LineMicro™



English


Anna
UNOX

So small, but yet so big.








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Technologies

AIR.Plus

Uniform baking without compromise.

Air is the medium for heat transmission and is therefore the means used to bake products.
The performance of air flow is fundamental to obtain baking uniformity in all 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.
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 process, thanks to the AIR.Plus technology, the baked products have a uniform external color and their consistency remains intact for several hours.

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 an optimal texture of the baked products: dry and well structured inside with a crisp and crumbly external surface.

Baking Essentials

Innovative and functional. Essential for your daily production.

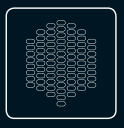
As part of the UNOX research applied to the baking process particular attention has also been paid to the accessories and equipment needed to increase the versatility of the oven for everyday use.
There is a Baking Essentials solution for every type of product: from croissants to pizzas, from biscuits to salt cake.
The innovative Baking Essentials allow the operator to deal with all types of baking, which otherwise would only be possible with the use of additional professional equipment, for example traditional pizza ovens or static pastry ovens.

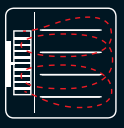
Protek.SAFE™

Safety and efficiency.

Protek.SAFE™ technology is part of the NON.STOP EFFORTS program at UNOX with which the company commits to reduce the environmental impact of its products and the baking processes that take place within them to a minimum.
Protek.SAFE™ eliminates unneccessary energy loss which in turn reduces energy consumption and contributes to the environmental compatability of the baking processes 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 cool external surfaces for a safer and more efficient working environment.



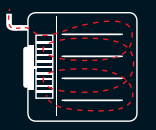
















FAKIRO™



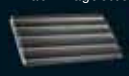
Black.Bake

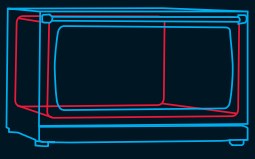


Baguette



Black.Baguette





260 °C 60 °C





Electric convection ovens

Manual 600x400



Domenica	XF 043	XF 033
Capacity	4 600x400	3 600x400
Pitch	75 mm	90 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N	230 V~ 1N
Electrical power	3,2 / 5,3 kW	3,2 kW
Dimensions (WxDxH mm)	800x706x472	800x706x472
Weight	44 kg	44 kg

Manual 460x330



Anna	XF 023
Capacity	4 460x330
Pitch	75 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	2,7 kW
Dimensions (WxDxH mm)	600x587x402
Weight	20 kg

Manual 342x242



Roberta	XF 003
Capacity	3 342x242
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,7 kW
Dimensions (WxDxH mm)	480x523x402
Weight	16 kg

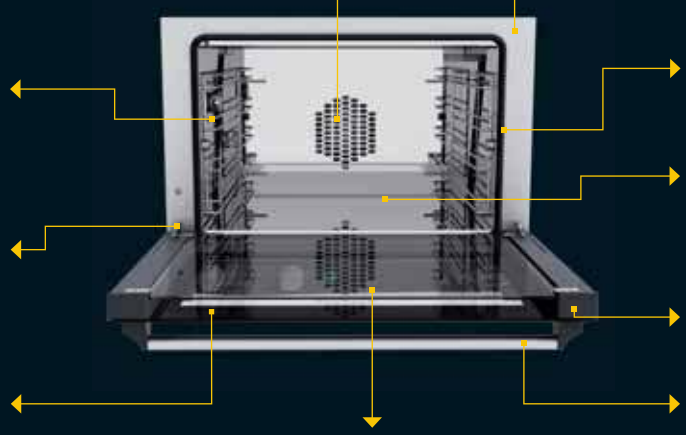
Technical details

AIR.Plus
Auto-reversing motor combined with high speed revolving fan

Baking chamber lights

Hinges tested for more than 60.000 openings, always with perfect balancing and soft closing

Protek.SAFE™
Cool touch oven door
Cool external surfaces
Improved energy efficiency



IP-X3

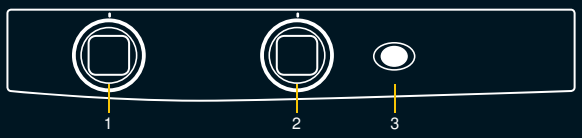
Gasket made with the most professional material

Baking cavity design
Built in ferritic steel
Rounded corners
Easy extraction of the lateral grid supports

Door columns made with elastic polymers

Simple and safe handling

CONTROL



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

Features

■ Standard ☐ Optional – Not available

BAKING MODES	
Convection baking 30 °C - 260 °C	■
AIR DISTRIBUTION IN THE BAKING CHAMBER	
AIR.Plus technology: fan with reversing gear on models 600x400 only	■
CLIMA MANAGEMENT IN THE BAKING CHAMBER	
DRY.Plus technology: high performance moisture and humidity extraction	■
PANS	
Flat aluminum pans (only for 460x330 and 342x242 models)	■
AUXILIARY 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»	■
Visualisation of the set and real temperature values in the oven chamber	–
Temperature unit that can be set 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 ease of cleaning	■
Baking chamber lights	■
Light weight – heavy duty structure using innovative materials	■
Proximity door contact switch (only for 600x400 models)	■
Auto-diagnosys system for problems or brake down	–
Safety temperature switch	■

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LI1981A3 - Printed: 07-2014
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