He is
Tradition

BAKERLUX SPEED.Pro™

The first ever baking speed oven

She is
Innovation







ENGLISH

unox.com

To respect the environment, we have decided to digitalize our catalogues and substitute them with this leaflet. With this decision, we have **reduced** our paper consumption by **up to 95%.** You can download the complete catalogue by scanning the QR code displayed here. Do you need more information? Visit our website and chat with us!

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Double & Unique

Bake

Use BAKERLUX SPEED.Pro™ in BAKE mode to bake frozen items.

Even baking results on each tray, brilliant with the most delicate products thanks to the two-speed reversing fan.

- **27 Croissants** in 16 minutes
- **27 Mini strudels** in 25 minutes
- **36 Danish pastries** in 20 minutes
- **45 Mini soft rolls** in 16 minutes
- **18 Midi baguettes** in 18 minutes
- **3 Focaccias** in 14 minutes

BAKERLUX SPEED.Pro™ is the first ever oven that is both a traditional convection oven and an innovative speed-oven.



Code	XESW-03HS-EDDN
Bake capacity	3 460 x 330 trays / 75 mm
Speed capacity	1 SPEED.Plate
Frequency	50 Hz
Voltage	380 - 415 V
Power	6.5 kW
Dimension	600 x 797 x 541 mm (w x d x h)
Weight	88 kg

Speed

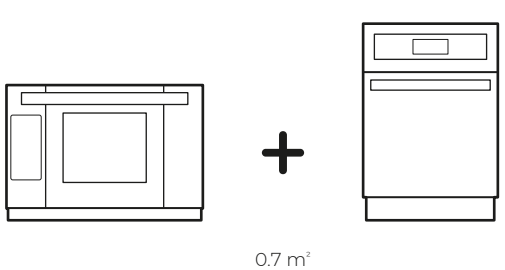
Use BAKERLUX SPEED.Pro™ in SPEED mode for heating and toasting your foods.

Accelerate your cookings and reduce service times by combining intense ventilation and micro-waves.

- **9 Croissants** in 10 minutes
- **4 Club sandwiches** in 125 seconds
- **4 Toasted sandwiches** in 75 seconds
- **250 gr Lasagna** in 100 seconds
- **250 gr Chicken wings** in 110 seconds
- **4 Burritos** in 90 seconds

2 in 1

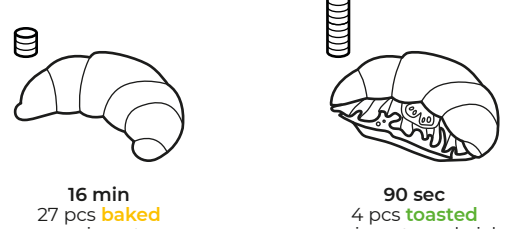
Save space



BAKERLUX SPEED.Pro™

3 x Profit

Multiply your revenues



16 min
27 pcs **baked**
croissant

90 sec
4 pcs **toasted**
croissant sandwich