



LINEMISS™
LINEMICRO™
BAKERLUX™
CHEFLUX™



Manual range

Excellence is served

There is no room for error in professional food service. Unox knows it and provides ovens and services that are designed to meet the most ambitious quality and business challenges.

It is an excellence you recognize at a glance. Made up of the same ingredients that your clients insist on: uncompromised quality, innovative and bold choices, proved and measurable efficiency and reliability.

Investing in innovation means seeing every day challenges in a whole new light: from giving value to every single gesture to the simplification of the entire production process.

For you, this means maximum performance, freedom, ease of use and savings. For Unox, inventive simplification.



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 appetising even after several hours.

DRY.Plus

Taste and texture. Maximised.

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. UNOX's 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.



Quiet. Reliable. Safe.

LINEMISS™, LINEMICRO™ and BAKERLUX™ ovens are designed to be the ideal support in the simplest bakery and pastry processes and to meet the browning requirements of frozen products and baked goods.

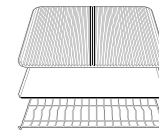
Efficient. Practical. Essential.

CHEFLUX™ ovens with analog control will appeal to foodservice professionals around the world who need a highly productive oven without anything superfluous. The perfect combination of maximum production capacity and minimum footprint.

Purpose-designed pans

Baking Essentials

Discover our trays on unox.com



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.

Item **TG410** 600 x 400
Item **TG310** 460 x 330

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.

Item **TG430** 600 x 400
Item **TG330** 460 x 330

FORO.BAGUETTE

Perforated aluminium tray - 5 channels.



Ideal for

Frozen baguettes;
Frozen midi-baguettes.

Advantages

Baguettes that are baked uniformly and separately;
Ideal for frozen products.

Item **TG445** 600 x 400

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.

Item **TG405** 600 x 400
Item **TG305** 460 x 330
Item **TG205** 342 x 342

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;

Item **TG440** 600 x 400
Item **TG335** 460 x 330

FAKIRO.GRILL

Non-stick aluminium pan. Two surfaces - flat and ribbed - for different cookings.



Ideal for

Grilled meat, fish or vegetables;
Pizza;
Focaccia.

Advantages

High-thickness aluminium pan with stone baked effect;
Flat surface to cook fresh bakery products;
Ribbed surface to grill different food.

Item **TG465** 600 x 400

BAKE.BLACK

Non-stick aluminium pan.



Ideal for

Croissant;
Danish pastries;
Pastry.

Advantages

Rapid heat exchange;
Baking paper not necessary;
Ultra low edge for maximum baking uniformity.

Item **TG460** 600 x 400

STEEL.BAKE

Stainless steel pan.



Ideal for

Sponge cake;
Cigarettes Russes.

Advantages

Steel tray with 90 °Corners for no waste;
Anti-buckling double edges.

Item **TG450** 600 x 400

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.

Item **GRP410** 600 x 400
Item **GRP310** 460 x 330

FORO.BAGUETTE BLACK

Non-stick perforated aluminium tray - 5 channels.



Ideal for

Fresh baguettes;
Fresh midi-baguettes.

Advantages

Baguettes that are baked uniformly and separately;
Ideal for fresh dough and for ultra-fast cleaning operations.

Item **TG435** 600 x 400

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.

Item **TG350** 460 x 330

FORO.SILICO

Perforated silicon aluminium pan.



Ideal for

Croissants;
Frozen bread;
Danish pastries and pastry.

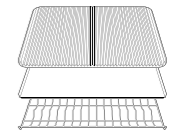
Advantages

High-temperature resistant silicon-coated aluminium pan;
Ideal for sugar coated products.

Item **TG415** 600 x 400

Cooking Essentials

Discover our trays on unox.com



SUPER.GRILL

Non-stick aluminium pan plus grill with QUICK.Load system.



Ideal for

Grilled meat;
Grilled fish;
Grilled vegetables.

Advantages

Perfect for full loads.
Grilling times up to 30% less than traditional grill.

Item TG970 GN 1/1

GRILL

Non-stick alluminum grilling pan. Does not require to be preheated before use.



Ideal for

Grilled fish;
Grilled vegetables.

Advantages

Does not require to be preheated into the oven to achieve outstanding squared marks on food; Perfect for full loads.

Item TG885 GN 1/1

BLACK.40

40 mm deep, non-stick aluminium pan.



Ideal for

Braising;
Roasting;
Steaming rice.

Advantages

Waste-free braising, roasting and rice steaming; The tray is coated with high-resistance, non-stick material for easy food removal and cleaning.

Item TG900 GN 1/1

BLACK.20

20mm non-stick stainless steel pan.



Ideal for

Braising;
Roasting;
Steaming rice.

Advantages

Waste-free braising, roasting and rice steaming; The tray is coated with high-resistance, nonstick material for easy food removal and cleaning.

Item TG895 GN 1/1

FAKIRO.GRILL

Non-stick aluminium pan. Two cooking surfaces: ribbed for grilling, flat for different types of cooking.



Ideal for

Grilled meat and fish;
Grilled vegetables;
Pizza and Focaccia.

Advantages

Grilling times up to 30% less than traditional grilling equipment or fry tops; Grilling different types of food at the same time.

Item TG870 GN 1/1

POLLO.GRILL

Stainless steel grid with fat-collection tray.



Ideal for

Spatchcock or Split chicken;
Roast meats;
Roast fish.

Advantages

Fat collection tray that keeps the oven clean; Works best in combination with SMIItemDRAIN fat collection kit.

Item GRP840 GN 1/1

BLACK.FRY

Non-stick stainless steel frying pan.



Ideal for

Pre-fried frozen food,
French fries.

Advantages

Perforated bottom and sides; Ribbed bottom to improve air circulation and uniformity on french fries.

Item GRP816 GN 1/1

CLEAN.FRY

Non-stick frying grid with fat collection tray.



Ideal for

Frozen pre-fried foods.

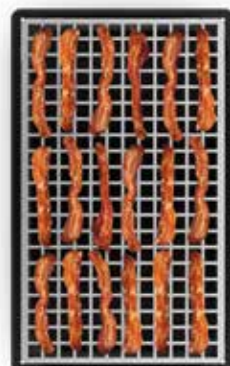
Advantages

Frying pan with non-stick coated fat-collection pan for easy food removal and cleaning.

Item GRP820 GN 1/1

BACON.40

Stainless steel grid with fat-collection pan.



Ideal for

Bacon;
Roast meat;
Spatchcock or Split chicken.

Advantages

Up to 18 crispy bacon slices in less than 5 mins; The fat collection tray is coated with non-stick material for easy cleaning.

Item TG945 GN 1/1

POLLO.BLACK

8 chicken non-stick stainless steel grid.



Ideal for

Whole chickens and birds.

Advantages

Non-stick coating to facilitate bird removal; Works best in combination with SMIItemDRAIN fat collection kit.

Item GRP825 GN 1/1

POTATO.FRY

French fries frying pan.



Ideal for

French fries

Advantages

Perforated bottom and sides; Ribbed bottom to improve air circulation on french fries.

Item GRP817 GN 1/1

PAN.FRY

Non-stick stainless steel frying pan.



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.

Item TG905 GN 1/1

Purpose-designed pans

Cooking Essentials

EGGS 6 x 2

Non-stick alluminum pan for 6 double-egg portions.



Ideal for

Fried eggs;
Sunny side up eggs;
Omelette.

Advantages

Huge quantities of eggs
cooked in less than
4 minutes;
Easy to clean
and made to last.

Item TG935 GN 1/1

EGGS 8 x 1

8 single-eggs non-stick alluminum pan.



Ideal for

Fried eggs;
Sunny side up eggs
and omelette;
Poached egg.

Advantages

Huge quantities of fried
or poached eggs in
less than 4 minutes;
Easy to clean and
made to last.

Item TG936 GN 1/1

STEAM

Stainless steel steaming pan.



Ideal for

Steaming;
Sous-Vide Cooking.

Advantages

Perforated bottom and
sides to improve steam
circulation on food.

Item GRP815 GN 1/1

FORO.STEEL20

Perforated stainless steel pan.



Ideal for

Steaming;
Sous-Vide Cooking.

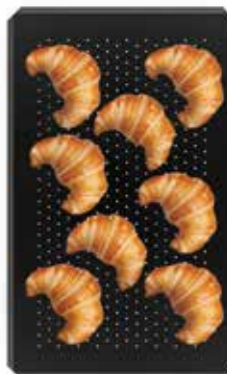
Advantages

Perforated bottom
to improve steam
circulation on food.

Item TG810 GN 1/1

FORO.BLACK

Non-stick perforated alluminum tray.



Ideal for

Croissant;
Frozen bread,
Pastry.

Advantages

Non-stick coating;
Ultra-low sides to
improve air circulation
on each piece.

Item TG890 GN 1/1

FORO.SILICO

Silicon-coated perforated alluminum pan.



Ideal for

Croissant;
Frozen bread;
Pastry.

Advantages

Perforated silicon-coated
alluminum pan;
High-temperature
resistant;
Ideal to be used with
sugar coated pastries.

Item TG975 GN 1/1

Ovens with humidity control

600x400



ROSSELLA

ROSSELLA

ELENA

model	XFT193	XFT197	XFT183
capacity	4 600X400	4 600X400	3 600X400
pitch	75 mm	75 mm	75 mm
frequency	50/60 Hz	50/60 Hz	50/60 Hz
voltage	380-415V 3N~ 220-240V 3~ 220-240V 1~	380-415V 3N~ 220-240V 1N~ 220-240V 3~	220-240V 1~
power	6,5 kW	6,5 kW	3,3 kW
dimensions w x d x h (mm)	800 x 774 x 509	800 x 774 x 509	800 x 774 x 429
weight	49 kg	49 kg	40 kg

460x330



ARIANNA

STEFANIA

model	XFT133	XFT113
capacity	4 460x330	3 460x330
pitch	75 mm	75 mm
frequency	50/60 Hz	50/60 Hz
voltage	220-240V 1N~	220-240V 1~
power	3 kW	3 kW
dimensions w x d x h (mm)	600x655x509	600x655x429
weight	31 kg	25 kg

Ovens with humidity control

600x400



Domenica

Domenica

model	XF043	XF033
capacity	4 600X400	3 600X400
pitch	75 mm	90 mm
frequency	50/60 Hz	50/60 Hz
voltage	380-415V 3N~ 220-240V 3~ 220-240V 1~	220-240V 1~
power	3,2 kW / 5,3	3,2 kW
dimensions w x d x h (mm)	800 x 706 x 472	800 x 706 x 472
weight	44 kg	44 kg

460x330



Anna

Lisa

model	XF023	XF013
capacity	4 460x330	3 460x330
pitch	75 mm	70 mm
frequency	50/60 Hz	50/60 Hz
voltage	220-240V 1~	220-240V 1~
power	3 kW	2,7 kW
dimensions w x d x h (mm)	600 x 587 x 472	600 x 587 x 402
weight	20 kg	20 kg

342x342



Roberta

model	XF003
capacity	3 342X342
pitch	70 mm
frequency	50/60 Hz
voltage	220-240V 1~
power	2,7 kW
dimensions w x d x h (mm)	480 x 523 x 402
weight	16 kg