

LineMissTop





ROSELLA™



ROSELLA™



180 [Icons]

Advanced technology for baking perfection.



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Technologies

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 LineMissTop** 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.

The possibility to select 2 air flow speeds within the chamber allows any kind of product to be baked, from the lightest and most delicate ones to those that require a very high heat transfer.

STEAM.Plus

Humidity. Whenever you need it.

The use of humidity is increasingly widespread in pastry and baking processes. The humidity introduced in the chamber during the first few minutes of the baking process of leavened products promotes the development of the internal structure and the goldening of the external surface of the product. The STEAM.Plus technology allows the creation of instant humidity inside the oven chamber from a temperature as low as 90°C up to a high temperature of 260 °C.

In the **LineMissTop** ovens the release of humidity can be set with the baking program.

DRY.Plus

Taste and flavour. Crispy 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 rapid extraction of humidity from the baking chamber, both the humidity released by the food and any possible humidity generated by STEAM.Plus technology in a previous baking step.

DRY.Plus technology ensures an optimal texture of the baked products: dry and well structured inside with a crisp and crumbly external surface.

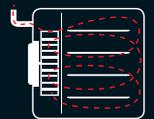
Baking Essentials

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 puff pastry to sponge cake, from biscuits to cupcakes, from croissants to pizzas and leavened products.

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.



FAIRO™



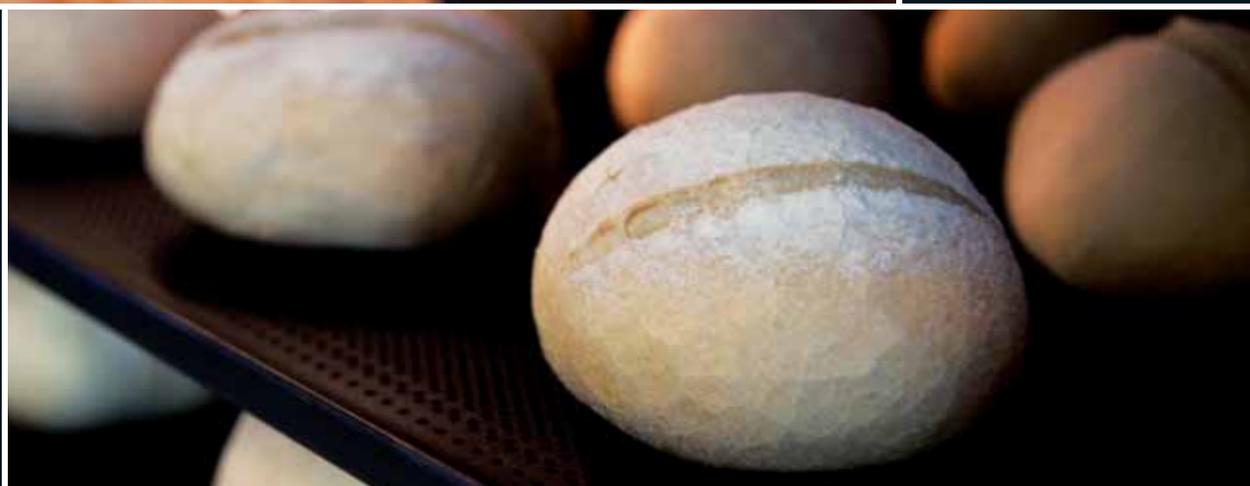
Black.Bake



Baguette



Black.Baguette



Technologies

UNOX.Link

Advanced management of baking and HACCP data.

Thanks to the Blackbox function of the UNOX.Link **XC 231** it is very easy to download from the **LineMissTop** oven all the HACCP data from the last 3 months of use in order to allow a simple and effective control of the correct application of the HACCP procedures in the kitchen. The OVEX.Net 3.0 software provides energy consumption data and equipment utilization statistics to allow the user to closely monitor the running costs of the **LineMissTop** oven at all times.

The OVEX.Net 3.0 software also provides a simple and intuitive way for the user to create recipes and baking processes.

These can also be downloaded from inonet.unox.com and saved through TouchControl using the USB interface.

The UNOX.Link **XC 231** kit is a precious tool to make the use of the **LineMissTop** oven even easier by monitoring its performances and therefore increasing its production.

Rotor.KLEAN™

Integrated automatic washing system. More value to time.

Rotor.KLEAN™ is the washing technology that allows **LineMissTop** ovens to carry out an automatic wash giving maximum hygiene and food safety in the baking chamber and eliminating time consuming and troublesome manual cleaning operations.

It is possible to select the right washing cycle according to the level of dirt in the baking chamber: one automatic washing program and one quick rinse with water.

UNOX.Pure

The new generation solution for water filtering.

UNOX.Pure is the filtering system developed by **UNOX** to provide a quick, safe and compact solution to guarantee high quality filtering of the steaming water.

In each UNOX.Pure cartridge there are 4 filtering stages by which the UNOX.Pure filter removes any calcium and magnesium ions as well as heavy metals such as lead and copper.

In addition UNOX.Pure filters eliminate harmful components that might alter the taste of the food, and prevent limescale and corrosion, therefore guaranteeing an excellent result.

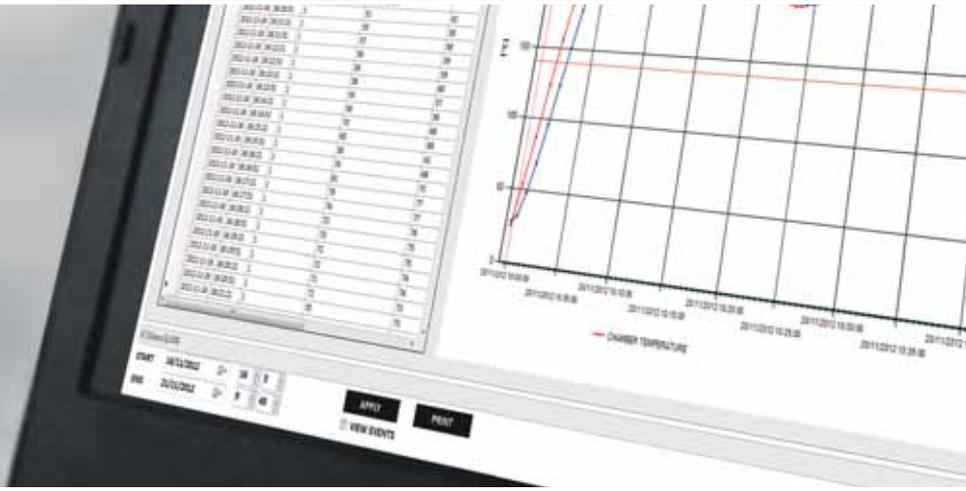
Protek.SAFE™

Safety and efficiency.

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

Protek.SAFE™ eliminates unnecessary energy loss which in turn reduces energy consumption and contributes to the environmental compatibility of the baking processes performed in the **LineMissTop** ovens.

Thanks to the innovative insulation materials, Protek.SAFE™ guarantees the low temperature of the external surfaces of the **LineMissTop** ovens, always ensuring maximum safety in the working environment.

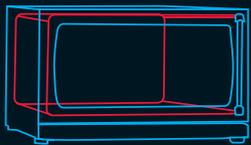


CLE WASHING
39 min

H2O WASHING
7 min



- Supply
- Pre-filtration
- Ion exchange resin
- Activated carbon filter
- Fine filtration (10 µm)



260 °C 60 °C



Electric ovens



600x400 electric oven

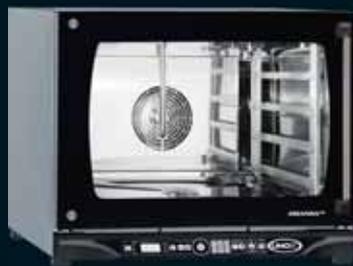


ROSSELLA

Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions WxDxH (mm)
Weight
Humidity

XFT200L: Left-to-right door opening

460x330 electric oven



ARIANNA

Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions WxDxH (mm)
Weight
Humidity

XFT140L: Left-to-right door opening

600x400 Complementary equipment & Accessories

XFT 200

4 600x400
75 mm
50 / 60 Hz
230 V ~ 1N / 400 V ~ 3N
6,5 kW
800x774x509
50 kg
YES



Prover

Digitally controlled by **LineMissTop** ovens.
Capacity: 8 600x400 - Pitch: 70 mm - Voltage: 230 V ~ 1N
Frequency: 50 / 60 Hz - Electrical power: 1,2 kW
Max. temperature: 50 °C
Dimensions: 800x713x757 WxDxH mm - Weight: 37 kg
Art.: XLT 195



Prover with manual control

Capacity: 8 600x400 - Pitch: 70 mm - Voltage: 230 V ~ 1N
Frequency: 50 / 60 Hz - Electrical power: 1,2 kW
Max. temperature: 70 °C
Dimensions: 800x713x757 WxDxH mm - Weight: 37 kg
Art.: XLT 193



Hood with steam condenser

Digitally controlled by **LineMissTop** ovens.
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 200 W - Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h - Max. air flow: 750 m³/h
Dimensions: 800x847x261 WxDxH mm
Art.: XC 595



Stacking kit

Includes all parts and connections for stacking two ovens.
Art.: XC 648



Stacking kit

For **LineMissTop** MAXI.Link column
XFT200 + XFT200 + XFT200 + XC761 + XR975
Art.: XC 761



Low open stand with tank holder

For **LineMissTop** MAXI.Link column
XFT200 + XFT200 + XFT200 + XC761 + XR975
Dimensions: 1007x599x278 WxDxH mm - Weight: 9 Kg
Art.: XR 975



High open stand

Capacity: 8 600x400 - Pitch: 70 mm
Dimensions: 798x599x782 WxDxH mm - Weight: 13 Kg
Art.: XR 190



Wheels kit with safety chains

For models: XLT195/ XLT193/ XR190
4 wheels complete kit: 2 wheels with brake - 2 wheels without brake
Art.: XR 623

460x330 Complementary equipment & Accessories

XFT 140

4 460x330
75 mm
50 / 60 Hz
230 V ~ 1N
3,2 kW
600x655x509
39 kg
YES



Prover

Digitally controlled by **LineMissTop** ovens.
Capacity: 8 460x330 - Pitch: 70 mm
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 1,2 kW - Max. temperature: 50 °C
Dimensions: 600x650x757 WxDxH mm
Weight: 22 kg
Art.: XLT 135



Prover with manual control

Capacity: 8 460x330 - Pitch: 70 mm
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 1,2 kW - Max. temperature: 70 °C
Dimensions: 600x650x757 WxDxH mm
Weight: 22 kg
Art.: XLT 133



Hood with steam condenser

Digitally controlled by **LineMissTop** ovens.
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 200 W
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h - Max. air flow: 750 m³/h
Dimensions: 600x722x261 WxDxH mm
Art.: XC 535



Stacking kit

Includes all parts and connections for stacking two ovens.
Art.: XC 653



High open stand

Capacity: 8 460x330 - Pitch: 70 mm
Dimensions: 598x518x782 WxDxH mm
Weight: 12 kg
Art.: XR 130



Wheels kit with safety chains

For models: XLT135/ XLT133/ XR130
4 wheels complete kit:
2 wheels with brake - 2 wheels without brake.
Art.: XR 623

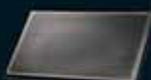
Accessories for all models

600x400 Baking Essentials



Bake
Perforated aluminium pan for pastry and bakery products

Art.: TG 410 For **LineMissTop 600x400**



Black Bake
Non-stick perforated aluminium pan for pastry and bakery products

Art.: TG 430 For **LineMissTop 600x400**



FAKIRO™
Ribbed-flat aluminium plate for pizza and focaccia

Art.: TG 440 For **LineMissTop 600x400**



PATENTED

Baguette
5 canal chromium plated grid for pre-cooked baguettes

Art.: GRP 410 For **LineMissTop 600x400**



Black.Baguette
5 canal non-stick perforated aluminium pan for fresh baguettes

Art.: TG 435 For **LineMissTop 600x400**



Baguette
5 canal perforated aluminium pan for pre-cooked baguettes

Art.: TG 445 For **LineMissTop 600x400**

UNOX.Care Program



UNOX.Pure (Water filtering system)
The 3/4-JG8 JOIN (Art.: RC1030A2) is required to connect the XC215 with the oven.

Art.: XC 215



Refill UNOX.Pure

Art.: XC 216



UNOX.Det&Rinse
For Rotor.KLEAN™
One box contains n.2 x 5 litre tanks

Art.: DB 1011A0



Kit for water connection of multiple ovens
Dimensions: 3 m

Art.: XC 615

460x330 Baking Essentials



Bake
Perforated aluminium pan for pastry and bakery products

Art.: TG 310 For **LineMissTop 460x330**



Black Bake
Non-stick perforated aluminium pan for pastry and bakery products

Art.: TG 330 For **LineMissTop 460x330**



FAKIRO™
Ribbed-flat aluminium plate for pizza and focaccia

Art.: TG 335 For **LineMissTop 460x330**



Baguette
4 canal chromium plated grid for pre-cooked baguettes

Art.: GRP 310 For **LineMissTop 460x330**



No.Fry
Stainless steel grid for french fries

Art.: GRP 350 For **LineMissTop 460x330**

Accessories



First installation kit for single oven
The kit contains water drain fittings and U-trap.

Art.: XC 699



Feet kit 150 mm
For floor positioning.
Complete kit composed of 4 adjustable feet.

Art.: XR 608



Steam condenser
Voltage: 230 V~ IN - Frequency: 50 / 60 Hz
Electrical power: 8 W - Weight: 7 kg
Dimensions: 340x235x170 WxDxH mm

Art.: XC 114



Buzzer kit
Increases the buzzer warning produced by the oven to inform you about the end of cooking.

Art.: XC 706



UNOX.Link
USB interface with OVEX.Net 3.0 software

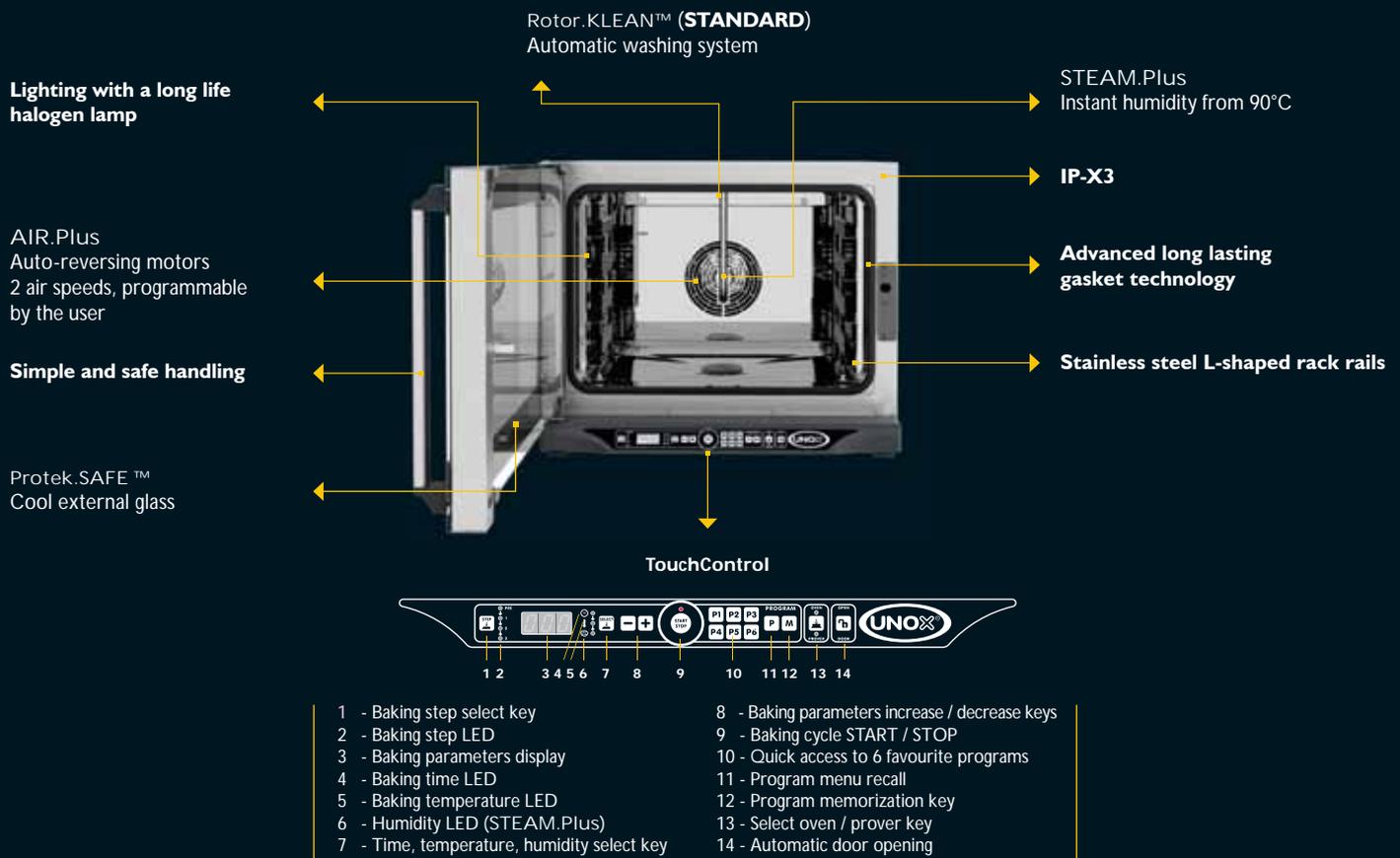
Art.: XC 231



UNOX.Link with Cook.Code scanner
USB interface with OVEX.Net 3.0 software, internet connection and n° 1 Cook.Code scanner with support to fix to the oven.

Art.: XC 232

Technical details



Features

■ Standard

□ Optional

- Not available

BAKING MODES

Convection baking 30 °C - 260 °C ■

Mixed humidity and convection baking 90 °C - 260 °C ■

AIR DISTRIBUTION IN THE BAKING CHAMBER

AIR.Plus technology: 2 air speeds, programmable by the user ■

AIR.Plus technology: fans with reversing gear ■

CLIMA MANAGEMENT IN THE BAKING CHAMBER

DRY.Plus technology: quick extraction of the humidity from the baking chamber ■

STEAM.Plus technology: humidity injection that can be set from the control panel at 20% intervals ■

PANS

Aluminium flat pans (for 460x330 models) ■

AUXILIARY FUNCTIONS

99 Baking program memory, each one made up of pre-heating + 3 baking steps ■

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces) ■

Visualisation of the residual baking time ■

Continuous baking mode «INF» ■

Visualisation of the set and actual temperature values in the oven chamber ■

Temperature unit that can be set in either °C or °F ■

AUTOMATIC CLEANING

Rotor.KLEAN™ automatic washing system ■

DOOR OPENING

Flag opening door from right to left ■

Automatic door opening at the end of the baking process ■

TECHNICAL DETAILS

Rounded stainless steel chamber for improved hygiene and ease of cleaning ■

Oven chamber lighting with halogen lamp ■

L shaped pan support plates ■

Light weight - heavy duty structure made from innovative materials ■

Proximity door contact switch ■

Autodiagnosis system for problems or breakdown ■

Safety temperature switch ■

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