

LineMicro™





Small with big capacity.



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AIR.Plus

Uniform baking without compromise.

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 LineMicro™** 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.

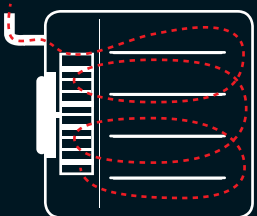
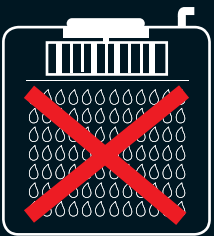
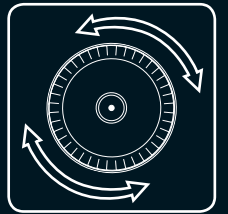
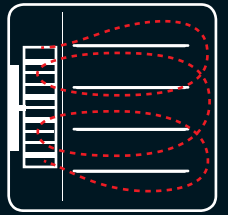
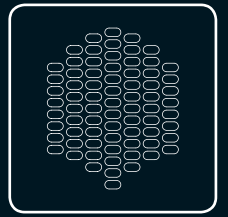
DRY.Plus

Texture and shape. Crunchy outside, soft inside.

The presence of humidity during the last phases of the baking of leavened products can compromise the achievement of the desired result.

DRY.Plus technology allows the rapid extraction of the humidity from the baking chamber released by the food.

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™

Safety and efficiency.

Protek.SAFE™ technology is a part of the NON.STOP EFFORTS program at **UNOX** to reduce to a minimum the environmental impact of the ovens and the baking process that within them are made.

Protek.SAFE™ technology eliminates any unneeded energy loss to optimize the use of energy and to contribute to the environmental compatibility of the baking process performed in the **LineMicro™** ovens.

The unique design of the oven, the double glass door and the high isolation of the baking chamber ensure a minimum heat loss, an always perfect baking temperature and cold external surfaces for a safer and more efficient working environment.

Baking Essentials

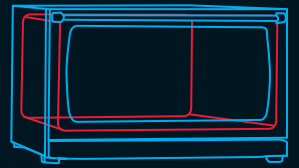
Innovative and functional.

Essential for your daily production.

Within the **UNOX** research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use.

There is a Baking Essentials solution for each type of product: from croissants to pizzas, from biscuits to a salt cake.

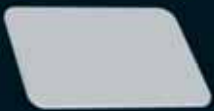
The innovative Baking Essentials pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.



260 °C 60 °C



FAKIRO™



Black.Bake



Baguette



PATENTED

Black.Baguette



Electric convection ovens

600x400 Classic



Domenica	XF 040
Capacity	4 600x400
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N
Electrical power	5,3 / 3,2 kW
Dimensions (WxDxH mm)	800x706x472
Weight	44 kg

460x330 Classic



Anna	XF 020
Capacity	4 460x330
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	3 kW
Dimensions (WxDxH mm)	600x587x472
Weight	22 kg



Lisa	XF 010
Capacity	3 460x330
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,62 kW
Dimensions (WxDxH mm)	600x587x402
Weight	20 kg

600x400 Manual



Domenica	XF 043	XF 043-GN
Capacity	4 600x400	4 GN 1/1
Pitch	70 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N	230 V~ 1N / 400 V~ 3N
Electrical power	5,3 / 3,2 kW	5,3 / 3,2 kW
Dimensions (WxDxH mm)	800x706x472	800x706x472
Weight	44 kg	44 kg

460x330 Manual



Anna	XF 023
Capacity	4 460x330
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	3 kW
Dimensions (WxDxH mm)	600x587x472
Weight	22 kg



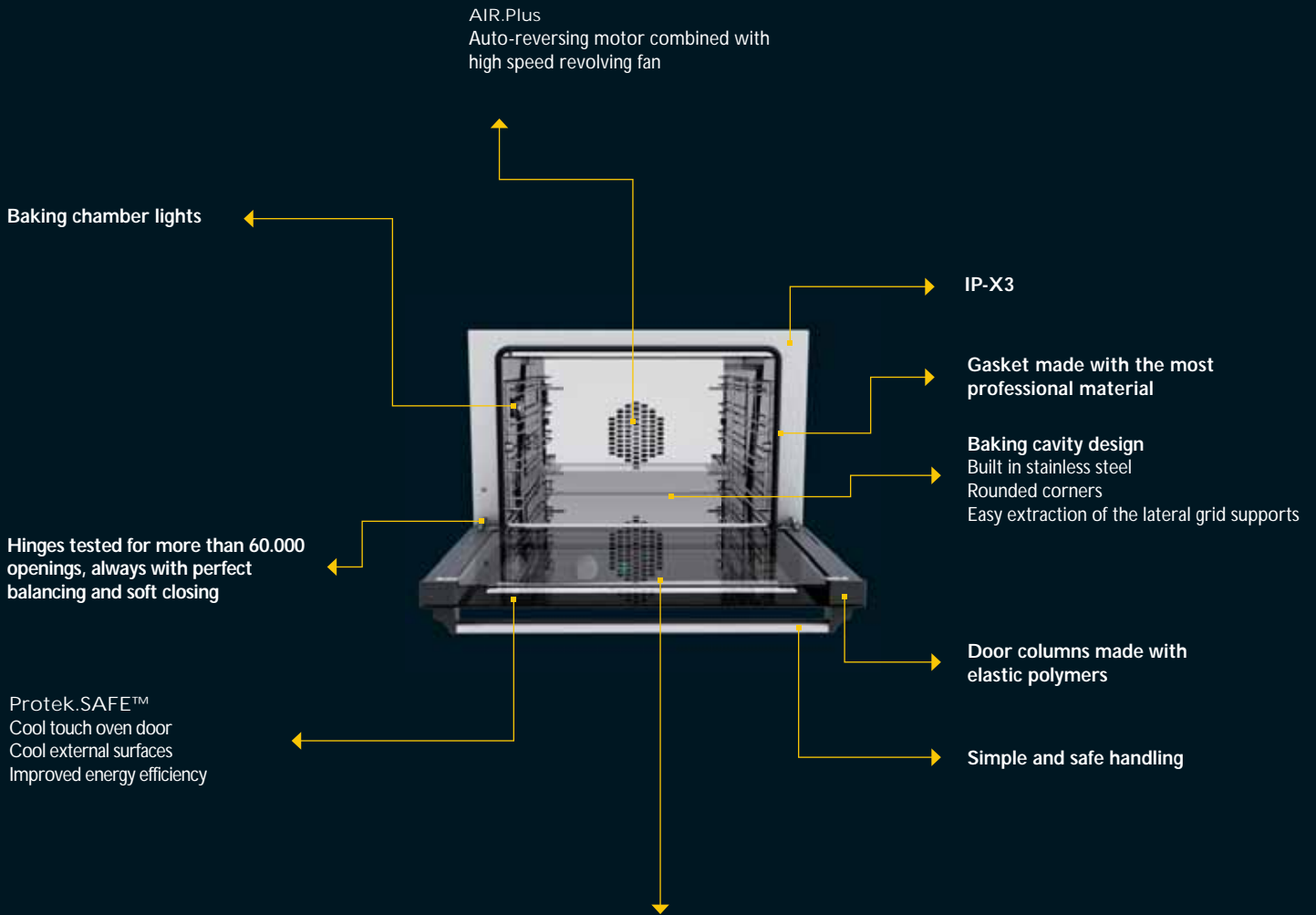
Lisa	XF 013
Capacity	3 460x330
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,62 kW
Dimensions (WxDxH mm)	600x587x402
Weight	20 kg

342x242 Manual



Roberta	XF 003
Capacity	3 342x242
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,62 kW
Dimensions (WxDxH mm)	480x523x402
Weight	16 kg

Technical details

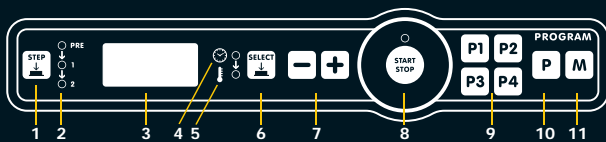


Classic e Manual.

Each control panel is customized and designed for a quick and easy use of the oven.

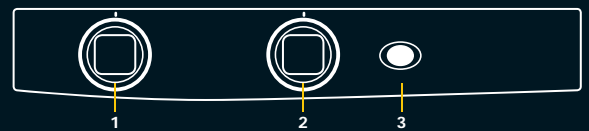
CONTROL

Classic control panel



- 1 - Key to select baking step
- 2 - Baking step LED
- 3 - Display to visualize the baking parameters
- 4 - Baking time LED
- 5 - Baking temperature LED
- 6 - Time, temperature select key
- 7 - Baking parameters increase / decrease key
- 8 - START/STOP baking cycle
- 9 - Preset program selection keys
- 10 - Program menu recall key
- 11 - Program memorization key

Manual control panel



- 1- Baking time setting knob
- 2- Baking temperature setting knob
- 3- Oven functioning LED

■ Standard □ Optional – Not available

	Classic	Manual
BAKING MODES		
Convection baking 30 °C - 260 °C	■	■
AIR DISTRIBUTION IN THE BAKING CHAMBER		
AIR.Plus technology: fan with reversing gear on models 600x400	■	■
CLIMA MANAGEMENT IN THE BAKING CHAMBER		
DRY.Plus technology: high performance moist and humidity extraction	■	■
PANS		
Flat aluminum pans (only for 460x330 and 342x242 models)	■	■
AUXILIARIES FUNCTIONS		
70 baking programs memory, each one made of 2 baking steps	■	–
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	■	■
Visualisation of the residual baking time	■	■
Continuous functioning «INF»	■	■
Visualisation of the set and real temperature values in the oven chamber	■	–
Temperature unit settable in °C or °F	■	–
DOOR OPENING		
Manual door opening from top to bottom	■	■
TECHNICAL DETAILS		
Rounded baking chamber made of high resistant ferritic steel for hygiene and easy of cleaning	■	■
Baking chamber lights	■	■
Light weight – heavy duty structure using innovative materials	■	■
Proximity door contact switch (only for 600x400 models)	■	■
Autodiagnosys system for problems or brake down	■	–
Safety temperature switch	■	■

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