



BAKERLUX SHOP.Pro™



ENGLISH

In order to respect the environment we have decided to digitalise our catalogues and replace them with this leaflet. With this choice we have **reduced** paper consumption **by up to 95%**. You can download the complete catalogue in digital version by scanning the QR code shown here. Need more information? Visit our website and chat with us!



Configure your oven
BAKERLUX SHOP.Pro™
at unox.com

L12725A0

Every detail matters

What happens before and during cooking procedures, the different amounts of loading, the properties of the food varying with the seasons and the unique skills of each member of your team.



Convection ovens



The BAKERLUX SHOP.Pro™ GO convection ovens and the BAKERLUX SHOP.Pro™ MASTER, TOUCH & LED humidity convection ovens guarantee top-notch performance in all working conditions, using intelligent technologies to give real support to the work team.

BAKERLUX SHOP.PRO™ ovens are available in four versions to meet all needs.



BAKERLUX SHOP.Pro™
CAMILLA

Supermarkets with
bread department



BAKERLUX SHOP.Pro™
VITTORIA

Coffe shops and
fast food chains



BAKERLUX SHOP.Pro™
ROSSELLA

Shops or bakeries
with limited space



BAKERLUX SHOP.Pro™
ELENA

Small cafés
and snack bars

Unique performance

Unox intelligent technologies are developed to maximise the results of your work and ensure perfect cooking.



20
semi
baguette
18 minutes



46
sweet puff
pastries
22 minutes



52
delicious
cookies
16 minutes



48
fragrant
croissants
20 minutes



120
puff-pastry
pizzas
18 minutes



48
sausage
rolls
21 minutes

The data refers to a full load of 4 600x400 trays.

Unox Warranty

The LONG.Life 4 extended warranty is the concrete proof of Unox reliability and the certainty of a long-lasting investment. Warranty activation is simple.



1.
Connect the oven
to the internet



2.
Register your oven
at ddc.unox.com



3.
Activate the **LONG.Life4** warranty
at unox.com



4.
4 years / 10.000 hours
worry-free

*Check the Warranty Conditions for your country at unox.com.
Available for MASTER and TOUCH models only.

MASTER

BAKERLUX SHOP.Pro™ MASTER is the most advanced version of the SHOP.Pro™ range. It is equipped with a 5" touch screen LCD display, artificial intelligence and internet connection.

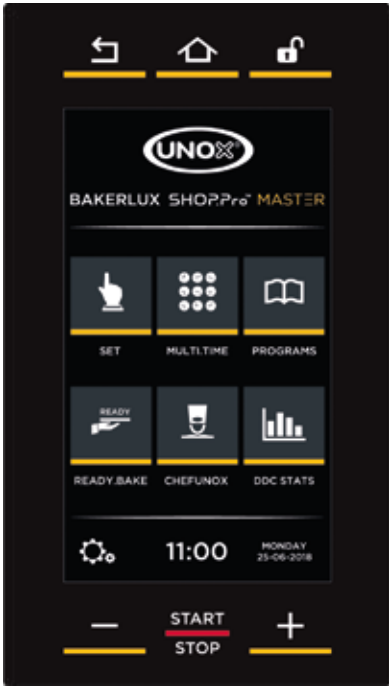
On the MASTER version it is possible to install the Ventless hood or the Waterless hood and the LIEVOX prover, which can be controlled from the display.

Intelligent

Top-notch technology for a **flawless result**.

Reliable

Repeatable results, speed of execution and energy **saving**.



TOUCH

BAKERLUX SHOP.Pro™ in the TOUCH version is equipped with a 2.4" LCD display that allows you to memorise programs intuitively via images.

On the TOUCH version it is possible to install the ventless hood, or the waterless hood.

Precise

Impeccable results even on delicate products.

Intuitive

Programs can be stored with images.



-  Cooking steps
9 steps
-  ADAPTIVE.Cooking
Perfect results.
Always.
-  Storable
programs
896
-  Humidity
0-20-40-60-80-100%
-  AUTO.Soft
Delicate cooking
function.
-  Intelligent cooking
CHEFUNOX
MULTI.TIME
-  Fan speed
2 speed modes
-  SMART.Preheating
Preheating in
a smart way.
-  Wi-Fi & Lan
(optional
accessories)

-  Cooking steps
9 steps
-  Storable
programs
896
-  Humidity
0-20-40-60-80-100%
-  Wi-Fi & Lan
(optional
accessories)
-  Fan speed
2 speed modes

LED

The BAKERLUX SHOP.Pro™ LED version is a convection oven that gives you the possibility to add humidity during the cooking cycle and to have reduced ventilation.

On the LED version it is possible to install the ventless hood with steam condensation and high filtering power, or the waterless hood, which does not require a water connection.

Concrete

Delicate and critical cooking processes management.

Complete

Ventilation and humidity control.



GO

The BAKERLUX SHOP.Pro™ in the GO version is a tireless convection oven, which was specifically developed for baking frozen croissants or browning frozen pre-cooked bread.

BAKERLUX SHOP.Pro™ GO ovens can be equipped with a waterless hood, which does not require a water connection.

Essential

Simple cooking and zero odour.

Simple

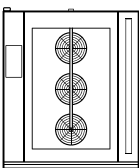
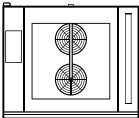
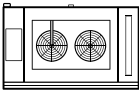
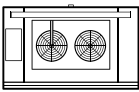
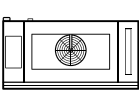
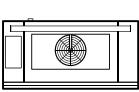
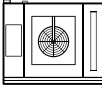
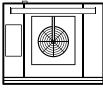
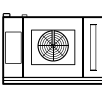
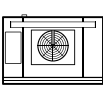
Cook to **perfection**, always.



-  Cooking steps
9 steps
-  Storable
programs
99
-  Humidity
0-20-40-60-80-100%
-  Fan speed
2 speed modes

-  Cooking steps
9 steps
-  Storable
programs
99

The widest range of convection ovens

Capacity Power Dimensions (l x p x h)	 10 600x400 15,5 kW 800x811x952 mm	 6 600x400 10,3 kW 800x811x682 mm		
	 4 600x400 6,9 kW 800x811x502 mm	 4 600x400 6,9 kW 800x811x500 mm	 3 600x400 3,5 kW 800x811x427 mm	 3 600x400 3,5 kW 800x811x425 mm
Capacity Power Dimensions (l x p x h)	 4 460x330 3,5 kW 600x669x502 mm	 4 460x330 3,5 kW 600x669x500 mm	 3 460x330 3 kW 600x669x427 mm	 3 460x330 3 kW 600x669x425 mm