



LINEMISS™, LINEMICRO™ & BAKERLUX™



ENGLISH

In order to respect the environment we have decided to digitalise our catalogues and replace them with this leaflet. With this choice we have **reduced** paper consumption **by up to 95%**. You can download the complete catalogue in digital version by scanning the QR code shown here. Need more information? Visit our website and chat with us!



L12726A0



Manual convection ovens

Essentiality and ease of use combined with perfectly uniform cooking results make the LINEMISS™, LINEMICRO™ and BAKERLUX™ ovens the perfect solution to build your business day after day.

These compact manual convection ovens are available in three versions to meet the specific needs of bars, coffee shops, service stations and small bakeries.



LINEMICRO™
Bars with
open counters

LINEMISS™
Coffee shop
with open counters

BAKERLUX™
High-production
bakeries

Concrete Performance

Unox intelligent technologies are developed to maximise the results of your work and to guarantee perfect cooking results.



24
rosetta
bread
16 minutes



4
sheet
pan pizzas
22 minutes



35
shortbread
biscuits
16 minutes



48
stuffed
danishes
20 minutes

The data refers to a full load of 4 600x400 trays.

Looking for more performance?
Discover BAKERLUX **SHOP.Pro™**
on unox.com



Essential for your daily work



**Frozen
bakery**
BAKERLUX™
LINEMISS™
LINEMICRO™



**Frozen
pastry**
BAKERLUX™
LINEMISS™
LINEMICRO™



**Fresh
bakery**
BAKERLUX™
LINEMISS™



**Fresh
pastry**
BAKERLUX™
LINEMISS™



LINEMICRO™

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



LINEMISS™

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



BAKERLUX™

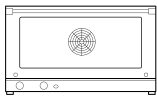
BAKERLUX™ convection ovens with humidity are aimed at professionals who require a highly productive bakery and pastry oven that combines efficiency and simplicity.

Find out more details on unox.com

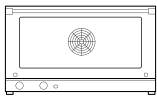


Elettric

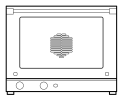
Capacity
Power
Dimensions
(l x p x h)



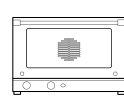
4 600x400
5,3 kW
800x706x472 mm



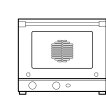
3 600x400
3,2 kW
800x587x472 mm



4 460x330
3 kW
600x587x472 mm



3 460x330
2,7 kW
600x587x402 mm



3 342x242
2,7 kW
480x523x402 mm

Essential

Concrete performance, without anything superfluous.

Practical

Ideal as a counter solution.

Simple

Ease of use, direct control with knobs.



AIR.Plus
Cooking uniformity without compromises.



DRY.Plus
Perfectly uniform rapid cooking processes.



Baking Essentials
Easy-to-clean original accessories.

Effective

Get the desired result.

Compact

High productivity in less than one square metre.

Simple

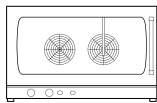
Ease of use, direct control with knobs.

Find out more details on unox.com

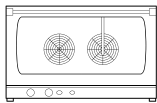


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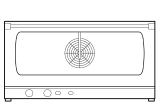
Capacity
Power
Dimensions
(l x p x h)



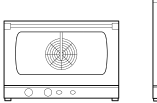
4 600x400
6,5 kW
800x774x509 mm



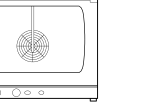
4 600x400
6,5 kW
800x774x509 mm



3 600x400
3,3 kW
800x774x429 mm



4 460x330
3 kW
600x655x509 mm



3 460x330
3 kW
600x655x429 mm

Find out more details on unox.com

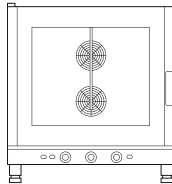


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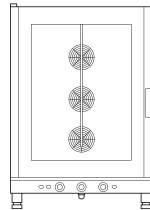


Gas

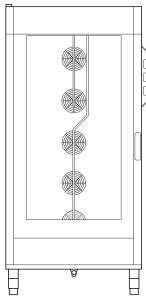
Capacity
Power
Dimensions
(l x p x h)



6 600x400
10,5 kW
860x882x930 mm



10 600x400
15,8 kW
860x882x1250 mm



16 600x400
29,7 kW
866x997x1863 mm

Reliable

Simple technology, concrete performance.

Efficient

High volumes for large productions.

Simple

Ease of use, direct control with knobs.



AIR.Plus
Cooking uniformity without compromises.



DRY.Plus
Perfectly uniform rapid cooking processes.



Baking Essentials
Easy-to-clean original accessories.