



XB1083

Project _____

Item _____

Quantity _____

Date _____

Model
BAKERLUX™

Combi oven	Electric
16 trays 600x400	Hinge on the left side
Knob	
Voltage: 380-415V 3N~ / 220-240V 3~	



Description

Combi 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 multi-fan technology guarantees perfect uniformity on all baking trays.

Standard cooking features

Manual cooking

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

Key features

- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Cooking chamber lighting through LED lights embedded in the door
- Baking chamber with L-shaped rack rails
- Drip collection system integrated in the door which works even when the door is open
- 2-speed fan system and high-performance circular heating elements

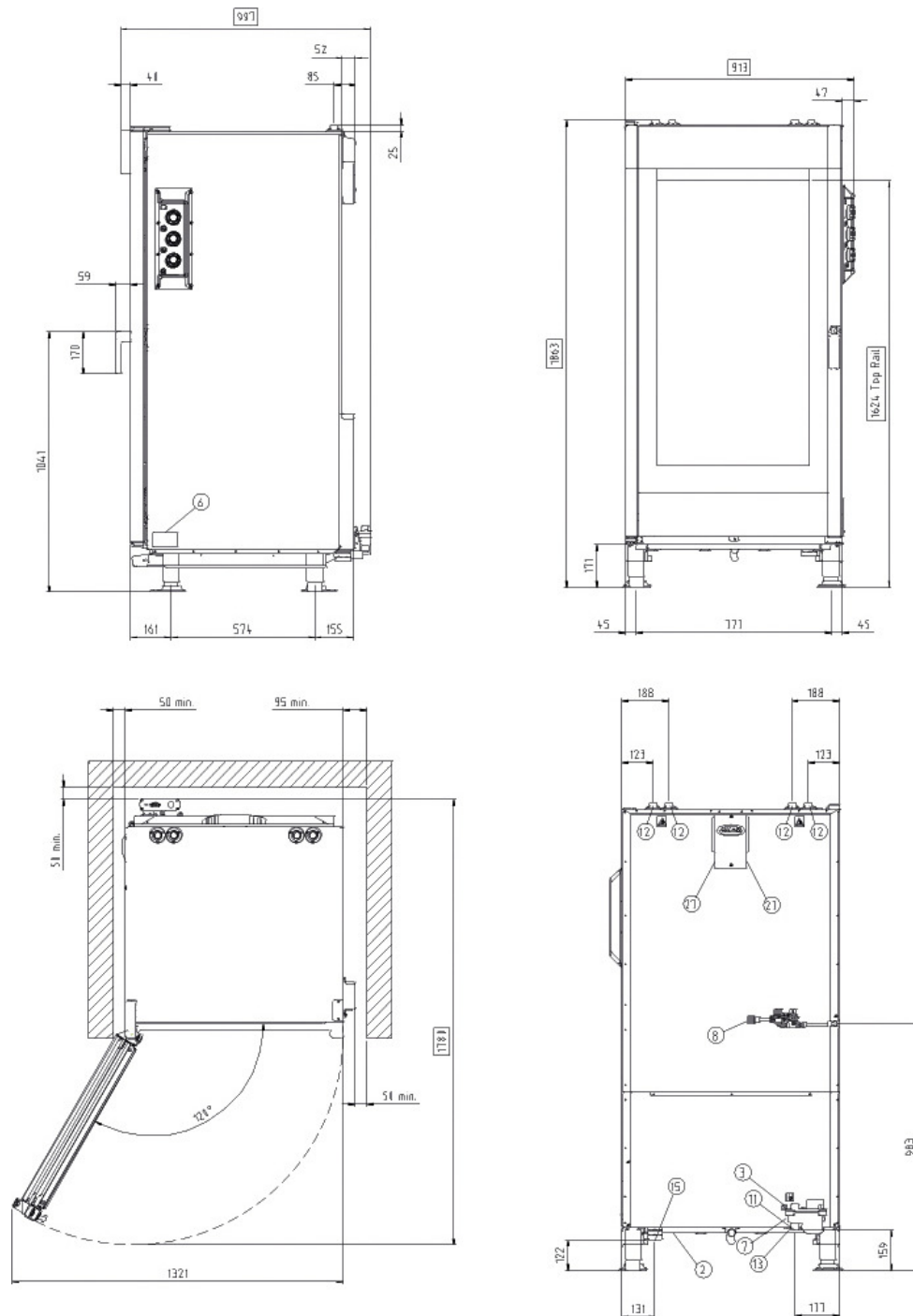
Advanced and automatic cooking features

Unox Intensive Cooking

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



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Dimensions and weight

Width	913 mm
Depth	997 mm
Height	1863 mm
Net weight	243 kg
Tray pitch	80 mm

Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
8	3/4" female NPT water inlet
11	Chamber drain pipe

12	Hot fumes exhaust chimney
13	Accessories connection
15	Strain relief
27	Cooling air outlet



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Power supply

Water connection

Installation requirements

Accessories

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	29.7 kW
Max Amp draw	44 A
Required breaker size	50 A
Power cable requirements*	5G x 10 mm ²
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	29.7 kW
Max Amp draw	74 A
Required breaker size	80 A
Power cable requirements*	4G x 16 mm ²
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Accessories

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

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.

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

Line pressure: 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar 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

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.

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