



XUNA-03EU-MADN

Project	
Item	
Quantity	
Date	

Model
BAKERLUX CLASSIC™

Convection oven	Electric
Knob	3 trays 600x400
Drop down opening	
Voltage:	230V 1N~



Description

Convection oven with analogical control and stainless steel cooking chamber. It allows to set the cooking time and temperature. Ideal for frozen bakery and pastry products for breakfast and fast foods. The AIR.Plus technology guarantees perfect cooking uniformity on all baking trays.

Standard cooking features

Manual cooking

- **Temperature:** 80 °C – 260 °C

Advanced and automatic cooking features

Unox Intensive Cooking

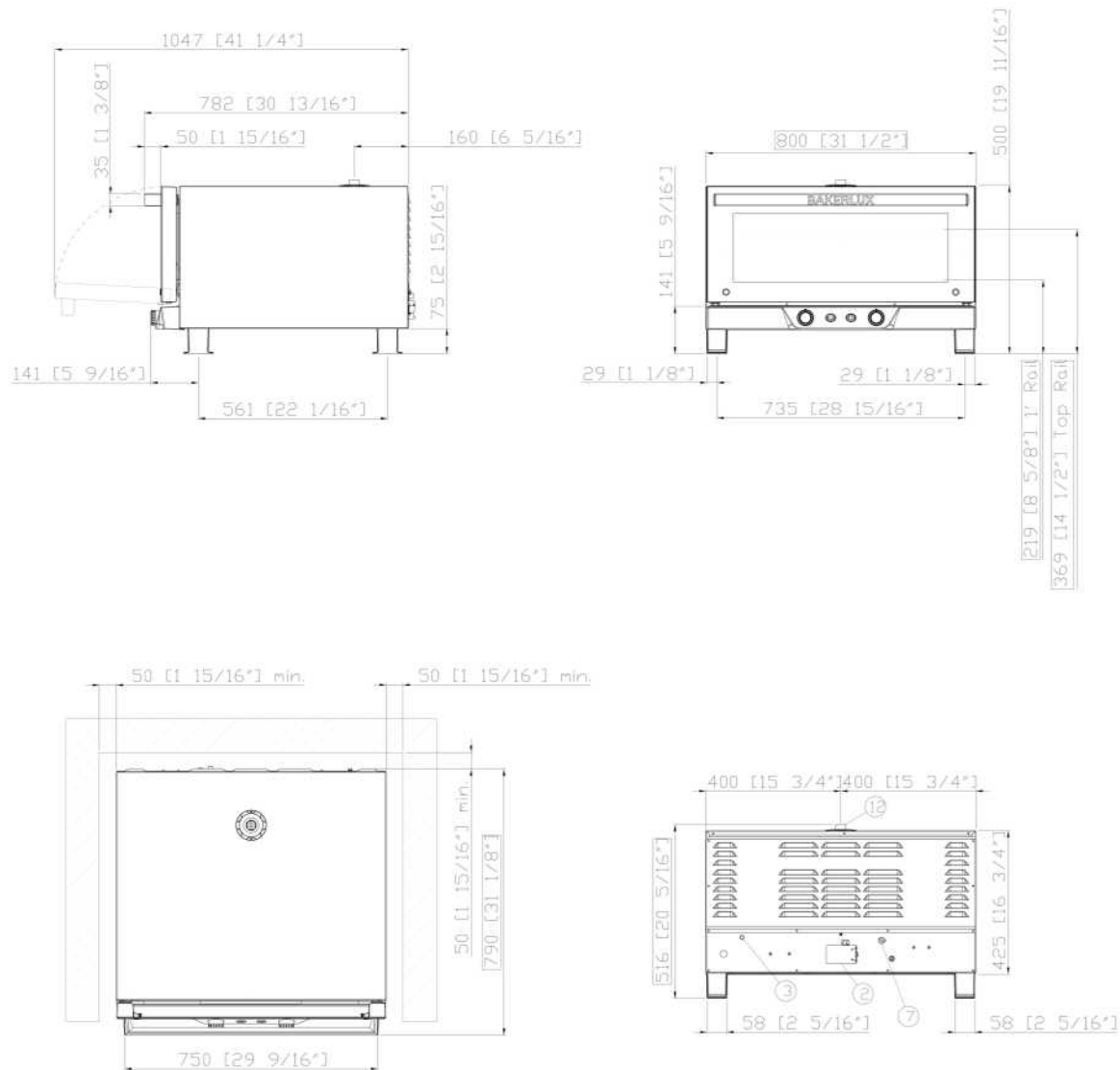
- **DRY.Plus:** extracts humidity from the cooking chamber
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

Key features

- Cooking chamber in high-resistance AISI 430 steel with rounded edges
- Double glass
- Oven chamber lighting with halogen lamp
- Baking chamber with chrome-plated steel rack rails



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Dimensions and weight

Width	800 mm
Depth	752 mm
Height	515 mm
Net weight	39 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



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Power supply

Water connection

Installation requirements

Accessories

Electrical power supply

OPTION A

Voltage	230 V
Phase	~1PH+N+PE
Frequency	50 / 60 Hz
Total power	2.7 kW
Max Amp draw	13 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.

Accessories

- **Baking Essentials:** 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