

XF023 AS

4 460x 330



INTEGRATED TECHNOLOGIES

AIR.Plus: Air is the medium for the heat transmission and thereafter the means to bake products. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays. For this reason the air flow inside the chamber plays a leading role in the design of all UNOX LineMiss™ ovens. The AIR.Plus technology has been designed by UNOX to obtain perfect distribution of the air and heat inside the baking chamber. At the end of the baking, thanks to the AIR.Plus technology, foods have a uniform external color and their consistency will remain intact for several hours. The AIR.Plus technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

DRY.Plus: The presence of humidity during the last phases of the baking of leaven products can compromise the achievement of the desired result. DRY.Plus technology allows the rapid extraction of the humidity from the baking chamber, both the one released by the food and the one eventually generated by STEAM.Plus technology in a previous baking step. DRY.Plus technology ensures the texture of the baked products, allowing to obtain a dry and well structured internal structure and a crisp and crumbly external surface.

PROTEK.Safe: Cool Touch oven door. Cool external surfaces. Improved energy efficiency.

BAKING ESSENTIALS 460x330



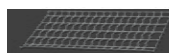
Bake
Perforated aluminium pan for pastry and bakery products
460x330x15mm
Art.: TG 310



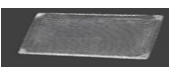
Black.Bake
Non-stick perforated aluminium pan for pastry and bakery products
460x330x15 mm
Art.: TG 330



FAKIRO™
Ribbed-flat aluminium plate for pizza and focaccia
Art.: TG 335



Baguette
4 canals chromium plated grid for pre-cooked baguette
470x330 mm
Art.: GRP 310



No-Fry
Stainless steel grid for steaming and french fries
460x330
Art.: GRP 350

DESCRIPTION

The LineMicro™ range is the ideal solution for bakeries and pastry shops to achieve the same excellent results as with a large oven, but in a practical compact format. Simplicity and perfection are the key concepts of this oven line.

Even cooking results on all the points of a single tray and on all the trays granted by the use of the same fans and motors used in our LineMiss™ line.

A wide range of accessories makes LineMicro™ a complete oven range. High quality and simple design make it original and suitable for all baking needs.

BAKING MODES

Convection cooking 30 °C - 260 °C

AIR DISTRIBUTION IN THE BAKING CHAMBER

AIR.Plus technology: fans with reversing gear for models 460x330

CLIMA MANAGEMENT IN THE BAKING CHAMBER

DRY.Plus technology: quick extraction of the humidity from the baking chamber

PANS

Aluminium flat pans (for models 460x330)

AUXILLIARY FUNCTIONS

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)

Visualisation of the residual baking time

Continuous functioning «INF»

DOOR OPENING

Manual up-to-down door opening

TECHNICAL DETAILS

Rounded baking chamber made of high resistant ferritic steel for hygiene and ease of cleaning

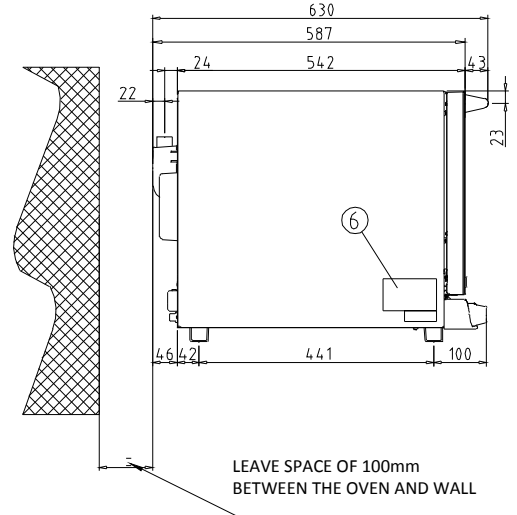
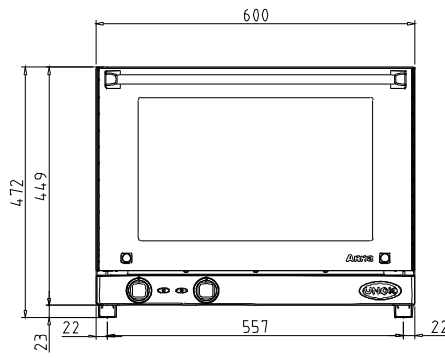
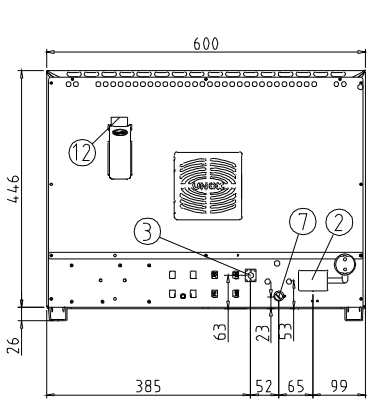
Oven chamber lighting with halogen lamp

Light weight – heavy duty structure using innovative materials

Safety Temperature Switch

CERTIFICATIONS





DRAWING LEGEND

- 01 ELECTRICAL POWER
- 03 FREQUENCY
- 04 POWER SUPPLY CABLE TYPE
- 05 EXTERNAL Ø OF POWER SUPPLY CABLE
- 06 VOLTAGE / POWER CABLE SECTION/CUR
- 11 MAX FOOD LOAD
- 02 NOMINAL HEAT INPUT
- 14 CAVITY DIMENSIONS (W - H - D)

XF023 AS

CAPACITY, DIMENSIONS, WEIGHT

Capacity	4 460 x 330
Pan Spacing / Pitch	75 mm
Dimensions WxDxH	600 mm x 587 mm x 472 mm
Weight	22 kg

ELECTRICAL DATA

Voltage	Phase	Cycle	Total power	Current	CABLE & PLUG
230 V	1+N	50/60 Hz	2.4 kW	10 Amps	Yes Cable, Yes Plug

INSTALLATION REQUIREMENTS

Oven must be installed level.
Installations must comply with all local electrical ventilation codes.

Register to access data and product specifications.

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