UNOX®

BAKERLUX SHOP.Pro™ TOUCH
XEFT-04HS-ETRP

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%

ADVANCED AND AUTOMATIC BAKING FEATURES
Data Driven Cooking
● Control and monitor the operating conditions of your ovens in real-time, create and share new recipes. The AI transforms the consumption data into useful information in order to increase your daily profit. Create, understand, improve.
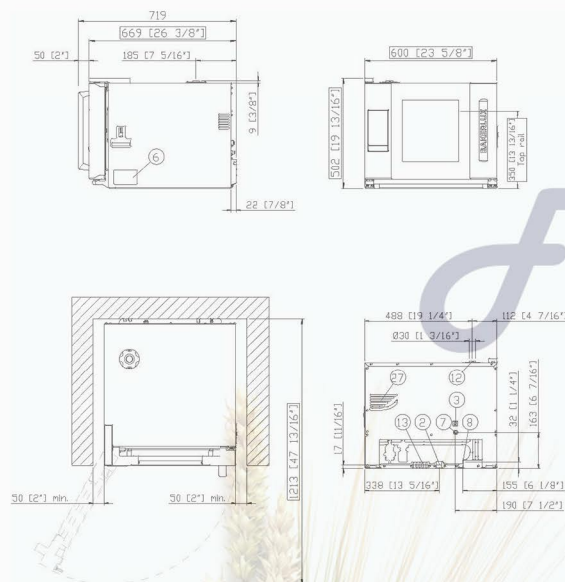
Unox Intensive Cooking
● DRY.Plus: extracts humidity from the cooking chamber
● STEAM.Plus: creates instant humidity starting from 48 °C
● AIR.Plus: multiple fans with reverse gear and 2 speed settings

STANDARD TECHNICAL 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 resistance
● Wi-Fi / USB data: download/upload HACCP data
● Wi-Fi / USB data: download/upload programs

APP & WEB SERVICES
● Data Driven Cooking app & webapp
● Top Training app
● Combi guru app

Model	Voltage	Phase	Frequency	Total Power	Maximum Amp draw	Required breaker size*	Power cable requirement
XEFT-04HS-ETRP	220 -240 V	~1PH+PE	50/60HZ	3,5kW	15 A	16 A	H07RN-F 3G 3G
	Dimension W x D x H			Net weight	Pan spacing	Cord diameter	Plug
	600 x 669 x 502 mm			39 kg	75 mm	10 mm	Schuko