

LineMiss™



Baking perfection. Every time.



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AIR.Plus

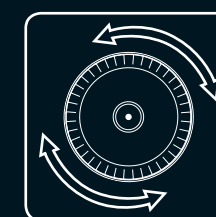
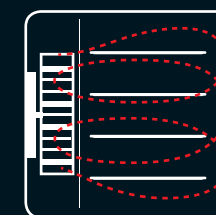
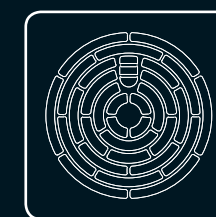
Uniform baking without compromise.

Air is the medium for the heat transmission and thereafter the means to bake products. 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 air flow inside the chamber plays a leading role in the design of all **UNOX LineMiss™** ovens.

The 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, thanks to the AIR.Plus technology, foods have a uniform external color and their consistency will remain intact for several hours.

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



STEAM.Plus

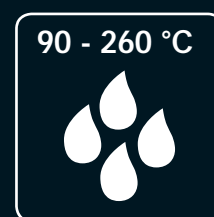
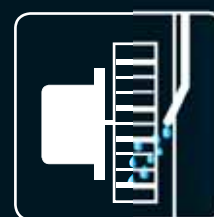
Humidity. Whenever you need it.

The use of humidity is increasingly spread in the Bakery and Pastry bakings. The humidity introduced in the chamber during the first minutes of the leavened products baking process promotes the internal structure development and the goldening of the external surface of the product.

The STEAM.Plus technology allows the ability to have humidity inside the oven chamber from a lower temperature of 90° to an higher one of 260 °C.

In the **LineMiss™ Dynamic** ovens the release of humidity can be set with the baking program or manually with a button.

In the **LineMiss™ Manual Humidity** the release of humidity is activated with a dedicated button.



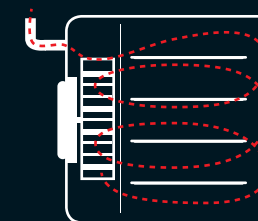
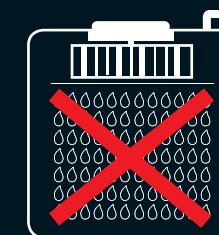
DRY.Plus

Texture and shape. Crunchy outside, soft inside.

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

DRY.Plus 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.Plus technology in a previous baking step.

DRY.Plus technology ensures the texture of the baked products, allowing to obtain a dry and well structured internal structure and a crisp and 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 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.

FAKIRO™
TG 425



PATENTED

TG 430



GRP 430



PATENTED

TG 435



TG 445



Control

Dynamic, Matic, Classic or Manual Humidity. Freedom of choice.

The **LineMiss™** line of ovens consists of 4 models: **Dynamic**, **Matic**, **Classic** and **Manual Humidity**. Each one is characterized by a custom control panel and designed for quick and easy use.

COMPARATION	3 baking steps	Time	Temperature	Humidity	70 baking programs	Additional equipment control	Automatic opening door
→ Dynamic	■	■	■	■	■	■	—
→ Matic	■	■	■	■	■	—	■
→ Classic	—	■	■	—	■	—	—
→ Manual H.	—	■	■	■	—	—	—

Dynamic control panel layout

- 1 - Key to select baking step
- 2 - Baking step LED
- 3 - Display to visualize the baking parameters
- 4 - Baking time LED
- 5 - Baking temperature LED
- 6 - Humidity LED
- 7 - Time, temperature, humidity select key
- 8 - Baking parameters increase / decrease key
- 9 - START/STOP baking cycle
- 10 - key to add water, manually (STEAM.Plus)
- 11 - Program menu recall key
- 12 - Program memorization key
- 13 - Key to select oven, proofers

Matic control panel layout

- 13 - Automatic opening door

Classic control panel layout

- 1- Display to visualize the baking parameters
- 2- Baking time LED
- 3- Baking temperature LED
- 4- Time / temperature select key
- 5- Baking parameters increase / decrease key
- 6- START/STOP baking cycle
- 7- Program menu recall key
- 8- Program memorization key

Manual Humidity control panel layout

- 1- Setting baking time
- 2- Temperature control
- 3- LED to switch on the oven
- 4- Button to put into action the (STEAM.Plus)

MAXI.Link

Simplicity and efficiency.

MAXI.Link technology allows the possibility of creating baking columns made by two stacked **LineMiss™** ovens that can bake at the same time products that require different temperature, humidity and time.

MAXI.Link technology allows to turn on only the number of ovens necessary to manage the current workload, minimizing power and energy consumption and the related costs.

LineMiss™ ovens with MAXI.Link technology combine true performance and flexibility to minimize operational cost.

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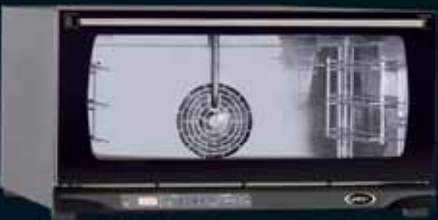
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ROSSELLA	XF 195-B (Dynamic)	XF 190-B (Classic)	XF 193-B (Manual H.)
Capacity	4 600x400	4 600x400	4 600x400
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N	230 V ~ 1N / 400 V ~ 3N	230 V ~ 1N / 400 V ~ 3N
Electrical power	6,3 kW	6,3 kW	6,3 kW
Dimensions WxDxH (mm)	800x770x509	800x770x509	800x770x509
Weight	49 kg	49 kg	49 kg
Humidity	YES	NO	YES



ROSSELLA	XF 199 (Matic)
Capacity	4 600x400
Pitch	75 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	6,3 kW
Dimensions WxDxH (mm)	800x770x509
Weight	49 kg
Humidity	YES



ELENA	XF 188-B (Power Dynamic)
Capacity	3 600x400
Pitch	75 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	4,6 kW
Dimensions WxDxH (mm)	800x770x429
Weight	40 kg
Humidity	YES



ELENA	XF 185-B (Dynamic)	XF 180-B (Classic)	XF 183-B (Manual H.)
Capacity	3 600x400	3 600x400	3 600x400
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N	230 V ~ 1N
Electrical power	3,2 kW	3,2 kW	3,2 kW
Dimensions WxDxH (mm)	800x770x429	800x770x429	800x770x429
Weight	40 kg	40 kg	40 kg
Humidity	YES	NO	YES

Complementary equipments & Accessories



Proofer
Digitally controlled only by ovens Dynamic
For models: XF 195-B/ XF 185-B/ XF 188-B
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.: XL 195-B



Proofer 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.: XL 193-B



Hood with steam condenser
Digitally controlled only by ovens Dynamic
For models: XF 195-B/ XF 185-B/ XF 188-B
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



Steam condenser
For all the models
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Weight: 7 kg
Dimensions: 340x235x170 WxDxH mm
Art.: XC 114



Stacking kit
For all the models
Art.: XR 646



High open stand
For all the models
Capacity: 8 600x400 - Pitch: 70 mm
Dimensions: 798x599x782 WxDxH mm
Weight: 13 Kg
Art.: XR 190



Wheels
For models: XL 195-B/ XL 193-B/ XR 190
H: 104 mm
4 wheels complete kit
2 wheels with brake - 2 wheels without brake
Art.: XR 621



Pump kit
For models: XF199/ XF 195-B/ XF 193-B/ XF 185-B/ XF 188-B/ XF 183-B
To connect the oven to the water tank (XC 655) in case the oven is not connected to the water supply
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 16 W
Art.: XC 665



Water tank for ovens with pump
For models: XF199/ XF 195-B/ XF 193-B/ XF 185-B/ XF 188-B/ XF 183-B
Art.: XC 655



Kit for water connection of multiple ovens
For models: XF199/ XF 195-B/ XF 193-B/ XF 185-B/ XF 188-B/ XF 183-B
Dimension: 3 m
Art.: XC 615



Kit for trays 660x460
For models: XF199/ XF195-B/ XF190-B/ XF193-B
From 600x400 to 660x460
Art.: XC 675



Kit to adapt lateral support
For all the models - From 600x400 to GN 1/1
Art.: XC 630



Air reduction kit
For all the models
1 plate for each fan. - The kit contains 1 plate
Art.: XC 605



ARIANNA	XF 135-B (Dynamic)	XF 130-B (Classic)	XF 133-B (Manual H.)
Capacity	4 460x330	4 460x330	4 460x330
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N	230 V ~ 1N
Electrical power	3 kW	3 kW	3 kW
Dimensions WxDxH (mm)	600x651x509	600x651x509	600x651x509
Weight	31 kg	31 kg	31 kg
Humidity	YES	NO	YES



STEFANIA	XF 115-B (Dynamic)	XF 110-B (Classic)	XF 113-B (Manual H.)
Capacity	3 460x330	3 460x330	3 460x330
Pitch	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N	230 V ~ 1N
Electrical power	3 kW	3 kW	3 kW
Dimensions WxDxH (mm)	600x651x429	600x651x429	600x651x429
Weight	25 kg	25 kg	25 kg
Humidity	YES	NO	YES



STEFANIA	XF 119-B (Matic)
Capacity	3 460x330
Pitch	75 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N
Electrical power	3 kW
Dimensions WxDxH (mm)	600x651x429
Weight	25 kg
Humidity	YES



CRISTINA	XF 100-B (Classic)
Capacity	3 342x242
Pitch	75 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N
Electrical power	3 kW
Dimensions WxDxH (mm)	480x531x429
Weight	20 kg
Humidity	NO

Complementary equipments & Accessories



Proofer
Digitally controlled only by Dynamic ovens
For models: XF 135-B/ XF 115-B
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.: XL 135-B



Proofer 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.: XL 133-B



Hood with steam condenser
Digitally controlled only by Dynamic ovens
For models: XF 135-B/ XF 119-B/ XF 115-B
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



Steam condenser
For all the models
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Weight: 7 kg
Dimensions: 340x235x170 WxDxH mm
Art.: XC 114



Stacking kit
For models: XF 135-B/ XF 130-B/ XF 133-B/ XF 119-B/
XF 115-B/ XF 110-B/ XF 113-B
Art.: XR 651



High open stand
For models: XF 135-B/ XF 130-B/ XF 133-B/ XF 119-B/
XF 115-B/ XF 110-B/ XF 113-B
Capacity: 8 460x330 - Pitch: 70 mm
Dimensions: 598x518x782 WxDxH Mm
Weight: 12
Art.: XR 130



Wheels
For models: XL 135-B/ XL 133-B/ XR 130
H: 104 mm
4 wheels complete kit
2 wheels with brake - 2 wheels without brake.
Art.: XR 621



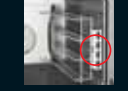
Water electrovalve kit
To connect the oven to the water supply
For models: XF 135-B/ XF 133-B/ XF 115-B/ XF 113-B/ XF 119-B
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W
Art.: XC 660



Water tank for ovens with pump
For models: XF 135-B/ XF 133-B/ XF 115-B/ XF 113-B/ XF 119-B
Art.: XC 655



Kit for water connection of multiple ovens
For models: XF 135-B/ XF 133-B/ XF 115-B/ XF 113-B/ XF 119-B
Dimensione: 3 m
Art.: XC 615

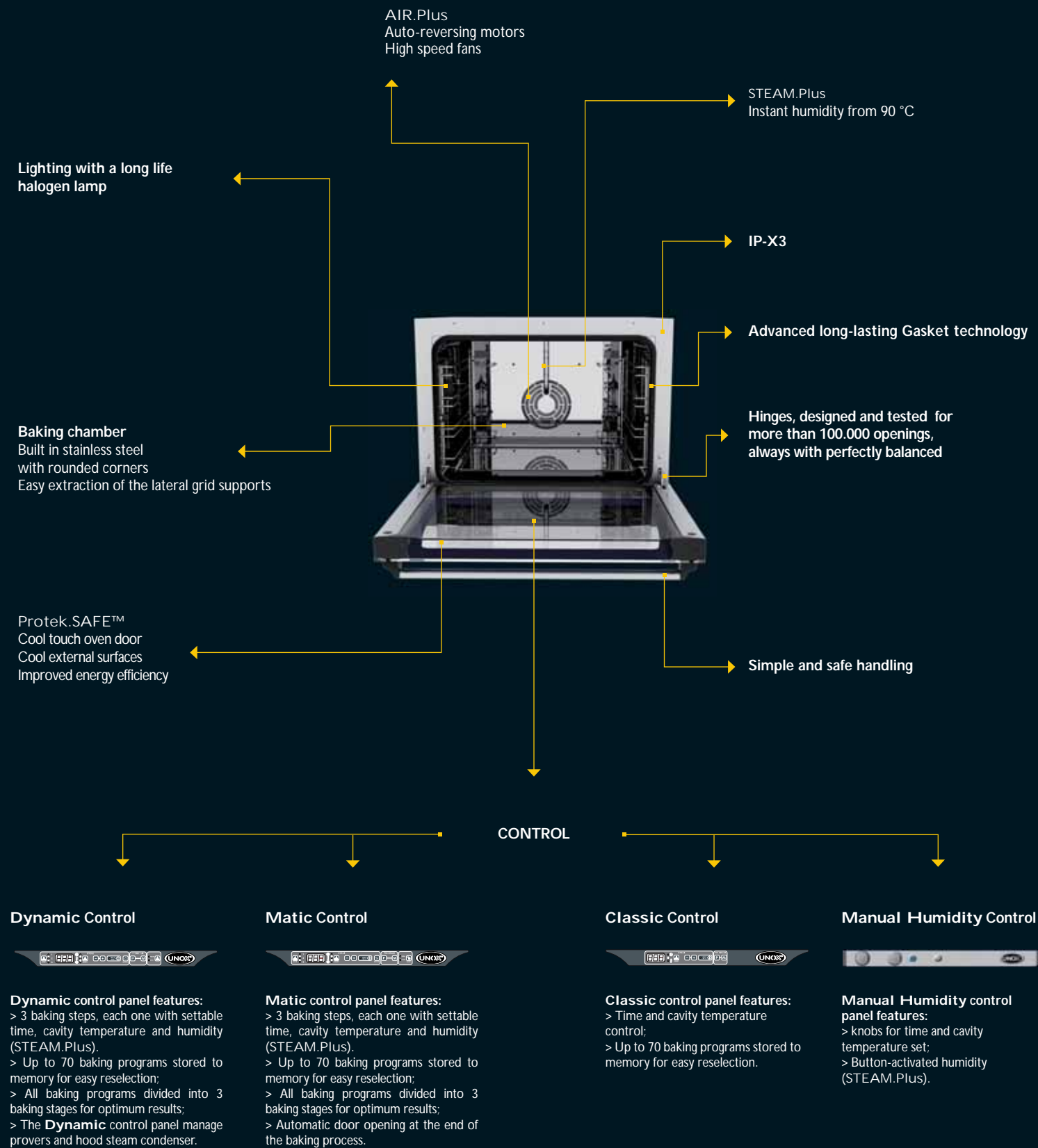


Kit to adapt lateral support
For models: XF 135-B/ XF 130-B/ XF 133-B
From 460x330 to GN 2/3
Art.: XC 620



Air reduction kit
For all the models
1 plate for each fan. - The kit contains 1 plate
Art.: XC 605

Technical details



Features

■ Standard □ Optional - Not available

	Dynamic	Matic	Classic	Manual Humidity
BAKING MODES				
Convection baking 30 °C - 260 °C	■	■	■	■
Mixed steam and convection baking 90 °C - 260 °C	■	■	-	■
AIR DISTRIBUTION IN THE BAKING CHAMBER				
AIR.Plus technology: multiple fans with reversing gear on models 600x400	■	■	■	■
AIR.Plus technology: multiple fans with reversing gear on models 460x330	■	■	■	-
CLIMA MANAGEMENT IN THE BAKING CHAMBER				
DRY.Plus technology: high performance moist and humidity extraction	■	■	■	■
STEAM.Plus technology: steaming setting from 20 to 100%, programmable by the user	■	■	-	-
STEAM.Plus technology: manual steaming setting	■	-	-	■
Pump that allows the oven to draw water from the tank (for models 460x330)	■	■	-	■
Solenoid valve that allows the connection between oven and water directly (for models 600x400)	■	■	-	■
PANS				
Flat aluminum pans (for models 460x330)	■	■	■	■
AUXILIARIES FUNCTIONS				
70 baking programs memory, each one made of 3 baking steps	■	■	-	-
70 baking programs memory, each one made of 1 baking step	-	-	■	-
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	■	■	■	■
Visualisation of the residual baking time	■	■	■	■
Continuous functioning «INF»	■	■	■	■
Visualisation of the set and real temperature values in the oven chamber	■	■	■	-
Temperature unit settable in °C or °F	■	■	■	-
DOOR OPENING				
Manual door opening from top to bottom	■	-	■	■
Flag opening door from right to left	-	■	-	-
Automatic door opening at the end of the baking process	-	■	-	-
TECHNICAL DETAILS				
Rounded stainless steel (AISI 304) chamber for hygiene and easy of cleaning	■	■	■	■
Oven chamber lighting with halogen lamp	■	■	■	■
Light weight – heavy duty structure using innovative materials	■	■	■	■
Proximity door contact switch	■	■	■	■
Autodiagnosys system for problems or brake down	■	■	■	-
Safety temperature switch	■	■	■	■



OVENS PLANET®

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