XEFT-03HS-ETDV
STEFANIA 3 460X330

DESCRIPTION

Design and intelligence, the elegance of glass and the technology of touch controls, as well as the built-in internet connection. Everything you could possibly imagine in an oven is now in your hands. Created to be perfect. In every detail.

FEATURES

• **Standard** o Optional - not avalable

COOKING METHODS	
Convection baking with adjustable temperature (30°C-260°C)	•
Convection baking with humidity and adjustable temperature (48°C-260°C)	•
Maximum pre-heating temperature 260°C	•

ADVANCED AND AUTOMATIC BAKING PROGRAMMING	
Cooking steps	9
QUICK PROGRAMS:	-
PROGRAMS:	99
PROGRAMS: names and pictures can be assigned to saved programmes	•
PROGRAMS: recipes can be saved with a name	•
MULTI.Time: manages more than 10 timers to control different products being cooked simultaneously	-
Wired Internet connection	o
DATA DRIVEN COOKING: It collects data, processes information, analyzes how it is used, and tips tips provides customized	•

AIR DISTRIBUTION IN THE BAKING CHAMBER	
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	•
AIR.Plus technology: multiple fans running in reverse	•

HUMIDITYCONTROL IN THE COOKING CHAMBER	
STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%)	•
DRY.Plus technology: extracts humidity from the baking chamber	•
ADAPTIVE.Cooking™ technology: bake a single tray or a full load and get the exact same results.	-
AUTO.Soft technology: controls rises in temperature for total uniformity	-
SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use	-

COOKING STATIONS	
MAXI.LINK technology: allows you to create units with two stacked ovens	•

THERMAL INSULATION AND SAFETY	
Protek.SAFE™ technology: maximum thermal efficiency and working safety	•
Protek.SAFE™ technology: motor stopped when door is opened to limit energy loss	•

DOOR OPENING	
Manual drop-down door (top-to-bottom)	•
Electromechanical and automatic side opening door (right-to-left; only for Matic versions)	•
Manual side opening door (right-to-left)	-

AUXILIARY FUNCTIONS	
Preheating temperatures up to 260°C that can be set by the user for each programme	•
Shows the remaining time for the baking programme currently in use	•
'INFINITE' continuous operation	•
Shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds	•
Temperature units shown in °C or °F	•

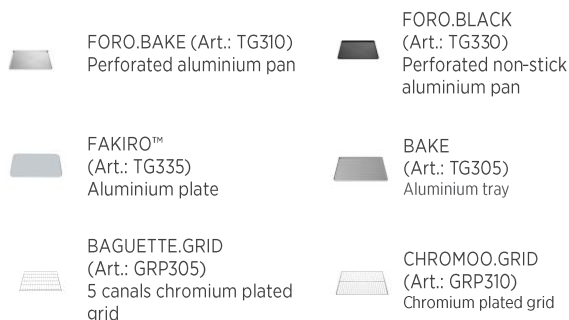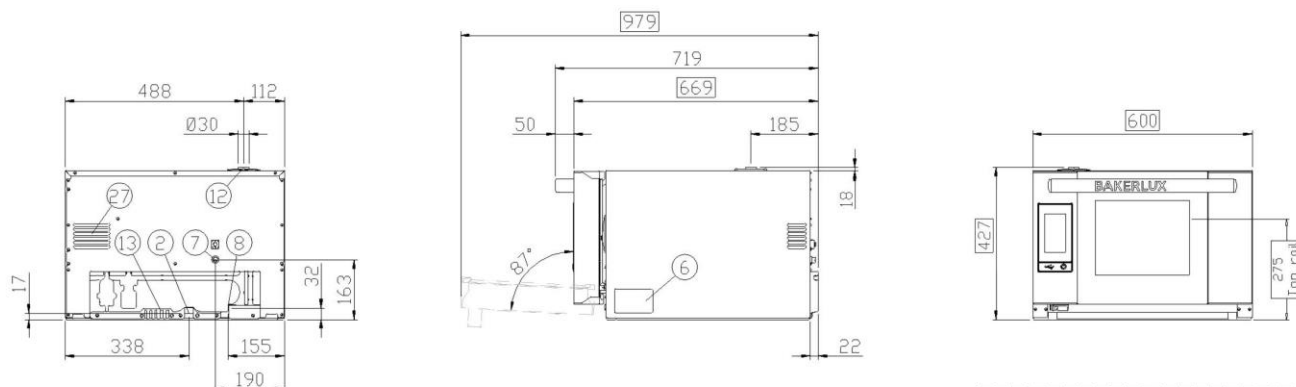| TECHNICAL DETAILS	
Tray supports in L-shaped sheet metal (Only for CAMILLA and VITTORIA models)	•
Tray supports in chrome-plated steel (Only for ELENA and ROSSELLA models)	•
Tray supports in chrome-plated steel with anti-tipping system (Only for STEFANIA and ARIANNA models)	•
Sealed control panel to avoid steam infiltrating the circuit board (IPX4)	•
Lightweight - Heavy Duty structure using innovative materials	•
Door open switch	•
Temperature limiter for safety	•
Easy-to-clean, openable internal glass panel (only for right-to-left door opening models)	•
Easy-to-clean internal glass panel (only for drop down opening models)	•

INTEGRATED TECHNOLOGY

UNOX Intensive Cooking: You've chosen not to settle for less. Maximum baking efficiency. Bake to perfection, sell, repeat. All day, every day. For the tight schedule of a commercial space whose core business is selling baked goods, the priorities are high quality standards, repeatable results, speed of execution, energy savings and reliability.

Data Driven Cooking: Your oven is unique, intelligent, and connected. Data Driven Cooking artificial intelligence technology is designed to help you take advantage of the full potential of UNOX's BAKERLUX SHOP.Pro™ ovens.

UNOX Intelligent Performance: Smart baking. Guaranteed results. Achieving identical results for each load requires control, intelligence and expertise. Every detail counts: what happens before and during baking, the various load quantities, food whose properties vary with the seasons and the unique manual techniques of each member of your team.

460X330 BAKING ESSENTIALS

FORO.BAKE (Art.: TG310)
Perforated aluminium pan

FORO.BLACK (Art.: TG330)
Perforated non-stick aluminium pan

FAKIRO™ (Art.: TG335)
Aluminium plate

BAKE (Art.: TG305)
Aluminium tray

BAGUETTE.GRID (Art.: GRP305)
5 canals chromium plated grid

CHROMOO.GRID (Art.: GRP310)
Chromium plated grid

CERTIFICATIONS

CE   ENERGY STAR

DIMENSIONS
mm

DRAWING LEGEND

2	TERMINAL BOARD POWER SUPPLY
3	UNIPOTENTIAL TERMINAL
6	TECHNICAL DATA PLATE
7	SAFETY THERMOSTAT
8	3/4" THREAD WATER INLET
12	HOT FUMES EXHAUST CHIMNEY
13	ACCESSORIES CONNECTION
27	COOLING AIR OUTLET

XEFT-03HS-ELDV

CAPACITY, DIMENSIONS, WEIGHT

Capacity	3 460X330
Pan Spacing / Pitch	75 mm
Dimensions WxDxH	600x669x425 mm
Net Weight	36 kg

POWER SUPPLY

VOLTAGE	PHASE	CYCLE	TOTAL POWER	CURRENT	POWER CABLE	CORD	PLUG
230	1N	50/60 Hz	3 kW	12.8 A	HO7RN-F 3Gx1,5 mmq	YES	Schuko

WATER REQUIREMENTS

Drinking water inlet: 3/4" NPT*, line pressure: 22 to 87 psi; 1.5 to 6 bar

USING A WATER SUPPLY NOT MEETING UNOX's MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.
It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures.

Inflow water specifications: Free chlorine ≤ 0,1 ppm, Chloramine ≤ 0,1 ppm, TDS ≤ 125 ppm, Silica ≤ 12 ppm, pH 7 ÷ 8,5
Total hardness (TH) ≤ 8 °d, Chlorides ≤ 25 ppm, Alkalinity ≤ 150 ppm as CaCO3

INSTALLATION REQUIREMENTS

Oven must be installed level.
Installations must comply with all local electrical, plumbing and ventilation codes.

Register to access data and product specifications.
infonet.unox.com