



BAKERLUX SHOP.Pro™

INSTALLATION AND MAINTENANCE MANUAL
translation of original instructions

EN

Read and understand this manual completely before attempting to install, operate, or service this equipment. This manual is intended for use only by qualified installers of electric appliances.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

⚠ WARNING

IMPORTANT FOR YOUR SAFETY

This manual is intended for use only by qualified installers of electric appliances to install and set up the Unox oven models listed on the cover of this document. It also contains operational instructions for the users of the appliance.

Keep this manual in an easily accessible place for future reference. In the event of a power failure, do not attempt to operate this appliance.

Keep the appliance area free and clear from combustibles.

Do not obstruct the air intake or exhaust openings of the appliance.

Keep in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

SAFETY PRECAUTIONS:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death.

Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

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BAKERLUX SHOP.Pro™

Safety regulations

⚠️ WARNING Read this and other applicable manuals carefully before using this appliance. Incorrect installation, operation, maintenance, cleaning, or any modifications made to the appliance, may damage property or result in fatal injury.



GENERAL SAFETY

⚠️ WARNING This appliance must only be used by qualified personnel to cook food in professional and industrial kitchens. Any other application that does not conform to the specified use is considered dangerous.

⚠️ WARNING The equipment must not be used by inexperienced or untrained persons. Always provide training and guidance on the proper use and shut down of the oven. Make sure all personnel are supervised by someone who is responsible for their safety.

⚠ WARNING UNOX accepts no responsibility for any situation resulting from work carried out in an unprofessional manner, or from the incorrect interpretation or application of regulations.

GENERAL INSTALLATION

⚠ WARNING Incorrect installation or any modifications made to the appliance may damage property or result in injury or even death.

⚠ WARNING Fire risk! If the appliance is positioned near walls, partitions, kitchen cabinets, decorative trim, etc. (see Initial preparation on page 6), these items must be made by a non flammable material. All fire prevention regulations must be strictly observed.

ELECTRICAL

⚠ WARNING Electrical connections or any work required on the electrical circuits inside the appliance, must be performed by certified technicians in compliance with local, state, and federal regulations.

⚠ WARNING Injury risk! A ground fault interruption circuit (GFI) must be installed.

⚠ WARNING Fire risk! Make sure all electrical connections are properly done.

OPERATION

⚠️ WARNING Fire risk! Do not place foods containing highly flammable ingredients (alcohol-based foods) in the oven. These substances may burst into flames and, therefore, constitute a fire and explosion hazard. Explosions may cause the door to open suddenly or even violently.

⚠️ WARNING Fire risk! When using the appliance for the first time, make sure there are no instruction manuals, plastic bags, or accessories inside the oven.

⚠️ WARNING Food contamination risk! Before cooking with the appliance, make sure there are no detergent or other caustic residues inside the oven. Remove any detergent residues using a damp cloth while wearing suitable eye and hand protection, then rinse the oven thoroughly.

⚠️ WARNING Burn risk! Always wear heatresistant gloves when handling accessories or other objects which have been inside the hot oven.

⚠️ WARNING Burn risk! Make sure any hanging rack frames and/or tray rack trolleys inside the oven are secured. Improperly placed containers holding hot liquids may fall or slip inside the oven causing the potential for burns.

⚠️ WARNING Burn risk! The temperature of the external parts of the oven may exceed 140 °F (60 °C). Touch only the components used to control the appliance.

⚠ WARNING Burn risk! When containers are full of liquid or will be filled with liquid during the cooking process, the user must be able to see inside each container. Do not place any racks above eye level.

⚠ WARNING Burn risk! Take extra care to avoid drips or spills when removing trays containing hot liquids.

⚠ WARNING Burn risk! The maintenance operations of the unit must be carried out by qualified and trained personnel only when the appliance is empty and disconnected from power supply and water connections.

⚠ WARNING This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

⚠ WARNING Burn risk! Always open the door slowly and carefully to prevent being burned by hot steam escaping from the oven.

⚠ WARNING Burn risk! Do not leave the core probe hanging outside the oven door, as this could damage the probe and cause hot steam or liquid to escape from the oven during the cooking process. Always remove the core probe from the food before removing it from the oven.

⚠️ WARNING Burn risk! If the tray rack trolleys need to be moved while in use, always make sure the containers are secured properly. Close the containers holding liquids so that no hot liquid can spill out.

INSPECTION AND MAINTENANCE

⚠️ WARNING Injury risk! When loading and unloading the tray rack trolley, apply the wheel lock brake.

⚠️ WARNING Injury risk! Tray rack trolleys may tip over when wheeled along uneven surfaces or when crossing the threshold of a door.

⚠️ WARNING Electrocutation and burn risk! To reduce the risk of fire and/or electric shock do not remove the service panels. There are no user serviceable items under the service panels. Only qualified service agents are permitted to remove the service panels.

CLEANING

⚠️ WARNING Burn risk! Do not open the oven door during washing. There is danger of severe caustic burns from the presence of hot air, acids, or basics that may come in contact with the skin and/or eyes. If the washing program is stopped before its completion, launch and complete a LH2O WASHING program before opening the door.

⚠️ WARNING Fire risk! If the appliance is not cleaned or not cleaned thoroughly, grease or remnants of food which have accumulated inside the oven may start to burn.

REPAIR WORK SAFETY

⚠️ WARNING Injury risk! Appliance maintenance must only be performed by suitably trained personnel.

⚠️ WARNING Injury risk! Before any maintenance work is performed, the appliance must be disconnected from the electrical supply. Apply a lock out tag to the electrical supply connection.

⚠️ WARNING Injury risk! All parts not supplied by UNOX must be pre-approved before installation.

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™

Introduction

Congratulations and thank you for choosing to purchase a **BAKERLUX SHOP.Pro™** oven.

The equipment is designed for the following purposes:

- for cooking all pastry and bread products, whether fresh or frozen;
- for cooking all gastronomic products, whether fresh or frozen;
- for bringing chilled and frozen food back to normal temperatures;
- for steam cooking meat, fish, and vegetables;
- for cooking vacuum-packed food in bags which are suited to that type of cooking procedure.

These ovens are also designed for use with complementary accessories such as a holding cabinet, special trays, and racks

UNOX S.p.A.

FORWARD

This booklet shows the installation and use of **BAKERLUX SHOP.Pro™** line of appliances. The **BAKERLUX SHOP.Pro™** line of ovens, together with their accessories, allow to complete cooking solutions using the **MAXI.Link** technology dedicated to superb cuisine.



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

SUPPLIED DOCUMENTS

The following documents are provided with the unit:

- Installation and Operation Manual
- Overall Dimension Drawing
- Wiring Diagram
- Connection Diagram

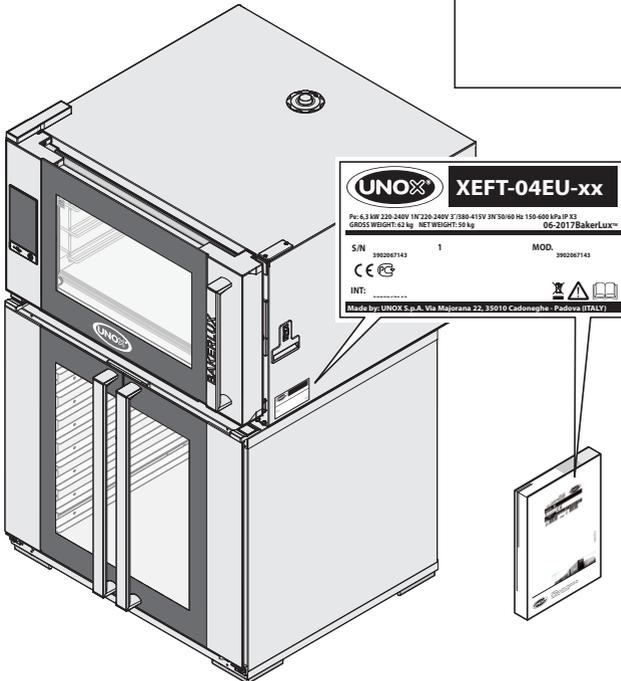
REGISTRATION

The installation date and appliance model must be documented by the end purchaser. The model number and serial number are located on the serial plate similar to the one shown. Refer to **UNOX Limited Warranty Conditions - US** section on page **36** for additional details on registering the appliance.

Installer:
(The authorized service agent who installed the UNOX appliance)

Dealer:
(The company where the UNOX appliance was purchased)

Installation date:



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BAKERLUX SHOP.Pro™

Pre-installation

INSTALLATION CODES AND STANDARDS

Installations within the United States, must follow:

- 1.State and local codes.
- 2.National Electrical Code (ANSI/NFPA No.70, latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
- 3.Vapor Removal from Cooking Equipment, (NFPA-96, latest edition) available from NFPA.

Installations within Canada, must follow:

- 1. Local codes.
- 2.Canadian Electrical Code (CSA C22.2 No.3, latest edition) available from the Canadian Standards Association, 5060 Spectrum Way, Mississauga, Ontario, Canada L4W 5N6.

DELIVERY AND INSPECTION

UNOX strives to ensure the appliance is received in good working condition. To prevent shipping damage, the appliance is shipped from the factory and must only be transported using pallets supplied by UNOX. Each unit has been carefully inspected before it was packaged and consigned to a shipper/installer.

Upon delivery:

Inspect the shipping container, carefully noting any exterior

damage on the delivery receipt, which must also be signed by the driver or delivery person.

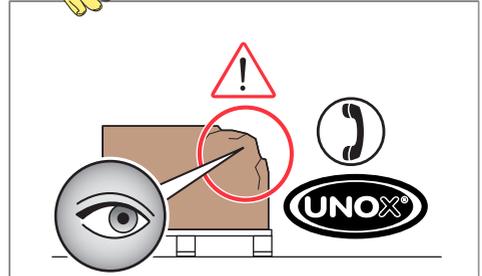
- Unpack and check for any damage, which was not evident on the outside of the shipping container.
- Check for concealed damage. The carrier must be notified immediately of damage not readily visible upon the delivery of the unit. The crate and all packaging materials must be retained for inspection.

UNOX does not assume liability for loss or damage of the appliance during shipping and/or delivery. The carrier assumes full responsibility for delivery in good condition when the shipment was accepted. If the product was lost or damaged in shipment UNOX will provide assistance in filing a claim with the carrier.

HANDLING

The appliance is very heavy and may require the use of moving equipment.

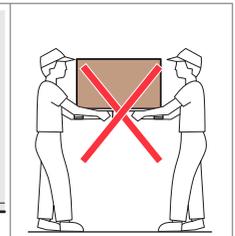
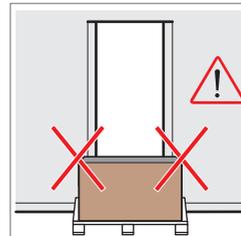
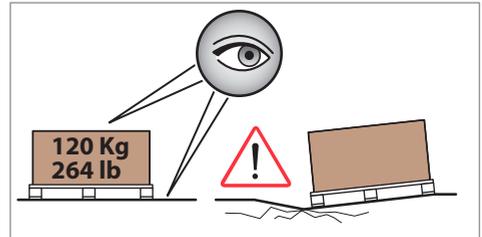
⚠ WARNING Injury risk! Do not lift or move the appliance without adequate help. Heavy lifting, over 51 pounds (23 kg), may result in personal injury. Make sure the appliance is not in danger of tipping over during transportation.



SPECIFICATIONS

Before positioning the appliance, check the measurements and the exact position of the electrical, plumbing, and exhaust connections. Check for proper clearance with shut off valves and drain line hook ups.

The installation site must be able to withstand the maximum weight of the fully loaded appliance. Make sure the unit fits through all doors, corridors, passageways, or other openings required to reach the installation site.



BakerLux Shop.PRO	Cooking trays	Type N°	18"x13"		18"x26"	
			3	4	3	4
	Oven model		XAFT-03HS	XAFT-04HS	XAFT-03FS	XAFT-04FS
	Family		STEFANIA	ARIANNA	ELENA	ROSSELLA
Size	Depth	mm	674	674	968	968
	Length	mm	769	1053	1053	1053
	Height	mm	473	585	660	828

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:

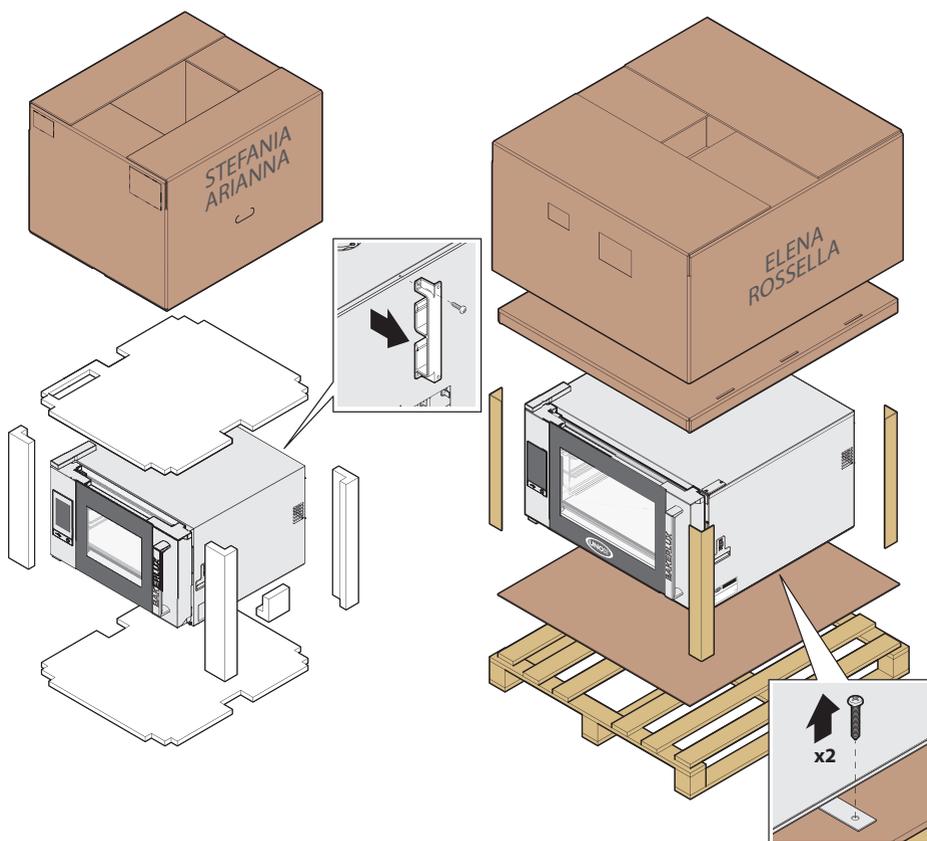
- it easily passes through doorways;
- the floor supports its weight.

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

⚠ WARNING 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.



⚠ WARNING Fire risk! any work on the oven, must be performed by certified technicians in compliance with local, state, and federal regulations.

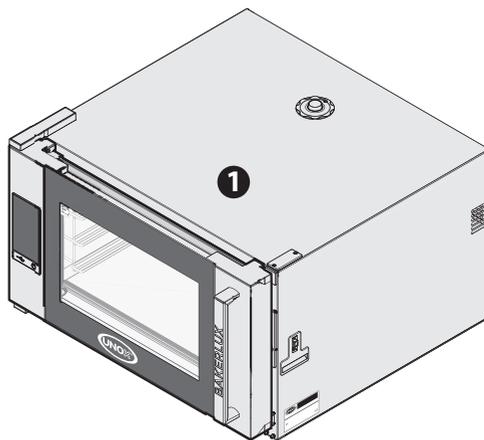
CHECKING PACKAGE CONTENTS

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

- ① oven model: ARIANNA/STEFANIA/ELENA or ROSSELLA.
- 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
FLAP DOOR				
HINGED DOOR				
Number of trays	3	4	3	4
Type of tray	18x13"	18x13"	18x26"	18x26"
Total absorption	2.6-3.3 (1.44)	2.9-3.8 (1.44)	2.9-3.8 (1.44)	5.9-7.6
Voltage	208-240V 1~ (120V)	208-240V 1~ (120V)	208-240V 1~ (120V)	208-240V 3~
Type of plug	NEMA 6-20 (NEMA 5-15)	NEMA 6-20 (NEMA 5-15)	NEMA 6-20 (NEMA 5-15)	NOT SUPPLIED

BAKERLUX SHOP.Pro™

Installation

1 GETTING STARTED

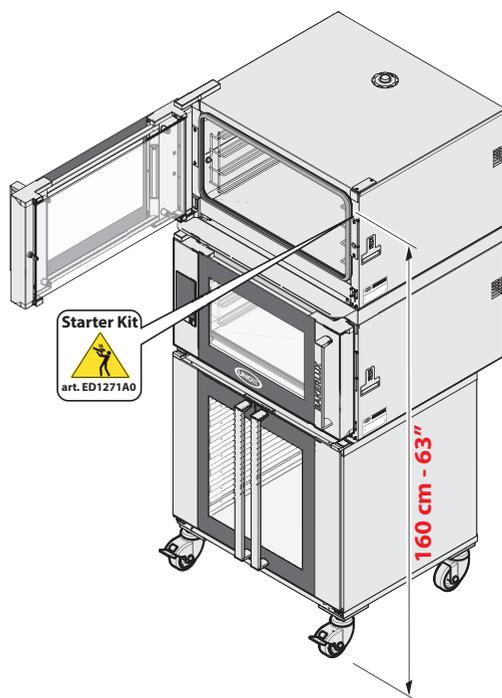
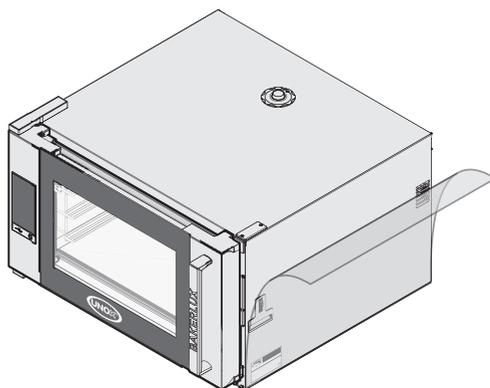
REMOVING THE PROTECTIVE FILM

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 63” (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.**



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2 POSITIONING

CHARACTERISTICS OF INSTALLATION AREA

Install the appliance in areas:

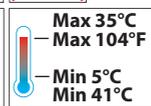
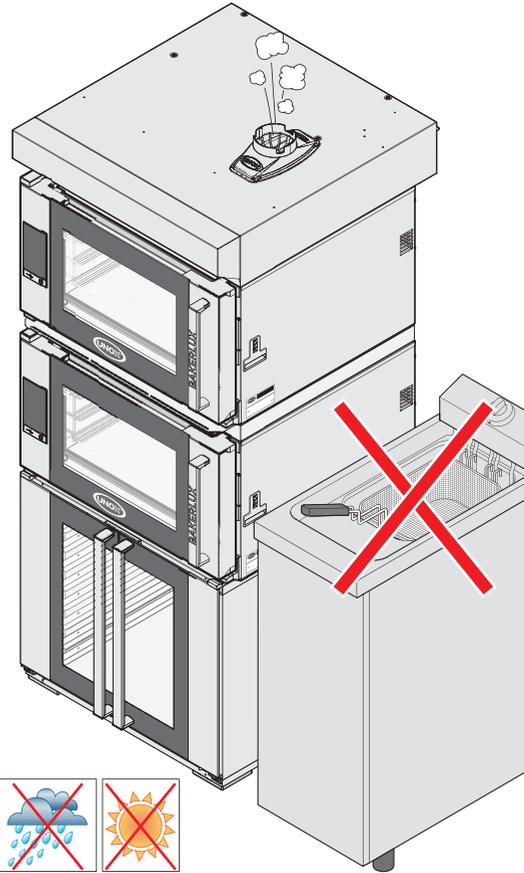
- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected from the weather;
- with temperatures between 41 °F to 104 °F maximum (5 °C to 35 °C);
- having a maximum humidity of 70%.

! 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.

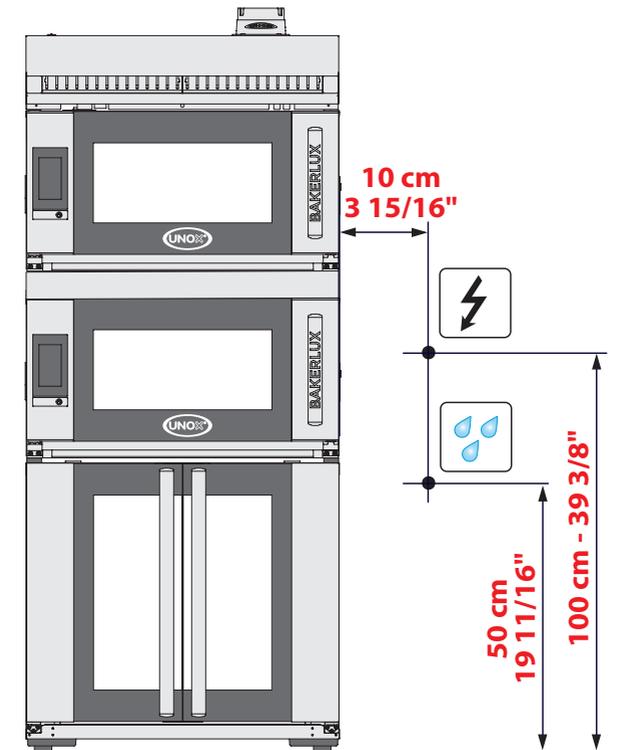
The figure gives indicative connection measurements:



electrical connection



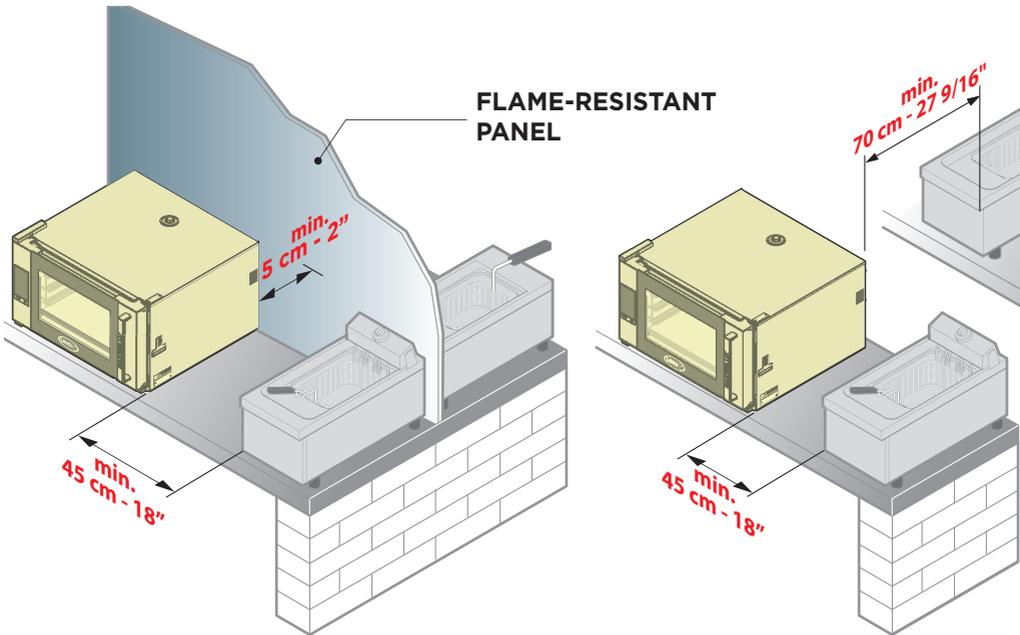
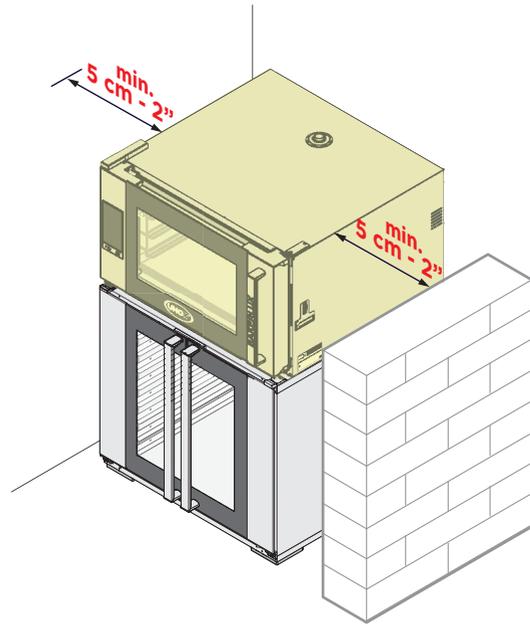
plumbing connection



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.



3 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

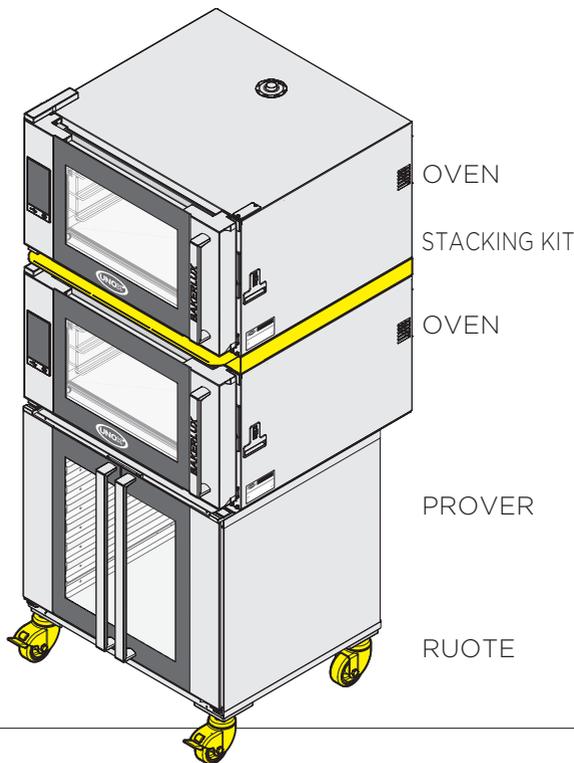
! Move the appliance using only the UNOX mobile kit.

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

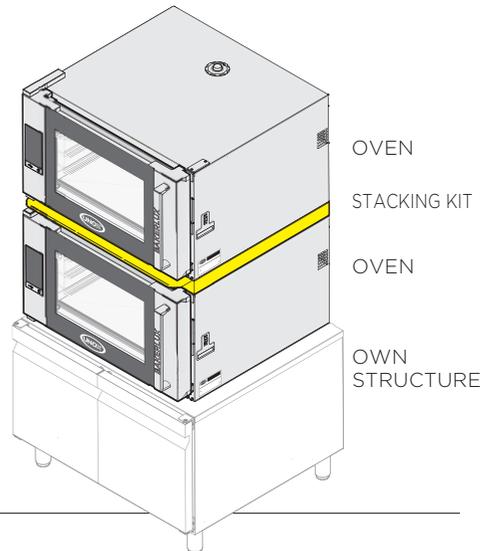
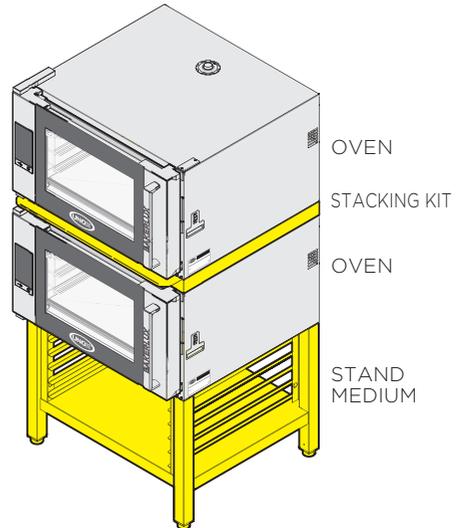
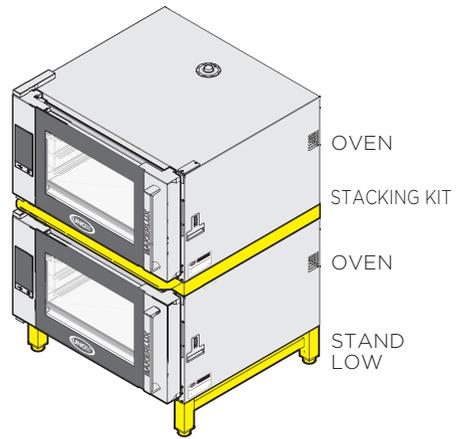
 Before securing on an UNOX substructure (provers or stands) or on one of your own (e.g. neutral cabinet), always check that the substructure is perfectly level using a spirit or digital level.

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.



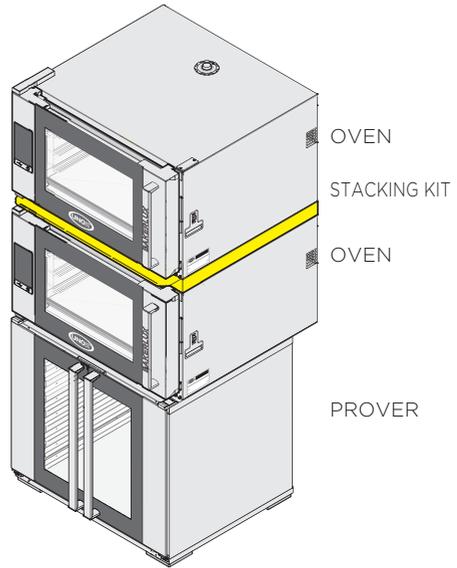
OVENS STACKING

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.

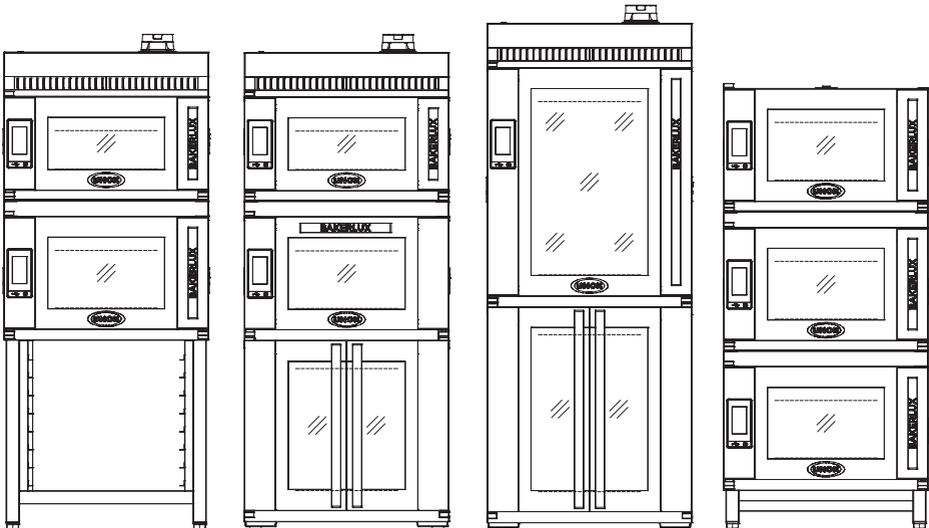
The oven stacking kit also contains a cable and a Tee fitting for plumbing several appliances with a single water outlet.

! 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.



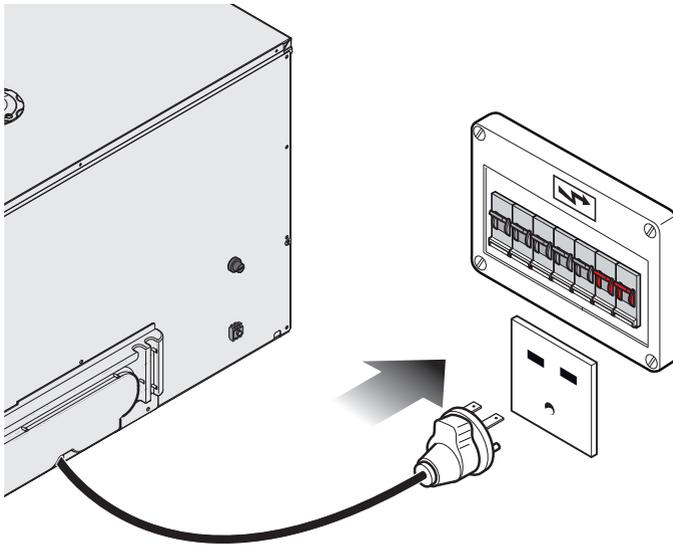
SOME STACKING EXAMPLES



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.).

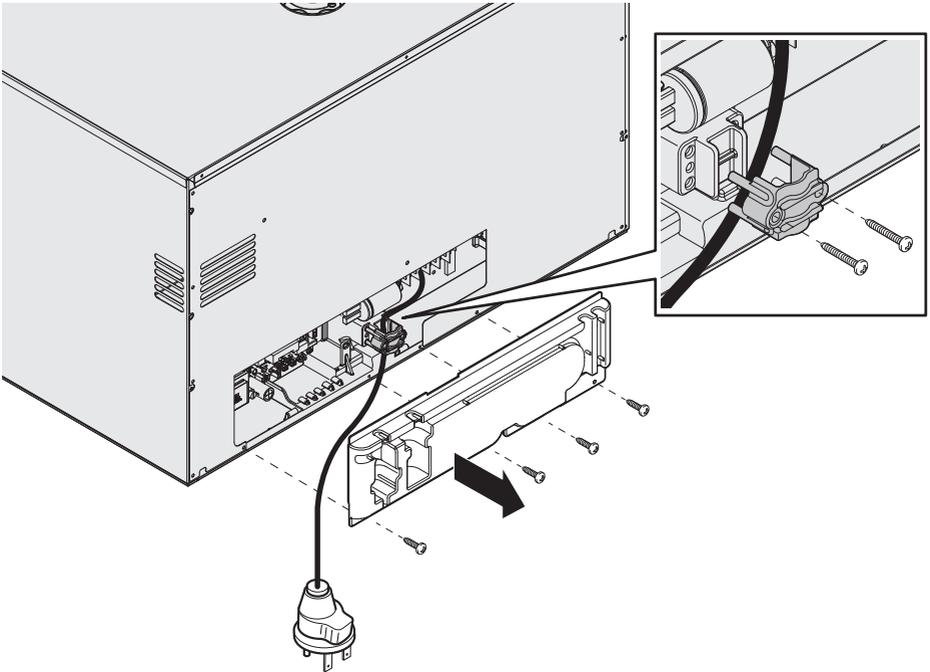
- ⚠ Make sure the outlet is the correct phase and voltage for the appliance being installed. If necessary, have a certified electrician update the electric service to match the appliance requirements.
- ⚠ The cable must be replaced by UNOX or by its technical assistance service, or in all cases by a 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.



⚠ WARNING Electrical Grounding Instructions: appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

APPLIANCES THREE-PHASE CABLE ATTACHED TO A TERMINAL BOARD (ROSSELLA)

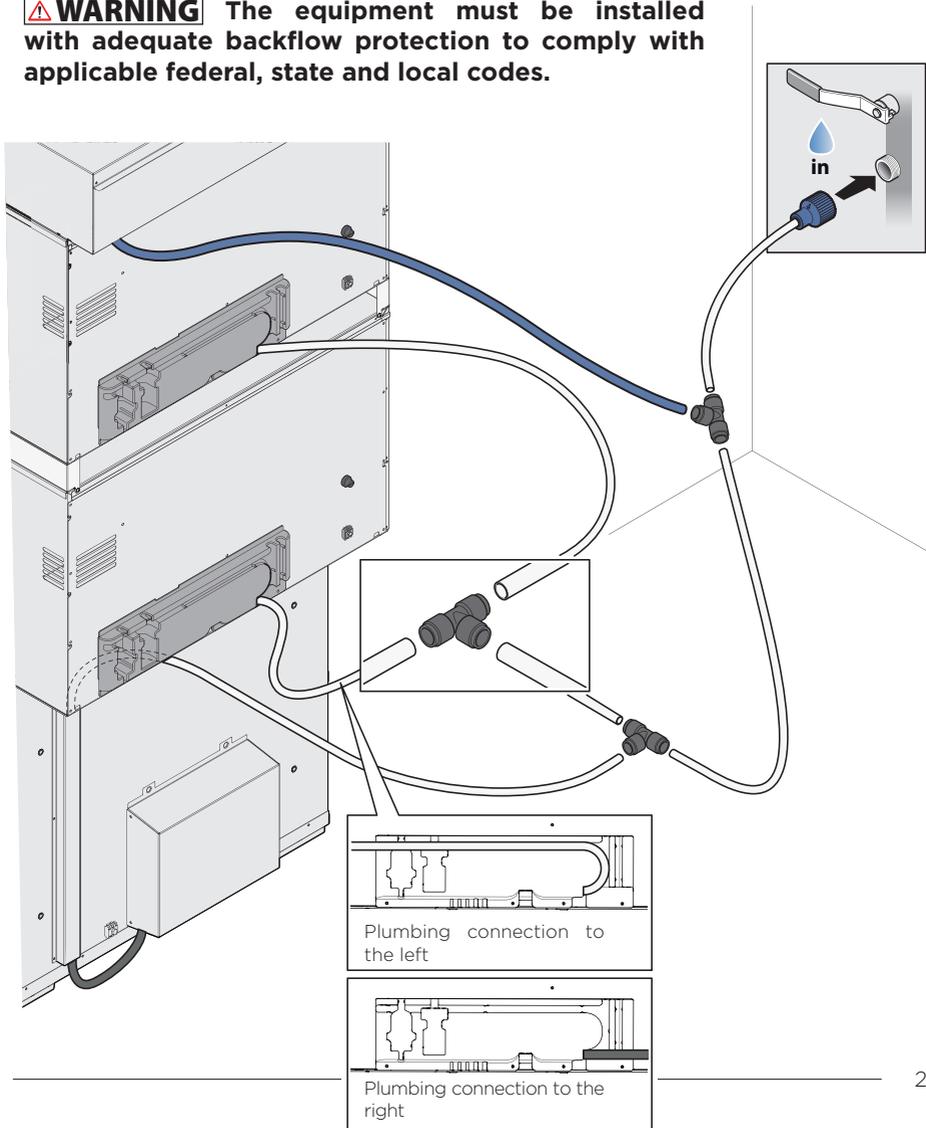
- ① Make sure the oven has a three-phase, three wire electrical cable, which is attached to the terminal board.
- ② Identify the wire colors and connection terminals using the diagram inside the terminal board cover.
- ③ Open the terminal board cover by removing the attaching screws.
- ④ Connect the wires to the correct terminals.
- ⑤ Place the copper jumper and electric cable under the screw in its tightening direction, so when the screw is tightened, the cable and jumper are tightly secured to the terminal.
- ⑥ Secure the cable using the cable clamp.
- ⑦ Close the terminal board cover and tighten the attaching screws.
- ⑧ Also, provide a means for disconnecting the power for maintenance or repair.



5 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.

⚠ WARNING The equipment must be installed with adequate backflow protection to comply with applicable federal, state and local codes.



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 86 °F (30 °C);
- be drinkable;
- be pressured at between 22 and 87 psi (150-600 kPa).

 If water pressure at the inlet is less than the minimum specified value (22 psi - 1.50 bar) a pump (minimum water flow rate 1.32 gpm (300 l/h)) is required. The ovens have a built-in pressure reducer.

If water conductivity is greater than 150 µS/cm a water treatment for steam production is required.

Damage caused by limescale or other chemical agents is not covered by the warranty.

 WARNING CHLORAMINE: The water supplied to the oven must be free from chloramine or with levels not exceeding 0,1 ppm (mg/L). Notice: any damage caused by chloramine within the water is not covered by this warranty.

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)

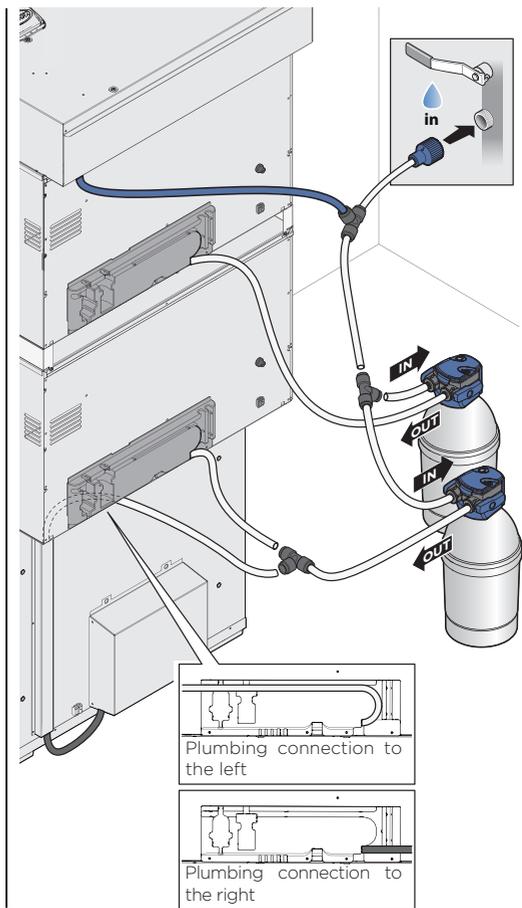
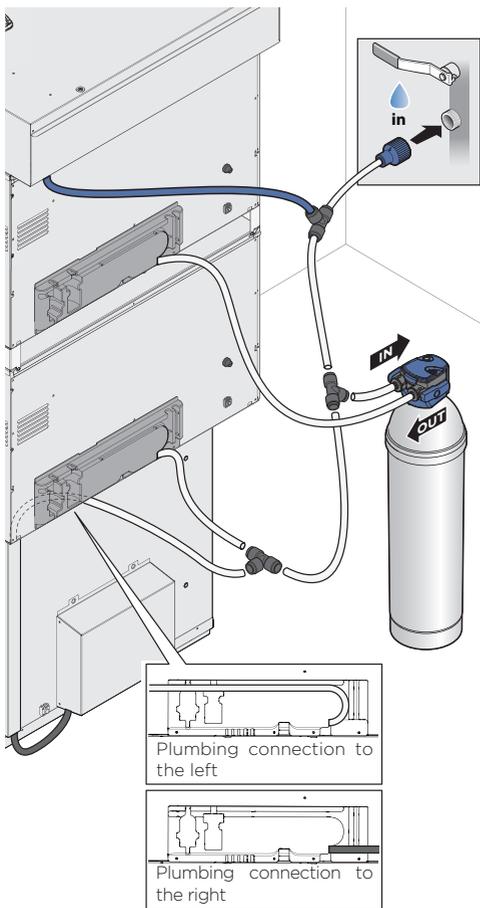
EC = electrical conductivity [µS/cm]

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.Finest
	Cl ⁻ > 25 ppm (5 drops of reagent*)	Reverse Osmosi System
NHM = 250 - 350 µS/cm	Cl ⁻ ≤ 20 ppm (4 drops of reagent*)	UNOX.Finest
	Cl ⁻ > 20 ppm (4 drops of reagent*)	Reverse Osmosi System
NHM = 350 - 450 µS/cm	Cl ⁻ ≤ 15 ppm (3 drops of reagent*)	UNOX.Finest
	Cl ⁻ > 15 ppm (3 drops of reagent*)	Reverse Osmosi System
NHM = 450 - 500 µS/cm	Cl ⁻ ≤ 10 ppm (2 drops of reagent*)	UNOX.Finest
	Cl ⁻ > 10 ppm (2 drops of reagent*)	Reverse Osmosi System
NHM ≥ 500 µS/cm		Reverse Osmosi System

* use the reagent in the UNOX KSTR1081A kit

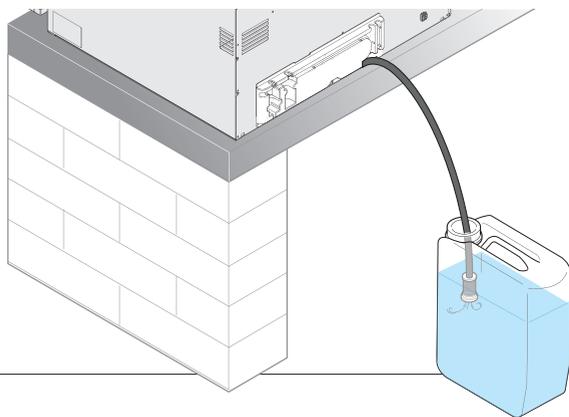
** hardness measured using the UNOX KSTR1082A kit



EN

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

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.



6 SMOKE EXHAUST

⚠ WARNING Injury risk! Read and follow all the safety instructions in the Safety section of this manual. Follow the Installation codes and standards referenced in this manual.

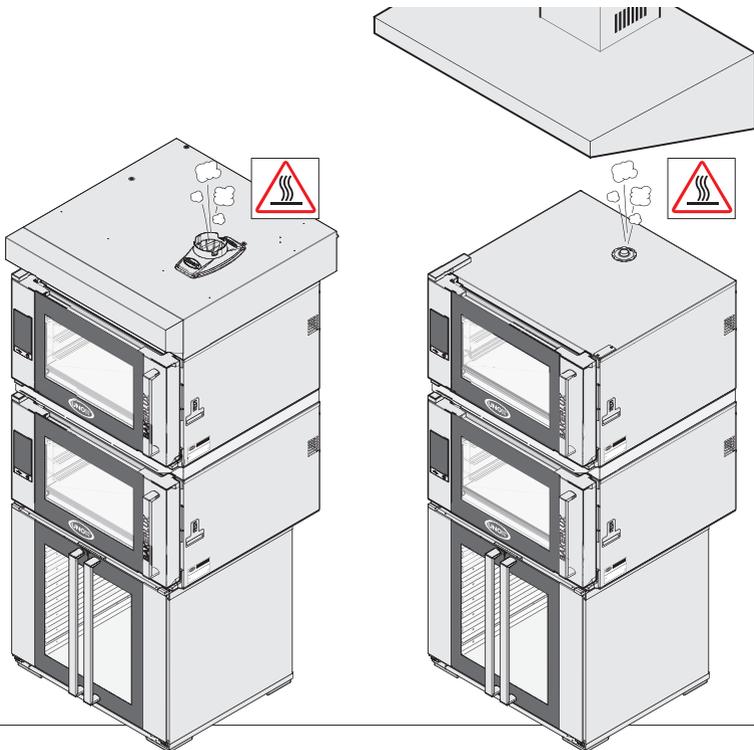
Cooking produces hot fumes and odours that are evacuated through a flue on the top of the appliance.

 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.

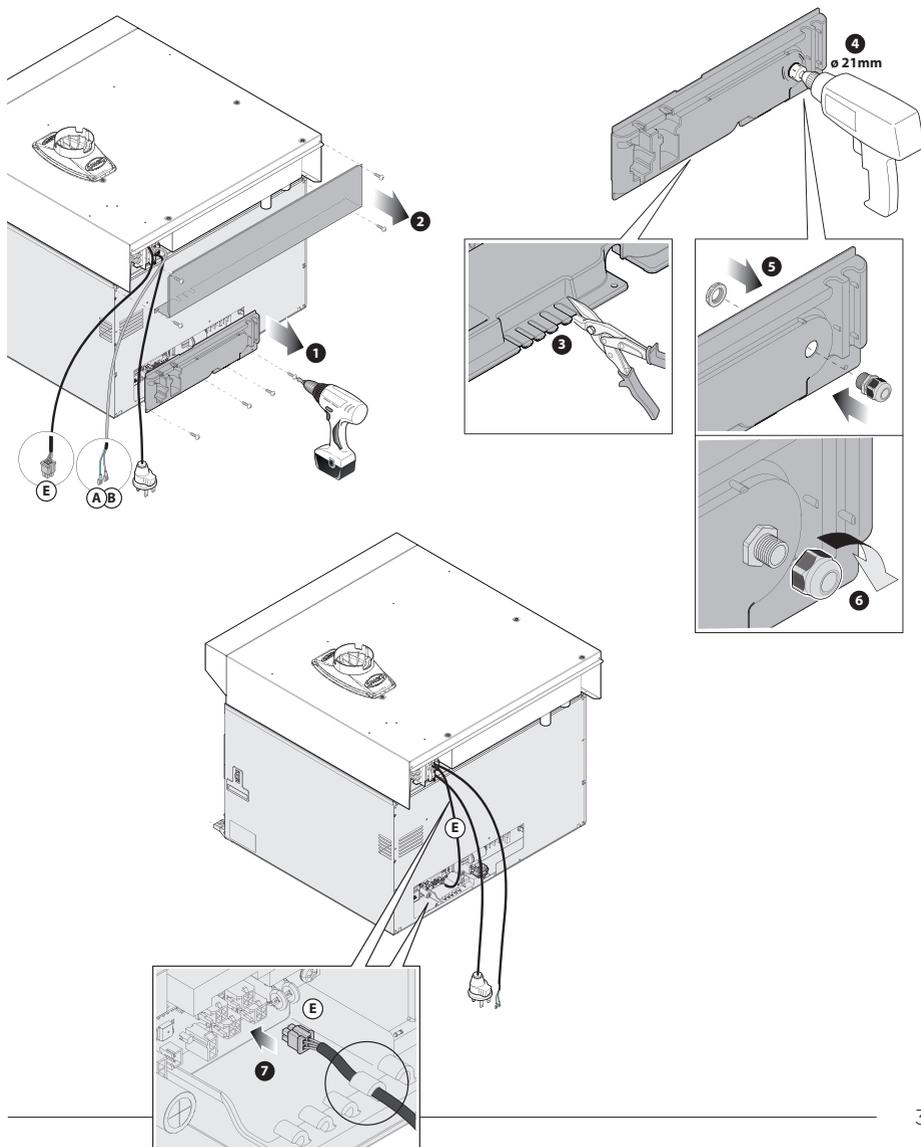
 Follow the instructions on the UNOX hood packaging for to assemble.

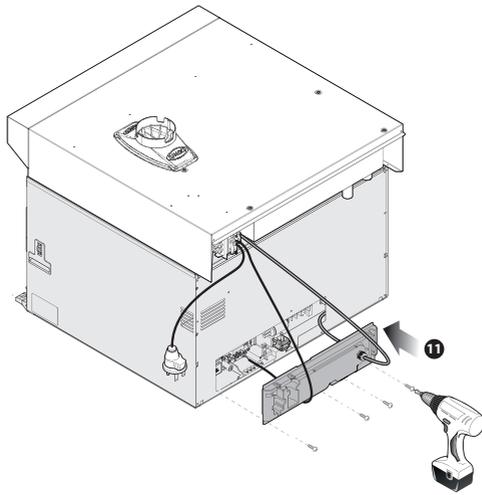
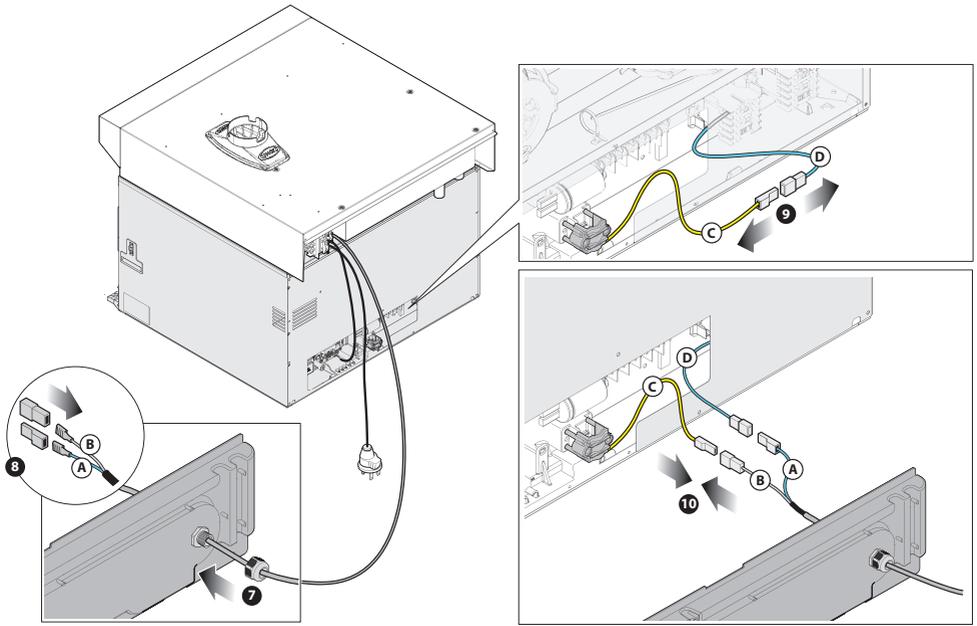


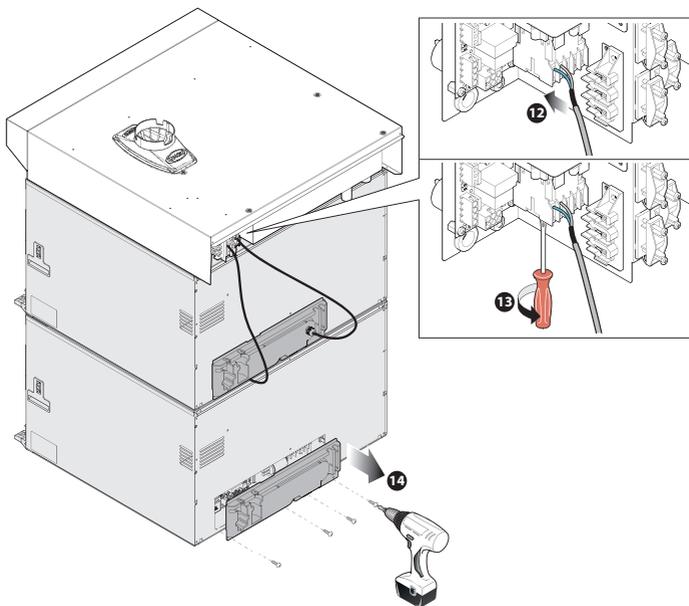
7 CONNECTING STACKED APPLIANCES (MAXI.Link)

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.

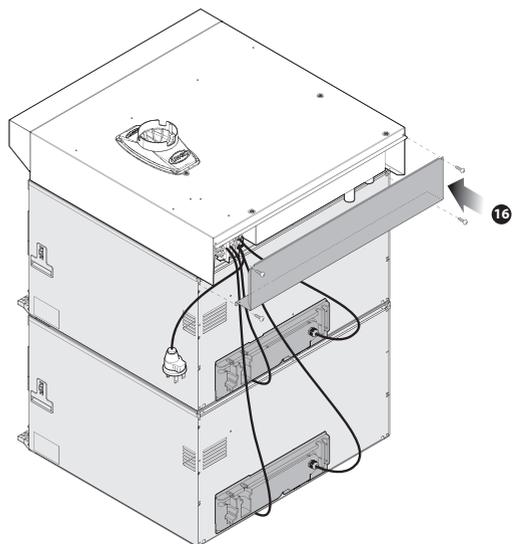
⊕ Follow the instructions contained in the accessory and appliance packaging for information on how to fully install and manage them.







- 15**
 Repeat steps from **2** to **11**
 Répétez les étapes de **2** à **11**
 Repite el proceso desde **2** a **11**



BAKERLUX SHOP.Pro™

Ordinary maintenance



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.

UNOX LIMITED WARRANTY CONDITIONS - US

End users (“**End Users**”) who have purchased an appliance (the “**Product**”) from an authorized dealer of Unox, Inc., a Delaware corporation (“**UNOX**”) may be entitled to a limited manufacturer’s warranty (the “**Limited Warranty**”). In order to benefit from such a warranty, End User should register on UNOX’s website (www.unox.com).

1. Warranty Term

- a) The warranty period for the Limited Warranty (the “**Warranty Term**”) is, with respect to labor, 12 months, and with respect to the Product or parts thereof (such parts being hereinafter referred to as “**Spare Parts**”), 24 months, in each case from the earlier of (i) the date of End User’s dealer invoice and (ii) the date of installation of the Product at the End User’s location (the “**Warranty Start Date**”); provided, however, that upon failure from End User to provide UNOX, upon request, with supporting evidence reasonably satisfactory to UNOX of such End User’s dealer invoice or installation date, as shall be determined by UNOX in its sole discretion, then the Warranty Start Date may, at UNOX’s sole discretion, be the date of UNOX’s invoice to its own dealer.
- b) For ChefTop Mind.Maps™ ovens only, and only if End User has purchased or otherwise has been provided with a LONG.LIFE4 extended warranty (the “**Extended Warranty**”), then the Warranty Term is, with respect to labor, 12 months from the Warranty Start Date, and with respect to the Product and/or Spare Parts, the earlier of (i) 48 months from the Warranty Start Date, and (ii) ten thousand (10,000) hours of working and/or stand-by time of such Product, as determined by the Product’s internal clock. The foregoing Extended Warranty is available to End User if and only if the applicable Product is connected to the internet via Ethernet cable, WIFI or 3G/4G and remains accessible for remote login and maintenance by the UNOX service team at all times.

2. If End User decides not to buy the Extended Warranty, in order for the Limited Warranty to apply, End User will need to furnish UNOX a copy of End User’s dealer invoice and sufficient proof (as determined by UNOX in its sole discretion) of the installation date and the type of Product in the form of a written confirmation or an invoice for installation issued by a Service Agent.

3.

- a) For Products subject to the Limited Warranty, during the applicable Warranty Term, and if and only if such Product is unaltered and unmodified by End User or any third party and is properly used as set forth in UNOX’s specifications and instructions of use, End User’s sole remedy under the Limited Warranty shall be (x) for a period of twelve (12) months after the Warranty Start Date, at UNOX’s sole cost and expense and in UNOX’s sole discretion, (i) repair, or (ii) return and replacement (including, in each of the foregoing cases (i) and (ii), any cost of UNOX’s or its designee’s work associated therewith), of the Product (including any Spare Parts), and (y) for a period of twelve (12) months after the initial twelve (12) months following the Warranty Start Date, at UNOX’s sole cost and expense, replacement of the Products and/or Spare Parts, excluding any work associated therewith.
- b) For Products subject to the Extended Warranty, during the applicable Warranty Term, and if and only if such Product is unaltered and unmodified by End User or any third party and is properly used as set forth in UNOX’s specifications

and instructions of use, End User's sole remedy under the Extended Warranty shall be (x) for a period of twelve (12) months after the Warranty Start Date, at UNOX's sole cost and expense and in UNOX's sole discretion, (i) repair, or (ii) return and replacement (including, in each of the foregoing cases (i) and (ii), any cost of UNOX's or its designee's work associated therewith), of the Product (including any Spare Parts), and (y) for a period which shall be the shorter of (A) thirty-six (36) months after the initial twelve (12) months following the Warranty Start Date, and (B) ten thousand (10,000) hours of working and/or stand-by time of such Product has been reached, if earlier, as determined by the Product's internal clock, at UNOX's sole cost and expense, replacement of the Product and/or Spare Parts only, excluding any work associated therewith.

The warranty services set forth above shall be referred to herein as "**Warranty Services**", as applicable. Except as provided above, the Products are provided "as is".

4. The performance of **Warranty Services** shall in no event trigger an extension of a Warranty Term, nor shall it trigger a new Warranty Term.

5. Replaced parts shall pass into the ownership of UNOX.

6. UNOX does not assume any transport costs or risks.

7. In order to be eligible for the Warranty Services during the applicable Warranty Term, End User must notify UNOX in writing of any damage or defects within 14 days after such damage or defects were or should have been discovered by sending a notification to the UNOX service support, as provided on the UNOX website, www.unox.com.

8. Please be aware that neither the Limited Warranty nor the Extended Warranty shall apply in any of the following instances, without limitation, as determined in UNOX's sole discretion:

- Damage resulting from defective installation or unprofessional or improper attempts at repair, work performed by un-authorized third parties, improper use, injudicious operation or any and all other actions not in compliance with the instruction manual for the Product;
- Non-compliance, by End User or any third party, with the UNOX installation check list, the installation manual, or the prescribed maintenance and inspection cycles;
- If cleaning agents or preservative agents other than those expressly approved by UNOX have been used;
- Defects or damage in connection with unauthorized uses of the Product, such as the use of soiled, aggressive water, sub-standard gas or electricity with unsuitable voltage or current;
- Damage caused by surges;
- Normal wear and tear to items such as lamps, gaskets, seals, probes, door handles, ancillary and consumable parts etc., as well as damage to glassware and other ancillary parts
- The use of water not meeting requirements set forth by UNOX in the installation manual and spec sheet (for the avoidance of doubt, in addition, but without limitation, to the foregoing, it is the sole responsibility of the End User to verify that the incoming water supply is comprehensively tested and, if required,

to provide a means of water treatment that would meet the minimum water quality standards required by UNOX, as outlined on the Product specification sheet. Non-compliance with these minimum standards will potentially damage Products and/or Spare Parts, which, at UNOX's sole discretion, may nullify and void the original Limited Warranty or Extended Warranty, as applicable);

- Damage or malfunctions caused by the build-up of limescale or rust in the Product;
- Wear and tear of the Product; or
- Cases in which replacement or parts other than original UNOX parts are used, regardless of whether the damage or defects result therefrom.

14. The Limited Warranty and the Extended Warranty may only be asserted for Products located in the United States of America.

15. An obligation to render Warranty Services shall only exist if the Product is in compliance with the applicable technical requirements in the country in which the Product is operated.

16. NO OTHER WARRANTIES. EXCEPT AS SET FORTH IN THE INTRODUCTION HERETO, THE PRODUCTS ARE PROVIDED "AS IS", AND THE LIMITED WARRANTY AND EXTENDED WARRANTY ARE GIVEN IN LIEU OF ALL OTHER WARRANTIES AND GUARANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, WITHOUT LIMITATION, THE WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE (EVEN IF INFORMED OF SUCH USE), OR ARISING FROM A COURSE OF DEALING, USAGE, OR TRADE PRACTICE, WHICH ARE HEREBY EXCLUDED TO THE FULLEST EXTENT ALLOWED BY APPLICABLE LAW. NO WARRANTY HAS BEEN MADE THAT THE PRODUCTS WILL MEET END USER'S OR ITS CUSTOMER'S REQUIREMENTS, OR THAT THE OPERATION OF THE PRODUCTS WILL BE UNINTERRUPTED OR ERROR-FREE.

PLEASE CONTACT UNOX AT infousa@unox.com IF YOU HAVE ANY QUESTIONS.



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