

# LineMiss™







# Baking perfection. Every time.



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## AIR.Plus

### Uniform baking without compromise.

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 designed 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.

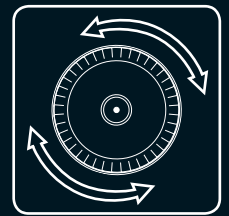
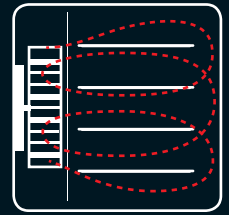
## STEAM.Plus

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



90 - 260 °C



## 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

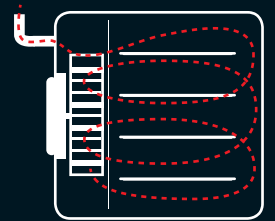
### **Innovative and functional. Essential for your daily production.**

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.

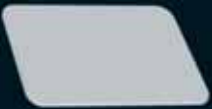
There is a Baking Essentials solution for each type of product: from puff pastry to a sponge cake, from biscuits to a cupcake, from croissants to pizzas and leavened products.

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.





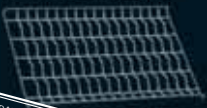
FAKIRO™



Black.Bake



Baguette



PATENTED

Black.Baguette



## TouchControl

### Freedom of choice.

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

The TouchControl panels of the **Dynamic**, **Matic** and **Classic** ovens allow the operator to easily access six favourite programs previously stored. Choosing the **LineMiss™ Dynamic** and **Matic** models the operator will control oven and prover with only one panel. In addition, the **LineMiss™ Matic** ovens automatically open the door once the baking program set by the operator is finished.

COMPARISON	Pre-heating	3 baking steps	Time	Temperature	Humidity	Quick access to 6 favorite programs	99 baking programs	Additional equipment control	Automatic opening door
→ <b>Dynamic</b>	■	■	■	■	■	■	■	■	–
→ <b>Matic</b>	■	■	■	■	■	■	■	■	■
→ <b>Classic</b>	■	■	■	■	–	■	■	–	–
→ <b>Manual H.</b>	–	–	■	■	■	–	–	–	–

## MAXI.Link

### Simplicity and efficiency.

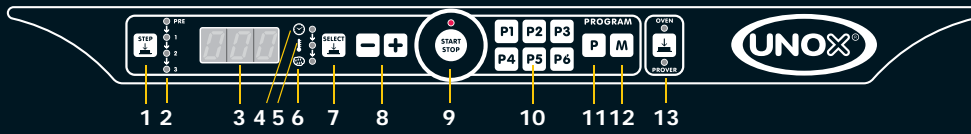
MAXI.Link technology allows the possibility of creating baking columns made by two stacked **LineMiss™** ovens that can bake at the same time products that require different temperature, humidity and time.

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.



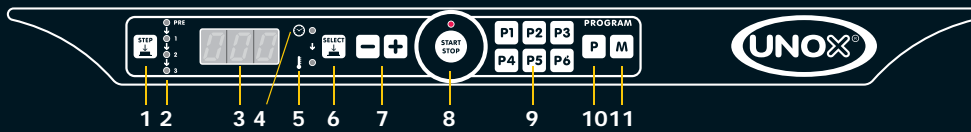
## Dynamic control panel layout



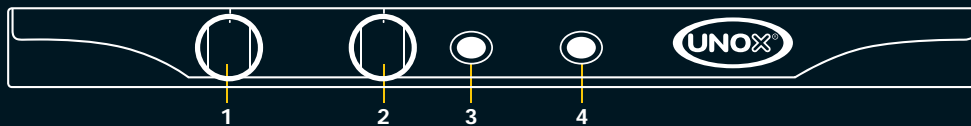
## Matic control panel layout



## 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 (STEAM.Plus)
- 7 - Time, temperature, humidity select key
- 8 - Baking parameters increase / decrease key
- 9 - START/STOP baking cycle
- 10 - Quick access to 6 favorite programs
- 11 - Program menu recall key
- 12 - Program memorization key
- 13 - Key to select oven, prover

- 14 - Automatic opening door

- 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 - Time/ temperature select key
- 7 - Baking parameters increase / decrease key
- 8 - START/STOP baking cycle
- 9 - Quick access to 6 favorite programs
- 10 - Program menu recall key
- 11 - Program memorization key

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



6 460x330

7 460x330

7 460x330

8 600x400

7 600x400

7 600x400

# 600x400 electric ovens



## ROSSELLA

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



## ROSSELLA

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

XFT199L (Matic): Left-to-right door opening.



## ELENA

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



## ELENA

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

## Complementary equipments & Accessories

XFT 195 (Dynamic)	XFT 190 (Classic)	XFT 193 (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
6,5 kW	6,5 kW	6,5 kW
800x770x509	800x770x509	800x770x509
49 kg	49 kg	49 kg
YES	NO	YES

### XFT 199 (Matic)

4 600x400
75 mm
50 / 60 Hz
230 V~ 1N / 400 V ~ 3N
6,5 kW
800x770x509
49 kg
YES

### XFT 188 (Power Dynamic)

3 600x400
75 mm
50 / 60 Hz
230 V~ 1N / 400 V ~ 3N
4,7 kW
800x770x429
40 kg
YES

XFT 185 (Dynamic)	XFT 180 (Classic)	XFT 183 (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
3,3 kW	3,3 kW	3,3 kW
800x770x429	800x770x429	800x770x429
40 kg	40 kg	40 kg
YES	NO	YES



#### Prover

Digitally controlled only by **Dynamic** and **Matic** ovens  
For models: XFT199/ XFT195/ XFT185/ XFT188  
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.: XLT 195**



#### 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.: XLT 193**



#### Hood with steam condenser

Digitally controlled only by **Dynamic** and **Matic** ovens  
For models: XFT199/ XFT195/ XFT185/ XFT188  
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**



#### UNOX.Pure

The XC215 filtering system improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.  
For models: XF199/ XFT195/ XFT193/ XFT188/ XFT185/ XFT183  
**RC1030A2 (3/4-JG8 JOIN) is required to connect the XC215 with the oven.**  
**Art.: XC 215**



#### Steam condenser

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 600x400 models  
**Art.: XC 646**



#### High open stand

Capacity: 8 600x400 - Pitch: 70 mm  
Dimensions: 798x599x782 WxDxH mm  
Weight: 13 Kg  
**Art.: XR 190**



#### Wheels kit with safety chains

For models: XLT195/ XLT193/ XR190  
4 wheels complete kit:  
2 wheels with brake - 2 wheels without brake  
**Art.: XR 623**



#### Pump kit

For models: XFT199/ XFT195/ XFT193/ XFT185/ XFT188/ XFT183  
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: XFT199/ XFT195/ XFT193/ XFT185/ XFT188/ XFT183  
**Art.: XC 655**



#### Kit for water connection of multiple ovens

For models: XFT199/ XFT195/ XFT193/ XFT185/ XFT188/ XFT183  
Dimension: 3 m  
**Art.: XC 615**



#### Kit for trays 660x460

For models: XFT199/ XFT195/ XFT190/ XFT193  
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

1 plate for each fan. The kit contains 1 plate.  
**Art.: XC 606**



# 460x330 electric ovens



## 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

XFT119L (Matic): Left-to-right door opening.

## Complementary equipments & Accessories

XFT 135 (Dynamic)	XFT 130 (Classic)	XFT 133 (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

XFT 115 (Dynamic)	XFT 110 (Classic)	XFT 113 (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

### XFT 119 (Matic)

3 460x330
75 mm
50 / 60 Hz
230 V~ 1N
3 kW
600x651x429
25 kg
YES



### Prover

Digitally controlled only by **Dynamic** and **Matic** ovens  
For models: XFT135/ XFT119/ XFT115  
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.: XLT 135**



### 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.: XLT 133**



### Hood with steam condenser

Digitally controlled only by **Dynamic** and **Matic** ovens  
For models: XFT135/ XFT119/ XFT115  
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**



### UNOX.Pure

The XC215 filtering system improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.  
For models: XFT135/ XFT133/ XFT119/ XFT115/ XFT113  
**RC1030A2 (3/4-JG8 JOIN) is required to connect the XC215 with the oven.**  
**Art.: XC 215**



### 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 460x330 models  
**Art.: XC 651**



### High open stand

Capacity: 8 460x330 - Pitch: 70 mm  
Dimensions: 598x518x782 WxDxH mm  
Weight: 12 kg  
**Art.: XR 130**



### Wheels kit with safety chains

For models: XLT135/ XLT133/ XR130  
4 wheels complete kit:  
2 wheels with brake - 2 wheels without brake.  
**Art.: XR 623**



### Water electrovalve kit

To connect the oven to the water supply  
For models: XFT135/ XFT133/ XFT115/ XFT113/ XFT119  
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz  
Electrical power: 8 W  
**Art.: XC 660**



### Water tank for ovens with pump

For models: XFT135/ XFT133/ XFT115/ XFT113/ XFT119  
**Art.: XC 655**



### Kit for water connection of multiple ovens

For models: XFT135/ XFT133/ XFT115/ XFT113/ XFT119  
Dimensione: 3 m  
**Art.: XC 615**



### Kit to adapt lateral support

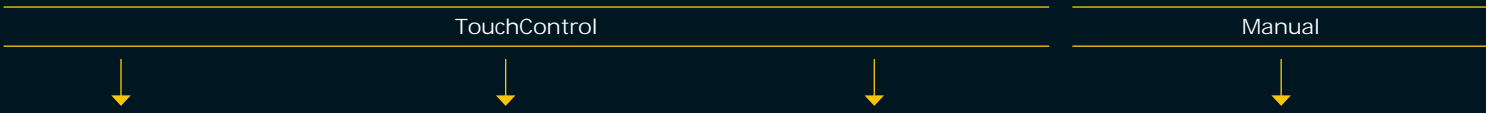
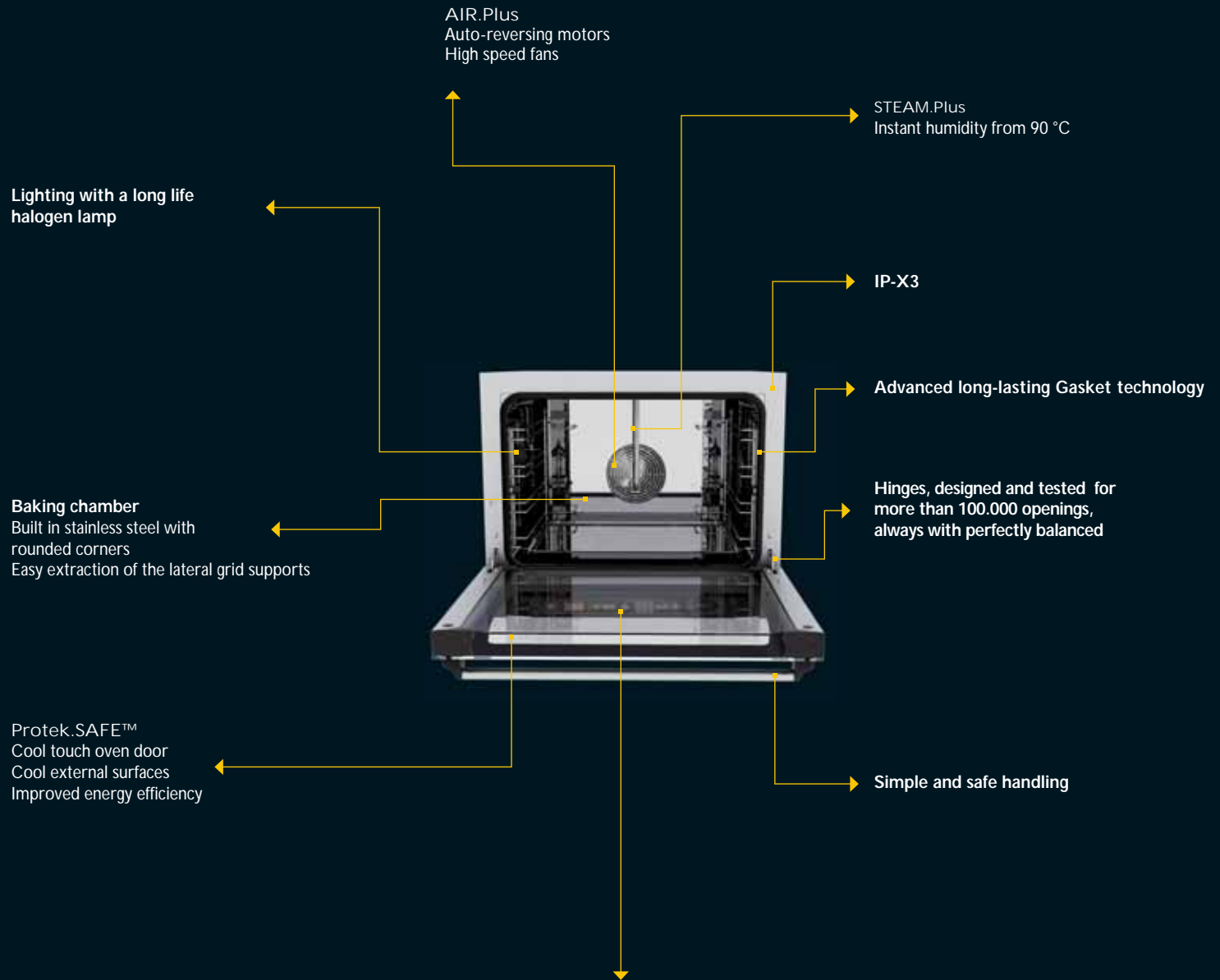
For models: XFT135/ XFT130/ XFT133  
From 460x330 to GN 2/3  
**Art.: XC 620**



### Air reduction kit

1 plate for each fan. The kit contains 1 plate.  
**Art.: XC 606**

# Technical details



## Dynamic Control



- Dynamic control panel features:**
- > 3 baking steps, each one with settable time, cavity temperature and humidity (STEAM.Plus).
  - > Up to 99 baking programs stored to memory for easy reselection;
  - > All baking programs divided into 3 baking stages for optimum results;
  - > Quick access to 6 favorite programs;
  - > 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 99 baking programs stored to memory for easy reselection;
  - > All baking programs divided into 3 baking stages for optimum results;
  - > Quick access to 6 favorite programs;
  - > The **Matic** control panel manage provers and hood steam condenser.
  - > Automatic door opening at the end of the baking process.

## Classic Control



- Classic control panel features:**
- > 3 baking steps, each one with settable time and cavity temperature control;
  - > Up to 99 baking programs stored to memory for easy reselection.
  - > All baking programs divided into 3 baking stages for optimum results;
  - > Quick access to 6 favorite programs

## 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 humidity and convection baking 90 °C - 260 °C	■	■	–	■
<b>AIR DISTRIBUTION IN THE BAKING CHAMBER</b>				
AIR.Plus technology: fans with reversing gear on models 600x400	■	■	■	■
AIR.Plus technology: fans with reversing gear on models 460x330	■	■	■	–
<b>CLIMA MANAGEMENT IN THE BAKING CHAMBER</b>				
DRY.Plus technology: quick extraction of the humidity from the baking chamber	■	■	■	■
STEAM.Plus technology: humidity injection settable from the control panel with 20% increment	■	■	–	–
STEAM.Plus technology: manual humidity injection	–	–	–	■
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>				
Aluminium flat pans (for models 460x330)	■	■	■	■
<b>AUXILIARIES FUNCTIONS</b>				
99 baking programs memory, each one made of 3 baking steps + pre-heating	■	■	■	–
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 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 on models 600x400	■	■	■	■
Proximity door contact switch on models 460x330	■	■	■	–
Autodiagnosys system for problems or brake down	■	■	■	–
Safety temperature switch	■	■	■	■

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