LineMicro™

COMPACT CONVECTION OVENS

Designed to support the simplest confectionery/bakery processes and to bake off frozen goods and pastries

FEATURES

- Manual control
- 0-60 min. timer or continuous function
- On/Off indicator light

DRY.PLUS TECHNOLOGY

Humid air is expelled from the baking chamber to help the internal structure of the product form properly, creating a texture that remains perfect for hours



XAF003 - Roberta



XAF013 - Lisa



XAF023 - Anna

	XAF003	XAF013	XAF023
DIMENSIONS	13" X 9"	HALF SIZE (13" X 18")	HALF SIZE (13" X 18")
SHELVES*	3	3	4
SHELF CLEARANCE	3"	3"	3"
POWER	120V, 1440W, 12A, 5-15P	120V, 1440W, 12A, 5-15P	208-240V, 2760W, 12A, 6-15P
FANS	1	1	1
TEMP. RANGE	0 - 260°C 32 - 500°F	0 - 260°C 32 - 500°F	0 - 260°C 32 - 500°F
CHAMBER DIM.	11.3" L X 14.2" W X 9" H	13.9" L X 18.9" W X 9" H	15.6" L X 19.5" W X 12.4" H
CHAMBER CAP.	0.84 CUFT	1.4 CUFT	2.2 CUFT
EXTERIOR DIM.	22.2" L X 18.9" W X 15.8" H	24.7" L X 23.6" W X 15.8" H	24.8" L X 23.6" W X 18.6" H
NET WEIGHT	35.5 LBS	55 LBS	63.5 LBS
SHIP DIM.	24.8" L X 20.9" W X 17.7" H	26.8" L X 25.6" W X 17.7" H	26" L X 27.2" W X 20" H
SHIP WEIGHT	46 LBS	61 LBS	70 LBS

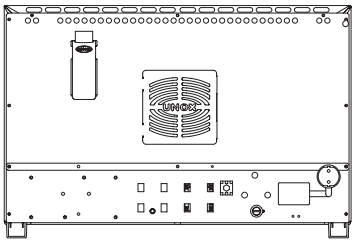
*Wire shelves included

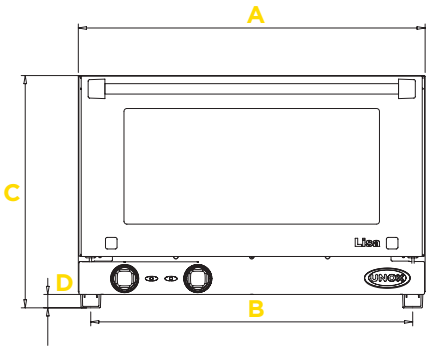
LineMicro™

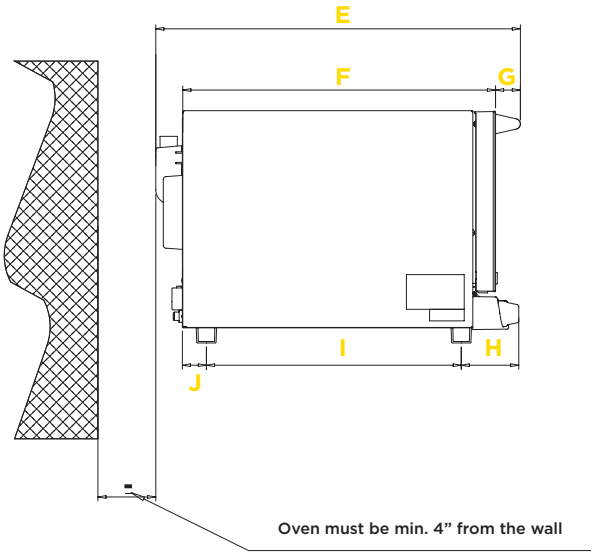
COMPACT CONVECTION OVENS

CONSTRUCTION

- Stainless steel housing & cooking chamber
- Double pane glass door
- Insulated baking cavity for thermal efficiency and user safety







	A	B	C	D	E	F	G	H	I	J
XAF003	18.9"	17.2"	16.0"	.9"	22.3"	18.7"	2"	3.9"	15"	1.7"
XAF013	23.6"	21.9"	15.8"	.9"	24.8"	21.3"	2"	3.9"	17"	1.7"
XAF023	23.6"	21.9"	18.6"	.9"	24.8"	21.3"	2"	3.9"	17"	1.7"

ONE YEAR WARRANTY ON PARTS AND LABOR (GLASS DOOR NOT INCLUDED)

5-15P

6-15P

V1.12.2021

Babak Food Equipment
(604) 566-9747 · babakfoodequipment.com

Authorized UNOX dealer · view the full UNOX range