



LINEMISS™  
LINEMICRO™  
BAKERLUX SHOP.Pro™





Designed for baking frozen baked foods in commercial spaces.

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.

LINEMICRO™, LINEMISS™ and BAKERLUX SHOP.Pro™

## Every detail matters

The perfect synthesis of performance and simplicity.

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™

Bars with open counters



LINEMISS™

Coffee shop with open counters



BAKERLUX SHOP.Pro™

Shops, bakeries, small cafés and snack bars

LINEMICRO™ and LINEMISS™

## Simple cooking



**16**

pcs

rosetta  
bread

16 minutes



**4**

pcs

sheet pan  
pizzas

22 minutes



**128**

pcs

shortbread  
biscuits

16 minutes



**32**

pcs

stuffed  
danishes

20 minutes



**32**

pcs

demi  
baguette

18 minutes



**12**

pcs

sponge  
cake tin

28 minutes

The data refers to a full load of 4 18" x 13" trays  
LINEMICRO™- LINEMISS™

BAKERLUX SHOP.Pro™

## Impeccable results



**32**

pcs

semi  
baguette

18 minutes



**44**

pcs

sweet puff  
pastries

22 minutes



**52**

pcs

delicious  
cookies

16 minutes



**32**

pcs

fragrant  
croissants

20 minutes



**120**

pcs

puff-pastry  
pizzas

18 minutes



**32**

pcs

sausage  
rolls

21 minutes

The data refers to a full load of 4 18" x 13" trays  
BAKERLUX SHOP.Pro™





## LINEMICRO™

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

### Basic

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.



## LINEMISS™

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.

### Compact

High productivity in less than one square metre.

### Easy

Ease of use, direct control with knobs.



**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.



## BAKERLUX SHOP.Pro™ 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.

### Essential

Simple cooking and zero odour.

### Simple

Cook to perfection always.



Cooking steps  
9 steps



Storable programs  
99



## BAKERLUX SHOP.Pro™ 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.

### Concrete

Delicate and critical cooking processes management.

### Complete

Ventilation and humidity control.



Cooking steps  
9 steps



Storable programs  
99



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



Fan speed  
3 speed modes



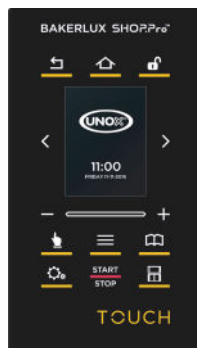
BAKERLUX SHOP.Pro™ in the TOUCH version is equipped with a 2.4" LCD display that allows you to memorise programs intuitively via images.

## Precise

Impeccable results even on delicate products.

## Intuitive

Programs can be stored with images.



**Cooking steps**  
9 steps



**Storable programs**  
99



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



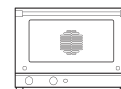
**Fan speed**  
3 speed modes



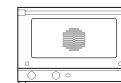
**Wi-Fi & Lan**  
(optional accessories)

# The widest range of convection ovens

LINEMICRO™



**Capacity Power**  
4 18" x 13"  
2.76 kW

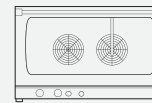


3 18" x 13"  
1.4 kW

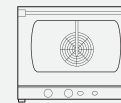


3 13" x 9"  
1.4 kW

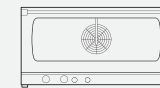
LINEMISS™



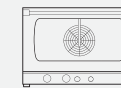
**Capacity Power**  
4 18" x 26"  
5.9 kW



4 18" x 13"  
3.2 kW

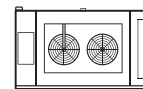


3 18" x 26"  
5.1 kW

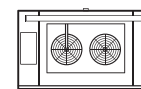


3 18" x 13"  
1.44 kW

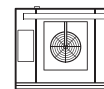
BAKERLUX SHOP.Pro™ GO, LED & TOUCH



**Capacity Power**  
4 18" x 26"  
5.9 - 7.6 kW



4 18" x 26"  
5.9 - 7.6 kW



**Capacity Power**  
4 18" x 13"  
2.9 - 3.8 kW

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