



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

Dynamic

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 (Power Dynamic)
3 600x400
75 mm
50 / 60 Hz
230 V - 1N / 400 V - 3N
4,7 kW
800x774x429
40 kg
YES

ELENA

XFT 185
3 600x400
75 mm
50 / 60 Hz
230 V - 1N
3,3 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

Matic

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

Classic

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

Manual Humidity

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 (Manual Matic)

XFT 197
4 600x400
75 mm
50 / 60 Hz
230 V - 1N / 400 V - 3N
6,5 kW
800x774x509
49 kg
YES

ELENA

XFT 183
3 600x400
75 mm
50 / 60 Hz
230 V - 1N
3,3 kW
800x774x429
40 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 (Matic)

FEATURES

■ Standard □ Optional - Not available

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)

Dynamic
Matic
Manual Matic
Classic
Manual Humidity

Convection baking 30 °C - 260 °C	■	■	■	■	■
Mixed humidity and convection baking 90 °C - 260 °C	■	■	■	-	■
AIR.Plus technology: fans with reversing gear on models 600x400	■	■	■	■	■
AIR.Plus technology: fans with reversing gear on models 460x330	■	■	-	■	-
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)	■	■	■	-	■
Aluminium flat pans (for models 460x330)	■	■	-	■	■
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 (Matic)

Dynamic
Matic
Manual Matic
Classic
Manual Humidity

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	■	■	■	■	■
Chamber lighting through external LED lights	■	■	■	■	■
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.



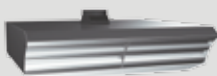
Prover

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



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