

LineMiss™





Baking perfection. Every time.



INDEX

Technologies	4 - 7
AIR.Plus - STEAM.Plus	
DRY.Plus - Baking Essentials	
Integrated technologies	8 - 9
Control - MAXI.Link	
600x400 electric ovens	10 - 11
460x330 electric ovens	12 - 13
Technical details	14
Features	15

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

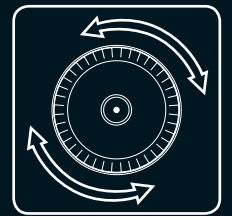
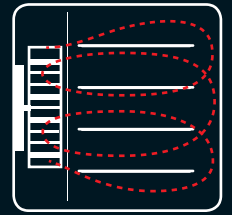
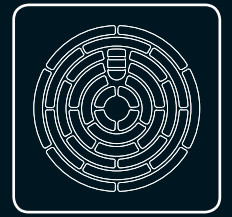
Humidity. Whenever you need it.

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 or manually with a button.

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.

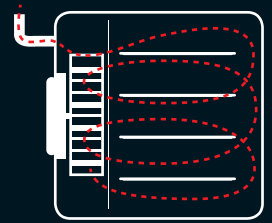
Baking Essentials

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™
TG 425

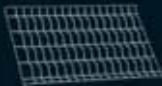


PATENTED

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

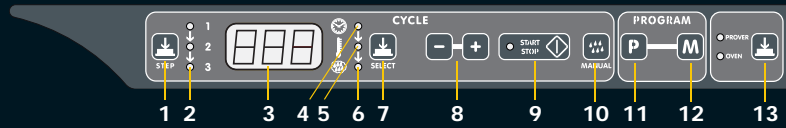
Simplicity and efficiency.

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.

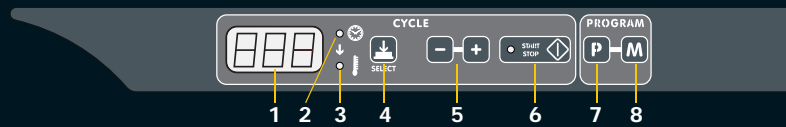
Dynamic control panel layout



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, proofer

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

600x400 electric ovens



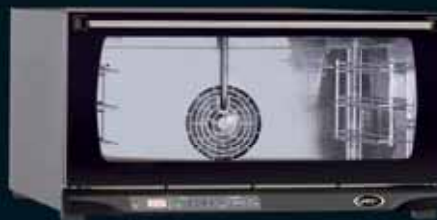
ROSSELLA

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



ROSSELLA

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



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: XF195-B/ XF185-B/ XF188-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: XF199/ XF195-B/ XF185-B/ XF188-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 600x400 models

Art.: XC 646



High open stand

For 600x400 models
Capacity: 8 600x400 - Pitch: 70 mm
Dimensions: 798x599x782 WxDxH mm
Weight: 13 Kg

Art.: XR 190



Wheels

For models: XL195-B/ XL193-B/ XR190
H: 105 mm
4 wheels complete kit
2 wheels with brake - 2 wheels without brake

Art.: XR 621



Pump kit

For models: XF199/ XF195-B/ XF193-B/ XF185-B/
XF188-B/ XF183-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/ XF195-B/ XF193-B/ XF185-B/
XF188-B/ XF183-B

Art.: XC 655



Kit for water connection of multiple ovens

For models: XF199/ XF195-B/ XF193-B/ XF185-B/
XF188-B/ XF183-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

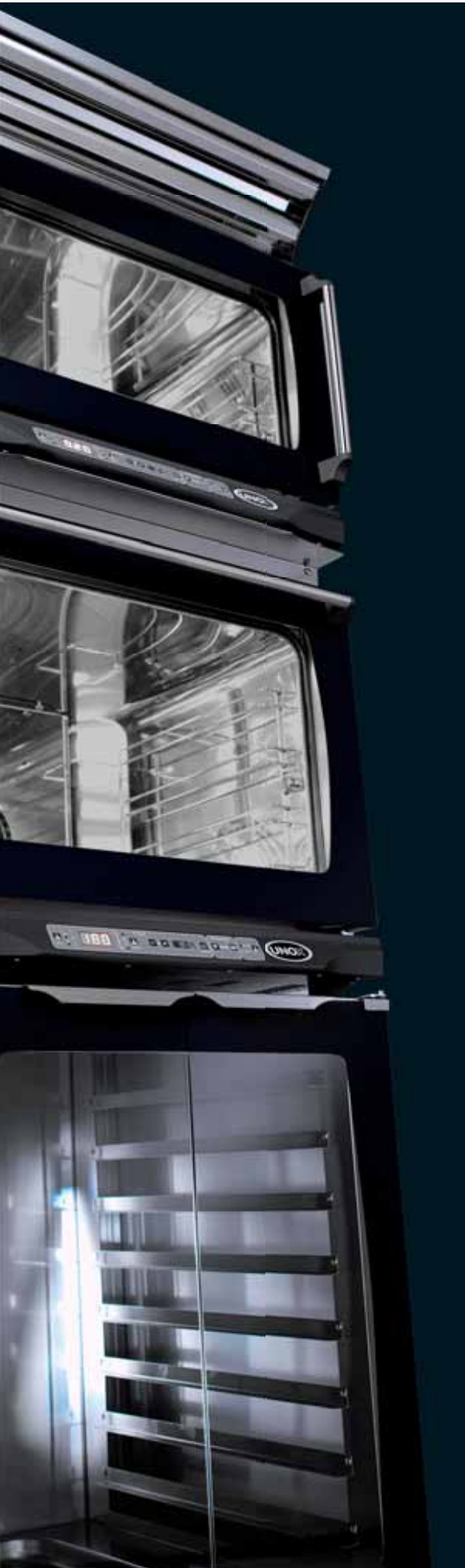


Air reduction kit

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

Art.: XC 605

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



CRISTINA

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

Complementary equipments & Accessories

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



Prover

Digitally controlled only by Dynamic ovens
For models: XF135-B/ XF115-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: XF135-B/ XF119-B/ XF115-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 460x330 models

Art.: XC 651



High open stand

For 460x330 models
Capacity: 8 460x330 - Pitch: 70 mm
Dimensions: 598x518x782 WxDxH Mm
Weight: 12

Art.: XR 130



Wheels

For models: XL135-B/ XL133-B/ XR130
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: XF135-B/ XF133-B/ XF115-B/ XF113-B/ XF119-B
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W

Art.: XC 660



Water tank for ovens with pump

For models: XF135-B/ XF133-B/ XF115-B/ XF113-B/ XF119-B

Art.: XC 655



Kit for water connection of multiple ovens

For models: XF135-B/ XF133-B/ XF115-B/ XF113-B/ XF119-B
Dimensione: 3 m

Art.: XC 615



Kit to adapt lateral support

For models: XF135-B/ XF130-B/ XF133-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

AIR.Plus
Auto-reversing motors
High speed fans

STEAM.Plus
Instant humidity from 90 °C

Lighting with a long life halogen lamp

IP-X3

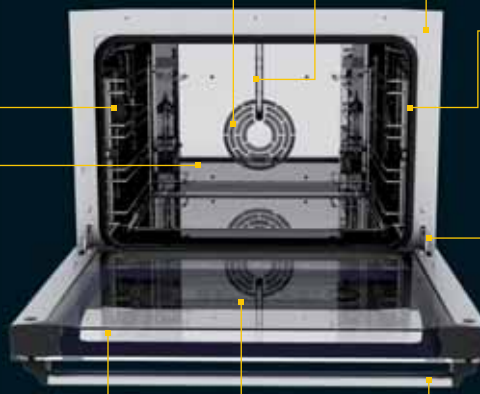
Baking chamber
Built in stainless steel with rounded corners
Easy extraction of the lateral grid supports

Advanced long-lasting Gasket technology

Hinges, designed and tested for more than 100.000 openings, always with perfectly balanced

Protek.SAFE™
Cool touch oven door
Cool external surfaces
Improved energy efficiency

Simple and safe handling



CONTROL

Dynamic Control

Matic Control

Classic Control

Manual Humidity 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 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 panel features:

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

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
BAKING MODES				
Convection baking 30 °C - 260 °C	■	■	■	■
Mixed steam and convection baking 90 °C - 260 °C	■	■	–	■
AIR DISTRIBUTION IN THE BAKING CHAMBER				
AIR.Plus technology: multiple fans with reversing gear on models 600x400	■	■	■	■
AIR.Plus technology: multiple fans with reversing gear on models 460x330	■	■	■	–
CLIMA MANAGEMENT IN THE BAKING CHAMBER				
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)	■	■	–	■
PANS				
Flat aluminum pans (for models 460x330)	■	■	■	■
AUXILIARIES FUNCTIONS				
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	■	■	■	–
DOOR OPENING				
Manual door opening from top to bottom	■	–	■	■
Flag opening door from right to left	–	■	–	–
Automatic door opening at the end of the baking process	–	■	–	–
TECHNICAL DETAILS				
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	■	■	■	■
Autodiagnosis system for problems or brake down	■	■	■	–
Safety temperature switch	■	■	■	■



UNOX S.p.A.

Via Majorana, 22 - 35010 - Cadoneghe (PD) - Italy
Tel.: +39 049 86.57.511 - FAX: +39 049.86.57.555
info@unox.com

www.unox.com



LineMicro™





Small with big capacity.



INDEX

Technologies	4 - 7
AIR.Plus - DRY.Plus	
Protek.SAFE™ - Baking Essentials	
Electric convection ovens	8 - 9
Technical details	10
Features	11

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 LineMicro™** 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.

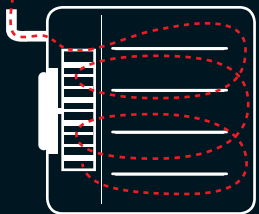
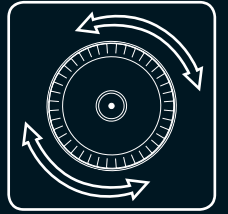
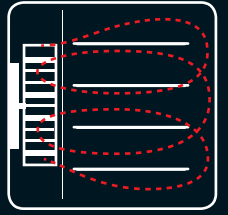
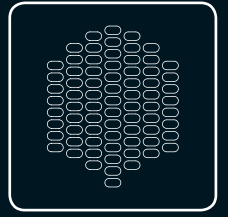
DRY.Plus

Texture and shape. Crunchy outside, soft inside.

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

DRY.Plus technology allows the rapid extraction of the humidity from the baking chamber released by the food.

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.



Protek.SAFE™

Safety and efficiency.

Protek.SAFE™ technology is a part of the NON.STOP EFFORTS program at **UNOX** to reduce to a minimum the environmental impact of the ovens and the baking process that within them are made.

Protek.SAFE™ technology eliminates any unneeded energy loss to optimize the use of energy and to contribute to the environmental compatibility of the baking process performed in the **LineMicro™** ovens.

The unique design of the oven, the double glass door and the high isolation of the baking chamber ensure a minimum heat loss, an always perfect baking temperature and cold external surfaces for a safer and more efficient working environment.

Baking Essentials

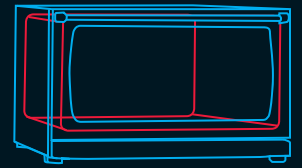
Innovative and functional.

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 croissants to pizzas, from biscuits to a salt cake.

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.



260 °C 60 °C

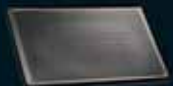


FAKIRO™
TG 425



PATENTED

TG 430



GRP 430



PATENTED

TG 435



TG 445



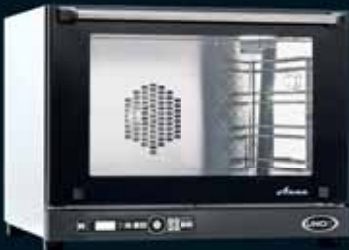
Electric convection ovens

600x400 Classic



Domenica	XF 040
Capacity	4 600x400
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N
Electrical power	5,3 / 3,2 kW
Dimensions (WxDxH mm)	800x706x472
Weight	44 kg

460x330 Classic



Anna	XF 020
Capacity	4 460x330
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	3 kW
Dimensions (WxDxH mm)	600x587x472
Weight	22 kg



Lisa	XF 010
Capacity	3 460x330
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,62 kW
Dimensions (WxDxH mm)	600x587x402
Weight	20 kg

600x400 Manual



Domenica	XF 043	XF 043-GN
Capacity	4 600x400	4 GN 1/1
Pitch	70 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N	230 V~ 1N / 400 V~ 3N
Electrical power	5,3 / 3,2 kW	5,3 / 3,2 kW
Dimensions (WxDxH mm)	800x706x472	800x706x472
Weight	44 kg	44 kg

460x330 Manual



Anna	XF 023
Capacity	4 460x330
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	3 kW
Dimensions (WxDxH mm)	600x587x472
Weight	22 kg



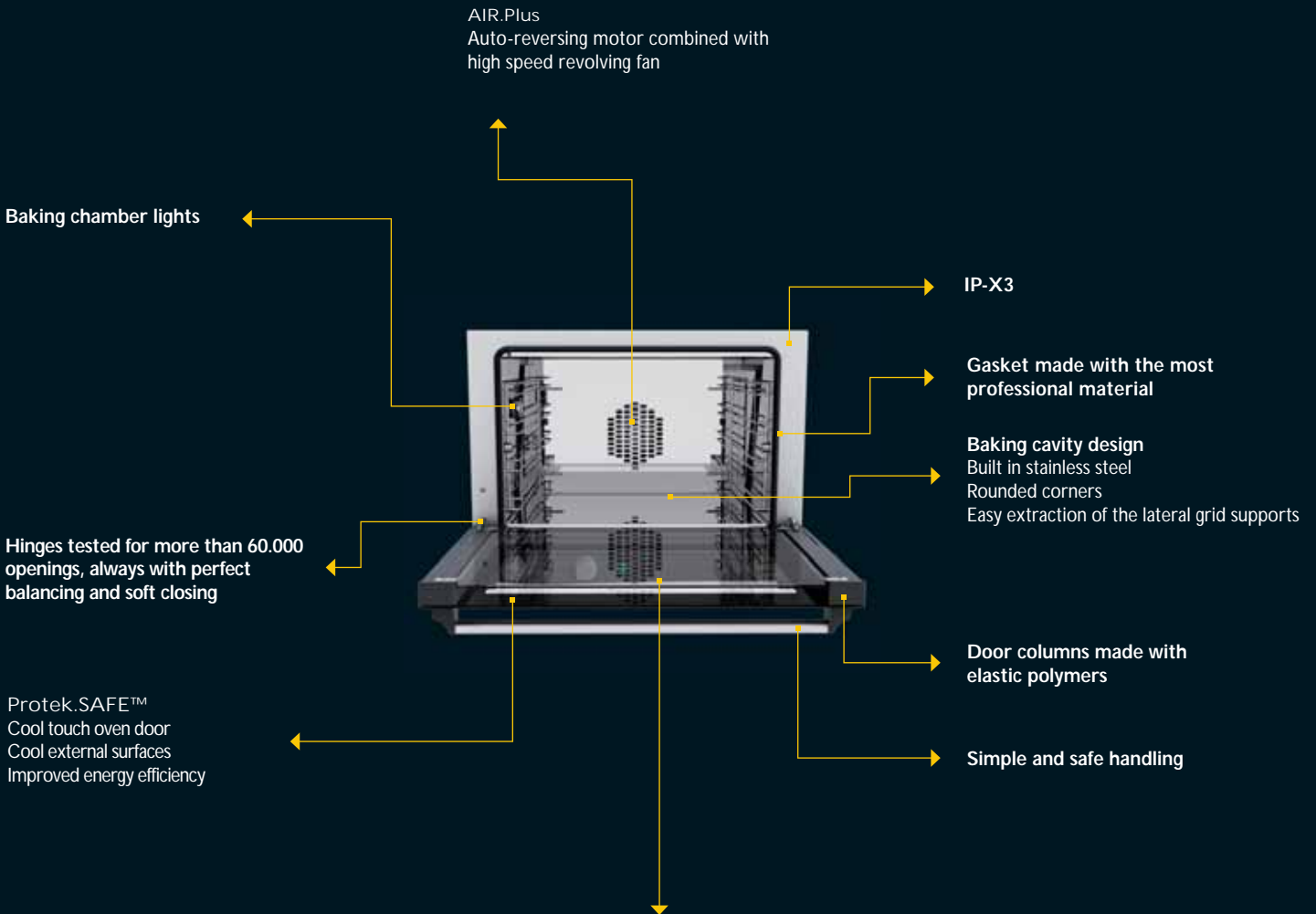
Lisa	XF 013
Capacity	3 460x330
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,62 kW
Dimensions (WxDxH mm)	600x587x402
Weight	20 kg

342x242 Manual



Roberta	XF 003
Capacity	3 342x242
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,62 kW
Dimensions (WxDxH mm)	480x523x402
Weight	16 kg

Technical details

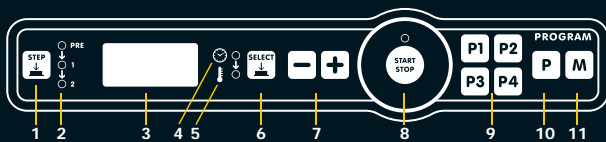


Classic e Manual.

Each control panel is customized and designed for a quick and easy use of the oven.

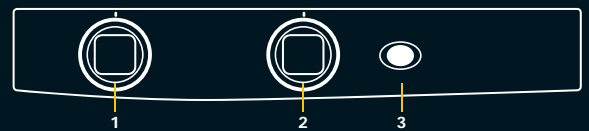
CONTROL

Classic control panel



- 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 - Preset program selection keys
- 10 - Program menu recall key
- 11 - Program memorization key

Manual control panel



- 1- Baking time setting knob
- 2- Baking temperature setting knob
- 3- Oven functioning LED

■ Standard □ Optional – Not available

	Classic	Manual
BAKING MODES		
Convection baking 30 °C - 260 °C	■	■
AIR DISTRIBUTION IN THE BAKING CHAMBER		
AIR.Plus technology: fan with reversing gear on models 600x400	■	■
CLIMA MANAGEMENT IN THE BAKING CHAMBER		
DRY.Plus technology: high performance moist and humidity extraction	■	■
PANS		
Flat aluminum pans (only for 460x330 and 342x242 models)	■	■
AUXILIARIES FUNCTIONS		
70 baking programs memory, each one made of 2 baking steps	■	–
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	■	–
DOOR OPENING		
Manual door opening from top to bottom	■	■
TECHNICAL DETAILS		
Rounded baking chamber made of high resistant ferritic steel for hygiene and easy of cleaning	■	■
Baking chamber lights	■	■
Light weight – heavy duty structure using innovative materials	■	■
Proximity door contact switch (only for 600x400 models)	■	■
Autodiagnosys system for problems or brake down	■	–
Safety temperature switch	■	■



UNOX S.p.A.

Via Majorana, 22 - 35010 - Cadoneghe (PD) - Italy
Tel.: +39 049 86.57.511 - FAX: +39 049.86.57.555
info@unox.com

www.unox.com

