

öztiryakiler®

LineMiss™



LineMiss™



Simplicity in Bakery and Pastry!



Revolutionary line of convection ovens

The LineMiss™ success is derived in three dimensions:
Quality, Competitiveness and Speed of baking.

Quality:

Quality is surely the main element that distinguishes the **LineMiss™** products amongst others on the market.

For **UNOX** quality has many facets.

Baking: the baking results are excellent. The heat, transported by the movement of air, is uniformly distributed inside the baking cavity to obtain an even external colouration of the food across all oven trays.

UNOX utilises the patented DRY.Maxi™ system to expel the humid air from the baking cavity therefore allowing the inner structure of the food product to become dry throughout, whilst the outside of the product remains crisp and tasty.

These baking results are the fruits of the experience accrued by the **UNOX** innovation team to develop innovative products as a result of extensive research and thousands of hours of operational tests.

Reliability: the assembled components are highly professional and are the same used for ovens with a bigger size. These components consent to the **LineMiss™** ovens to work in highly burdensome situations and for long time, keeping their features and performance unchanged.

Aesthetic: The aesthetic model used for the **LineMiss™** styling has been developed in collaboration with the esteemed Designer Mario Carlini to produce ovens that are not just functional but pleasing to their shop environment as well.

Competitiveness:

UNOX aim is to assure the optimum competitiveness for your baking processes through the efficiency and the efficacy of the products performance.

Thanks to the **LineMiss™** range it is now possible to have the efficiency of large ovens in a compact dimension, which are simple to use and therefore allow lower cost of employment and of course with the most competitive prices.

For the **LineMiss™** range to obtain this position, **UNOX** paid close attention to eliminate all of the activities which produce waste and to standardize the components to rationalize the production system. These efficiency gains are passed onto our customers globally.

Speed of baking:

The **LineMiss™** range utilizes more powerful fans compared to other similar sized ovens on the market thus producing a more effective baking time up to 20% lower.

Quality, Efficiency, Competitiveness...

What do you need furthermore?



Control panels

Dynamic control panel:

LineMiss™ Dynamic ovens are perfectly suitable for many different kinds of bread and pastry baking, assuring the optimum versatility to bake products with very different baking times.

The **Dynamic** digital control panel has been cleverly designed to manage the complete baking cycle, by providing all of the important parameters in order to obtain excellent baking results every time.

The main features of the **Dynamic** control panel are:

- **Baking parameters that you can select**

For every baking phase, you can select the following parameters:

- Time;
- Cavity temperature;
- Humidity (STEAM.Maxy™)

- **Up to 70 baking programs stored to memory for easy reselection**

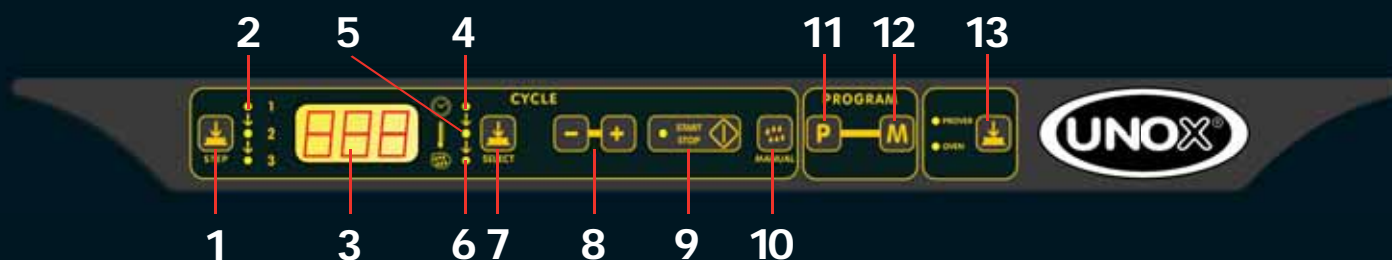
- **All baking programs divided into 3 baking stages for optimum results**

- **UNOX Complementary equipment can be easily networked through the Dynamic control panel.**

The **Dynamic** digital control panel manage:

- Provers (time, temperature, manual water injection);
- Hood steam condenser (ON/OFF, and suction speed).

Dynamic SET-UP EXAMPLE



- 1 - key to select baking step
- 2 - baking step LED
- 3 - display to visualize the baking parameters
- 4 - baking time LED
- 5 - baking temperature LED
- 6 - humidity LED

- 7 - time, temperature, humidity select key
- 8 - baking parameters increase / decrease key
- 9 - START/STOP baking cycle
- 10 - key to add water, manually STEAM.Maxy™
- 11 - program menu recall key
- 12 - program memorization key
- 13 - key to select oven, prover

Classic control panel:

The **Classic** digital control panel has been designed to allow the user to easily program and store to memory the most frequently used baking programs for foods which do not require humidity control and the 3 stage baking steps option.

Main features of the **Classic** control panel

- Baking parameters that you can select
 - Time;
 - Cavity temperature;
- Up to 70 baking programs stored to memory for easy reselection



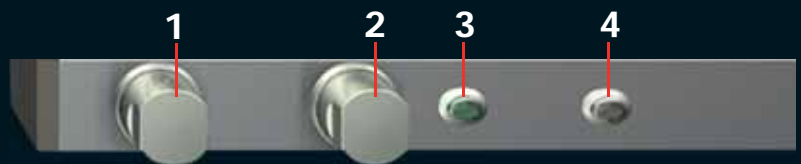
- | | |
|---|--|
| 1- display to visualize the baking parameters | 5- baking parameters increase / decrease key |
| 2- baking time LED | 6- START/STOP baking cycle |
| 3- baking temperature LED | 7- program menu recall key |
| 4- time / temperature select key | 8- program memorization key |

Manual control panel:

LineMiss™ Manual control ovens, thanks to the capability of adding steam to the baking cavity either before or during the baking cycle, allows great flexibility to produce products with different baking requirements.

Main features of the **Manual** control panel

- Baking parameters that you can select
 - Time;
 - Cavity temperature;
 - Humidity (STEAM.Maxy™)



- | | |
|------------------------|--|
| 1- setting baking time | 3- LED to switch on the oven |
| 2- temperature control | 4- button to put into action the STEAM.Maxy™ |

Control panels comparison	3 baking stages	Time	Temperature	humidity	70 baking programs	Manage complementary equipment
Dynamic	x	x	x	x	x	x
Classic		x	x		x	
Manual		x	x	x		

Perfect Baking

Baking uniformity

Aim:

Air flow is extremely important in convection baking as the movement and evacuation of heat and humidity inside the baking cavity is critical for baking performance. The ventilation capability of the oven is fundamental to obtain even baking results:

- Across all positions on a single tray and
- Across all trays within the oven

Functioning:

The ventilation performance is optimized as a result of extensive studies and operational testing of:

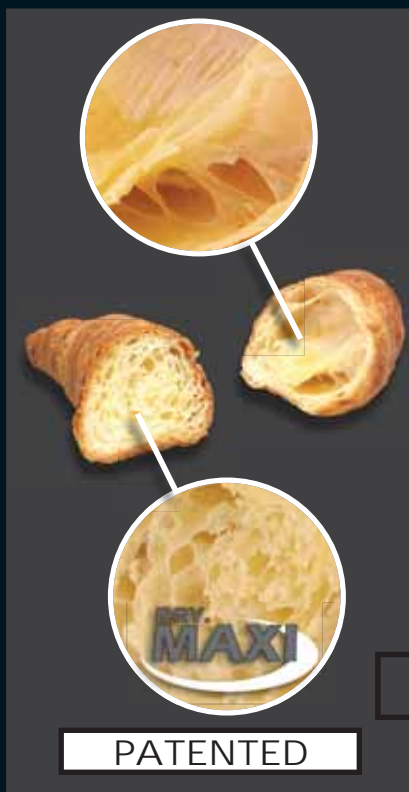
- Air flow inside the baking cavity
- Proprietary **UNOX** high speed fans
- Reverse gear fan motors
- Uniquely shaped fan protection panel
- Electrical power control



DRY.Maxi™

The **UNOX** patented DRY.Maxi™ system allows the rapid removal of humidity from the baking cavity. Humidity inside the oven is caused by the controlled use of steam via the STEAM.Maxy system and the moisture emitting from the baking products themselves.

This process and control provides food results with a dry homogeneous internal structure with a crisp external surface ideal for the perfect baking result.



PATENTED

Which of these croissant would you like to taste?

Versatility of use



STEAM.Maxi™*



STEAM.Maxi™ system allows the creation of instantaneous humidity in the cavity since 90 °C.

Functioning:

The injected water is nebulised by the high speed fans and vaporised onto the heating element. As a result the humidity is produced from the very beginning of any operation at temperatures higher than 90 °C.

* Only with Dynamic e Manual control ovens

Air reduction kit:



To guarantee the best baking results for products with a light mass, such as puff pastry and meringue, the products cannot be disturbed on the trays by the air movement inside the cavity.

To achieve this air control **UNOX** has developed a specialised air reduction kit.

The application of the air reduction kit to the fan cover is quick and simple to complete and allows the **LineMiss™** oven range to produce an even wider array of products.



Baking technologies

UNOX has studied extensively the chemical baking processes that occur within the oven and given particular attention to the development of accessory items that increase the functionality and baking performance of the oven. The result is a complete range of innovative trays and grids that have been especially developed to allow a broader baking capability usually only found with specialist equipment.

These **UNOX** accessories allow the **LineMiss™** oven to be used to produce products that normally require dedicated pizza ovens or traditional static pastry ovens.



The **UNOX FAKIRO™** plate is an accessory specifically conceived to bake fresh pizza using a convection oven process. While developing this product **UNOX** realized that these plates also allow the baking of bread and pastry products to a very high standard.

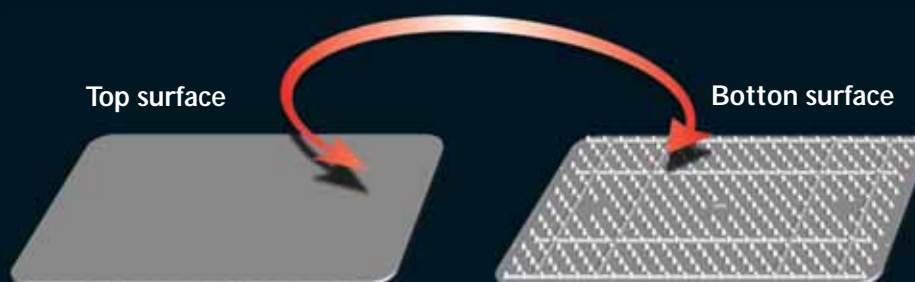
Functional characteristics:

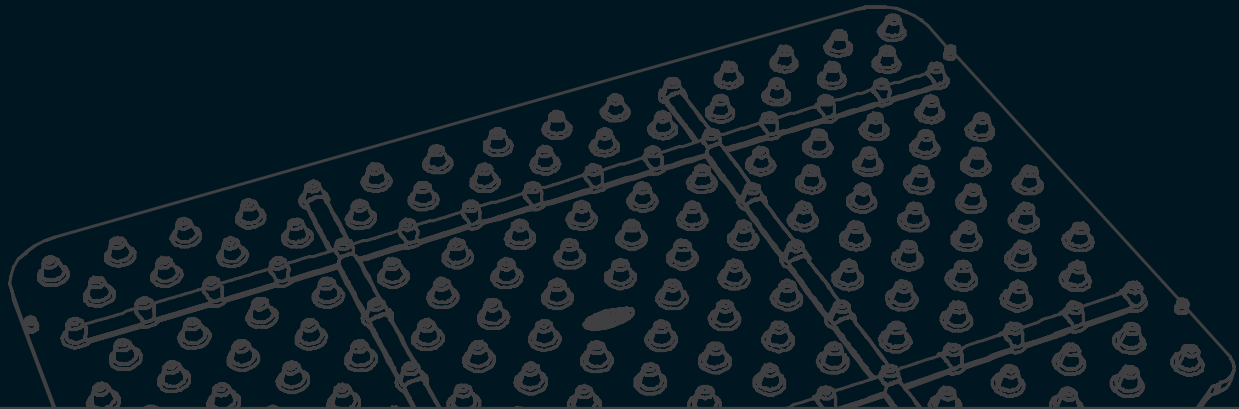
- extremely quick baking times, practically halved if compared to those required by the traditional deck ovens. It takes only 3 minutes to bake fresh pizza on **FAKIRO™**!
- perfect baking balance between the upper and the lower surface of the product.

This means that the product is baked in the same way both on the top and on the bottom.

Technical characteristics:

- manufacture of the plate from aluminium, a good conductor of heat which transfers very quickly to the food that you place on it;
- use of a thick layer of material to accumulate more heat;
- application of pins (from them comes the name **FAKIRO™**) on the lower surface of the plate, to enlarge the surface of heating absorption;
- application of reinforcement bars included in the plate, to give strength to a soft material that, otherwise would distort once heated.





Perforated aluminium pan

TG 410 (600x400)

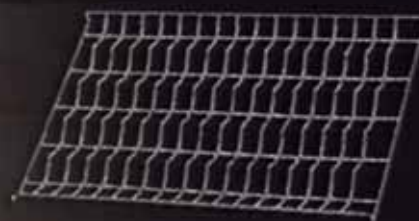
TG 310 (460x330)



Perforated teflon® coated aluminium pan

TG 430 (600x400)

TG 330 (460x330)

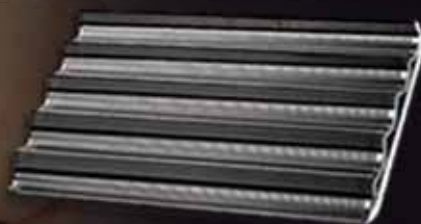


4/5 Canals chromium plated grid

GRP 410 , 5 canals (600x400)

GRP 310 , 4 canals (470x330)

PATENTED



5 Canals teflon® coated perforated aluminium pan

TG 435 (600x400)

LineMiss™ 800

Electric 600x400



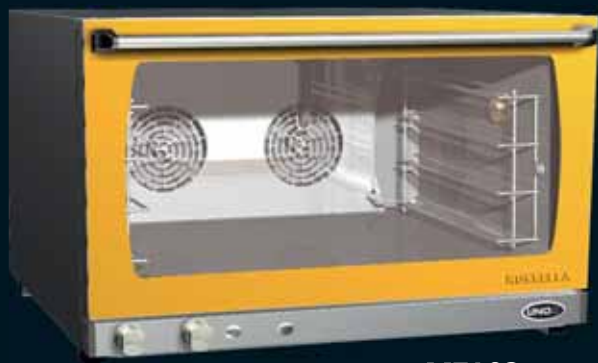
XF195
ROSSELLA Dynamic
4 600x400

XF 195	
Capacity	4 600x400
Pitch	75 mm
Voltage	230 V ~ 1N / 400 V ~ 3N
Frequency	50 / 60 Hz
Electrical power	6,3 kW
Max. temperature	260 °C
Dimensions	800x770x509 WxDxH mm
Weight	49 kg
Humidity	YES



XF190
ROSSELLA Classic
4 600x400

XF 190	
Capacity	4 600x400
Pitch	75 mm
Voltage	230 V ~ 1N / 400 V ~ 3N
Frequency	50 / 60 Hz
Electrical power	6,3 kW
Max. temperature	260 °C
Dimensions	800x770x509 WxDxH mm
Weight	49 kg
Humidity	NO



XF193
ROSSELLA Manual Humidity
4 600x400

XF 193	
Capacity	4 600x400
Pitch	75 mm
Voltage	230 V ~ 1N / 400 V ~ 3N
Frequency	50 / 60 Hz
Electrical power	6,3 kW
Max. temperature	260 °C
Dimensions	800x770x509 WxDxH mm
Weight	49 kg
Humidity	YES



XF 185 ELENA Dynamic
XF 188 ELENA Power Dynamic
 3 600x400

	XF 185	XF 188
Capacity	3 600x400	3 600x400
Pitch	75 mm	75 mm
Voltage	230 V ~ 1N	230 V ~ 1N / 400 V ~ 3N
Frequency	50 / 60 Hz	50 / 60 Hz
Electrical power	3,2 kW	4,6 kW
Max. temperature	260 °C	260 °C
Dimensions	800x770x429 WxDxH mm	800x770x429 WxDxH mm
Weight	40 kg	40 kg
Humidity	YES	YES



XF 180
ELENA Classic
 3 600x400

	XF 180
Capacity	3 600x400
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3,2 kW
Max. temperature	260 °C
Dimensions	800x770x429 WxDxH mm
Weight	40 kg
Humidity	NO



XF 183
ELENA Manual Humidity
 3 600 x 400

	XF 183
Capacity	3 600x400
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3,2 kW
Max. temperature	260 °C
Dimensions	800x770x429 WxDxH mm
Weight	40 kg
Humidity	YES

Complementary equipment



Prover

Digitally controlled only by ovens Dynamic

For models: XF 195/ XF 185/ XF 188

Capacity: 8 600x400

Pitch: 70 mm

Voltage: 230 V~ 1N

Frequency: 50 / 60 Hz

Electrical power: 1,2 kW

Max. temperature: 50 °C

Dimensions: 800x713x757 WxDxH mm

Weight: 37 kg

Art: XL 195



Prover with manual control

For all the models

Capacity: 8 600x400

Pitch: 70 mm

Voltage: 230 V~ 1N

Frequency: 50 / 60 Hz

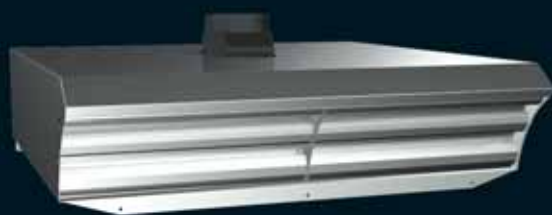
Electrical power: 1,2 kW

Max. temperature: 70 °C

Dimensions: 800x713x757 WxDxH mm

Weight: 37 kg

Art: XL 193



Hood with steam condenser

Digitally controlled only by ovens Dynamic

For models: XF 195/ XF 185/ XF 188

Voltage: 230 V~ 1N

Frequency: 50 / 60 Hz

Electrical power: 200 W

Exhaust chimney diameter: 121 mm

Min. air flow: 550 m³/h

Max. air flow: 750 m³/h

Dimensions: 800x847x261 WxDxH mm

Art: XC 595



Steam condenser

For all the models

Voltage: 230 V~ 1N

Frequency: 50 / 60 Hz

Electrical power: 8 W

Weight: 7 kg

Dimensions: 340x235x170 WxDxH mm

Art: XC 114

Accessories



High open stand

For all the models

Capacity: 8 600x400

Pitch: 70 mm

Dimensions: 798x599x782 WxDxH mm

Weight: 13 Kg

PATENTED

Art: XR 190



Wheels

For models: XL 195/ XL 193/ XR 190

H: 104 mm

4 wheels complete kit

2 wheels with brake - 2 wheels without brak

Art: XR 621



Stacking kit

For all the models

Art: XC 646



Kit for water connection of multiple ovens

For models: XF 195/ XF 193/ XF 185/ XF 188/ XF 183

Dimension: 3 m

Art: XC 615

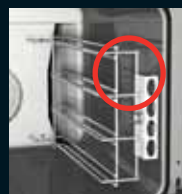


Kit for trays 660x460

For models: XF 190/ XF 195

From 600x400 to 660x460

Art: XC 675



Kit to adapt lateral support

For all the models

From 600x400 to GN 1/1

Art: XC 630



Pump kit

For models: XF 195/ XF 193/ XF 185/ XF 188/ XF 183

To connect the oven to the water tank (XC 655)

in case the oven is not connected to the water supply

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz

Electrical power: 16 W

Art: XC 665



Water tank for ovens with pump

For models: XF 195/ XF 193/ XF 185/ XF 188/ XF 183

Art: XC 655



Reverse osmosis kit with pump

For models:

XF 195/ XF 193/ XF 185/ XF 188/ XF 183

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz

Electrical power: 220 W

Dimensions: 542x198x449 WxDxH mm

Weight: 16 Kg

Art: XC 235



XC 225 filters and membrane replacement kit

Up to 25.000 liters of purified water

Art: KEL 001



Air reduction kit

For all the models

1 plate for each fan. - The kit contains 1 plate

Art: XC 605

LineMiss™ 600

Electric 460x330



XF 135
ARIANNA Dynamic
4 460 x 330

XF 135	
Capacity	4 460x330
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3 kW
Max. temperature	260 °C
Dimensions	600x651x509 WxDxH mm
Weight	31 kg
Humidity	YES



XF 130
ARIANNA Classic
4 460 x 330

XF 130	
Capacity	4 460x330
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3 kW
Max. temperature	260 °C
Dimensions	600x651x509 WxDxH mm
Weight	31 kg
Humidity	NO



XF 133
ARIANNA Manual Humidity
4 460 x 330

XF 133	
Capacity	4 460x330
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3 kW
Max. temperature	260 °C
Dimensions	600x651x509 WxDxH mm
Weight	31 kg
Humidity	YES

STANDARD FEATURES FOR MODELS: XF135/ XF130/ XF133 : 4 pans aluminium flat



XF 115
STEFANIA Dynamic
3 460 x 330

XF 115	
Capacity	3 460x330
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3 kW
Max. temperature	260 °C
Dimensions	600x651x429 WxDxH mm
Weight	25 kg
Humidity	YES



XF 110
STEFANIA Classic
3 460 x 330

XF 110	
Capacity	3 460x330
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3 kW
Max. temperature	260 °C
Dimensions	600x651x429 WxDxH mm
Weight	25 kg
Humidity	NO



XF 113
STEFANIA Manual Humidity
3 460 x 330

XF 113	
Capacity	3 460x330
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3 kW
Max. temperature	260 °C
Dimensions	600x651x429 WxDxH mm
Weight	25 kg
Humidity	YES

STANDARD FEATURES FOR MODELS: XF115/ XF110/ XF113 : 3 pans aluminium flat

LineMiss™ 600

Electric 460x330



XF119
STEFANIA Matic
3 460 x 330

XF 119

Capacity	3 460x330
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3 kW
Max. temperature	260 °C
Dimensions	600x651x429 WxDxH mm
Weight	25 kg
Humidity	YES

TECHNICAL FEATURES:

Example of modularity:



Hood XC 535

STEFANIA Matic XF 119

STEFANIA Dynamic XF 115

Stand XR 130

The **LineMiss™** range features a reversible side opening door, to favour the chef's preference, when using an oven on top of a column.



Door with electromagnetic lock for an assisted opening



- Automatic opening of the door at the end of the baking;
- Humidity function through a pump;
- Possibility to have the accessory "water tank" for humidity function with pump;
- Possibility to have humidity function with electric valve and direct connection to the water system;
- Possibility to connect the hood with steam condenser;
- Possibility to use all trays and accessories of **LineMiss 600**.

Electric 342x242



XF 100
CRISTINA Classic
3 342 x 242

XF 100

Capacity	3 342x242
Pitch	75 mm
Voltage	230 V ~ 1N
Frequency	50 / 60 Hz
Electrical power	3 kW
Max. temperature	260 °C
Dimensions	480x531x429 WxDxH mm
Weight	20 kg
Humidity	NO

Complementary equipment



Prover

Digitally controlled only by Dynamic ovens

For models: XF 135/ XF 119 /XF 115

Capacity: 8 460x330

Pitch:70 mm

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz

Electrical power: 1,2 kW

Max. temperature: 50 °C

Dimensions: 600x650x757 WxDxH mm

Weight: 22 kg

Art: XL 135



Prover with manual control

For models: XF 135/ XF 130/ XF 133/ XF 119 / XF 115/ XF 110/ XF 113

Capacity: 8 460x330

Pitch:70 mm

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz

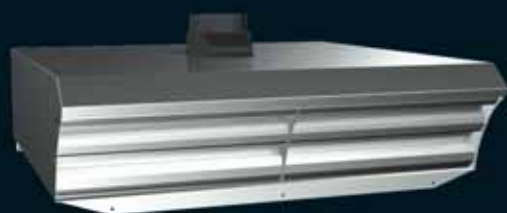
Electrical power: 1,2 kW

Max. temperature: 70 °C

Dimensions: 600x650x757 WxDxH mm

Weight: 22 kg

Art: XL 133



Hood with steam condenser

Digitally controlled only by Dynamic ovens

For models: XF 135/ XF 119/ XF 115

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz

Electrical power: 200 W

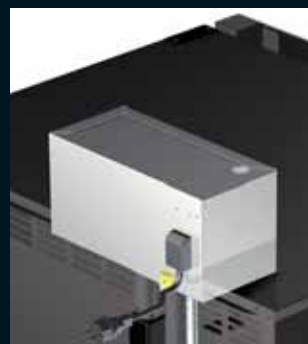
Exhaust chimney diameter: 121 mm

Min. air flow: 550 m3/h

Max. air flow: 750 m3/h

Dimensions: 600x722x261 WxDxH mm

Art: XC 535



Steam condenser

For all the models

Voltage: 230 V~ 1N

Frequency: 50 / 60 Hz

Electrical power: 8 W

Weight: 7 kg

Dimensions: 340x235x170 WxDxH mm

Art: XC 114

Accessories



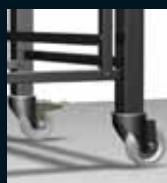
PATENTED

High open stand

For models:
XF 135/ XF 130/ XF 133/ XF 119/ XF 115/ XF 110/ XF 113

Capacity: 8 460x330 - Pitch: 70 mm
Dimensions: 598x518x782 WxDxH mm
Weight: 12 Kg

Art: XR 130



Wheels

For models: XL 135/XL 133/XR 130

H: 104 mm

4 wheels complete kit
2 wheels with brake - 2 wheels without brak.

Art: XR 621



Kit to adapt lateral support

For models: XF 135/ XF 130/ XF 133

From 460x330 to GN 2/3

Art: XC 620



Stacking kit

For models:
XF 135/ XF 130/ XF 133/ XF 119/ XF 115/ XF 110/ XF 113

Art: XC 651



Reverse osmosis kit with pump

For models: XF 135/ XF 133/ XF 115/ XF 113/ XF 119

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 220 W
Dimensions: 542x198x449 WxDxH mm
Weight: 16 Kg

Art: XC 235



XC 225 filters and membrane replacement kit

Up to 25.000 liters of purified water

Art: KEL 001



Kit for water connection of multiple ovens

For models: XF 135/ XF 133/ XF 115/ XF 113/ XF 119

Dimensione: 3 m

Art: XC 615



Water tank for ovens with pump

For models: XF 135/ XF 133/ XF 115/ XF 113/ XF 119

Art: XC 655



Water electrovalve kit

To connect the oven to the water supply
For models: XF 135/ XF 133/ XF 115/ XF 113/ XF 119

Voltage: 230 V~ 1N
Frequency: 50 / 60 Hz
Electrical power: 8 W

Art: XC 660



Air reduction kit

For all the models

1 plate for each fan. - The kit contains 1 plate

Art: XC 605

The difference is in the detail!



Cleaning

Cleaning is made easy thanks to:

- every oven cavity is manufactured entirely from stainless steel with rounded corners;
- easy extraction of the lateral grid supports.

Reliability

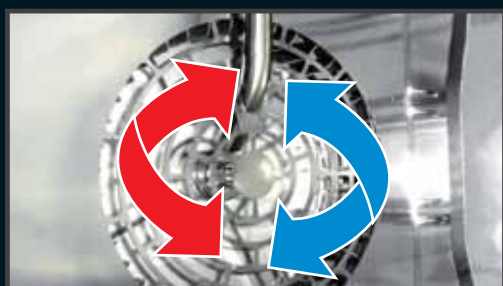
The whole line has been professionally designed with components able to work continuously for long periods. The components specifically designed for this purpose are the electromechanical components included in the different models.



Hinges: tested for more than 100.000 openings, always with perfect balancing and soft closing.



Gasket: made with the most professional of the materials and fastened into an airtight slot.



Motors: equipped with bearings resistant to high temperature and characterised by reversing gears, guaranteed for a thousand hours of working.

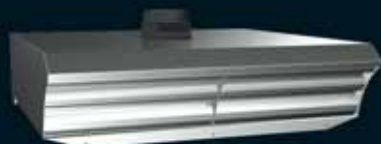


Lighting: through long-life halogen lamp.

Entry and outlet flow treatments

Hood with steam condenser

Digitally controlled only by Dynamic ovens



XC 595

For models: XF 195/ XF 185/ XF 188

XC 535

For models: XF 135/ XF 119/ XF 115

	XC 595	XC 535
Voltage	230 V ~ 1N	230 V ~ 1N
Frequency	50 / 60 Hz	50 / 60 Hz
Electrical power	200 W	200 W
Exhaust chimney diameter	121 mm	121 mm
Min. air flow	550 m³/h	550 m³/h
Max. air flow	750 m³/h	750 m³/h
Dimensions	800x847x261 WxDxH mm	600x722x261 WxDxH mm



Functioning:

- Suction of fumes when you open the oven door;
- Condensation of fumes from the exhaust of the oven with water, thermically controlled by a temperature sensor;
- Two speed suction (slow when the oven is turned on and the door is closed, fast when the door is open).

Technical features

- Equipped with twin speed motor;
- Controlled by digital panel;
- Also suitable for stacked ovens.

requires:

- Water connection to condensate the fumes;
- Wastepipe for residual water;
- Electric connection.

XC 114



Exhaust fume condenser

Condensation of fumes from the exhaust of the oven with water, thermically controlled by a temperature sensor.

Requires:

- Water connection to condensate the fumes;
- Wastepipe for residual water;
- Electric connection.

Reverse osmosis water treatment system

Till 25.000 litres of demineralised water without the necessity to replace resources.



It is well-known that the presence of lime scale, minerals and other water impurities causes corrosion via scale on the heating elements, ferrous residuals within the cooking cavity, scale build-up on the fans causing imbalance and subsequent wear to the motors. This environment will vary depending on the water quality however will result in higher maintenance costs and reduced life of the oven.

The use of the **Reverse Osmosis system** is fundamental to eliminate the salts contained in the water which is introduced into the oven thereby drastically reducing the corrosion phenomena inside the chamber. As a consequence the life of the oven will be extended significantly.

Reverse osmosis system

XC 235

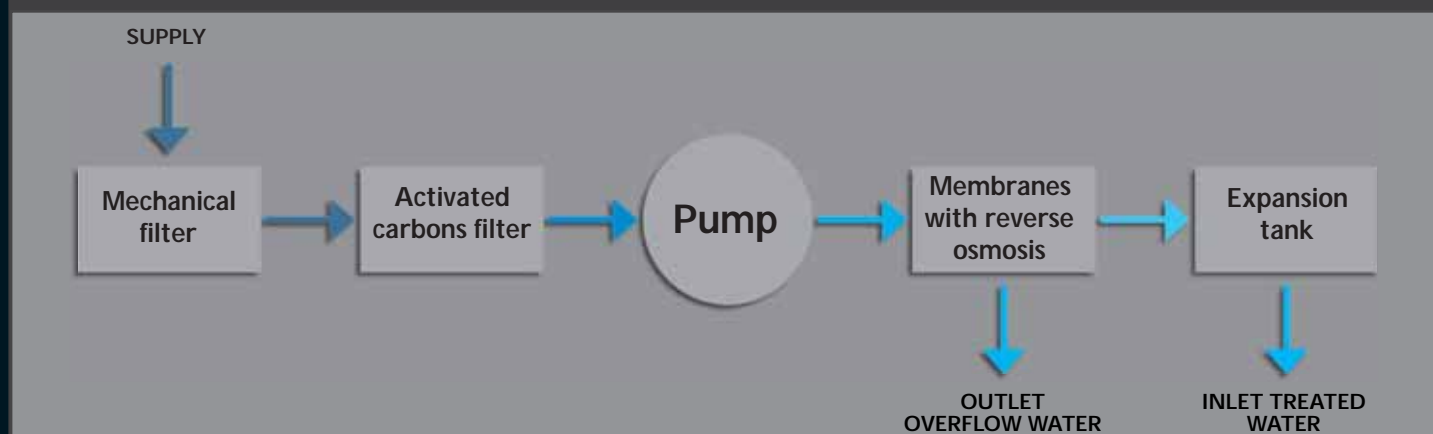
Mechanical filter: Removes the grit and the sand present in the water. It carries out the roughest filtering.

Activated carbons filter: Eliminates the chlorine present in the inlet water. The removal of the chlorine is indispensable because this element is an oxidizing agent and would damage the membranes, and as a consequence it would be necessary to change them frequently.

Pump: Introduces in the chamber the pre-filtered water by passing it through a reverse osmosis membrane.

Membranes with reverse osmosis system: Remove all the salts present in the water, which cause problems to the ovens.

Expansion tank: Accumulates the water while the electrovalve is closed and it acts as a hydraulic shock absorber for the system.



Safety

The **Cool touch** oven door has an air space between two glass panels to provide a colder external glass temperature (inner glass temperature 260 °C has an outer glass temperature of just 60 °C). Every **LineMiss™** oven is fitted with a micro safety switch so that when the door is opened the working of the oven is automatically stopped thus avoiding injuries and loss of warmth.



Micro safety switch



Cool touch door

Safety certifications obtained by UNOX:



MAXI.Link

800-600 Dynamic

800-600 Manual Humidity



The goal of MAXI.Link Technology is to simplify and to make easier the work inside the modern professional Laboratory.

The MAXI.Link technology, thanks to possibility of creating baking columns with two or three stacked **LineMiss™** ovens, allows to:

- Bake at the same time meals that need different temperature, humidity and time thanks to the use of different ovens in the same footprint;
- Reduce operating costs using only the strictly necessary ovens;
- Increase the available space in the kitchen thanks to the optimum use of the vertical space;
- Control with one electronic panel all the equipment of the column, for example an oven and a prover.



DESIGN

The striking design of the **UNOX LineMiss™** range has been realised from a co-operation between **UNOX** and the famous Italian designer Mario Carlini. The result is a unique design characterised by rounded lines and vibrant colours.

There is no reason for a high quality, high performance oven not to be beautiful and the aesthetically pleasing appearance of the **LineMiss™** range allows these products to be proudly featured in full view of the customers to compliment both the traditional and modern décor of the surrounding environment.





OVENS PLANET ®



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