



XENA-04EU-EADV

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
BAKERLUX CLASSIC MANUAL COUNTERTOP

Convection oven	Electric
Knob	4 600x400
Drop down	
Voltage:	380V~3N / 230V~3 / 230V~1



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

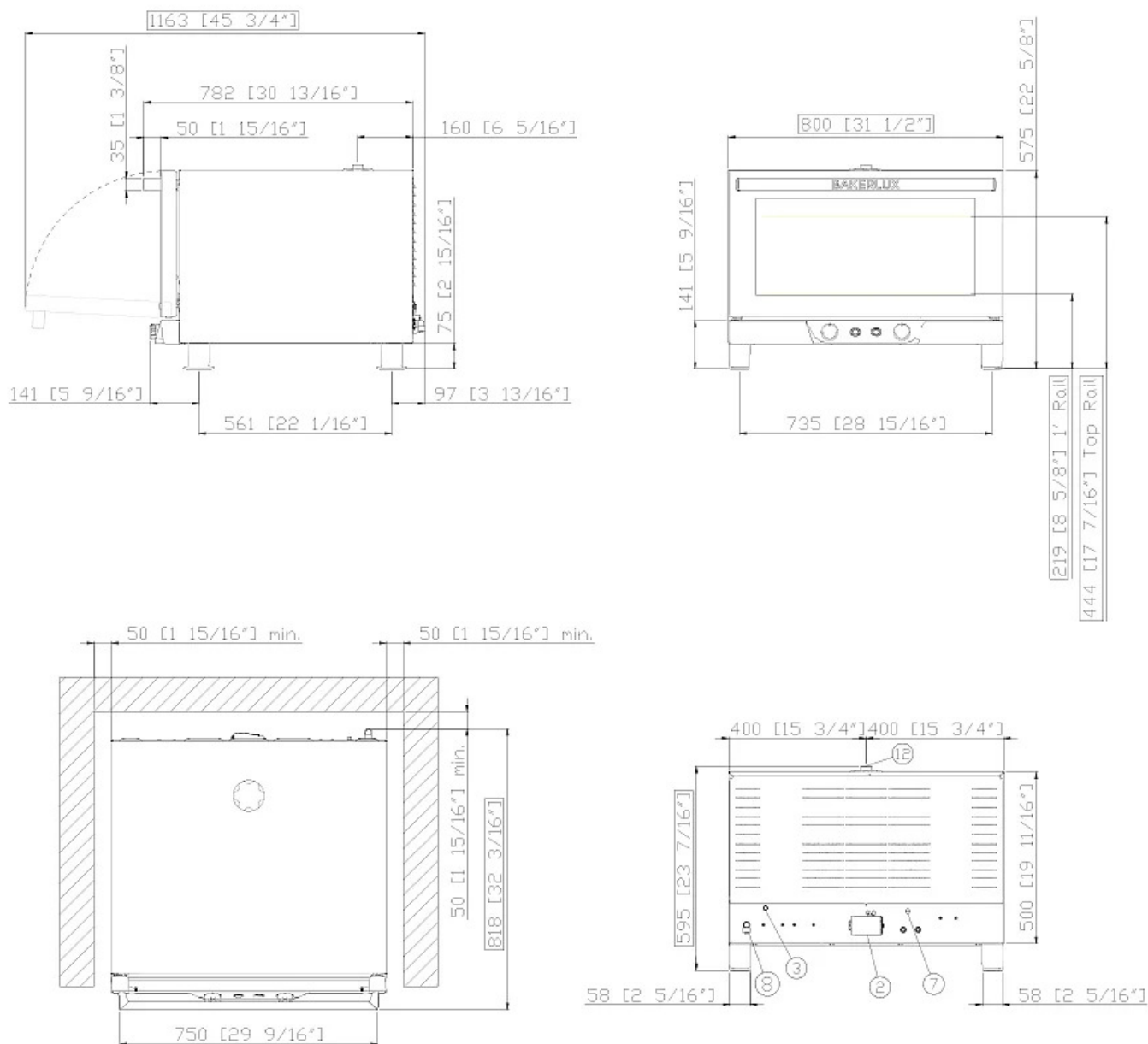
- **DRY.Plus:** extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity
- **AIR.Plus:** multiple fans with reverse gear

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	800 mm
Depth	816 mm
Height	595 mm
Net weight	51 kg
Tray pitch	75 mm

Connection positions

2	Terminal board power supply
3	Unipotential terminal
7	Safety thermostat
8	3/4" female NPT water inlet
12	Hot fumes exhaust chimney



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Power supply

Water connection

Installation requirements

Accessories

Electrical power supply

OPTION A

Voltage	380 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	6.3 kW
Max Amp draw	13 A
Required breaker size	16 A
Power cable requirements*	5G x 1,5 mm ²
Plug	X H07RN-F

OPTION B

Voltage	230 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	6.3 kW
Max Amp draw	20.5 A
Required breaker size	25 A
Power cable requirements*	4G x 2,5 mm ²
Plug	X H07RN-F

OPTION C

Voltage	230 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	6.3 kW
Max Amp draw	23.5 A
Required breaker size	25 A
Power cable requirements*	3G x 2,5 mm ²
Plug	X 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.

Drinking water inlet: 3/4" NPT, line pressure:

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
- **LIEVOX** Proofer equipped with sensors capable to control and intervene automatically on the leavening process.
- **Cooking Essential** Special trays.
- **Baking Essential** Special trays.
- **SPRAY&Rinse** Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt.

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