

LineMiss™





Baking perfection. Every time.



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AIR.Plus

Uniform baking without compromise.

Air is the medium for heat transmission and is therefore the means used to bake products. The performance of air flow is fundamental to obtain baking uniformity in all 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.

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 process, thanks to the **AIR.Plus** technology, the baked products have a uniform external color and their consistency remains 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.

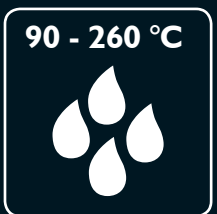
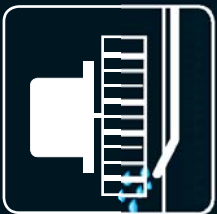
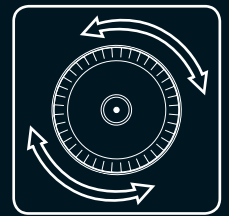
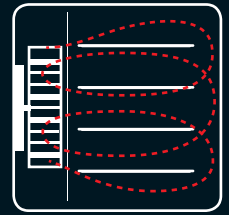
STEAM.Plus

Humidity. Whenever you need it.

The use of humidity is increasingly widespread in the bakery and pastry processes. The humidity introduced in the chamber during the first few minutes of the baking process of leavened products promotes the internal structure development and the goldening of the external surface of the product.

The **STEAM.Plus** technology allows the creation of instant humidity inside the oven chamber from a temperature as low as 90°C up to a high temperature of 260 °C.

In the **LineMiss™ Dynamic** ovens the release of humidity can be set with the baking program. 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 leavened products can compromise the achievement of the desired result.

DRY.Plus technology allows rapid extraction of humidity from the baking chamber, both the humidity released by the food and any possible humidity generated by **STEAM.Plus** technology in a previous baking step.

DRY.Plus technology ensures an optimal texture of the baked products: dry and well structured inside with a crisp and crumbly external surface.

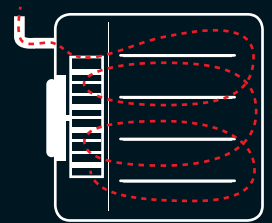
Baking Essentials

Innovative and functional. Essential for your daily production.

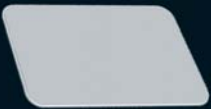
As part of the **UNOX** research applied to the baking process particular attention has also been paid to the accessories and equipment needed to increase the versatility of the oven for everyday use.

There is a **Baking Essentials** solution for each type of product: from puff pastry to sponge cake, from biscuits to cupcakes, from croissants to pizzas and leavened products.

The innovative **Baking Essentials** allow the operator to deal with all types of baking, which otherwise would only be possible with the use of additional professional equipment, for example traditional pizza ovens or static pastry ovens.



FAKIRO™



Black.Bake



Baguette



PATENTED

Black.Baguette



TouchControl

Freedom of choice.

The **LineMiss™** line of ovens consists of 5 models: *Dynamic*, *Matic*, *Manual Matic*, *Classic* and *Manual Humidity*. Each model is characterized by a custom control panel and designed for quick and easy use. The **TouchControl** panels of the *Dynamic*, *Matic* and *Classic* ovens allow the operator to easily access six favourite programs previously stored. Choosing the **LineMiss™ Dynamic** and *Matic* models the operator will control oven and prover with only one panel. In addition, the **LineMiss™ Matic** ovens automatically open the door once the baking program set by the operator has finished.

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>	–	–	■	■	■	–	–	–	–

MAXI.Link

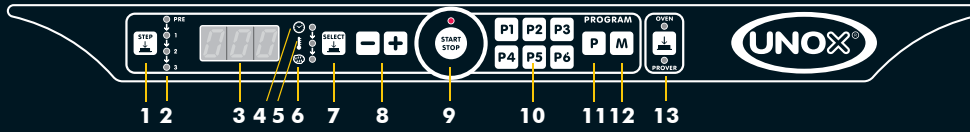
Simplicity and efficiency.

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

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

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

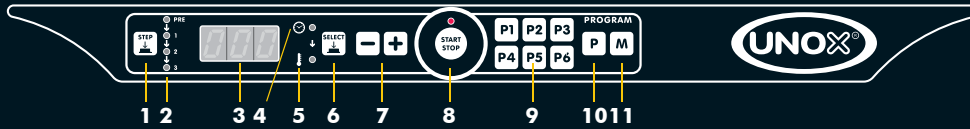
Dynamic control panel layout



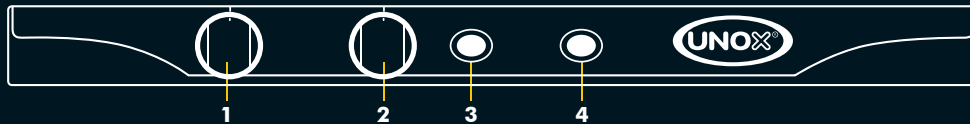
Matic control panel layout



Classic control panel layout



Manual 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 (**STEAM.Plus**)
- 7 - Time, temperature, humidity select key
- 8 - Baking parameters increase / decrease key
- 9 - START/STOP baking cycle
- 10 - Quick access to 6 favorite programs
- 11 - Program menu recall key
- 12 - Program memorization key
- 13 - Key to select oven, prover

- 14 - Automatic opening door

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- 3 - Display to visualize the baking parameters
- 4 - Baking time LED
- 5 - Baking temperature LED
- 6 - Time/ temperature select key
- 7 - Baking parameters increase / decrease key
- 8 - START/STOP baking cycle
- 9 - Quick access to 6 favorite programs
- 10 - Program menu recall key
- 11 - Program memorization key

- 1 - Setting baking time
- 2 - Temperature control
- 3 - LED to switch on the oven
- 4 - Button-activated humidity (**STEAM.Plus**)



6 460x330

7 460x330

7 460x330

8 600x400

7 600x400

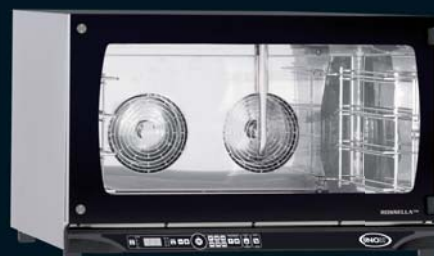
7 600x400

600x400 electric ovens



ROSSELLA

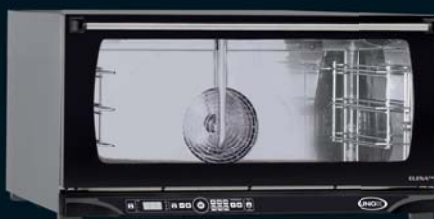
Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions WxDxH (mm)
Weight
Humidity



ROSSELLA

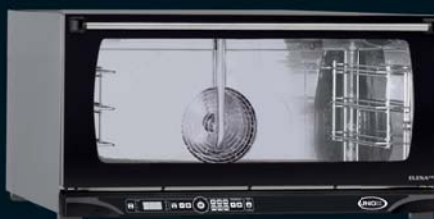
Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions WxDxH (mm)
Weight
Humidity

XFT199L/ XFT197L: Left-to-right door opening.



ELENA

Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions WxDxH (mm)
Weight
Humidity



ELENA

Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions WxDxH (mm)
Weight
Humidity

Complementary equipment & Accessories

XFT 195 (<i>Dynamic</i>)	XFT 190 (<i>Classic</i>)	XFT 193 (<i>Manual H-</i>)
4 600x400	4 600x400	4 600x400
75 mm	75 mm	75 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
230 V~ 1N / 400 V ~ 3N	230 V~ 1N / 400 V ~ 3N	230 V~ 1N / 400 V ~ 3N
6,5 kW	6,5 kW	6,5 kW
800x774x509	800x774x509	800x774x509
49 kg	49 kg	49 kg
YES	NO	YES

XFT 199 (<i>Matic</i>)	XFT 197 (<i>Manual Matic</i>)
4 600x400	4 600x400
75 mm	75 mm
50 / 60 Hz	50 / 60 Hz
230 V~ 1N / 400 V ~ 3N	230 V~ 1N / 400 V ~ 3N
6,5 kW	6,5 kW
800x774x509	800x774x509
49 kg	49 kg
YES	YES

XFT 188 (*Power Dynamic*)

3 600x400
75 mm
50 / 60 Hz
230 V~ 1N / 400 V ~ 3N
4,7 kW
800x774x429
40 kg
YES

XFT 185 (<i>Dynamic</i>)	XFT 180 (<i>Classic</i>)	XFT 183 (<i>Manual H-</i>)
3 600x400	3 600x400	3 600x400
75 mm	75 mm	75 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
230 V~ 1N	230 V~ 1N	230 V~ 1N
3,3 kW	3,3 kW	3,3 kW
800x774x429	800x774x429	800x774x429
40 kg	40 kg	40 kg
YES	NO	YES



Prover

Digitally controlled only by *Dynamic* and *Matic* ovens
For models: XFT199/ XFT195/ XFT185/ XFT188
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.: XLT 195



Prover 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.: XLT 193



Hood with steam condenser

Digitally controlled only by *Dynamic* and *Matic* ovens
For models: XFT199/ XFT195/ XFT185/ XFT188
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



UNOX.Pure

The XC215 filtering system improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.
For models: XFT199/ XFT197/ XFT195/ XFT193/ XFT188/ XFT185/ XFT183
RC1030A2 (3/4-JG8 JOIN) is required to connect the XC215 with the oven.
Art.: XC 215



Steam condenser

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 600x400 models
Art.: XC 646



High open stand

Capacity: 8 600x400 - Pitch: 70 mm
Dimensions: 798x599x782 WxDxH mm
Weight: 13 Kg
Art.: XR 190



Wheels kit with safety chains

For models: XLT195/ XLT193/ XRI90
4 wheels complete kit:
2 wheels with brake - 2 wheels without brake
Art.: XR 623



Pump kit

For models: XFT199/ XFT197/ XFT195/ XFT193/ XFT185/ XFT188/ XFT183
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: XFT199/ XFT197/ XFT195/ XFT193/ XFT185/ XFT188/ XFT183
Art.: XC 655



Kit for water connection of multiple ovens

For models: XFT199/ XFT197/ XFT195/ XFT193/ XFT185/ XFT188/ XFT183
Dimension: 3 m
Art.: XC 615



Kit for trays 660x460

For models: XFT199/ XFT197/ XFT195/ XFT190/ XFT193
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

1 plate for each fan. The kit contains 1 plate.
Art.: XC 606



Buzzer kit

For models: XFT199/ XFT195/ XFT190/ XFT185/ XFT188/ XFT180
Increases the buzzer warning produced by the oven to inform you about the end of baking.
Art.: XC 706

460x330 electric ovens



ARIANNA

Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions WxDxH (mm)
Weight
Humidity



STEFANIA

Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions WxDxH (mm)
Weight
Humidity



STEFANIA

Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions WxDxH (mm)
Weight
Humidity

XFT119L (*Matic*): Left-to-right door opening.

Complementary equipment & Accessories

XFT 135 (<i>Dynamic</i>)	XFT 130 (<i>Classic</i>)	XFT 133 (<i>Manual H</i>)
4 460x330	4 460x330	4 460x330
75 mm	75 mm	75 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
230 V~ 1N	230 V~ 1N	230 V~ 1N
3 kW	3 kW	3 kW
600x655x509	600x655x509	600x655x509
31 kg	31 kg	31 kg
YES	NO	YES

XFT 115 (<i>Dynamic</i>)	XFT 110 (<i>Classic</i>)	XFT 113 (<i>Manual H</i>)
3 460x330	3 460x330	3 460x330
75 mm	75 mm	75 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
230 V~ 1N	230 V~ 1N	230 V~ 1N
3 kW	3 kW	3 kW
600x655x429	600x655x429	600x655x429
25 kg	25 kg	25 kg
YES	NO	YES

XFT 119 (*Matic*)

3 460x330
75 mm
50 / 60 Hz
230 V~ 1N
3 kW
600x655x429
25 kg
YES



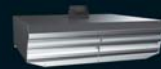
Prover

Digitally controlled only by *Dynamic* and *Matic* ovens
For models: XFT135/ XFT119/ XFT115
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.: XLT 135



Prover 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.: XLT 133



Hood with steam condenser

Digitally controlled only by *Dynamic* and *Matic* ovens
For models: XFT135/ XFT119/ XFT115
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



UNOX.Pure

The XC215 filtering system improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.
For models: XFT135/ XFT133/ XFT119/ XFT115/ XFT113
RC1030A2 (3/4-JG8 JOIN) is required to connect the XC215 with the oven.
Art.: XC 215



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 460x330 models
Art.: XC 651



High open stand

Capacity: 8 460x330 - Pitch: 70 mm
Dimensions: 598x518x782 WxDxH mm
Weight: 12 kg
Art.: XR 130



Wheels kit with safety chains

For models: XLT135/ XLT133/ XRI30
4 wheels complete kit:
2 wheels with brake - 2 wheels without brake.
Art.: XR 623



Water electrovalve kit

To connect the oven to the water supply
For models: XFT135/ XFT133/ XFT115/ XFT113/ XFT119
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W
Art.: XC 660



Water tank for ovens with pump

For models: XFT135/ XFT133/ XFT115/ XFT113/ XFT119
Art.: XC 655



Kit for water connection of multiple ovens

For models: XFT135/ XFT133/ XFT115/ XFT113/ XFT119
Dimensions: 3 m
Art.: XC 615



Kit to adapt lateral support

For models: XFT135/ XFT130/ XFT133
From 460x330 to GN 2/3
Art.: XC 620



Air reduction kit

1 plate for each fan. The kit contains 1 plate.
Art.: XC 606



Buzzer kit

For models: XFT135/ XFT130/ XFT119/ XFT115/ XFT110
Increases the buzzer warning produced by the oven to inform you about the end of baking.
Art.: XC 706

Technical details

AIR.Plus
Auto-reversing motors
High speed fans

STEAM.Plus
Instant humidity from 90 °C

Lighting with a long life halogen lamp

IP-X3

Baking chamber
Built in stainless steel with rounded corners
Easy extraction of the lateral grid supports

Advanced long-lasting gasket technology

Hinges, designed and tested for more than 100.000 openings, always perfectly balanced

Protek.SAFE™
Cool touch oven door
Cool external surfaces
Improved energy efficiency

Simple and safe handling

TouchControl

Manual

Dynamic Control

Matic Control

Classic Control

Manual Control



Dynamic control panel features:

- > 3 baking steps, each one with time, cavity temperature and humidity (**STEAM.Plus**) that can be set
- > Up to 99 baking programs stored to memory for easy reselection
- > All baking programs divided into 3 baking stages for optimum results
- > Quick access to 6 favourite programs
- > The **Dynamic** control panel manage provers and hood steam condenser

Matic control panel features:

- > 3 baking steps, each one with time, cavity temperature and humidity (**STEAM.Plus**) that can be set
- > Up to 99 baking programs stored to memory for easy reselection
- > All baking programs divided into 3 baking stages for optimum results
- > Quick access to 6 favourite programs
- > The **Matic** control panel manage provers and hood steam condenser
- > Automatic door opening at the end of the baking process.

Classic control panel features:

- > 3 baking steps, each one with time and cavity temperature control
- > Up to 99 baking programs stored to memory for easy reselection
- > All baking programs divided into 3 baking stages for optimum results
- > Quick access to 6 favourite programs

Manual control panel features:

- > Knobs to set time and cavity temperature
- > Button-activated humidity (**STEAM.Plus**)

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)	■	■	■	■	■
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	■	■	■	■	■

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