



CODE	DESCRIPTION	PRICE/DELIVERY
<b>UX-XFT113STEFANIA</b>	Electric CONVECTION OVEN with humidifier UNOX-MISS line, for GASTRONOMY and PASTRY, capacity 3 mm trays. 460x330, version with MANUAL CONTROLS and HUMIDIFIER, V. 230/1, Kw. 3.00, weight 25 kg, dim.mm. 600X655x429h	<b>€ 718,95</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

**PROFESSIONAL DESCRIPTION**

**UNOX electric CONVECTION OVEN - MISS line for GASTRONOMY and PASTRY, version with MANUAL CONTROLS and HUMIDIFIER:**

- high resistance **304 stainless steel chamber** with rounded edges for maximum hygiene and cleanliness;
- **capacity 3 460x330 mm trays** , 75 mm pitch;
- **DRY PLUS technology** for rapid removal of humidity in the cooking chamber;
- **double glass door** equipped with **Protek SAFE system** which guarantees the minimum temperature outside;
- door opening from top to bottom with hinges tested for over 60,000 openings;
- **lighting in the cooking chamber** ;
- knobs recessed into the dashboard to protect them from impacts;
- **adjustable temperature from 30° C to 260° C** ;
- **Steam Plus technology** with manual introduction of humidity into the cooking chamber;
- **1 fan in the cooking chamber** with rotation in one direction only.

**Supplied:**

- N°3 flat aluminum trays measuring 460x330 mm (Cod.UX-TG305).

**CE mark**

**Made in Italy**

**TECHNICAL CARD**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,00
<b>net weight (Kg)</b>	25
<b>breadth (mm)</b>	600
<b>depth (mm)</b>	655

## TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<p><b>UX-TG305</b></p>  <p>UXTG305</p>	<p><b>TECHNOCHEF - flat ALUMINUM TRAY, Mod.TG305</b> Flat ALUMINUM TRAY, mm 460x330x15H -- Indicated unit price, purchasable in packs of 2</p>	<p><b>€ 14,33</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days</p>
<p><b>UX-GRP305</b></p>  <p>UXGRP305</p>	<p><b>Chromed GRILLE</b> Chromed GRID, mm 470x330</p>	<p><b>€ 14,33</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days</p>
<p><b>UX-TG310</b></p>  <p>UXTG310</p>	<p><b>TECHNOCHEF - Flat TRAY in PERFORATED ALUMINUM, Mod.TG310</b> Flat PERFORATED ALUMINUM TRAY, mm 460x330x15H - - Indicated unit price, purchasable in packs of 2</p>	<p><b>€ 17,31</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days</p>
<p><b>UX-TG330</b></p>  <p>UXTG330</p>	<p><b>TECHNOCHEF - Flat TRAY in ALUMINUM PERFORATED and TEFLON COATED, Mod.TG330</b> Flat PERFORATED and TEFLON-COATED ALUMINUM TRAY, mm 460x330x15H -- Indicated unit price, purchasable in packs of 2</p>	<p><b>€ 24,72</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days</p>
<p><b>UX-XC620</b></p>  <p>UXXC620</p>	<p><b>SIDE SUPPORT ADAPTATION kit</b> Kit for ADAPTING SIDE SUPPORTS from mm. 460x330 with GN 2/3</p>	<p><b>€ 40,79</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days</p>
<p><b>UX-TG335</b></p>  <p>UXTG335</p>	<p><b>FAKIRO Aluminum PLATE</b> FAKIRO Aluminum PLATE, mm 460x350x16H</p>	<p><b>€ 66,23</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days</p>
<p><b>UX-XR623</b></p>  <p>UXXR621</p>	<p><b>4 WHEEL KIT, 2 of which with brake, mod. XR621</b> Kit 4 wheels, 2 of which with 105 mm diameter brake</p>	<p><b>€ 139,97</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days</p>
<p><b>UX-XC114</b></p>  <p>UXXC114</p>	<p><b>STEAM CONDENSER</b> STEAM CONDENSER, V.230 / 1, W. 8, external dimensions mm. 340x235x170h</p>	<p><b>€ 348,71</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days</p>

UX-XLT133

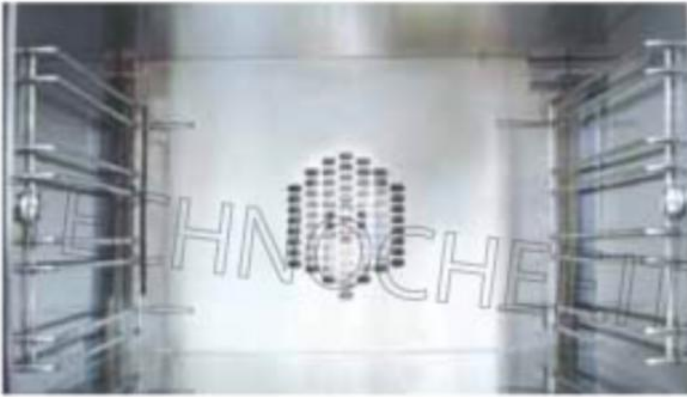


**UNOX - Proofing cabinet for ovens with capacity for 8 460x330 mm trays, MANUAL CONTROLS**  
PROOFER for OVENS Mod. XFT130 - XFT133 - XFT110 - XFT113 - XFT023 - /1, Kw 1.2, External Dimensions, mm 600x657x757H

**€ 710,91**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days



**Elevata qualità di cottura**



**Cerniere testate**

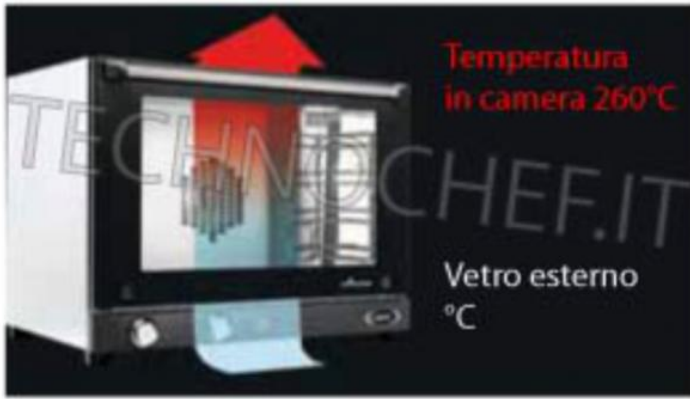


Colonnine porta in tecnopolimeri



Motore di grande prestazione e durata

TECHNO  
CHEF



Doppio vetro con sistema Protek Safe

TECHNO  
CHEF



Manopole incassate