

XFT133

4 460x 330



INTEGRATED TECHNOLOGIES

AIR.Plus: 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 LineMiss™ 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.

STEAM.Plus: The use of humidity is increasingly spread in the bakery and Pastry bakings. The humidity introduced in the chamber during the first minutes of the leavened products baking process promotes the internal structure development and the goldening of the external surface of the product. The STEAM.Plus technology allows the ability to have humidity inside the oven chamber from a lower temperature of 90° C to a higher one of 260° C.

DRY.Plus: The presence of humidity during the last phases of the baking of leaven products can compromise the achievement of the desired result. DRY.Plus technology allows the rapid extraction of the humidity from the baking chamber, both the one released by the food and the one eventually generated by STEAM.Plus technology in a previous baking step. 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: Cool Touch oven door. Cool external surfaces. Improved energy efficiency.

BAKING ESSENTIALS 460x330



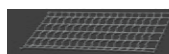
Bake
Perforated aluminium pan for pastry and bakery products
460x330x15mm
Art.: TG 310



Black Bake
Non-stick perforated aluminium pan for pastry and bakery products
460x330x15 mm
Art.: TG 330



FAKIRO™
Ribbed-flat aluminium plate for pizza and focaccia
Art.: TG 335



Baguette
4 canals chromium plated grid for pre-cooked baguette
470x330 mm
Art.: GRP 310



No-Fry
Stainless steel grid for steaming and french fries
460x330
Art.: GRP 350

DESCRIPTION

The LineMiss™ range is the ideal solution for bakeries and pastry shops to achieve the same excellent results as with a large oven, but in a practical compact format. Simplicity and perfection are the key concepts of this oven line, which includes many of the UNOX technologies.

Three possible control panel configurations are available to choose from to meet the user's needs. A wide range of accessories makes LineMiss™ a complete oven range. High quality and simple design make it original and suitable for all baking needs.

BAKING MODES

Convection cooking 30 °C - 260 °C

Mixed humidity and convection baking 90 °C - 260 °C

AIR DISTRIBUTION IN THE BAKING CHAMBER

AIR.Plus technology: fans with reversing gear for models 460x330

CLIMA MANAGEMENT IN THE BAKING CHAMBER

DRY.Plus technology: quick extraction of the humidity from the baking chamber

STEAM.Plus technology: humidity injection that can be set from the control panel at 20% intervals

PANS

Aluminium flat pans (for models 460x330 and 342x242)

AUXILLIARY 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»

DOOR OPENING

Manual up-to-down door opening

TECHNICAL DETAILS

Rounded stainless steel chamber for hygiene and ease of cleaning

Oven chamber lighting with halogen lamp

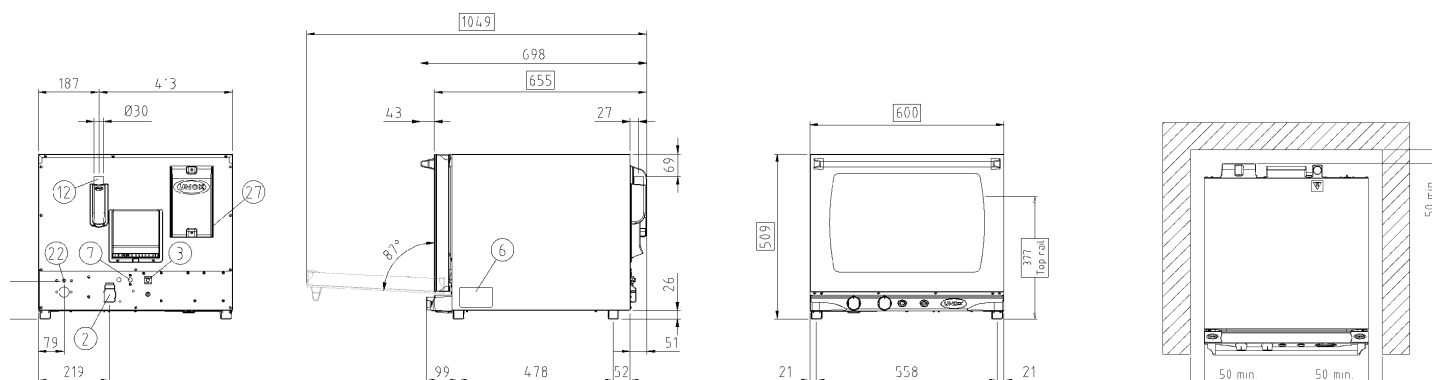
Light weight – heavy duty structure using innovative materials

Proximity door contact switch on models 460x330

Safety Temperature Switch

CERTIFICATIONS





DIMENSIONS

mm

DRAWING LEGEND

2	TERMINAL BOARD POWER SUPPLY
3	UNIPOTENTIAL TERMINAL
6	TECHNICAL DATA PLATE
7	SAFETY THERMOSTAT
12	HOT FUMES EXHAUST CHIMNEY
22	WATER PUMP INLET
27	COOLING AIR OUTLET

XFT133

CAPACITY, DIMENSIONS, WEIGHT

Capacity	4 460 x 330
Pan Spacing / Pitch	75 mm
Dimensions WxDxH	600 mm x 655 mm x 509 mm
Weight	31 kg

ELECTRICAL DATA

Voltage	Phase	Cycle	Total power	Current	CABLE & PLUG
230 V	1+N	50/60 Hz	3 kW	15 Amps	Yes Cable, Yes Plug

INSTALLATION REQUIREMENTS

Oven must be installed level. Back-flow preventer integrated in the unit.
Installations must comply with all local electrical, plumbing and ventilation codes.

Register to access data and product specifications.

infonet.unox.com

