

Unox Bakerlux SHOP Pro Vittoria Matic Touch 6 Grid Convection Oven XEFT-06EU-ETRV. 10.3kW

10.3kW. Capacity: 6x 600x400mm trays

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Code : XEFT-06EU-ETRV



42% OFF Sale

£5,060.00

£2,909.99 / exc vat

£3,491.99 / 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.

Designed for reliability and performance, the Unox Bakerlux Vittoria Electric Convection oven is the ideal machine for bakeries, Cafes, restaurants and more.

Intuitive touch screen control makes it easy to do your daily baking tasks, whether thats simple manual operation for a quick reheat or the most precise and advanced cooking routines for your specialist pastries.

Size

Unit	Height	Width	Depth
Mm	1810	1290	895
Cm	181	129	89.5
Inches (approx)	71	50	35

- Dimensions 682(H) x 800(W) x 811(D)mm
- Dimensions - cooking area 515 (H) x 696 (W) x 441 (D) mm
- Temperature Range 50°C to 260°C / Temperature Range 50°C to 260°C
- Voltage 380-415V
- Side opening door with glass viewing panel
- 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
- Temperature Range 50°C to 260°C (convection)
- Up to 9 baking steps for each program
- Automatic door opening at the end of the cooking program
- Option of connecting to the internet via LAN or WiFi
- Material : Stainless Steel
- Capacity : 6x 600x400mm