



BAKERLUX SHOP.Pro™

INSTALLATION AND MAINTENANCE MANUAL
translation of original instructions

EN

WARNING: Read the instructions before using the appliance

BAKERLUX SHOP.Pro™

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BAKERLUX SHOP.Pro™

Safety regulations

- Read this manual carefully before installing or maintaining the appliance. Store this manual with care for future consultation.
- All installation, assembly and non-routine maintenance must be performed exclusively by qualified technicians that are authorised by UNOX, in compliance with the regulations in force in the user country, and respecting the regulations on systems and work safety.
- Disconnect the oven from its electrical and gas supplies before installation or maintenance (only for gas ovens).
- Before installing the appliance, check that the systems are compliant with the installation standards in the specific country and with the specifications indicated on the appliance serial plate.
- Interventions, tampering or modifications which have not been expressly approved and do not comply with the instructions in this manual could cause damage, injury or death.
- Furthermore, interventions, tampering or modifications which have not been expressly approved and do not comply with the instructions in this manual shall invalidate the warranty*.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or death.
- When the appliance is being fitted, people not involved with the installation may not pass through or occupy the work space.
- If the equipment is installed on a mobile base or stacked,

use UNOX components only and follow the assembly instructions in the packaging.

- The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.
- The ratings plate provides essential technical information that is of utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these instructions may cause damage, injury or death; voids the warranty* and relieves UNOX of all liability.
- The parts protected by the manufacturer or one of its agents cannot be altered by the installer.


*Please visit the Warranty section of the Unox Web site (www.unox.com) for further details

BAKERLUX SHOP.Pro™

Forward

This booklet shows the installation and use of **BAKERLUX SHOP.Pro™** line of ovens.

The ovens of the **BAKERLUX SHOP.Pro™** line, along with their accessories, make it possible to create complete BAKING STATIONS for the production of pastry and baked goods. With these ovens, it is possible to cook: puff pastry, sponge cakes, biscuits, choux pastry, croissants, pizza, focaccia bread, panettone cakes and leavened goods.

 We recommend you thoroughly read this manual for all instructions on how to maintain the aesthetic and functional qualities of your purchased product.

PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Risk of fire!



Tips and useful information



Risk of electric shock!



Earthing symbol



Read the instruction manual



Equipotential symbol



Risk of burns!



Consult other chapter

BAKERLUX SHOP.Pro™

Installation

1 UNPACKING OF THE APPLIANCE

Check the package for any visible damage. If damage is found, contact UNOX immediately and DO NOT install the appliance. Before transporting the appliance to its installation point, make sure that:

- it easily passes through doorways;
- the floor supports its weight.

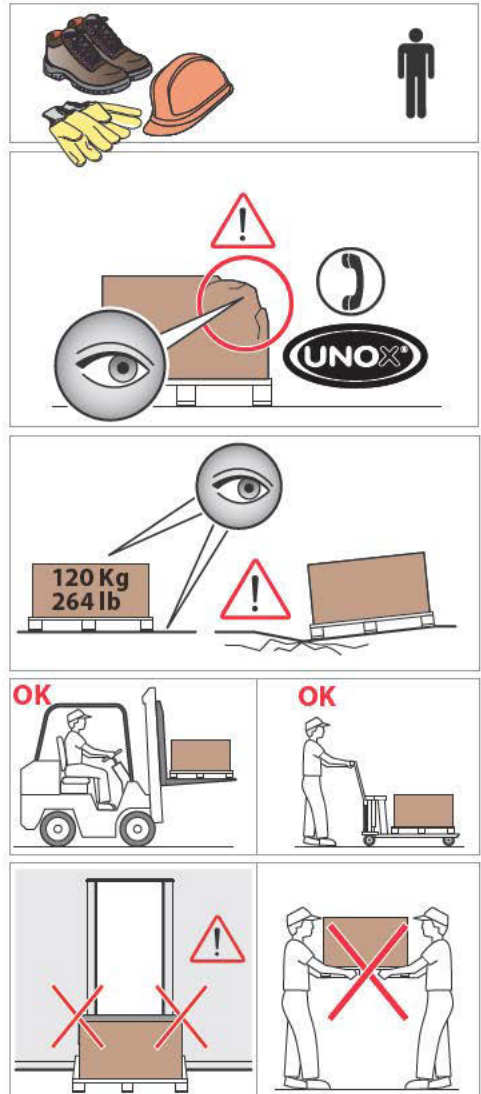
Transport must be exclusively performed by mechanical means (e.g. using pallet jacks).

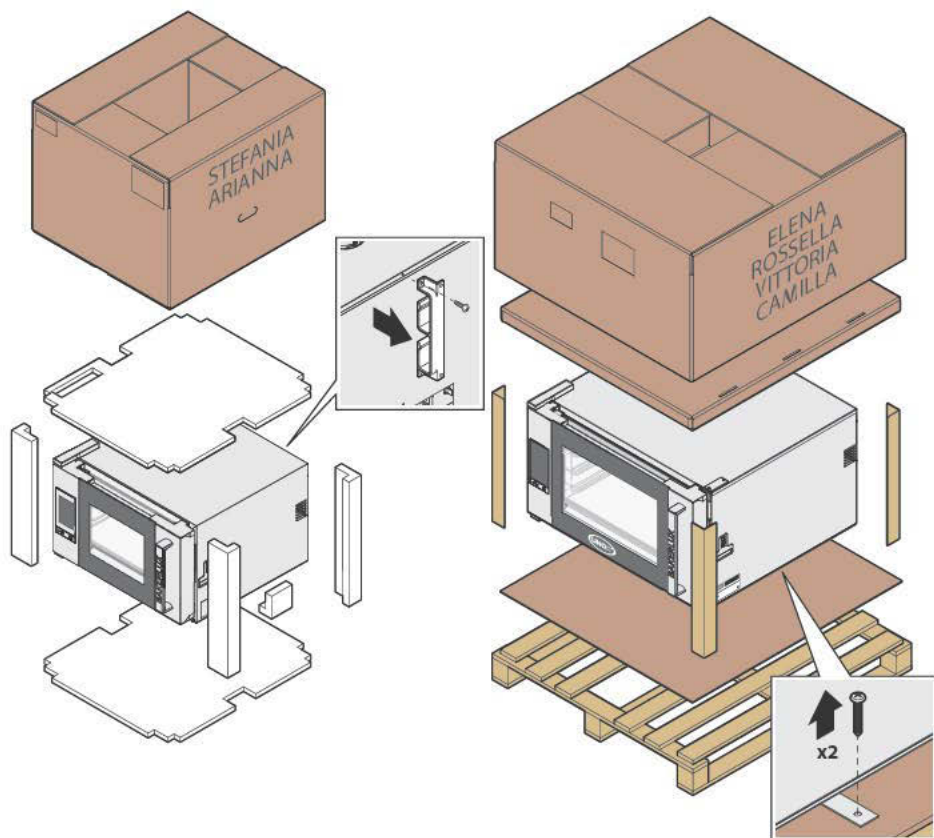
! The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

NON-STOP Efforts 

UNOX has followed the **NON-STOP Efforts** philosophy for years, to increase the environmental compatibility of its products and reduce energy consumption and waste.

UNOX wishes to protect the environment and invites the consumer to dispose of waste in the relevant recycling bins.





BakerLux Shop.PRO	Cooking trays	Type	460x330		600x400			
		N°	3	4	3	4	6	10
	Oven model		XEFT-03HS	XEFT-04HS	XEFT-03EU	XEFT-04EU	XEFT-06EU	XEFT-10EU
Family		STEFANIA	ARIANNA	ELENA	ROSSELLA	VITTORIA	CAMILLA	
Size	Depth	mm	674	674	968	968	968	968
	Length	mm	769	1053	1053	1053	1053	1053
	Height	mm	473	585	660	828	828	1110

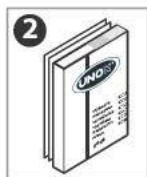
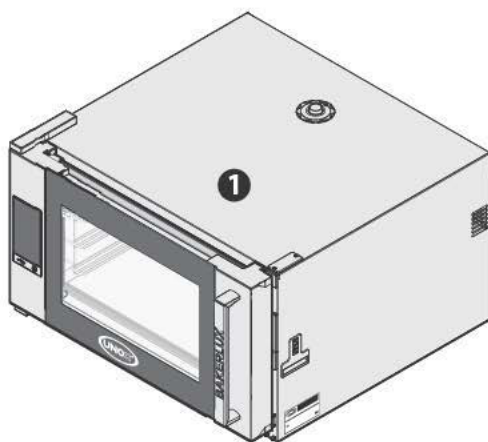
2 CHECKING PACKAGE CONTENTS

Before installing the appliance, check that the following packaged components are present and free of damage:

- ① oven model: ARIANNA/STEFANIA/ELENA/ROSSELLA/VITTORIA or CAMILLA
- ② technical documents (use and installation manual, technical specifications);
- ③ “Starter Kit” bag.

! If a component is missing or damaged, please contact UNOX.

+ Different auxiliary tools are available for professional completion of the **BAKERLUX SHOP.Pro™** range: contact UNOX for additional information.



TECHNICAL DATA


STEFANIA ARIANNA ELENA ROSSELLA VITTORIA CAMILLA

	STEFANIA	ARIANNA	ELENA	ROSSELLA	VITTORIA	CAMILLA
FLAP DOOR						
HINGED DOOR						
Number of trays	3	4	3	4	6	10
Type of tray	460x330	460x330	600x400	600x400	600x400	600x400
Total absorption	3,0 kW	3,5 kW	3,5 kW	6,9 kW	10,3 kW	15,5 kW
Voltage	1F/230V	1F/230V	1F/230V	3F/220V-240V 3F/380V-415V	3F/220V-240V 3F/380V-415V	3F/220V-240V 3F/380V-415V
Type of plug	schuko	schuko	schuko	w/o plug	w/o plug	w/o plug


3 GETTING STARTED

REMOVING THE PROTECTIVE FILM

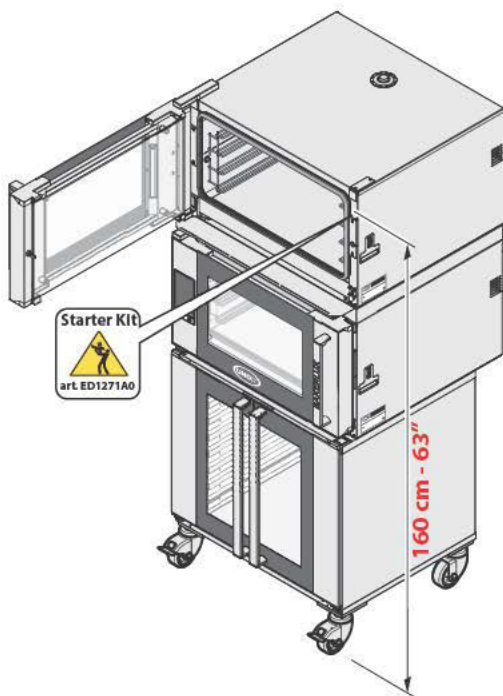
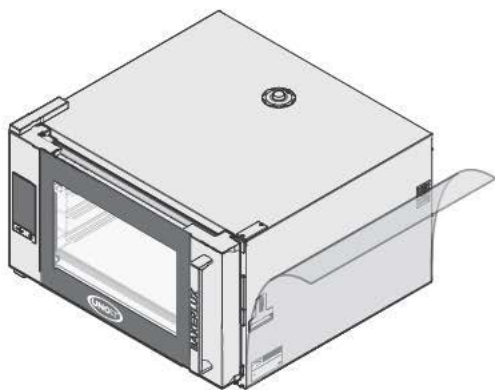
Slowly remove the protective films from the appliance. Clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could spoil the surfaces.

 The film is potentially dangerous and must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

APPLYING THE “TRAY MAY SPILL” STICKER

 For safety reasons, the last tray should NEVER be placed at a height greater than 160 cm.

If necessary to do so, **it is mandatory to post the sticker contained in the “Starter Kit” at the height shown in the figure.**




4 POSITIONING

CHARACTERISTICS OF INSTALLATION AREA


Install the appliance in areas:

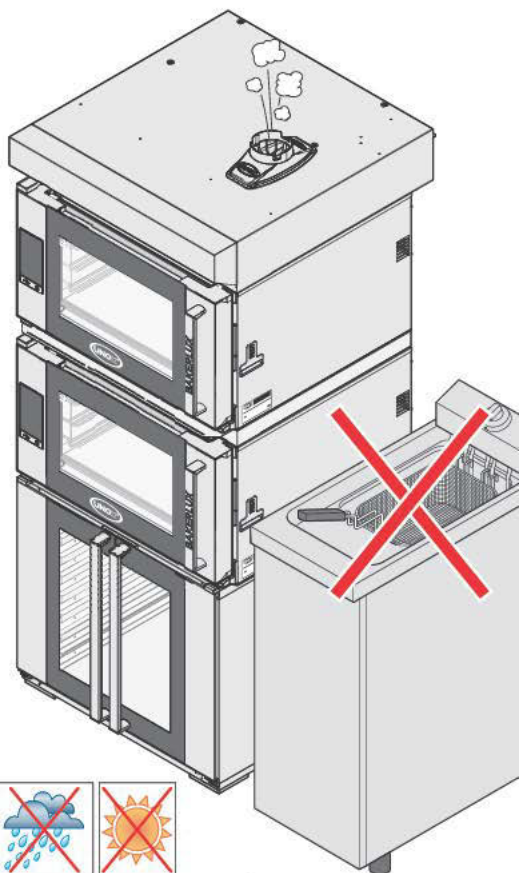
- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected from the weather;
- with temperatures from +5°C to +35°C maximum;
- having a maximum humidity of 70%.

 Do not install the appliance near other appliances that reach high temperatures in order to avoid damaging electrical parts.

The appliance is not suitable for recessed installation.

Make sure that the floor supports the weight of the appliance at full capacity.

 For additional technical information on the appliance, consult the “technical specifications” sheet attached to the appliance.



CONNECTION

The installation areas must be equipped with electrical and plumbing systems that comply with the regulations on system and work safety of the country of use.

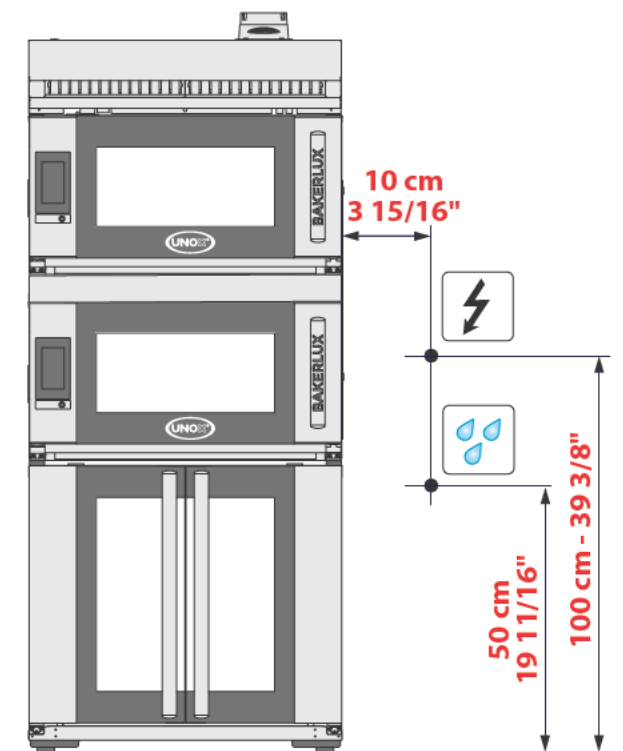
The figure gives indicative connection measurements:



electrical connection



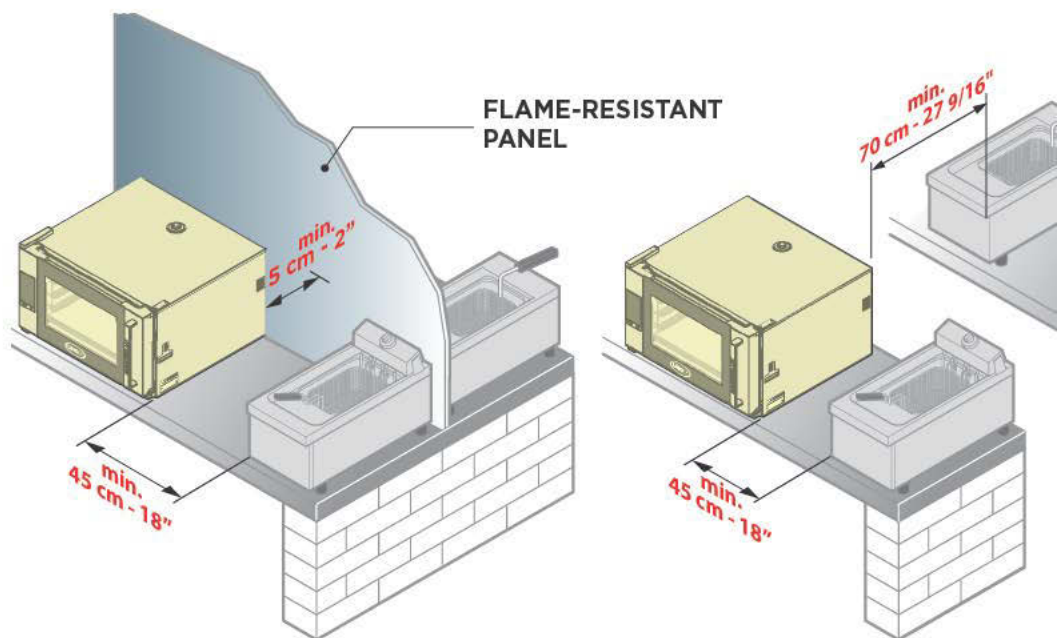
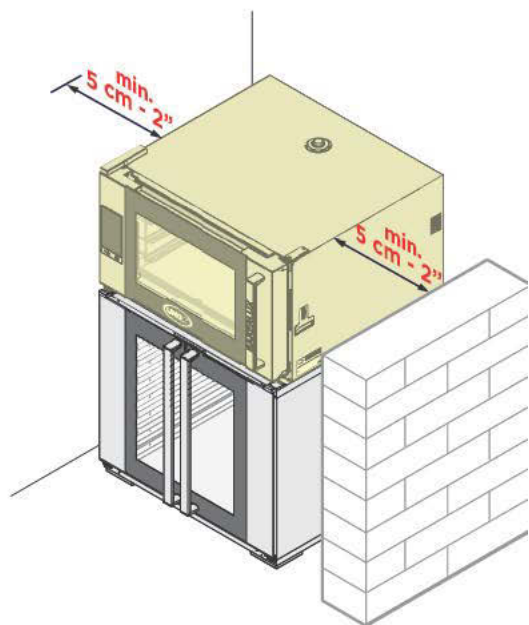
plumbing connection



INSTALLATION MEASUREMENTS

Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

! Do not install the appliance near flammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-flammable materials in compliance with fire prevention regulations - see diagram below.



5 POSITIONING

The ovens can be positioned:

- on wheels (with the Unox wheel kit);
- on own or UNOX substructures (provers or stands)
- stacked on other UNOX ovens (**MAXI.Link**);

POSITIONING: MOBILE BASES

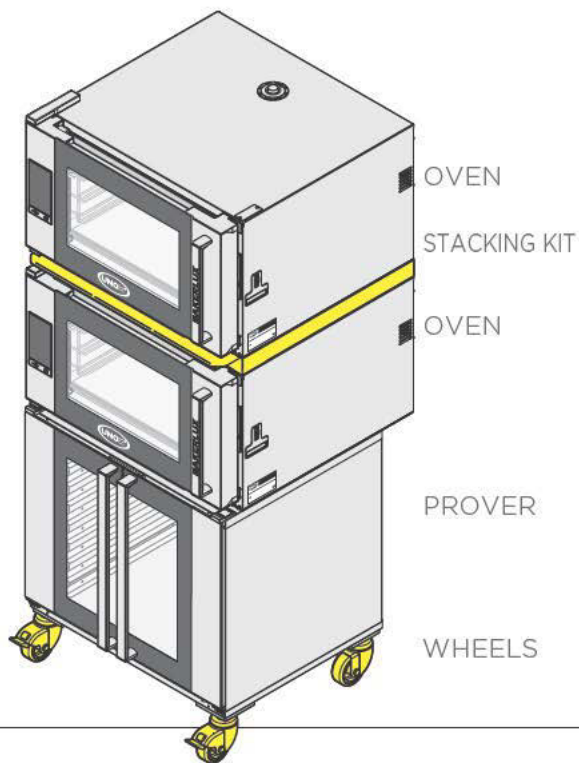
! Move the appliance using only the UNOX mobile kit.

The floor beneath the appliances must:

- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- are able to support the appliance weight at full load without undergoing deformation or structural failure.

! **Never position an oven directly on the floor. If the mobile base is not used, use a low FLOOR STAND.**

📄 Follow the instructions contained in the package to assemble the mobile kit.



POSITIONING: SUBSTRUCTURES

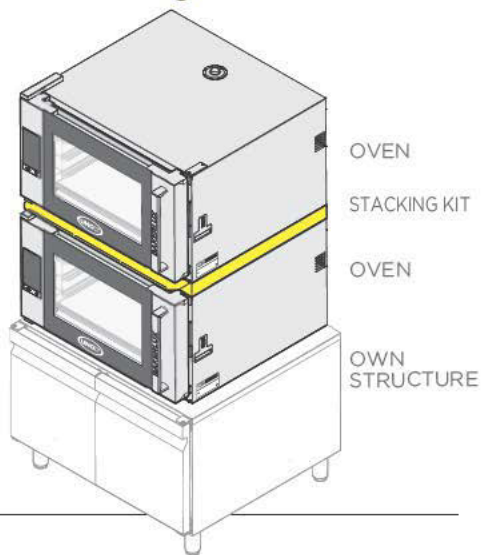
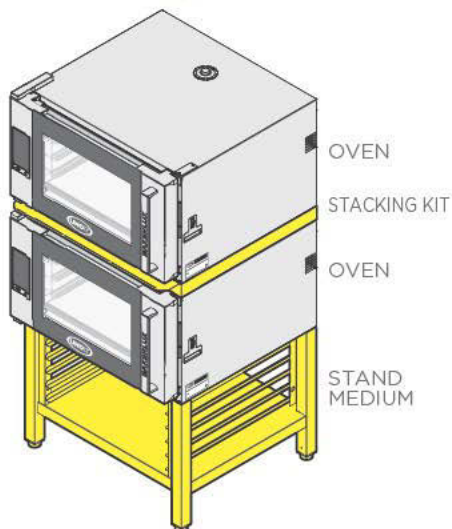
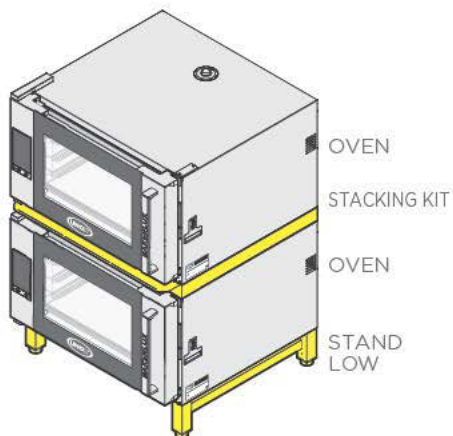
! Before securing on an UNOX substructure (provers or stands) or on one of your own (e.g. neutral cabinet), always check that the substructure is perfectly level using a spirit or digital level.

If not, the UNOX substructure can be levelled by adjusting the feet. Beware - do not completely unscrew the feet.

The structure must be:

- stable and perfectly level;
- unmoveable;
- inflammable and heat resistant;
- able to support the appliance weight at full load without deforming or experiencing structural failure.

📖 Follow the instructions contained in the package to assemble the oven on a provers or stands.



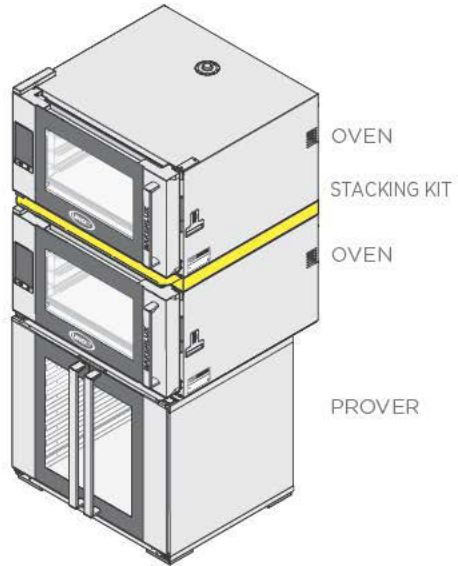
OVENS STACKING

Where multiple ovens are stacked, you must use the UNOX stacking kit: this kit maintains the proper distance between them and simplifies electrical and plumbing connections.

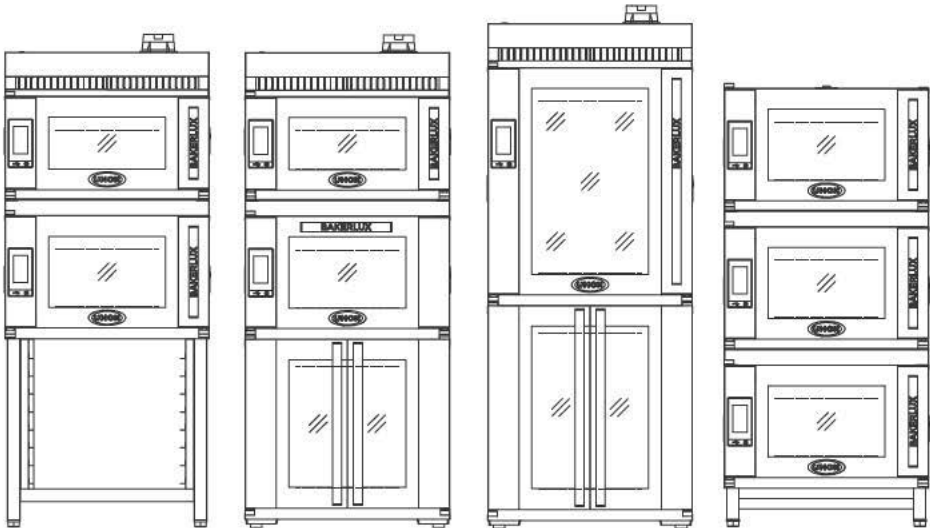
The oven stacking kit also contains a cable and a Tee fitting for plumbing several appliances with a single water outlet.

! The oven should never be placed immediately above other ovens or other sources of heat.


📄 Follow the instructions contained in the kit package to assemble the stacking kit.





SOME STACKING EXAMPLES





6 ELECTRICAL CONNECTION

 **Before installing the appliance carefully read the chapter “Safety regulations for installation and maintenance” on page 13.**

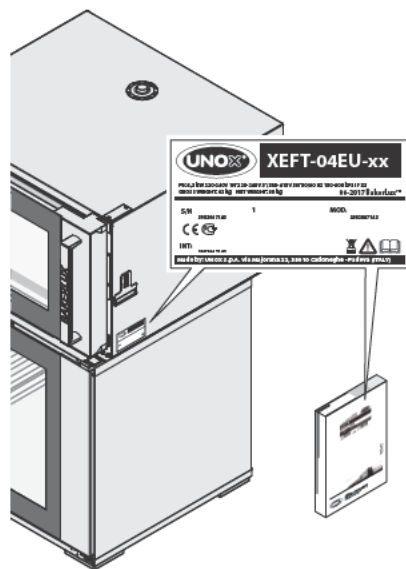
 **Connections to the mains power and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the warranty* and relieves UNOX of all liabilities.**


 Before connecting the appliance to the mains electricity, always compare the power supply data with that of the appliance as specified on the rating plate.


 In order to avoid hazards due to the accidental resetting of the thermal cut-out, this appliance must not be powered with a external switching device, such as a timer or be connected to a circuit that is regularly switched on and off by the utility.

 For proper electrical connections, the appliance must:

- Be wired into an equipotential system in accordance with current regulations. This connection

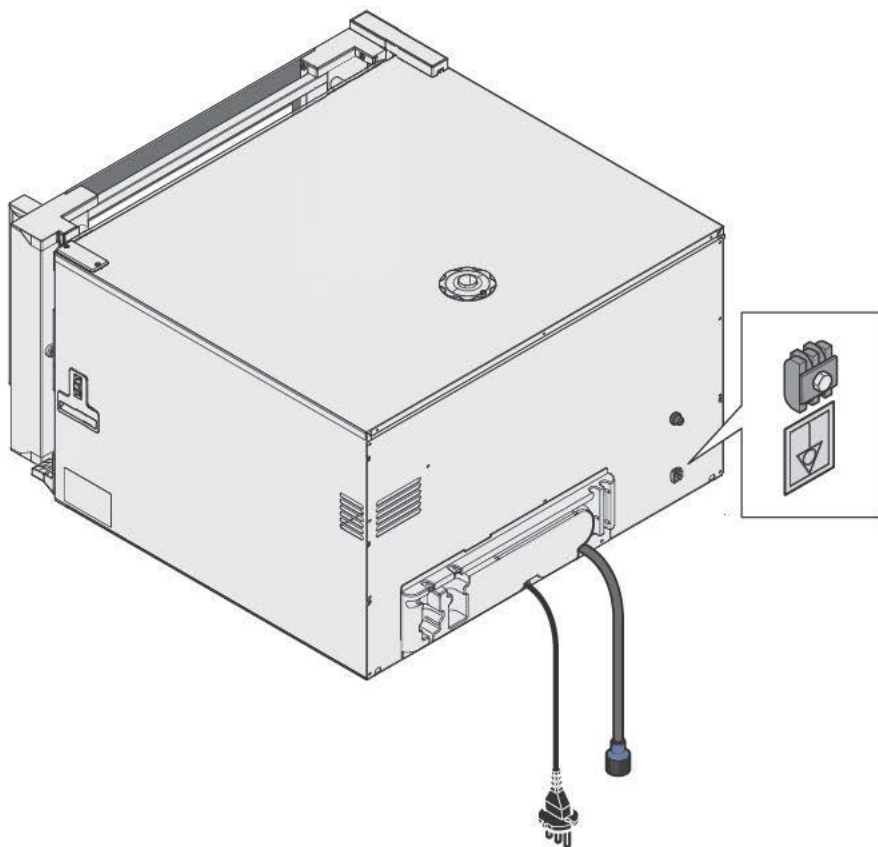


must be performed between different appliances with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm² (pursuant standard CEI EN 60335-2-42:2003-09) and be yellow/green.

- Be connected to the mains earth  (green-yellow wire).
- Be connected to a thermal differential switch in compliance with the regulations in force (0.03A, type A).
- Be connected to a main circuit-breaker that enables complete disconnection in category III over-voltage conditions.

CHECKS

- The copper jumper in the terminal board and the electrical cable must be secured together under the screw in its tightening direction, and the electrical connections must be securely tightened before connecting the appliance to the electricity mains.
- Check for any electrical dispersion between the phases and the earth, and for electrical continuity between the external casing and the mains earth.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating. If this is not the case, wire the phases as specified on the "technical specifications" sheet enclosed.

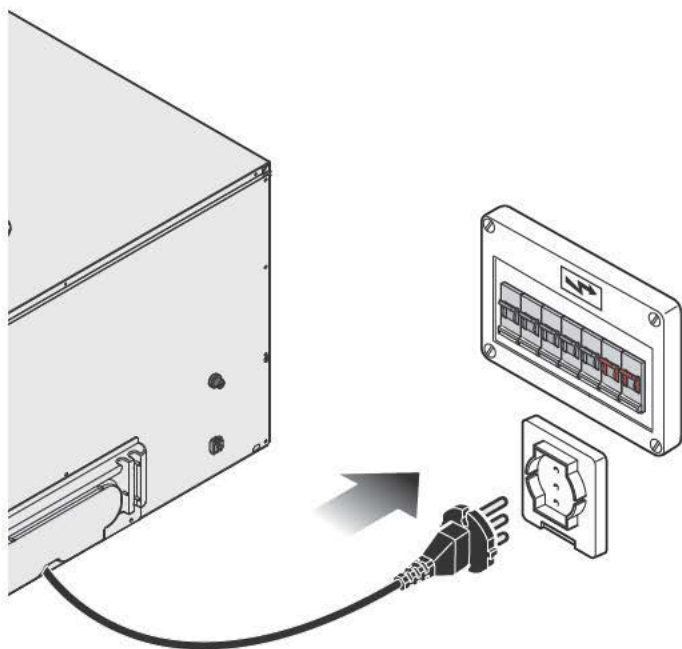


* Please visit the Warranty section of the Unox Web site (www.unox.com) for further details

APPLIANCES WITH SCHUKO PLUG (STEFANIA/ARIANNA/ELENA)

The appliance is released from the factory with power cable and plug already connected to the terminal. Do not make any other type of electrical connection or dimensional modification to the cable other than extensions, replacing it only with one having specifications equal to the original factory cable (type of rubber, cross-section, etc.).

- ⚠ The cable must be replaced by UNOX or by its technical assistance service, or in all cases by a person with a similar role in order to prevent any risks.
- ⊕ The wiring diagrams, wire specifications and the technical data are indicated on the “Technical specifications ” sheet attached to the appliance.

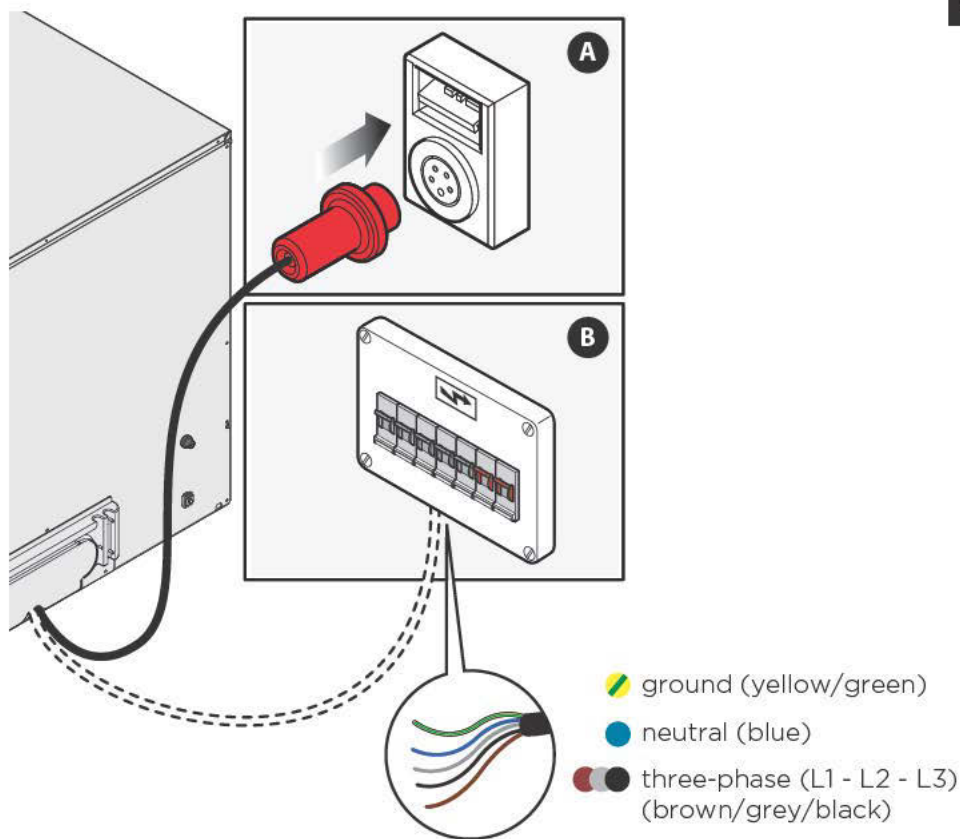


APPLIANCES WITH DISCONNECTED PLUG (ROSSELLA/VITTORIA/CAMILLA)

Electrical connections should be performed by mounting a power plug (not supplied) of type and load adequate to the maximum power absorbed by the oven's phases **A** (data available on the attached "Technical specifications" sheet). If this is not possible, the wiring cables supplied by UNOX are sufficient for direct connection to the electrical board **B**.

The appliance has its power cable already factory mounted to the terminal board; for different power and voltage requirements consult chapter "**Adapting to different voltage**" pag. 22.


- !** The cable must be replaced by UNOX or by its technical assistance service, or in all cases by a person with a similar role in order to prevent any risks.
- +** The wiring diagrams, wire specifications and the technical data are indicated on the "Technical specifications" sheet attached to the appliance.



ADAPTING TO DIFFERENT VOLTAGE

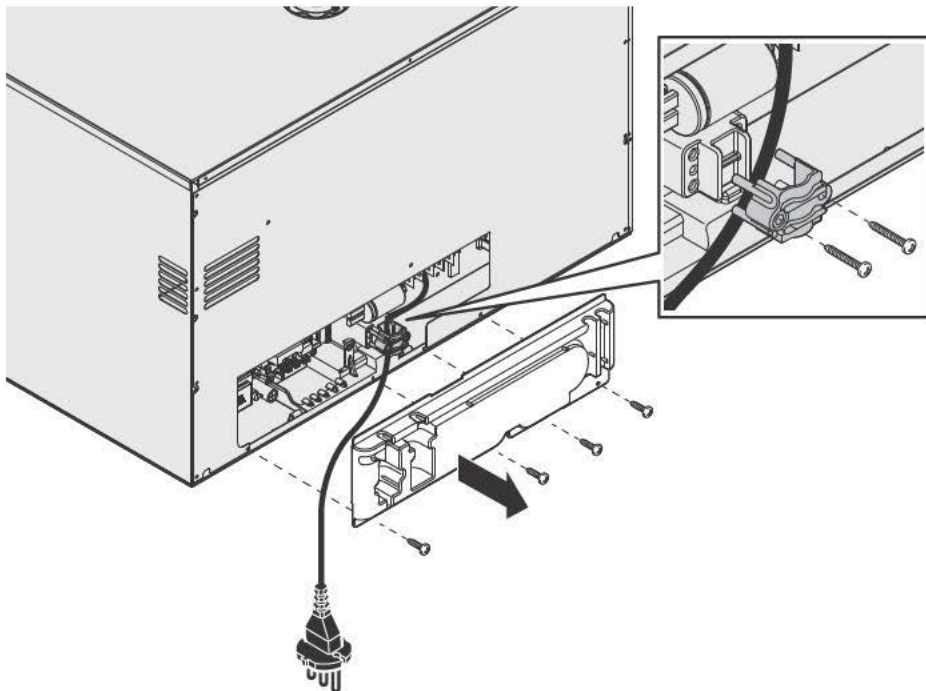
For electrical and voltage requirements that differ from standard values, it is necessary to replace the power supply cable (see the chapter “**Some stacking examples**” on page. 22) and connect the new cable to the terminal board following the diagrams on the “Technical specifications” sheet (Power supply - Connection Diagram) attached to the appliance.

REPLACING THE POWER SUPPLY CABLE

 The cable must be replaced by UNOX or by its technical assistance service, or in all cases by a person with a similar role in order to prevent any risks.

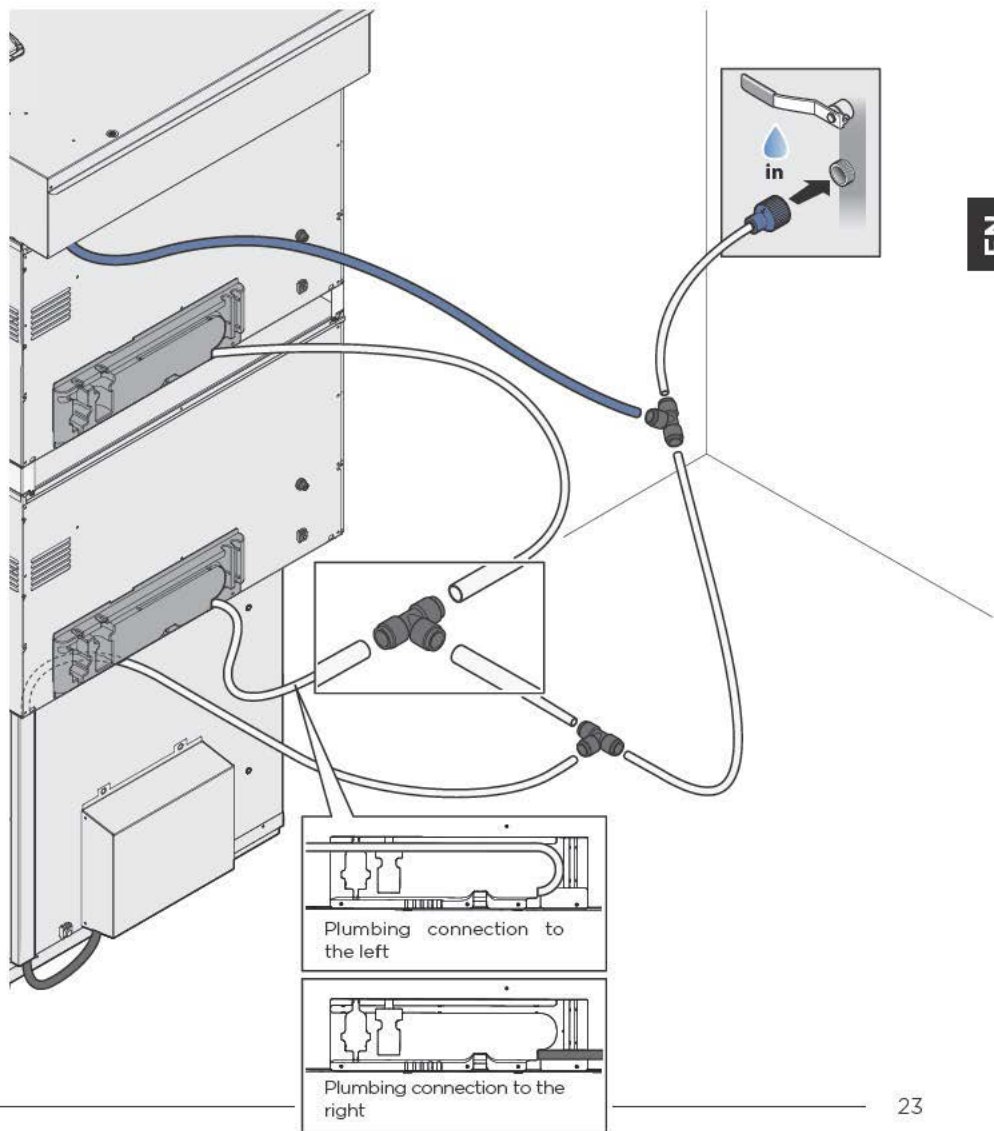
Follow the procedures below to replace the power supply cable:

- remove the rear panel of the oven and remove the cable by detaching it from the terminal block;
- See the “Technical data sheet” (Power supply-Connection Diagram) on the sheet indicates all possible wiring diagrams and the specifications that the new cable must have in reference to the wiring selected (Cable Type);
- secure the new cable using the cable clamp;
- close the rear panel of the oven.




7 PLUMBING CONNECTION

! Use the set of new connections supplied with the appliance for the connection to the water mains. Connections that have already been used must not be used again. Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which may have accumulated inside. A shut-off valve should be positioned between the water mains and the appliance.




INLET WATER CHARACTERISTICS

 Any damage caused by using water with parameters that do not correspond to what is specified in this section is not covered by the warranty*.

The water supply must:

- have a maximum temperature of 30 °C;
- be drinkable;
- be pressured at between 150 kPa and 600 kPa (200 kPa recommended).

 If the pressure of the water supply at the inlet is too low (below 150kPa), a pump with a suitable flow rate should be used (minimum flow rate of 300 l/h). The **BAKERLUX SHOP.Pro™** ovens come with an integrated pressure reducer as standard.

WATER SPECIFICATIONS FOR THE STEAM CIRCUIT (STEAM INSIDE THE OVEN CAVITY)

Free chlorine ≤ 0.1 ppm

Chloramines ≤ 0.1 ppm (mg/L)

TDS ≤ 125 ppm

Silica ≤ 12 ppm

pH 7 to 8.5

Total hardness (TH) ≤ 8 °d

Chlorides ≤ 25 ppm

Alkalinity ≤ 150 ppm as CaCO₃

* The maximum chloride content, Cl⁻, is not a fixed value; it depends on the calculated Non Hardness Measurement (NHM)

NHM = EC - (TH** x 30)

EC = electrical conductivity [μS/cm]

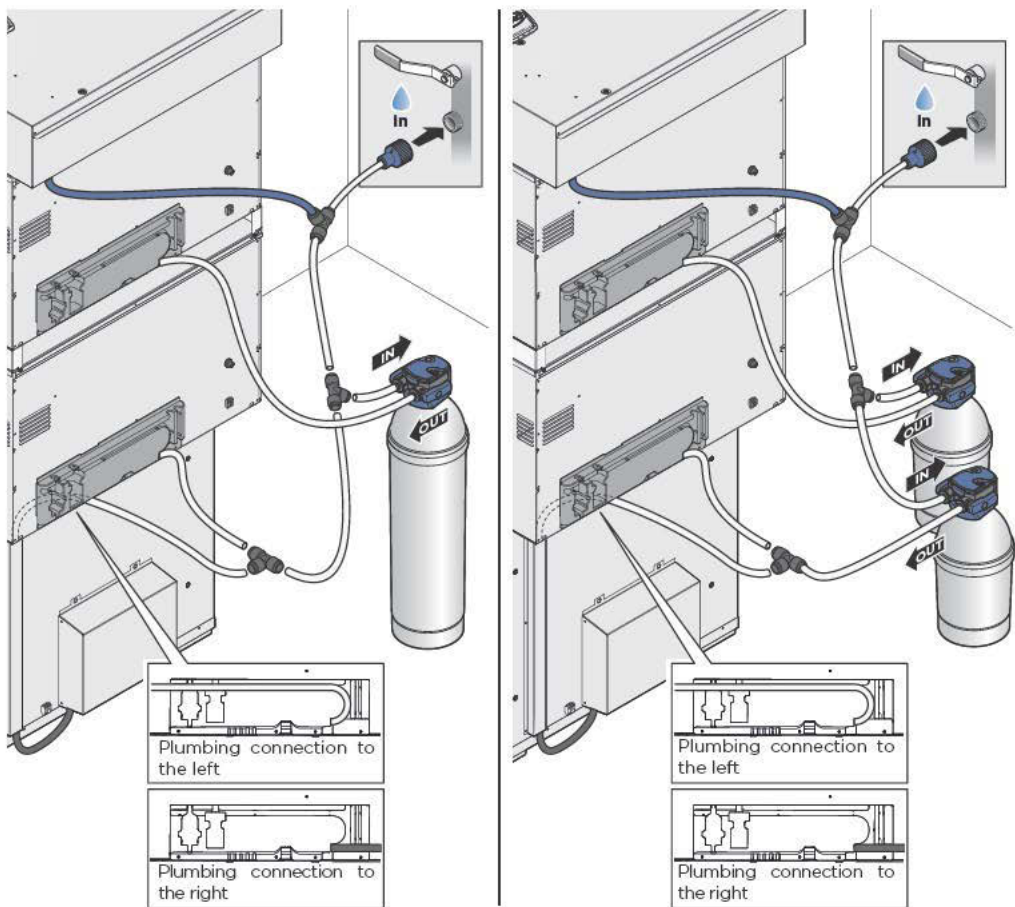
TH = total hardness** [° dH - German degrees]

NHM ≤ 250 μS/cm	TH < 8 °dH, Cl ⁻ ≤ 25 ppm (5 drops of reagent*)	No water treatment
	TH ≥ 8 °dH, Cl ⁻ ≤ 25 ppm (5 drops of reagent*)	UNOX.Pure
	Cl ⁻ > 25 ppm (5 drops of reagent*)	UNOX.Pure-RO
NHM = 250 - 350 μS/cm	Cl ⁻ ≤ 20 ppm (4 drops of reagent*)	UNOX.Pure
	Cl ⁻ > 20 ppm (4 drops of reagent*)	UNOX.Pure-RO
NHM = 350 - 450 μS/cm	Cl ⁻ ≤ 15 ppm (3 drops of reagent*)	UNOX.Pure
	Cl ⁻ > 15 ppm (3 drops of reagent*)	UNOX.Pure-RO
NHM = 450 - 500 μS/cm	Cl ⁻ ≤ 10 ppm (2 drops of reagent*)	UNOX.Pure
	Cl ⁻ > 10 ppm (2 drops of reagent*)	UNOX.Pure-RO
NHM ≥ 500 μS/cm		UNOX.Pure-RO

* use the reagent in the UNOX KSTR1081A kit

** hardness measured using the UNOX KSTR1082A kit

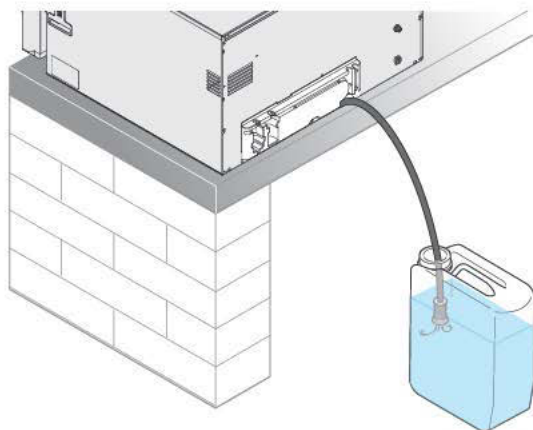
***Please visit the Warranty section of the Unox Web site (www.unox.com) for further details**



EN

Should the water values for moisture generation differ from those shown, use a filter (**UNOX.Pure/BAKERY.Pure**).

The following kits are available to adapt your oven to a different type of plumbing connection: a pump kit and a water tank kit. If you use your own containers, please ensure that they are closed and made from a material that is suitable for contact with drinking water, in compliance with the relevant regulations.



ATTENTION: WASHING INTERRUPTED MANUALLY FORCED RINSING IN PROGRESS

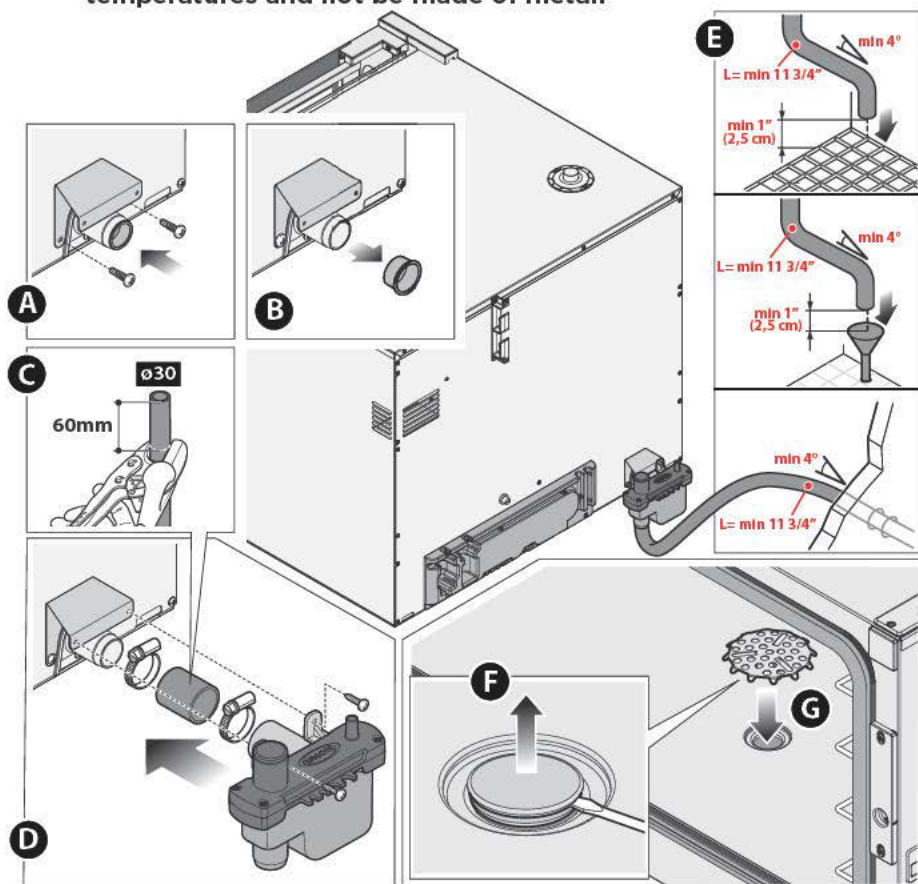
Outgoing water (for VITTORIA and CAMILLA ovens with humidity management) the drain is in the back of the ovens. Connect the bend/siphon to a pipe or hose and connect this to a waste water drain.

+ Unox recommends:
the XUC013 first installation kit, complete with siphon, tubes, fittings and Det&Rinse SPRAY

or, as an alternative


the XHC027 oven washing kit with SHOP.Pro drain, complete with siphon, tubes, fittings, shower head, drip trays and Det&Rinse SPRAY.

! **The waste water draining from the oven may be hot (90°C).
The pipes used for water drainage must be able to withstand high temperatures and not be made of metal.**



8 SMOKE EXHAUST

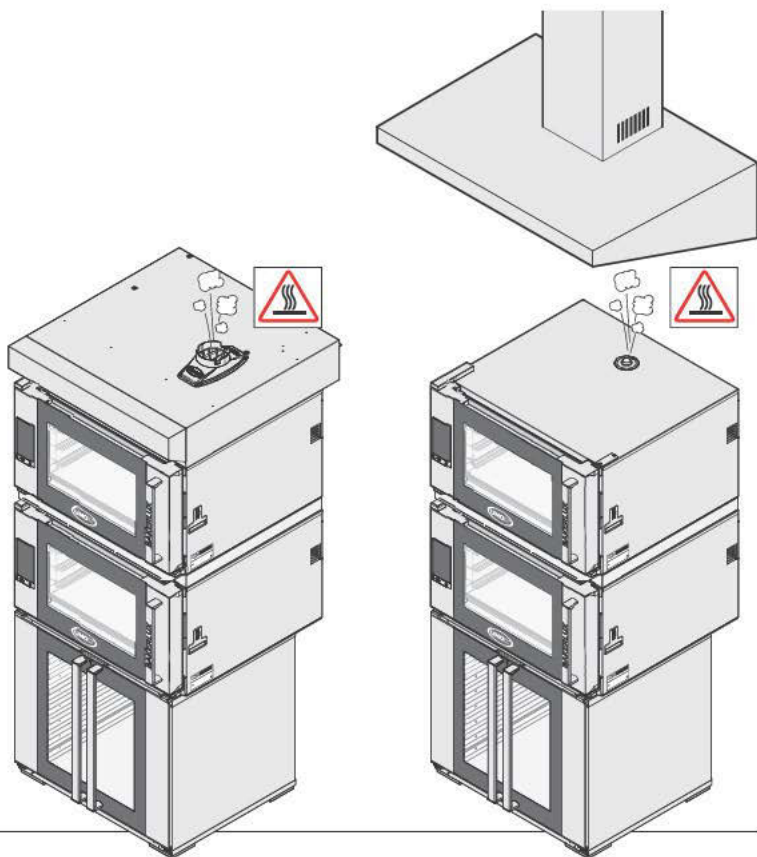
Cooking produces hot fumes and odours that are evacuated through a flue on the top of the appliance.

-  Make sure that there are no objects or materials obstructing the flue or which may be damaged by the temperature or fumes. Do not leave flammable materials near the flue.

Outdoor evacuation of fumes can be done using:

- a cooker hood of adequate power and size for the type of oven;
- a cooker hood made by the manufacturer and directly managed by a self-diagnosis system of the oven.

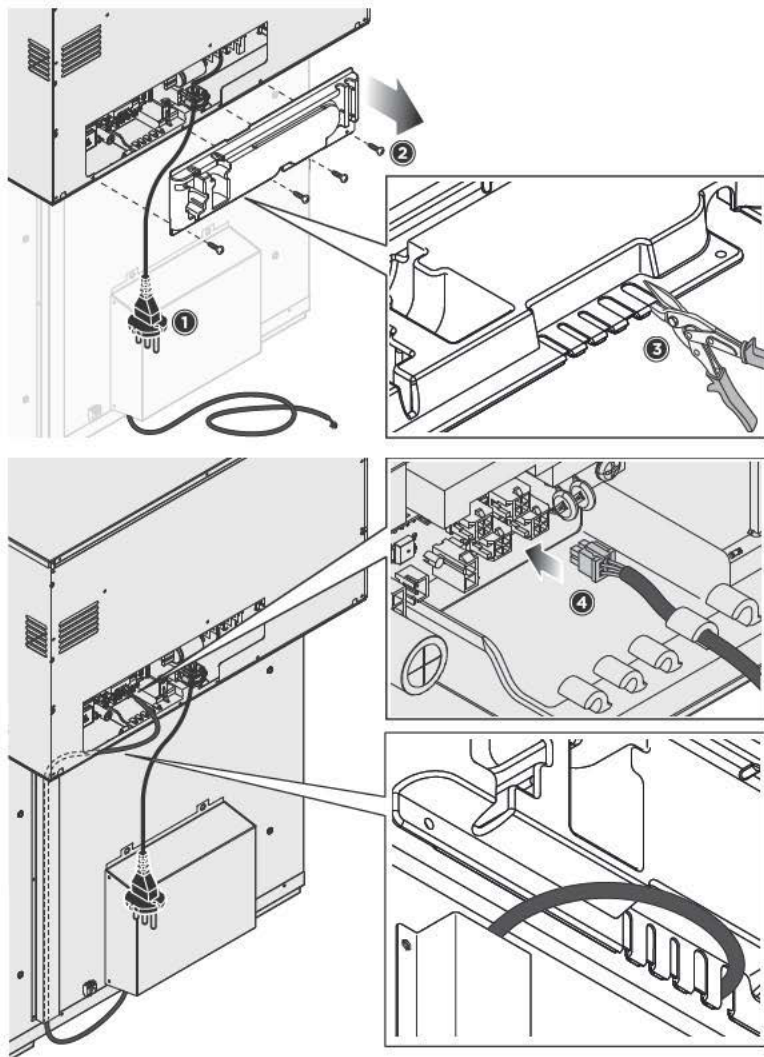
-  Follow the instructions on the UNOX hood packaging for to assemble.




9 CONNECTING STACKED APPLIANCES (MAXI.Link)

All ovens of the **BAKERLUX SHOP.Pro™** line are designed to be connected to accessories (prover, hood, etc.). The accessories connect to the oven using connectors on the back of the oven, which automatically connect.

⊕ Follow the instructions contained in the accessory and appliance packaging for information on how to fully install and manage them.



-  **Any routine maintenance procedure must be performed:**
- after disconnecting the appliance from the power and water supplies;
 - after having put on the proper personal protective equipment (gloves, etc.).

Clean the oven cavity daily to maintain proper levels of hygiene and to keep the stainless steel inside the oven cavity from getting ruined or corroding. When cleaning any component or accessory NEVER use:


- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid). Caution! Never use these substances when cleaning the appliance substructure and floors either;
- abrasive or sharp tools (abrasive sponges, scrapers, steel bristled brushes, etc.);
- water jets.

EXTERNAL STEEL STRUCTURES, OVEN CAVITY SEAL

Wait for the surfaces to cool off.

Use a soft cleaning cloth dampened with a little soap and water only. Rinse and dry completely.

INTERNAL PART OF THE OVEN CAVITY

-  **Failure to clean the oven cavity daily can cause the accumulated fatty substances or food residues inside the cavity to catch fire - risk of fire!**

Clean the oven cavity **daily** to maintain high levels of hygiene and to preserve the brilliance of the steel and performance of the equipment through time. Fat particles or food residues may also catch fire during cooking, causing damage to people and the equipment. Cleaning should always be carried out with a cold oven cavity using a soft cloth soaked in warm soapy water. Finish cleaning by rinsing and thoroughly drying.

PLASTIC SURFACES AND CONTROL PANELS

Use only a very soft cleaning cloth and a small amount of detergent for cleaning delicate surfaces. Follow the detergent manufacturer's directions.

INSIDE AND OUTSIDE OVEN DOOR WINDOW GLASS

Wait for the glass to cool off.

Use only a soft cleaning cloth dampened with a little soap and water or specific glass cleaners. Rinse and dry completely.



FOR OVENS WITH A FLAP DOOR: when cleaning the oven DO NOT remove the internal glass as it may break.

DISPOSAL

Pursuant to article 13 of Legislative Decree 49 of 2014 “Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste”:



The barred symbol of the rubbish bin specifies that the product was placed on the market after August 13, 2005 and that at the end of its useful life it should not be treated as other waste, but must be collected separately.

All appliances are made with recyclable metal materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages higher than 90% by weight.

Before disposal, make the appliance unusable by removing the power cable and any compartment or cavity closure device (where present).

At the end of its useful life, this product must be handled so as to reduce the negative impact on the environment and improve the efficiency of resource use by applying the principles of “the polluter pays”, prevention, preparation for reuse, recycling and salvaging. Please remember that illegal or incorrect disposal of the product leads to the application of the penalties provided for by current legal provisions.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom new appliances are purchased, who is required to collect them free of charge (“one-for-one” collection);

Information on disposal in European Union countries

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authorities or dealer for information on the correct disposal method.

CERTIFICATION

EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy

Declares, under its own responsibility, that the product

BAKERLUX SHOP.Pro™

complies with the Machinery Directive 2006/42/EC through the following standards:

EN 60335-1: 2014 + A1:2014

EN 60335-2-42: 2003 + A1: 2008 + A1:2012

EN62233: 2008

EN 60335-2-102:2006 + A1:2010

comply with the Electromagnetic Compatibility Directive 2014/30/EC through the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + A1: 2001 + A2: 2008

EN 61000-3-2: 2006 + A1: 2009 + A2: 2009

EN 61000-3-3: 2008

EN 61000-3-11: 2000

EN 61000-3-12: 2011

EN 61000-6-2: 2005

EN 61000-6-3: 2007



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