

# LineMiss™







# Baking perfection. Every time.



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## AIR.Plus

### Baking uniformity with no comparisons.

Air is the medium for the heat transmission and thereafter the means to bake products. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays. For this reason the air flow inside the chamber plays a leading role in the design of all **UNOX LineMiss™** ovens.

The AIR.Plus technology has been studied by **UNOX** to obtain perfect distribution of the air and heat inside the baking chamber.

At the end of the baking, thanks to the AIR.Plus technology, foods have a uniform external color and their consistency will remain intact for several hours.

The AIR.Plus technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

## STEAM.Plus

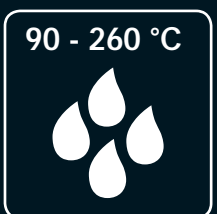
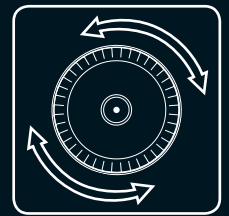
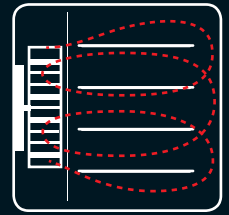
### Humidity. Whenever you need it.

The use of humidity is increasingly spread in the Bakery and Pastry bakings. The humidity introduced in the chamber during the first minutes of the leaven products baking process promotes the internal structure development and the goldening of the external surface of the product.

The STEAM.Plus technology allows the ability to have humidity inside the oven chamber from a lower temperature of 90° to an higher one of 260 °C.

In the **LineMiss™ Dynamic** ovens the release of humidity can be set with the baking program or manually with a button.

In the **LineMiss™ Manual Humidity** the release of humidity is activated with a dedicated button.





## DRY.Plus

### **Texture and shape. Crunchy outside, soft inside.**

The presence of humidity during the last phases of the baking of leaven products can compromise the achievement of the desired result.

DRY.Plus technology allows the rapid extraction of the humidity from the baking chamber, both the one released by the food and the one eventually generated by STEAM.Plus technology in a previous baking step.

DRY.Plus technology ensures the texture of the baked products, allowing to obtain a dry and well structured internal structure and a crisp and crumbly external surface.

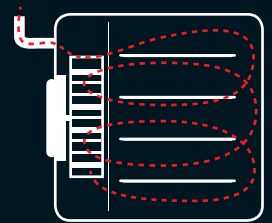
## Baking Essentials

### **Innovative and functional. Essential for your daily production.**

Within the **UNOX** research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use.

There is a Baking Essentials solution for each type of product: from puff pastry to a sponge cake, from biscuits to a cupcake, from croissants to pizzas and leavened products.

The innovative Baking Essentials pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.



FAKIRO™  
TG 425

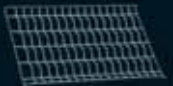


PATENTED

TG 430



GRP 430



PATENTED

TG 435



TG 445



# Control

**Dynamic, Matic, Classic or Manual Humidity.**  
**Freedom of choice.**

The **LineMiss™** line of ovens consists of 4 models: **Dynamic, Matic, Classic** and **Manual Humidity**. Each one is characterized by a custom control panel and designed for quick and easy use.

| COMPARISON  | 3 baking steps | Time | Temperature | Humidity | 70 baking programs | Additional equipment control | Automatic opening door |
|-------------|----------------|------|-------------|----------|--------------------|------------------------------|------------------------|
| → Dynamic   | ■              | ■    | ■           | ■        | ■                  | ■                            | —                      |
| → Matic     | ■              | ■    | ■           | ■        | ■                  | —                            | ■                      |
| → Classic   | —              | ■    | ■           | —        | ■                  | —                            | —                      |
| → Manual H. | —              | ■    | ■           | ■        | —                  | —                            | —                      |

# MAXI.Link

**Simplicity and efficiency.**

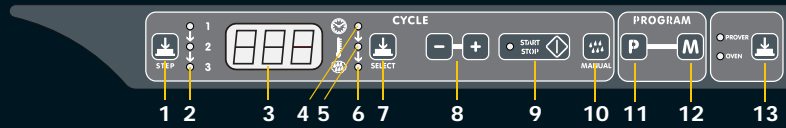
MAXI.Link technology allows the possibility of creating baking columns made by two stacked **LineMiss™** ovens that can bake at the same time products that require different temperature, humidity and time.

MAXI.Link technology allows to turn on only the number of ovens necessary to manage the current workload, minimizing power and energy consumption and the related costs.

**LineMiss™** ovens with MAXI.Link technology combine true performance and flexibility to minimize operational cost.



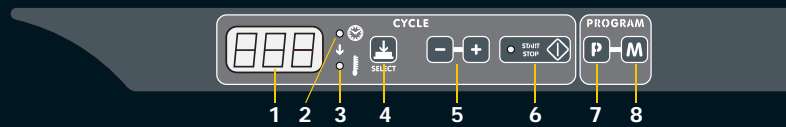
## Dynamic control panel layout



## Matic control panel layout



## Classic control panel layout



## Manual Humidity control panel layout



- 1 - Key to select baking step
- 2 - Baking step LED
- 3 - Display to visualize the baking parameters
- 4 - Baking time LED
- 5 - Baking temperature LED
- 6 - Humidity LED
- 7 - Time, temperature, humidity select key
- 8 - Baking parameters increase / decrease key
- 9 - START/STOP baking cycle
- 10 - key to add water, manually (STEAM.Plus)
- 11 - Program menu recall key
- 12 - Program memorization key
- 13 - Key to select oven, prover

13 - Automatic opening door

- 1- Display to visualize the baking parameters
- 2- Baking time LED
- 3- Baking temperature LED
- 4- Time / temperature select key
- 5- Baking parameters increase / decrease key
- 6- START/STOP baking cycle
- 7- Program menu recall key
- 8- Program memorization key

- 1- Setting baking time
- 2- Temperature control
- 3- LED to switch on the oven
- 4- Button to put into action the (STEAM.Plus)



6 460x330

7 460x330

7 460x330

8 600x400

7 600x400

7 600x400

# Electric ovens 600x400



|                       |
|-----------------------|
| ROSSELLA              |
| Capacity              |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Dimensions WxDxH (mm) |
| Weight                |
| Humidity              |



|                       |
|-----------------------|
| ROSSELLA              |
| Capacity              |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Dimensions WxDxH (mm) |
| Weight                |
| Humidity              |



|                       |
|-----------------------|
| ELENA                 |
| Capacity              |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Dimensions WxDxH (mm) |
| Weight                |
| Humidity              |



|                       |
|-----------------------|
| ELENA                 |
| Capacity              |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Dimensions WxDxH (mm) |
| Weight                |
| Humidity              |

| XF 195-B (Dynamic)      | XF 190-B (Classic)      | XF 193-B (Manual H.)    |
|-------------------------|-------------------------|-------------------------|
| 4 600x400               | 4 600x400               | 4 600x400               |
| 75 mm                   | 75 mm                   | 75 mm                   |
| 50 / 60 Hz              | 50 / 60 Hz              | 50 / 60 Hz              |
| 230 V ~ 1N / 400 V ~ 3N | 230 V ~ 1N / 400 V ~ 3N | 230 V ~ 1N / 400 V ~ 3N |
| 6,3 kW                  | 6,3 kW                  | 6,3 kW                  |
| 800x770x509             | 800x770x509             | 800x770x509             |
| 49 kg                   | 49 kg                   | 49 kg                   |
| YES                     | NO                      | YES                     |

| XF 199 (Matic)          |
|-------------------------|
| 4 600x400               |
| 75 mm                   |
| 50 / 60 Hz              |
| 230 V ~ 1N / 400 V ~ 3N |
| 6,3 kW                  |
| 800x770x509             |
| 49 kg                   |
| YES                     |

| XF 188-B (Power Dynamic) |
|--------------------------|
| 3 600x400                |
| 75 mm                    |
| 50 / 60 Hz               |
| 230 V ~ 1N / 400 V ~ 3N  |
| 4,6 kW                   |
| 800x770x429              |
| 40 kg                    |
| YES                      |

| XF 185-B (Dynamic) | XF 180-B (Classic) | XF 183-B (Manual H.) |
|--------------------|--------------------|----------------------|
| 3 600x400          | 3 600x400          | 3 600x400            |
| 75 mm              | 75 mm              | 75 mm                |
| 50 / 60 Hz         | 50 / 60 Hz         | 50 / 60 Hz           |
| 230 V ~ 1N         | 230 V ~ 1N         | 230 V ~ 1N           |
| 3,2 kW             | 3,2 kW             | 3,2 kW               |
| 800x770x429        | 800x770x429        | 800x770x429          |
| 40 kg              | 40 kg              | 40 kg                |
| YES                | NO                 | YES                  |

## Complementary equipments & Accessories



### Prover

**Digitally controlled only by ovens Dynamic**

For models: XF 195-B/ XF 185-B/ XF 188-B

Capacity: 8 600x400

Pitch: 70 mm - Voltage: 230 V ~ 1N

Frequency: 50 / 60 Hz - Electrical power: 1,2 kW

Max. temperature: 50 °C

Dimensions: 800x713x757 WxDxH mm

Weight: 37 kg

**Art.: XL 195-B**



### Prover with manual control

Capacity: 8 600x400

Pitch: 70 mm - Voltage: 230 V ~ 1N

Frequency: 50 / 60 Hz - Electrical power: 1,2 kW

Max. temperature: 70 °C

Dimensions: 800x713x757 WxDxH mm

Weight: 37 kg

**Art.: XL 193-B**



### Hood with steam condenser

Digitally controlled only by ovens Dynamic

For models: XF 195-B/ XF 185-B/ XF 188-B

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz

Electrical power: 200 W

Exhaust chimney diameter: 121 mm

Min. air flow: 550 m³/h Max. air flow: 750 m³/h

Dimensions: 800x847x261 WxDxH mm

**Art.: XC 595**



### Steam condenser

For all the models

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz

Electrical power: 8 W - Weight: 7 kg

Dimensions: 340x235x170 WxDxH mm

**Art.: XC 114**



### Stacking kit

For all the models

**Art.: XR 646**



### High open stand

For all the models

Capacity: 8 600x400 - Pitch: 70 mm

Dimensions: 798x599x782 WxDxH mm

Weight: 13 Kg

**Art.: XR 190**



### Wheels

For models: XL 195-B/ XL 193-B/ XR 190

H: 104 mm

4 wheels complete kit

2 wheels with brake - 2 wheels without brake

**Art.: XR 621**



### Pump kit

For models: XF199/ XF 195-B/ XF 193-B/ XF 185-B/

XF 188-B/ XF 183-B

To connect the oven to the water tank (XC 655) in case

the oven is not connected to the water supply

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz

Electrical power: 16 W

**Art.: XC 665**



### Water tank for ovens with pump

For models: XF199/ XF 195-B/ XF 193-B/ XF 185-B/

XF 188-B/ XF 183-B

**Art.: XC 655**



### Kit for water connection of multiple ovens

For models: XF199/ XF 195-B/ XF 193-B/ XF 185-B/

XF 188-B/ XF 183-B

Dimension: 3 m

**Art.: XC 615**



### Kit for trays 660x460

For models: XF199/ XF195-B/ XF190-B/ XF193-B

From 600x400 to 660x460

**Art.: XC 675**



### Kit to adapt lateral support

For all the models - From 600x400 to GN 1/1

**Art.: XC 630**



### Air reduction kit

For all the models

1 plate for each fan. - The kit contains 1 plate

**Art.: XC 605**



# Electric ovens 460x330



## ARIANNA

|                       |
|-----------------------|
| Capacity              |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Dimensions WxDxH (mm) |
| Weight                |
| Humidity              |



## STEFANIA

|                       |
|-----------------------|
| Capacity              |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Dimensions WxDxH (mm) |
| Weight                |
| Humidity              |



## STEFANIA

|                       |
|-----------------------|
| Capacity              |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Dimensions WxDxH (mm) |
| Weight                |
| Humidity              |



## CRISTINA

|                       |
|-----------------------|
| Capacity              |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Dimensions WxDxH (mm) |
| Weight                |
| Humidity              |

| XF 135-B (Dynamic) | XF 130-B (Classic) | XF 133-B (Manual H.) |
|--------------------|--------------------|----------------------|
| 4 460x330          | 4 460x330          | 4 460x330            |
| 75 mm              | 75 mm              | 75 mm                |
| 50 / 60 Hz         | 50 / 60 Hz         | 50 / 60 Hz           |
| 230 V~ 1N          | 230 V~ 1N          | 230 V~ 1N            |
| 3 kW               | 3 kW               | 3 kW                 |
| 600x651x509        | 600x651x509        | 600x651x509          |
| 31 kg              | 31 kg              | 31 kg                |
| YES                | NO                 | YES                  |

| XF 115-B (Dynamic) | XF 110-B (Classic) | XF 113-B (Manual H.) |
|--------------------|--------------------|----------------------|
| 3 460x330          | 3 460x330          | 3 460x330            |
| 75 mm              | 75 mm              | 75 mm                |
| 50 / 60 Hz         | 50 / 60 Hz         | 50 / 60 Hz           |
| 230 V~ 1N          | 230 V~ 1N          | 230 V~ 1N            |
| 3 kW               | 3 kW               | 3 kW                 |
| 600x651x429        | 600x651x429        | 600x651x429          |
| 25 kg              | 25 kg              | 25 kg                |
| YES                | NO                 | YES                  |

| XF 119-B (Matic) |
|------------------|
| 3 460x330        |
| 75 mm            |
| 50 / 60 Hz       |
| 230 V~ 1N        |
| 3 kW             |
| 600x651x429      |
| 25 kg            |
| YES              |

| XF 100-B (Classic) |
|--------------------|
| 3 342x242          |
| 75 mm              |
| 50 / 60 Hz         |
| 230 V~ 1N          |
| 3 kW               |
| 480x531x429        |
| 20 kg              |
| NO                 |

## Complementary equipments & Accessories



### Prover

Digitally controlled only by Dynamic ovens  
For models: XF 135-B/ XF 115-B  
Capacity: 8 460x330 - Pitch: 70 mm  
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz  
Electrical power: 1,2 kW  
Max. temperature: 50 °C  
Dimensions: 600x650x757 WxDxH mm

Weight: 22 kg

**Art.: XL 135-B**



### Prover with manual control

Capacity: 8 460x330 - Pitch: 70 mm  
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz  
Electrical power: 1,2 kW  
Max. temperature: 70 °C  
Dimensions: 600x650x757 WxDxH mm  
Weight: 22 kg

**Art.: XL 133-B**



### Hood with steam condenser

Digitally controlled only by Dynamic ovens  
For models: XF 135-B/ XF 119-B/ XF 115-B  
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz  
Electrical power: 200 W  
Exhaust chimney diameter: 121 mm  
Min. air flow: 550 m3/h  
Max. air flow: 750 m3/h  
Dimensions: 600x722x261 WxDxH mm

**Art.: XC 535**



### Steam condenser

For all the models  
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz  
Electrical power: 8 W - Weight: 7 kg  
Dimensions: 340x235x170 WxDxH mm

**Art.: XC 114**



### Stacking kit

For models: XF 135-B/ XF 130-B/ XF 133-B/ XF 119-B/  
XF 115-B/ XF 110-B/ XF 113-B

**Art.: XR 651**



### High open stand

For models: XF 135-B/ XF 130-B/ XF 133-B/ XF 119-B/  
XF 115-B/ XF 110-B/ XF 113-B  
Capacity: 8 460x330 - Pitch: 70 mm  
Dimensions: 598x518x782 WxDxH Mm  
Weight: 12

**Art.: XR 130**



### Wheels

For models: XL 135-B/ XL 133-B/ XR 130  
H: 104 mm  
4 wheels complete kit  
2 wheels with brake - 2 wheels without brake.

**Art.: XR 621**



### Water electrovalve kit

To connect the oven to the water supply  
For models: XF 135-B/ XF 133-B/ XF 115-B/ XF 113-B/ XF 119-B  
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz  
Electrical power: 8 W

**Art.: XC 660**



### Water tank for ovens with pump

For models: XF 135-B/ XF 133-B/ XF 115-B/ XF 113-B/ XF 119-B

**Art.: XC 655**



### Kit for water connection of multiple ovens

For models: XF 135-B/ XF 133-B/ XF 115-B/ XF 113-B/ XF 119-B  
Dimensione: 3 m

**Art.: XC 615**



### Kit to adapt lateral support

For models: XF 135-B/ XF 130-B/ XF 133-B  
From 460x330 to GN 2/3

**Art.: XC 620**

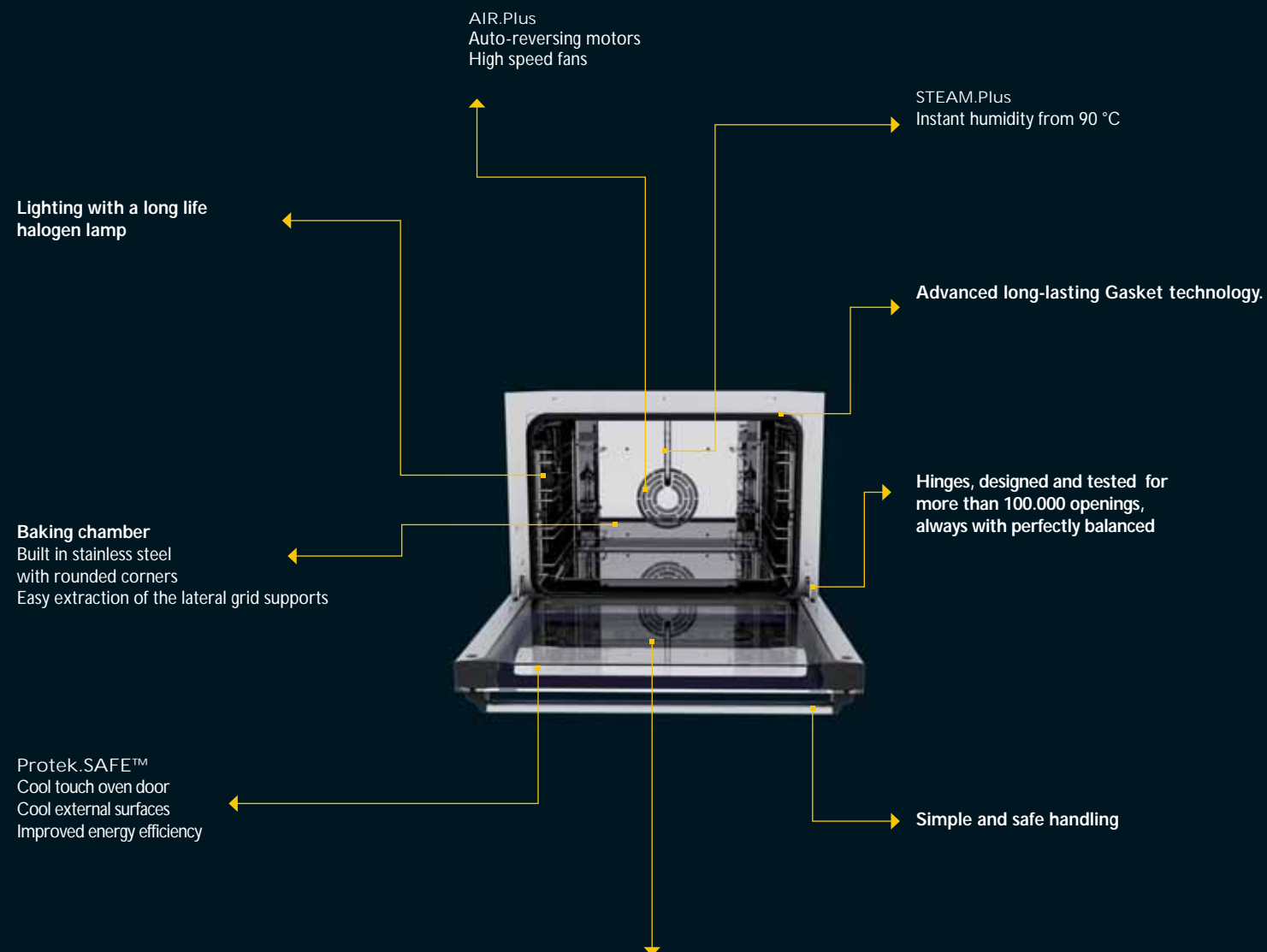


### Air reduction kit

For all the models  
1 plate for each fan. - The kit contains 1 plate

**Art.: XC 605**

# Technical details



## CONTROL

### Dynamic Control



**Dynamic control panel features:**

- > 3 baking steps, each one with settable time, cavity temperature and humidity (STEAM.Plus).
- > Up to 70 baking programs stored to memory for easy reselection;
- > All baking programs divided into 3 baking stages for optimum results;
- > The **Dynamic** control panel manage provers and hood steam condenser.

### Matic Control



**Matic control panel features:**

- > 3 baking steps, each one with settable time, cavity temperature and humidity (STEAM.Plus).
- > Up to 70 baking programs stored to memory for easy reselection;
- > All baking programs divided into 3 baking stages for optimum results;
- > Automatic door opening at the end of the baking process.

### Classic Control



**Classic control panel features:**

- > Time and cavity temperature control;
- > Up to 70 baking programs stored to memory for easy reselection.

### Manual Humidity Control



**Manual Humidity control panel features:**

- > knobs for time and cavity temperature set;
- > Button-activated humidity (STEAM.Plus).



# Features

■ Standard    □ Optional    – Not available

|  | Dynamic | Matic | Classic | Manual Humidity |
|--|---------|-------|---------|-----------------|
| <b>BAKING MODES</b>  |         |       |         |                 |
| Convection baking 30 °C - 260 °C   | ■       | ■     | ■       | ■               |
| Mixed steam and convection baking 48 °C - 260 °C   | ■       | ■     | –       | ■               |
| <b>AIR DISTRIBUTION IN THE BAKING CHAMBER</b>  |         |       |         |                 |
| AIR.Plus technology: multiple fans with reversing gear on models 600x400                                       | ■       | ■     | ■       | ■               |
| AIR.Plus technology: multiple fans with reversing gear on models 460x330                                       | ■       | ■     | ■       | –               |
| <b>CLIMA MANAGEMENT IN THE BAKING CHAMBER</b>  |         |       |         |                 |
| DRY.Plus technology: high performance moist and humidity extraction  | ■       | ■     | ■       | ■               |
| STEAM.Plus technology: steaming setting from 20 to 100%, programmable by the user                              | ■       | ■     | –       | –               |
| STEAM.Plus technology: manual steaming setting   | ■       | –     | –       | ■               |
| 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)                 | ■       | ■     | –       | ■               |
| <b>PANS</b>  |         |       |         |                 |
| Flat aluminum pans (for models 460x330)  | ■       | ■     | ■       | ■               |
| <b>AUXILIARIES FUNCTIONS</b>   |         |       |         |                 |
| 70 baking programs memory, each one made of 3 baking steps   | ■       | ■     | –       | –               |
| 70 baking programs memory, each one made of 1 baking step  | –       | –     | ■       | –               |
| Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces) | ■       | ■     | ■       | ■               |
| Visualisation of the residual baking time  | ■       | ■     | ■       | ■               |
| Continuous functioning «INF»   | ■       | ■     | ■       | ■               |
| Visualisation of the set and real temperature values in the oven chamber                                       | ■       | ■     | ■       | –               |
| Temperature unit settable in °C or °F  | ■       | ■     | ■       | –               |
| <b>DOOR OPENING</b>  |         |       |         |                 |
| Manual door opening from top to bottom   | ■       | –     | ■       | ■               |
| Flag opening door from right to left   | –       | ■     | –       | –               |
| Automatic door opening at the end of the baking process  | –       | ■     | –       | –               |
| <b>TECHNICAL DETAILS</b>   |         |       |         |                 |
| Rounded stainless steel (AISI 304) chamber for hygiene and easy of cleaning                                    | ■       | ■     | ■       | ■               |
| Oven chamber lighting with halogen lamp  | ■       | ■     | ■       | ■               |
| Light weight – heavy duty structure using innovative materials   | ■       | ■     | ■       | ■               |
| Proximity door contact switch  | ■       | ■     | ■       | ■               |
| Autodiagnosys system for problems or brake down  | ■       | ■     | ■       | –               |
| Safety temperature switch  | ■       | ■     | ■       | ■               |



OVENS PLANET®

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