



BAKERLUX SHOP.Pro™ TOUCH XEFR-04HS-ETRV

DESCRIPTION

Convection oven, ideal for baking breakfast and snack products, in particular pastry and frozen bakery ones. Humidity setting, 2 programmable fan speeds and 304 stainless steel cooking chamber. The 2,4" touch digital panel allows the storage of 99 programs together with their image and name in order to facilitate work in each sales point. Ready to be connected to the Internet and use the www.datadriven-cooking.com portal.

STANDARD BAKING FEATURES

Programs

- 99 Programs

Manual cooking

- Temperature: 30 °C – 260 °C
- Up to 9 cooking steps
- Humidity set by 20%

Unox Intensive Cooking

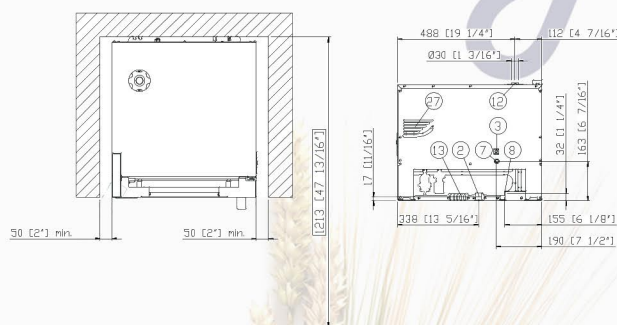
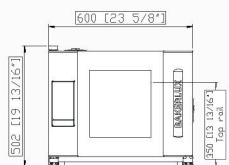
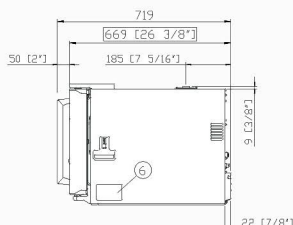
- DRY.Plus: extracts humidity from the cooking chamber
- STEAM.Plus: creates instant humidity starting from 48 °C
- AIR.Plus: multiple fans with reverse gear and 2 speed settings

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 chrome-plated steel rack rails with anti-tipping system
- 2-speed fan system and high-performance circular heating elements
- Wi-Fi / USB data: download/upload HACCP data
- Wi-Fi / USB data: download/upload programs

APP & WEB SERVICES

- Data Driven Cooking app & webapp: check and monitor in real time the operating conditions of our ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
- Top Training app: download the Unox Top.Training app and learn step by step all the secrets of your new oven's control panel



Model	Voltage	Phase	Frequency	Total power	Max Amp Draw	Required breaker size*	Power cable
XEFR-04HS-ETRV	220 - 240 V	~1PH +PE	50/60 Hz	3,5 kW	15 A	16A	3G x 1,5 mm ²
	Dimension			Net weight	Pan spacing	Tray size	Plug
	600 x 669 x 502 mm			39 kg	75 mm	460 x 330 mm	Schuko