



# XAFR-03HS-ELDV

|          |  |
|----------|--|
| Project  |  |
| Item     |  |
| Quantity |  |
| Date     |  |

**Model**  
**BAKERLUX SHOP.Pro™ LED**

 **Energy efficiency 3.5 kWh/day - 0 kg CO<sub>2</sub>/day\***

\*More details on the last page.

|                                      |                   |
|--------------------------------------|-------------------|
| Convection oven                      | Electric          |
| 3 trays 460x330                      | Drop down opening |
| Control panel with 7-segment display |                   |
| Manual opening                       |                   |
| Voltage: 240V 1~ / 208V 1~           |                   |

## Description

Convection oven with humidity and 2 programmable fan speeds. Easy-to-use oven, ideal for baking breakfast and snack products, in particular pastry and frozen bakery ones. The digital panel allows the storage of 99 programs with 3 cooking steps plus preheating, 12 of which with immediate access. Rounded stainless steel chamber to facilitate cleaning and ensure maximum hygiene.



## Standard cooking features

### Programs

- **99 Programs**

### Manual cooking

- **Temperature:** 30 °C – 260 °C
- Up to 3 cooking steps
- Humidity set by 20%

## Advanced and automatic cooking features

### Unox Intensive Cooking

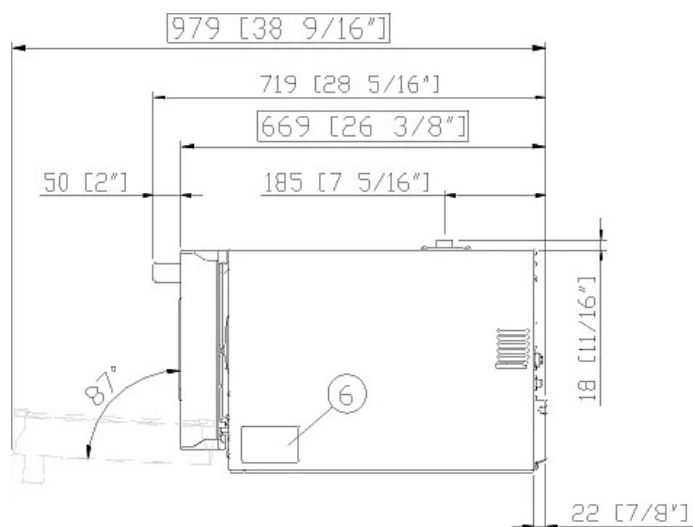
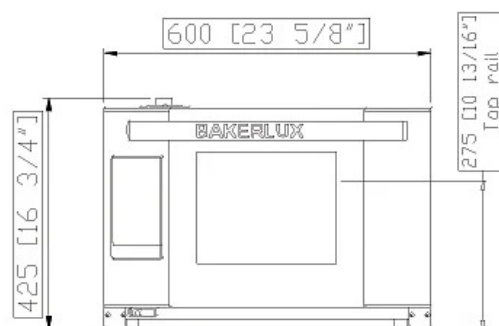
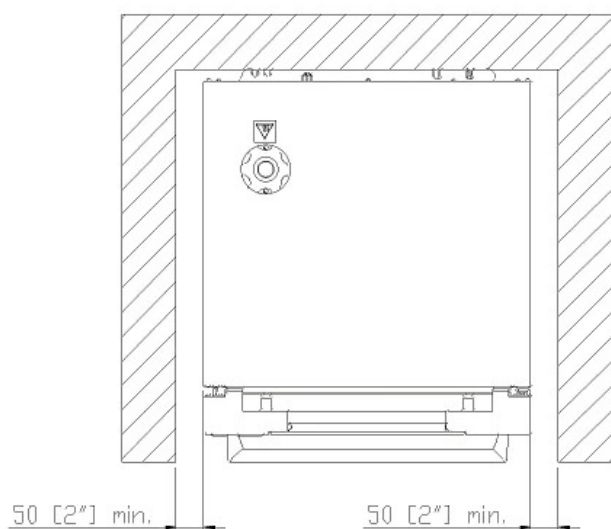
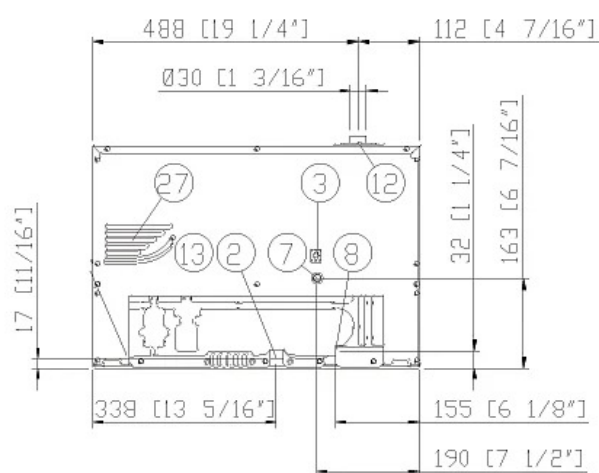
- **DRY.Plus:** rapidly extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

### Key features

- Baking chamber made of high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Baking chamber lighting through LED lights embedded in the door
- Baking chamber with chrome-plated steel rack rails with anti-tip system
- 2-speed fan system and high-performance circular heating elements



# XAFR-03HS-ELDV



## Dimensions and weight

|                   |        |
|-------------------|--------|
| <b>Width</b>      | 600 mm |
| <b>Depth</b>      | 669 mm |
| <b>Height</b>     | 416 mm |
| <b>Net weight</b> | 36 kg  |
| <b>Tray pitch</b> | 75 mm  |

## Connection positions

|    |                             |
|----|-----------------------------|
| 2  | Terminal board power supply |
| 3  | Unipotential terminal       |
| 6  | Technical data plate        |
| 7  | Safety thermostat           |
| 8  | 3/4" female NPT water inlet |
| 12 | Hot fumes exhaust chimney   |

13 Accessories connection

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27 Cooling air outlet



# XAFR-03HS-ELDV

Power supply

Water connection

Installation requirements

Accessories

## Electrical power supply

### STANDARD

|                           |            |
|---------------------------|------------|
| Voltage                   | 240 V      |
| Phase                     | ~1PH+PE    |
| Frequency                 | 60 Hz      |
| Total power               | 2,6-3,3 kW |
| Max Amp draw              | 13.5 A     |
| Required breaker size     | 20 A       |
| Power cable requirements* | 3 x AWG 14 |
| Plug                      | NEMA 6-20P |

### OPTION A

|                           |            |
|---------------------------|------------|
| Voltage                   | 208 V      |
| Phase                     | ~1PH+PE    |
| Frequency                 | 60 Hz      |
| Total power               | 2,6-3,3 kW |
| Max Amp draw              | 13.5 A     |
| Required breaker size     | 20 A       |
| Power cable requirements* | 3 x AWG 14 |
| Plug                      | NEMA 6-20P |

\*Recommended size - observe local ordinance.

## Energy efficiency

### Consumption

### CO<sub>2</sub> emission

\*\*The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

#### Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

#### Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash, 1 medium wash.

## Accessories

- **Ventless hood:** steam condensing hood
- **Waterless hood:** filters odours and absorbs latent heat coming out of the cooking chamber without using water
- **DECKTOP:** traditional baking on stone, convection baking and combi cooking
- **LIEVOX:** Proofer equipped with sensors capable to control and intervene automatically on the leavening process
- **Stand:** the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- **Baking Essentials:** special trays
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt
- **PURE:** resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber

## Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.

It is the responsibility of the purchaser to ensure that the incoming water supply is compliant with the listed specifications through adequate treatment measures.

Drinking water inlet: 3/4" NPT\*, line pressure:

**Line pressure:** 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)

## Inflow water specifications

**Free chlorine** ≤ 0.5 ppm

**Chloramine** ≤ 0.1 ppm

**pH** 7 - 8.5

**Electrical conductivity** ≤ 1000 µS/cm

**Total hardness** ≤ 8° dH

**Chlorides** ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

## Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.

Register to DDC Service to access data and product specifications.  
[www.ddc.unox.com](http://www.ddc.unox.com)