



LINEMISS

DYNAMIC | MATIC | CLASSIC | MANUAL



CHALLENGE YOURSELF EVERY DAY. THE FIRST INGREDIENT FOR SUCCESS.

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.





ADVANCED TECHNOLOGY FOR BAKING PERFECTION.

Baking perfection. Every time.

LINEMISS™ is the ideal solution for bakeries and pastry shops to achieve the same excellent results as with a large oven, but in a practical compact format. Simplicity and perfection are the key concepts of this oven line.

High quality and simple design make it original and suitable for all baking needs. Four possible control panel configurations are available to choose from to meet your needs.

CONTROL PANEL COMPARISON	PRE-HEATING	3 BAKING STEPS	TIME	TEMPERATURE	HUMIDITY	QUICK ACCESS TO 6 FAVORITE PROGRAMS	99 BAKING PROGRAMS	ADDITIONAL EQUIPMENT CONTROL	AUTOMATIC OPENING DOOR
<i>Dynamic</i>	■	■	■	■	■	■	■	■	—
<i>Matic</i>	■	■	■	■	■	■	■	■	■
<i>Classic</i>	■	■	■	■	—	■	■	—	—
<i>Manual</i>	—	—	■	■	■	—	—	—	—

Quality, performance, innovation.
Unox technologies for LINEMISS™.



AIR.Plus

Uniform baking.
Without compromise.

UNOX's AIR.Plus technology guarantees the perfect distribution of air and heat inside the baking chamber, giving perfect uniform baking results in all areas of each pan and in all pans.

At the end of the baking process, thanks to the AIR.Plus technology, the baked products have a uniform external color and their consistency remains intact for 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 cooking 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 cooking chamber from 90°C up to 260°C, getting optimum results from each product.

Baking Essentials

Innovative and functional.
Essential for your daily production.

The innovative Baking Essentials pan and grid collection allows all methods of baking to be carried out, that normally would only be possible with the use of additional professional equipment such as traditional pizza ovens or static pastry ovens.

There is a Baking Essential solution for every type of baking: from puff pastry to sponge cake, from biscuits to cupcakes, from croissants to pizzas and leavened products.

LINEMISS™ ELECTRIC OVENS.
600x400 & 460x330

	600x400				460x330		
							
<i>Dynamic</i> Capacity Pitch Frequency Voltage Electrical power Dimensions (WxDxH mm) Weight Humidity	ROSSELLA XFT 195 4 600x400 75 mm 50 / 60 Hz 230 V ~ 1N / 400 V ~ 3N 6,5 kW 800x774x509 49 kg YES		ELENA XFT 188 (<i>Power Dynamic</i>) 3 600x400 75 mm 50 / 60 Hz 230 V ~ 1N / 400 V ~ 3N 4,7 kW 800x774x429 40 kg YES		ARIANNA XFT 135 4 460x330 75 mm 50 / 60 Hz 230 V ~ 1N 3 kW 600x655x509 31 kg YES		STEFANIA XFT 115 3 460x330 75 mm 50 / 60 Hz 230 V ~ 1N 3 kW 600x655x429 25 kg YES
	<i>Matic</i> Capacity Pitch Frequency Voltage Electrical power Dimensions (WxDxH mm) Weight Humidity						
	ROSSELLA XFT 199 4 600x400 75 mm 50 / 60 Hz 230 V ~ 1N / 400 V ~ 3N 6,5 kW 800x774x509 49 kg YES						
							STEFANIA XFT 119 3 460x330 75 mm 50 / 60 Hz 230 V ~ 1N 3 kW 600x655x429 25 kg YES
<i>Classic</i> Capacity Pitch Frequency Voltage Electrical power Dimensions (WxDxH mm) Weight Humidity	ROSSELLA XFT 190 4 600x400 75 mm 50 / 60 Hz 230 V ~ 1N / 400 V ~ 3N 6,5 kW 800x774x509 49 kg NO		ELENA XFT 180 3 600x400 75 mm 50 / 60 Hz 230 V ~ 1N 3,3 kW 800x774x429 40 kg NO		ARIANNA XFT 130 4 460x330 75 mm 50 / 60 Hz 230 V ~ 1N 3 kW 600x655x509 31 kg NO		STEFANIA XFT 110 3 460x330 75 mm 50 / 60 Hz 230 V ~ 1N 3 kW 600x655x429 25 kg NO
<i>Manual Humidity</i> Capacity Pitch Frequency Voltage Electrical power Dimensions (WxDxH mm) Weight Humidity	ROSSELLA XFT 193 4 600x400 75 mm 50 / 60 Hz 230 V ~ 1N / 400 V ~ 3N 6,5 kW 800x774x509 49 kg YES		ROSSELLA (<i>Manual Matic</i>) XFT 197 4 600x400 75 mm 50 / 60 Hz 230 V ~ 1N / 400 V ~ 3N 6,5 kW 800x774x509 49 kg YES		ARIANNA XFT 133 4 460x330 75 mm 50 / 60 Hz 230 V ~ 1N 3 kW 600x655x509 31 kg YES		STEFANIA XFT 113 3 460x330 75 mm 50 / 60 Hz 230 V ~ 1N 3 kW 600x655x429 25 kg YES

Note:	Door opening from left to right: XFT199L (<i>Matic</i>)									
FEATURES	■ Standard □ Optional — Not available									
						<i>Dynamic</i>	<i>Matic</i>	<i>Manual Matic</i>	<i>Classic</i>	<i>Manual Humidity</i>
BAKING MODES										
Convection baking 30 °C - 260 °C						■	■	■	■	■
Mixed humidity and convection baking 90 °C - 260 °C						■	■	■	—	■
AIR DISTRIBUTION IN THE BAKING CHAMBER										
AIR.Plus technology: fans with reversing gear on models 600x400						■	■	■	■	■
AIR.Plus technology: fans with reversing gear on models 460x330						■	■	—	■	—
CLIMA MANAGEMENT IN THE BAKING CHAMBER										
DRY.Plus technology: quick extraction of the humidity from the baking chamber						■	■	■	■	■
STEAM.Plus technology: humidity injection that can be set from the control panel with 20% increment						■	■	—	—	—
STEAM.Plus technology: manual humidity injection						—	—	■	—	■
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										
Aluminium flat pans (for models 460x330)						■	■	—	■	■
AUXILIARY FUNCTIONS										
99 baking programs memory, each one made up of 3 baking steps + pre-heating						■	■	—	■	—
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)						■	■	■	■	■

Note:	Door opening from left to right: XFT119L (<i>Matic</i>)									
						<i>Dynamic</i>	<i>Matic</i>	<i>Manual Matic</i>	<i>Classic</i>	<i>Manual Humidity</i>
Visualisation of the residual baking time						■	■	■	■	■
Continuous functioning «INF»						■	■	■	■	■
Visualisation of the set and real temperature values in the oven chamber						■	■	—	■	—
Temperature unit that can be set in °C or °F						■	■	—	■	—
DOOR OPENING										
Manual door opening from top to bottom						■	—	—	■	■
Flag opening door from right to left						—	■	—	—	—
Right-to-left door opening with magnetic lock						—	—	■	—	—
Automatic door opening at the end of the baking process						—	■	—	—	—
TECHNICAL DETAILS										
Rounded stainless steel 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 on models 600x400						■	■	■	■	■
Proximity door contact switch on models 460x330						■	■	—	■	—
Autodiagnosis system for problems or brake down						■	■	—	■	—
Safety temperature switch						■	■	■	■	■

UNOX accessories.

The team makes the difference in the kitchen.

Developed for food service professionals, the Unox accessories increase and optimize the functionality of your kitchen, making it a well-equipped and versatile working environment.



Baking Essentials

The Baking Essentials pans and grids enrich your oven with new functions, allowing you to reduce costs and save space in the kitchen.

With these accessories, your LINEMISS™ can bake anything, from puff pastry to macaroons, from biscuits to choux pastry, from croissants to pizzas and leavened products.



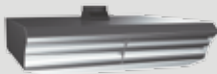
Prover

From ancient tradition to the master bakers of today, the proving process is a fundamental part of the preparation of bread, pizza, croissants and many other baked products. The LINEMISS™ provers are equipped with a precise humidity sensor that allows the desired percentage of moisture in the proving chamber to be set and automatically maintained in order to get the very best results.



Open stand

Produced according to the applicable hygiene standards, the open stand is the perfect support to guarantee stability of the UNOX ovens.



Hoods

The hoods with steam condensers allow the suction of steam when the door is opened, making the chef's work safer and easier.

Thanks to the cooling of the steam coming from the chimneys – with the temperature of the water controlled by sensors – the air can be released without having to install secondary hoods.



UNOX.Pure

For particularly hard or dirty water Unox suggests UNOX.Pure.

The UNOX.Pure filtering system improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.



Installation kits

A range of oven installation kits are available for your Unox oven. For example, the first installation kit which includes water drain fittings and U-trap, and the stacking kit which allows you to stack Unox ovens and accessories on top of each other. Using these accessories allows you have a flawless installation.





INVENTIVE SIMPLIFICATION



INTERNATIONAL

UNOX S.p.A.

Via Majorana 22 / 35010 Cadoneghe (PD) Italy

Tel +39 049 8657511 / Fax +39 049 8657555

info@unox.com

EUROPE

ITALY

UNOX S.p.A.

E-mail: info@unox.it

Tel.: +39 049 86 57 513

CZECH REPUBLIC

UNOX DISTRIBUTION s.r.o.

E-mail: info.cz@unox.com

Tel.: +420 241 940 000

GERMANY

DUEX HANDELS GMBH

E-mail: info@unox-oefen.de

Tel.: +49 2951 98760

RUSSIAN COUNTRIES

UNOX RUSSIAN COUNTRIES

E-mail: info.ru@unox.com

Tel.: +7 985 33 77 597

+7 915 397 48 38

FRANCE

UNOX FRANCE s.a.s.

E-mail: info@unox.fr

Tel.: +33 4 78 17 35 39

TURKEY

UNOX TURKEY

E-mail: info.tr@unox.com

Tel.: +90 530 176 62 03

UNITED KINGDOM

UNOX UK Ltd

E-mail: info@unoxuk.com

Tel.: +44 1252 851 522

PORTUGAL

UNOX PORTUGAL

E-mail: info.pt@unox.com

Tel.: +351 918 228 787

SPAIN

UNOX PROFESIONAL ESPAÑA S.L.

E-mail: info.es@unox.com

Tel.: +34 900 82 89 43

SCANDINAVIAN COUNTRIES

UNOX SCANDINAVIAN COUNTRIES

E-mail: info.se@unox.com

Tel.: +46 (0)768 716 422

AMERICA

U.S.A. & CANADA

UNOX INC.

E-mail: infousa@unox.com

Tel.: +1 800 489 8669

MEXICO

UNOX MEXICO

E-mail: info.mx@unox.com

Tel.: +52 1555 4314 180

ASIA

ASIA PACIFIC COUNTRIES

UNOX (ASIA) SDN. BHD

E-mail: info.asia@unox.com

Tel.: +603-58797700

REPUBLIC OF SOUTH KOREA

UNOX SOUTH KOREA

E-mail: info.asia@unox.com

Tel.: +82 10 4354 2856

PHILIPPINES

UNOX PHILIPPINES

E-mail: info.asia@unox.com

Tel.: +63 998 541 3990

U.A.E.

UNOX MIDDLE EAST DMCC

E-mail: info.uae@unox.com

Tel.: +971 55 426 3167

AFRICA

SOUTH AFRICA

UNOX SOUTH AFRICA

E-mail: info.sa@unox.com

Tel.: +27 845 05 52 35

OCEANIA

AUSTRALIA

UNOX AUSTRALIA PTY LTD.

E-mail: info@unoxaustralia.com.au

Tel.: +61 3 9876 0803

Printed: 04-2015
All images used are for illustrative purposes only.
All data indicated in this catalogue is subject to change and may be updated without notice.

www.unox.com

