



XEFR-04HS-ELDP

Project _____
 Item _____
 Quantity _____
 Date _____

Model
BAKERLUX SHOP.Pro™ LED

 **Energy efficiency** 6.6 kWh/day - 0 kg CO₂/day*

*More details on the last page.

Convection oven	Electric
4 trays 460x330	Drop down opening
Control panel with 7-segment display	
Equipped with pump	Manual opening
Voltage: 220-240V 1~	



Standard cooking features

Programs

- 99 Programs

Manual cooking

- **Temperature:** 30 °C – 260 °C
- Up to 3 cooking steps
- Humidity set by 20%

Advanced and automatic cooking features

Unox Intensive Cooking

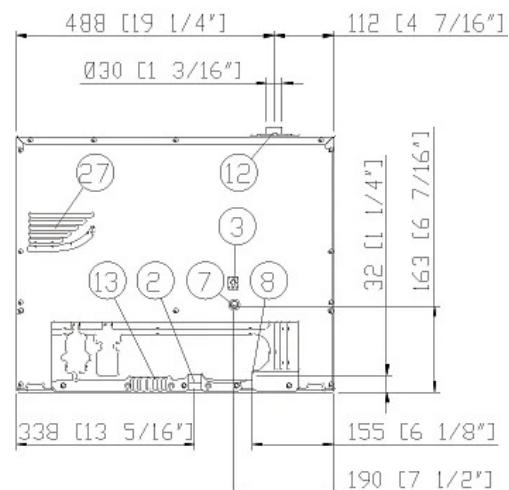
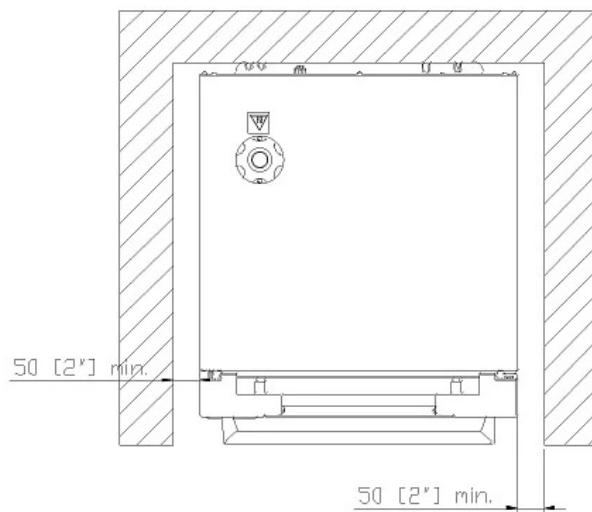
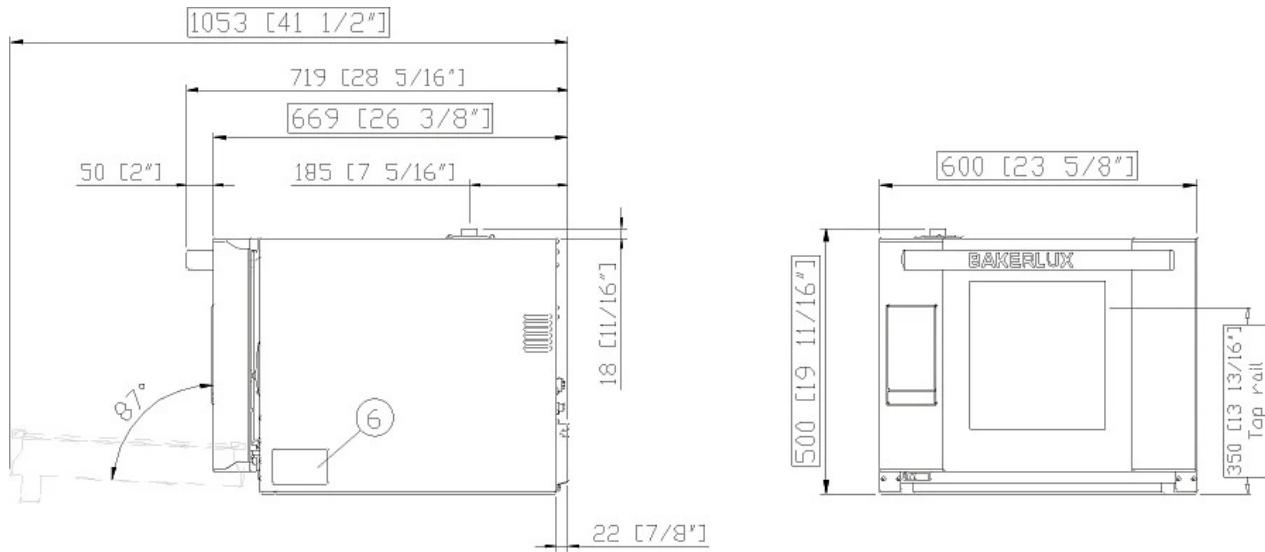
- **DRY.Plus:** extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

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 chrome-plated steel rack rails with anti-tip system
- 2-speed fan system and high-performance circular heating elements



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Dimensions and weight

Width	600 mm
Depth	669 mm
Height	500 mm
Net weight	39 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
13	Accessories connection

22	Water pump inlet
27	Cooling air outlet



Power supply

Energy efficiency

Installation requirements

XEFR-04HS-ELDP

Electrical power supply

OPTION A

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	3,5 kW
Max Amp draw	15 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm ²
Plug	Schuko ✓

*Recommended size - observe local ordinance.

Energy efficiency

Consumption	6.6	kWh/day
CO ₂ emission	0	CO ₂ /day**

**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):

8 half loads of croissant (loaded at 50%).

Installation requirements

Unox products must be installed in facilities where all the systems (gas, electric, hydraulic, ventilations, aeration, etc.) comply with the current national standards. Combustion analysis must be performed in case of gas ovens.

Register to DDC Service to access data and product specifications.

www.ddc.unox.com