



Catalogue 2026

BAKERLUX SHOP.Pro™
LINEMISS™
LINEMICRO™





BAKERLUX SHOP.Pro™

BAKERLUX SHOP.Pro™

● Standard ○ Optional — Not available	MASTER	TOUCH	LED	CO
COOKING METHODS				
Convection baking with adjustable temperature (30°C-260°C)	●	●	●	●
Convection baking with humidity and adjustable temperature (30°C-260°C)	●	●	●	—
Maximum preheating temperature 260°C	●	●	●	●
AUTOMATIC AND ADVANCE PROGRAMMING				
Cooking steps	9	9	3	3
QUICK PROGRAMS:	—	—	12	12
PROGRAMS:	380	99	99	99
PROGRAMS: names and pictures can be assigned to saved programs	●	●	—	—
PROGRAMS: recipes can be saved with a name	●	●	—	—
MULTI.Time: it manages more than 10 timers to control different products being cooked simultaneously	●	—	—	—
UNOX INTELLIGENT.PERFORMANCE TECHNOLOGIES				
ADAPTIVE.Cooking™ technology: bake a single tray or a full load with the same baking program and get the exact same results.	●	—	—	—
AUTO.Soft technology: controls the temperature to ensure total uniformity	●	—	—	—
SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use	●	—	—	—
AUTO.MATIC: automatic door opening, interrupting the baking process at just the right moment to guarantee excellent results	●	●	—	—
UNOX INTENSIVE.COOKING TECHNOLOGIES				
AIR.Plus technology: multiple reversing fans with 2 speeds	●	●	●	—
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 60 to 260°C.	●	●	●	●
EFFICIENT.Power™: ENERGY STAR certification	●	●	●	●
DATA DRIVEN COOKING TECHNOLOGIES				
Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits	●	●	—	—
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)	○	○	—	—
AUXILIARY FUNCTIONS				
Preheating temperatures up to 260°C that can be set by the user for each program	●	●	●	●
Remaining cooking time displayed	●	●	●	●
'INFINITE' continuous operation	●	●	●	●
It shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds displayed	●	●	●	●
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)	●	●	●	●
Capacitive control panel	7"	2.4"	—	—
Integrated Wi-Fi.	●	●	—	—

ROSSELLA FULL-SIZE 18"x 26" (45.7 x 66.04 cm)



ROSSELLA.MATIC

ELECTRIC LOCK
AUTOMATIC OPENING

4 TRAYS	MASTER	TOUCH
Model	XAFR 04FS EMRV	XAFR 04FS ETRV
Opening type	Right-to-left door opening	Right-to-left door opening
Type of lock	Electric lock	Electric lock
Pitch	2.9" (75 mm)	2.9" (75 mm)
Frequency	60 Hz	60 Hz
Voltage	208-240V 1N- / 208-240V 3N-	208-240V 1N- / 208-240V 3N-
Electrical power	5.9 - 7.6 kW	5.9 - 7.6 kW
Dimensions WxDxH (in)	31.4" x 31.9" x 19.7" (80 x 81.1 x 50.2 cm)	31.4" x 31.9" x 19.7" (80 x 81.1 x 50.2 cm)
Weight	125.6 lbs (57 kg)	125.6 lbs (57 kg)

Left-to-right door opening: Art: XAFR 04FS ETLV
Version equipped with drain: XAFR 04FS EMRV DR



ROSSELLA

MANUAL LOCK

4 TRAYS	TOUCH	LED
Model	XAFR 04FS ETDV	XAFR 04FS ELDV
Opening type	Up-to-down	Up-to-down
Type of lock	Manual lock	Manual lock
Pitch	2.9" (75 mm)	2.9" (75 mm)
Frequency	60 Hz	60 Hz
Voltage	208-240V 1N- / 208-240V 3N-	208-240V 1N- / 208-240V 3N-
Electrical power	5.9 - 7.6 kW	5.9 - 7.6 kW
Dimensions WxDxH (in)	31.4" x 31.9" x 19.6" (80 x 81.1 x 50 cm)	31.4" x 31.9" x 19.6" (80 x 81.1 x 50 cm)
Weight	125.6 lbs (57 kg)	125.6 lbs (57 kg)

Increased pitch on lateral support: **ROSSELLA** 3 trays FULL-SIZE (18"x 26") - 100 mm pitch
Left-to-right door opening: XAFR 04FS ETLV



ROSSELLA ACCESSORIES



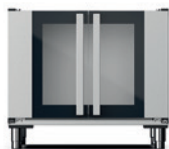
LIEVOX

Proofer

Capacity: 8 trays FULL-SIZE (18" x 26")
Pitch: 70 mm
Voltage: 220-240V 1N-
Frequency: 50 / 60 Hz
Electrical power: 1.2 kW
Max. temperature: 50 °C / 122°F

Dimensions (w x d x h): 31.4" x 31.1" x 29.5"
(80 x 79.2 x 7.5)
Weight: 81.5 lb (37 kg)

Art: XAKPT 08FS C



LIEVOX

Proofer with boiler steam generator for the precise management of the rising process.

Capacity: 8 trays FULL-SIZE (18" x 26")
Pitch: 70 mm
Voltage: 220-240V 1N-
Frequency: 50 / 60 Hz
Electrical power: 1.2 kW
Max. temperature: 50 °C

Dimensions (w x d x h): 31.4" x 31.1" x 29.5"
(80 x 79.2 x 7.5 cm)
Weight: 108 lb (49 kg)

Art: XAKPT 08FS B



HIGH STAND

Multi-functional support for safely storing the trays and placing the oven at the perfect height for working.

Dimensions (w x d x h): 31.4" x 33.9" x 10.8"
(79.4 x 68.8 x 73.8 cm)
Pitch: 60 mm
Weight: 22 lb (10 kg)

Art: XAKRT 08FS H



PROOFER FEET KIT

For Proofer positioning.
Complete kit composed by 4 feet.

Art: XUC045



WHEELS KIT

They facilitate the cleaning operations.
The kit consists of 2 wheels with brake, 2 wheels without brake and chain for wall-fastening.

Dimensions (h): 0.39" (1 cm)

Art: XUC012



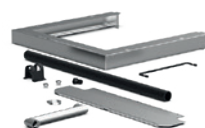
VENTLESS HOOD

Steam condensation hood. It eliminates steams and odours from the cooking fumes. Automatic washing of the integrated filters.
Not compatible with GO ovens.

Frequency: 50 / 60 Hz
Electrical power: 0.2 kW
Exhaust chimney diameter: 12.1 cm / 4.7"
Min. air flow: 550 m³/h
Max. air flow: 750 m³/h

Dimensions (w x d x h): 31.4" x 33.9" x 10.8"
(80 x 86.3 x 27.6 cm)

Art: XAKHT HCFS



DOUBLE STACK INTALLATION KIT

It contains all the necessary parts for the correct installation of two stacked electric ovens.

Art: XWKQT 04EF E



AIRFLOW BAFFLE PLATE

To be applied to the suction fan. It allows you to bake even the most delicate pastry products.
Use 1 baffle plate for each fan.
Not compatible with GO ovens.

Art: XUC156



SINGLE UNIT INSTALLATION KIT WITH SHOWER

Only for ovens equipped with drain (*-DR).
It contains fittings, piping, U-trap, anti drop door trays, shower kit and 1 SPRAY&Rinse bottle (750 ml).

Art: XHC027



PURE

Resin-based filtering system that eliminates from the water all the substances that contribute to the formation of limescale. It allows the filtering of up to (1,850 gal.) 7,000 litres of water (the amount may vary according to the water's hardness).
Not compatible with GO ovens.

Art: XHC010

REFILL PURE

Art: XHC011



WI-FI KIT

To maintain the UNOX LONG.Life4 extended warranty on spare parts up to 4 years or 10,000 running hours, your UNOX oven must be connected to the internet.

BAKERLUX SHOP.Pro™ ovens can be connected by Ethernet cable or wifi connection.
Not compatible with LED ovens.

Art: XEC012

ARIANNA HALF-SIZE 18"x 13" (45.7 x 33 cm)



ARIANNA
MANUAL LOCK

4 TRAYS	TOUCH
Model	XAFR04HSETDV
Opening type	Up-to-down
Type of lock	Manual lock
Pitch	2.9" (75 mm)
Frequency	60 Hz
Voltage	208V 1- / 240V 1-
Electrical power	2.9 - 3.8 kW
Dimensions WxDxH (in)	23.6" x 26.3" x 19.3" (60 x 66.9 x 49.1 cm)
Weight	85.9 lb (39 kg)

4 trays TG 305 included.



STEFANIA
MANUAL LOCK

3 TRAYS	GO
Model	XAFR03HSLGDN
Opening type	Up-to-down
Type of lock	Manual lock
Pitch	2.9" (75 mm)
Frequency	60 Hz
Voltage	120V - 1N
Electrical power	1.44 kW
Dimensions WxDxH (in)	23.6" x 26.3" x 16.3" (60 x 66.9 x 41.6cm)
Weight	79.3 (36 kg)

3 trays TG 305 included.



ARIANNA ACCESSORIES



LIEVOX

Proofer.

Not compatible with GO ovens.

Capacity: 8 trays HALF SIZE (18" x 13")
Pitch: 70 mm
Voltage: 220-240V-1PH+N+PE
Frequency: 50 / 60 Hz
Electrical power: 1.2 kW
Max. temperature: 50°C

Dimensions (w x d x h): 23.6" x 27.9" x 29.5"
(60 x 71.1 x 75 cm)
Weight: 48.5 (22 kg)

Art: XAKPT 08HS C



HIGH STAND

Multi-functional support for safely storing the trays and placing the oven at the perfect height for working.

Dimensions (w x d x h): 23.3" x 21.5" x 29"
(59.4 x 54.6 x 73.8 cm)
Pitch: 60 mm
Weight: 13.3 (9 kg)

Art: XWKRT 08HS H



PROOFER FEET KIT

For Proofer positioning.
Complete kit composed by 4 feet.

Art: XUC045



WHEELS KIT

They facilitate the cleaning operations.
The kit consists of 2 wheels with brake, 2 wheels without brake and chain for wall-fastening.

Dimensions (h): 10 mm

Art: XUC012



WI-FI KIT

To maintain the UNOX LONG.Life4 extended warranty on spare parts up to 4 years or 10000 running hours, your UNOX oven must be connected to the internet. BAKERLUX SHOP.Pro™ ovens can be connected by Ethernet cable or wifi connection.
Not compatible with LED and GO ovens.

Art: XEC012



VENTLESS HOOD

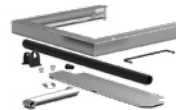
Steam condensation hood. It eliminates steams and odours from the cooking fumes. Automatic washing of the integrated filters.

Not compatible with GO ovens.

Frequency: 50 / 60 Hz
Electrical power: 0.2 kW
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h
Max. air flow: 750 m³/h

Dimensions (w x d x h): 23.6" x 28.7" x 10.8"
(60 x 73.1 x 27.6 cm)

Art: XAKHT HC HS



DOUBLE STACK INTALLATION KIT

It contains all the necessary parts for the correct installation of two stacked electric ovens.

Art: XWKQT 00HS E



AIRFLOW BAFFLE PLATE

To be applied to the suction fan. It allows you to bake even the most delicate pastry products. Use 1 baffle plate for each fan.

Not compatible with GO ovens.

Art: XUC156



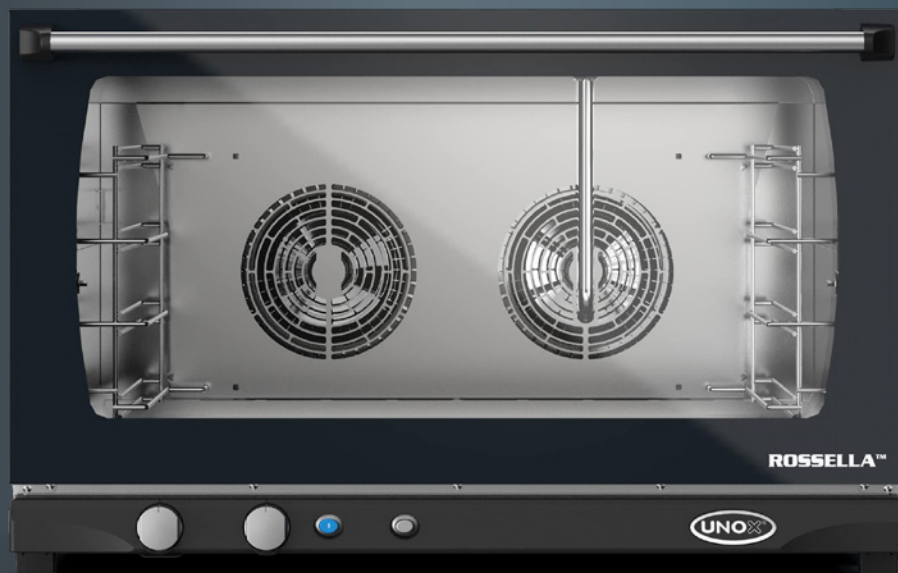
PURE

Resin-based filtering system that eliminates from the water all the substances that contribute to the formation of limescale. It allows the filtering of up to 1,850 gal. (7,000 litres) of water (the amount may vary according to the water's hardness).
Not compatible with GO ovens.

Art: XHC010

REFILL PURE

Art: XHC011



LINEMISS™

LINEMISS™ AND LINEMICRO™

• Standard — Not available		LineMiss™ Manual Hum.	LineMicro™
BAKING MODES			
Convection baking 80 °C - 260 °C / 176°F - 500°F		•	•
Mixed humidity and convection baking 90 °C - 260 °C / 194°F - 500°F		•	—
AIR DISTRIBUTION IN THE BAKING CHAMBER			
AIR.Plus technology: fans with reversing gear for Full size models		•	•
CLIMA MANAGEMENT IN THE BAKING CHAMBER			
DRY.Plus technology: quick extraction of the humidity from the baking chamber		•	•
STEAM.Plus technology: manual humidity injection		•	—
PANS			
Aluminium flat pans (for Half size and Quarter size models)		•	•
AUXILIARY FUNCTIONS			
Protek.SAFE™ technology: maximum thermal efficiency and working safety		•	•
Visualisation of the residual baking time		•	•
Continuous functioning «INF»		•	•
DOOR OPENING			
Manual up-to-down door opening		•	•
TECHNICAL DETAILS			
Rounded stainless steel chamber for hygiene and ease of cleaning		•	—
Rounded baking chamber made of high resistant ferritic steel for hygiene and ease of cleaning		—	•
Chamber lighting through external LED lights		•	—
Oven chamber lighting with halogen lamp		—	•
Light weight – heavy duty structure using innovative materials		•	•
Proximity door contact switch on Full size models		•	•
Safety temperature switch		•	•

FULL-SIZE OVENS 18"x 26" (45.7 x 66.04 cm)



4 TRAYS	<i>Manual Humidity</i>
Model	XAFT 193
Pitch	2.9" (75 mm)
Frequency	60 Hz
Voltage	208-240V 1N- / 208-240V 3N-
Electrical power	5.9 kW
Dimensions WxDxH (in)	31.4" x 30.4" x 22.9" (80 x 77.4 x 58.2 cm)
Weight	108 lb (49 kg)

4 trays GRP 505 included.



4 TRAYS	<i>Manual Humidity</i>
Model	XAFT 183
Pitch	2.9" (75 mm)
Frequency	60 Hz
Voltage	208-240V 1N- / 208-240V 3N-
Electrical power	5.1 kW
Dimensions WxDxH (in)	31.4" x 30.4" x 19.7" (80 x 77.4 x 50.2 cm)
Weight	108 lb (49 kg)

3 trays GRP 505 included.

HALF-SIZE OVENS 18"x 13" (45.7 x 33 cm)



4 TRAYS	<i>Manual Humidity</i>
Model	XAF 133
Pitch	2.9" (75 mm)
Frequency	60 Hz
Voltage	208-240V 1-
Electrical power	3.2 kW
Dimensions WxDxH (in)	23.6" x 25.7" x 20" (60 x 65.5 x 50.9 cm)
Weight	68.3 lb (31 kg)

4 trays GRP 305 included.



3 TRAYS	<i>Manual Humidity</i>
Model	XAFT 113
Pitch	2.9" (75 mm)
Frequency	60 Hz
Voltage	120V 1-
Electrical power	1.44 kW
Dimensions WxDxH (in)	23.6" x 25.7" x 16.8" (60 x 65.5 x 42.9 cm)
Weight	55.1 lb (25 kg)

3 trays GRP 305 included.



LINEMISS™ ACCESSORIES



HIGH OPEN STAND

Capacity: 8 trays FULL-SIZE (18" x 26")
Pitch: 70 mm

Dimensions (w x d x h): 31.4" x 23.5" x 30.7"
(79.8 x 59.9 x 78.2 cm)
Weight: 28.6 lb (13 Kg)

Art: XR190



HIGH OPEN STAND

Capacity: 8 trays HALF-SIZE (18" x 13")
Pitch: 70 mm

Dimensions (w x d x h): 23.5" x 20.3" x 30.7"
(59.8 x 51.8 x 78.2 cm)
Weight: 26.4 lb (12 Kg)

Art: XR130



OPEN STAND

Support for placing the oven at the perfect height for working.

Dimensions (w x d x h): 33.1" x 26.1" x 27.2"
(84.2 x 66.5 x 69.2 cm)
Weight: 24 lb (11 kg)

Art: XR168



STACKING KIT

Compatible with FULL-SIZE (18" x 26") ovens.

Art: XC646



STACKING KIT

Compatible with HALF-SIZE (18" x 13") ovens.

Art: XC651



AIR REDUCTION KIT

1 plate for each fan. The kit contains 1 plate.

Art: XC606



PURE

Resin-based filtering system that eliminates from the water all the substances that contribute to the formation of limescale. Allows the filtering of up to 1,850 gal. (7,000 litres) of water (the amount may vary according to the water's hardness).

In case you need to install XHC010 on LINEMISS™, it is necessary to add the JG 8-10 mm reduction kit with code KEL1055.

Art: XHC010

REFILL PURE

Art: XHC011



LINEMICRO™

HALF-SIZE OVENS 18"x 13" (45.7 x 33 cm)



4 TRAYS	<i>Anova</i>
Model	XAF 023
Pitch	2.9" (75 mm)
Frequency	60 Hz
Voltage	240V 1N-
Electrical power	2.76 kW
Dimensions WxDxH (in)	23.6" x 23.1" x 18.5" (60 x 58.7 x 47.2 cm)
Weight	48.5 lb (22 kg)

4 trays GRP 305 included.

Additional accessories: Air reduction kit. ART: XUC510



3 TRAYS	<i>Lisa</i>
Model	XAF 013
Pitch	2.7" (70 mm)
Frequency	50 / 60 Hz
Voltage	120V 1N-
Electrical power	1.4 kW
Dimensions WxDxH (in)	23.6.8" x 23.1" x 15.8" (60 x 58.7 x 40.2 cm)
Weight	44 lb (20 kg)

3 trays GRP 305 included.

QUARTER-SIZE OVENS 13"x 9" (33 x 22.8 cm)



3 TRAYS	<i>Roberta</i>
Model	XAF 003
Pitch	2.7" (70 mm)
Frequency	50 / 60 Hz
Voltage	120V 1N-
Electrical power	1.4 kW
Dimensions WxDxH (in)	18.8" x 20.5" x 15.8" (48 x 52.3 x 40.2 cm)
Weight	35.2 lb (16 kg)

3 trays GRP 205 included.

BAKING ESSENTIALS



FORO.BAKE

Perforated aluminium pan for pastry and bakery products.
TG515 h 15 mm - TG310 h 10 mm.
TG 310: Packs of 2 pieces only.

FULL SIZE (18"x26") **Art: TG 515**

HALF SIZE (18"x13") **Art: TG 310**



FORO.BLACK

Non-stick perforated aluminium pan for pastry and bakery products.
TG520 h 15 mm - TG330 h 10 mm.
TG 330: Packs of 2 pieces only.

FULL SIZE (18"x26") **Art: TG 520**

HALF SIZE (18"x13") **Art: TG 330**

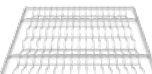


FAKIRO™

Double sided aluminium plate: 1 x side flat to bake, toast and regenerate pizza, focaccia and bread. 1 x side ribbed to bake, toast and regenerate frozen pizza and focaccia. The ribbed side allows to evacuate the extra humidity produced during the defrosting process.
h 12 mm.

FULL SIZE (18"x26") **Art: TG 465**

HALF SIZE (18"x13") **Art: TG 335**

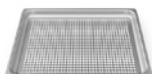


BAGUETTE.GRID

Chromium grid for pre-cooked baguettes or midi-baguettes. The light structure permits huge amount of heat and air on the food for a quicker baking process.
GRP310 h 32 mm.

PATENTED

HALF SIZE (18"x13") **Art: GRP 310**



STEM

Stainless steel steaming pan.
h 30 mm.

HALF SIZE (18"x13") **Art: GRP 350**



BAKE

Aluminium pan.
h 12 mm.
Packs of 2 pieces only.

HALF SIZE (18"x13") **Art: TG 305**



PAN.FRY

Enamelled tray for frying.
h 20 mm.

HALF SIZE (18"x13") **Art: TG 350**



CHROMO.GRID

Flat chromium plated wire grid.
h 8.5 mm.

FULL SIZE (18"x26") **Art: GRP 505**

HALF SIZE (18"x13") **Art: GRP 305**

CLEANING AGENT



SPRAY&Rinse

Spray detergent. One box contains n° 12 x 750 ml spray bottles.
Dispose of the bottle once you have used the product.

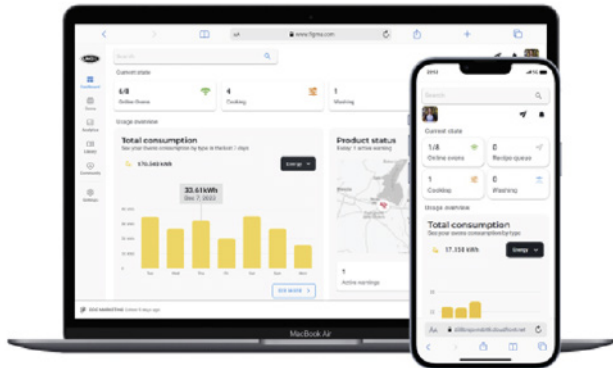
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OVEN SELECTION GUIDE

	QUARTER SIZE (13"x9")	HALF SIZE (18"x13")	FULL SIZE (18"x26")	MANUAL	GO	LED	TOUCH	HUMIDITY	No. OF FANS	DUAL FUNCTION FAN	POWER (V)	NEMA
LINEMICRO™												
XAF003	•			•					1		120V	 5-15P
XAF013		•		•					1		120V	 5-15P
XAF023		•		•					1		240V	 6-15P
LINEMISS™												
XAFT 113		•			•			•	1	•	120V	 5-15P
XAFT 133		•			•			•	1	•	208V / 240V	 6-15P
XAFT 183			•		•			•	1	•	208V / 240V	 HARDWIRED
XAFT 193			•		•			•	2	•	208V / 240V	 HARDWIRED
BAKERLUX SHOP.Pro™												
XAFR 04FS ETRV			•				•	•	2	•	208V / 240V	 6-50P
XAFR 04FS EMRVDR			•				•	•	2	•	208V / 240V	 6-50P
XAFR04FSETDV			•			•		•	2	•	208V / 240V	 6-50P
XAFR04FSELDV			•		•			•	2	•	208V / 240V	 6-50P
XAFR04HSETDV		•						•	1	•	208V / 240V	 6-20P
XAFR03HSLGDN						•		•	1	•	120V	 5-15P

Services

Data Driven Cooking: productivity 4.0



DATA DRIVEN COOKING

Data will be always accessible by smartphone or PC.

Data Driven Cooking controls and monitors oven operations in real time, highlighting waste and suggesting usage improvements to reduce consumption. It allows to create and share recipes from one oven to another even remotely.

Create, understand, improve.



Professional

Up to 5 connected ovens

- ✓ Cooking program management: creation, editing and sending to ovens
- ✓ Ovens management through group and map visualisation
- ✓ Documentation for HACCP compliance
- ✓ Real-time usage monitoring
- ✓ Push notifications
- ✓ Community with UNOX Recipe Book
- ✓ 3-day analytics data history

Enterprise

Unlimited connected ovens

- ✓ Cooking program management: creation, editing and sending to ovens
- ✓ Ovens management through group and map visualisation
- ✓ Documentation for HACCP compliance
- ✓ Real-time usage monitoring
- ✓ Push notifications
- ✓ Community with UNOX Recipe Book
- ✓ Full analytics data history
- ✓ Multi-account access management
- ✓ Unox service remote monitoring
- ✓ Technical support

Pricing detail

Please contact your Eurodib sales representative to get details on pricing

Enterprise add-ons

Make the most of DDC Enterprise with add-ons

Enterprise add-on REST API

- ✓ Integration with third party software thanks to Cloud Rest API

Enterprise add-on Digital Services

- ✓ DIGITAL.Training
- ✓ Live Technical Assistance
- ✓ HEY.Unox voice control

Pricing detail

Please contact your Eurodib sales representative to get details on pricing

More information on our website at eurodib.com. Our products are continuously being improved so some pictures, descriptions or technical information might no longer be current.

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. XAKHTHCHS
Oven - art. XAFR04HSETDV
Kit - art. XWKQT00HSE
Oven - art. XAFR04HSETDV
Stand - art. XWKRT08HSH



Solution Oven 04FS + LIEVOX

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

Column composed by
* Hood - art. XAKHTHCF5
Oven - art. XAFR04FSETRV
Kit - art. XWKQT04EFE
Oven - art. XAFR04FSETRV
Proofer - art. XAKPT08FSC



Solution Oven 04HS + Stand

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

Column composed by
Oven - art. XAFR03HSLGDN
Kit - art. XWKQT00HSE
Oven - art. XAFR03HSLGDN
Stand - art. XWKRT08HSH



Certified
ANSI UL 710B

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



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