

He is
Tradition

BAKERLUX SPEED.Pro™

The first ever baking speed oven

She is
Innovation



ENGLISH

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To respect the environment, we have decided to digitalize our catalogues and substitute them with this leaflet. With this decision, we have reduced our paper consumption by up to 95%. You can download the complete catalogue by scanning the QR code displayed here. Do you need more information? Visit our website and chat with us!

LIT79440



Double & Unique

Bake

Use BAKERLUX SPEED.Pro™ in BAKE mode to bake frozen items.

Even baking results on each tray, brilliant with the most delicate products thanks to the two-speed reversing fan.

27 Croissants
in 16 minutes



27 Mini strudels
in 25 minutes



36 Danish pastries
in 20 minutes



45 Mini soft rolls
in 16 minutes



18 Midi baguettes
in 18 minutes



3 Focaccias
in 14 minutes



BAKERLUX SPEED.Pro™ is the first ever oven that is both a traditional convection oven and an innovative speed-oven.



Speed

Use BAKERLUX SPEED.Pro™ in SPEED mode for heating and toasting your foods.

Accelerate your cookings and reduce service times by combining intense ventilation and micro-waves.

9 Croissants
in 10 minutes



4 Club sandwiches
in 125 seconds



4 Toasted sandwiches
in 75 seconds



250 gr Lasagna
in 100 seconds



250 gr Chicken wings
in 110 seconds



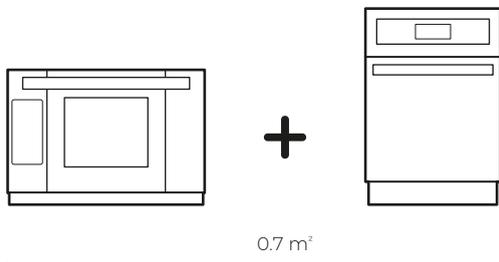
4 Burritos
in 90 seconds



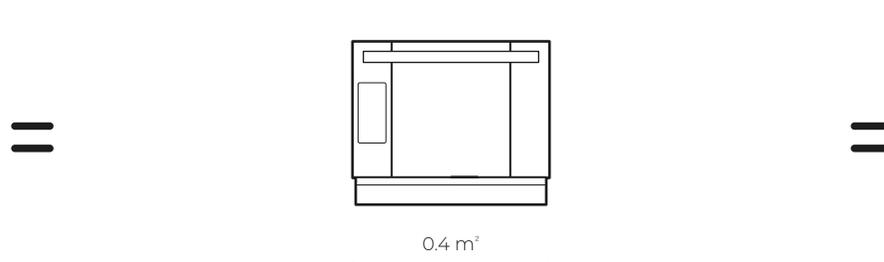
Code	XESW-03HS-EDDN
Bake capacity	3 460 x 330 trays / 75 mm
Speed capacity	1 SPEED.Plato
Frequency	50 Hz
Voltage	380 - 415 V
Power	6.5 kW
Dimension	600 x 797 x 541 mm (w x d x h)
Weight	88 kg

2 in 1

Save space



BAKERLUX SPEED.Pro™



3 x Profit

Multiply your revenues

