Unox Bakerlux SHOP Pro Rossella Touch 4 Grid Convection Oven XEFT-04EU-ETDV. 6.9kW

Drop Down Door

Code : XEFT-04EU-ETDV

View Product



Designed to optimise the entire cooking process, the XEFT-04EU-ETDV Unox Bakerlux Shop Pro Convection Oven gives you the tools you need to create the very best tasting baked products.

Compact and powerful, the Unox features an intuitive touch screen control panel that makes baking up to four trays of frozen baked foods fast and easy.

Size			
Unit	Height	Width	Depth
Mm	952	800	811
Cm	95.2	80	81.1
Inches (approx)	37	31	31

42% OFF Sale

£3,050.00

£1,753.99 / exc vat

£2,104.79 / inc vat

Select Shipping Method

- 3-5 Working Days Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.
 - Material Stainless Steel
 - Temperature Range 50°C to 260°C
 - Voltage 380-415V/220-240V
 - Up to 99 programmes with advance touch screen controls
 - Easy-clean stainless steel design
 - Twin fan convection cooking
 - Hardwired requires a permanent electricity connection
 - Precise humidity injection function. Requires plumbing to a mains water supply
 - Up to 9 baking steps for each program
 - Internet connected ovens benefit from Unox data driven cooking technology
 - Power Type : 640
 - Power Supply : 612
 - Material : Stainless Steel
 - Capacity : 10x 600X400mm

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