

Unox Bakerlux SHOP Pro Camilla Matic Touch 10 Grid Convection Oven XEFT-10EU-ETRV.
15.5kW

15.5kW. Capacity: 10x 600x400mm trays
Code : XEFT-10EU-ETRV

View Product



43% OFF Sale

£7,100.00

£4,081.99 / exc vat

£4,898.39 / 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 Camilla XEFT-10EU-ETRV is a high capacity, superb quality convection oven, specifically designed to produce the very best results when cooking frozen baked products.

With its intuitive touch screen control, operation couldnt be easier - simply select the pre-set programme and let the oven do the rest.

Size			
Unit	Height	Width	Depth
Mm	400	620	600
Cm	40	62	60
Inches (approx)	15	24	23

- Capacity 10x 600X400mm
- Dimensions 952(H) x 800(W) x 811(D)mm
- Dimensions - cooking area 785 (H) x 696 (W) x 441 (D) mm
- 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 / Triple 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
- Power Type : 640
- Power Supply : 612
- Material : Stainless Steel
- Capacity : 4x 2/3 GN

