



Baking perfection and uniformity.

Technology meets Passion.



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AIR.Maxi™



Baking uniformity. Baking pleasure.

Air is the medium for the heat transmission and therefore the means used to bake the product. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays.

For this reason the study of air flow inside the chamber plays a leading role in the design of all **UNOX** ovens. The **AIR.Maxi™** technology has been studied by **UNOX** to obtain perfect distribution of the air and heat inside the baking chamber.

Mulitple fans in the design of **UNOX** ovens ensures perfect uniformity on all trays, from the top one to the bottom one. Auto-reversing motors combined with high speed revolving fans ensures perfect uniformity within every single pan.

The possibility to select 3 air flow speeds within the chamber, and 3 semi-static modes, allows you to bake any kind of product, from the lightest and most delicate ones to the ones that require a very high heat transfer.

ADAPTIVE.Clima



Perfect and reliable. The certainty of the result.

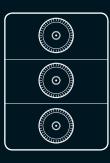
Thanks to **ADAPTIVE.Clima** technology, **BakerTop™** ovens constantly monitor all of the baking parameters, not just the temperature but also the real humidity in the baking cavity, and allows the user to obtain the desired result every single batch, with the guarantee of an always excellent finished product, independent of the number of pans put in the oven.

The constant control of all the baking parameters also allows **BakerTop™** to accurately acquire the temperature and humidity trends during the whole baking process, detecting also the effects of manual interventions made by the user as, for example, the door opening. Once that the desired result is achieved, **ADAPTIVE.Clima** technology allows the user to memorize the actually occurred process and to repeat it infinite times, with the certainty of an always identical baking outcome and with no supervision or interventions by the user.*

^{*} For this use we recommend to use the **MULTI.Point** core probe XC255.

BakerTop™

















DRY.Maxi™



Baking in absence of humidity. The exaltation of the flavour.

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

Humidity does not permit to the product to grow, to reach uniform goldening and crispness and to release all of its flavor.

DRY.Maxi™ technology allows the rapid extraction of the humidity from the baking chamber, both the one released by the food and the one eventually generated by **STEAM.Maxi™** technology in a previous baking step.

In bakery and pastry, **DRY.Maxi™** technology ensures to exalt the flavor, allowing to obtain a dry and well structured product with an even internal structure, characterized by a crisp and crumbly external surface.

STEAM.Maxi™

The steam perfection. Simple as a water drop.

Baking with steam, in particular at low temperature, is used in patisserie as a modern alternative to the traditional bain-marie to cook and to pasteurize creams.

Also, to introduce humidity in the chamber in the first minutes of the baking process of leavened products promotes the internal structure development and the goldening of the external surface.

The **STEAM.Maxi™** technology allows **BakerTop™** ovens to perform any kind of steaming, even those more delicate at low temperature.

This revolutionary system studied by **UNOX** marks the beginning of a new era for steaming in bakery ovens. **STEAM.Maxi™**, compared with the traditional boiler technology, guarantees the capacity to produce steam immediately and the reliability that the simplicity of its design allows.

The combination of **STEAM.Maxi™** and **AIR.Maxi™** allows **UNOX** ovens to transform water to steam. This creates steam, that is up to three times higher quality than a traditional direct-injection ovens, accurately controlling the steam production at every temperature starting from 48°C.

BakerTop™





MULTI.Time

And if time had 9 dimensions?

In modern bakery and pastry laboratories it's not uncommon the need to bake simultaneously products with different dough, shape and weight.

With **MULTI.Time** is possible to use the oven in a continuous mode and to manage up to 9 different timers. It is possible to put in the oven in any moment products that require different baking times having the certainty of the maximum control.

MULTI.Time function also automatically updates the baking time at every door opening, always ensuring an optimum result.

Baking Essentials

Innovative and functional. Essential for your daily production.

Within the **UNOX** research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use.

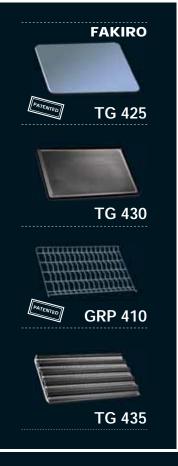
There is a **Baking Essentials** solution for each type of product: from puff pastry to a sponge cake, from biscuits to a cupcake, from croissants to pizzas and leavened products.

The innovative **Baking Essentials** pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.

The versatility of the **BakerTop™** ovens drastically reduce the investment required for setting up a complete and versatile laboratory, with considerable savings of money and space.

BakerTop™







Safety and efficiency

Protek.SAFE™

Safety and efficiency.

Protek.SAFE™ technology is a part of the **NON-STOP EFFORTS** program at **UNOX** which engages itself to reduce to a minimum the environmental impact of the product and the baking process that within them are made.

Protek.SAFE™ technology eliminates the unneeded energy loss to reduce the energy consumptions and to contribute to the environmental compatibility of the baking process performed in the **BakerTop™** ovens.

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

Rotor.KLEAN[™]



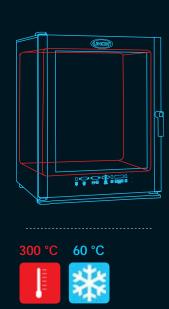
Integrated automatic washing. More value to time.

Rotor.KLEAN™ is the washing technology dedicated to **BakerTop™** ovens to automatically obtain the maximum hygiene and food safety in the baking chamber and to eliminate uneffective and troublesome manual cleaning operations.

The particular washing cycle that is used allows the reduction to a minimum the consumption of detergent and rinse, ensuring an ecological and economical cycle.

Through **Rotor.KLEAN™** technology it is possible to have the certainty that the oven is always in the optimal condition to grant the best baking results and the maximum reliability at all times.





SHORT WASHING

© 0.10 l **♦ 0.03** l

MEDIUM WASHING

⊘ 76 min

© 0.21 l

₹ 0.03 l

LONG WASHING

(2) 117 min

DET 0.31 l

₹ 0.03 l



Integrate technologies

BakerTouch

Power and Simplicity. All in a single touch.



The **BakerTouch** digital control panel allows the operator to manage all the **UNOX** appliances of the **BakerTop^m** line which are linked to the oven with a single interface.

The **BakerTouch** control panel automatically controls the functioning of the hood, prover and the reverse osmosis, adapting their performances to the effective needs.

The touch technology of the buttons grants the ease of cleaning and eliminate the risk of wear and tear.

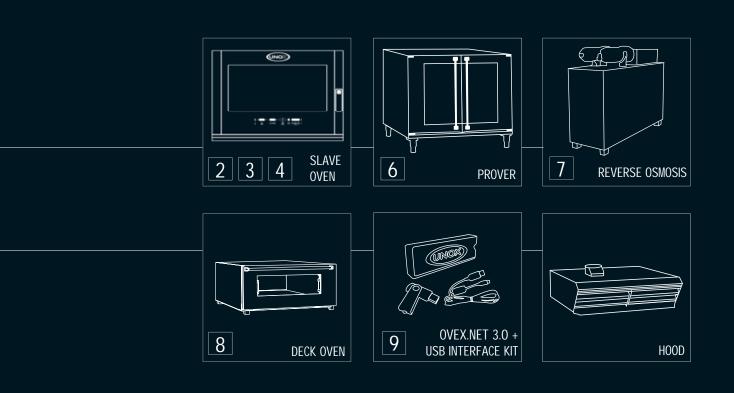
MAXI.Link

Simplicity and flexibility in the professional laboratories.

MAXI.Link technology allows simplicity and makes it easier to work inside the modern professional laboratory.

Thanks to possibility of creating baking columns made by two **BakerTop™** stacked ovens, **MAXI.Link** technology allows to bake at the same time products that need different temperature, humidity and time. To turn on only the necessary ovens to manage the real demand, allows you to use in the best way the available energy and to reduce to a minimum consumption and the related costs.

The **EFFICIENT.Power** mode reduces up to 33% the power needed for the functioning of the baking column through an accurate management of the energy needs and the distribution of the absorbed power of the units of which the column is composed by.





BakerTop™ Ovens

10, 6, 4 pans

The right size for every need.

The **BakerTop™** countertop ovens are the result of the cooperation and the dialogue between **UNOX** and the most demanding pastry chefs and bakers in the world. Each detail has been designed to guarantee the perfect result of any baked good, from meringues to cakes, from pizza to traditional breads.

The perfect distribution of the air and heat inside the baking chamber, the absolute precision in the temperature control, the possibility to accurately manage the humidity and the LED light that illuminates every baking shelf allow the professional to always have complete control of the baking process in order to exceed the most demanding sensory expectations.

The **ADAPTIVE.Clima** technology, standard for the **BakerTop™** ovens, detects the amount of food placed into the baking cavity and automatically optimizes the baking process to deliver a consistent result - any time, any load.

Every detail of a **BakerTop™** oven has been designed to provide the professionals the latest technology while honoring classic pastry and bakery preparation.

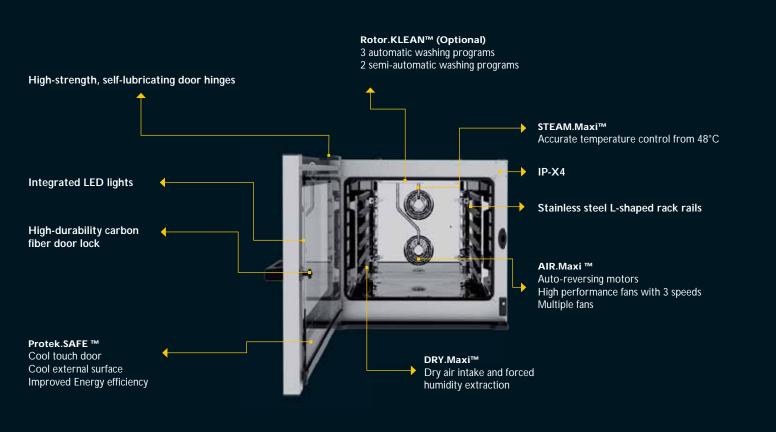
16 pans

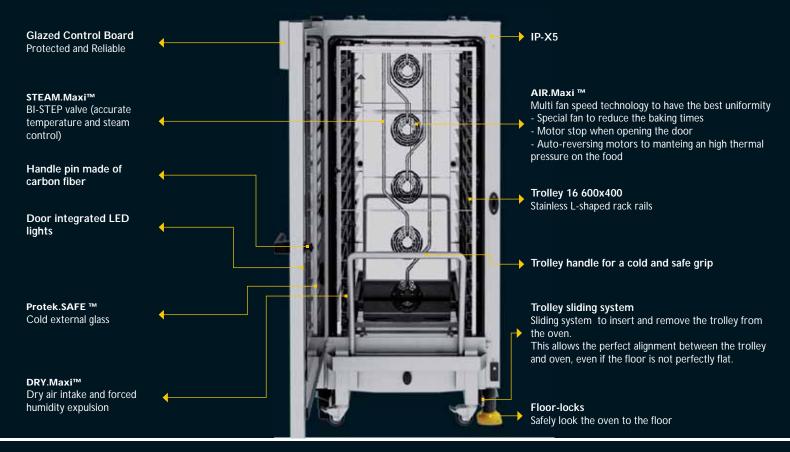
Efficiency and Volume.

The 16 pan **BakerTop™** ovens have been designed for the master pastry chefs and bakers of the world that need to combine the best baking quality with maximum production.

Thanks to the standard **ADAPTIVE.Clima** technology, the 16 pan **BakerTop™** ovens deliver to the most demanding professional the certainty of an even color and a consistent texture in any load condition. **ADAPTIVE.Clima** detects the amount of food placed into the baking cavity and automatically optimizes the baking process to deliver a consistent result - any time, any load.

The 16 pan **BakerTop™** ovens deliver outstanding baking quality with a significantly smaller footprint and increased energy efficiency compared to any conventional rotary rack ovens that must utilize large baking chambers for the rotation of the rack. The **AIR.Maxi™** technology guarantees a perfect air and heat distribution on every baking pan without the need to turn the rack.





Complementary equipments

Deck Oven

Technology and Tradition together.

The XB 264 Deck Oven is the deck oven designed for those pastry chefs and bakers that want to combine the pastry and bakery tradition with the best available technology.

The Stone baking surface of the **BakerTop™ XB 264 Deck Oven** has been designed to deliver very uniform baking in a time tested tradition. The heat is slowly and gently transfer to the dough to create a dense loaf and a textured surface.

The XB 264 Deck Oven is the ideal solution for those who want to combine traditional baking with modern baking in only one **BakerTop™** column, with maximum versatility and minimum footprint. The XB 264 Deck Oven can be combined with the 6 and 4 pan **BakerTop™** ovens and it is controlled by the **BakerTouch** digital control panel.

<u>Prover</u>

The perfect place to start.

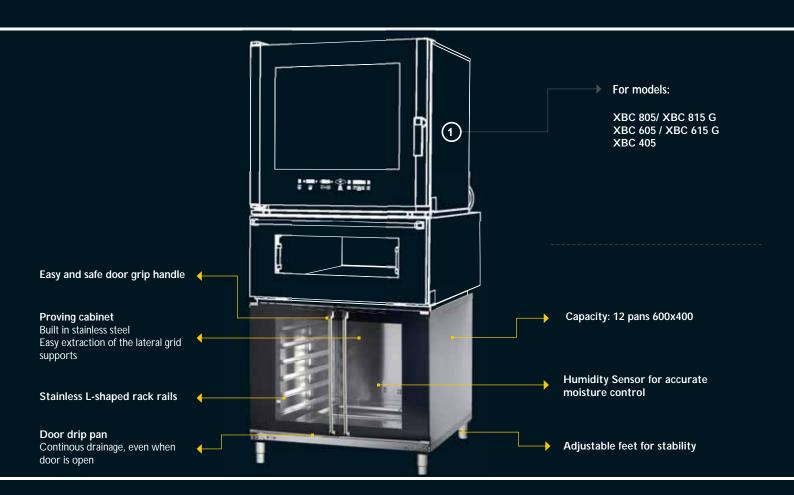
Once upon a time, doughs were traditionally wrapped in a cloth and left to rise during two or three days in a dry and cool place. The cloth retained the moisture and provided the conditions for the proving process to occur.

Today, the **BakerTop™ XL 405 Prover** allows modern bakers to accurately manage temperature and humidity of the proving process in order to always achieve a consistent result while reducing proof time.

Utilizing its accurate humidity sensor, the **BakerTop^m XL 405 Prover** automatically adjusts the moisture in the proving cabinet to create the desired conditions for any dough.

In combination with **BakerTop™** ovens, the **BakerTop XL 405 Prover** creates a complete baking station for any need.





600x400 combi ovens







TROLLEY INCLUDED.



	XBC 905
Capacity	16 600x400
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	
Dimensions (WxDxH mm)	866x972x1866
Weight	183 kg

LATERAL SUPPORT IN THE CAVITY OF THE OVEN.

	gas	gas
XBC 1005 L*	XBC 1015 G	XBC 1015 GL*
16 600x400	16 600x400	16 600x400
80 mm	80 mm	80 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
400 V ~ 3N	230 V~ 1N	230 V~ 1N
29,7 kW	1,7 kW	1,7 kW
	36 kW / 30960 Kcal/h	36 kW / 30960 Kcal/h
866x972x1866	866x970x2072	866x970x2072
177 kg	200 kg	200 kg

	gas	gas
XBC 905 L*	XBC 915 G	XBC 915 GL*
16 600x400	16 600x400	16 600x400
80 mm	80 mm	80 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
400 V ~ 3N	230 V~ 1N	230 V~ 1N
29,7 kW	1,7 kW	1,7 kW
	36 kW / 30960 Kcal/h	36 kW / 30960 Kcal/h
866x972x1866	866x970x2072	866x970x2072
183 kg	206 kg	206 kg

Complementary equipments



Trolley For models: XBC 1005/1005L/1015G/1015GL



Capacity: 16 600x400 Pitch: 80 mm Dimensions: 730x555x1790 WxDxH mm Weight: 25 Kg

Art.: XCB 1000

Customized Trolley
The capacity and pitch of the trolley can be manufactured on specific request.
Minimun order: 2 trolleys





Voltage: 230 V $\sim 1N$ 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: 868x1060x272 WxDxH mm

Art.: XC 515



600x400 combi ovens









Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions (WxDxH mm)
Weight



Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions (WxDxH mm)
Weight

Complementary equipments & Accessories

Λ.

XBC 815 G

10 600x400

80 mm

50 / 60 Hz

230 V~ 1N 1 kW

20,5 kW / 17630 Kcal/h

860x900x1348

132 kg

XBC 615 G

6 600x400

80 mm

50 / 60 Hz

230 V~ 1N

0,7 kW

18,4 kW / 15820 Kcal/h

860x900x1028

106 kg

Deck Oven

For models: XBC 605/ XBC 615 G/ XBC 405

XB 264 requires XL405 Prover Capacity: 2 600x400 - Voltage: 240 V ~ 3N

Frequency: 50 / 60 Hz - Electrical power: 5,7 kW Dimensions: 860x1150x400 WxDxH mm Weight: 100 Kg

Art.: XB 264



Prover

Capacity: 12 600x400 Pitch: 75 mm - Voltage: 230 V~ 1N Frequency: 50 / 60 Hz - Electrical power: 2,4 kW

Max. temperature: 50 °C

Dimensions: 862x910x727 WxDxH mm Weight: 38 Kg

Art.: XL 405



Neutral cabinet

Capacity: 8 600x400 Pitch: 54 mm

Dimensions: 860x804x757 WxDxH mm Weight: 27 Kg

Art.: XR 257



Hood with steam condenser

Only for electric 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: 860x1028x297 WxDxH mm

Art.: XC 415



Complete installation kit for stacked ovens. Fixing + water connection + waste and exhaust pipe

Art.: XC 725



Feet kit 140 mm

Complete kit composed by 4 adjustable feet + oven support frame. H: 140 mm

Art.: XR 603



Intermediate support

Dimensions: 860x826x276 WxDxH mm Weight: 28 Kg

Art.: XR 204



Low open stand Dimensions: 858x655x278 WxDxH mm

Weight: 5 Kg Art.: XR 124



Intermediate open stand

Dimensions: 858x665x494 WxDxH mm

Weight: 8 Kg Art.: XR 144



High open stand

Dimensions: 858x660x757 WxDxH mm Weight: 9 Kg

Art.: XR 164



Lateral support - kit for stand

For model: XR 164

Capacity: 8 600x400 - Pitch: 54 mm Weight: 4 Kg Art.: XR 726



Wheels

4 wheels complete Kit:

2 wheels with brake - 2 wheels without brake.

Art.: XR 621



Kit drain cooling

Art.: XC 695

XBC 805

10 600x400

80 mm

50 / 60 Hz

400 V~ 3N

15,2 kW

860x900x1140

118 Kg

XBC 605

6 600x400

80 mm

50 / 60 Hz

400 V~ 3N

10,1 kW

860x900x820

86 Kg

XBC 405

4 600x400 80 mm

50 / 60 Hz

230 V~ 1N / 400 V~ 3N

7,6 kW

860x900x624

60 Kg

Accessories for all models



Reverse osmosis kit with pump Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz

Electrical power: 220 W
Dimensions: 542x198x449 WxDxH mm - Weight: 16 Kg

Art.: XC 235



Kit for complementary equipments water

connection Dimension: 3 m Art.: XC 615



External core probe SOUS-VIDEThe kit contains 1 core probe + control box.

Art.: XC 249



MULTI.Point core probe

The kit contains 1 core probe.

Art.: XC 255



Buzzer kit

It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.

Art.: XC 706



Ovex.NET 3.0 with USB interface kit

Art.: XC 236



Safety double door opening kit

Art.: XC 720





Rotor.KLEAN™ Automatic washing kit

(For 16 600x400 models two pieces required)

FULL AUTO



Semi-automatic washing kit

(For 16 600x400 models two pieces required)

Art.: XC 302



Rotor.DET

Detergent for Rotor.KLEAN $^{\text{\tiny{TM}}}$

Box 2 x 5 L

Art.: DB 1005A0



Rotor.RINSE

Polish for Rotor.KLEAN $^{\text{\tiny TM}}$ Box 2 x 5 L

Art.: DB 1010A0



Detergent for non-automatically cleaning

Art.: SL 1135A0



Shower kit

Art.: XC 202









Features

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2-stage safety door lock Autodiagnosys system for problems or brake down □ □ □ □			
Autodiagnosys system for problems or brake down			
Safety temperature switch			
Openable internal glass to simplify the door cleaning			-



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Baking consistency. Delivered.

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AIR.Plus

Uniform baking without compromise.

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

The performance of air flow is fundamental to obtain uniformity of baking in all areas of the tray and in all trays.

For this reason the air flow inside the chamber plays a leading role in the design of all **UNOX BakerLux™** ovens.

The **AIR.Plus** technology has been designed by **UNOX** to obtain an excellent distribution of the air and heat inside the baking chamber. At the end of the baking food has a uniform external color and a consistent internal texture.

The **AIR.Plus** technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

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

STEAM.Plus

Humidity. Whenever you need it.

To introduce humidity in the chamber in the first minutes of the baking process of leavened products promotes the internal structure development and the browning of the external surface.

It's the amount of humidity that can make a big difference to the final result in terms of consistency and baking time.

The **STEAM.Plus** technology of the **BakerLux™** ovens allows the professional the ability to set the humidity inside the baking chamber from 48 °C to 260 °C to obtain the optimum result from each product.

















DRY.Plus

Texture and shape. Crunchy outside, soft inside.

In bakery and pastry the presence of excess humidity during the final stages of the baking process can compromise the achievment of the desired result.

The **DRY.Plus** technology expels the humidity from the baking chamber, both the one released by the food and the one eventually generated by **STEAM.Plus** technology in a previous baking step.

With **DRY.Plus** flavors are enhanced, with a consistent result that always lives up to the most demanding expectations.

DRY.Plus technology ensures the texture of the baked products, allowing the professional to obtain a dry, crisp and well formed internal structure with a crumbly external surface.

Baking Essentials

Innovative and functional. Essential for your daily production.

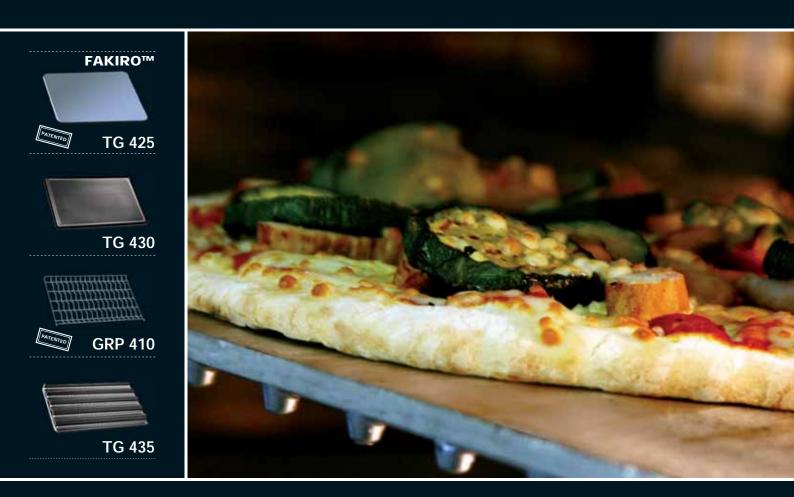
Within the **UNOX** research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use.

There is a **Baking Essentials** solution for each type of product: from puff pastry to a sponge cake, from biscuits to a cupcake, from croissants to pizzas and leavened products.

The innovative **Baking Essentials** allow the operator the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.

BakerLux™





600 x 400 humidity convection ovens



Dynamic version



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



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

Manual version



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



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

XB 895 10 600x400 80 mm 50 / 60 Hz 400 V ~ 3N 15,8 kW 860x900x1250 112 Kg

XB 695	
6 600x400	
80 mm	
50 / 60 Hz	
400 V~ 3N	
10,5 kW	
860x900x930	
80 Kg	

XB 893
10 600x400
80 mm
50 / 60 Hz
400 V~ 3N
15,8 kW
860x900x1250
112 Kg

XB 693	
6 600x400	
80 mm	
50 / 60 Hz	
400 V~ 3N	
10,5 kW	
860x900x930	
80 Kg	

Complementary equipments & Accessories



Hood with steam condenser
Digitally controlled only by Dynamic ovens
Voltage: 230 V ~ 1N

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: 860x1028x297 WxDxH mm

Art.: XC 415

Prover

Digitally controlled only by Dynamic ovens Capacity: 12 600x400 Pitch: 75 mm - Voltage: 230 V ~ 1N

Pitch: 75 mm - Voltage: 2 Frequency: 50 / 60 Hz Electrical power: 2,4 kW

Max. Temperaure: 50 °C Dimensions: 862x910x727 WxDxH mm

Weight: 38 Kg Art.: XL 415



Prover with manual control

Capacity: 12 600x400
Pitch: 75 mm - Voltage: 230 V ~ 1N
Frequency: 50 / 60 Hz - Electrical power: 2,4 kW

Max. Temperaure: 50 °C Dimensions: 862x910x727 WxDxH mm

Weight: 38 Kg Art.: XL 413



Neutral cabnet

Capacity: 7 600x400 Pitch: 57 mm Dimensions: 860x636x780 WxDxH mm

Weight: 27 Kg Art.: XR 258



High open stand

Dimensions: 844x665x692 WxDxH mm

Weight: 9 Kg Art.: XR 168



Lateral support - kit for stand

For model: XR 168 Capacity: 7 600x400 Pitch: 60 mm Weight: 4 Kg

Art.: XR 727



Wheels

H: 105 mm 4 wheels complete kit:

2 wheels with bake - 2 wheels without brake.

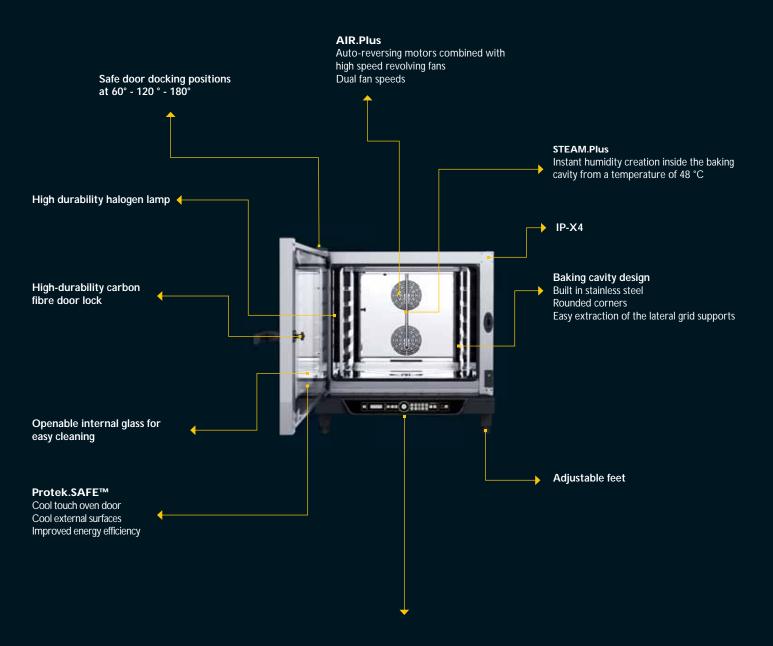
Art.: XR 621



Shower kit

Art.: XC 202

Technical details



Dynamic and Manual.

Each control panel is customized and designed for a quick and easy use of the oven.



- Key to select baking stepBaking step LED
- Display to visualize the baking parametersBaking time LED
- 5 Baking temperature LED 6 Humidity LED 7 Fan LED

- 8 Time, temperature, humidity and fan speed select key
 9 Baking parameters increase / decrease key
 10 START/STOP baking cycle
 11 Preset program selection keys

- 12 Program menu recall key
- Program memorization key 14 - Key to select oven, proofer

- Baking temperature LED Baking time control dial
- Baking temperature control dial Humidity input control dial
- Slow fan speed activating button



Features

■ Standard	□ Optional	- Not available	Dynamic	Manual
BAKING MOD	DES			
Convection baking 30 °C - 260 °C				
Convection cooking + Humidity 48 °C a 260 °C			•	•
Maximum pre-heating temperature 260 °C				•
AIR DISTRIBU	JTION IN THE BAH	KING CHAMBER		
AIR.Plus technology: multiple auto-reversing fans				•
AIR.Plus technology: dual fan speeds				•
CLIMA MANA	GEMENT IN THE I	BAKING CHAMBER		
DRY.Plus te	chnology: rapid humid	lity extraction	•	_
STEAM.Plus technology: humidity setting from 20 to 100%, programmable by the user				
STEAM.Plus technology: manual humidity activation				-
AUXILIARIES	FUNCTIONS			
99 baking pro	grams memory, each o	one made of 3 baking steps + pre-heating	•	-
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)				•
Visualisation o	f the residual baking t	ime	•	-
Continuous fu	nctioning «INF»		•	•
Visualisation o	f the nominal value of	baking chamber temperature	-	-
«COOL» func	tion for rapid chambe	r cooling	-	-
Temperature (unity settable in °C or	°F	•	-
PATENTED D	OOR			
Door hinges n	nade of high durability	and self-lubricating techno-polymer	•	•
Reversible do	or, even after the insta	allation	-	•
Door docking	positions at 60°-120°-	-180°	-	-
TECHNICAL I	DETAILS			
Rounded stain	less steel (DIN 1.430°	1) cooking chamber for hygiene and ease of cleaning	•	•
Chamber illun	nination by long-life ha	alogen lamps	_	
High-durability	y carbon fibre door lo	ck	-	_
Side opening internal glass to simplify the door cleaning				_
Stainless steel L-shaped rack rails				_
Light weight – heavy duty structure using innovative materials				•
Autodiagnostic system				-
USB and LAN port				
Safety temper	ature switch		•	_



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