# LineMicro













# So small, but yet so big.



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# **AIR.Plus**

### Uniform baking without compromise.

Air is the medium for heat transmission and is therefore the means used to bake products.

The performance of air flow is fundamental to obtain baking uniformity in all points of the single tray and in all the trays. For this reason the air flow inside the chamber plays a leading role in the design of all **UNOX LineMicro**<sup>™</sup> ovens. **AIR.Plus** technology has been designed by **UNOX** to obtain perfect distribution of the air and heat inside the baking chamber.

At the end of the baking process, thanks to the **AIR.Plus** technology, the baked products have a uniform external color and their consistency remains intact for several hours.

# **DRY.Plus**

### Texture and shape. Crunchy outside, soft inside.

The presence of humidity during the last phases of the baking of leavened products can compromise the achievement of the desired result.

**DRY.Plus** technology allows the rapid extraction of the humidity from the baking chamber released by the food. **DRY.Plus** technology ensures an optimal texture of the baked products: dry and well structured inside with a crisp and crumbly external surface.

# **Baking Essentials**

### Innovative and functional. Essential for your daily production.

As part of the **UNOX** research applied to the baking process particular attention has also been paid to the accessories and equipment needed to increase the versatility of the oven for everyday use.

There is a **Baking Essentials** solution for every type of product: from croissants to pizzas, from biscuits to salt cake. The innovative **Baking Essentials** allow the operator to deal with all types of baking, which otherwise would only be possible with the use of additional professional equipment, for example traditional pizza ovens or static pastry ovens.

# Protek.SAFE™

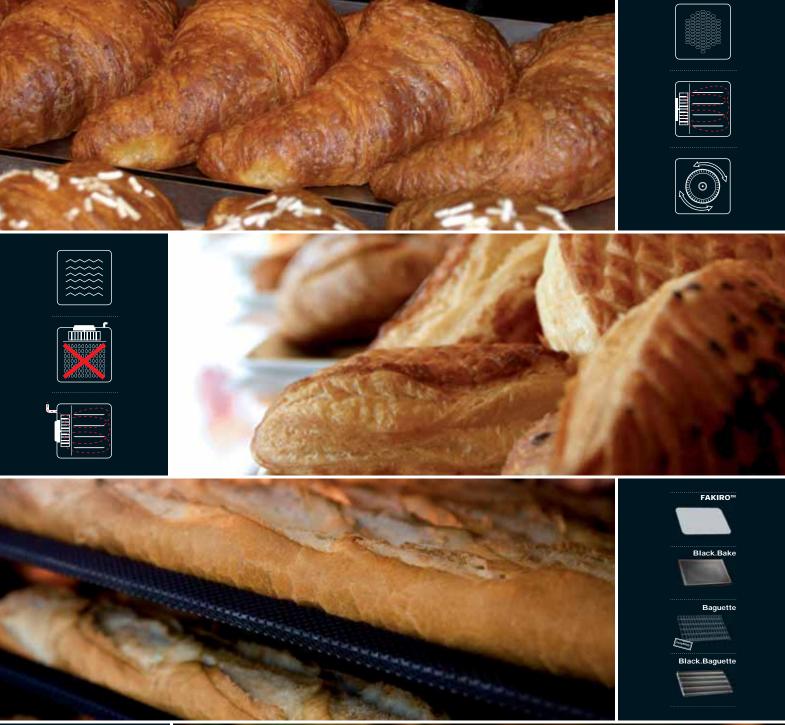
### Safety and efficiency.

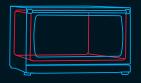
**Protek.SAFE™** technology is part of the **NON.STOP EFFORTS** program at **UNOX** with which the company commits to reduce the environmental impact of its products and the baking processes that take place within them to a minimum.

**Protek.SAFE™** eliminates unneccessary energy loss which in turn reduces energy consumption and contributes to the environmental compatability of the baking processes performed in the **LineMicro™** ovens.

The unique design of the oven, the double glass door and the high isolation of the baking chamber ensure a minimum heat loss, an always perfect baking temperature and cool external surfaces for a safer and more efficient working environment.

# LineMicro<sup>™</sup>









# **Electric convection ovens**

### Manual 600x400

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Domenica	XF 043	XF 033
Capacity	4 600x400	3 600x400
Pitch	75 mm	90 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N	230 V~ 1N
Electrical power	3,2 / 5,3 kW	3,2 kW
Dimensions (WxDxH mm)	800x706x472	800x706x472
Weight	44 kg	44 kg

### Manual 460x330

	Anna	XF 023
Concernance of the second	Capacity	4 460x330
	Pitch	75 mm
	Frequency	50 / 60 Hz
	Voltage	230 V~ 1N
	Electrical power	3 kW
efter U	Dimensions (WxDxH mm)	600x587x472
	Weight	22 kg

	Lisa	XF 013
	Capacity	3 460x330
Character State	Pitch	70 mm
-122.	Frequency	50 / 60 Hz
	Voltage	230 V~ 1N
atility at 15-1	Electrical power	2,7 kW
	Dimensions (WxDxH mm)	600x587x402
	Weight	20 kg

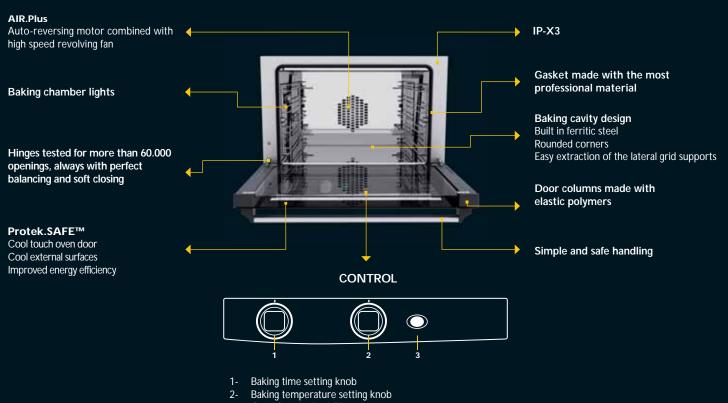
### Manual 342x242

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Roberta	XF 003
Capacity	3 342x242
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,7 kW
Dimensions (WxDxH mm)	480x523x402
Weight	16 kg

# **Technical details**

## **LineMicro**<sup>™</sup>



3- Oven functioning LED

# Features

BAKING MODES	
Convection baking 30 °C - 260 °C	
AIR DISTRIBUTION IN THE BAKING CHAMBER	
AIR.Plus technology: fan with reversing gear on models 600x400 only	
CLIMA MANAGEMENT IN THE BAKING CHAMBER	
DRY.Plus technology: high performance moisture and humidity extraction	•
PANS	
Flat aluminum pans (only for 460x330 and 342x242 models)	
AUXILIARY FUNCTIONS	
Protek.SAFE <sup>™</sup> technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)	
Visualisation of the residual baking time	
Continuous functioning «INF»	
Visualisation of the set and real temperature values in the oven chamber	-
Temperature unit that can be set in °C or °F	-
DOOR OPENING	
Manual door opening from top to bottom	
TECHNICAL DETAILS	
Rounded baking chamber made of high resistant ferritic steel for hygiene and ease of cleaning	
Baking chamber lights	
Light weight – heavy duty structure using innovative materials	
Proximity door contact switch (only for 600x400 models)	
Auto-diagnosys system for problems or brake down	-
Safety temperature switch	

Standard

□ Optional

Not available

EUROPE	ITALY <b>UNOX S.p.A.</b> E-mail: info@unox.it Tel.: +39 049 86 57 513	CZECH REPUBLIC UNOX DISTRIBUTION s.r.o. E-mail: info.cz@unox.com Tel.: +420 241 940 000
	GERMANY <b>DUEX HANDELS GMBH</b> E-mail: info@unox-oefen.de Tel.: +49 2951 98760	RUSSIAN COUNTRIES UNOX RUSSIAN COUNTRIES E-mail: info.ru@unox.com Tel.: +7 985 33 77 597 +7 915 397 48 38
	FRANCE <b>UNOX FRANCE s.a.s.</b> E-mail: info@unox.fr Tel.: +33 4 78 17 35 39	TURKEY <b>UNOX TURKEY</b> E-mail: info.tr@unox.com Tel.: +90 530 176 62 03
	UNITED KINGDOM UNOX UK Ltd E-mail: info@unoxuk.com Tel.: +44 1252 851 522	PORTUGAL <b>UNOX PORTUGAL</b> E-mail: info.pt@unox.com Tel.: +351 918 228 787
	SPAIN <b>UNOX ESPANA</b> E-mail: info.es@unox.com Tel.: +34 900 82 89 43	SCANDINAVIAN COUNTRIES UNOX SCANDINAVIAN COUNTRIES E-mail: info.se@unox.com Tel.: +46 (0)768 716 422
AMERICA	U.S.A. & CANADA <b>UNOX INC.</b> E-mail: infousa@unox.com Tel.: +1 800 489 8669	
ASIA	ASIA PACIFIC COUNTRIES UNOX (ASIA) SDN. BHD E-mail: info.asia@unox.com Tel.: +6 010 400 2700	
OCEANIA	AUSTRALIA <b>UNOX AUSTRALIA PTY LTD.</b> E-mail: info@unoxaustralia.com.au Tel.: +61 3 9876 0803	
AFRICA	SOUTH AFRICA <b>UNOX SOUTH AFRICA</b> E-mail: info.sa@unox.com Tel.: +27 845 05 52 35	
INTERNATIONAL	<b>UNOX S.p.A.</b> E-mail: info@unox.com Tel.: +39 049 86 57 511	





**UNOX S.p.A.** Via Majorana, 22 - 35010 - Cadoneghe (PD) - Italy Tel.:+39 049 86.57.511 - Fax: +39 049 86.57.555 **info@unox.com** www.unox.com

