



BAKERLUX CLASSIC, BAKERLUX™ & CHEFLUX™



Configure
your oven
on unox.com

Analogue. Reliable.
Essential.



CLASSIC

Discover more
at 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

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

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

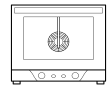
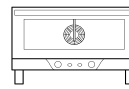
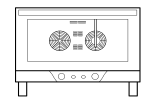
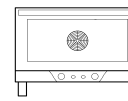
Convection

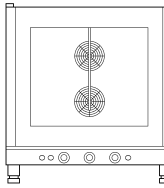
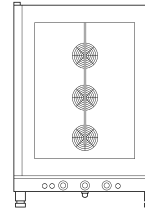
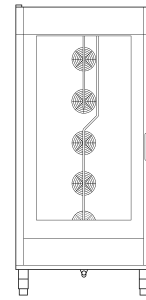
Convection with humidity

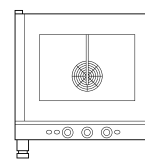
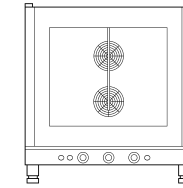
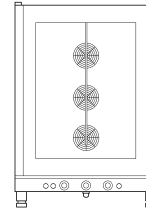
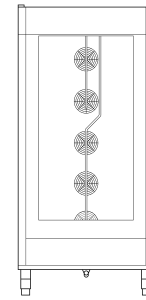
Including models with integrated pump for kitchens without water connection.

Convection with humidity

Steam

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

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

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