

Unox Bakerlux SHOP Pro Arianna LED 4 Grid Convection Oven XEFT-04HS-ELDV-GB. 2.9kW

2.9kW. Capacity: 4x 460x330mm trays

Code : XEFT-04HS-ELDV-GB-1

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62% OFF Sale

£2,565.00

£982.99 / exc vat

£1,179.59 / 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.

The Unox Bakerlux Arianna 4 Grid Convection Oven delivers a space-saving, user-friendly cooking solution for frozen baked products.

With attractive front-of-house good looks and LED control panel, the Unox is very easy to use and ideal for small bakeries, Cafes and other similar food shops.

Size			
Unit	Height	Width	Depth
Mm	1040	930	825
Cm	104	93	82.5
Inches (approx)	40	36	32

- Dimensions 500(H) x 600(W) x 669(D)mm
- Dimensions - cooking area 335 (H) x 496 (W) x 349 (D) mm
- Temperature Range 50°C to 260°C
- Voltage 220-240V
- Drop-down door with glass viewing panel
- Up to 99 programmes with advance touch screen controls
- Easy-clean stainless steel design
- Single fan convection cooking
- Easy plug and play operation - 13A plug
- Precise humidity injection function. Requires plumbing to a mains water supply
- Temperature Range 50°C to 260°C (convection)
- Up to 9 baking steps for each program
- 12 quick recall programs
- Power Type : 641
- Power Supply : 3155
- Material : Stainless Steel
- Capacity : 4x 460X330mm