## CONVECTION OVENS



XAFT-04FS-ETDV


XAFT-O3HS-LGDN


XAFT-04FS-ETLV


XAFT-04HS-ETDV


XAFT-04FS-ETRV


XAFT-04FS-ELDV


XAFT113 - Stephania


XAFT133 - Arianna


XAFT183 - Elena


XAFT193 - Rosella


XAF003 - Roberta


XAF013 - Lisa


XAF023 - Anna

|  | w $\times$ $\times$ 0 | $\begin{aligned} & T \\ & 2 \\ & \pi \\ & n \\ & N \\ & N \end{aligned}$ |  | $\begin{aligned} & 3 \\ & \frac{3}{2} \\ & i \end{aligned}$ | $\begin{aligned} & z \\ & 0 \\ & \frac{n}{1} \\ & \frac{11}{m} \\ & \frac{m}{m} \end{aligned}$ | $\bigcirc$ | $\bar{\square}$ | $\begin{aligned} & \text { ò } \\ & \stackrel{1}{9} \\ & \vdots \end{aligned}$ |  | $\begin{aligned} & z \\ & 0 \\ & 0 \\ & 0 \\ & 11 \\ & \pi \\ & 2 \end{aligned}$ |  | $\begin{aligned} & 0 \\ & 0 \\ & 0 \\ & 0 \\ & 0 \\ & \vdots \\ & \vdots \\ & 0 \end{aligned}$ |  | $\frac{2}{2}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| LINEMICRO |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| XAF003 | X |  |  | X | 3 |  |  |  |  | 1 |  | $\downarrow$ | 120 | 5-15P |
| XAF013 |  | X |  | X | 3 |  |  |  |  | 1 |  | $\downarrow$ | 120 | 5-15P |
| XAF023 |  | X |  | X | 4 |  |  |  |  | 1 |  | $\downarrow$ | 208-240 | 6-15P |
| LINEMISS |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| XAFT113 |  | X |  | X | 3 |  |  |  | X | 1 | X | $\downarrow$ | 120 | 5-15P |
| XAFT133 |  | X |  | X | 4 |  |  |  | X | 1 | X | $\downarrow$ | 208-240 | 6-20P |
| XAFT183 |  |  | X | X | 3 |  |  |  | X | 1 | X | $\downarrow$ | 208-240 | HARDWIRE |
| XAFT193 |  |  | X | X | 4 |  |  |  | X | 2 | X | $\downarrow$ | 208-240 | HARDWIRE |
| BAKERLUX |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| XAFT-03HS-LGDN |  | X |  |  | 3 | X |  |  |  | 1 | X | $\downarrow$ | 120 | 5-15P |
| XAFT-04HS-ETDV |  | X |  |  | 4 |  |  | X | X | 1 | X | $\downarrow$ | 208-240 | 6-20P |
| XAFT-04FS-ELDV |  |  | X |  | 4 |  | X |  | X | 2 | X | $\downarrow$ | 208-240 | 6-50P |
| XAFT-04FS-ETDV |  |  | X |  | 4 |  |  | X | X | 2 | X | $\downarrow$ | 208-240 | 6-50P |
| XAFT-04FS-ETLV |  |  | X |  | 4 |  |  | X | X | 2 | X | $\rightarrow$ | 208-240 | $6-50 P$ |
| XAFT-04FS-ETRV |  |  | X |  | 4 |  |  | X | X | 2 | X | $\leftarrow$ | 208-240 | 6-50P |

Refer to Unox Accessories Guide for Trays, Proofers,
Ventless Hoods, Stacking Options, and more.

STEAM.Plus technology instantly produces humidity inside the baking chamber, from a temperature of $90^{\circ} \mathrm{C}$ up to $260^{\circ} \mathrm{C}$, for excellent results with every batch.
*Available for BAKERLUXX ${ }^{T M}$, LINEMISSTM.

AIR.Plus the bi-directional fan guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray. *Available for BAKERLUX ${ }^{T M}$, LINEMISS ${ }^{T M}$

DRY_Plus expels humid air from the baking chamber to help the internal structure of the product form properly, creating a texture that remains perfect for hours.
*Available for BAKERLUXTM, LINEMISS ${ }^{\text {TM }}$, LINEMICRO ${ }^{\text {TM }}$.


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

