



# XESW-03HS-MDDN

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_

Date \_\_\_\_\_

## Model SPEED.Pro™

Baking speed oven	Electric
3 trays 460x330 (BAKE)	Drop down opening
1 tray 450x330 (SPEED)	6" Touch control panel
Voltage:	220-240V 1~



## Description

SPEED.Pro™ is the world's first and only speed baking oven: a convection oven and a speed baking oven in a single piece of equipment. Thanks to the large baking chamber of the SPEED.Pro™, you can use the Bake mode to bake up to 3 460 x 330 trays of bakery or pastry products, even frozen ones, obtaining perfectly uniform results. The Speed mode allows you to cook and regenerate food, in single or multiple portions, in record time thanks to the combination of controlled hot air flows, microwave technology and the special Speed.Plate baking tray that transmits heat by contact, perfectly toasting all bread-based products.

## Standard cooking features

### Manual cooking

- **Temperature:** 30 °C – 260 °C
- Up to 9 cooking steps
- 24 quick programs (12 Speed and 12 Bake)

### Programs

- 384 Bake programs
- 384 Speed programs
- **CHEFUNOX:** choose something to cook from the library and the oven will automatically set all the parameters (Bake)
- **SPEEDUNOX:** choose something to cook from the library and the oven will automatically set all the parameters (Speed)

## Key features

- High-resistance AISI 304 stainless steel cooking chamber
- Baking chamber with integrated tray supports
- Visual display of the baking status by means of multicoloured LEDs
- Crumb collection system integrated in the filter under the door
- Proximity door contact switch
- **Wi-Fi / USB data:** download/upload HACCP data
- **Wi-Fi / USB data:** download/upload programs

## Advanced and automatic cooking features

### Unox Intelligent Performance

- **ADAPTIVE.Cooking™:** automatically regulates the cooking parameters to ensure repeatable results
- **SMART.Preheating:** automatically sets the preheating temperature and duration
- **AUTO.Soft:** manages the heat rise to make it more delicate

### Unox Intensive Cooking

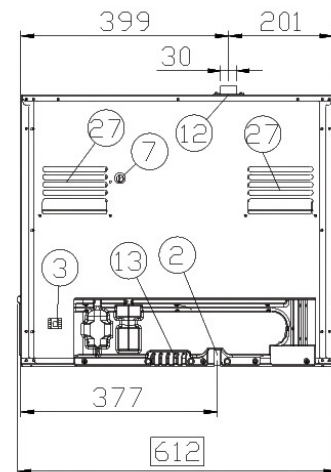
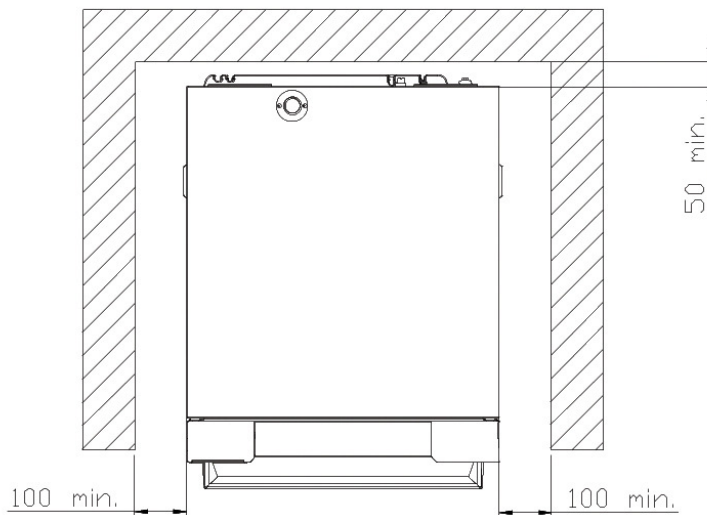
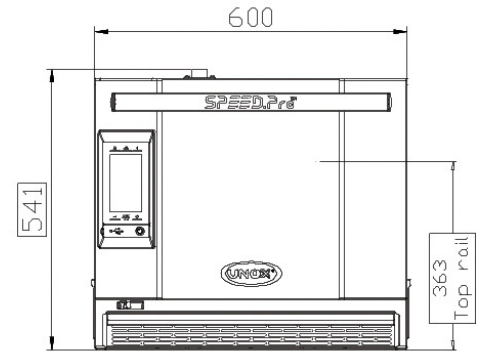
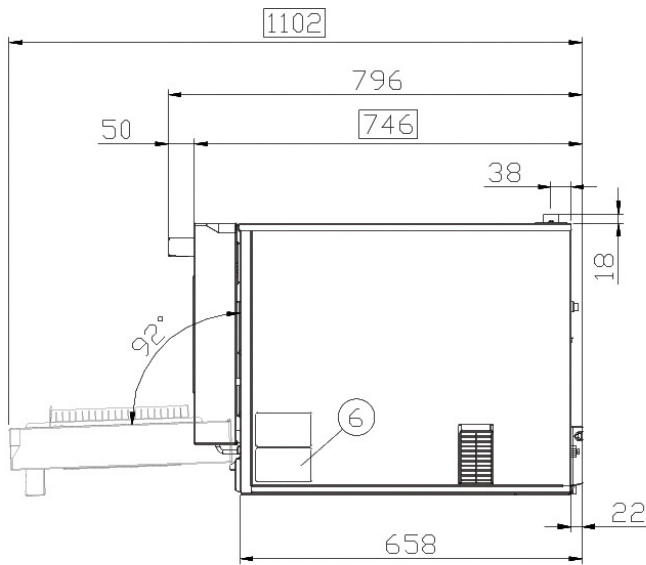
- **SPEED.Plus:** generates microwaves and distributes them evenly throughout the baking chamber
- **DRY.Plus:** rapidly extracts humidity from the cooking chamber
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

## App and web services

- **Data Driven Cooking app & webapp:** check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
- **Top Training app:** download the Unox Top.Training app and learn step by step all the secrets of your new oven's control panel



# XESW-03HS-MDDN



## Dimensions and weight

Width	600 mm
Depth	797 mm
Height	541 mm
Net weight	89 kg
Tray pitch	75 mm

## Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
12	Hot fumes exhaust chimney
13	Accessories connection

27	Cooling air outlet
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# XESW-03HS-MDDN

## Electrical power supply

### STANDARD

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 Hz
Total power	3.6 kW
Max Amp draw	15 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm <sup>2</sup>
Plug	Schuko

\*Recommended size - observe local ordinance.

## Accessories

- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt
- **Baking Essentials:** special trays for BAKE mode
- **Speed Essentials:** special trays and spatulas for SPEED mode
- **Ethernet:** Connection board to keep the oven connected to Unox and DDC.App
- **Wi-Fi / Ethernet:** Connection board to keep the oven connected to Unox cloud, mandatory to extend the warranty

## Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.



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