



LINEMICRO™
LINEMISS™
BAKERLUX™
CHEFLUX™



ENGLISH

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LINEMICRO™, LINEMISS™, BAKERLUX™ and CHEFLUX™

Essential, from each point of view

The perfect synthesis of performance and simplicity.

LINEMICRO™, LINEMISS™, BAKERLUX™ and CHEFLUX™ are the Unox ovens with analogue control that are aimed at those looking for great performance and ease of use. Focus on the essential. Reduce your investment and maximize your result!



LINEMICRO™

Bars with open counters

LINEMISS™

Coffee shop with open counters

BAKERLUX™

High-production bakeries

CHEFLUX™

Catering simple

Pastry performance



24

pcs

rosetta bread

16 minutes



6

pcs

sheet pan pizzas

22 minutes



35

pcs

shortbread biscuits

16 minutes



48

pcs

stuffed danishes

20 minutes



30

pcs

baguette of sea bream

18 minutes



24

pcs

sponge cake tin

28 minutes

The data refers to a full load of 6 600x400 trays
LINEMISS™-LINEMICRO™-BAKERLUX™

Gastronomy performance



30

kg

baked potatoes

30 minutes



6

pcs

roast chicken

35 minutes



240

servings

lasagna Bolognese

40 minutes



36

kg

steamed spinach

15 minutes



30

kg

steamed rice

25 minutes



300

servings

soft goulash

3 hours

The data refers to a full load of 12 GN 1/1 trays
CHEFLUX™

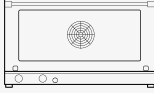
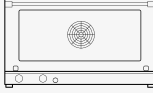
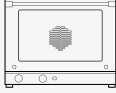
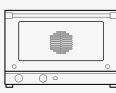




LINEMICRO™

LINEMICRO™ convection ovens are the ideal solution for the simplest of bakery and pastry processes. Perfect for browning frozen products.

Capacity
Power
Dimensions
(w x d x h)

				
4 600x400	3 600x400	4 460x330	3 460x330	3 342x242
5,3 kW	3,2 kW	3 kW	2,7 kW	2,7 kW
800x706x472 mm	800x587x472 mm	600x587x472 mm	600x587x402 mm	480x523x402 mm

Essential

Concrete performance, without anything superfluous.

Practical

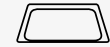
Ideal as a counter solution.



AIR.Plus
Cooking uniformity without compromises.



DRY.Plus
Perfectly uniform rapid cooking processes.



Baking Essentials
Easy-to-clean original accessories.



Compact

High productivity in less than one square metre.

Simple

Ease of use, direct control with knobs.



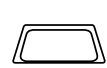
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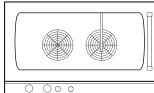
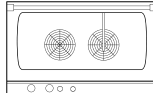
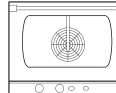
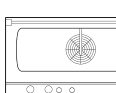


STEAM.Plus
Perfect consistency inside and outside.



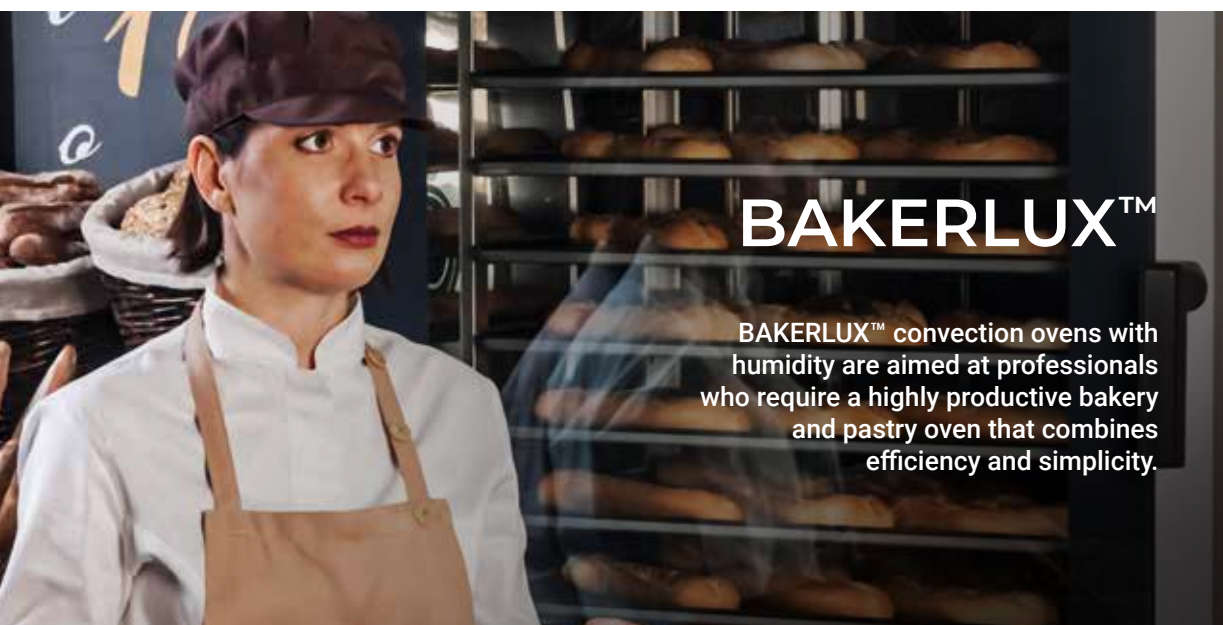
Baking Essentials
Easy-to-clean original accessories.

Capacity
Power
Dimensions
(w x d x h)

				
4 600x400	4 600x400	4 460x330	3 600x400	3 460x330
6,5 kW	6,5 kW	3 kW	3,3 kW	3 kW
800x774x509 mm	800x774x509 mm	600x655x509 mm	800x774x429 mm	600x655x429 mm

LINEMISS™

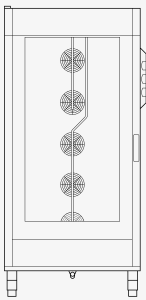
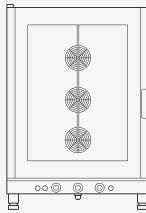
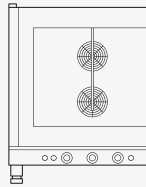
LINEMISS™ convection ovens with humidity are the ideal solution for bakeries and pastry shops that want achieve a performance similar to that of large ovens in a compact, easy-to-use oven.



BAKERLUX™

BAKERLUX™ convection ovens with humidity are aimed at professionals who require a highly productive bakery and pastry oven that combines efficiency and simplicity.

Capacity
Power
Dimensions
(w x d x h)

		
16 600x400	10 600x400	6 600x400
29,7 kW	15,8 kW	10,5 kW
913x997x1863 mm	860x882x1252 mm	860x882x932 mm

Reliable

Simple technology, concrete performance.

Efficient

High volumes for large productions.



AIR.Plus
Cooking uniformity without compromises.



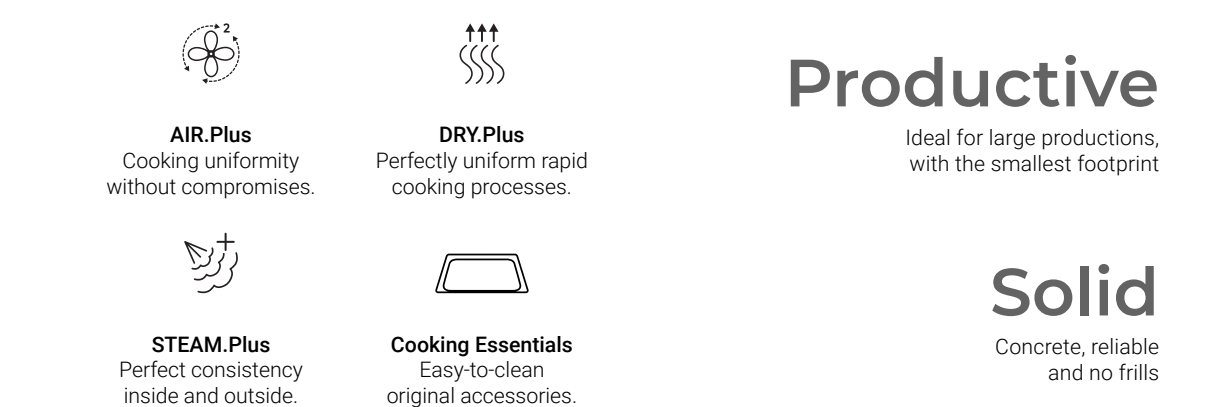
DRY.Plus
Perfectly uniform rapid cooking processes.



STEAM.Plus
Perfect consistency inside and outside.



Baking Essentials
Easy-to-clean original accessories.



Productive

Ideal for large productions, with the smallest footprint

Solid

Concrete, reliable and no frills



AIR.Plus
Cooking uniformity without compromises.



DRY.Plus
Perfectly uniform rapid cooking processes.

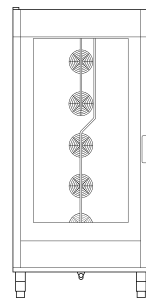
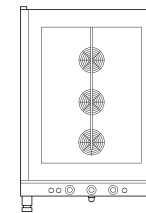
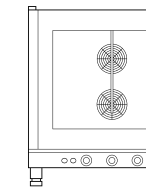
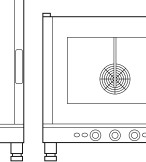


STEAM.Plus
Perfect consistency inside and outside.



Cooking Essentials
Easy-to-clean original accessories.

Capacity
Power
Dimensions
(w x d x h)

			
20 GN 1/1	12 GN 1/1	7 GN 1/1	5 GN 1/1
29 kW	15 kW	10 kW	7 kW
913x997x1863 mm	860x882x1252 mm	860x882x932 mm	750x773x772 mm

CHEFLUX™

CHEFLUX™ convection ovens with humidity are aimed at professionals who demand a highly productive oven for catering that combines effectiveness and essentiality.