BAKERLUX SPEED.Pro™

PRICE LIST

VALID FROM 03-2020



ENGLISH

SPEED.Pro™

ENERGY STAR PARTNER

BAKERLUX SPEED.Pro™



BAKERLUX SPEED.Pro™

FEATURES

UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.Cooking™: automatically adjusts the cooking parameters to ensure repeatable results

SMART.Preheating: automatically sets temperature and preheating duration

AUTO.Soft: manages the rise in temperature to make it more delicate

UNOX INTENSIVE COOKING

DRY.Plus technology: extracts humidity from the baking chamber

AIR.Plus: fan with reversing gear and 2 adjustable speeds

SPEED.Plus: generates microwaves and distributes them evenly throughout the baking chamber

DATA DRIVEN COOKING

Wi-Fi connection

Ethernet connection

ddc.unox.com: monitor the usage in real time, create and send recipes from your pc to your ovens

DDC.Stats: analyse, compare and improve your oven usage and consumption data

DDC.App: monitor your connected ovens in real time from your smartphone

DDC.Coach: it analyse the way you use the oven and suggests you new personalised recipes

MANUAL BAKING

Convection cooking from 30 °C to 260 °C

Convection cooking + microwave from 30 °C

Maximum preheating temperature 260°C

ADVANCED AND AUTOMATIC COOKING

PROGRAMS: save up to 896 programs with their name, image or handwritten signature

CHEFUNOX: choose what to cook from the library and the oven will automatically set all the parameters

SPEEDUNOX: choose what to cook from the library and the oven will automatically set all the parameters for the speed mode

9 baking steps

24 quick programmes (12 SPEED and 12 BAKE)

AUXILIARY FUNCTIONS

Preheating temperature up to 260 °C - adjustable by the user for each program

End of cooking time display

Holding cooking mode «HOLD» and continuous functioning «INF»

Visualisation of the nominal value of baking chamber temperature

Temperature units shown in °C or °F

PERFORMANCE AND SAFETY

Protek.SAFE™: electrical power absorption related to the real needs

Protek.SAFE™: Cool external surfaces

TECHNICAL DETAILS

Rounded stainless steel AISI 304 cooking chamber

Baking chamber with integrated tray supports

Chamber lighting through door integrated LED lights

Visual display of the baking status by means of multicoloured LEDs

Control panel with water resistance certification - IPX3

Crumb collection system integrated in the filter under the door

Heavy duty structure with innovative materials

2 speed multiple fan system with high performance round heating elements

Drop down door opening

Proximity door contact switch

Autodiagnosis system for problems or brake down

Safety thermostat

CONVECTION AND SPEED BAKING 460 x 330 OVENS



	Manual opening Electric
Model	**XESW-03HS-EDDN**
Capacity bake	3 trays 460 x 330
Capacity speed	1 tray 450 x 330
Pitch	75 mm
Frequency	50 Hz
Voltage	380-415 V 3 PH+N+PE
Power for air heating	3.35 kW
Microwave power	2.16 kW
Electrical power	6.6 kW
Dimensions - w x d x h	600 x 797 x 541 mm
Weight	88 kg
Opening type	Drop down

Optional
Connection kit

	Item
LAN Connection Kit	**XEC011**
Wi-fi Connection Kit	**XEC012**

Note
3 TG305 trays and 1 TG360 SPEED.Plate tray included.

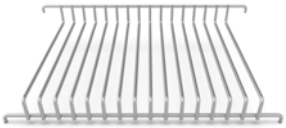
SPEED ESSENTIALS



SPEED.Plate

Non-stick aluminium pan. Two surfaces - flat and ribbed - for different products.

Category	Height	Item
Speed baking	27 mm	**TG360**



SPEED.Grid

Stainless steel grid.

Categoria	Height	Item
Speed baking	81 mm	**GRP360**



Flat spatula

Non-stick aluminium spatula with ergonomic handle and heat protection system. 365 x 300 (w x d)

Compatible with	Dimensions - w x d x h	Item
TG360	365 x 477 x 92 mm	**XUC165**



Flat spatula

Non-stick aluminium spatula with ergonomic handle and heat protection system. 165 x 300 (w x d)

Compatible with	Dimensions - w x d x h	Item
TG360	165 x 427 x 92 mm	**XUC166**



Comb spatula

Aluminium spatula for SPEED.Grid with ergonomic handle and heat protection system. 365 x 300 (w x d)

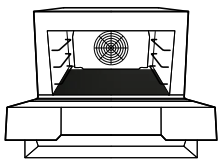
Compatible with	Dimensions - w x d x h	Item
GRP360	365 x 477 x 92 mm	**XUC167**



Comb spatula

Aluminium spatula for SPEED.Grid with ergonomic handle and heat protection system. 165 x 300 (w x d)

Compatible with	Dimensions - w x d x h	Item
GRP360	165 x 427 x 92 mm	**XUC168**



Teflon non-stick sheet

Avoids the attachment of dirt and simplifies oven cleaning

	Dimensions - w x d	Item
	490 x 372 mm	**TG365**

460 x 330 OVEN ACCESSORIES



LIEVOX

Electronically controlled prover for 460 x 330 ovens.

Capacity	8 trays 460 x 330	Max. temperature	50 °C
Pitch	70 mm	Dimensions - w x d x h	600 x 711 x 750 mm
Frequency	50/60 Hz	Weight	26 kg
Voltage	230 V-1PN+N+PE	Electrical power	1.2 kW

Item
XEKPT-08HS-C

Water connection kit
The kit contains everything necessary to connect the prover directly to the water supply.
It is mandatory if the column consists only of SPEED.Pro OVEN + PROVER.

Item
KVL1145



LIEVOX with boiler

Prover with extra fast steam generator and precise temperature management for 460 x 330 ovens

Capacity	8 trays 460 x 330	Max. temperature	50 °C
Pitch	70 mm	Dimensions - w x d x h	600 x 711 x 750 mm
Frequency	50/60 Hz	Weight	35 kg
Voltage	230 V-1PN+N+PE	Electrical power	2.3 kW

Item
XEKPT-08HS-B

Water connection kit
The kit contains everything necessary to connect the prover directly to the water supply.
It is mandatory if the column consists only of SPEED.Pro OVEN + PROVER.

Item
KVL1145



High stand

High stand with lateral supports included for 460 x 330 ovens.

Dimensions - w x d x h	594 x 546 x 738 mm	Weight	9 Kg

Item
XWKRT-08HS-H



Medium stand

Medium stand with lateral supports included for 460 x 330 ovens.

Dimensions - w x d x h	594 x 546 x 559 mm	Weight	6 Kg

Item
XWKRT-06HS-M



Low stand

Dimensions - w x d x h	594 x 546 x 355 mm	Weight	4 Kg

Item
XWKRT-00HS-L



Floor positioning stand

Floor positioning stand for 460 x 330 ovens.

Dimensions - w x d x h	594 x 546 x 150 mm	Weight	3 Kg

Mandatory
Mandatory for oven positioning on the floor

Item
XWKRT-00HS-F



Feet kit

2 brackets with feet to place the oven on tables and have easy access under it.

Height	100 mm

Item

XUC025



Feet kit for prover

For the prover positioning. The kit includes 4 adjustable feet.

max height	150 mm

Item

XUC045

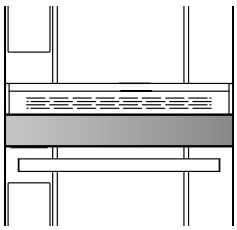


Wheel kit

Wheel kit with safety chains.

Height	110 mm

Compatible with	**Item**
XWKRT-*HS-*	**XUC012**
XWKPT-08EU-*	

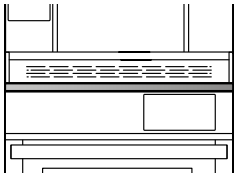


Stacking kit

The kit contains all the necessary elements for the correct installation and superposition of 2 ovens.
Mandatory for the following columns: SPEED.Pro™ (lower) + SPEED.Pro™ (upper)
SPEED.Pro™ (lower) + SHOP.Pro™ (upper)
SPEED.Pro™ (lower) + Evereo® (upper)

Item

XWSQW-00HS-E

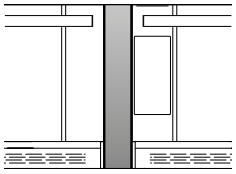


Stacking kit

The kit contains all the necessary elements for the correct installation and superposition of 2 ovens.
Mandatory for the following columns: EVEREO CUBE (lower) + SPEED.Pro™ (upper)

Item

XWEQT-00HS-E

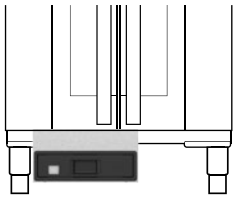


Side-by-side positioning kit

The kit contains all the necessary elements for the correct installation and side-by-side positioning of 2 ovens.
Mandatory to place side-by-side: SPEED.Pro™ (left) + SPEED.Pro™ (right).

Item

XUC169



Water tank kit for prover

Mandatory if the water supply connection is not available.

It is mandatory to also purchase	**Item**
XUC012 o XUC045	**XHC024**
XHC016	



Pump kit

Mandatory if the water supply connection is not available. One piece necessary for each oven and/or prover.

Item

XHC016



Buzzer kit
It allows you to increase the intensity of the sound produced by the oven to signal the end of the cooking process.

Item
XEC015



Kit lan
Lan Connection Kit.

Item
XEC011



Wi-Fi kit
Wi-fi Connection Kit.

Item
XEC012



SPRAY&Rinse
One box contains n° 12 x 750 ml spray bottles. Trash the bottle once you have used the product.

	Item
Single box purchase (unit cost)	DB1044
Multiple box purchase: 6 boxes, unit cost	DB1044
Multiple box purchase: 30 boxes, unit cost	DB1044

BAKERLUX SPEED.Pro™

BAKING ESSENTIALS 460 x 330



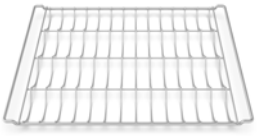
FORO.BAKE
Perforated aluminium pan. Can only be ordered in multiples of 2 pieces.

Category	Height	Item
Pastry and bakery	10 mm	TG310



FORO.BLACK
Non-stick perforated aluminium pan. Can only be ordered in multiples of 2 pieces.

Categoria	Height	Item
Pastry and bakery	15 mm	TG330



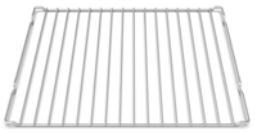
BAGUETTE.GRID
Extra-light chromium plated grid - 5 channels.

Categoria	Height	Item
Pastry and bakery	32 mm	GRP310



BAKE
Aluminium tray.

Categoria	Height	Item
Pastry and bakery	10 mm	TG305



STEEL.GRID
Stainless steel grid.

Categoria	Height	Item
Pastry and bakery	8,5 mm	GRP355

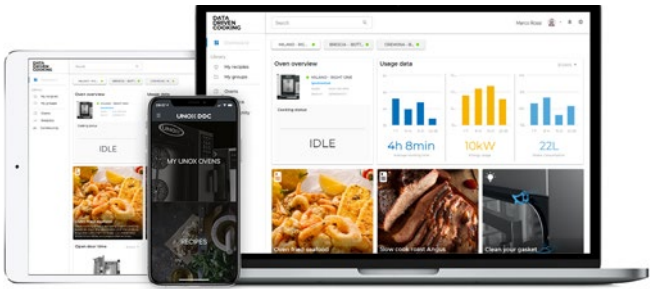


PAN.FRY
Non-stick steel frying pan.

Categoria	Height	Item
Eggs and frying	20 mm	TG350

BAKERLUX SPEED.Pro™

SERVICES



DATA DRIVEN COOKING

Data driven cooking allows you to control your oven at any time, anywhere.

You can monitor its operating conditions in real-time, create recipes and send them to your ovens.

The AI transforms the consumption data into useful information in order to increase your daily profit.



LONG.Life Warranty

Passion does not allow any distraction and to deal with the unexpected in the kitchen you need reliable assistants by your side.

Thanks to UNOX and its LONG.Life program, you will have the assistance of our specialized technicians and 12 months warranty covering labour and spare parts.

All our products are designed to last a long time, assure you the best possible technology and allow you to face any challenge.

Thus you will have to worry only about fostering your success.

COMBINATIONS



Side-by-side positioning kit
XUC169

BAKERLUX SPEED.Pro™
XESW-03HS-EDDN

1320 mm



1863 mm

1587 mm

Ventless hood
XEKHT-HCHS

BAKERLUX SHOP.Pro™
XEFT-03HS-EMRV

Stacking kit
XWSQW-00HS-E

BAKERLUX SPEED.Pro™
XESW-03HS-EDDN

LIEVOX with boiler
XEKPT-08HS-B

COMBINATIONS

1750 mm



EVEREO CUBE
XEEC-10HS-EPR

Stacking kit
XWSQW-00HS-E

BAKERLUX SPEED.Pro™
XESW-03HS-EDDN

Medium stand
XWKRT-06HS-M

1497 mm



BAKERLUX SPEED.Pro™
XESW-03HS-EDDN

Stacking kit
XWSQW-00HS-E

BAKERLUX SPEED.Pro™
XESW-03HS-EDDN

Low stand
XWKRT-00HS-L