![UNOX logo]

INVENTIVE SIMPLIFICATION

Project: _____

Item: _____

Quantity: _____

Date: _____

XESW-03HS-EDDN

MODEL
BAKERLUX SPEED.Pro™

Baking speed oven	Drop-down door opening
Electric	6" Touch control panel
3 trays 460 x 330 (BAKE)	1 trays 460 x 330 (SPEED)

DESCRIPTION

BAKERLUX SPEED.Pro™ is the world's first and only speed baking oven: a convection oven and a speed baking oven in a single piece of equipment. Thanks to the large baking chamber of the Bakerlux SPEED.Pro™, you can use the Bake mode to bake up to 3 460 x 330 trays of bakery or pastry products, even frozen ones, obtaining perfectly uniform results. The Speed mode allows you to cook and regenerate food, in single or multiple portions, in record time thanks to the combination of controlled hot air flows, microwave technology and the special Speed.Plate baking tray that transmits heat by contact, perfectly toasting all bread-based products.

STANDARD COOKING FEATURES

SETTINGS

· **MAXIMUM TEMPERATURE:** 260°C;
· **FANS**: 1 fan speed with auto-reverse function;
· Up to 9 cooking steps
· 24 fast programs (12 Speed and 12 Bake)

PROGRAMS

· 384 programs Bake
· 384 programs Speed
· **CHEFUNOX**: Automatic cooking programs (bake);
· **SPEEDUNOX**: Automatic cooking programs (speed).

UNOX INTENSIVE COOKING

· **SPEED.Plus**: generates microwaves and distributes them evenly throughout the baking chamber;
· **DRY.Plus**: DRY.Plus expels humid air from the baking chamber to help the internal structure of the product to form properly, creating a texture that remains perfect for hours;
· **AIR.Plus**: AIR.Plus guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray.

APP & WEB SERVICES

· Data Driven Cooking App and website;
· Top Training smartphone app;
· Combi guru smartphone app.

KEY FEATURES

UNOX INTELLIGENT PERFORMANCE

· **SMART.Preheating:** Automatic and intelligent cooking chamber preheating;
· **ADAPTIVE.Cooking:** Automatic adjustment of time, temperature and clima condition for a perfect result for any quantity of food;
· **AUTO.Soft:** Automatic temperature rising management.

DATA DRIVEN COOKING - DDC

· **DDC Stats**: Oven usage and consumption reports;
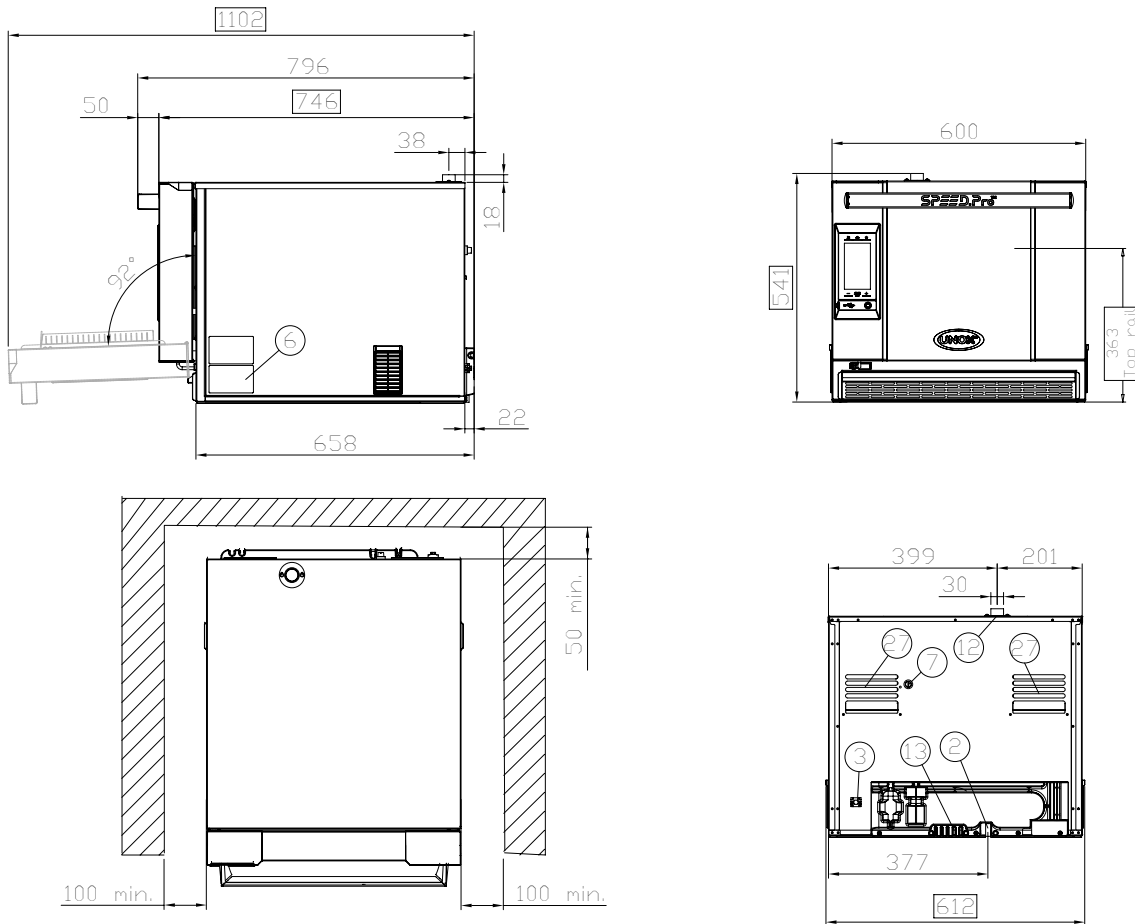· **DDC App**: Remote analysis of usage and consumption.

STANDARD TECHNICAL FEATURES

· **USB data**: download/upload HACCP data;
· **USB data**: download/upload programs;
· **INTEGRATED LED:** Yellow and green lights indicate the active cooking mode.
· Stainless steel AISI 304 cooking chamber with retrofit washing.

CE

XESW-03HS-EDDN

DIMENSIONS AND WEIGHT

OVEN
XESW-03HS-EDDN

Capacity	3 trays 460 x 330 (BAKE) 1 trays 460 x 330 (SPEED)
Width	612 mm
Depth	746 mm
Height	541 mm
Net Weight	88 Kg
Pan Spacing	75 mm

CONNECTION POSITIONS

2	Terminal board power supply
3	Equipotential terminal
6	Technical data plate
7	Safety thermostat
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet

XESW-03HS-EDDN

POWER SUPPLY

STANDARD

Voltage	380-415 V
Phase	3PH+N+PE
Cycle	50 Hz
Total power	6.6 kW
Maximum Amp Draw	14 A
Required breaker size*	16 A
Power cable requirement	H07RN-F 5G 2,5 mm²
Cord diameter	13 mm
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V
Phase	3PH+PE
Cycle	50 Hz
Total power	6.6 kW
Maximum Amp Draw	26,5 A
Required breaker size*	32 A
Power cable requirement	H07RN-F 4G 4 mm²
Cord diameter	13 mm
Plug	NOT INCLUDED

OPTION B

Voltage	220-240 V
Phase	1PH+N+PE
Cycle	50 Hz
Total power	6.6 kW
Maximum Amp Draw	29,5 A
Required breaker size*	32 A
Power cable requirement	H07RN-F 3G 6 mm²
Cord diameter	13 mm
Plug	NOT INCLUDED

* Recommended size - observe local ordinances

ACCESSORIES

SPRAY&RINSE™: Concentrated detergent and rinse aid

COOKING ESSENTIALS: Special trays for BAKE mode

SPEED ESSENTIALS: Special trays and spatulas for SPEED mode

Ethernet: Connection board to keep the oven connected to UNOX and DDC.App

Wi/Fi: Connection board to keep the oven connected to UNOX cloud

INSTALLATION REQUIREMENTS

Installations must conform to all local electrical systems, specifically minimum wire gauge required for field connection, hydraulic and ventilation codes.

Register to access data
and product specifications
infonet.unox.com