

Model
BAKERLUX SHOP.Pro™ LED

- Convection oven
- Electric
- 4 trays 460x330
- Drop-down door opening
- Control panel with 7-segment display



DESCRIPTION

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.

STANDARD BAKING FEATURES

Programs

- 99 Programs

Manual cooking

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

STANDARD TECHNICAL FEATURES

- Baking chamber in 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-tipping system
- 2-speed fan system and high-performance circular resistance



ADVANCED AND AUTOMATIC BAKING FEATURES

Unox Intensive Cooking

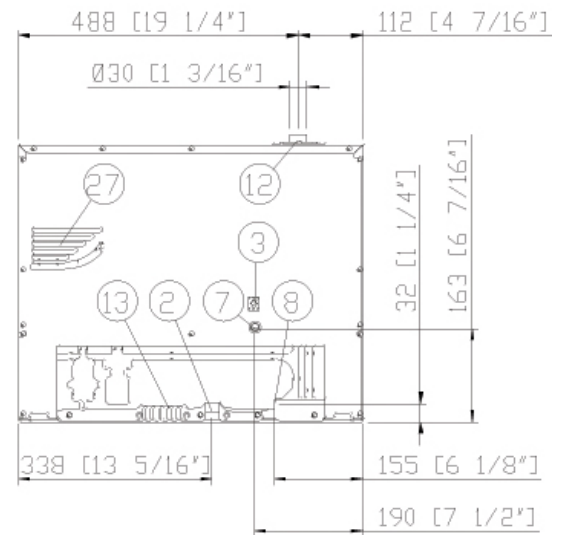
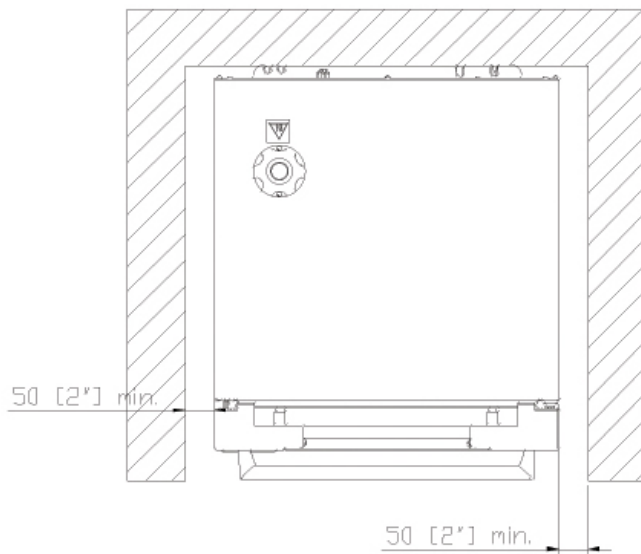
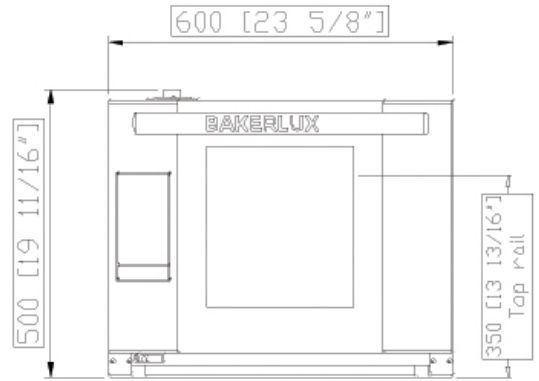
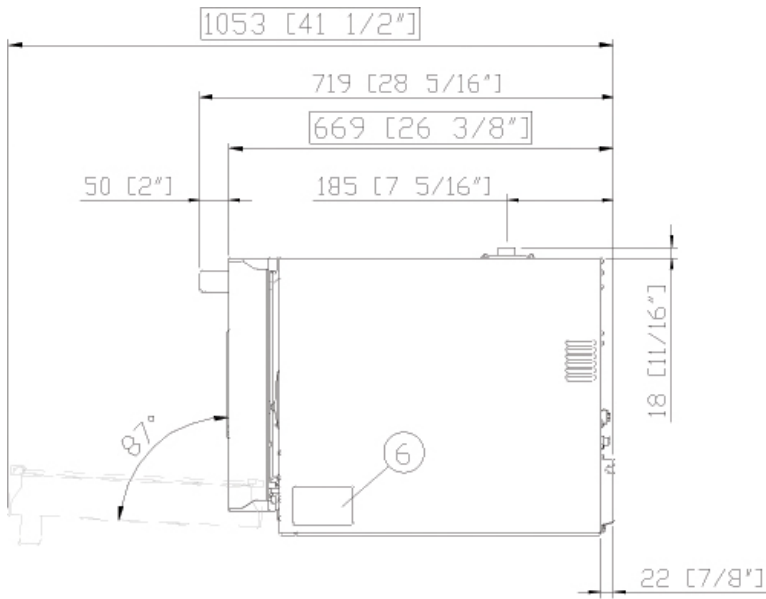
- **DRY.Plus:** extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity starting from 48 °C
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

APP & WEB SERVICES

- Combi guru app

XEFT-04HS-ELDV

Connection positions
Dimensions and Weights



DIMENSIONS AND WEIGHT

Width	600 mm
Depth	669 mm
Height	500 mm
Net Weight	39 kg
Pan spacing	75 mm

CONNECTION POSITIONS

2	Terminal board power supply	8	3/4" Thread water inlet
3	Unipotential terminal	12	Hot fumes exhaust chimney
6	Technical data plate	13	Accessories connection
7	Safety thermostat	27	Cooling air outlet

XEFT-04HS-ELDV

POWER AND GAS SUPPLY

STANDARD

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	3,5 kW
Maximum Amp Draw	15 A
Required breaker size*	16 A
Power cable requirement	H07RN-F 3G 3G
Cord diameter	10 mm
Plug	Schuko

ACCESSORIES

- **Baking Essentials:** special trays
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. Degreases and removes all kind of dirt
- **PURE:** the filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven cooking chamber

INSTALLATION REQUIREMENTS

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply.

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