



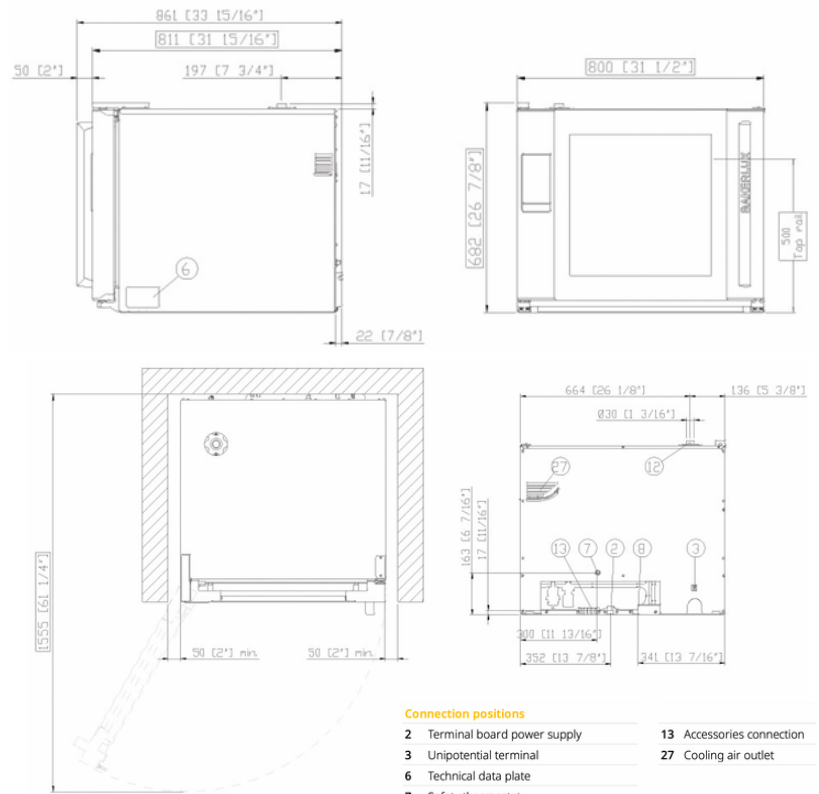
Convection Oven

- BAKERLUX SHOP.Pro™ LED
- Commercial convection ovens with humidity
- Control panel with 7-segment display
- Electric Model
- 6 trays (600 x 400)mm



XEFT-06EU-ELRV

Convection oven with humidity and 2 programmable fan speeds. Easy-to-use 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.



PRODUCT SPECIFICATIONS

Model	Temperature	Dimensions (mm)	Capacity	Weight	Power
XEFT-06EU-ELRV	30°C – 260°C	Ext: 800(W) x 811(D) x 682(H) Int: 696(W) x 441(D) x 515(H)	6 trays (600x400mm)	72KG	390~415V / 3 phase / 50 Hz 10.3kW / 17.5A / 20A Isolator --- 220~240V / 3 Phase / 50Hz / 10.3kW / 28A / 32A Isolator

Features

- 99 programs
- Programmable humidity control
- Up to 3 cooking steps
- Humidity set by 20%

Advanced and automatic cooking features

Unox Intensive Cooking

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

Drinking water inlet: 3/4" NPT*, line pressure:
Line pressure: 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)

Inflow water specifications

Free chlorine ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1000 µS/cm

Total hardness ≤ 30° dH

Steam circuit: inflow water specifications

Chlorides ≤ 120 ppm

Total hardness ≤ 8 °dH

