



XEFR-10EU-EGLN

Project	
Item	
Quantity	
Date	

Model
BAKERLUX SHOP.Pro™ GO

 **Energy efficiency 27.1 kWh/day - 0 kg CO₂/day***

*More details on the last page.

Convection oven	Electric
10 trays 600x400	Hinge on the right side
Control panel with 7-segment display	
Manual opening	
Voltage: 380-415V 3N~ / 220-240V 3~	



Description

Programmable easy-to-use convection 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

Manual cooking

- **Temperature:** 30 °C – 260 °C
- Up to 3 cooking steps

Programs

- **99 Programs**

Advanced and automatic cooking features

Unox Intensive Cooking

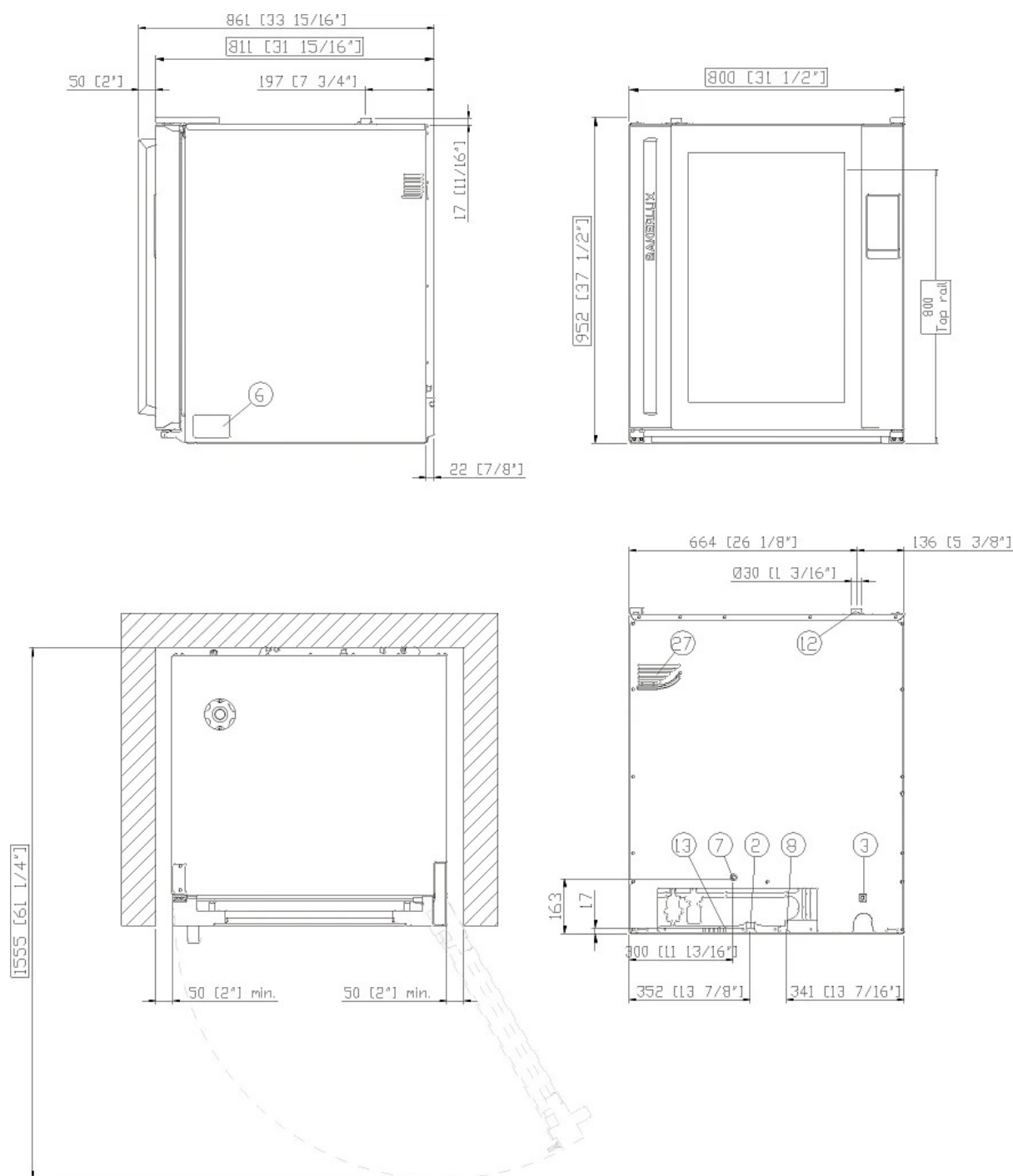
- **DRY.Plus:** rapidly extracts humidity from the cooking chamber

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 L-shaped rack rails



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Dimensions and weight

Width	800 mm
Depth	811 mm
Height	952 mm
Net weight	96 kg
Tray pitch	75 mm

Connection positions

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



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Power supply

Water connection

Installation requirements

Accessories

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	15.5 kW
Max Amp draw	26 A
Required breaker size	32 A
Power cable requirements*	5G x 4 mm ²
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	15.5 kW
Max Amp draw	39.5 A
Required breaker size	40 A
Power cable requirements*	4G x 6 mm ²
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Accessories

- **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
- **XUC154**

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.

Energy efficiency

Consumption

CO₂ 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.

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www.ddc.unox.com