



# **LINEMICRO™ LINEMISS™ BAKERLUX SHOP.Pro™**



  
**eurodib**

ENGLISH

# Every detail matters.

## LINEMICRO™, LINEMISS™ & BAKERLUX SHOP.Pro™

There is no room for error in professional food service. Unox knows it and provides ovens and services that are preferred for finishing frozen products in commercial spaces, where the rhythms are tight and the volumes are high.

LINEMICRO™ and LINEMISS™ 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!

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







LINEMICRO™ and LINEMISS™

## Analogue convection ovens essential from each point of view.

Essentiality and ease of use combined with perfectly even baking make LINEMICRO™ and LINEMISS™ ovens the perfect solution to build your business every single day.

The perfect synthesis of performance and simplicity.





LINEMICRO™

## Ovens for simplest confectionery / bakery processes

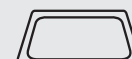
LINEMICRO™ convection ovens are the ideal solution for the simplest of bakery and pastry processes. Perfect for browning frozen products.



AIR.Plus



DRY.Plus



Baking Essentials

## Essential

Concrete performance, without anything superfluous.

## Practical

Ideal as a counter solution.



# The essential convection ovens

## LINEMICRO™ 18" x 13"



	XAF023	XAF013
Capacity	4 18" x 13"	3 18" x 13"
Pitch	3" (75 mm)	2-13/16" (70 mm)
Frequency	60 Hz	50/60 Hz
Voltage	240V 1N~	120V 1N~
Electrical power	2.76 kW	1.4 kW
Dimensions w x d x h (inches)	23-5/8" x 23-1/8" x 18-5/8" (600 x 587 x 472 mm)	23-5/8" x 23-1/8" x 15-7/8" (600 x 587 x 402 mm)
Weight	48.4 lbs (22 kg)	44 lbs (20 kg)
Opening type	Drop down door opening	Drop down door opening

## LINEMICRO™ 18" x 9"



	XAF003
Capacity	3 13" x 9"
Pitch	2-13/16" (70 mm)
Frequency	50/60 Hz
Voltage	120V 1N~
Electrical power	1.4 kW
Dimensions w x d x h (inches)	18-15/16" x 20-5/8" x 15-7/8" (480 x 523 x 402 mm)
Weight	35.2 lbs (16 kg)
Opening type	Drop down door opening



LINEMISS™

## The no-frills ovens for Bakery and Patisserie

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



AIR.Plus



DRY.Plus



STEAM.Plus



Baking  
Essentials

## Compact

**High productivity** in less than one square metre.

## Simple

**Ease of use**, direct control with knobs.

# The essential convection ovens

## LINEMISS™ 18" x 13"



	XAFT133	XAFT113
Capacity	4 18" x 13"	3 18" x 13"
Pitch	3" (75 mm)	3" (75 mm)
Frequency	60 Hz	60 Hz
Voltage	208V 1~   240V 1~	120V 1~
Electrical power	3.2 kW	1.44 kW
Dimensions w x d x h (inches)	23-5/8" x 25-13/16" x 10-1/16" (600 x 655 x 509 mm)	23-5/8" x 25-13/16" x 16-15/16" (600 x 655 x 429 mm)
Weight	68.2 lbs (31 kg)	68.2 lbs (31 kg)
Opening type	Drop down door opening	Drop down door opening

## LINEMISS™ 18" x 26"



	XAFT193	XAFT183
Capacity	4 18" x 26"	3 18" x 26"
Pitch	3" (75 mm)	3" (75 mm)
Frequency	60 Hz	60 Hz
Voltage	240V 1N~   240V 3N~	240V 1N~   240V 3N~
Electrical power	5.9 kW	5.1 kW
Dimensions w x d x h (inches)	31-1/2" x 30-1/2" x 22-15/16" (800 x 774 x 582 mm)	31-1/2" x 30-1/2" x 19-13/16" (800 x 774 x 502 mm)
Weight	107.8 lbs (49 kg)	107.8 lbs (49 kg)
Opening type	Drop down door opening	Drop down door opening





#### BAKERLUX SHOP.Pro™

**Designed for baking frozen baked foods in commercial spaces.**

Using the latest smart technology, **they provide the outlet with real support and can adapt to any working environment**, be it behind the scenes in a prep room or in an open kitchen on the shop floor.

The choice of three different control panel options means that there are more solutions available to you, so you can always find the BAKERLUX SHOP.Pro™ best suited to you.





BAKERLUX SHOP.Pro™ **GO**

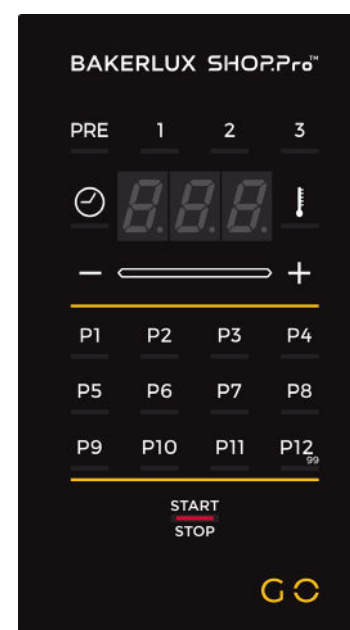
## Easy, simple, quick and durable.

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.

The SHOP.Pro™ GO oven is perfectly suited to the typical needs of cafés, snack bars, and smaller retail shops that don't need to bake delicate items.

— — —  
— — —  
— — —  
**9 steps**

○ — — —  
○ — — —  
○ — — —  
**99**



**GO**

## Essential

Simple cooking  
and zero odour.

## Simple

Cook to **perfection**,  
always.





BAKERLUX SHOP.Pro™ LED

## Add moisture to your baking.

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 and to control the LIEVOX prover from the control panel to create a complete baking station.



**Cooking steps**  
9 steps



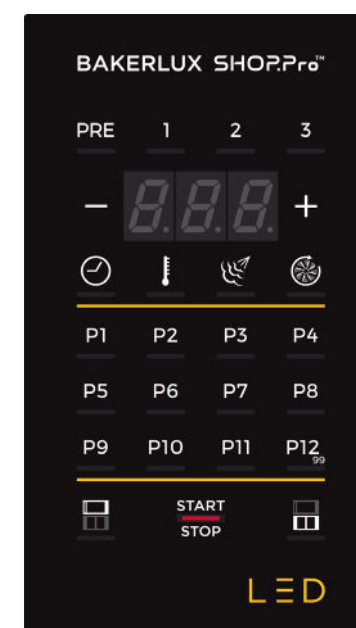
**Humidity**  
0-20-40-60-80-100%



**Fan speed**  
3 speed modes



**Storable programs**  
99



# LED

## Concrete

**Delicate and critical** cooking processes management.

## Complete

**Ventilation and humidity** control.





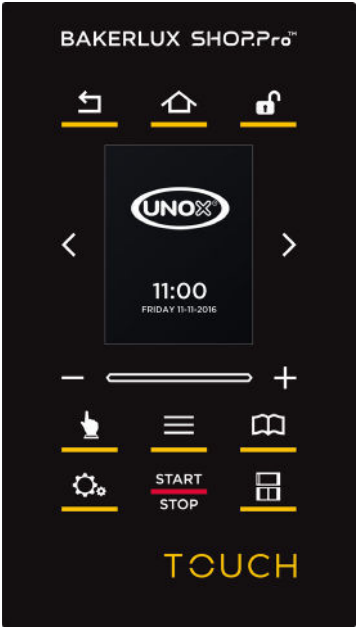
BAKERLUX SHOP.Pro™ **TOUCH**

# That little extra touch that helps make the difference.

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

The TOUCH model is equipped for the internet connection that, with the support of Data Driven Cooking, allows you to collect data, processes information and analyses usage patterns of your oven.

	<b>Cooking steps</b> 9 steps		<b>Storable programs</b> 896
	<b>Humidity</b> 0-20-40-60-80-100%		<b>Wi-Fi &amp; Lan</b> (optional accessories)
	<b>Fan speed</b> 3 speed modes		



**TOUCH**

**Precise**  
Impeccable results even on delicate products.

**Intuitive**  
Programs can be stored with images.



# The widest range of convection ovens

18" x 13"



	XAFT-04HS-ETRV	XAFT-04HS-ETLV	XAFT-04HS-ETDV
Panel	TOUCH	TOUCH	TOUCH
Capacity	4 18" x 13"	4 18" x 13"	4 18" x 13"
Pitch	3" (75 mm)	3" (75 mm)	3" (75 mm)
Frequency	60 Hz	60 Hz	60 Hz
Voltage	208V 1~   240V 1~	208V 1~   240V 1~	208V 1~   240V 1~
Electrical power	2.9 - 3.8 kW	2.9 - 3.8 kW	2.9 - 3.8 kW
Dimensions w x d x h (inches)	23-5/8" x 26-3/8" x 19-13/16" (600 x 669 x 502 mm)	23-5/8" x 26-3/8" x 19-13/16" (600 x 669 x 502 mm)	23-5/8" x 26-3/8" x 19-3/8" (600 x 669 x 491 mm)
Weight	85.8 lbs (39 kg)	85.8 lbs (39 kg)	85.8 lbs (39 kg)
Opening type	Right-to-left door opening	Left-to-right door opening	Drop down door opening
Type of lock	Electric lock	Electric lock	Manual lock

18" x 13"



	XAFT-03HS-LGDN
Panel	GO
Capacity	3 18" x 13"
Pitch	3" (75 mm)
Frequency	60 Hz
Voltage	120V 1~
Electrical power	1.44 kW
Dimensions w x d x h (inches)	23-5/8" x 26-3/8" x 16-7/16" (600 x 669 x 416 mm)
Weight	79.2 lbs (36 kg)
Opening type	Drop down door opening
Type of lock	Manual lock

18" x 26"



XAFT-04FS-ETRV	XAFT-04FS-ETLV	XAFT-04FS-ETDV	XAFT-04FS-ELDV
TOUCH	TOUCH	TOUCH	LED
4 18" x 26"	4 18" x 26"	4 18" x 26"	4 18" x 26"
3" (75 mm)	3" (75 mm)	3" (75 mm)	3" (75 mm)
60 Hz	60 Hz	60 Hz	60 Hz
208V 3~   240V 3~	208V 3~   240V 3~	208V 3~   240V 3~	208V 3~   240V 3~
5.9 - 7.6 kW	5.9 - 7.6 kW	5.9 - 7.6 kW	5.9 - 7.6 kW
31-1/2" x 31-15/16" x 19-13/16" (800 x 811 x 502 mm)	31-1/2" x 31-15/16" x 19-13/16" (800 x 811 x 502 mm)	31-1/2" x 31-15/16" x 19-11/16" (800 x 811 x 500 mm)	31-1/2" x 31-15/16" x 19-11/16" (800 x 811 x 500 mm)
125.4 lbs (57 kg)	125.4 lbs (57 kg)	125.4 lbs (57 kg)	125.4 lbs (57 kg)
Right-to-left door opening	Left-to-right door opening	Drop down door opening	Drop down door opening
Electric lock	Electric lock	Manual lock	Manual lock



Versatile solutions for your individual needs

# Increase your possibilities

Combined with its accessories, BAKERLUX SHOP.Pro™ ovens become an easy stackable solutions fully equipped, where convection baking and proofing is all possible.

Powerful and complete solution in a small footprint.



**Solution  
Oven 04HS + Hood**

Fully equipped compact solution with two stacked half size ovens and ventless hood.

Column composed by  
\* Hood - art. **XAKHT-HCHS**  
Oven - art. **XAFT-04HS-ETDV**  
Kit - art. **XWKQT-00HS**  
Oven - art. **XAFT-04HS-ETDV**  
Stand - art. **XWKRT-08HS-H**



**Solution  
Oven 04FS + LIEVOX**

Versatility and efficiency with two stacked full size ovens combined with proofing.

Column composed by  
\* Hood - art. **XAKHT-HCFS**  
Oven - art. **XAFT-04FS-ETRV**  
Kit - art. **XWKQT-04EF**  
Oven - art. **XAFT-04FS-ETRV**  
Prover - art. **XAKPT-08FS-C**



**Solution  
Oven 04HS + Stand**

Recommended solution to optimize the space and always have everything in order.

Column composed by  
Oven - art. **XAFT-03HS-LGDN**  
Kit - art. **XWKQT-00HS**  
Oven - art. **XAFT-03HS-LGDN**  
Stand - art. **XWKRT-08HS-H**

Stacking kit is required between ovens for installation. Sold separately.

LIEVOX

# It takes care of your products

The LIEVOX provers accurately control the temperature and humidity throughout every moment of the proving process, producing consistent results that are always faithful to tradition.

LIEVOX opens a world of possibilities in baking traditional products such as bread, leavened cakes, croissants and much more.

Knead, and then you're done.



Care and maintenance

# It takes care of your ovens

The BAKERY.PURE filter reduces the quantity of substances in the water which contribute to the formation of lime scale and/or rust inside the baking chamber, a known cause of malfunctioning and breakdown.

The Unox filters are easy to install in any SHOP.Pro™ oven or stack. BAKERY.PURE is sufficient to guarantee - in most applications - **a year of worry-free work.**

The TOUCH control panel monitors the quantity of water filtered by the BAKERY.PURE and automatically notifies you when the time has come to replace the filter, optimising its use.



Art. XHC010 - BAKERY.PURE



Art. DB1044 - SPRAY&Rinse



Unox technologies

# Quality, performance, tradition

## AIR.Plus

### Uniform baking without compromise

AIR.Plus technology guarantees perfect distribution of air and heat inside the cooking chamber, guaranteeing uniform baking in all areas of each tray and on all trays.

Thanks to AIR.Plus, at the end of the cooking process, the food will have a homogeneous external colouring, with an integrity and consistency that will make the product appetizing even after several hours.

## DRY.Plus

### Taste and texture maximized.

The presence of excess humidity in the final stages of the baking process can compromise the achievement of the desired result.

DRY.Plus technology removes humidity from the baking chamber, both that released by the food and any humidity generated by STEAM.Plus in a previous baking step. With DRY.Plus the texture of baked products is therefore maximized, with a dry and well-formed internal structure and a crisp and golden external surface.

## STEAM.Plus

### Humidity whenever you need it.

The correct amount of humidity within the baking process provides for intense colours, enhanced flavours and unchanged structures.

The introduction of humidity during the first minutes of the baking process of leavened products promotes the internal structure development and the goldening of the external surface. STEAM.Plus technology allows the instant creation of humidity in the baking chamber from 48°C up to 260°C, getting optimum results from each baked product.

## Protek.SAFE™

### Safety for your team, efficiency for your work.

Protek.SAFE™ technology eliminates unnecessary energy waste, reducing energy consumption and contributing to the environmental compatibility of the baking processes carried out in the ovens.

The unique design of the oven, the double glazed door and the high insulation of the cooking chamber ensure minimum heat dispersion, always perfect baking temperature and cool external surfaces for a safer and more efficient working environment.



# Essentials for your daily work



Art. TG515 18" x 26"  
Art. TG310 18" x 13"

### FORO.BAKE

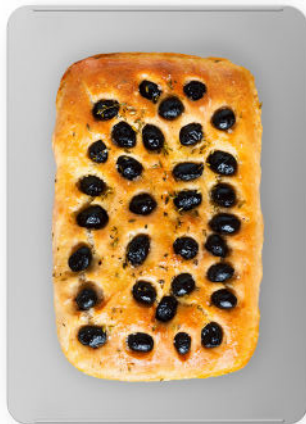
Perforated aluminium pan.

#### Ideal for

Pastry,  
Cakes.

#### Advantages

Perforated aluminium tray to increase the dough sweating during cooking.  
Ultra low edge for maximum baking uniformity.



Art. TG335 18" x 13"

### FAKIRO™

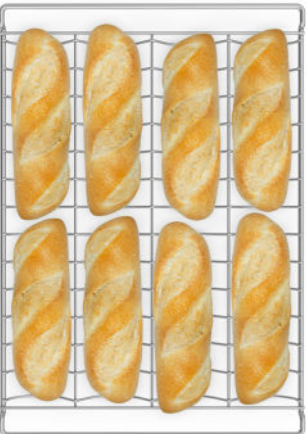
Aluminium pan. Two surfaces - flat and ribbed - for different products.

#### Ideal for

Pizza,  
Focaccia,  
Bread.

#### Advantages

High-thickness aluminium pan with stone baked effect.  
Flat surface to cook fresh products.  
Ribbed surface to cook frozen products.



Art. GRP310 18" x 13"

### BAGUETTE.GRID

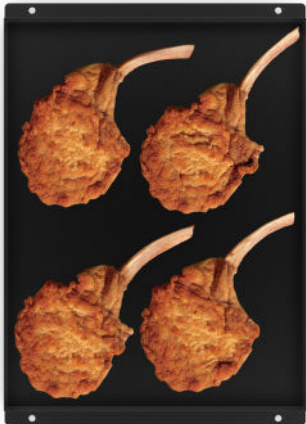
Extra-light chromium plated grid - 5 channels.

#### Ideal for

Frozen baguettes,  
Frozen midi-baguettes.

#### Advantages

Maximizes the air circulation on every surface of the bread.



Art. TG350 18" x 13"

### PAN.FRY

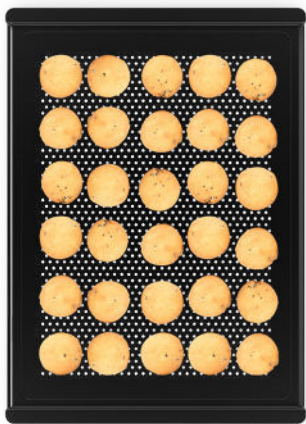
Non-stick aluminium pan for fries.

#### Ideal for

Nuggets,  
Breaded veggies,  
Fish and meat sticks.

#### Advantages

Less oil to be used for cooking.  
Identical frying results on each piece of food.



Art. TG520 18" x 26"  
Art. TG330 18" x 13"

### FORO.BLACK

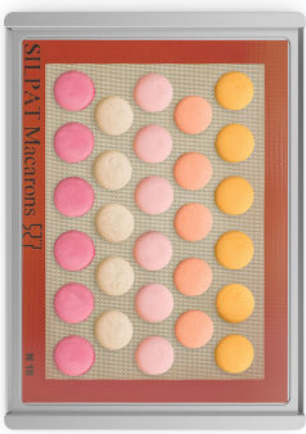
Non-stick perforated aluminium pan.

#### Ideal for

Croissants,  
Frozen bread,  
Danish pastries and pastry.

#### Advantages

Ultra low edge for maximum distribution of air flows.  
Baking paper not necessary.



Art. TG205 13" x 9"

### BAKE

Aluminium tray.

#### Ideal for

Pastry,  
Cakes,  
Baking on silicon mats.

#### Advantages

Aluminium tray for rapid heat exchange.  
Ultra low edge for maximum baking uniformity.



Features

- Standard
- Optional
- Not available

	LINEMICRO™	LINEMISS™
COOKING METHODS		
Convection baking with adjustable temperature from 176°F to 500°F	●	●
Convection baking with humidity and adjustable temperature from 194°F to 500°F	—	●
AIR DISTRIBUTION IN THE BAKING CHAMBER		
AIR.Plus technology: multiple fans running in reverse (model 18" x 26")	●	●
CLIMATE CONTROL IN THE BAKING CHAMBER		
DRY.Plus technology: It extracts humidity from the baking chamber	●	●
STEAM.Plus technology: manual input of humidity	—	●
Pump allowing the oven to use water from a container (model 18" x 13")	—	●
Solenoid valve allowing the oven to be connected directly to the water network (model 18" x 26")	—	●
AUXILIARY FUNCTIONS		
Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●
Visualisation of the residual baking time	●	●
Continuous functioning «INF»	●	●
PATENTED DOOR		
Door docking positions at 87°	●	●
TECHNICAL DETAILS		
Rounded stainless steel AISI 304 baking chamber for hygiene and ease of cleaning	●	●
Cavity lighting through external LED lights	●	●
Light weight – heavy duty structure using innovative materials	●	●
Safety temperature switch	●	●

Features

- Standard
- Optional
- Not available

	TOUCH	LED	GO
COOKING METHODS			
Convection baking with adjustable temperature (86°F - 500°F)	●	●	●
Convection baking with humidity and adjustable temperature (86°F - 500°F)	●	●	—
Maximum preheating temperature 500°F	●	●	●
AUTOMATIC AND ADVANCE PROGRAMMING			
Cooking steps	9	3	3
QUICK PROGRAMS:	—	12	12
PROGRAMS:	99	99	99
PROGRAMS: names and pictures can be assigned to saved programmes	●	—	—
PROGRAMS: recipes can be saved with a name	●	—	—
UNOX INTELLIGENT.PERFORMANCE TECHNOLOGIES - UIP			
AUTO.MATIC: automatic door opening, interrupting the baking process at just the right moment to guarantee excellent results.	●	—	—
UNOX INTENSIVE.COOKING TECHNOLOGIES - UIC			
AIR.Plus technology: 3 speeds of air flow in the chamber, can be adjusted by user	●	●	—
AIR.Plus technology: multiple fans running in reverse	●	●	●
STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%)	●	●	—
DRY.Plus technology: It extracts humidity from the baking chamber	●	●	●
EFFICIENT.Power: 300 seconds to go from 140°F to 500°F.	●	●	●
EFFICIENT.Power: ENERGY STAR certification	●	●	●
DATA DRIVEN COOKING TECHNOLOGIES - DDC			
Ethernet connection board to keep the oven connected to ddc.unox.com and DDC App	○	—	—
BAKING STATIONS			
MAXI.LINK technology: It allows you to create units with two stacked ovens	●	●	—
THERMAL INSULATION AND SAFETY			
Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●	●
Protek.SAFE™ technology: the motor stops when the door is opened to limit energy loss	●	●	●
DOOR OPENING			
Electromechanical and automatic horizontally-opening door (right-to-left; only for Matic versions)	●	—	—
Manual horizontally-opening door (right-to-left)	—	●	●
AUXILIARY FUNCTIONS			
Preheating temperatures up to 500°F that can be set by the user for each programme	●	●	●
It shows the remaining time for the baking programme currently in use	●	●	●
'INFINITE' continuous operation	●	●	●
It shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds	●	●	●
Temperature units shown in °C or °F	●	●	●
TECHNICAL DETAILS			
Tray supports in chrome-plated steel (Only for ROSSELLA models)	●	●	●
Tray supports in chrome-plated steel with anti-tipping system (Only for STEFANIA and ARIANNA models)	●	●	●
Sealed control panel to avoid steam infiltrating the circuit board (IPX4)	●	●	●
Lightweight - Heavy Duty structure using innovative materials	●	●	●
Door open switch	●	—	—
Temperature limiter for safety	●	●	●
Easy-to-clean, openable internal glass panel (only for right-to-left door opening models)	●	●	●
Easy-to-clean internal glass panel (only for drop down opening models)	●	●	●





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