



# BAKERLUX CLASSIC, BAKERLUX™ & CHEFLUX™



Configure  
your oven  
on [unox.com](http://unox.com)

Analogue. Reliable.  
Essential.



Discover more  
at [unox.com](http://unox.com)

LI3517A0

Analogue ovens for every kind of business.

## Performance meets simplicity.

BAKERLUX CLASSIC, BAKERLUX™ and CHEFLUX™ are the Unox ovens with analogue control designed to adapt to the productivity needs of any business, from small cafés to large bakeries and canteens. Available in any size, they ensure reliable, efficient performance delivered with maximum ease of use and an essential, intuitive design.



BAKERLUX CLASSIC

Small cafés and  
mini-markets

BAKERLUX™

High-production  
bakeries and supermarkets

CHEFLUX™

Catering,  
delis and canteens

## Baking with BAKERLUX.



**90**  
pcs  
rosetta  
bread  
16 minutes



**36**  
pcs  
sheet pan  
pizzas  
22 minutes



**144**  
pcs  
shortbread  
biscuits  
16 minutes



**48**  
pcs  
stuffed  
danishes  
20 minutes



**30**  
pcs  
demi  
baguettes  
18 minutes



**18**  
pcs  
sponge  
cakes  
28 minutes

Data refers to a full load of  
6 600x400 BAKERLUX™ trays.

## Cooking with CHEFLUX.



**30**  
kg  
baked  
potatoes  
30 minutes



**24**  
pcs  
roast  
chickens  
35 minutes



**240**  
servings  
lasagna  
Bolognese  
40 minutes



**36**  
kg  
steamed  
spinach  
15 minutes



**30**  
kg  
steamed  
rice  
25 minutes



**300**  
servings  
soft  
goulash  
3 hours

Data refers to a full load of  
12 GN 1/1 CHEFLUX™ trays.



# BAKERLUX CLASSIC

BAKERLUX CLASSIC convection ovens and convection ovens with humidity are targeted at counters of small businesses such as **mini-markets and small cafés** that need to offer fragrant baked goods with maximum simplicity.



Discover more about BAKERLUX CLASSIC on [unox.com](http://unox.com)

# BAKERLUX™

BAKERLUX™ convection ovens with humidity are the ideal choice for **bakeries and supermarkets** which require a highly productive and reliable oven that combines efficiency and simplicity.



Discover more about BAKERLUX™ on [unox.com](http://unox.com)

# CHEFLUX™

CHEFLUX™ combi ovens are aimed at high-volume operations such as **canteens, delis and catering businesses** which require maximum versatility, reliability and ease of use.



Discover more about CHEFLUX™ on [unox.com](http://unox.com)

## Convection

## Convection with humidity

Including models with integrated pump for kitchens without water connection.

## Convection with humidity

## Steam

<b>Capacity</b> 3 342x242	<b>Capacity</b> 3 460x330	<b>Capacity</b> 4 460x330	<b>Capacity</b> 3 600x400	<b>Capacity</b> 4 600x400	<b>Capacity</b> 4 600x400	<b>Capacity</b> 4 600x400
<b>Power</b> 3 kW	<b>Power</b> 2,9 kW	<b>Power</b> 2,9 kW	<b>Power</b> 2,9 kW	<b>Power</b> 5,8kW	<b>Power</b> 4,9kW	<b>Power</b> 4,9kW
<b>Dimensions (w x d x h)</b> 480x552x467 mm	<b>Dimensions (w x d x h)</b> 600x612x467 mm	<b>Dimensions (w x d x h)</b> 600x612x547 mm	<b>Dimensions (w x d x h)</b> 800x752x515 mm	<b>Dimensions (w x d x h)</b> 800x752x595 mm	<b>Dimensions (w x d x h)</b> 800x752x595 mm	<b>Dimensions (w x d x h)</b> 800x752x595 mm
<b>Opening type</b> Drop down	<b>Opening type</b> Drop down	<b>Opening type</b> Drop down	<b>Opening type</b> Drop down	<b>Opening type</b> Drop down / Hinge on the left or right side	<b>Opening type</b> Drop down	<b>Opening type</b> Drop down

<b>Capacity</b> 6 600x400	<b>Capacity</b> 10 600x400	<b>Capacity</b> 16 600x400
<b>Power</b> 10,5 kW	<b>Power</b> 15,8 kW	<b>Power</b> 29,7 kW
<b>Dimensions (w x d x h)</b> 860x882x932 mm	<b>Dimensions (w x d x h)</b> 860x882x1252 mm	<b>Dimensions (w x d x h)</b> 913x997x1863 mm
<b>Opening type</b> Hinge on the left side	<b>Opening type</b> Hinge on the left side	<b>Opening type</b> Hinge on the left side

<b>Capacity</b> 5 GN 1/1	<b>Capacity</b> 7 GN 1/1	<b>Capacity</b> 12 GN 1/1	<b>Capacity</b> 20 GN 1/1
<b>Power</b> 7 kW	<b>Power</b> 10 kW	<b>Power</b> 15 kW	<b>Power</b> 29 kW
<b>Dimensions (w x d x h)</b> 750x773x772 mm	<b>Dimensions (w x d x h)</b> 860x882x932 mm	<b>Dimensions (w x d x h)</b> 860x882x1252 mm	<b>Dimensions (w x d x h)</b> 913x997x1863 mm
<b>Opening type</b> Hinge on the left side	<b>Opening type</b> Hinge on the left side	<b>Opening type</b> Hinge on the left side	<b>Opening type</b> Hinge on the left side

## Compact

Full baking power. In minimum space.

## Simple

Just two knobs. The easiest way to bake.

## Reliable

Simple technology, solid performance.

## Easy to use

Effortless to operate with intuitive knob controls.

## Productive

Ideal for large productions with the smallest footprint.

## Intuitive

User-friendly design for streamlined operations.

## Plug & Bake

No matter the operator. Ready from day one.

## Reliable

Durability meets consistency. Bake after bake.

## Efficient

High volumes for large productions.

## Space-saver

Maximum versatility in less than one square metre.

## Solid

Concrete, reliable and no frills.

## Space-saver

Maximum versatility with a minimal footprint.