/1

## BLACK.FRY

Non-stick stainless steel frying pan.



### Ideal for

Pre-fried frozen food,  
French fries.

### Advantages

Perforated bottom and sides; Ribbed bottom to improve air circulation and uniformity on french fries.

Item GRP816 GN 1/1

## CLEAN.FRY

Non-stick frying grid with fat collection tray.



### Ideal for

Frozen pre-fried foods.

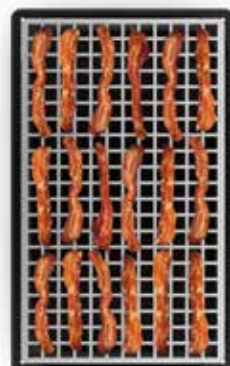
### Advantages

Frying pan with non-stick coated fat-collection pan for easy food removal and cleaning.

Item GRP820 GN 1/1

## BACON.40

Stainless steel grid with fat-collection pan.



### Ideal for

Bacon;  
Roast meat;  
Spatchcock or Split chicken.

### Advantages

Up to 18 crispy bacon slices in less than 5 mins; The fat collection tray is coated with non-stick material for easy cleaning.

Item TG945 GN 1/1

## POLLO.BLACK

8 chicken non-stick stainless steel grid.



### Ideal for

Whole chickens and birds.

### Advantages

Non-stick coating to facilitate bird removal; Works best in combination with SMIItemDRAIN fat collection kit.

Item GRP825 GN 1/1

## POTATO.FRY

French fries frying pan.



### Ideal for

French fries

### Advantages

Perforated bottom and sides; Ribbed bottom to improve air circulation on french fries.

Item GRP817 GN 1/1

## PAN.FRY

Non-stick stainless steel frying pan.



### Ideal for

Nuggets;  
Breaded veggies;  
Fish and meat sticks.

### Advantages

Less oil to be used for cooking; Identical frying results on each piece of food.

Item TG905 GN 1/1

Purpose-designed pans

# Cooking Essentials

## EGGS 6 x 2

Non-stick alluminum pan for 6 double-egg portions.



### Ideal for

Fried eggs;  
Sunny side up eggs;  
Omelette.

### Advantages

Huge quantities of eggs  
cooked in less than  
4 minutes;  
Easy to clean  
and made to last.

Item TG935 GN 1/1

## EGGS 8 x 1

8 single-eggs non-stick alluminum pan.



### Ideal for

Fried eggs;  
Sunny side up eggs  
and omelette;  
Poached egg.

### Advantages

Huge quantities of fried  
or poached eggs in  
less than 4 minutes;  
Easy to clean and  
made to last.

Item TG936 GN 1/1

## STEAM

Stainless steel steaming pan.



### Ideal for

Steaming;  
Sous-Vide Cooking.

### Advantages

Perforated bottom and  
sides to improve steam  
circulation on food.

Item GRP815 GN 1/1

## FORO.STEEL20

Perforated stainless steel pan.



### Ideal for

Steaming;  
Sous-Vide Cooking.

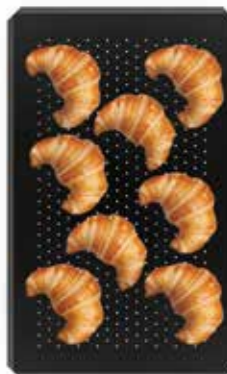
### Advantages

Perforated bottom  
to improve steam  
circulation on food.

Item TG810 GN 1/1

## FORO.BLACK

Non-stick perforated alluminum tray.



### Ideal for

Croissant;  
Frozen bread,  
Pastry.

### Advantages

Non-stick coating;  
Ultra-low sides to  
improve air circulation  
on each piece.

Item TG890 GN 1/1

## FORO.SILICO

Silicon-coated perforated alluminum pan.



### Ideal for

Croissant;  
Frozen bread;  
Pastry.

### Advantages

Perforated silicon-coated  
alluminum pan;  
High-temperature  
resistant;  
Ideal to be used with  
sugar coated pastries.

Item TG975 GN 1/1

## Ovens with humidity control

600x400



ROSSELLA

ROSSELLA

ELENA

model	XFT193	XFT197	XFT183
capacity	4 600X400	4 600X400	3 600X400
pitch	75 mm	75 mm	75 mm
frequency	50/60 Hz	50/60 Hz	50/60 Hz
voltage	380-415V 3N~   220-240V 3~   220-240V 1~	380-415V 3N~   220-240V 1N~   220-240V 3~	220-240V 1~
power	6,5 kW	6,5 kW	3,3 kW
dimensions w x d x h (mm)	800 x 774 x 509	800 x 774 x 509	800 x 774 x 429
weight	49 kg	49 kg	40 kg

460x330



ARIANNA

STEFANIA

model	XFT133	XFT113
capacity	4 460x330	3 460x330
pitch	75 mm	75 mm
frequency	50/60 Hz	50/60 Hz
voltage	220-240V 1N~	220-240V 1~
power	3 kW	3 kW
dimensions w x d x h (mm)	600x655x509	600x655x429
weight	31 kg	25 kg

## Ovens with humidity control

600x400



*Domenica*

*Domenica*

model	XF043	XF033
capacity	4 600X400	3 600X400
pitch	75 mm	90 mm
frequency	50/60 Hz	50/60 Hz
voltage	380-415V 3N~   220-240V 3~   220-240V 1~	220-240V 1~
power	3,2 kW / 5,3	3,2 kW
dimensions w x d x h (mm)	800 x 706 x 472	800 x 706 x 472
weight	44 kg	44 kg

460x330



*Anna*

*Lisa*

model	XF023	XF013
capacity	4 460x330	3 460x330
pitch	75 mm	70 mm
frequency	50/60 Hz	50/60 Hz
voltage	220-240V 1~	220-240V 1~
power	3 kW	2,7 kW
dimensions w x d x h (mm)	600 x 587 x 472	600 x 587 x 402
weight	20 kg	20 kg

342x342



*Roberta*

model	XF003
capacity	3 342X342
pitch	70 mm
frequency	50/60 Hz
voltage	220-240V 1~
power	2,7 kW
dimensions w x d x h (mm)	480 x 523 x 402
weight	16 kg



# A range of excellence

600x400



⚡ model	<b>XB693</b>	<b>XB893</b>	<b>XB1083</b>
capacity	6 600x400	10 600x400	16 600x400
pitch	80 mm	80 mm	80 mm
frequency	50/60 Hz	50/60 Hz	50/60 Hz
voltage	380-415V 3N~   220-240V 3~	380-415V 3N~   220-240V 3~	380-415V 3N~   220-240V 3~
power	10,5 kW	15,8 kW	29,7 kW
dimensions w x d x h (mm)	860 x 882 x 930	860 x 882 x 1250	866 x 997 x 1863
weight	80 kg	112 kg	177 kg

600x400



🔥 model	<b>XB613G</b>	<b>XB813G</b>
capacity	6 600x400	10 600x400
pitch	80 mm	80 mm
frequency	50/60 Hz	50/60 Hz
voltage	220-240V 1~	220-240V 1~
power	0,7 kW	1 kW
nominal max. gas power	175 kW	20 kW
dimensions w x d x h (mm)	860 x 882 x 1144	860 x 882 x 1464
weight	108 kg	134 kg

# A range of excellence

GN 1/1



⚡ model	<b>XV393</b>	<b>XV593</b>	<b>XV893</b>
capacity	5 GN 1/1	7 GN 1/1	12 GN 1/1
pitch	67 mm	67 mm	67 mm
frequency	50/60 Hz	50/60 Hz	50/60 Hz
voltage	380-415V 3N~/220-240V 3~/220-240V 1~	380-415V 3N~/ 220-240V 3~	380-415V 3N~   220-240V 3~
power	7 kW	10 kW	15 kW
dimensions w x d x h (mm)	750 x 773 x 772	860 x 882 x 932	860 x 882 x 1252
weight	67 kg	86 kg	124 kg

GN 1/1



GN 2/1



⚡ model	<b>XV1093</b>	<b>XV4093</b>
capacity	20 GN 1/1	20 GN 2/1
pitch	66 mm	66 mm
frequency	50/60 Hz	50/60 Hz
voltage	380-415V 3N~/ 220-240V 3~	380-415V 3N~
power	29,7 kW	46,7 kW
dimensions w x d x h (mm)	913 x 997 x 1863	913 x 1237 x 1863
weight	240 kg	285 kg



🔥 model	<b>XV513G</b>	<b>XV813G</b>
capacity	7 GN 1/1	12 GN 1/1
pitch	67 mm	67 mm
frequency	50/60 Hz	50/60 Hz
voltage	220-240V 1~	220-240V 1N~
power	0,7 kW	1 kW
nominal max. gas power	17,5 kW	20 kW
dimensions w x d x h (mm)	860 x 882 x 1144	860 x 882 x 1464
weight	100 kg	130 kg

# Features

- Standard
- Optional
- Not available

LINEMISS™ classico  
 LINEMISS™ con controllo di umidità  
 LINEMICRO™

	LINEMISS™ classico	LINEMISS™ con controllo di umidità	LINEMICRO™
<b>COOKING METHODS</b>			
Convection baking with adjustable temperature from 80 °C to 260 °C	●	●	●
Convection baking with humidity and adjustable temperature from 90°C to 260 °C	●	●	–
Maximum preheating temperature 260 °C	–	–	–
<b>AIR DISTRIBUTION IN THE BAKING CHAMBER</b>			
AIR.Plus technology: multiple fans running in reverse (model 600x400)	●	●	●
AIR.Plus technology: multiple fans running in reverse (model 460x330)	●	–	–
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	–	–	–
<b>CLIMATE CONTROL IN THE BAKING CHAMBER</b>			
DRY.Plus technology: It extracts humidity from the baking chamber	●	●	●
STEAM.Plus technology: variable humidity input from 20 to 100% configurable from control panel	–	–	–
STEAM.Plus technology: manual input of humidity	–	●	–
Pump allowing the oven to use water from a container (models 460x330)	–	●	–
Solenoid valve allowing the oven to be connected directly to the water network (models 600x400)	–	●	–
<b>HIGH PERFORMANCE ATMOSPHERIC BURNER</b>			
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)	–	–	●
<b>AUXILIARY FUNCTIONS</b>			
99 baking programs memory, each one made of 3 baking steps + pre-heating	●	–	–
Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●	●
Visualisation of the residual baking time	●	●	●
Continuous functioning «INF»	●	●	●
Visualisation of the nominal value of baking chamber temperature	●	–	–
User-configurable temperature unit in °C or °F	●	–	–
<b>PATENTED DOOR</b>			
Door hinges made of high durability and self-lubricating techno-polymer	●	–	–
Reversible door, even after the installation (not for 16 600x400 models)	●	–	–
Posiciones puerta parada 60° - 120° - 180°	●	–	–
Door docking positions at 87°	●	●	●
<b>TECHNICAL DETAILS</b>			
Rounded stainless steel AISI 304 baking chamber for hygiene and ease of cleaning	●	●	●
Cavity lighting through external LED lights	●	●	●
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	●	●	●

# Features

- Standard
- Optional
- Not available

BAKERLUX™  
 CHEFLUX™

	BAKERLUX™	CHEFLUX™
<b>COOKING METHODS</b>		
Convection baking with adjustable temperature from 30 °C to 260 °C	●	●
Convection baking with humidity and adjustable temperature from 48°C to 260 °C	●	●
Maximum preheating temperature 260 °C	●	●
<b>AIR DISTRIBUTION IN THE BAKING CHAMBER</b>		
AIR.Plus technology: multiple fans running in reverse	●	●
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	●	●
<b>CLIMATE CONTROL IN THE BAKING CHAMBER</b>		
DRY.Plus technology: It extracts humidity from the baking chamber	●	●
STEAM.Plus technology: manual input of humidity	●	●
<b>HIGH PERFORMANCE ATMOSPHERIC BURNER</b>		
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)	●	●
<b>AUXILIARY FUNCTIONS</b>		
Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●
Visualisation of the residual baking time	●	●
Continuous functioning «INF»	●	●
<b>PATENTED DOOR</b>		
Door hinges made of high durability and self-lubricating techno-polymer	●	●
Reversible door, even after the installation (not for 16 600x400 models)	●	●
Posiciones puerta parada 60° - 120° - 180°	●	●
<b>TECHNICAL DETAILS</b>		
Rounded stainless steel AISI 304 baking chamber for hygiene and ease of cleaning	●	●
Cavity lighting through external LED lights	●	●
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	●	●
Safety temperature switch	●	●

# Accesorios

600x400, 460x330

## HOODS



### CONDENSATORE DI VAPORE

Voltage: 230V~1N  
Frequency: 50 / 60 Hz  
Power: 1,2 kW  
Dimensions: 340x235x170 w x d x h mm  
Weight: 7 kg  
Item: XC114

## PROVER



### LIEVOX

Compatible with: ovens 600x400  
Capacity: 8 600x400  
Tray pitch: 70mm  
Voltage: 230V~1N  
Frequency: 50 / 60 Hz - Power: 1,2 Kw  
Max. temperature: 70 °C  
Dimensions: 800x713x757 w x d x h mm  
Weight: 37 kg  
Item: XLT193

### LIEVOX

Compatible with: ovens 460x330  
Capacity: 8 460x330  
Tray pitch: 68 mm  
Voltage: 230V~1N  
Frequency: 50 / 60 Hz - Power: 1,2 Kw  
Max. temperature: 70 °C  
Dimensions: 600x678x774 w x d x h mm  
Weight: 22 kg  
Item: XLT133

## STACKING KIT



### DOUBLE STACK INSTALLATION KIT

It includes all the necessary parts for installing two stacked electric ovens.  
Compatible with: ovens 600x400  
Item: XC646

### DOUBLE STACK INSTALLATION KIT

It includes all the necessary parts for installing two stacked electric ovens.  
Compatible with: ovens 460x330  
Item: XC651

## FLOOR POSITIONING



### HIGH STAND

Compatible with: ovens 600x400 (LINEMISS™ - LINEMICRO™)  
Capacity: 8 600x400  
Tray pitch: 70mm  
Dimensions: 794x599x782 w x d x h mm  
Weight: 13 kg  
Item: XR190

### WHEELS KIT + WALL-MOUNTING CHAINS

Compatible with: XLT193 / XR190 / XLT133 / XR130  
The kit includes 4 wheels. 2 wheels with a brake - 2 wheels without a brake  
Item: XR623

### HIGH STAND

Compatible con: hornos 460x330  
Capacidad: 8 460x330  
Distancia entre bandejas: 70mm  
Dimensiones: 598x518x782 w x d x h mm  
Weight: 12 kg  
Item: XR130

### ADJUSTABLE FEET

Compatible with: XLT193  
Adjustable feet for positioning the prover. This kit contains 4 feet.  
Item: XR608

## OTHERS KIT



### PUMP KIT

With this kit, you can use the humidity in the oven, even where there is no water connection.  
Compatible with: ovens 600x400  
Voltage: 230V~1N  
Frequency: 50 / 60 Hz  
Power: 16 W  
Item: XC665

### WATER SOLENOID VALVE KIT

It connects the oven directly to the water supply.  
Compatible with: ovens 460x330  
Voltage: 230V~1N  
Frequency: 50 / 60 Hz  
Power: 8 W  
Item: XC660

600x400, 460x330



### AIRFLOW BAFFLE PLATE

1 baffle plate for each fan.  
Item: XC606

### CONNECTING TO THE WATER MAINS

This kit includes everything you need to connect the water mains.  
Dimensions: 3m  
Item: XC615

### LATERAL SUPPORT ADAPTER 660X460

Compatible with: XFT193-XFT197  
660x460 instead of the 600x400.  
Item: XC675

### LATERAL SUPPORT ADAPTER KIT FOR OVENS GN1/1

Compatible with: ovens 600x400  
GN 1/1 instead of the 600x400.  
Item: XC630

### LATERAL SUPPORTS KIT FOR OVENS GN2/3

Compatible with: XFT133  
GN 2/3 instead of the 460x330  
Item: XC620

## TRAY HOLDER TROLLEYS



### TRAY HOLDER TROLLEY

Capacity: 18 600x400  
Tray pitch: 80mm  
Dimensions: 526x695x1700 w x d x h mm  
Weight: 15 Kg  
Item: XTB0003

### TRAY HOLDER TROLLEY

Capacity: 18 600x400  
Tray pitch: 80mm  
Dimensions: 726x495x1701 w x d x h mm  
Weight: 15 Kg  
Item: XTB0005

## CARE AND MAINTENANCE



### WATER TANK FOR OVEN WITH PUMP

Item: XC655

### BAKERY.PURE - FILTERING SYSTEM

It filters up to 1,000 litres of water (figure may vary depending on water hardness).  
for the correct installation reduction kit is required (JG 8-10 mm).  
Item: XHC010

### BAKERY.PURE - REPLACEMENT CARTRIDGE

Item: XHC011



### SPRAY DET&Rinse™

Spray detergent.  
1 package contains 12 bottles 750 ml.  
Trash the bottle once you have used the product.  
Item: DBI044

# Accessories

600x400

## PROVER



### LIEVOX

Voltage: 230V~1N  
Tray pitch: 80 mm  
Frequency: 50 / 60 Hz  
Power: 2,4 Kw  
Max. temperature: 50 °C  
Dimensions: 866x950x1879 w x d x h mm  
Weight: 100 kg  
Item: XL1003

### LIEVOX

Capacity: 12 600x400  
Tray pitch: 75 mm  
Voltage: 230V~1N  
Frequency: 50 / 60 Hz  
Power: 2,4 Kw  
Max. temperature: 50°C  
Dimensions: 862x890x805 w x d x h mm  
Weight: 38 kg  
Item: XL413

## FLOOR POSITIONING

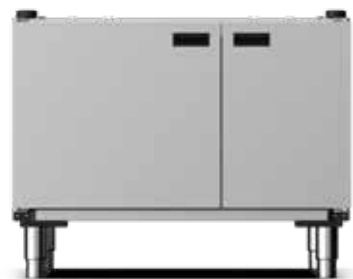


### HIGH STAND

Dimensions: 842x665x692 w x d x h mm  
Weight: 11 kg  
Item: XR168

### LATERAL SUPPORT ADAPTER KIT FOR STANDS

Compatible with: XR168  
Capacity: 7 600x400  
Tray pitch: 60mm  
Weight: 3 kg  
Item: XR727



### NEUTRAL CABINET

Capacity: 7 600x400  
Tray pitch: 57mm  
Dimensions: 860x772x676 w x d x h mm  
Weight: 25 kg  
Item: XR258

### WHEELS KIT + WALL-MOUNTING CHAINS

Compatible with: XL 413/ XR 258/ XR 168  
The kit includes 4 wheels, 2 wheels with a brake - 2 wheels without a brake.  
H:100 mm  
Item: XUC010

## OTHERS KIT



### SINGLE UNIT INSTALLATION KIT

For the correct installation of a single oven. (model excluded 16 600x400)  
Item: XUC001

### EXTERNAL MANUAL SHOWER

The kit includes the shower and a bottle of SPRAY&Rinse (750ML).  
Item: XC208-SR

600x400

## TRAY HOLDER TROLLEYS



### TRAY HOLDER TROLLEYS

Capacity: 18 600x400  
Tray pitch: 80mm  
Dimensions: 726x495x1700 w x d x h mm  
Weight: 15 Kg  
Item: XTBO005

### TRAY HOLDER TROLLEYS

Capacity: 18 400x600  
Tray pitch: 80mm  
Dimensions: 526x695x1700 w x d x h mm  
Weight: 15 Kg  
Item: XTBO003

600x400

## TROLLEY



### QUICK.Load

Compatible with: XB1083/ XL1003  
Capacity: 16 600x400  
Tray pitch: 80mm  
Dimensions: 730x555x1790 w x d x h mm  
Weight: 25 kg  
Item: XCB1001

## CARE AND MAINTENANCE



### BAKERY.PURE - FILTERING SYSTEM

It filters up to 1.000 litres of water (figure may vary depending on water hardness).  
for the correct installation reduction kit is required (JG 8-10 mm).  
Item: XHC003

### UNOX.PURE - REPLACEMENT CARTRIDGE

Item: XHC004

### SPRAY DET&Rinse™

Spray detergent.  
1 package contains 12 bottles 750 ml.  
Trash the bottle once you have used the product.  
Item: DB1044

# Accessories

## FLOOR POSITIONING

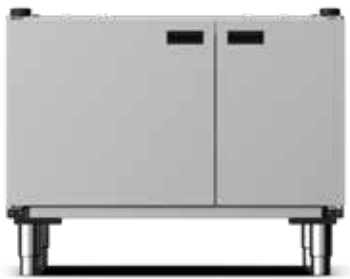


### HIGH STAND

Dimensions: 842x665x692mm (w x d x h)  
Weight: 11 kg  
Item: XR168

### HIGH STAND

Dimensions: 732x546x692mm (w x d x h)  
Weight: 10 kg  
Item: XR118



### NEUTRAL CABINET

Capacity: 7 600x400  
Tray pitch: 57mm  
Dimensions: 860x772x676mm (w x d x h)  
Weight: 25 kg  
Item: XR260

### NEUTRAL CABINET

Capacity: 7 GN 1/1  
Tray pitch: 57mm  
Dimensions: 750x656x676mm (w x d x h)  
Weight: 18 kg  
Item: XR218



### LATERAL SUPPORT

Compatible with: XR168  
Capacity: 7 GN 1/1  
Tray pitch: 60mm  
Weight: 3 kg  
Item: XR727

### LATERAL SUPPORT

Compatible with: XR118  
Capacity: 7 GN 1/1  
Tray pitch: 60mm  
Weight: 2 kg  
Item: XR717

### LATERAL SUPPORT ADAPTER KIT FOR STANDS

Compatible with: XR168  
Capacity: 7 600x400  
Tray pitch: 60mm  
Weight: 3 kg  
Item: XR727

### WHEELS KIT + WALL-MOUNTING CHAINS

Compatible with: XL 413/ XR 258/ XR 168  
Kit completo di 4 ruote: 2 ruote con freno - 2 ruote senza freno.  
H 100 mm  
Item: XUC010

## OTHERS KIT



### SINGLE UNIT INSTALLATION KIT

For the correct installation of a single oven. (model excluded 16 600x400)  
Item: XUC001

### EXTERNAL MANUAL SHOWER

The kit includes the shower and a bottle of SPRAY&Rinse (750ML).  
Item: XC208-SR

## TRAY HOLDER TROLLEYS



### TRAY HOLDER TROLLEYS

Capacity: 20 GN 1/1  
Tray pitch: 67 mm  
Dimensions: 526x695x1700 w x d x h mm  
Weight: 15 Kg  
Item: XTBO002

### TRAY HOLDER TROLLEYS

Capacity: 21 GN 1/1  
Tray pitch: 70 mm  
Dimensions: 450x608x1700 w x d x h mm  
Weight: 15 Kg  
Item: XTBO002

## TROLLEY



### QUICK.Load

Capacity: 20 GN1/1  
Tray pitch: 67mm  
Dimensions: 743x783x1717 w x d x h mm  
Weight: 72 kg  
Item: XCV4001

### QUICK.Load

Compatible with:  
A - Ø piatto max. 310 mm  
B - Ø piatto 170 mm  
C - h piatto max. 30 mm  
Capacity: 20 GN1/1  
Tray pitch: 67mm  
Dimensions: 743x783x1717 w x d x h mm  
Weight: 72 kg  
Item: XCV4001

## CARE AND MAINTENANCE



### BAKERY.PURE - FILTERING SYSTEM

It filters up to 1.000 litres of water (figure may vary depending on water hardness).  
for the correct installation reduction kit is required (JG 8-10 mm).  
Item: XHC003

### SPRAY DET&Rinse™

Spray detergent.  
1 package contains 12 bottles 750 ml.  
Trash the bottle once you have used the product.  
Item: DB1044

### UNOX.PURE - REPLACEMENT CARTRIDGE

Item: XHC004

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